



## PAPETTI ON BEING #1 IN THE WORLD

The Papetti family grew their business from a modest chicken market located in Elizabeth, N.J. into the largest producer of egg products in the world. Anyone looking to replicate their formula for success will be disappointed to find it starts with personal character and family values, and those traits must be inherent.

The claim of "Biggest in the word" is not just an aggrandizing title. The Papetti's Hygrade Egg Products, Inc. is, by every measure, the largest liquid egg processing business in the world. For instance, one indicator of size is pounds of liquid eggs. In 2008 Papetti's produced five million pounds per day. The company employs nearly 900 people in five states, a far cry from the mom and pop store originally located on 327 Niles Street.

It all began in 1908 when Antonio and Mary DeStefano, immigrants from Calabria, Italy, started a dairy farm at 322 Palmer Street in the Peterstown section of Elizabeth, where they kept between two to three dozen cows.

They had three daughters, Santina, Marian and Angelina. Marian married Joe Puleo, Angelina married Joe Mauti, and Santina, the eldest married Alfred Papetti. It was Santina, along with her husband, who helped her mother with the farm after her father passed away. Alfred and Santina worked the farm and their two sons, Anthony and Arthur, worked right along side them. The boys were born into the trade, literally, being delivered right in the farmhouse by a midwife. By the time they were in their teens they had a few years of work experience under their belt.

In 1944 Santina and Al made a transition in the business from dairy to poultry. They opened a market on an adjoining property at 327 Niles Street. Tony was 18 years old at the time and Arthur was 11. They raised their own chickens and turkeys, which was unique for a market to do. The dairy farm allowed them that ability and in turn they were able to offer the freshest poultry.

The work was hard, everything was done manually. The boys worked hard and didn't neglect their studies, and graduated from Thomas Jefferson High School. When Tony and Arthur were older and accepted more responsibility, they made another transition in 1960. This time the family made a move into the egg business, selling them by the carton.

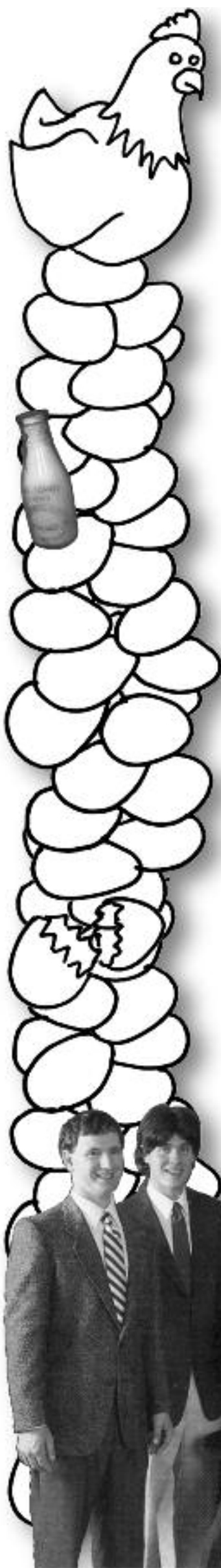
What happened to the business from this point on is legendary in the egg industry, but almost routine for the Papetti family. It did not matter if the operation consisted of just the four members of the immediate family sitting around the kitchen table or a group of international industry heads sitting in a cooperate board room, the Papettis' never swayed from their principals of what they thought was the right thing to do. There is no secret to their success, and according to Arthur no luck either. He attributes their success to just a few simple tenets. Some are textbook concepts, which can be easily adapted to any business, while others are personal traits that are inherent at birth, and cultural characteristics that one must be blessed with.

Arthur begins to describe his business model with the word "teamwork". It goes without saying that the best practice is when everyone in an organization works together. But there is added significance to the term "team" in the Papetti's business in that every team member was family. Ironically, family partnerships can be a bit tougher to maintain, yet it is probably the sole reason for the Papetti's family success. Tony and Arthur were 50/50 partners and divvied up responsibilities according to their strengths. When it was time for their children to join the business team, and they all did, they too were given their own responsibilities.

