

June June

PREPPING FOR THE FESTA DI SAN VITO

The Frank O. Mazza Civic Association has organized the Processione di San Vito for over 30 years. In 2008, with the participation of others in the Peterstown community, the traditional procession was enhanced with a small outdoor feast. This year the feast will expand to two days with an emphasis on preserving Italian culture.

The mission of the Festa di San Vito is to reunite generations of Italian Americans for a day filled with customs and traditions while inspiring the future generations to preserve them.

The festivities will kickoff on Saturday afternoon, June 13th at St. Anthony's Church with a special Mass in honor of St. Vito, with a procession immediately following the Mass. The procession will leave the church and end at the Vallatese Club on the corner of Fourth Avenue and High Street. As was done last year, four generations of Italians and Italian Americans will be working together to bake bread which is a tradition associated with the San Vito Feast. This is a wonderful opportunity for the younger generations to learn the culture, with the hopes that they will embrace the traditions and make them part of their own. The night will include traditional food, music, fun and games.

The festivities will continue on Sunday, June 14th with a procession immediately following the 12 noon Mass at St. Anthony's. The San Vito Procession will wind through the streets of Peterstown with live music from the Mike Aramondo Band, and end once again at Fourth Avenue and High Street, where the street will be closed for outdoor entertainment, food and refreshments. Families that immigrated to Elizabeth from Italy have now moved on to other parts of the state and country. The feast is an opportunity for them to return home for a short time, reminisce and see old friends.



(above) All are invited to help prepare the traditional San Vito Panelle Baskets the evening before the procession, which will be presented at the church's alter the following day.

St. Vito was born to a pagan senator and converted to Christianity when he was 12 years old. St. Vito converted many to Christianity and was attributed with miraculous acts including healing many who were blind. The emperor was trying to eradicate Christianity and it's practices. After helping the emperor's son, St. Vito refused to join in the un-Christian celebrations and he was therefore imprisoned, tortured and condemned to death. On June 14, 304 A.D., he was boiled in oil, never surrendering to his beliefs. He was a martyr, and to the end made people understand Christianity and turn to God for the first time.

People develop certain associations based on events in a saint's life. In the case of St. Vito, he is considered the patron saint of, among other things, performers. As a patron saint people pray to Saint Vito about issues concerning dogs, storms, epilepsy, animal attacks, rheumatic chorea, and even oversleeping.

In Vallata, Italy he is adored by the Vallatesi. When their prayers are answered, they build a special bond with him. Many Vallatesi who emigrated to the United States carried that bond with them. Many others who were born in the United States from Vallatese parents, are beginning to learn of San Vito and his connection to their past. It is one of the themes of the feast.

The chairman of the Festa di San Vito committee is Micheal LoBrace, a member of the Vallatese Society. The first charge of the committee is to solicit support from organizations, businesses and individuals to participate as vendors and contributers. Interested parties can visit the organization's websiite www.fFestaSanVito.com for more information. The committee is encouraging everyone to save the date and plan to

attend. It is especially rewarding for Italian based student clubs.



Michael LoBrace 908.347.0470, Vito Mazza 732.309.1580, and Felice Tanga 908.764.1175 are established contact persons for the committee. It has been twenty years since the annual, ten day long, St. Rocco's Feast was held in Peterstown. It was a defining aspect of the community and Italian/American culture. Festa di San Vito can establish a similar tradition.

The Frank O Mazza Civic Association is a non profit 501 (C)3 organization formed and recognized under the laws of the state of New Jersey. The association's by laws make it non-political. The association exists solely to promote the health, safety and welfare of the community.

(left) The 2008 San Vito Procession making its way down Third Avenue in the Peterstown section of Elizabeth, NJ.



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

Although great care has been taken to ensure the information contained within is accurate, Around About Peterstown assumes no liability for errors or omissions. Around About Peterstown welcomes the comments and concerns of its readers put into writing and sent to:

AROUND ABOUT PETERSTOWN

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President's Message

Last year I bragged how the Sons of Peterstown Super Bowl Party was the best ever and how many said that the game was also the best ever, and not

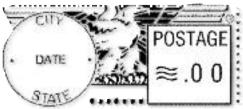
just because the Giants won. I must say that this year's party beat last year's. And the game is also being hailed as the best ever, even better than last year's. We had over 100 guys attend and even though the game doesn't start until 6:00pm, we start our party at 2:00pm and finish

I thought this year was special because many people about midnight. brought friends who were not from the neighborhood. They were quickly made to feel right at home and are sure to return. One great thing about the Burg is that we easily extend our circle of friends to include friends of friends. The next big opportunities to get together coming

soon. One is a ziti & meatball dinner on February 28, hosted by St Anthony's where anyone associated with the parish community is invited. This should bring people out of all ages. Call the church for more info at 908-351-3300. Thank you and God bless.

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LETTER POLICY

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 Mr. Renna,

The students, teachers, administrators and the support staff at the R. Steward Esten Elementary School would like to express their sincere appreciation to you and your publishing staff for featuring the news article telling about Esten's Frog Hollow Pond in the October 08 issue of your home town newspaper, Around About Peterstown.

We hope you will enjoy our special book, The Story of Frog Hollow Pond as Told by Mr. Toad, which explains how the project came to life and was completed. Indeed, Frog Hollow Pond has transformed the school's inner courtyard into a beautiful wildlife habitat. To our delight, frogs, toads, birds, dragonflies, and other wildlife creatures have made their home in our wildlife garden. It also has become an extension of our classrooms and provides our students with another place to observe and interact with their natural environment. With certainty, Frog Hollow Pond has a promising future!

