



NO SUBSTITUTE FOR GOOD TASTE

Every attempt is made to simulate the trappings of a rich cultural experience. What is now considered authentic is nothing more than a plastic model of the real thing, superficially accurate but lacking the substance that makes it real. Artificial substitution degrades the food as well as the dinning experience.

When corporations try to duplicate "authentic, home made, Italian" specialties, they are also trying to turn the largest profit possible, and that's when they fail. The instant they cut a corner by substituting quality ingredients authenticity goes out the window. This is to suggest that a mother would deliberately skimp when feeding her family. As ridiculous as that seems it happens to be the prevailing case in popular culture. The American melting pot that is full of rich cultures has been watered down . Artificial flavors have been added and preservatives are used to control change. Americans are eating it up.

This area of the country happens to be blessed with a first wave immigration population that has not strayed from its roots. Restaurants and delis are true to their traditions. Meals are made to order, specialties are made fresh every day, by hand, using quality ingredients. This is home cooking. The way it was done - at home!

Still, it is peculiar how fast food establishments coexist with quality eateries. There must be something lacking in the person who, given the choice, orders dinner through a speaker box. It must be that they don't know any better and were never taught the joy of eating. What a pity.

Someone lucky enough to have been raised in a culture that valued good food should be thankful. It may seem basic but it is not. Chances are the passion for food is extended into other aspects of life. Music, health, family, religion, community and love. When one talks of culture, these are the ingredients. There are no substitutions. And as hard as they try, scientists could never duplicate the experience.

People pay for experiences all the time. And they may think they received their money's worth because they may never have had the real experience to compare to. Just think, to have never had home-made lasagna, broccoli rabe or tripe. Does the person who eats little round spaghetti and meatballs from a can know what they are missing? Why choose the corporate over mom and pop.

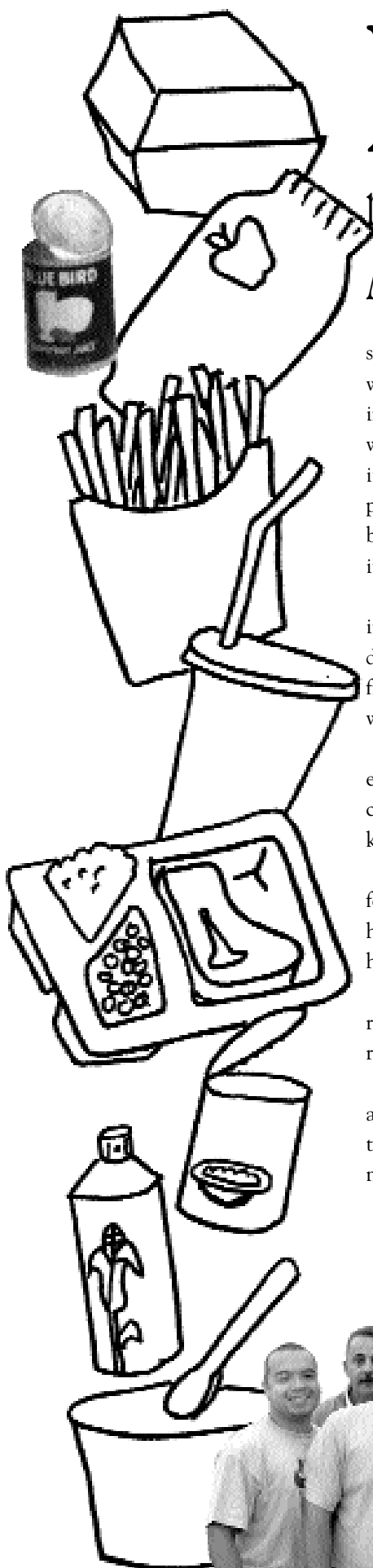
To find this answer, one must look to how the corporations promote themselves. That comes down to price and convenience. These are two valid motivators but in order for them to work they must also be number one and two on the consumer's list, and that is the key to the puzzle. Modern culture is motivated by money and convenience. Ethnic cultures were born from necessity, developed in spite of being materially poor. The priorities that rose to the top could not be purchased. If you wanted, or needed, a garden you had to do the

gardening. Opening a can of tomato sauce and heating it in the micro-wave can never equal the taste of a pot of gravy that was seasoned by hand and has simmered on the stove for four hours.

Priorities are taught as values are past down to each generation. There should be no reason to yearn for what used to be. Modern culture may be diluted, but there is still enough raw ingredients in those with first hand experience to make a nice ciambotta and have the kids over for dinner. 🍷



(above) The old Central Jersey Railroad station has been renovated and is now home to Michelino's Midtown Cafe, a pizzeria which features authentic Italian specialties.



(left) Members of the Sons of Peterstown who worked over hot coals for five hours cooking for a few hundred friends and neighbors at the club's 17th annual Family Picnic held on June 6, 2004.

Everything was Grade A choice and from the roasted pig to the home made sausage smothered with hot peppers and onions, was cooked to perfection.

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President's Message



Another great picnic has come and gone. This year we were blessed with perfect weather even though a threat of rainstorms was in the forecast. The heavens must have known who we were honoring and held back the rain. I'd like to take just one more chance to thank the three men we honored, Frank Mazzarella, Louis Malillo and Russell Harris. These three have volunteered their time to the church, the community and the senior citizens for as long as I could remember. It is nice to give them a plaque for their wall, but it is really a small token of how we truly feel. The real symbol of their honor is in the hearts of everyone they ever helped. Not only the ones who made it to the picnic but the countless others over the years.

Remembering is the greatest tribute. On behalf of the members of the Sons of Peterstown, I would like to extend our sincere thanks and appreciation for all veterans and our current forces for making the sacrifices in their lives so that we can live in freedom.

Thank you and God bless.

John Sacco
John Sacco, President

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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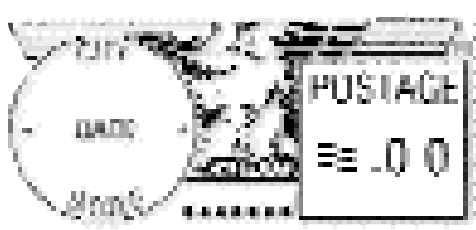
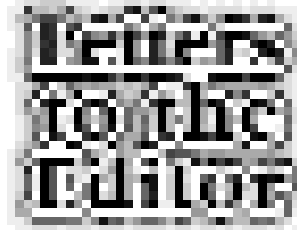
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LETTER POLICY

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.

Hi Joe:

I grew up on Rankin Street and went to St. Anthony's grammar school (graduated from St. Anthony's in 1967). I was enrolled in St. Mary's HS but switched to Girl's Catholic in Roselle after I moved to Roselle right before my freshman year.

My parents, Doris and Michael Mariano, still belong to St. Anthony's and come down to all the Peterstown meetings and parties in the Community Center. We like reading your paper because it brings back so many memories.

My parents both grew up in Peterstown. My mother on Second Avenue between Amity and Palmer and my father, in many different houses on Palmer Street and John Street. They lived on Rankin Street when me and my sister, Doreen, were born.

I recently met up with Vito Colicchio who was one year younger than me at St. Anthony's. Every time we get together we talk about "the neighborhood". A total blast from the past.

I get back to NJ every two months and it is almost like I never moved. I worked at Exxon for 25 years and in 1996 I got remarried and moved away from NJ for the first time in my life and since then I've lived in Chattanooga, TN, San Antonio, TX and now Baton Rouge, LA. NOTHING like living in NJ.

Thank you for keeping Peterstown alive.
Franceen T. Mariano Reeher
Baton Rouge, Louisiana

Good Morning Joe -

Please extend, on my behalf, to Russ Harris my very best wishes and congratulations for being selected as an honoree at the upcoming 17th Annual Family Picnic.

Thank you,
Len Conte
Florida

Dear Joe,

A long time friend of ours, Frank Collichio from Elizabeth, forwarded us several issues of your publication that he thought we might find interesting, one contained pictures and a story of the class of 1952 at Cleveland union High School, and it was fun to read and unearthed many memories of my youth.

My husband, Jim, and I both grew up, met, and married in Elizabeth. We have been living in Pasadena, CA for the past 25 years and recently moved to Arizona. We both lived and grew up near "Peterstown" and spent lots of time in and around Peterstown. The memories of the open air market that had a wonderful selection of fresh vegetables, fruits, meats, nuts, cheeses and even clothing, the A&P Supermarket, Gus' hot dog stand that had those wonderful hot dogs cooked in water that "snapped" when you bit into them, or the freshly made lemon ice that you could find on a hot summer's night that was so fantastically thirst quenching, or those sausage and potato sandwiches at Tommy's, or the imported cheeses and homemade sauces and pastas at Barone's Italian market, (Those wonderful aromas of "Italy" that you smelled as you entered the store), or the bakery that was diagonally across from St. Anthony's Church that had those fantastic wedding cakes every young girl dreamed of, and those mouth-watering Italian pastries, and the infamous Spirito's where we used to go for pizza (whenever we come back east for a visit, Spirito's is a must for "pizza pie"...a visit back home would not be the same without Spirito's), and the recreational park across from School 3 where we spent our summer days playing in the water or just swinging on the swings.

These are just some of the memories we have of a wonderful community while growing up, and appreciate the fact that very little has changed and that the community is still alive and well today.

After reading the issues that our friend Frank sent us, I filed them away, taking them out on occasion and rereading the wonderful stories they contained. Today, having done that again, I think it is time for me to place my subscription. I will look forward to receiving future issues. Thank you for all the research you do to make this publication so interesting and for all the time and hard work that you and your staff perform to bring back those memories. May God continue to shower you and your staff with His Blessings!

Sincerely,
Patricia McKenna-Kennedy
Marana, Arizona



Avenue and the people I met along the way. I would especially like to thank my life-long friends from Peterstown.

