



AND THE GRAMMY GOES TO...

Steve Marcantonio is one of the most respected engineers in the music industry. His work on the movie sound track of the Glenn Campbell film "I'll Be Me" has earned him a 2016 Grammy award. The recognition is a public expression of what artists and producers have been saying about Steve for thirty-five years, that he's one of the best.

It's rare to find a passion in life that becomes a career, for Steve his passion was music and the career was that of a sound engineer. You can say that music is in his blood. His influences go back to the early 1900s when his grandfather, Antonio, directed his own band, Picaro's Savoia Naziona le Banda, a traditional brass and drum band that played at feasts, festivals, weddings and funerals. Like many towns in Italy that each had its own band, Picaro's represented Peterstown, the Italian neighborhood in Elizabeth, New Jersey. Steve's uncle and great-uncle were also members.

The Picaro / Marcantonio families lived at 230 High Street. Steve's cousins, who lived on the second floor, were Joey (Joe Long) LaBracio, a member of The Four Seasons and Anthony, aka Buzzy, who played drums in jazz and society bands. Both were older and had much influence on him. Steve's other big influences were his older brothers Henry and John, who were also musicians and played in bands. Henry played guitar and John, the drums. The brothers were in separate bands and both rehearsed in the basement. Steve experienced live music at a very young age along with listening to all the latest records his brothers bought. Their love of music was encouraged by their parents, Hank and Sally, and music was always playing on the radio in their home. Steve learned about the historic significance and cultural influence of music from his brothers, who's love of music was more than just a casual hobby. Steve still remembers reading the NY Daily News headlines of the Beatles landing in NY back in '63 when he was six years old.

While listening to albums Steve would always read the credits on the covers and that piqued his interest in how the records were made. He was barely a teen when he first had the inkling that he wanted to engineer records. At fifteen he actually took a course in recording in New York City. It was a bit overwhelming and maybe a bit premature. Steve wasn't discouraged and a few years later with high school under his belt he took another jab at the music industry. While talking with his cousin Joey, the name of Joey's friend Roy Cicala came up. Steve instantly knew who his cousin was talking about because Roy's name was in the credits of some of Steve's albums. In May 1978 Joey hooked Steve up with a job working with Roy at the famous Record Plant Studios on 44th Street in New York City. Steve was hooked. He never wanted to leave the studio, even sleeping there on occasion. It was the start of his 10,000 hours perfecting his craft.

In 1987 Steve got a call from an artist/songwriter/producer by the name of Rodney Crowell. They had worked together at the Record Plant. Rodney lived in Nashville and wanted Steve to go there to record a record for his then wife Rosanne Cash. Steve's been there ever since.

When asked to describe his job in laymen's terms, Steve said "It is the engineer's responsibility to record all the instruments and voices on any given project. He or she sits behind a recording console turning lots of buttons to create the sound that the producer or artist wants to hear." His description is way too modest. It is much harder to engineer and mix an album than just turning buttons, and in addition to production skills there is the intangible elements of talent and creativity that would elevate one engineer above others. The Grammy Award recognizes Steve's extraordinary capabilities but the true testament to his skills is the list of artists and producers that seek him out. His impressive discography seems endless and includes the names of the most revered artists in multiple genres of the past thirty-five years, from John Lennon in 1980 to his recent project with Taylor Swift.

Steve is an integral part of the vibrant Nashville music community and well respected. In 2007, he received the Academy of Country Music (ACM) Engineer of the Year award.

Steve's wife, Carrie is the personal manager of the Nashville Symphony. Their son Tyler is 24 and just graduated from the Culinary Institute of America and lives in New York starting his career at Lincoln Ristorante in Lincoln Center. Their daughter Juliana is 20 and is a university student at Ole Miss.

(left) Steve Marcantonio with his Grammy award he won for his work on the movie sound track of the Glen Campbell film "I'll Be Me". The documentary, released in 2015, follows Campbell during his Goodbye Tour and addresses his battle with Alzheimer's disease.



(above, l-r) Steve with brother John, parents Sally and Hank, and brother Henry. Circa 1972 in Newton, NJ on the occasion of John joining the seminary.



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President's Message



This is the same message from last month because this party is growing into a big deal. Check out the announcement on page 8 of this newspaper promoting the Baby Boomer Party on June 25th hosted by the Sons of Peterstown. It will be a repeat of a party we had in 2009.

It was the brainchild of Denis Horin and a few of his close buds. Joe Marino and Tommy Carr stepped up to help organize.

This is not just a party for guys or girls of just one certain age. We want to encourage others to use this opportunity to get their own group of friends together. There is more than enough space in the Peterstown Community Center and there will be more than enough food.

So many people felt bad that they missed the first Baby Boomer Party. So many siblings of those who attended and friends who may not have been in their grade in school but played softball together or hung out in the same crew. So help spread the word. Get your own circle of friends together and have your own mini reunion. Roughly anyone born after WWII and before the British Invasion would feel welcome.

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

PRESS RELEASES

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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Around About Peterstown welcomes Letters to 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 print a letter without notifying sender.

Dear Friends,

It was reported in the February 2016 issue of the Peterstown Newspaper that Santa Steele passed away. Santa died the way she lived; a model of quiet dignity.

Her passing marked the end of a chapter in the lives of me and my family. I grew up on the first floor of 807 Third Avenue, Santa lived on the second floor where she raised her four daughters as a single mom after her husband left her. There were many hardships to being a single mother and provider but through it all Santa never complained, she never asked for help, never seeking government assistance. That is why I use the term quite dignity.

She wasn't quite when it came to enjoying life. She had a great sense of humor even when she was the butt of the many jokes or the target of one of my pranks (which there were many.) My parents always told me she was a strong woman and when I got older I understood what they meant. Her daughters are living proof of her ability to rise above life's challenges. They too share her ability to enjoy life and succeed.

After my mom and dad, Sarah and Jim, passed Santa remained as a connection to my youth and the house. I still frequent Sacco's Butcher Shop for break and lunch directly across the street from the house and I can picture my mom and dad. Now, Santa, who lived there for 37 years, is gone. It's not just a wood structure I see when I look at the house. It is the memories of mom, dad and I think of Santa and her quiet dignity. The doors and windows may be closed and locked but the memories still get out.

On behalf of my brother Vincent and sister Nancy, we extend our condolences to Santa's daughters, Diana, Debbie, Donna, and Denise. Santa was like mom to us and you, like sisters.

Frank Malta
Elizabeth, NJ

Hey Joe!

The story that I read about my great uncle Frank Merlo in the April 2016 issue of the newspaper was amazing. Thank you so much Joe for this piece! He was my great grandmother's brother and his father is my name sake. His letter about the battle he was in Guadalcanal during WWII was stunning. I wa so proud when I read it. I can't wait to show it to my son one day!

Thanks again,
Michael A. Barone
Elizabeth, NJ



(above, l-r) Santa Steele and Sarah Malta.