We did our best to include the photographs to illustrate the time and labor that went into the project; however due to the paper used in the printing process, some of the photographs are not as clear and vivid as the originals. After reading the story, I believe you will agree that Toad's whimsical tale truly brings the story to life and is the most important part of the book.

Sincerely, Melinda Learning Rockland, Ma

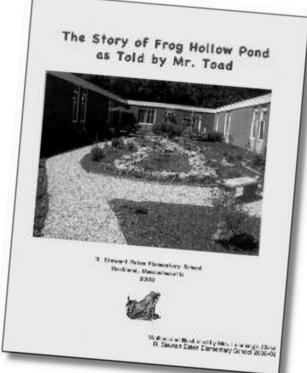
Dear friends from Peterstown,

On December 12, 2008 my father, Vincent Imbornone, died. It was just eight days short of his 87th birthday. He wanted his wake at Corsentino's and his funeral mass at St. Anthony's church, in the old neighborhood. My brother Ross, made all the arrangements as per his wishes. My parents never left Elizabeth, they just moved to the "North End" of town, I was 13 years old at the time.

I purposely drove up John Street on the way to Corsentino's so that I would be able to drive past some of the places that I remembered from childhood. I pointed out the Ribera Club to my wife, and Barone's store, remembering Mike Barone, who was always seated behind the counter, and his father, who would tell me to "hurry it up" when I was a kid. I stopped in front of the house that my brother and I grew up in on John Street, just a few houses down from Corsentino's. I remembered riding my bike on that very street; it seemed an eternity ago.

At the wake, old neighbors and friends of my parents filed by, stopping at the chair where my mother was seated to pay their condolences. My mom is very hard of hearing, even with two hearing aides, therefore, I easily overheard the conversations. The visitors would introduce themselves by name and then clarify the interaction that they had with our family. I was amazed to hear people say things like "remember me? I'm John the milkman or Sal the mechanic who fixed your husband's car." My brother would introduce his wife and children and then I would be asked, "are you the doctor?" One lady looked at me and smiled, and then said "you have the face of a doctor".

I had forgotten what the old neighborhood had meant to me, and the important part that Peterstown had played in shaping my life. My family and I thank you all.



(above) The Story of Frog Hollow Pond as told by Elizabeth native Mr. Toad.

Dear Joe,

I would like to thank you for the wonderful article on my business Jacobson's Distributing Co. Being born in Elizabeth and growing up in the 50's and 60's I love to read your paper as it brings back many happy memories of the Burg, North End and the Elmora Section. Every month a group of us from Jefferson Class of 1963 have an informal reunion at Big Stash's in Linden. The conversation always wonders back to Jeff & Battin, Broad St. the Burg and Spirito's.

Your December 08 edition was fabulous with the tribute to Tom Ford and the various reunions.

I have spent almost every day of my 63 years in Elizabeth either working or playing and the people you mention in your paper brings back many fond memories. Keep up the good work and maybe some day we will have a growing up in Elizabeth Reunion similar to the South Park Street Reunion which was held about ten years ago.

Alen Jacobson

Elizabeth, NJ

Joe,

I was delighted to get a copy of your "priceless publication" while visiting in the area a few weeks ago.

My maternal grandparents lived at 325 South Fifth Street for many years. Aunts, uncles, cousins, etc. spent our formative years there during the 1930's and into the early 1940's. What memories your paper evokes! And what a help it's been to me in putting together a history of my family. My maternal roots started in Carrara, Italy where the family were marble workers. From there they travelled via Corsica and Puerto Rico to Elizabeth. I've traced stories and visited most places in my never ending quest to understand wherefrom I come. The family name is PELLICCIA. I still visit most of the family. Except for one Aunt and a couple of younger cousins, most of the ones I grew up with reside at Rosedale Cemetery.

John Sacco, President P.S. The club is hosting a party for us Baby Boomers on May 2. Guaranteed to be a classic.

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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Peter J. Imbornone, M.D. Rochelle Park, NJ

Joe,

I was just reading your article that was published in Issue No. 61 about the Papetti family. My father was Bunny Silvio, who worked for them in the Papetti Chicken Market on Niles Street and who was in the picture on page 11. He died at a young age of 49 years. Even though I could not see him clearly in the picture, it was great to see that he was remembered.

Sincerely, Angela (Silvio) Sheedy Elizabeth, NJ

Dear Joe,

My father, Tony Tornambe, owned the hardware store on the corner of Third Avenue and John Street. I really enjoy seeing the photos and reading about old friends from Peterstown in your newspaper. I recently reconnected with some of them. It was a wonderful experience.

Sincerely yours, Angel Nase Medford, NJ

Thank you very much, and keep up the good work. John Urrutia MiddleBurgh, NY

Joe,

I was born at 612 Fourth Avenue in Peterstown. I have so many wonderful memories of the Burg, my mom's family, Alfred and Rapella Molgierie, my aunt Minnie, Uncle Lou, Uncle Jr., Aunt Rose, Aunt Nancy, Uncle Rocky and of course my mom, Josie (Molgierie) Mollozzi.

May God continue to bless your business. Thanks for the memories. Lois (Mollozzi) Tomelevage Deerfield Beach, Fl.