Thank you,
Peter V. Caterinicchio, O.D., M.A.
Elizabeth, NJ

There are dozens of new subscriptions that come in the mail after every issue and many have little notes scrawled in the margins of the form. They are usually just gratuitous statements but many times they include short tid-bits of information and reflections. Even if there is no note, the names and locations of the subscribers are interesting enough. Here are a few samples.

Joe Renna,

I have to mention, I enjoy reading *Around About Peterstown*. I've lived in Elizabeth for 70 years. Keep up the good work.

Mrs. Annette Tavormina
Toms River, New Jersey

Dear Mr. Renna,

I look forward to every edition. Keep up the good work.
Santina Novello
Delray Beach, Florida

Hello to everybody in my beloved New Jersey,

I lived in Elizabeth, NJ for 50 years before moving to Florida. I wish I was still in New Jersey. John Cascio is my cousin through marriage. My maiden name is Margaret Burrascan Accetta.

I am now,
Margaret Van Derveer,
Seminale, Florida

Joe,
Came out to Tulsa (Bible College) to study the word of God! Please send me the back issues I missed.

Thank you,
Marcia K. Serra
Tulsa, Oklahoma

To whom it may concern,

I never lived in the Burg but I liked all the Italian kids born before 1923. I was Baptized in St. Anthony's as were my 5 brothers and 2 sisters.

I really look forward to getting the news.
Jim "Red" DiGiulio
Toms River, New Jersey

Hi Joe,
Number Five here (in Charlie and Carmela's lineup of ten). I've done quite a bit of travel in Alaska from the standard cruise to the glaciers to flightseeing over Mt. McKinley to rafting and stalking wildlife deep in the Far North, in the Arctic National Wildlife Refuge.

My recent trip was a laid back soft adventure. I flew into Anchorage, took the train to Denali Nat'l Park, spending a night in the fun bushtown of Talkeetna. In Denali, I took a bus tour and spotted six grizzly, dozens of dall sheep, moose, caribou, and other wildlife.

I flew to Kotzebue, an Eskimo village on the Bering Sea for a day and met the natives, and participated in a blanket toss. From Fairbanks, I took a little bushplane into the back country to be among real Alaskans in a small place called Manley Hot Springs. I stayed in a real down-home funky 1906 roadhouse, partying in the bar and watching hunters in camouflage come and go, sharing moose tales (and tails). I soaked in the hot springs and met more locals, ate halibut and salmon.

I did way more than any sane person would do in the same time, but, as my father noted, I have his wanderlust.

Best wishes,
Camille J. Cusumano
San Francisco, California

Editor's Opinion

everybody has one - this is mine - by Joe Renna

People are so fickle. They are basically told what to think and what to feel. the majority of the people go along and so the slightly more manipulative can control the masses. I say this because of the inconsistencies I see in the choices people make.


Fad diets are the latest trend in mass manipulation. As one fails another comes along to take its place. The public is sold on a quick fix. I believe it is because people are lazy. Laziness, though a negative trait is a symptom of our prosperity. Our wealth breeds contentment and apathy. It also breeds ignorance. People are so lazy that they have now allowed others to do their thinking for them. The simplest decisions in a persons life are being made for them, what to eat, what to look like, how to act, what to say and who to vote for.

A simple example is this new phenomena of bottled water. Last year Americans spent \$8.3 billion dollars on bottled water. Mind you this is water we are talking about here. Consumers are paying over \$1 for a 9 oz. bottle. Sure it is healthy not to dehydrate but bottled water has a new purpose. It is actually a fashion accessory.

Seldom do you see a celebrity without water in hand. In news conferences, walking their dog or taking a swim. Bottled water is all about image and that's what sells.

The big question is why isn't there an uproar about water prices? There isn't even a peep. When oil companies inflated the price of gas, the public, with the media on their side, were fit to be tied. Do they realize they are paying more for their water than they are for gas? They didn't complain about water prices because they weren't told to complain.

Protests come like the flavor of the month. When lemon is popular every one wants one so they can be like everyone else. I guess I could be the one to break the news, no matter how many Cosmopolitans you drink your life would be no closer to that of the girls on Sex In The City. The next morning you still have to run your

kid to her hour long soccer practice only to have to drive home and back again because you forgot to give her her water bottle. 

P.S. I snuck that line in back there about being told who to vote for. Politicians are the great manipulators. I'm hoping that my candidness about my candidacy precludes me from being lumped in with the very ilk I am criticizing.

I am once again running for Union County Freeholder. I did last year as an Independent candidate and this year I was graciously invited to run on the Republican line, and I accepted. Campaigning can be no less manipulative than some commercial marketing skeems. It is buyer beware with very high stakes.

Politicians are adept at slight of hand. They may miss direct your attention by making a coin appear in your ear but at the same time they lifted your wallet from your back pocket.

I can only hope the public gets to know who they are voting for, the truth of their message and the consequences in doing so. My campaign is based on open and honest government. My opinions on the issues can be found on my website at www.joerenna.com

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Not for Nothing But...

the fact that McDonald's

even offers diet soda

is ironic enough.

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HILTON OPENS IN NEW COMPLEX KENILWORTH

Loyal long time customers travel long distances for quality clothing off the rack or custom made.

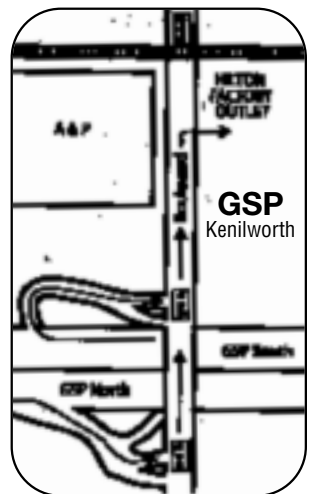
(below) owner, Frank Cuzzola with associate Donald Patti.



(below) Frank Leo helps Jack and Enny Strauss, of Bayhead Queens, pick fabric.



(above l-r) Frank with Roger Graham of Little Siver who has been a customer for 10 years.



A TRIBUTE TO A FATHER AND A MEMORIAL TO A SOLDIER

Submitted by Gerald Joseph Imbriacco



(above, l-r) In the wake of Memorial and Father's Day, Jerry and Frank Imbriacco shared this fitting tribute to their father, Frank, and cousin Sgt. John Mazza, killed in WWII. Frank is a retired Captain from the Elizabeth Fire Department and Jerry is a retired Linden High School history teacher.

(right) Frank Imbriacco was born in Peterstown in 1921. He worked for DuPont in Linden and retired after 43 years. He was also a veteran of WWII.



(above) Frank in 1935 at the age of 14 standing in front of Colton's Pharmacy where he worked.

(right) Frank married Rosaria Serra in April, 1942, six months before being drafted into the military. They had three sons, Frank Jerry and Mike. His parents, Nicola and Elvira, are also pictured.

Frank has a sister, Ange D'allasandro, who lives in Linden and a deceased sister, Ann Polumbo. Frank passed away in 1999 and is missed very much by his family.

It started with a duffel bag. As a young boy in Elizabeth, life was simple and full of wonder. It was the 50's and America was the greatest and most powerful nation in the world. That lofty position was paid for by the sacrifices and lives of Americans in World War II. My father, Frank Imbriacco, was one of them along with many more from the Peterstown section of Elizabeth.

Loving cowboys and indians and playing army was very normal for kids of the period. Living in my grandmother's house on First Avenue, my father stored all of his army mementos in a big locked closet. My younger brother Mike and I would ask to see what was inside. My father opened it and we saw his uniform, hat and other objects. There was a green duffel bag in the corner. We asked what was in the bag. After hounding him endlessly, he reluctantly opened it and showed us the contents. We were forbidden to touch anything, like the objects had a life of their own. We saw the Nazi flag, German dress bayonets and other artifacts from a world at war. Like to many of his generation, he never spoke of what he did and saw. It was almost like he was trying to shield us from the horrors of war that he experienced. From that point on, I was hooked. I truly enjoyed the learning and history of the Second World War.

I became a history teacher at Linden High School for thirty-one years. The artifacts my father brought home became very useful in class as I explained Nazism, the flag and other related stories. Entire lessons were made by being able to show living history to students. Going thru the family album I ran across an army picture of a young man. Upon asking my parents, they told me with moist eyes, that is cousin Johnny. They informed me that



he was killed in Italy in the war. My mother's first cousin, Sgt. John Mazza, 306 East Jersey Street. K.I.A. May 12th 1944. His family chose to have him buried where he served.

All the family knew was that he was buried with full honors near Anzio, Italy. I asked why his body was not sent home, they said his family didn't want to go through the agony all over again. Johnny was killed in the battle for a small town called Santa Maria Infante, Italy. If my geography is correct that little town is no more than 50 miles from Liberi, Italy where his mother Clotilde came from in 1908 at he age of nineteen. She came to America for a better life for herself and eventually her family. What a full circle it was that her youngest son would die so close to her beginnings. She herself would die May 1, 1945. According to my mother she felt no desire to live after losing her son. That sentiment had to be felt by so many people in Peterstown during those war years.

Our cousin was with the 88 division 351st infantry. That unit saw tremendous action during the fire on Rome. I also recently found out that he was engaged to be married. No one in our family owned the years ever went to see the grave in Italy. A friend of mine who was involved with the R.O.T.C. at Linden High suggested to me to write an organization that ran American military cemeteries overseas. Upon doing so, I learned that my cousin was buried in the Sicily-Rome American cemetery at Nettuno, Italy. I was given the grave number and row. The name of this wonderful organization is the American Battle Monuments Commission.