(above) Sarah and Frank Malta with their Godparents to Denise Steele, celebrating her First Holy Communion.

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Editor's Opinion

by Joe Renna

The United States military is a source of good will around the world much more than it is a destructive force. The overall mission of the military is the security of our country and to maintain peace. There is a wide spectrum of ways that this is achieved including the need to secure land and instill order through force if necessary. This aspect raises the ire of many folks who believe that deadly force is never justified.

This is an age old argument that can never be satisfied. The ability to debate the issue is actually an indication of a healthy civilized society, the particular society that thrives in America as a result of our military's action. Criticism of the military is a disservice to the individuals who sacrifice to serve.

The concept that we, as a nation, want war is absurd. Granted there are individuals who condone deadly force with minimum accountability, or worse, the dreaded profiteers. But these are a small minority and they don't represent the nation. They definitely don't represent my views. By the same token I don't subscribe to broad brush criticism of the military that the extremists on the opposite side spew.

War is hell and it's a shame that it exists and it's a shame that lives are lost. If you have an idea how to end tyranny in the world, please share.

During the recent Memorial Day ceremonies I thought of those who were killed in action and I am humbled by their sacrifice. I lived such a privileged life because of them. It's easy to criticize what our military does especially after the fact, and from the comfort of an easy chair. Men and women who choose to serve believe in the mission and understand the risks. The majority of who do not engage in destructive missions.

I loved hearing about Marine Corporal Andrew Marcantonio and his experience being in the a Marine band bringing a positive experience wherever he went

(see page 4). It reinforces my belief in that most of the world appreciates seeing the American Military.

Drew's grandparents, Henry and Sally Marcantonio were two of the best people you could know. They passed their moral compass down to their three sons, Henry, John and Steve and all three use it with social conscience. Now, so does Drew.

Critics and protesters paint the military as evil, check that, they are painting America as evil and, in turn, every aspect of our culture. Protesting is in vogue and no topic is off limits, military, law enforcement, immigration are all being targeted with protests that are regularly turning violent. Even political rallies are being disrupted by hatemongers.

These violent protests are way too common and way too accepted. Bullying tactics have replaced any semblance of civil discourse. The exchange of ideas has degraded to insults and name calling, and worse, inciting riots. It's ironic that law enforcement and the military are the targets of the protests. These are the two entities that protect our right to protest and makes it safe to do so.

The needle on America's moral compass is spinning out of control. It's bipolar and the both extremes on every issue are wrong. The peaceful solution to our problems is in a balance of the two. This will never happen if civility is not restored.

I find that even the most intellectual people resort to primitive speech when it comes to bashing the opposition's candidate. Their bias makes them stupid. And if they are stupid already, then their bias makes them violent.

Burning an American flag does not have the significance it did when it was illegal. It's not a brave thing to do. There is no risk of being arrested. A supreme court decision fixed that, and that is the beauty of our constitution. The people do have a say in the

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Not for Nothing But...

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am I the only one who sees the hypocrisy of protesting brutality with violent protests.

.....

government. If you are protesting the government then you are protesting yourself.

I love this country. I love the men and women who serve in our armed forces and those who protect and serve at home. Our constitution will withstand the extreme challenges it faces. The challenges actually strengthens it.

Society has a way to correct itself. American traditions have been under siege. The situations we are in domestically and abroad are terrible and they will get worse. But the American people are resilient and those with the right intentions will prevail.

We have been in worse situations in the past and have risen from them. Protesters and agitators think they are a catalyst for change but quite the opposite is true. The social unrest not only slows our progress down, it makes the situation worse. 🇺🇸

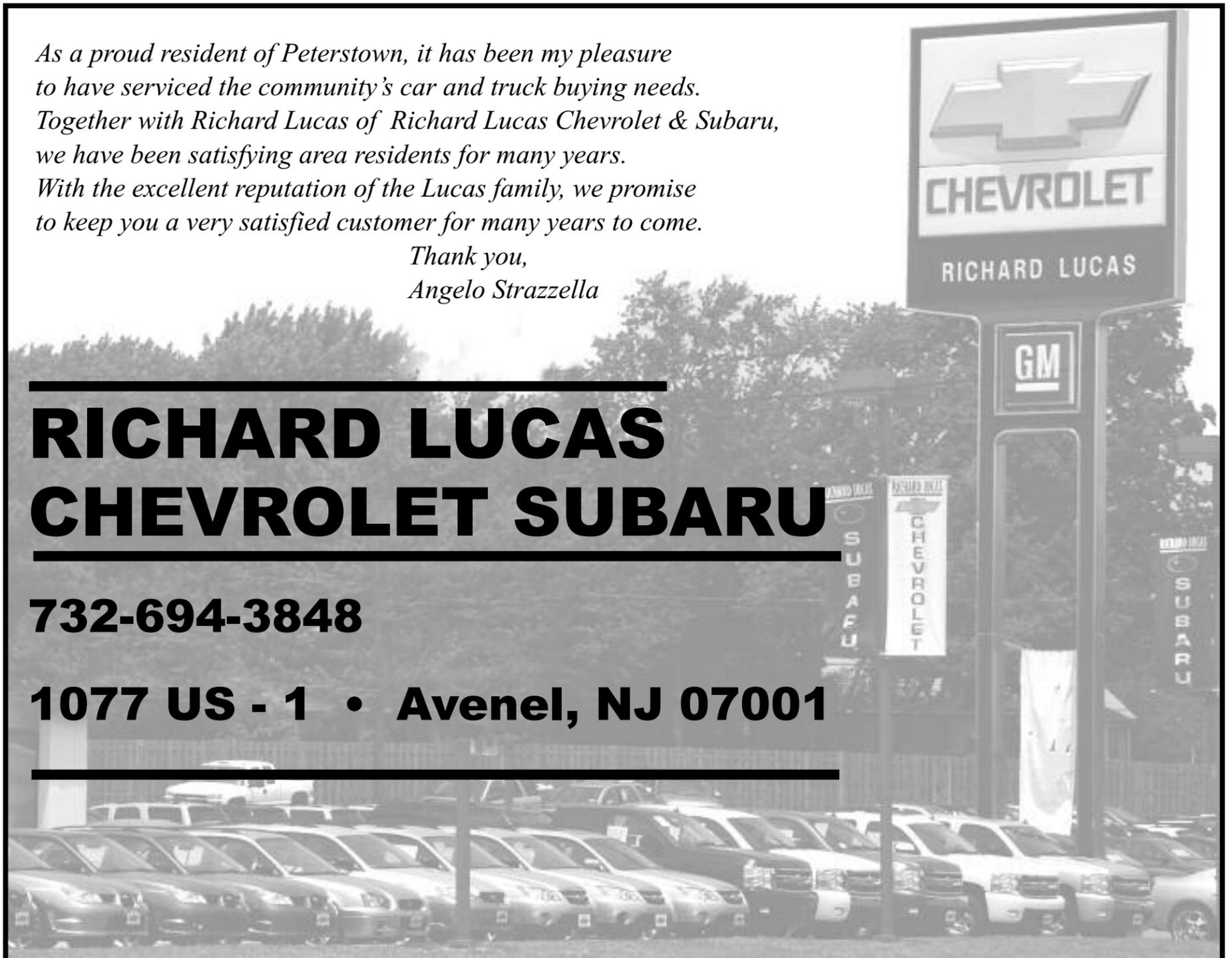
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*Thank you,
Angelo Strazzella*