Dear Joe and Tina,

Thank you for your support this last year. Your articles about my son and son-inlaw were truly beautiful. Your writing such nice things about them gave me strength. It made it bearable. To know other's knew how wonderful they were, touched my heart in a good way.

Hope this finds you and your family doing well. Thanks again, much love, Joan Loffa Rahway, NJ

Editor's Opinion everybody has one - this is mine - by Joe Renna

I received a package form the U.S. Army the other day and could not imagine what it could be. After opening it I was so touched to have discovered that it was a Certificate of Appreciation.

I have a great appreciation for our service men and women and for our veterans. When I look at the freedom, prosperity and comfort that we enjoy compared to other countries I am thankful for being American. I believe that our lifestyle, that many take for granted, is maintained in spite of others who want to destroy it.

There is an evil side to human nature that would like to destroy that which is good. Either because of greed or jealousy, the American way of life is under attack. I'm not being an alarmist. I base my assertions on history. Through out the time of man civilizations have always been in a position to defend themselves against some type of barbarian.

A country's first responsibility is the safety of its people. Our military is in charge of any foreign threat. It is an aspect of our society that many would like to go away and still too many ignore. It's interesting that our government puts the minimal burden on its citizens when it comes to the military. I never served in the armed forces so I could only imaging the sacrifice that others make, doing so on my behalf.

As a publisher the least I could do is promote causes that support our troops. Hopefully my readers will act on some of the calls to action that go to support our troops and veterans or at the very least develop an appreciation of rhe service they performed.

My attempts did not go unnoticed by Peterstown native, retired Brigadier General Joseph Monaco. He nominated me for a commendation from the U.S. Army Freedom Team Salute Program, which exists to recognize the enduring bond between Soldiers, Family, Community, and Veterans. It celebrates the sacrifices made by those who support America's Soldiers. Freedom Team Salute honors the millions of Army Veterans who have served and is a living connection to the ideals of duty, honor, and patriotism.

Of course I feel that I am not the least bit worthy of any recognition compared to others who receive this honor. But I will use the occasion of receiving this award to encourage others to get involved in supporting our troops and veterans through the many opportunities that exist through dedicated organizations.

Not for Nothing But...

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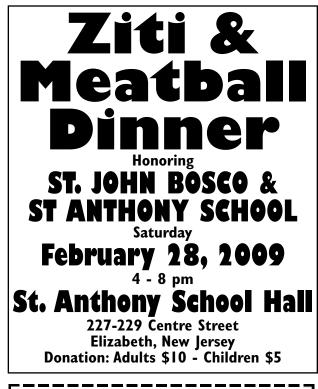
there is a cost to freedom and our service men and women are paying for it.

(right) Recipients of a Freedom Team Salute Commendation package will receive:

- An official U.S. Army lapel pin
- An official Army decal
- A Certificate of Appreciation signed by both the Chief of Staff and the Secretary of the Arm
- A Letter of Thanks signed by both the Chief of Staff and the Secretary of the Army



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HOW TO PLAY CODE PLACER:

- 1) Each row horizontal and vertical must contain one set of all letter.
- 2) Each 3x3 space square must also contain one set of all letters and spaces.
- 3) Lettters in shaded aquares must be arranged to spell out phrase.

Hint: One row is completed. Solution will be in the April 09 issue of Around About Peterstown.

SOLUTION TO OCT 08 PUZZLE

The unscrambbled letters appearing in the shaded squares spell out: "Happy New Year"

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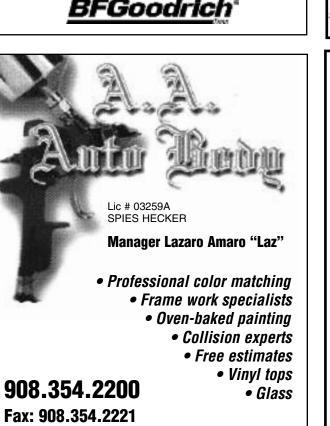


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5 Peterstourn Feb 09

ANTHONY AND YOLANDA LAFACE CELEBRATE 50th ANNIVERSARY

Anthony and Yolanda (Grison) Laface recently celebrated their 50th Wedding Anniversary with a renewal of vows at the Church of the Assumption in Roselle Park, and a surprise dinner held in their honor at Il Gabbiano Restaurant in Cranford. The celebration was hosted by their two children and their spouses, Annette and her husband Filippo Russo, and Paul and his wife Cindy, along with their three grandchildren, Angelica, Michael and Nicholas. Anthony and Yolanda also celebrated the occasion with a cruise to Bermuda on Royal Caribbean's Explorer of the Seas.

Yolanda was born in Trieste, Italy and immigrated to the United States in 1956. Anthony, who served in the

army during the Korean War, was born and raised in the Peterstown section of Elizabeth. They met in early 1958 and were married in November that year and had twins in 1960.

Anthony co-owned and operated Laface Automotive in Elizabeth with his brother, Jerry from 1959 to 1971. He was a maintenance supervisor for Alexian Brothers Hospital and then Elizabeth General Medical Center before retiring in 1996. Yolanda's career was that of home-maker and she is still well known for her wonderful northern Italian cooking.





(above, l-r) Yolanda and Tony Laface on the occasion of their 50th wedding anniversary.

(right) The couple on that fateful day in 1958.





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> Thank you, Angelo Strazzella



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(above, 1-r) Photo from the October 08 issue of the Peterstown newspaper shows Christine (Bianco) Smith, Ed Skarbek and Malina Learning standing behind the sign that exhibits the name of the wildlife habitate they helped create as "Frog Hollow".