They sent me other information regarding flowers. Each year I send a small contribution and a beautiful floral arrangement is placed on his grave on the day he was killed. The American Battle Monuments Commission informed me before in writing to confirm the transaction and a picture was sent to me with the flowers on the grave. This simple act of flowers had brought so much peace and satisfaction to our family. American cemeteries overseas are professionally kept. My cousin rests with thousands of other American men killed in action. They are revered in death. I do this flower presentation every year to honor him. He, like my father were members of the greatest generation of Americans that ever lived. Tempered by the depression, scarred by war, they saved the world and came home proud to have served. They raised children, worked at jobs for 30 to 40 years, and loved their parent's, honored themselves and never complained. There will never be a generation like this one.

The men from Peterstown that were killed in action are clearly listed on the monument next to Saint Anthony's Church. If relatives or friends know where these men are buried overseas flowers can be sent to their graves also. What a beautiful tribute this would be. I am proud to say that I am the first in my family to visit his grave in Italy. Thanks to my wife, Anna Maria, whose father Vincenzo Dell'Arte, owned and operated the present day Cafe Italia for three years before returning to Ribera, Sicily, we made a trip to Italy in the year 2000. From Sicily, we traveled to Calabria to visit her brother Giuseppe, who is in the Guardia di Finanza. We then flew to Rome and spent a few days. Without reservation, I feel the best culture in the world is Italian.

Renting a car in Italy is an adventure and getting out of Rome qualified me as a NASCAR driver. With my wife's beautiful Italian and me at the wheel we headed for Nettuno and the cemetery. What an honor and impressive sight. Lastly we traced the hometown of my grandparents Camigliano, Liberi, and Centola and walked the streets of their youth.

I thank God for the opportunity to go full circle in my life and it all started with a duffel bag. This simple story is dedicated to the memory of the best father in the world, mine. Of all the wonderful things I could say about my father, I know he would like me to mention his proudest claim, Pvt. Frank A. Imbriacco ASN 32556031, 178th Combat Engineers, Patton's Third Army. 🇺🇸

JOURNEY LEADS
TO CEMETERY AND
TO FAMILY ROOTS



(above) a 1944 photo pf Sgt. John Mazza, who was killed in action in Italy during WWII. (right) A newspaper account of Mazza death. Both items were found in a scrap book by his cousin Jerry Imbriacco, which lead Jerry to find out more.

Elizabethan Dies In Rome Drive

Sgt. John Mazza, 22 years old, son of Mr. and Mrs. Dominic Mazza, of 306 East Jersey street, was killed in action in Italy on May 12, according to a War Department telegram received by the parents over the weekend.

On the day Mazza fell, the Allied forces had begun their big offensive which culminated in the capture of Rome three weeks later.

Two days before he lost his life, he wrote home as follows:

"I have been pretty busy as you all will soon know. If you don't hear from me for any length of time don't begin to worry, because I am alright and intend to be. It won't be long now when this mess will be over. By this Christmas you can all rest assured that we'll be enjoying the biggest celebration in history."

Born in Elizabeth, Sergeant Mazza attended Thomas Jefferson High School. Before he entered the army July 13, 1942, he was associated with his brother, Salvatore Mazza, in the operation of a barber shop at 112 First street. He received his army training in Oklahoma, Texas and Louisiana, and went overseas last fall. Last September the engagement of Miss Rose Perry, of 110 Third street, and Sergeant Mazza was announced.

Besides his parents and brother, he leaves five sisters, Mrs. Laura Elnorn, Mrs. Ann Koerner, Mrs. Kathryn Candelino, Mrs. Mary Bene and Miss Claire Mazza.

The sergeant's father, a shoemaker, has been in business in Elizabeth for forty years.

(right) Jerry Imbriacco at the grave site of his cousin Sgt. John Mazza, buried in the Sicily-Rome American Cemetery in Nettuno, Italy.

(insert) Jerry has flowers placed at the grave every year on the day his cousin was killed, through the American Battle Monuments Commission.

Courthouse Plaza II, Suite 500
2300 Clarendon Boulevard
Arlington, VA 22201
Telephone (703) 696-6897
Web site: www.abmc.gov



(left) Jerry visited Centola, Italy, the hometown of his paternal grandparents, Nicola and Rosaria Imbriacco. They came to America in 1906.



(left) Jerry also visited the home towns of his maternal grandparents Anna Maria and Benioamino. The towns of Camigliano and Liberi are located on opposite sides of the same mountain. He walked the streets, talked to the residents and stopped in 50 Rocco Street, the house where his Grandmother Anna Maria (nee Capuzuto) was born.

FRIENDS AND FAMILY FLOCK TO HONOR THREE COMMUNITY VOLUNTEERS



(above, l-r) Sons of Peterstown Officers present plaques to honorees during the club's 17 Annual Family Picnic held on June 6; Vice President Jim Palermo, Honorees Lou Malillo and Frank Mazzarella, President John Sacco, Honoree Russell Harris and Treasurer Jack LaBrutto.

(right) Seniors from the Peterstown Community center came out to support Malillo, who is president of the Peterstown Men and Woman Retirement club and volunteers for the city's Nutrition Program.

(below) Russell Harris, a long time active official of the St. Anthony's Senior Citizen Club.

(bottom) St. Anthony's volunteer, Frank Mazzarella shared the moment with his daughter Lisa Kocik, wife Gloria and his sister Elvira Hodulich, who traveled from New Hampsher. She learned of the event reading the April issue of *Around About Peterstown*.



MIKE NIGRO STILL GOING STRONG AT WESTFIELD “Y”

Mike Nigro has been going to the Westfield YMCA for forty years, mainly to play hand ball. Nigro is 82 but still plays as vivacious as ever. He also plays as often as ever. The regulars honored their octogenarian opponent by naming their tournament after him.

The Mike Nigro Handball Tournament consists of 15 men playing for bragging rights of the gym. The only problem is they must beat Mike to get there.

Nigro has been playing handball longer than his opponents been alive. He learned the game when he was 18 years old in Panama during World War II. It was a popular game for police and firemen that he met in the service. He was hooked from his first game.

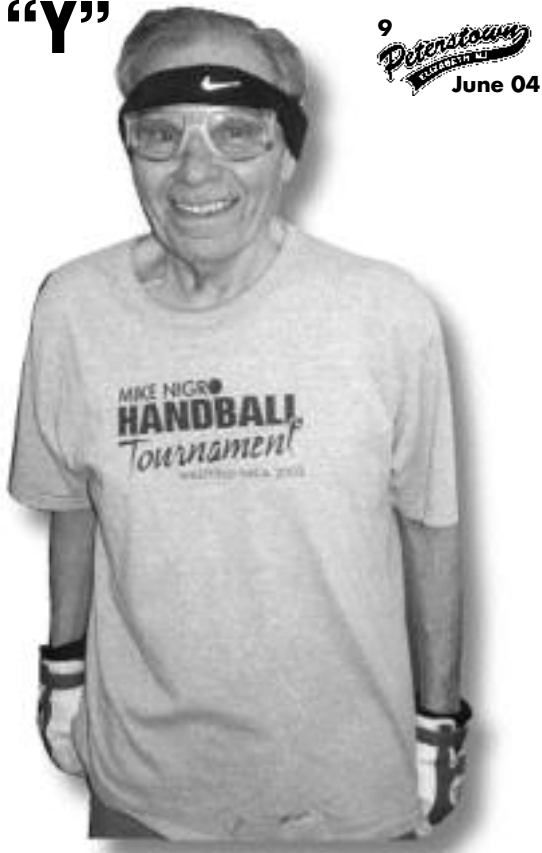
Since then he has played around a dozen countries around the world and the majority of states back home.

His travels as a soldier, and later as a salesman gave him that opportunity. The game is universal, though not as popular as it was decades ago, one could always find a game in town. A wall is all that is needed. The rest of the equipment fits in a pants pocket.

Because there aren't many enthusiasts, handball players tend to be a close knit bunch. No matter where he traveled, Mike has made quality friends though handball and it is no different in Westfield. 🏆

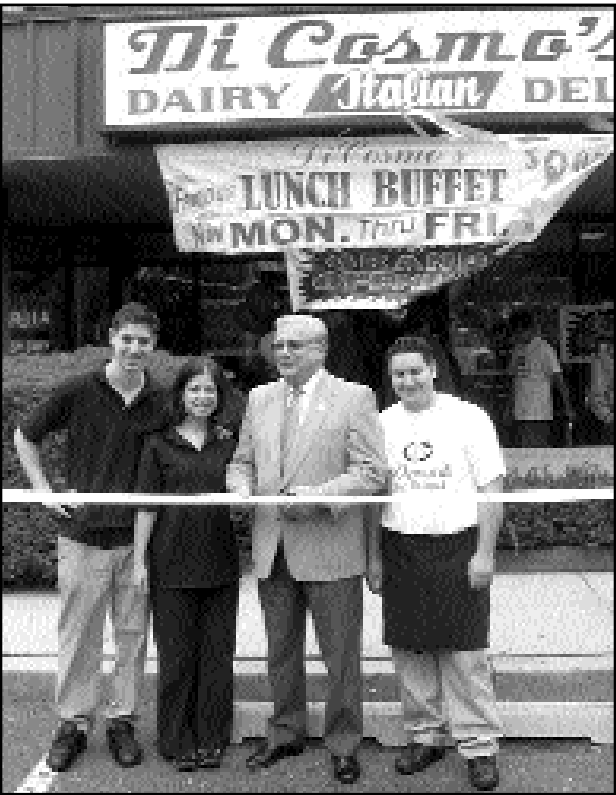
(right) Mike Nigro sporting the tournament shirt that bears his name. Nike payed him \$10,000 to wear the headband.

(below) Mike serves game point against Angelo Ciasulli, Ed Burkowski and Beau Roguso.



Not for Nothing But...

what age takes away
in speed and strength
it returns in finesse



(above, l-r) Anthony Garofalo, Gina Miranda, Linden Mayor John Gregorio and Jim Miranda cut the ribbon to a new era of ownership for DiCosmo's in Linden.