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DREW DRAWS ON FROM FAMILY'S MUSIC APTITUDE

Marine Corporal Andrew Marcantonio's great-grandfather, Antonio, directed his own brass and drum band that played at feasts, festivals, weddings and funerals in the Italian tradition. His dad, Henry, played guitar in a band and his uncle John played drums in yet another band. They grew up in the Peterstown section of Elizabeth, New Jersey in a two family home that was shared by thier cousins Joe (LaBracio) Long, who played bass for the Four Seasons and his brother Anthony also a drummer. His uncle Steve was awarded a Grammy in 2016 for his work as an engineer on the sound track of the Glenn Campbell film "I'll Be Me". With that pedigree it is no wonder that Drew has talent coursing through his veins. He took that talent and mixed it with some grit and joined the Marines where he plays piano for the Marine Corps Band.

Drew left for Marine Corps boot camp in May 2013 at 28, one month before he would have been too old. He graduated from New Jersey City University in Jersey City, New Jersey with a bachelor's degree in Music Education and taught Music in Newark, New Jersey for five years. After graduating boot camp and Marine Combat Training, he attended the Naval School of Music for six months in Norfolk, Virginia, graduating in May 2014 to leave for Okinawa, Japan.

Drew's first duty was being assigned as the piano player for a jazz combo and playing the Fourth of July party at the US Embassy. He toured many countries playing with other military bands from around the world, such as Japan, South Korea, the Philippines, Australia, and China. He participated in the annual Combined Concert, where we, the III Marine Expeditionary Force Band, play with the local 15th Japanese Army Band. He has a great memory of playing "Happy" for 20,000 people in Tokyo, Japan at the Budokhan, followed by a big band Christmas concert back on the island.

The Fourth of July gig at the US Ambassador's house in Nepal was in February because July is the time they

expect earthquakes, but two months later, the April and May earthquakes happened, killing thousands.

For the Combined Concert in 2015, the band officer wanted to do a piano feature playing a piece written by a local Okinawan composer. Kikuko Kanai wrote the "Okinawan Rhapsody" in 1946 following the Battle of Okinawa, the bloodiest battle of World War II. It is a medley of local Ryukan melodies written for piano and orchestra. It was performed one time by her in 1953 to mark the centennial of Commodore Perry's landing in Okinawa, never to be heard again until the Marine Band performed it. The audience was very pleased and it was critically acclaimed in the local press. An Okinawan Master Sergeant retired soon after that and wrote a book about his experiences with the 15th Okinawan Army Band and wrote a blurb about Drew and the Rhapsody.

In addition to being a musician Drew still participated in security training operations. His last year of enlistment will begin in 2016 after that he takes a three-week vacation traveling around the Pacific to China, Vietnam, Thailand, Cambodia, and the Philippines, and embarking on his next duty station, Camp Pendleton, California.



(above) Marine Corporal Andrew Marcantonio training in South Korea.

(left) Andrew in more comfortable sitting in front of a piano.



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TROUSSEAU IS PASSED DOWN TO 5TH GENERATION

The wedding gift of a trousseau is an age old Italian tradition. It usually consisted of linens and other household items specifically made for the couple. These were to become heirlooms for the new couple's family. Recent generations refer to it as a hope chest. The practice of having a bridal shower is the modern day equivalent. The Tomasso family repurposed exquisite linens that were crafted 110 years ago for Carmella and Pasqual Chirichillo as a gift to be used by their great-great-granddaughter.

Carmella Sepia and Pasqual Chirichillo got married circa 1907 in Vallata Italy. During their engagement, in preparation of the wedding, their friends would begin making items for Carmella's trousseau including bedding, sheets, pillow cases, table covers, and napkins. The gifts were no ordinary linens. Only the best fabric was used and each item was adorned with hand sewn embellishment with lots of embroidery and tatting.

The value of the pieces was in the love that was put into the project. The quality of the material and craftsmanship ensured that they would last forever.

Pasqual came to America circa 1911. Carmella followed soon after with their first born, Frank, in tow. They settled in the Peterstown section of Elizabeth, New Jersey where hordes of Valletese had already planted their roots. They lived at 16 Palmer Street and added another four children to their brood, Anthony, Annette, Susan, and Carmella (Millie).

Pasqual and Carmella never left the homestead. Predeceased by her husband, Carmella lived to be 93 years old. When she passed away in 1980 the linens were still stored away. Her daughter Sue took charge of them and kept them at her home on Verona Avenue in Elizabeth.

Sue married Albert (Red) Tomasso on September 12, 1948 and they had two children, Susan and Vincent. Susan married Joseph (Pat) Higgins and had four children, Daniel, Corey, Joe and Brielle. Vincent and his wife Patti had two children, Nicole and Vincent. Red Passed away on March 18, 1999.

Sue has five grandchildren. Daniel and wife Jacki have two boys, Charlie and Connor; Cory and wife Kate have a daughter, Evelyn; and Joe and his wife Beth were blessed with Mary Elizabeth on November 21, 2015.

It was during the time of Beth's pregnancy that Sue was reminiscing and thinking about her legacy, going through boxes of her keepsakes. She came upon the linens but to her dismay found them to have been soiled from water and being in a damp basement for the past thirty-five years. Her daughter Susan looked at the linens and thought they could be revived. She had a friend in mind who's mother specializes in making garments in the style that the linens were originally made.

Susan works as a School Nurse and her friend Inez Bruno is a paraprofessional working with special needs children. Inez's mom, Patty Mazza Makin is in the dress making business and made Susans' wedding dress in 1979 by deconstructing Susan's mother's dress and redesigning one using the same material.

She brought the linens to Patty to assess the damage. The news was good. The quality of the material was exceptional. The type of cotton and the tread count was way higher than anything Patty was used to seeing. The trousseau was salvageable. Patty suggested that the linens be used to make a christening dress and accepted the task. It was a rewarding challenge to be able to work with such elaborate material.

Patricia Mazza-Mackin grew up in Long Branch, NJ. Her mother was from Naples, Italy who came from a long line of seamstresses. Patricia always had a love for sewing and made her own wedding dress. She took apart her mothers wedding gown from Italy and used it as a pattern to make her own, then put her mothers back together. She, along with her daughter Inez Bruno, takes wedding gowns and transforms them into christening or communion gowns.

Not many daughters are going to want to wear their mother's wedding dress so this is a way to have a christening dress to pass down to generations to come

and hold sentimental value. She tries to follow the same design as the original dress and uses everything from the gown including the lining, buttons, etc. Every dress comes with a bonnet or headband and then she can make additional items such as bibs, money "busta" bags, and handkerchiefs, all cut from the original wedding gown.