THE SAGA OF FROG HOLLOW CONTINUES the Abruzzo region of Italy.

Since the story of the Frog Hollow Pond appeared in the October issue of the Around About Peterstown newspaper letters have been flowing in from people wanting to reminisce and share the memories they have of growing up in the Elizabeth, NJ neighborhood.

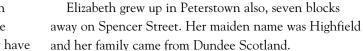
The article about Frog Hollow Pond, built in a grammar school courtyard in Massachusetts, focused on Ed Sharbeck a Frog Hollow Native who named the Pond. What is interesting is that Christine Smith who is a computer teacher at the school, and who appeared in a photo with Ed has Peterstown roots.

Christine works at the Esten School where she handles computer lab and library studies for grades 1 through 5. She has been with the Rockland School System for six years and has lived in Norwell, MA since 1973.

Christine's parents are Joe and Elizabeth Bianco. Joe grew up in Peterstown at 311 High Street. Her grandfather, Saverio, was originally from Calabria, Italy and his grandmother, Jennie (Francesca Tomaso) from

And Hair Replacement Center

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The story of Joe and Elizabeth becomes even more intriguing because of the way they got together. Though they grew up in the same neighborhood and ran in the same circles they did not catch each other's fancy until they both moved out of Peterstown. As fate had it, at different times in the 1930's both the Bionco's and the Highfields moved from Elizabeth to neighboring Linden. Both families moved to the same street, Ashton Avenue, right next door to each other.

Joe married "the girl next door" and they have been together for over sixty years. They bought a home on Fernwood Terrace in the Sunnyside section of Linden, known in those days as "Mortgage Hill".

Both Joe and Elizabeth are members of the Retired Men's and Women's Club of Peterstown and are regularly visitors to the Peterstown Community Center on Palmer Street. 🕼





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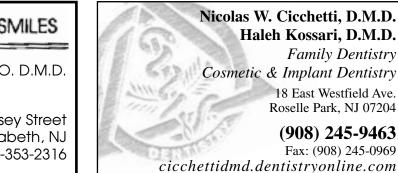
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A FROGHOLLOW (ONE WORD) INSPIRED LETTER



RICHARD J. ANGOWSKI, D.M.D.

GENERAL DENTISTRY

January 31, 2009

1268 BOXELDER DRIVE TOMS RIVER, NJ 08753 TELEPHONE (732) 349-5535 FAX (732) 341-1970

Your article about Frog Hollow was extremely interesting. Some of the boys (men) from the generation following the story of "The Crumbling Houses" brought your publication to my attention.

Our term for Frog Hollow is one word "Froghollow".

We are a group of Baby Boomers whom have grown, and unfortunately some have died since Post WWII. Our upbringing in The Hollow mirrors the song by Bruce Springstein "Glory Days". 1 personally have written essays and short stories published during my college days in some of the local university literary journals. These were probably more for filler material then valued literature. No Pulitzers were forthcoming,

I will gladly at your request open my dusty cardboard archives and fill you in on our heritage, comraderie and adventures, through the eyes of the Froghollow "guys". We can easily visit the neighborhood bordered by Atlantic Street (New Jersey Turnpike), Elizabeth Avenue, The Gashouse, and the industry of Butler Street.

There are so many memories of those treasured formative years that we get together yearly to reminisce with candor, pride and melancholy peppered with embellished rhetoric. The glory days.

If you chose, I'll send you some stories of the section of Elizabeth that bred the unparalleled affection of so many residents. There was fun, pathos, heroes and specters of imagination generated over the years.

The stories lovingly present the vivid colorful personalities, nick names notwithstanding, that shadow the Eastside Kids of movie fame and dwarf the heroic vignettes of the "Babe", "Cousy" and " Mark Twain".

Since we never knew munetary wealth we found it in the surroundings of the hallowed Froghollow family of friends ad infinitum.

Sincerely. 20

Dr. Richard J. (Moe) Angowski Ad Hoc Executive Secretary for the Board of Froghollow Directors



(above) Joe Renna says, "Thanks for the swell Froghollow visor Moe. I can't wait to read your stories."



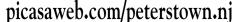
Froghollow could have

its own newspaper (and

Bayway, Elmora, North

End, The Port . . .)

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LIFE IN BUDAPEST HUNGARY IS DIFFERENT, IN A GOOD WAY



(above, l-r) Kim, Sue, Jen, Cooper and Mike Colicchio.



(above, l-r) Kim, Grandmom, and Jen in front of the Basilica di Santa Maria del Fiore, in Florence, completed in 1436 after 140 years of work.

A ROOM WITH A VIEW

Gellert Hill in Budapest juts up steeply from the Danube and has a view of the beautiful chain bridge crossing from Buda to Pest and St. Istvan's Basilica. Istvan, the first king of Hungary, brought catholicism. It is the biggest and most important church in Hungary. The chain bridge (lanchid) is the most beautiful of all Danube crossing bridges and it was almost completely destroyed as the Germans retreated at the end of WWII. The freedom statue is at the top of Gellert Hill. It is one of the only soviet era statues still standing. The soviets placed it there to remind the Hungarians who was boss, the Hungarians kept it there to remind the world that democracy triumphs over tyranny. Mike can see the statue and the Basilica from my bedroom window. As per Mike: Very cool.