(below) Stevie Fine, age 2 and his sister Ashley, 4 share some chuckles with Keeyko the Clown.



DICOSMO'S OPENS DOORS WITH OPEN ARMS

DiCosmo's Deli in Linden, New Jersey, is reborn. Gina and Jim Miranda (siblings) and Anthony Garofalo (Gina's finance) are the new owners of DiCosmo's Deli in Linden with roots that reach back to Peterstown.

They purchased the deli/restaurant in December of 2003 and celebrated a grand opening on May 8, 04. Mayor John Gregorio of Linden, a longtime friend to the Miranda family, welcomed the new owners with a ribbon cutting ceremony. The grand opening included free food samples, discounted Lafede products, Keeyko The Clown, Boars Head meat and cheese demonstration, raffle prizes, free gift certificate give aways and more. It was a great success!

The young trio offer a wide variety of great tasting Italian delicacies including their famous focaccia sandwiches, panini grillers, ciabatta sandwiches, the new Bella Gina, Antonio's Special, Jim's Supreme, Big Jim's Belly Buster, homemade tripe, juicy stuffed artichokes, fresh mozzarella (made daily), broccoli rabe that's out of this world, colossal size cream puffs, and more!

They spiced things up and brought new life into the store. They offer free delivery for lunch and welcome corporate catering. The store has a beautiful banquet room and a newly remodeled restaurant.

(below, l-r) Gina' grandparents, William and Martha DePalma were official greeters during the grand opening. Martha was in charge of the raffle and door prizes.




When you are at the new DiCosmo's you are treated like family. There isn't a day that goes by that Grandma Martha DePalma isn't greeting customers with her sweet charm. Her stuffed peppers sold there are a favorite of the customers.

Gina, Jimmy and Anthony's family are supportive and are always there to lend a helping hand. They have passed along family recipes that have been passed down for generations. The three partners credit the help of their loving parents, Jim and Drena Miranda and Pasquale and Elena Garofalo for their achievements.

Gina and Jimmy's grandfather James Vincent Mirando Sr. and grandmother Jenny Miranda were residents of Elizabeth. James was a member of the Vallatese Club. The two had nine children, one son named James V. Miranda Jr., who is Gina and Jimmy's father. As a child, James, Jr. worked at the fruit and vegetable stand for Joe Manetta in the market.

James along with his father helped build Elizabeth High School. James Miranda Sr., owned and operated Miranda Construction Co. on Second Avenue in Elizabeth. James Jr. has been a police officer in Linden for 25 years.

Anthony's Grandma, Helen Pellegrino (Rugani) grew up in the Burg. Her brother, Al Rugani, still resides there and is still actively involved in St. Anthony's Church.

One can eat out at DiCosmo's and feel like they never left home. 

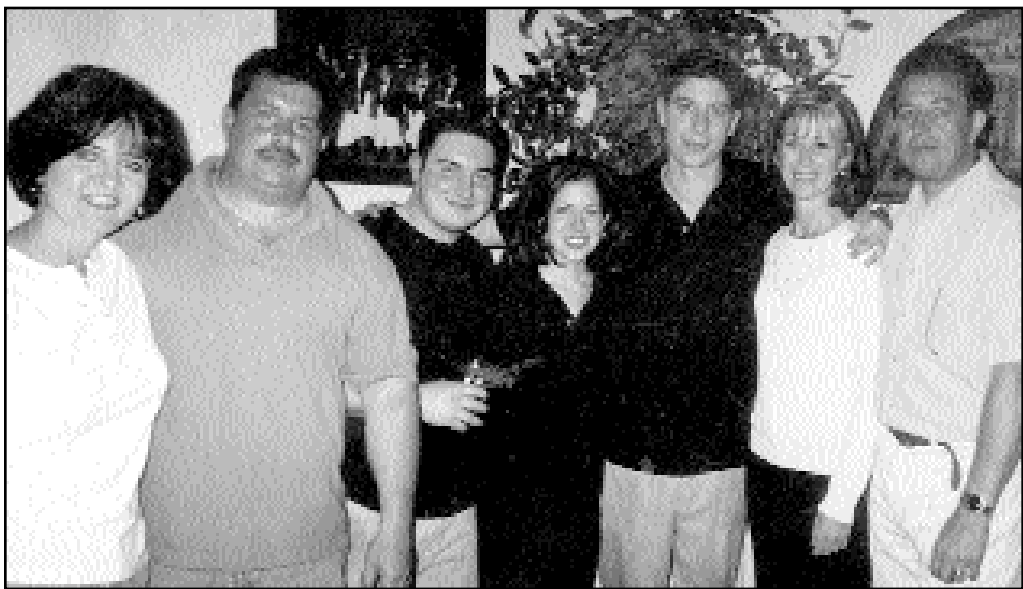
.....

Not for Nothing But...

It's nice to know the person doing your cooking, and their parents and grandparents.

.....

MEET THE FOLKS



(above) Gina and Jimmy Miranda's parents, Drena and Jim Jr., Jimmy, Gina, Anthony and his parents Elena and Pasquale Garofalo.



(above) Jimmy and Anthony stand behind Gina who has Anthony's grandmother, Helen Pellegrino sitting to her right and her brother, Anthony's uncle Al Rugani on her left.



(left) Gina and Jimmy's paternal Grandparents Jenny and James Miranda Sr.



(left) James Jr. with two of his eight siblings in a photo taken 40 years ago on their stoop on John Street in Peterstown.



(above, l-r) Mayor Chris Bollwage congratulates Cafe owner Mike LoBrace at a dedication ceremony celebrating the restoration and reuse held on May 28, 2004.

(left) Partner Sal Davi tosses pizza dough to the delight of a hundred well wishers that attended the ceremony.

(below) Mike and brother-in-law/partner Jerry Nigro hosted family members.




MAKING PIZZA AND HISTORY

The renovation and reuse of the old Central Jersey Railroad Station is as significant an event as its original construction designed by architect Bruce Price.

The Romanesque Revival building with French Chateau overtones was the main Elizabeth depot of the now defunct Central Railroad. It was constructed between 1891 and 1893 at a cost of \$38,600. The depot was remodeled in 1920 and rebuilt and modernized in 1953 at a cost of more than \$50,000. The tower was characteristic of railroad stations of the period but now it is the focal point of the plaza complete with original working clock. .

Another significant development is the creation of the Pedestrian Plaza positioned right next to the Train Station. The Plaza has been renovated to give travelers a full service transportation stop.

The vision for the location was to create a meeting place, as well as to create a cultural hub for travelers and residents alike.

The Plaza features a “coliseum” style seating area for performing arts presentations. The perfect compliment to Michelin’s Midtown Station Cafe. 



Not for Nothing But...

in 1891 Al Harrington

would have earned

\$ 281,336.34.



CAFE OPENS AT HISTORIC TRAIN STATION


On July 1, 2004, Michelinino's Midtown Station Cafe opens at the restored Elizabeth Historic Train Station. The Central Jersey Railroad Station, as it was once called, has been renovated into a new establishment in the city's thriving midtown business district.

The train station, which opened in the late 1800's was officially closed in 1974. The abandoned station, city property since 1996 when NJ Transit sold it for \$1, was a dangerous eyesore before \$806,000 in federal and local funds was used to renovate the buildings exterior. The former train station has now received an additional \$525,000 in interior renovations.

“This historic site was abandoned and fell into disrepair until we partnered with federal and state agencies and brought it back to its original splendor,” stated Mayor Chris Bollwage. “Now we have a viable business that will bring residents, commuters, and visitors back to this historic site to enjoy great food and the wonderful atmosphere of the new Pedestrian Plaza. We wish Michelin's Midtown Station Cafe all the best and many years of success.”

Officials noted that there were many professional volunteer hours expended in the restoration process. The Historical Society of Elizabeth New Jersey Inc. has worked very closely with New Jersey State Historic Preservation Office, City Hall, Future City Inc., and the business lease Michael LoBrace, to assure that the development process is an urban model of historic restoration and adaptive reuse.

"It took a lot of hard work and dedication but we made it happen," said Michael LoBrace, lease. "I'm thrilled to have been able to bring life back to such an important piece of city history. The Mayor and his administration should be commended for their vision of continued economic development. We look forward to serving the needs of this busy district."

Michelino's Midtown Station Cafe will open for business the first week of July in time to be part of the city's Second Annual Summer Concert Series taking place in the Pedestrian Plaza located behind the new cafe. Michael LoBrace has agreed to be the official business sponsor of the summer long event which features live musical bands and DJs. Michael LoBrace is also the owner of Michelino's Pizzeria located in Elizabeth, Linden, Rahway, and Perth Amboy. The new cafe will offer breakfast, lunch, and dinner menus. 

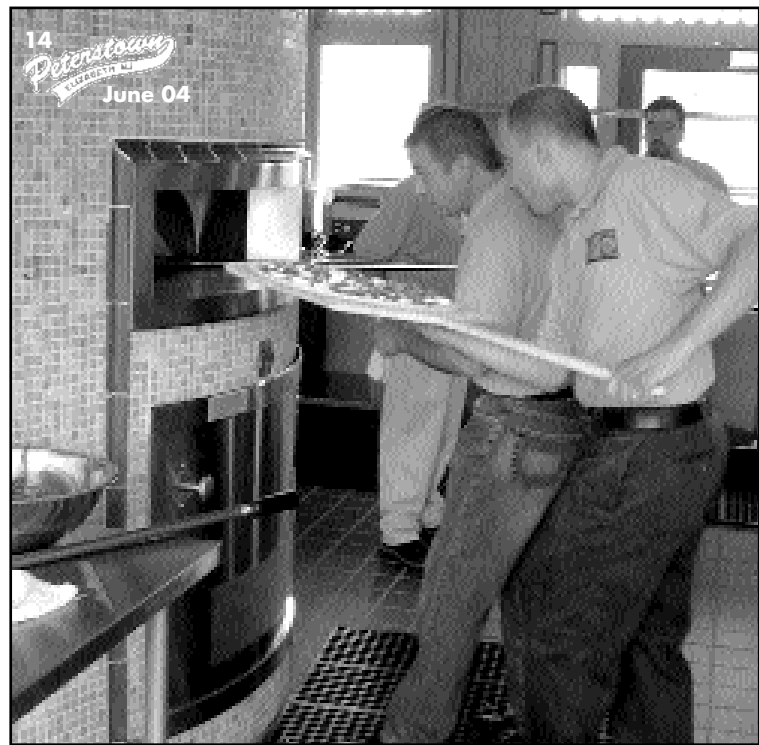


(above) Sound Stage is being set up in the Pedestrian Plaza for The Music of Midtown Elizabeth FREE Summer Concert Series produced every Thursday from June 3rd to September 2nd. The newly renovated Michelino's Midtown Cafe stands majestically in the north side of the plaza.