It was this division of labor that worked like a charm. The magic, though, was in the family values. Tony's children, Alfred and Steven along with Arthur's children, Tina and A.J., were all vice presidents in charge of their own department of operations. Absent was the office politics that infests most corporations and the clashes between different personalities being in close quarters for long periods of time.

The Papettis' were all on the same page: dutiful, cooperative, unselfishly hard working for the good of the organization; all traits that every business wishes their employees possessed. Two attributes that the siblings and cousins had that never appear in a job description are respect and love. These are not on the curriculum for a PhD. in business. They are learned sitting around the kitchen table not in a classroom. Antonio and Mary taught Tony and Arthur who then taught the V.P.'s. No doubt the next generation of thirteen Papettis are being schooled in them right now. 🐔

(left, l-r) Steven, Alfred, Tina, Tony, Arthur, and AJ pose for a photo used in a company brochure in 1992.



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### President's Message



The announcement that St. Anthony's Grammar School is closing its doors is still sinking in. The announcement was just made a few days ago on Thursday December 4, 2008, fifty years after opening. My brother Frank was in the first class to graduate and I was in the third. There will be more information about the closing in June and moving in with St. Mary's up the hill. But it will take a long time for a lot of people to deal with it closing - so many memories, so much history and such a big part of the lives of the families growing up in The Burg. The school has been a part of the community beyond just being a school. It was a gathering place for organizations and a place for events. This month I threw a party for my wife and had about 200 friends and family in the cafeteria.

Once again, The Sons of Peterstown's infamous Super Bowl Party will be held there on February 1st. This has been the biggest hit of the year. Everyone who comes says it is one of the best parties they go to all year. If you never went to one, try it this year. 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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## Letters to the Editor



To the Renna Entourage:

Stand up and take a well deserved bow for the wonderful gazette you produce. My wife is an avid reader who hails from Peterstown and recently wanted to show me an article about your coverage of the Pulaski Day Parade (my being a staunch Pole). I must say today's major media does absolutely nil regarding coverage of this event which dates back many years before other ethnic parades became popular. But nowadays it seems to be swept under the carpet and totally ignored while preference is given to other ethnic groups. I don't know, with all this talk about discrimination and racist attitudes, what the Polish community should say about this treatment.

In light of this, I must compliment you on creating a harmonious bond amongst all ethnic groups with your unbiased coverage. Also, the October 08 issue with the photos of the RR bridge, the Elizabeth River, crabbing at the Kill brought back so many fond memories. I remember Dowd Pool and the double deck Pier as well as the Staten Island ferry. The list can go on and on.....those were the days my friend!

I Still visit my wife's relatives in Elizabeth, St. Anthony's, St. Adalbert's, etc. Just can't cut off those roots.

Well folks, it's best I close for now before you all get a swelled head and an ego problem that could affect future publications. Thanks for a job well done.

With best wishes for continued success,  
Ed R. Gwizdz  
Union, NJ

Dear friends,

It saddens me deeply, to hear of the passing of an old friend, Mario Cipriano. He I went to both Jr. High and High School together and hung around together. He was truly one of the Son's of Peterstown (THE BURG).

He will be missed.  
Jim (Porky) McCall  
Rahway, NJ

Dear Mr. Renna,

I received the paper today and was totally in awe over the awesome job you did pertaining to Four Crumbling Houses. I was sincerely touched. At this time, I would like to thank you for your kind words and generosity on behalf of this book.

I am hoping that the youngsters of today will get a chance to read this book and see what good can come out of each and everyone of us despite the times we live in. In my heartfelt opinion, I feel that each youngster in the "Frog Hollow Section" should read this story.

I am hoping that residents of Frog Hollow from years gone by will also have a chance to read this story and remember the times in Frog Hollow and how that time in our life helped to shape each and everyone of our characters.

Thank you again for your generosity.  
Sincerely,  
Bob Fernandez, Sr.

Hello Joe,

I grew up in North End of Elizabeth. I live in Florida now. I recently reconnected with five old Elizabeth friends, that as it turns out live in Florida too. At that point we haven't seen each other in about 35 years (Small world and power of computers). We where all childhood and H.S friends in Elizabeth and all about 61,62,63 years old now. One is from the Burg - Dominick Furia. (The others are Marty Jacobson from North End (cousin of Allen), Mike Gurio (Bayway) and Ron Sabacius. Ron originally grew up down the Port with a slew of other Lithuanians, last but not least Tony LaPolla (North End).