(above) Mike's mom, Beverly, standing on Gellert Hill with the beautiful chain bridge and St. Istvan's Basilica in the background.

Mike Colicchio's latest business development gave him the opportunity to move to Budapest, Hungary. Mike works for the global chemical company Calanese and is the founding Managing Director of the Hungary subsidiary. Prior to August of 2007, Mike and his family lived in Southlake Texas three years and fourteen years in Mountainside, NJ before that.

Mike moved with his wife, Sue (nee Berglund), their twin 14 year olds daughters, Jen and Kim, and their Westie, Cooper.

It's the second time that Mike is living in Europe and he likes many aspects of it. Professionally he likes the time zone for conducting business. He can catch Asia in the early morning and North America throughout the night. Personally he is able to travel throughout Europe with ease. It is the traveling that has made the move most beneficial. The longing he has for being back in New Jersey, close to friends and family is softened by the value of international travel. He thinks of the worldly education that his daughters are getting. A unique experience that will benefit them the rest of their lives.

The Colicchio's are taking advantage of their time by traveling frequently. They have, as a family, visited Italy four times, driving as far south as Tuscany comfortably in one day, Austria, Spain, Croatia, Slovenia, and many parts of Hungary. Sue, Jen and Kim have also visited Russia, the Czech Republic and Great Britain, France and Poland. Greece is in the plans for the spring break 2009 family trip.

Jen and Kim attend The American School which Mike says is the best in Central/Eastern Europe and that his kids actually like going to school. He is slowly but practically learning the very difficult language and Sue is out and about in the community.

Mike and the family do come back to Jersey for an entire month for vacation and can reconnect with his family. He knows the move to Hungary is not permanent and is getting the most he could from the opportunities there.

MIKE COLICCHIO SENDS HIS BEST

Mike has been a consistant correspondent with the Peterstown Newspaper and would like to share news of his move with his friends. Mike is never at a loss for words and has a unique writing style. The following is Mike's description of his current home.

The capital city of Budapest is on the banks of the wide Danube with seven bridges connecting the hills of green Buda and the plains of bustling Pest. Less than 20 years from out behind the Russian Iron Curtain, Hungary (Magyarorszag) has significant promise for the future as their education system produces sufficient, trilingual university graduates to meet demand at excellent quality levels. A significant retiree population, 100 percent reliant on government financial and medical support, puts a drag on the economy. The country is a member of the European Union but they are not on the Euro but instead use the Forint. For the first 10 months of our residence the forint was strong against the dollar and my purchasing power was weak. The past six months have seen a strong rebound as the dollar has been the preferred safe harbor currency for liquid fund investments during this severe global financial crisis. The current government seems to have problems moving away from old dogmas thus it will be



many, many years before government corruption and inefficiency is brought down to a level that permits something resembling a reasonable and sustainable democracy. However, human rights are properly protected and it is a very safe, very Roman Catholic, city to live in.

We live in the hills of Buda and have a spectacular view of the city. The seasons were very easy to adapt to as they are similar to New Jersey. Winter nights and summer days are somewhat longer than the Garden State. The metro system is quite good and there is much to do, especially when the weather is nice. There are many restaurants, malls, parks, monuments, spas, theaters and museums to enjoy. The countryside is beautiful in its simplicity and the spa culture permeates the country as thermal waters can be found almost anywhere. Wine production is mostly consumed in country and they make very solid cabernet cousins and nice clean whites within a half hour of the city. Hungarian food is heavy on proteins and starches, true comfort food. As with many cities in Europe, Italian food is plentiful and generally very good.

We miss our friends and family and still spend at least a month at home each year but we are making the most of this wonderful opportunity.





A GUY'S GET TOGETHER - A COLICCHIO CLAN ANNUAL TRADITION



Every year fathers, sons, brothers uncles, nephews and cousins get together to have dinner during the Christmas holiday season. The guys are united in the aspect that they are all descendents of Felix and Olga Colicchio. In December 2008, sixteen of the guys sat down for dinner in Michelino's Restaurant on South Street in Elizabeth, NJ.

The clan is rooted in Peterstown. Felix and Olga settled on having landed on Bank Street in Elizabeth, NJ having come from Vallata, Italy.

Felix and Olga had five children, Maria Wade, Frank Colicchio, Theresa Schade, Anita Bastardo (deceased) and Tom Colicchio (deceased).

Michelino's owner Mike LoBrace probably had a harder time satisfying the appetites of Phil and Mike Colicchio than the pallet of their brother Tom, host of the Bravo Network show Top Chef. 🎧

(right) Michelino's owner Mike LoBrace (second from left) with brothers Phil, Tom and Mike Colicchio (l-r).





(above, seated, 1-r) Bob Colicchio (son of Frank Colicchio), Frank Colicchio (son of Felix and Olga Colicchio), Butch Wade (son of Maria and Frank (deceased) Wade, Richie Strada (husband of Nancy Wade, daughter of Maria and Frank Wade), (standing, 1-r) Gene Conforti (husband of Patti Santillo, daughter of Theresa Schade), Phil Colicchio (son of Frank and Dorothy (deceased) Colicchio), John Bastardo III (son of John Bastardo II, son of Anita and John Bastardo, both deceased), Tom Colicchio (son of Frank and Dorothy (deceased) Colicchio), Joe Santillo (son of Theresa Schade), Andrew Colicchio (son of Philip M. Colicchio, grandson of Frank and Dorothy Colicchio), Dante Colicchio (son of Tom Colicchio, grandson of Tom and Bev Colicchio), Tom Colicchio (son of Tom and Bev Colicchio), Mike Colicchio (son of Tom and Bev Colicchio), Philip J. Colicchio (son of Tom and Bev Colicchio), Anthony Conforti (son of Gene and Patti Conforti, grandson of Theresa Schade), John Bastardo II (son of John and Anita Bastardo).