(right) On July 1st, David Ceden and his orchestra, with more than 10 CDs to his credit, will be performing a taste of Latin salsa and merengue music featuring his fast paced rhythms.

Michelino's will be hosting a grand opening extravaganza on that same day with free give aways and sample food.





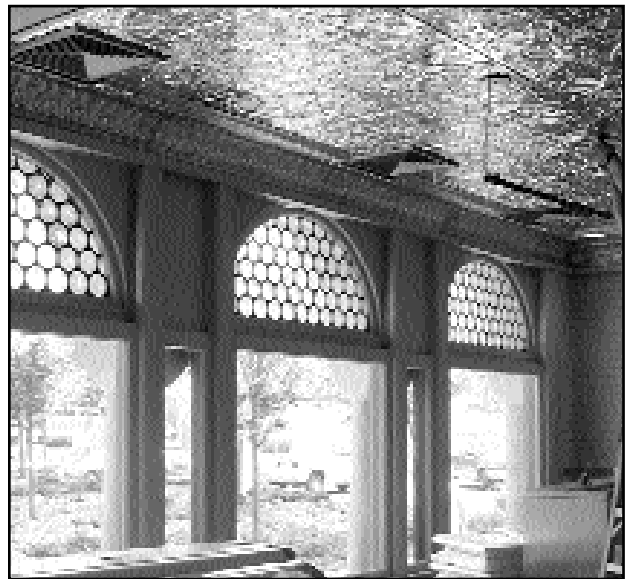
(above) Partners, Sal Davi and Jerry Nigro feed a fresh pie into the brick oven.



(above, l-r) Partners Jerry Nigro and Sal Davi with plumbing contractor Eddie Calixto, partners Mike LoBrace and Mirek Musial.

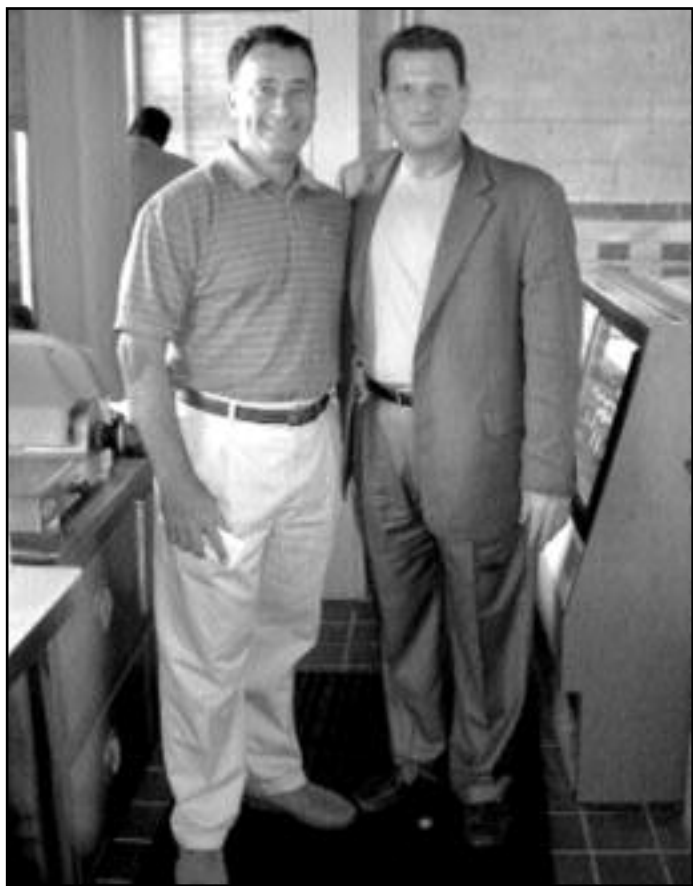


(above, l-r) Credit for the wood work should go to carpenters Allan Anderson, Brian Ruzbarsky and Bill Suckoe and the rest of the crew at Tri-State Contracting Services.
(below) Elements of design include copper ceiling tiles, original glass and frame work.



(above, l-r) Michelino's Cafe staff includes Michael Zimmerman, Peter Cateriniccia, Bernardo Corbo, Jerry Nigro, Sal Davi, Katarzyna Zaburna and Mark Dybczak.

(left) Interior design and murals were painted by Christina Rico.



(above, l-r) Anthony Vasaturo, owner of Vesuvio Foods Company and one of his ace sales reps, Peterstown's own, Joe Merlo, size up Michelino's needs. Vesuvio's is a family owned distributor of quality food products, supplying fine restaurants and pizzerias for two generations. This year they are celebrating their 50th year in business. Great food starts with great ingredients. Michelino's starts with Vesuvio.

RENOVATION AND REUSE DONE WITH INTEGRITY & RESPECT

The renovation of the Central Jersey Railroad Station is a small scale modern marvel. The craftsmanship that went into the construction equaled that of the original tradesman. The evidence is in the details.

Tri-State Contracting Services were responsible for the historical restoration and its staff of carpenters either rehabilitated the existing wood work or fabricated needed material.

The team worked with representatives from the Historical Society of Elizabeth New Jersey and the New Jersey State Historical Preservation Office. No detail was compromised and the result is a showcase of classic architecture which is quite functional.

The challenge to retrofit a restaurant into a building with no history of housing a food establishment was daunting to say the least. The challenge was not only taken on but the goals were surpassed.

Patrons get a glimpse of the past as they sit and eat. Besides the building itself the restaurant is decorated with images of Elizabeth's past.

It is no accident that Mike LoBrace was chosen to operate the food restaurant. He has had a great reputation for supplying quality food service in Elizabeth for over 25 years. He currently operates four full service pizzeria/restaurants. Anyone with lesser standards would be a disservice to the building. 🍕





OWNER OF BUONA GENTE, GOOD FELLOW, JIM CIVILE

The recipes in this issue were submitted by Jim Civile owner of Buona Gente Restorante on Morris Avenue in Springfield. Civile has throngs of dinners that have followed him in his 22 year career. His age may fool you but he’s been cooking since he was 13, helping his brother in Tommy’s Italian American Deli in Linden. He eventually bought the deli when his brother opened a restaurant and then went on to open his own place, South Street Bistro, in Somerville. He also worked at the Roselle Golf Club County Club and a number of places in Manhattan. He also catered in a corporate/executive dining room.

(left) Jim Civile giving a cooking demonstration at Bloomingdale’s in the Mall at Short Hills.

Buona Gente serves up a Northern Italian Cuisine in a beautiful and comfortable atmosphere. The decor is interesting but not cluttered. There is soothing music in the air and interesting art work on the walls. Buona Gente makes it possible to enjoy fine dinning without the airs or cost that usually are attached to it.

Buona Gente has special musical events once or twice a month. The restaurant has a newsletter and an active website for patrons to keep up on any new developments.

Civile opened Buona Gente in July of 2002 and has become a regular guest chef giving cooking demonstrations on News 12 New Jersey. Jimmy can also be seen at Bloomingdale’s in the Mall at Short Hills entertaining and educating shoppers. 🍴

Recipes

Stuffed Roast Turkey Breast with a sausage mushroom prosciutto filling

by Jimmy Civile

INGREDIENTS:

2-3 Lbs deboned half turkey breast butterflied open for stuffing. Season with fresh garlic, parsley, thyme, oregano, salt and pepper.

Stuffing Mix

- 1 Lb Italian sausage with casing off and chopped fine
- 1 tsp Chopped garlic
- 1/4 Cup fresh basil
- 5 Slices of prosciutto sliced thin and chopped fine
- 2 Oz Parmesan cheese
- 2 Oz Parsley
- 1/2 Cup roasted peppers
- 1/4 Cup of mushrooms chopped fine
- 2 Cups Japanese bread crumbs
- 1/2 Cup white wine
- 1 Cup of chicken stock

PREPARATION:

- 1) In 12 inch skillet saute with olive oil the Italian sausage. Add in garlic, mushrooms, prosciutto, roasted peppers, basil and parsley.
- 2) Simmer then deglaze with white wine and add in chicken stock.
- 3) Using a hand blender puree mixture until pate consistency.
- 4) Remove from stove. Add in Parmesan cheese and bread crumbs until a stuffing texture.
- 5) Place stuffing mix into turkey breast and roll and tie. Season with fresh herbs and bell seasoning. Place on roasting rack at 375 degrees until internal temperature reaches 165 degrees. Let cool and remove string.
- 6) Slice and serve.

Marscapone Coconut Malibu Cheesecake

by Jimmy Civile

INGREDIENTS:

Filling

- 6 Large whole eggs
- 14 Oz Shredded sweetened coconut
- 2 Lbs Marscapone cream cheese softened
- 1 Tsp Non flavored gelatin
- 1/3 Cup of Malibu rum
- 14 Oz of cream of coconut

Crust

- 2 Packages of lady fingers crumbled
- 1 Cup of sugar
- 1/4 Stick of butter
- 1 10 Inch spring pan

PREPARATION:

Filling: Combine all ingredients in a large tall cylinder and puree using a hand blender.