The volume of linens were extensive, more than Susan knew what to do with. They were able to whiten them and Patty started to design items that would be a gift to Mary for her Christening. Brilliantly, she designed the dress so that all the elaborate tatting could be used. She designed a Christening dress, bib, bonnet, a small and a large pillow case, masterfully cutting the pattern to maximize the use of the existing embellishment.

The trousseau was sizable and contained more than eight full size sheets. The linens that were not going to be used for the Christening gift were donated to St. Joseph's Social Services which serves the materially poor and homeless community of greater Elizabeth (www.sjeliz.org).

After the baptism the beautiful dress and accessories will be preserved and attention will be given to their perpetuity and continued use for future generations.



(above, l-r) Carmella and Pasqual Chirichillo original recipients of trousseau in 1907.



(above, l-r) Sue and Albert Tomasso



(above, l-r) Pillow, bonnet and christening dress being worn by baby Mary, being held by her grandmother Sue, made from linens originally tatted for her great-great-grandmother.

Outfit was made by Patricia Mazza-Mackin: The Generation Dresses, Long Branch, NJ, 732-229-1984



(above) Sue Tomasso (center) holds her great-granddaughter Mary surrounded by (l-r) her daughter-in-law, Mary's mom, Beth, her daughter Susan, her son Vincent's daughter Nikki, and Susan's daughter Brielle.



(above, l-r) Francesco with his mother, Vincenza and his son, Peter.

FRANCESCO GUARRACI PASSES AWAY AT AGE 61

Francesco Guarraci passed away on Thursday, April 14, 2016 at the age of 61. Frank was born in Ribera, Italy and moved to America in 1967, settling in the Peterstown Section of Elizabeth, New Jersey to join a large number of families from his home town. He worked as a laborer for over 25 years with Labors International Union Local No 394, headquartered in Elizabeth, before retiring in 2006.

When not gardening, Frank would spend time playing cards and watching soccer with his lifelong friends and

fellow members of the Ribera Italian American Club, who's clubhouse is located on Palmer Street in Peterstown. Above all he loved being with his family especially his granddaughter Celina, daughter of his only daughter Zina. Frank also had three sons, Peter, Sal and Gianfranco. He is being mourned by his fiancée, Julita Lopez, his sister, Domenica D'innocenzio and her husband, Joseph; and his brother, Joseph and his wife, Antoinette. He was predeceased by his father, Pietro Guarraci, but is survived by his mother Vincenza. 🇮🇹



(above, r-l) Francesco with his granddaughter, Celina



(above, r-l) Francesco with his daughter, Zina



(above, l-r) Francesco with his sons, Sal and Gianfranco

THOUGHTS AND THANK YOU FROM GUARRACI CHILDREN

There are so many words we can use to describe the type of man our father was. We could talk about how big of a heart he had, how he would help anyone he cared about with no questions asked and without ever wanting anything in return. But those of you that knew him, know that even though he had a tough exterior, he had a heart of gold.

Papa loved this city, one of his last wishes was to see Elizabeth again while he was in the hospital, and we made sure he did, one last time.

We are proud of the man our father was and even prouder to carry his last name. Through us, his legacy will live on. The amount of people that came to the wake and funeral was absolutely overwhelming. We thank each and everyone of you for your thoughts, prayers, and condolences. It means the world to us to know how much our papa was loved and how many people care. We know he was there with us that day, smiling down on all of us. We believe he continues to do so. We miss you everyday papa. Keep watching over us. Rest in peace.

Zina Peter, Sal and Gianfranco Guarraci

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BRIAN KIRK & THE JIRKS



JOBONANNO & THE GODSONS of SOUL



BOBBY BYRNE

Entertainment Schedule

Sat June 11 "The Vinny's" 9pm
Sun June 12 Bobby Byrne 4:30pm
Fri June 17 "Sweet Chin Music" 10pm
Sat June 18 Pat Roddy 10pm
JUNE 19th - FATHER'S DAY BLOWOUT!
Sun June 19 'Brian Kirk & the Jirks' 6pm
Sat June 25 Pat Roddy 10pm
Sun June 26 Bobby Byrne 4:30pm
Thu June 30 Backspin 50 5pm

JULY 2016

Fri July 1 'Brian Kirk & the Jirks' 6pm
Sat July 2 Pat Roddy 10pm
Sun July 3 Bobby Byrne 4:30pm
 Pat Roddy 10pm
Mon July 4 "The Barksdales" 5pm

Thu July 7 Backspin 50 5pm
Fri July 8 'Waiting on Mongo' 10pm
Sat July 9 Pat Roddy 10pm
Sun July 10 Bobby Byrne 4:30pm
Thu July 14 Backspin 50 5:00pm
Fri July 15 "Enjoy!" 10pm
Sat July 16 Pat Roddy 10pm
Sun July 17 Pat Roddy 10pm
Thu July 21 Backspin 50 5:00pm
Fri July 22 "Sweet Chin Music" 10pm
Sat July 23 Pat Roddy 10pm
Sun July 24 Bobby Byrne 4:30pm
 'Brian Kirk & the Jirks' 10pm
Thu July 28 Backspin 50 5:00pm
Sat July 30 "The Medicine Men" 6pm
 Pat Roddy 10pm

AUGUST 2016

Thu August 4 Backspin 50 5:00pm
Fri August 5 'Waiting on Mongo' 10pm
Sat August 6 Pat Roddy 10pm
Sun August 7 Bobby Byrne 4:30pm
Thu August 11 Backspin 50 5:00pm
Sat August 13 "Joebonanno and the Godsons of Soul" 7pm
Sun August 14 'Brian Kirk & the Jirks' TBA
Thu August 18 Backspin 50 5:00pm
Sat August 20 "Enjoy!" 10pm
Sun August 21 Bobby Byrne TBA
Thu August 25 Backspin 50 5:00pm
Sat August 27 "Joebonanno and the Godsons of Soul" 7pm
Sun August 28 'Brian Kirk & the Jirks' TBA

SEPTEMBER 2016

Thu September 1 Backspin 50 5:00pm
Sat September 3 Pat Roddy 10pm
Sun September 4 Bobby Byrne 4:30pm
 Pat Roddy 10pm
Fri September 16 Nicole & Denise 7pm

OCTOBER 2016

Sun October 2 'Brian Kirk & the Jirks' TBA
Fri October 14 Nicole & Denise 7pm

NOVEMBER 2016

Sun November 6 'Brian Kirk & the Jirks' TBA

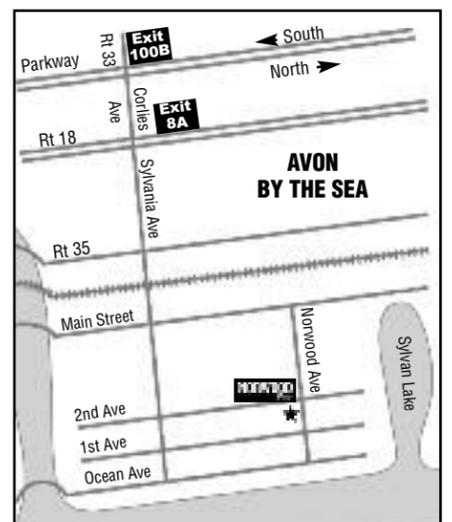
Visit NorwoodInn.com for updates to schedule.