IL GABBIANO, A HIDDEN GEM IN CRANFORD

Il Gabbiano does not boast its presence with a location on a busy avenue. The Italian bistro is tucked away in the back corner of a parking lot on South Avenue in Cranford, NJ. The shopping Center that surrounds the lot is anchored by a CVS Pharmacy and a Dunkin Donuts. Il Gabbiano sits at the opposite end of the Donut shop. Most people find the restaurant through word of mouth which has spread enthusiastically over the past year.

The restaurants at this location have always enjoyed loyal patronage. It easily gains repeat business from its first time visitors. Customers who understand the value they are receiving through the unique dishes that Il Gabbiano offers at moderate prices are easily hooked. The cost for diner is not bulked up by the cost of alcohol. Patrons are invited to bring their own bottle.

The menu is eclectic Italian. There is a hint of Portuguese cuisine blended into the menu, a residual from the previous owner and chef, Dan Guatalupe. A contingent of customers followed Guatalupe to this Cranford Location from South Street in Elizabeth, where Michelino's expanded into and now operates.







Dan Guadalupe and partner Martino Chizzoniti sold the business to Dominick Salvatore in September 2006. Dan retired back to his home country but Martino stayed put and is matra 'd for Dominick.

Despite his youthfulness Dominick has his own following as a chef. His ties to Elizabeth has continued the stream of customers from his hometown.

Dominick is originally from the Peterstown section of Elizabeth. His parents, Vito and Lucia (nee Agolia) settled in the Italian neighborhood after marrying in their home town of Savoia di Lucania, in the Province of Potenza in Italy. The family moved to the Elmora section of the city where Dominic and his brother, Felice, attended St. Genevieve's Grammar School. Dominick is also a graduate from Roselle Catholic High School, class of '91.

He received his formal training as a chef from the New York Restaurant School followed by an internship, apprenticeship and training in several fine New Jersey restaurants. He interned and worked for four years at the Madison Hotel in Convent Station, then two years as sous chef at Avayatech in Basking Ridge. He fine tuned his craft at Springbrook Country Club in Morristown. He credits his mentor of six years at Springbrook, Jim Grahm, for elevating his ability level to where it is today.

The spark for becoming a chef was ignited in

(right) Vito and Lucia Salvatore with sons Dominic and Felice.(below, l-r) Dominic and wife Karen.



Dominick at an early age. His father was a maintenance mechanic for Allied Signal located in the Port Section of Elizabeth. He retired after 29 years on the job. His mother ran the household including all the cooking. Dominick would watch and learn. He would also get pointers form his paternal grandmother who also lived on Third Avenue, walkable from his home between Christine and South 7th Streets. Instead of cartoons Dom would be glued to the shows on the Food Network.

Dominick is a hard working, hands-on owner, cooking virtually every meal served. His wife Karen (nee Semanchick) adds her baking ability in the kitchen. Martino is very welcoming at the door and Dominick is very appreciative of his patrons. It is easy for Il Gabbiano to offer personal service to the manageable number of tables. The dining experience is intimate, with quite conversation amongst couples and foursomes. The space can accommodate bigger parties with a heads-up phone call. Parties and catering is also available.

Il Gabbiano is located at 10 South Avenue in Cranford, NJ and can be reached by phone by dialing 908-497-1990. It is easy to find. It is just behind the Blockbuster, in the back corner of the CVS parking lot, the last business at the opposite end of Dunkin Donuts. There is plenty of parking.



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Recipes

Submitted by Dominick Salvatore, Il Gabbiano - An Italian Bistro, Cranford, NJ

Shrimp in Garlic Sauce (Gamberi e Aglio)

INGREDIENTS:

pound of 16-20 size shrimp (cleaned and deveined)
 tbls of chopped garlic
 I tbls lemon juice
 oz of dry white wine
 tsp of olive oil
 tsp of paprika
 Salt and pepper TT
 l/2 bunch Parsley Chopped for garnish

PREPARATION:

- 1) Preheat a non stick saute pan till hot
- 2) Place oil and garlic in pan just
- Brown the garlic slightly.
- 3) Add the shrimp cook about 3 minutes
- 4) Deglaze pan with white wine and lemon juice.Let reduce slightly
- 5) Turn shrimp over
- Let cook an additional 1-2 minutes
- 6) Add paprika and salt and pepper, finish with chopped parsley

Can be served over Italian toast points or over pasta of your liking.

Serves 4 people



(above) Dominic Salvatore of Il Gabbiano in Cranford.