- 1) Preheat oven with water bath and drip pan at 350 degrees.
- 2) Spray spring pan with vegetable spray thoroughly. Mix all ingredients together for crust and press into spring pan bottom and sides.
- 3) Pour in filling. Bake in oven until it’s a golden brown color on top (about 1 hour).
- 4) Remove from oven, mixture will appear loose, but that is okay. Immediately place in refrigerator and let set until there is no movement (approximately 5 hours).
- 5) Slice and serve.

This cheesecake is different than regular cheesecake. It is creamier and lighter.

Orange Almond Sweet Potato with Toasted Almonds

by Jimmy Civile

INGREDIENTS:

- 3 Lbs Sweet potatoes peeled and quartered
- 1 Qt Chicken stock
- 3 Tsp Cinnamon
- 3 Tsp Nutmeg
- 2 Oz Almond extract
- 2 Oz Orange extract
- 1/4 Cup of heavy cream
- Salt/white pepper and honey to taste
- Toasted almonds to garnish

PREPARATION:

- 1) Boil off sweet potatoes till soft and drain off all water.
- 2) Add in all remaining ingredients except for the honey and heavy cream. Using a hand blender puree.
- 3) Return mixture to stove and let simmer for 30 minutes or until a cream consistency.
- 4) Add in heavy cream and honey. Puree to blend in mixture and serve.
- 5) Garnish with toasted almonds on top.

(right) Kim, pictured with her children, Bobby and Rhiannon, gave birth to another son, John Joseph, on June 6, 2004.



(above, l-r) Kim Leonardo is sitting with her mother, Gerry Bobish while her sisters, Lisa Bobish, Gerry Farhan, Suzanne DosSantos, Tracy Bobish and Jackie Ley, stand behind her in her time of need.

(right) Volunteers cooked and served the guests from a bottomless pot of spaghetti and meatballs.



WHEN STRANGERS BECOME FRIENDS

Submitted by Marie Campanelli-Pinkiewicz

On May 22, 2004 at the Peterstown Community Center we held a fund raiser for Kim Leonardo and her children. Kim's husband was taken from them prematurely in an auto accident on January 30, 2004.

The event was successful in raising money for Kim, but more importantly, at least to me, it was the turn out of strangers coming to support Kim that was a great success. There is no other place that I would think of turning to when I know I need support, but to my neighbors in Peterstown.

I don't want anyone who was there and not from Peterstown feeling that they were not appreciated because everyone was, but the majority of the people not from this area, either knew Kim already or knew one of her family members.

There are a couple of people that I do need to say a special thanks to and they are:

- John Sacco for donating his time, talent and food.
- John Schippani and his wife Jackie for donating their time and getting their friends involved with their

music entertainment.

- To all of my volunteers who helped me put everything together, came to all the meetings, and made the baskets that we raffled off. They are my mom Ann Campanelli, Linda Kornmyer, Debbie DeFelice, Jackie Schippani, Donna Madrigal, Mrs. Harris along with Frank Padusniak for selling a lot of tickets.

- To all my co-workers from the county who on the day of the event came out to work together as a team and did a great job, they are JoAnn Schwab, Arlene Verniero, Dolores Hebert, Janet Yanusz, Allan Brophy, Rebecca Sequi, Arlene De Jesus and Julie Krajcech, mother of JoAnn Schwab who sat at the door collecting the tickets and money.

- To Joanne's Luncheonette, Maple Diner, Tropicana Diner, Emilio's Florist, City Tavern, Red Parrot, Los Faroles, Vincent's in Warren, Spirito's Restaurant, Vila Borghese in Fords, if I forgot anyone it is not intentionally, so please feel included.

- To Detectives Dennis Cabarle and Vito Tropeano who donated a bike and soda, the bike was given to Kim's daughter, by the way these two detectives from the Elizabeth Police Department are very instrumental with organizing events through the Block Watch Association down at the Peterstown Community Center, and they are always there for me when I need them.

- To everyone who bought or sold tickets, made a donation and came out and showed support for Kim a special thank you.

By the way on June 6, 2004 Kim had her third child, a boy, his name is John Joseph and mother and son are doing fine. Donations are still being taken if you would like to donate please send a check made out to Friends of Kim. You can mail it to Marie Campanelli-Pinkiewicz at 529 Third Avenue, Elizabeth, NJ 07202.

CUSTOMERS RELISH TOMMY'S HOT DOGS FOR 35 YEARS

For 35 years Tom Parrinello has been handing hot dog, sausage and potato sandwiches through a 2 x 4 window to a steady flow of customers in, what seems to be, a never ending line. He shares the task equally with his son Tom, Jr.

Tommy's Italian Sausage and Hot Dog Stand's fame is far reaching. It is a regular stop for many people who live and work in Elizabeth, as well as those who used to but now drive from the outskirts of Union County to come back for a taste. Tommy's was the place for a quick lunch, a snack or part of a weekly ritual.

It is hard to compare Tommy's to any other food stop because few places offer what they have. Tommy's is famous for their potato sandwich. Though it was recognized by the Star-Ledger Munch Mobile, most people never even heard of such a thing.

They use pizza bread for their sandwiches which are over-stuffed. Their hot dogs are top shelf and their sausage is home made. When they smother either with peppers, onions and potatoes, the sandwich is out of this

world. Their home made chile is superb and even their potatoes are freshly peeled and sliced. Once experienced, Tommy's becomes a craving that must be satisfied.

DOING WHAT THEY DO BEST

Tommy Sr. said "Once in the food biz your hooked. It's in your blood." He started out in July 5, 1969 in what he thought was going to be a temporary career move. He was 28 years old but he grew up in the biz. He helped his grandfather, who owned a grocery store in Peterstown, and his father who also operated a grocery store and butcher shop on Third Avenue and Palmer Street.

For Tommy Jr., the store is all he ever did. He started helping his father fourteen years ago and doesn't plan to stop. Equipment fills their 12' x 12' kitchen but leaves just enough room to operate. Over time their movements have become so synchronized that they easily move throughout the labyrinth without getting in each other's way.



(above) Tommy Parrinello, Jr. with the top dog, his dad, Tommy Sr.



JOIN THE CELEBRATION

*In honor of their 35th Anniversary,
On Monday, July 5, 2004,
Tommy's is giving away
a FREE cup of Potatoes*

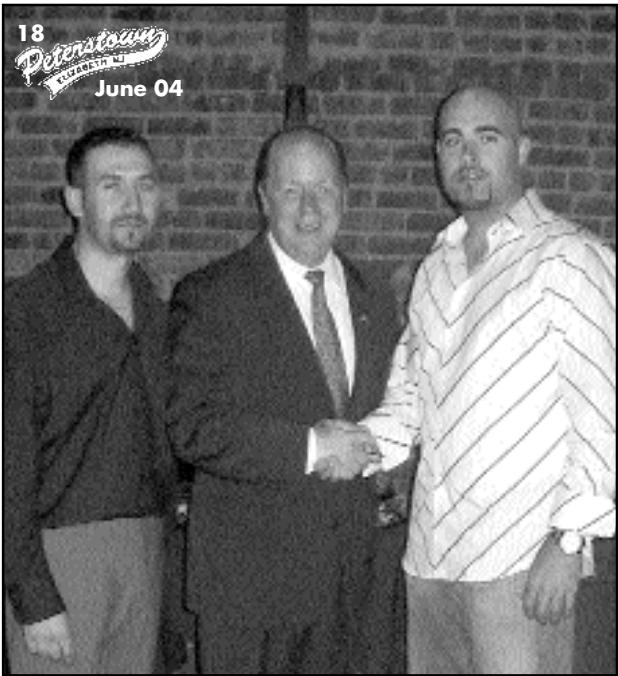
with every purchase of hot dogs or sausage.

(Store hours 10:30am - 8pm. One per customer.)

(left) Tommy's store front can not be missed on the corner where Second Avenue and South Street meets the triangle plaza on Elizabeth Avenue that has a statue of a Minuteman.



(above) Father and son wait on Louise Cicio, a customer for 35 years. She orders a hot sausage sandwich that is being advertised on the paper plate hanging outside the service window.



(above) Mayor Chris Bollwage (center), congratulates Stefano Calella and Luis Catanho on their new venture.



BAR NINE OPENS TO FANFARE

Stefano Calella and Luis Catanho took an old neighborhood bar and transformed it into a glistening hot spot. The new owners polished the old tavern and found a diamond in the rough. Well, they did more than polish the place. They totally gutted the interior and rebuilt it with classic design elements.

The bar located on the corner of Third Avenue and Niles Street, looks nothing like the shot and beer joint from the past generation, when it was Red's or Trip's Place or the Peterstown Tavern. The bar features a new bar, exposed brick walls, tiled floors, chandeliers and exquisite lighting. The tin ceilings, which were hidden by a low drop ceiling for so many years, have been refurbished. Mahogany furniture compliments the decor.

Removing a wall also doubled the size of the bar to make room for a dining area. Most of the work was done by Stefano and Luis themselves under the expert watch of Stefano's father, Ignazio Calella. Ignazio is a premier tradesman. To see his work is worth a trip to the bar. The kitchen is bing built and should be finished soon.

Though the kitchen is not complete there is still plenty of reason to go to Bar Nine. It has quickly become a popular meeting place for friends to hook up. As Stefano put it, "It's a great place to chill out."

Bar Nine boasts a state of the art sound system and televisions including two 42" plasma monitors. It's a great place to watch a game or listen to a well stocked juke boxed. The bar has a top shelf selection of alcohol along with espresso, cappuccino and a variety of liquors.