We get together for lunch every few months to reminisce of about our common Elizabeth background. Especially about sports. We were so lucky to grow up with three major league baseball teams to root for. (Dodgers, Giants, Yankees) and great centerfielders (Duke Snider, Willie Mays, Mickey Mantle). One great childhood memory was when Phil Rizzuto (Hillside) used to ride up our street (Hamilton St.) after broadcasting every Yankee day game. We would be playing stickball or football in the street and Phil would sometimes stop and talk to us. I still remember his beige Lincoln Continental. One time some of us even rode to Yankee Stadium in that car with Phil. Free seats under the broadcast booth compliments of the Scooter. We all still remember cruising Broad St. on Thursday nights in the 60's. A scene from "American Graffiti". We loved those beautiful Italian girls from the Burg.

I enjoy reading about the history and times of Elizabeth and want to share it with my buddies. You are doing a great job! I feel if you didn't do it, it probably would all be forgotten!

Thanks Joe.  
Charlie Mushalko  
Winter Springs, Fl

## 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,

I received a very elated call from Bob Fernandez informing me of the extensive coverage and publicity you gave him and his book, *The Four Crumbling Houses*. I also got a call from Tommy Kaczmarek, who told me he got his copy and was completely surprised and very pleased with everything that you wrote about Bob and the book.

Your October 08 issue of *Around About Peterstown* is indeed a very nostalgic and heartwarming one for me in several respects. Your cover story on Bob Fernandez and his literary masterpiece, *The Four Crumbling Houses*; and Sheriff Ralph Froehlich's letter on the "Little Peterstown" section of North Elizabeth; are welcome reminders of my long-time personal relationship with fine people from both North Elizabeth and Frog Hollow.

My relationship with Bob Fernandez and individuals featured in his book goes back well over 60 years. Although I lived in North Elizabeth, I spent my high school years with friends in Frog Hollow, playing with and coaching the Belmonts in the Union County League. I am extremely pleased that you gave Bob and his impressive first book, front page coverage and a very insightful and retrospective observation. I'm certain that many of your readers will relate their personal experiences, during the most trying and demanding era in our nation's history, to those so vividly expressed in the book.

The central theme of Bob's literary work is the unique, real-life escapades and adventures in and around Frog Hollow; and the extraordinary relationship which evolved that bound together for life three culturally diverse kids; Black, Irish and Spanish/Polish. The environment was racially hostile in the 1940's. The Black kid, Phil Saxton, who became a champion boxer, had deep-rooted ethics and integrity and persevered in fitting in and remaining an intimate and stabilizing influence with two mischievous white boys.

You don't have to be a literary buff to become completely absorbed in Bob's earthy and honest writing style with all of the emotions of a classic author. The book is available on the internet at <http://www.lulu.com/content/2706650>.

I thoroughly enjoyed Sheriff Froehlich's reminiscence of "Little Peterstown" and mention of some of the fine residents of that area, particularly Judge Joe Postizzi. Joe and I have been and are still like brothers since we were in the fourth grade in Madison-Monroe School 16, when his family moved from Revere Beach, Massachusetts. We grew up and went through school together. Joe's ambition from the first day we met was to be a lawyer. During his 25-year career as a municipal court judge in Clark, Joe received many commendations and was honored by Chief Justice, Richard J. Hughes for the exemplary conduct of his court.

Sal Serago also grew up with Joe and me. Al Vardalis was our classmate in Lafayette Jr. H.S. until he moved to Kenilworth. I also spent a lot of time in Peterstown, boxing and training fighters at Midtown (Kirk) Community Center, including Phil Saxton; playing softball at O'Brien Field and Mattano Park and as a member of the Don Bosco Catholic Club on South Street. Some of our relatives were the DeMartinos, Spiritos, Mancinis, Crincolis, Capones and Tenores.