Veal Gabbiano

Veal Stuffed with Fontina Cheese and Prosciutto in a Porcini Mushroom Sauce

INGREDIENTS:

1 l/2 Pounds of Veal BHS (cleaned and trimmed pounded thinly between two pieces of plastic film) About 5-6 oz each piece.
4 pieces 8 oz. of Fontina cheese thinly sliced
8 slices 4 oz. thinly sliced prosciutto 4 slices
2 eggs slightly beaten
Flour for dredging
1 l/2 cup of Veal Stock
l/4 cup of Marsala wine
l/4 cup of dried porcini mushroom rehydrated in warm water
4 tbls of roux
Parsley for garnish
Salt and pepper to taste

PREPARATION - Porcini Mushroom Sauce:

- In a Sauce Pan place marsala wine, veal stock and drained porcini mushrooms. Let Simmer and reduce for 10 minutes. Stock and wine should be about 1/2 the amount you started with.
- 3) Thicken with Roux
- 4) Add Salt and pepper to taste
- 5) Finish with chopped parsley

PREPARATION - Veal:

- Lay veal flat, place two slices of cheese and one slice of prosciutto in center, and roll like a burrito from one end to top making sure you tuck in ends it should look like a roll.
- 2) Dredge veal in flour
- 3) Place in Egg making sure to cover all veal
- 4) Dredge one more time in flour should be well coated
- 5) Deep Fry at 350 degrees for 10 minutes or just until cheese starts to ooze out
- 6) Place Veal in sauce and cook for 2-3 minutes just to warm veal through
- 7) Place on dish pour sauce over veal garnish with remaining parsley serve with your favorite veggies and a starch.

Serves 2 people

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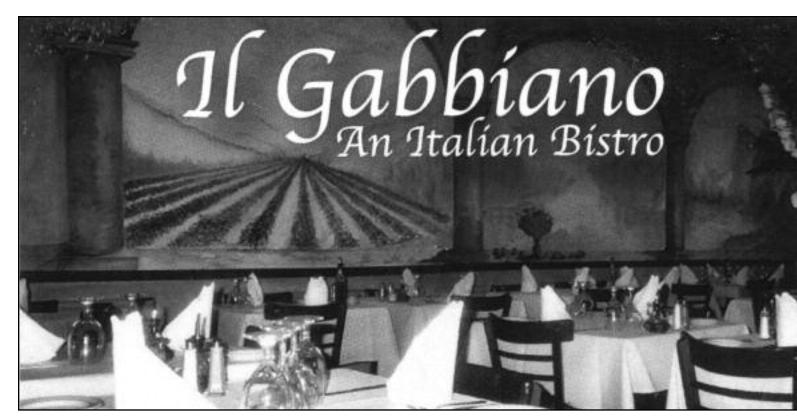
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The bayou breezes off the Mississippi are deceptive to my Peterstown skin, masking the intense sun while working outdoors leaving me burned purple in one day. Sleeping on my cot in the warehouse/church with 250 volunteers, my warm sun burn makes it feel like I'm running a fever. The converted building lacks insulation, evident in alternating humidity, cold Mississippi River air, and ubiquitous dripping rain water. The sound on night three of crashing thunder assaults the building and vibrates through my chest while machine gun like rain fires against the metal roof. I haven't been startled by a storm since childhood and like the mix of AmeriCorps Members, college students and humanitarians awoken in the darkness around me, I can't image what it must have been like when Katrina hit.

August 29, 2005 and the following days Hurricane Katrina devastated the Gulf Coast, I sat glued to my television hoping for a miracle. I remember a comedian pointing out, "If Anderson Cooper can get in on Prada shoes, why can't FEMA get people out?" I responded to the horror with service through fundraisers and helping relief trips of others materialize in coming years. In the past, Ramapo College gave me the memorable opportunity to partake in community service break trips, but I couldn't see myself rebuilding New Orleans first hand. Rebuilding New Orleans was a different ballgame, one originally played in hazmat suits and filtration masks; I didn't think I could cut it. A group of 19 current and former AmeriCorps members at my job in Paterson's New Jersey Community Development Corporation (NJCDC) pushed me to find out.

On March 14, 2008 we embarked on the 24 hour drive for our nine day relief trip and arrived the next night in humid New Orleans. Many sights surprised me two and a half years after the storm. Flanking the roadway into town, newly remodeled houses stood next



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WHERE'D ALL THE GOOD PEOPLE GO?

by Victoria Marie Fernandez to homes or yards untouched since the storm. I couldn't help but cry as we passed icons of the tragedy. The highway ramp people walked up for relief from murky waters or used to lay down the cherished bodies of loved ones. The Lower Ninth Ward which changed so little, debris piles and empty concrete pads left by swept away buildings matched news broadcast flashbacks. Buildings in all states of restoration bore graffiti markings from search parties like battle scars. The menacing Superdome... At the center of it was her majesty the French Quarter, filled with something videos of partying drunken spring breakers all miss, a gracious spirit gilded with history and traditions. It all set a tone for the rest of the city, the full spectrum of rejuvenation.

The actual rebuilding work ranges from clearing debris to beautification projects. For the week, our group was assigned a street with a mix of incomplete projects, finished homes, abandoned properties, and FEMA trailers. Of all the neighbors we helped, Mr. and Mrs. Dixon stood out the most for us all. A charming senior couple who in one year fled to Georgia during the storm, were conned out of \$40,000 by their contractor when they returned and struggled when Mr. Dixon suffered an incapacitating stroke. Despite their experiences, the spirit they shared was not a broken one. Like other New Orleanians, they greeted volunteers with kindness and gratitude. It was not uncommon to walk down a street and have passer-bys say "Thank you for your help, God bless you." Analysts believe the rebuilding effort will last well into 2015 featuring volunteers as the driving force for success. With a 10% decline in volunteers annually, the enemy of New Orleans is time. Americans underestimates remaining work or are blind to the accessibility of helping.