PAT RODDY



ENJOY!





(above) The Vinny's performed at the Elizabeth UNICO Dinner that honored Mike and his brothers, Phil and Tom, as their 2015 Citizens of the Year.

Check out photos of this event on the Peterstown page of rennamedia.com or the Peterstown NJ Facebook page.

THE VINNY'S TO PLAY FIRST SHORE GIG

One constant question that fans ask Mike Colicchio, lead singer for The Vinny's, is "When will the band play down the shore?" The answer is Saturday, June 11 at 9pm at The Norwood Inn in Avon-By-The-Sea. The bar and restaurant is under the new ownership of Phil Renna. Both Mike and Phil have their roots in the Peterstown section of Elizabeth, New Jersey where both their grandparents settled after immigrating from Vallata Italy.

The Vinny's, formed in 2011, are a classic rock cover band that also has its genesis in Elizabeth. Four of the band members – Vinny LaVecchia (bass), Lou Muradas (lead guitar), John Most (keyboards), and Mike Colicchio (lead vocals) – were born and raised in Elizabeth and two still call the city home. The other band members are Steve Tabankin (guitar) and Ross Hirtzel (drums).

Growing up listening to the classic bands of the 1960's and 1970's, the guys are huge fans of The Rolling Stones,

Eric Clapton, Van Morrison, David Bowie, The Who, Bruce Springsteen, Steppenwolf, The Beatles, Alice Cooper, Carlos Santana, Elvis Presley and The Doors. They incorporate the classic songs of these artists into every show. A typical show consists of two sets of 15 songs each that leaves the band and their fans exhausted but wanting more!

The band has played live exclusively in Union County and for the first time are heading to The Jersey Shore. Mike expects his local fan base to move the party south. The Vinny's gigs are more like neighborhood reunions each time they play. He predicts that The Norwood will be the entertainment destination for Peterstown folks.

More information including videos, pictures, unique concert posters designed by Lou Muradas and set lists can be found on The Vinny's Facebook and YouTube pages. Check them out either in concert or on social media. 📱



Vinny LaVecchia



John Most



Lou Muradas



Steve Tabankin



Ross Hirtzel



Mike Colicchio

PETERSTOWN BOOK SPECIAL OFFER FOR BABY BOOMER PARTYGOERS

Anyone attending the Peterstown Baby Boomer Party on Saturday, June 25, 2016 will have the opportunity to purchase The Peterstown Book for half price, that is \$25 including sales tax.

**The Peterstown Book
1/2 PRICE
at Baby Boomer Party**

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Contact Dennis Horin
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email: jogimarino@aol.com
or Tommy Carr:
email: tommycarr3@yahoo.com



Food, Music & All Your Schoolyard Friends

Avon by the Sea is a small scenic shore town located approximately 45 miles south of Elizabeth. Years ago, the town was dotted with over a dozen hotels and guesthouses filled to capacity each summer with vacationers looking for a beautiful beach and a family atmosphere. Since most of these all-wood structures were built in the late 1800's and early 1900's, the expense to maintain and upkeep them was significant. Most of these beautiful landmarks were eventually demolished and were replaced with single-family homes.

When the Norwood Inn went on the market in November many thought its days were over and the wrecking ball would soon be taking down one of the last of the great inns in town. Although the 52 room Inn was built in 1888 Peter Renna was intrigued with the idea of saving the inn and trying to run it as a family business with his three brothers. Pete, who recently graduated with an economics degree from Fairfield University, worked six summers at the Columns, the only other inn in town with a restaurant and liquor license. He admired the hands-on approach of its owner, Michael Wright, and thought he could use what he learned on the job and in school to run "The Norwood". With the encouragement of his parents, Phil and Rose (nee Adesso), he decided to give it a go.

With only nine weeks to get ready for opening day and with Peter busy completing his studies, his two older brothers, Mike and Nick, worked tirelessly seven days a week to repaint the entire first floor and landscape the property. His younger brother, Vincent, contributed to the cause whenever his busy high school workload allowed it.

Jerry McGorry, the former owner and current manager, was a great help. His nearly forty years of experience contributed greatly to the cause. The team



(above) The Norwood is truly a family run business, Rose Renna (center) with her four sons (l-r) Nick, Pete, Rose, Vincent, Michael who have all helped their dad renovate and run the inn.

effort paid off. The Inn had a successful launch on May 1st with the appearance of one of the top bands in the area, Brian Kirk and the Jirks, and ended the month with a huge crowd for Pat Roddy and his band, another top attraction. The complete entertainment schedule can be found at norwoodinn.com along with the Inn's

menu and other items of interest. You can also follow the Norwood Inn on Facebook (Norwood Inn) and instagram (@the_norwood_inn). The next time you are in the area bring a copy of "Around about Peterstown" and stop by to read it on the newly renovated porch while having a meal or a drink. 🍷

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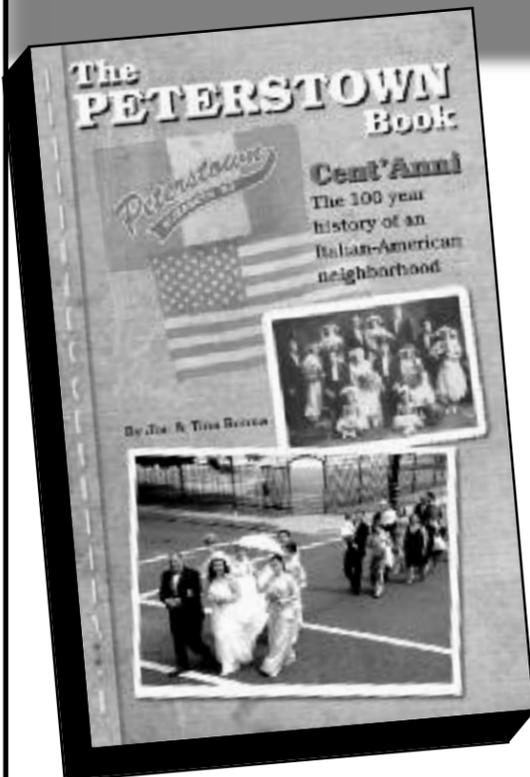
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BACKSPIN 50 HOUSE DJ AT NORWOOD INN, AVON

Keeping it all in the family



(left) House DJ for The Norwood Inn, Vincent Landolfi is second cousins with owner Phil Renna, meaning that they share the same great-grandparents.