To say that I was blessed with many good friends and experiences in Elizabeth would be an understatement. Thank you for providing a wonderful resource; not only for Peterstowners but for all Elizabethans, to relive cherished events and friendships.

I recently moved back to Springfield from Toms River. I have some requests from former Frog Hollow residents and people in our boxing organizations, The N.J. Boxing Hall of Fame and Ring 25 of the International Veterans Boxing Association, for copies of the Peterstown publication featuring Bob Fernandez's book, *The Four Crumbling Houses*.

I received very disturbing news yesterday from Bob's daughter that his health is deteriorating. He is confined in bed and is having a problem breathing the oxygen. We're grateful to you for the timely front page story on Bob's book. He was extremely happy with it.

Congratulations to you and your staff on the tenth anniversary of a uniquely outstanding publication; wishing you many more years of continued success.

God Bless You  
Pete Nozza  
Springfield, NJ

# Editor's Opinion

*everybody has one - this is mine - by Joe Renna*

Parents of the students of St. Anthony's Grammar School were informed that the School would be closing its doors in June 2009. There was no inkling prior to the announcement of the plan, so it came as a shock. The news rippled through the community and an overall feeling of disappointment was felt. St. Anthony's has been a part of the lives of Peterstown families since it opened fifty years ago.

The announcement was also made during the Sunday services in the Church and even though an article appeared in the daily newspaper an official press release has not been made. Without knowing all the facts that went into making the decision it is difficult to accept the news at face value. A part of me thinks there has to be a way to keep things going.

Maybe its because of my strong faith. It was in those very classrooms that I learned that by placing trust in God that everything will work out.

The economy is in the tank. Worse, they say, since the depression. It's shocking to think that, even though the evidence points to greedy corporate executives and corrupt elected officials, no one is being held accountable. On the contrary it seems that the perpetrators are being rewarded. Our tax dollars are being siphoned from the federal coffers and the elected officials are being further empowered by holding the purse strings.

As bad as the private sector economy is the government is a hundred times worse. Every level of government operates at insurmountable deficits and are borrowed to the hilt on the backs of our children. Their only out is tax the people.

This is the backdrop behind the announcement that St. Anthony's will be closing. The contrast in the two

situations could not be more pronounced. The great divide between church and state is never so obvious. The cost of saving the school is probably equal to the catering bill of a Freeholder meetings. When millions of local tax dollars are wasted every day it is hard to accept the sacrifice that families of private school children make. The service provided by the schol is a benefit to the government.

I'm sure that closing the school is an action of last resort. The bottom line is the bottom line, decrease in enrollment, increase in operation costs. There is no easy solution. The plan calls for St. Anthony's to absorbed by St. Mary's, less than a half mile away.

It will probably take all six months, from now until the doors are locked, to really believe that it will happen. But until then I will assume that some solution will be found. The benefit that the school has on the community must be worth another try.

.....

*Not for Nothing But...*

there are no bailouts  
for private schools?

.....

*Merry Christmas and a Happy,  
Healthy New Year to All!  
The Renna family: Joe, Tina, Angela and Mia*

## ST. DON BOSCO PLAYS ST. NICK FOR ST. ANTHONY'S

<sup>3</sup>  
*Peterstown*  
Dec 08

Each year students from Don Bosco Preparatory High School located in Ramsey, NJ spread holiday cheer to grade school children. Don Bosco, which is run by the Salesians, the Catholic order started by the Saint, picks a different Salesian parish every year. In 2008 they had their reindeer fly them to St. Anthony's in the Peterstown section of Elizabeth, NJ.

A sled load of about 20 students dressed as elves, brought presents that were given to the youngsters by the big man himself. Santa also brings along a Moon Bounce. The high school students help Santa, play games and serve lunch and desert.

The students of Don Bosco Prep raise the funds for the party and gather the gifts through a toy drive. The project reinforces the meaning of Christmas as a time of giving.



(above, l-r) St. Anthony's students are entertained by Elf Eric Deraney and Santa Clause in the person of Mike Kennedy, both are seniors at Don Bosco Prep.