I gave New Orleans one week and New Orleans gave me a new outlook on life. Coming home exhausted, sun





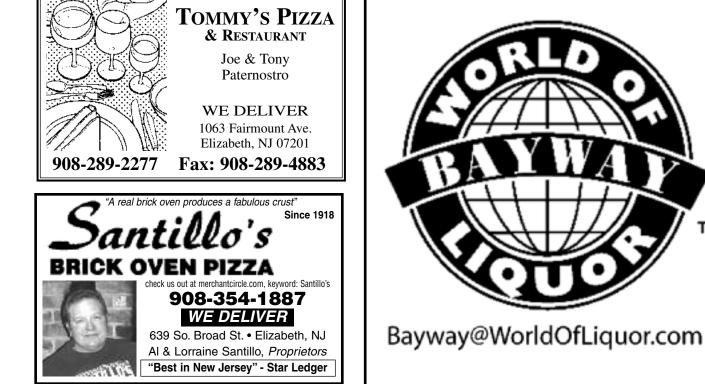
burned with dirt caked under my nails, I emitted the afterglow from exposure to the resilient people I met. I don't consider myself a materialistic person but I admittingly enjoy the urban hunt for a shopping bargain. The one week hands-on refresher in what really maters, left me aware of intangible valuables around me. I signed onto the project only weeks before leaving but still raised approximately \$700 in just five days. I have my support net, the customers and family at Joanne's Luncheonette solely to thank for that. Achieving the seemingly impossible feat, I felt proud that my community of Peterstown selflessly contributed at a moments notice to the greater good. Lastly, successfully completing the trip taught me I can tackle that which intimidates me and limitations set boundaries on our successes.

This year, a few aspects of the trip differ. I have signed-on far in advance of the April 12 departure. Beside a new host agency, in the interest of gaining time in New Orleans and with little extra cost, we're flying in (a first for me). Finally, this year I strive to raise at least \$1,000 for my group's trip and the people of New Orleans, surpassing last year's total. To meet my goal I'll have new flyers and a donation jar stationed again at JoAnne's Luncheonette, located at 461 Third Avenue, in the Peterstown section of Elizabeth, NJ, and photography from the 2008 trip will be for sale. Raising the money to make this trip happen is important to me. Mrs. Dixon's words as she saw her finished home still linger, "I don't believe in much, but I do believe this good will come back to you." I believe Mrs. Dixon was right.

For information or to make a donation, please contact Vicki at vfernandez@njcdc.org or (973) 413-1626.

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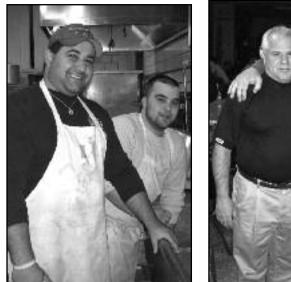
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PAT NOCERA submitted by Carmela Nocera Saxton

Pat Nocera, of Toms River, and Thompson, Pa., formerly from 222 Amity Street in the Peterstown section of Elizabeth, lived as he died, surrounded by his family and friends. Pat lost his battle with cancer on Tuesday, Nov. 11. he was 72 years old. Pat was an avid outdoorsman who loved RVing, striper fishing and deer hunting. One of his many hobbies included restoring his 1930 Buick. He was a career entrepreneur and inventor, who retired in 2001 as owner of Apex Machine.

He was predeceased by his parents, Frank and Jenny Catalano Nocera; his brother, Nat Nocera; and a greatgrandchild. Pat was survived by his childhood sweetheart and loving wife, Camille "Kim", they were married for 55 years. He is also survived by three sons, Patrick Jr. and his wife Lynn of Bethlehem, Pa., David and his wife Amy of Martinsville, and Andrew and his wife Nancy of Parlin; six grandchildren; seven and 5/8 greatgrandchildren; 13 foster children; and a myriad of loved ones. He was also survived by his two sisters, Nettie Dickey of Roselle Park, and Carmella Saxton of Berkeley. To summarize Pat, he was a friend to all and "the nicest guy in the world."



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Perfectly priced 4 Bedrm colonial with fireplace in living rm, formal dining rm, eat in kitchen, finished attic and bsmt. 2full baths. Close to NY transportation and schools. Call for more details 908-245-9301

Multi-Family

Large two family with finished bsmt and attic. Big yard and plenty of parking space. Each unit features EIK. Living Rm, Full bath. Property needs some TLC. Call for more details 908-245-9301

Colonial

Property features 3 BDR. Living Rm, Dining Rm, Galley Kit. 2 full baths, 2 car garage. Great location. Ready for offers. Call for more details 908-245-9301



\$199,000 ROSELLE **Fenced-yard Values**

Sun-dappled street enhances this well-kept 3BR Cape Cod. This attractive home boasts carpeting with HW flooring. Family rooms, thermal glass, many built-ins. Pantry, eating bar. Garage. Call for more details 908-245-9301



PLAINFIELD \$249.000 **Beautiful Colonial** You must not miss this friendly 5 BR/3 BA charmer in ideal condition. Fine residence remodeled on 2006 Kitchen, dining rm, living rm, family rm. Garage. Huge Yard and much more. Call for more details 908-245-9301

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PLAINFIELD \$185,000 A Lucky Find

Create a haven in this exceptional 4BR/2BA Colonial. Lovely details in this outstanding residence include private drive, formal dining room and basement. Finished attic. Needs some work. Call for more details 908-245-9301



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