Backspin 50 is a unique entertainment entity recently launched by Vincent Landolfi, Jr., a grandson of long-time Peterstown residents Phil and Dolly Renna, who lived for many years on John Street before relocating to Linden.

A professional disc jockey since 1985, Vincent's career spans from records, to tapes, then CDs, and now .mp3s and other digital music. The name Backspin 50 was forged from the term backspin, meaning to manually rotate a record counter-clockwise to set it at just the right starting point. Featuring five decades of music from the 50s through the 90s, Vincent also performs a variety of songs "live".

Bringing Backspin 50 to the Norwood Inn for the summer of 2016 seemed like a perfect fit. Vincent has decades of experience as a house DJ, formerly performing summers at such places as the Sand Bar Pub in Sea Girt, Yakety Yak in Seaside Heights, The River Lady cruises on the Toms River, and in The Lounge at Christie's of Wanamassa. He also happened to have provided the music at the wedding receptions for the Norwood's owner, Phil Renna, and his wife Rose, and the publisher of The Peterstown News, Joe Renna, and his wife Tina.

Backspin 50 kicked off the summer season at the Norwood Inn on May 27th, and will be there on Thursdays, from 5pm - 9pm beginning June 30th. 🍷

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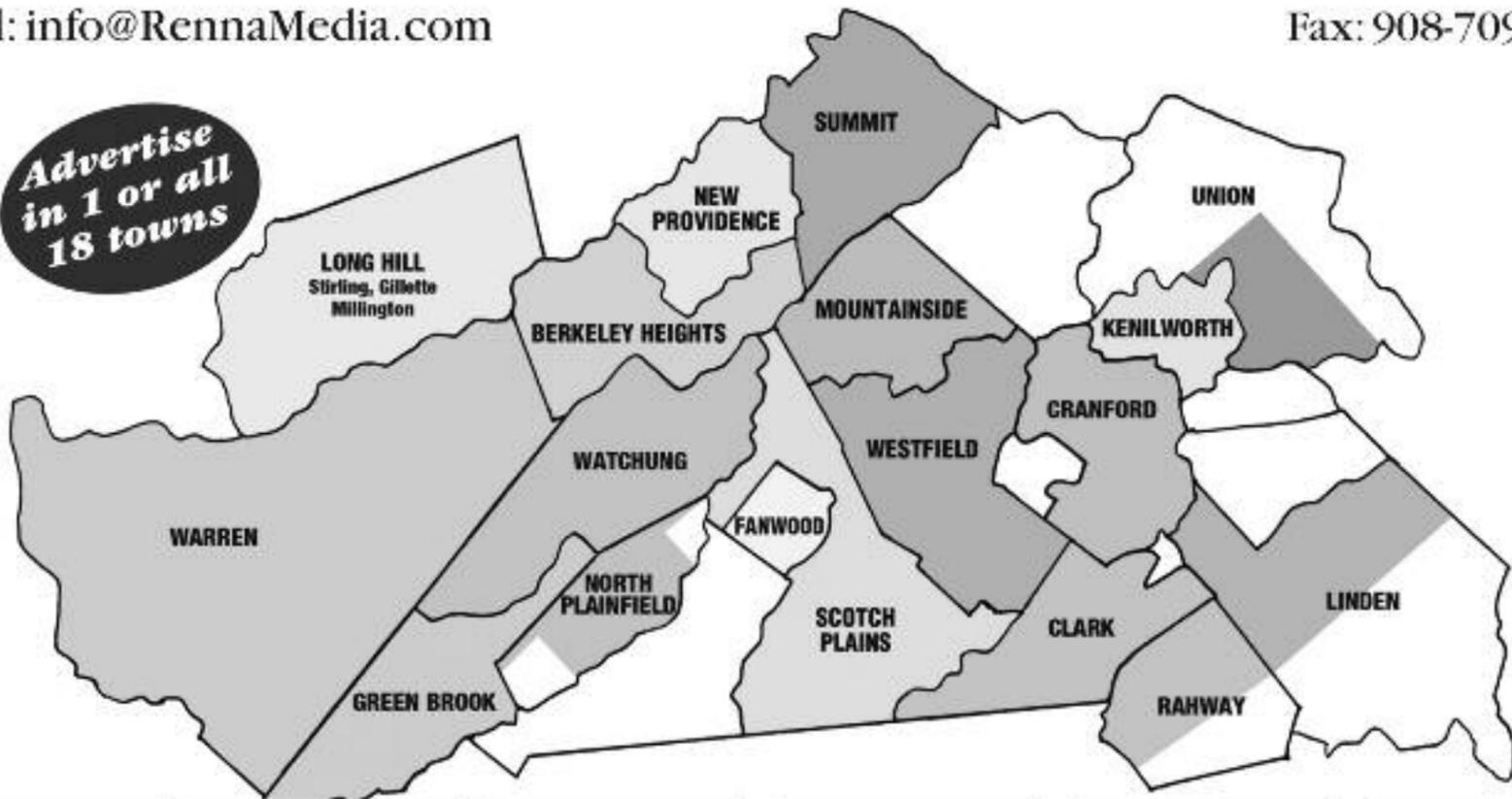
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BOOK SIGNING WAS PSEUDO REUNION FOR MOTHER SETON CLASS OF 1969

On May 20, 2016, Camille Cusumano held a book signing to launch the publication of her latest book "Wilderness Begins at Home", and her mother's book "La Cucina di Carmela" a cook book penned by her mother Camella and augmented with essays from herself

and her nine siblings. The event was hosted by the Kean University Alumni Association, where Camille graduated and was well attended with family and friends. The largest contingent was her Mother Seton High School Class of 1969 classmates.



(above, l-r) Classmates from Mother Seton Class of 1969 attended Camille Cusumano's book signing, Donna Bird Leyva, Terrie Brown Kennedy, Kathie Burke Kirin, Joan Clark Yuill, Mary Jo Spicer Bugel, Marianne Wilson, Marion McGrane Hall, Janet Malecki, Camille Cusumano, Carolyn Seney Walker, Denise Arcuri Discenza, Karen McManus Vitale, Pat Stone (obscured), Judy Caravello Gualtieri, Pat Ruane Garduno.



(above) Eight of the ten Csumano siblings.



(above, l-r) Eileen Loria, Josephine (Loria) Vincenti, Mary (Loria) Tournour, Pat Merola, Mary Lou Nolas, and Terry (Cusumano) Hennasey.