Drop by Bar Nine once and chances are it will make your list of regular stops on a night out. 🍷



THE BIG SCREEN

The experience of watching the NBA playoffs at Bar Nine was spiced up by the presence of Al Harrington of the Indiana Pacers. Even though the Nets were knocked out earlier, Harrington gave reason for locals to cheer.

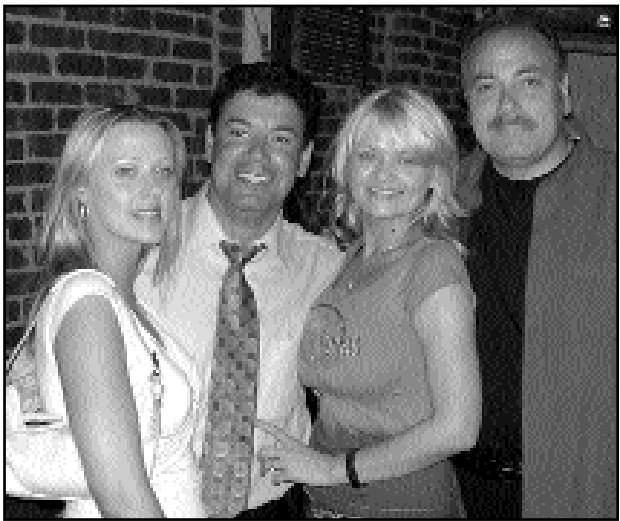
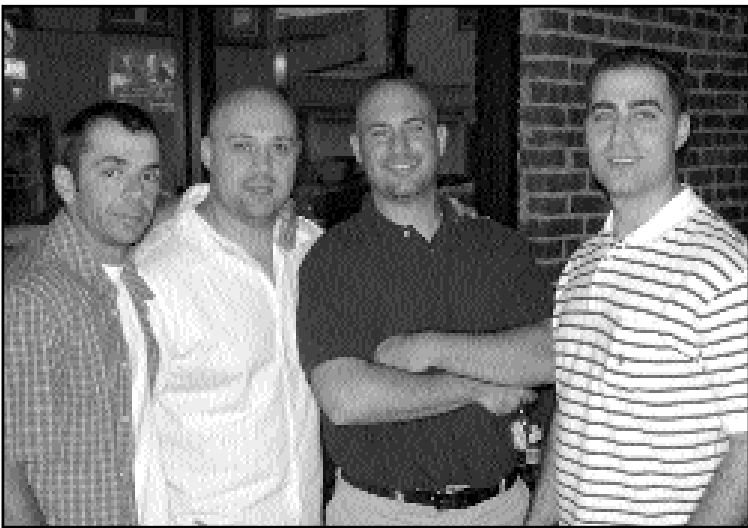
Harrington is in his sixth year as a pro. He was the first high school player selected in the 1998 draft, number 25 over all, straight out of St. Patricks High School in Elizabeth.

During his high school career he was selected National Player of the Year and a McDonald's All-American selection. He scored over 1,307 points and had 1,104 rebounds in three years of high school play.

Harrington has made quite a mark with Indiana. He is their sixth man and, this season, averaged 13.3 points and 6.4 rebounds a game. The Detroit Pistons beat the Pacers in the Eastern Conference Finals but Al will have other chances. He is only 24 years old. 🏀



PHOTOS FROM THE GRAND OPENING



ONCE APON A TIME IN PETERSTOWN



NEW BEGINNINGS

It is June 10, 1913. My widowed grandmother, Elvira Camerino, along with her small son, two young daughters, my father Rodolfo Mazzucca and his bride, Veronica Camerino, left the small Roman historic town of Melfi, in the providence of Polenza, Campania. They rode a train that took them to France where they boarded the ship “Rochambaew”. It would take them to Harlem, between 1st and 2nd Avenue. They would live on the fifth floor above a restaurant owned by my Uncle Ernest, who over saw their arrival. But that’s another story.

SCHOOL DAYS

I was born on February 28, 1914, Antonio Michael Mazzucca. I will attempt to tell about my 25 years in Peterstown, including as much as I could remember about my very dear pals, Jimmy Triarsi, Louis Sgrignoli and Raymond Catalano, now sadly departed.

We all went to Kindergarten at 6 years old at School #3. From there we went to Grover Cleveland Jr. High and then to Thomas Jefferson High School, where we graduated in 1933.

When we were in the 5th grade, we learned that the Flynn sisters were retiring as principals of school #3. All us kids immediately asked that the parents attend the meeting to decide who the new principal would be. We wanted Miss Mable Holmes, a black teacher to become the new leader. The superintendent listened and in 1924 Miss Holmes became our principal.

From 1920 through 1936, we four never left the corner of Third Avenue and South 7th Street. I lived at 325 South 7th. Lou and Raymond lived above a tavern on the corner and Jimmy was on the opposite corner. The bench in front of Triarsi grocery store was our meeting place, at all times, supervised by Jake Triarsi. He was one tough customer but we learned to behave and earned his respect. I can't tell you how influential he was in each of our lives.

In 1970 I had a litigation with Irving Dean Diamond of Elizabeth Iron Works. We appeared in court, and lo, Jake Triarsi was the judge. Jake called us into his chambers and told Irving “I’ve known Anthony since he was 6 years old and I just can't rule against him. If you two can't settle this case, I will ask the court to assign a different judge. We were able to settle in a short time in his chambers.

We made good use of the full block school #3 playground. In 1927, after playing touch football, we had to climb the heavy metal fence that surrounded the field. Nick Marranca was going over when his ring got caught on a spike and half his finger tore off and fell at my feet. We had a wild time finding someone with a car to take him to the hospital. We never climbed the fence again.

I graduated from Brooklyn Polytechnic Institute as a civil engineer. Louis earned a B.A. in business from Washington & Lee University in Virginia and Jimmy attended Union Jr. College in Cranford before he enrolled in Temple where he received a degree in dentistry in 1940. Raymond went to work for Esso Standard Oil.

Having seen his picture in the June 03 issue of this paper, Anthony Mazzucca sat down and wrote a six page letter detailing his life in Peterstown. The letter was filled with memories of Anthony and his friends. The detail of his story is amazing. Mazzucca is 90 years old. The picture he paints is over 70 years old but seems like yesterday.

The reader is taken for a walk along paths that Mazzucca and his three best friends traveled. The trip is a love story, history lesson and guide to living.

There is something enchanting in how he turns a phrase. He wrote in non sequiturs. His prose represented a

LOVE NOTES

Early in 1937, I was indeed very vrey fortunate to become a steady date of the divine Rose Sabatine, and to have a wonderful two years of courtship until we were married.

Lou met a lovely gal from Verona, NJ and Jim, although he was recruited by the army, was dating Lena Turtur. Raymond, as everyone at St. Anthony’s knew, was amiable as ever and was saying nice words to a certain lady.

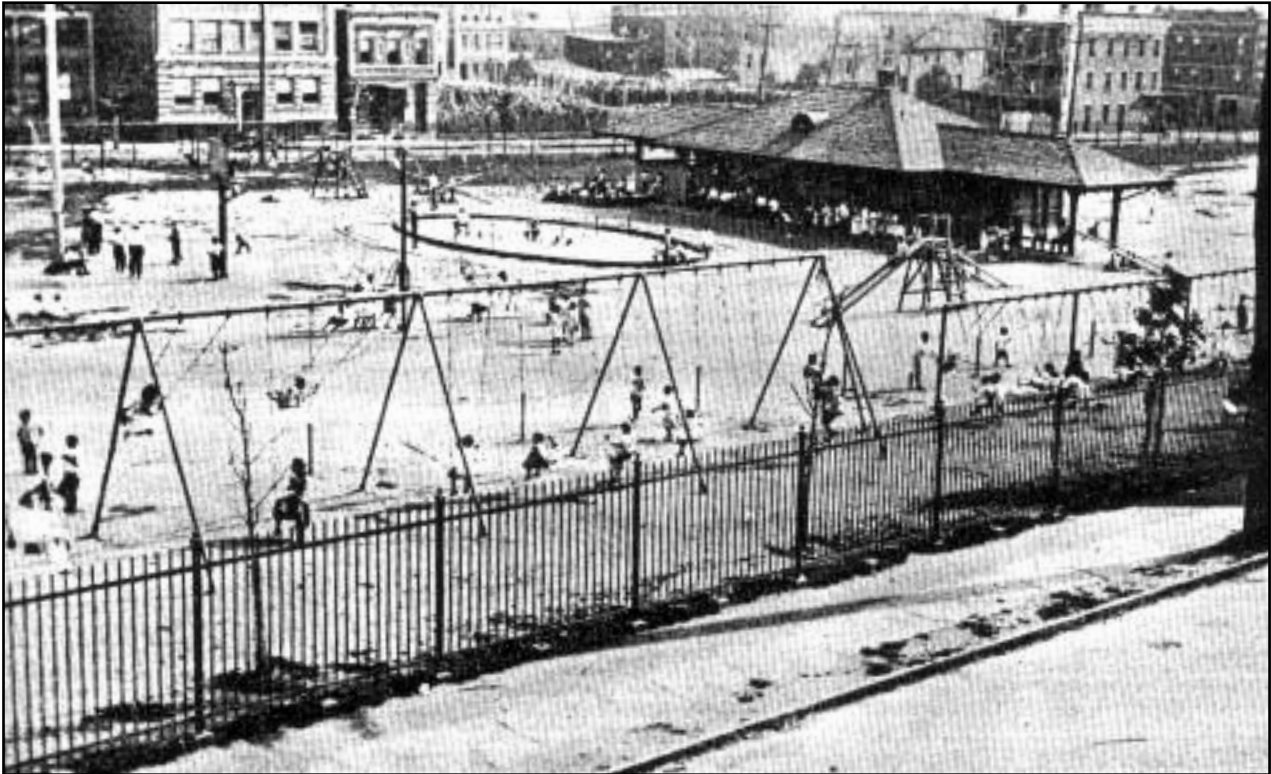
On February 4, 1940, I was married by good Father Bregolato to my wonderful Rose. Incidentally, the same day, Jules Rocco was married at St. Anthony’s also, to Kay Vergurio. Lou married his Italian designer girlfriend several years after in Varona. Me and Rose, and Joe Ulisano and his Lily attended the wedding. Jimmy was Lou’s best man.