Recipe

From Carmela Cusumano's book, *La Cucina di Carmela*

Fruited Pork Tenderloins

INGREDIENTS

1 2 2lb Pork Tenderloins
Salt and Paper
Kitchen Twine

Stuffing

1/3 Cup pitted Prunes, chopped
1 cup fresh Bread Crumbs
1 small Onion, chopped fine
1/2 teaspoon dried Thyme
Salt and Pepper
1 Egg Yoke

Sauce

2 tablespoons Vegetable Oil
1 Onion, chopped fine
1/2 cup Beef Stock
1/2 cup pitted Prunes, chopped
Salt and Pepper
2 tablespoons Brandy, optional

PREPARATION

- 1) Preheat oven to 350 degrees.
- 2) Split Pork Tenderloins in half lengthwise with a sharp knife. Flatten slightly and season with salt and peppers.
- 3) Make stuffing by combining 1/3 cup of Prunes, Bread Crumbs, Onion and Thyme. Season with Salt and Pepper and add Egg Yoke
- 4) Spread Stuffing over one half Tenderloin and cover with other half.
- 5) Tie close with kitchen twine
- 6) Heat oil in a large skillet over medium fire and saute pork until lightly browned on both sides.
- 7) Add Onion, Stock, Wine and Prunes to skillet.
- 8) Season with Salt and Pepper, bring mixture to boil.
- 9) Transfer meat to a roast pan.
- 10) Warm brandy in a small saucepan and pour over roast.
- 11) Ignite brandy carefully. When flames die spoon sauce over and around roast.
- 12) Cover pan with Foil. Roast in preheated oven 45 to 60 minutes or until roast reaches an internal temperature of 170 F.
- 13) Remove string from roast; cut in slices. Place slices in serving dish. Serves and spoon Prunes and cooking sauce over slices



(above, left) Camille Cusumano



All seventeen of Camille Cusumano's books can be found on www.amazon.com including her latest book "Wilderness Begins at Home", and Her mother's book "La Cucina di Carmela".



Photo of this and other events are available at www.renamedia.com

and on on Facebook at Facebook.com at Peterstown NJ. Feel Free to "Like", "Tag" and "Share".

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RETURN VISIT TO MOTT STREET



Tina Renna, nee Grosso, grew up on Mott Street in the Little Italy section of Manhattan. She lived on the top floor at 274 Mott Street, a six floor walk up. Most of the twenty four apartments in the building were occupied by generations of the same families and friends. The tenement was a neighborhood unto itself, featuring a rooftop with a garden, bar-b-que and coops for racing pigeons. Each time Tina returns to visit she notices changes. Gentrification is now scrubbing away the character of the old neighborhood. Her latest walk down memory lane recently was filled with a lot of "used-to-be" stories.

There was one vestige on Mott Street that holds true to the decades old traditions, Cafe'tal Social Club. Originally opened in the late 1940's, Cafe'tal Social Club was a popular meeting place for G.I.s returning home from World War II to socialize, play cards and drink espresso.

Cafe'tal was the last social club of its kind in Little Italy. It has been re-opened as an Italian cafe-

restaurant to all who want to enjoy home-styled old-world traditional Italian food.

Tina said it was like going back in time. A wall is full of photos of the neighborhood going back decades. All familiar faces including Tina's cousin Carmine (dealing cards). As she continued to scan the wall she came across a photo of herself as a teenager hanging out with a group of her girlfriends.

The restaurant at 285 Mott Street is located directly across the street from Tina's building. It is open for breakfast, lunch, dinner, and after dinner dessert. It was no surprise to Tina that the meal was fantastic, home cooked quality, with quality ingredients and genuine preparation.

After dinner, Tina walked a few blocks with her sister Jo-Anne. She was able to visit the Basilica of Saint Patrick's Old Cathedral which was opened following a wedding and was able to chat with a few of her old neighbors, and friends of her parents. It was an unexpected surprise. 🇮🇹



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THE PRINCE STREET GIRLS

The photo of Tina Renna on the wall of the Cafe'tal Social Club restaurant was taken by Susan Meiselas, who lived in Little Italy in the 1970s. She was in the early stages of an exciting career shooting projects around the world. Between her travels abroad she shot photos of, who she called, The Prince Street Girls

The Prince Street Girls were a group of friends who Susan would frequently pass by on the street and eventually get to know. She would shoot photos for them and a bond was formed. Susan started shooting the girls

in 1975 and continued doing so documenting their social lives as they developed into adults.

The collection of these photos were published in a book in 2002 by Granta titled The Group, a collection of work from new writers in a similar theme. Susan's photo project fits in nicely. The photos are engaging, starting from when the girls were just tweens and ending with a marriage and motherhood.

Photos from the project can be found on line at www.susanmeiselas.com.



(above) 1978 photo by Susan Meiselas of Tina at age 16 with her friends hangs on the wall of Cafe'tal Social Club restaurant on Mott Street in Little Italy, NYC.

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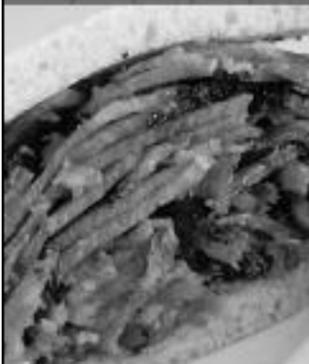
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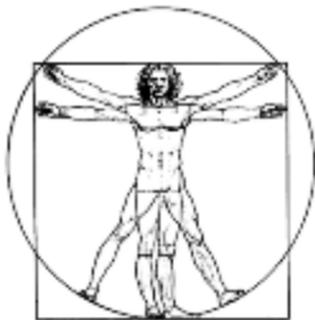
We are hitting the marketing trail heavy and want to try and get about 400 guests at our Reunion. The reunion committee has been working hard to plan a wonderful venue to have a successful event. We have been working very hard to locate classmates but many are still missing. If you know the whereabouts of any classmates and have their telephone number or email address, please reach out to them and ask if you can forward this information or have them email us at: ehsnjclassof81@gmail.com .

If you know of anyone who has passed away, please let us know. We plan to honor their memory in our program.

We are looking to take a walk down memory lane and celebrate the 'good ole days at Elizabeth High'. Please send us your stories and/or pictures of your favorite memories to be shared with our classmates at the reunion.

Please let me know, if there is a fee and we will send you a check. Thank you again!!

The reunion committee is as follows:
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PAYING TRIBUTE TO A ST. MARY'S LEGEND

ST. MARY OF THE ASSUMPTION HIGH SCHOOL PRESENTS...

"THE ANNUAL SCHOLARSHIP DINNER" HONORING MS. JANET MALKO



St. Mary of the Assumption High School, alma mater to thousands, is officially putting the letter "S" in "Scholarship" on Friday, June 17, 2016. All alumni, teachers (former and current), parents, family, friends and community partners are invited to attend this inaugural event as we honor Ms. Janet Malko for her educational involvement, continuous commitment, dedication and outstanding leadership to St. Mary's for over 40 years.

Please join us for a night that captures the true essence of education and leadership. St. Mary's has been a cornerstone of the Elizabeth community for 87 years, and the success can be attributed first to the Sisters of Charity who established the school and to leaders like Ms. Malko, who served the mission to provide quality education in a supportive, caring, and academically competitive environment. Ms. Malko and all those who continue to serve today, know that education is the key to a brighter future. They also know that scholarships change lives. The combination of those who believe in the power of education and those who believe in supporting education through scholarships is transformational.

June 30th concludes the St. Mary's fiscal year and this event, to be held on June 17th, will help secure the necessary scholarship funds to reach the financial goals for the year. Generations of alumni know Ms. Malko and appreciate what she meant to them. This evening will be about recognizing the power of education and leadership and thanking one of St. Mary's finest examples. It will also secure a St. Mary's education for hundreds of students.

The event will feature music, nostalgia, cocktail hour, beefsteak dinner, dessert, wine/beer/soda; all catered by the infamous Hap Nightingales of Clifton. And, the event will be held in the school gymnasium – a fitting and fun venue!

St. Mary of the Assumption High School
 237 S. Broad Street Elizabeth, NJ 07202
 Friday, June 17, 2016 , 6:30PM TO 10:30PM
 TICKETS: \$75 per person
 \$100 at the door, Table for Eight (8): \$550

All proceeds from this event benefit the young men and women who attend St. Mary of the Assumption High School. St. Mary of the Assumption High School, the parish school of the Mother Church of Union County, is a 501©3 organization dedicated to creating dynamic scholars and brighter futures.

www.stmaryhsnj.org

CHURCH OF THE ASSUMPTION TO HOST RELIC OF ST. ANTHONY

Church of the Assumption, Roselle Park, has been selected by the Franciscan Friars from the Pontifical Basilica in Padua, Italy, to host a holy and first class relic of St. Anthony of Padua, on Friday June 10, 2016, as the first parish on their 2016 tour to the United States.

On June 10th the first class relic of St. Anthony of Padua will be presented in a beautiful reliquary in the form of a bust of St. Anthony during Mass at 12 noon. Veneration will follow all afternoon.

Throughout the afternoon Fr. Paolo Floretta will recite

the rosary, do the litanies, and explain the symbols of St Anthony (book, Christ Child in His arms, the lily, the bread). Cards for petitions will be available and will be taken back to Padua where they will be placed at the tomb of St Anthony

Mass at 7pm: Church of the Assumption
113 Chiego Place, Roselle Park, NJ
 For further information on the relic's visit contact the parish rectory 908-245-1107

PHOTO ALBUM FROM MAY CROWNING IS ON WEB



Photo of this and other events are available at www.renamedia.com and on Facebook at Facebook.com at Peterstown NJ. Feel Free to "Like", "Tag" and "Share".

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BATTIN STAFF RALLIES FOR ANTHONY JUNIO

A fundraiser took place for Anthony Junio who at just 13 years old was diagnosed with Stage 4 Hodgkin's Lymphoma. Anthony is the son of Donna Cicalese a teacher at Joseph Battin School #4 in Elizabeth, New Jersey. The event took place on April 14, 2016 at Michelino's Restaurant on Washington Avenue in Elizabeth.

The entire event was donated by Michelino's. A very special thanks is extended to owners Mike and Jerry. A fifty-fifty and a tricky tray auction were held. Many generous donations were made by the staff of School #4.

Donna was overwhelmed by the support showed by Principal Ben Candelino along with many friends from Battin and other schools who attended.

Donations were made by the following businesses for the tricky tray auction: Emma's Brick Oven Pizza – Cranford, NJ, Shop Rite of Clark, NJ, Salon Villaroch of Cranford, NJ, Casa d' Paco of Newark, NJ, Thirty-One Bags (gifts), Magic Fountain of Elizabeth, NJ

The event was truly heartwarming and was a tremendous success. Donna thanks all who donated their time and efforts for this cause.



(above, l-r) Andreia Guica, Veronica Vega, Idalia Diaz, Ben Candelino, Abigail Chang



(above, l-r) Donna Cicalese, Anthony Junio, and Michelino's Jerry Nigro



(above, l-r) Organizers Karen Ottaviano and Michele DeMaio help Anthony Junio draw prize winners.



(above, l-r) Donna Cicalese, Annamarie Junio, Anthony Junio, Marianna Junio.

Battin Class of '56
1956 - 2016

Dear Classmates
Mark Your Calendars For
The
60th Class Reunion
Sunday, October 09, 2016
1:00 PM - 6:00 PM
Buffet Luncheon
\$60.00 per person - Event Is Open To Guests
The APA Hotel at Metro Park
(Formerly the Hotel Woodbridge)
120 Wood Avenue South, Lodi, N.J.
Exit 131A Garden State Parkway North/131 South
(there's a free shuttle from Metro Park Train Station)

REGISTER NOW!

Contact: Arlene Serpico Laspino at 732-671-4897
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Checks should be made out to
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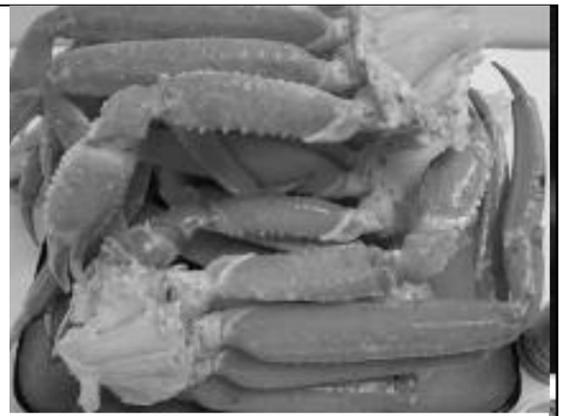
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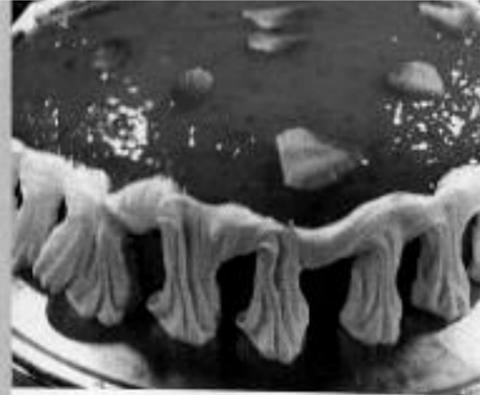
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June 16



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 Mon - Fri 11AM - 3:30PM
 Adult **\$7.99**
 KIDS
 3-6 y/o **\$3.35**
 7-10 y/o **\$4.95**

DINNER BUFFET
 Mon - Thurs 3:30PM-10PM
 Fri 3:30PM - 10:30PM
 Adult **\$11.99**
 KIDS
 3-6 y/o **\$4.95**
 7-10 y/o **\$6.50**

SATURDAY BUFFET
 ADULT LUNCH **\$8.99**
 11AM - 3:30PM
 ADULT DINNER **\$12.99**
 3:30PM-10:30PM

SUNDAY ALL DAY DINNER
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* Must purchase a drink with meal. Dine in only.
 Coupon must be presented before payment.
 Limit 2 adults per coupon. Not valid with any other offer or holidays.
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 Limit 2 adults per coupon. Not valid with any other offer or holidays.
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\$1.50 OFF ADULT BUFFET DINNER ONLY

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 Coupon must be presented before payment.
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