The best man I was proud to chose for my best man was Paul Novello. He courted for a number of years and married a stunning, beautiful gal named Santina Fortunato. Paul eventually became supervisor of Visual Studies in the Elizabeth Board of Education. Santina was also an executive in the school system. I spoke to Santina, in Del Ray Florida, last week. She is fine and works several days assisting a local hospital. Paul died several years ago.

Jimmy came back from the army as a captain and soon he and Lena married. Raymond, to our mutual satisfaction was able to be persuade my lovely sister-in-law, Mary to consider a serious relationship with him. Jimmy, Lou and me knew of the very unsatisfactory relationship Raymond had always had to contend with with his family, especially when his mother died and left his father floundering. His attention to Mary Sabatine greatly please my wife Rose, and Jim and Lou. To all of us it was a great union. Raymond was marrying a very fine person who would provide him with the family life he almost never had. The marriage was hailed by all.

(above) Sectional Contest in Marble Tournament being held in School #3 Playground in 1926.

(below) The playground, also known as Continental Field, in full swing in 1918.



stream of consciousness that leaped from time to time and place to place.

As if his passion could not be contained. The following snippets were rearranged and grouped by subject. Three themes were evident in Anthony’s writing, his love for his wife, fondness for his friends and dedication to his work comes shining through.

And so, in Anthony’s own words, “Now I must warn you, as I write this, I shall be 90 in February and my dates are somewhat circumspect.”

WORKING

In 1937, I obtained a job as a surveyor with Baltimore & Ohio’s grade crossing elimination project in Elizabeth. Lou also was recruited by B&O as a field assistant.

In 1942, I was doing work for the US Corps of Engineers on rail road projects and encountered a small contractor named Mr. Arthur Venneri. He recruited me to work for him. The firm consisted of him and his sister-in-law. I soon had to learn the science of estimating.

Lou remained with B&O until 1940 before obtaining an excellent position with Ebasco. It was a multi national company with clients in Europe, South America and Arabic States. I talk to him often.

I stayed with the Venneri Company, becoming chief engineer and vice president with 20 technicians under my supervision. We constructed many great industrial and public buildings.

In 1955, I became chief of construction for a vast conglomerate named Webb & Knapp in New York City. The firm constructed enormous projects like the Mile High Center in Denver and Place Villo Marie Office Tower in Montreal. I was engaged to complete the renovation of the Astor Hotel and the Edison Hotel in New York.

I also constructed the great Lincoln Center Apartment Complex and Keps Bay Apartments, which the in-house architect, Io Yo Pei, had designed. Io Yo Pei was dean of the architecture department at Yale prior to joining Webb & Knapp. A few years after President Kennedy’s death, he was chosen to be the architect for the Kennedy Library. He worked on many foreign government structures, and was possibly the leading architect in the world. My time with him was invaluable.

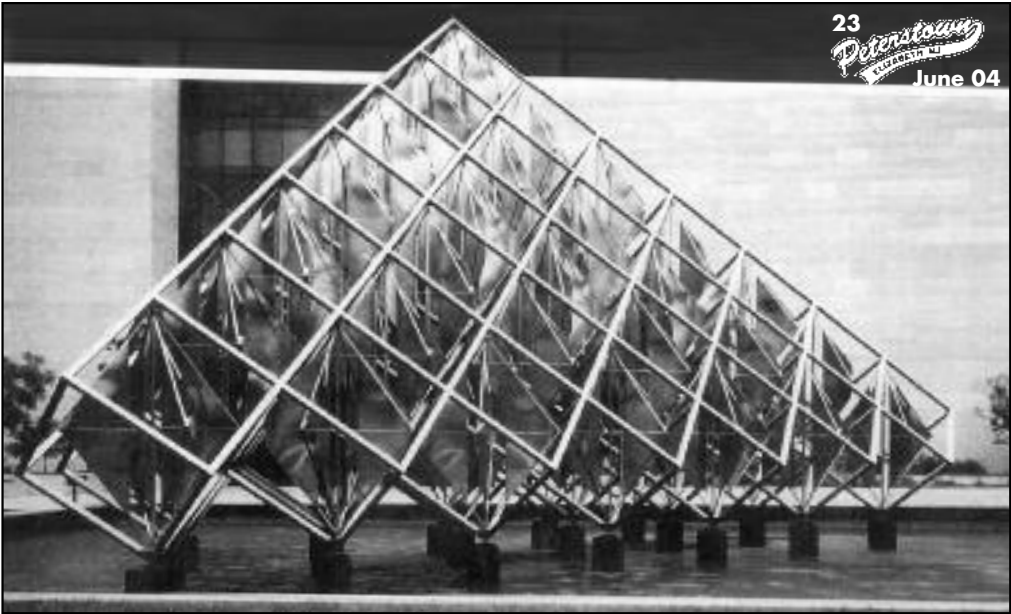
I helped design more than 15 high rise senior center apartments. Two of the first high rises are located in Linden, NJ. Their design was chosen by HUD for apartments built in Keyport. They are considered models for use by senior citizens.

A PROUD ACHIEVEMENT

In 1980, my daughter, Alice, married a Spaniard living in Venezuela. She met Jose Otera, a leading artist and sculptor. He completed a rendering of a sculpture that the Venezuelan government was going to give to the United States. They were discussing the need for an engineer to develop the Otera rendering into a polished stainless steel truncated pyramid sculpture. My daughter presented my credentials to the foreign minister and the contract was signed.

I completed the design which included 64 rotating vanes, in their bearing. The director of the Air and Space Museum at the time was Michael Collins, who went to the moon on the Apollo missions. We met on a weekly basis for six months, until the project was complete. Approvals came from various agencies including the Smithsonian Institution who approved the marble used in the reflecting pool on which the sculpture sits. I am proud of this achievement.

(right) A sculpture that was engineered by Anthony Mazzucca is on display on the campus of the National Air and Space Museum.



EDDIE GRAY LEGACY LIVES THROUGH CAMP FUND



Eddie Gray

In his time, Eddie Grey was a model of community service. He dedicated his life to helping others. He was a great humanitarian who loved people and had a special place in his heart for children. Though Eddie Gray passed away in in 1987 his memory is being kept alive through the Eddie Gray Camp Fund.

Eddie was a strong believer in the need for healthy, positive experiences for kids, and worked tirelessly to provide these experiences for children living in poverty. One of Eddie’s greatest joys was to get as many children as possible into Summer Camps. He knew the value of moving kids out of the city for a week or two into the healthy, peaceful atmosphere of life in the country. Thousands of children benefited from camp experiences because of Eddie’s love for them.

The Camp Fund was established after his death to continue his great work. The goal of the Fund is to send 500 children to camp each year. Some children are handicapped, some are blind, most are poor, but all are special.

Tax deductible donations can be made to The Eddie Gray Camp Fund. P.O. Box 229, Elizabeth, NJ 07206. It costs an average of \$115 per week, per camper, but it’s worth every penny. Information about the fund can be obtained by calling Angela at St. Joseph’s Social Service Center at 908-352-2989. 📞

A CAREER OF CARING

Many people knew Grey as an Elizabeth police officer. He joined the force in 1938 and retired 38 years after in 1976. Many others knew him for the work he did with countless community organizations. Eddie Grey organized the Big Brothers and Big Sisters of Elizabeth. He was instrumental in founding the Elizabeth Police Athletic League and serving as the executive director. Grey also worked in the juvenile court system.

Some of the boards of organizations on which he sat were, Elizabeth YMCA, American Red Cross, Union County Child Development Services Inc., American Friends Service Committee as a volunteer caseworker and the Union County Foster Care Task Force, as well as the Union County Mental Health Association and the United Cerebral Palsy League. 📞

REAL ESTATE CORNER

TINO & HOWARD’S

Can you believe that summer is almost here? It appears that we did not have a spring, cold weather then rain then hot weather and more rain. Vacation time is near and people will begin to travel, even though our gas prices have risen steadily since the winter. Real estate and gas have something in common. When gas prices go up people tend to purchase homes closer to work. They tend to change their driving habits and tend to shop locally giving local merchants additional business. Yet the economics predict that gas prices will begin to come down by the end of June. Recently the OPEL has agreed to drop the price of oil and increase petroleum by 8%. The demand for oil has increased because of the world economics. As India, China, and other nations change industrial society the demand for oil has increased. This winter we may see an increase in heating oil prices. Conservation is the best solution.

As summer approaches we see more and more new homes going up in the city of Elizabeth. There is no sector of the city that does not have new construction. Prices for these homes have also gone

Submitted by Justino Rosa

up due to lack of lots in the city. If you ride through out the city of Elizabeth you will not see many vacant lots. They have become scarce. Developers have now started to purchase old and antiquated homes to demolish and build new homes. As this occurs it has a direct affect on land. Values for land have now become more valuable then real estate. Improved homes that previously could not sell for \$100,000 are now selling for \$150,00 simply to be demolished. The improvement and the added cost of demolition also affect the price of the homes.

Because of all the new construction going on, people who live in Elizabeth are less likely to move. Quality of life improves, crime and vandalism diminishes and our city has become a better place to work and to live.

Last but not least the FEDS are considering increasing the interest rates. We suggest that if you're interested in buying or selling a home, you should do it now. An increase in interest rates will directly affect the value of the homes that are being sold and the payment that a purchaser will have to make. 📞