## FRIENDS OF BOB FERNANDEZ WISH HIM WELL

Peter Nozza was excited to see the cover story in the October 08 issue of Around About Peterstown featuring his friend Bob Fernandez, as were a dozen or so of their childhood buddies. The story prompted a flurry of phone calls between the long-time friends who still stay in close touch with each other. The article celebrated the novel that Fernandez wrote about growing up in the Frog Hollow section of Elizabeth, NJ. The close-knit group are proud of "one-of-their own" and his accomplishment.

The book "The Four Crumbling Houses" reads like a personal memoir for each of the guys and brought back many memories. A few grew up in Frog Hollow, like Cliff West, Eddie Simchak and Eddie Terpak. Others grew up in other sections of Elizabeth but were associated through similar interests like school, boxing, softball or romping through Frog Hollow. The 82-year-old Nozza

says that they have been friends for over 70 years. He and Joe Postizzi, a retired Judge, met in the fourth grade and went though all their schooling together. He was a mentor to the younger Fernandez.

Most of the crew live in Jersey shore towns and since they are not too far from each other, they frequently get together at each other's houses, almost on a monthly basis. Frank Tenore, originally from Reid Street in Elizabeth, splits his year between his home in Florida and Seaside, NJ, where he owned the Aztec Hotel and other properties.

Nozza, who is represented prominent in the book shared his thoughts in a letter to the editor appearing in this issue of the paper, December 08. He also shared the news that Bob is not in the best of health. His friends are praying for his recovery.



(above, back, l-r) Cliff West, Artie Capone, Tommy Kaczmarek, Pete Nozza. (front, l-r) Frank Tenore, Eddie Simchak, Joe Postizzi, Eddie Terpak, and Lenny Ferrara meeting August 14, 2008 at Tommy's home in Brick, NJ.



(above) Artist Francis McGinley's 1983 painting depicts a historic scene of a ferry docking at Elizabeth's Pier on the Arthur Kill, which was a key location in the young lives of Nozza and company.

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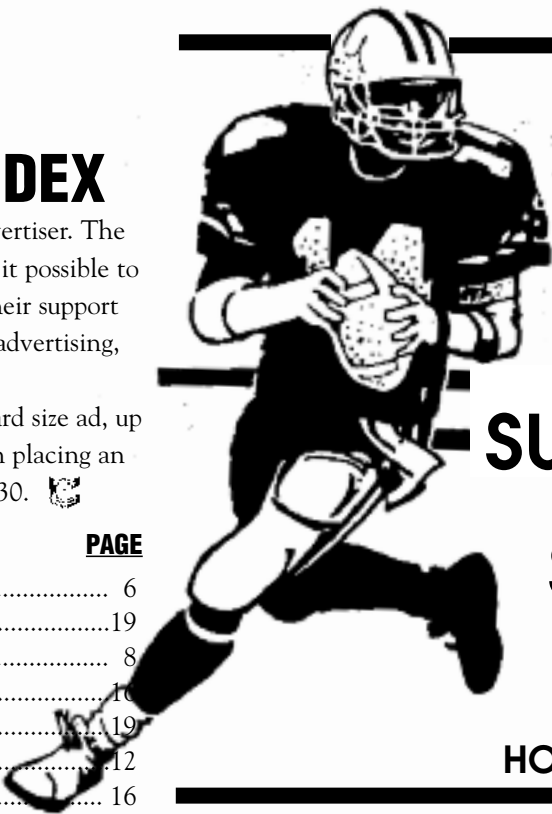


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HONORING OUR VETERANS

Tom Ford was born and raised in Elizabeth, NJ. He was a 1950 graduate of Thomas Jefferson High School where he was Co-Captain of the basketball team. He has great memories of the team’s straight three undefeated seasons that he shares with other team members, Co-Captain Paul Anisko, Sal Angelo, Larry Weiss and Larry Gordon.

These are refreshing memories and typical of what someone’s memories of their youth should be. But in the year following graduation, Tom enlisted in the U.S. marines and served in active duty as a machine gunner from December 1951 to December 1952. He earned the “National Defense Service Medal, Korean Service Medal/3 Stars and the United Nations Service Medal.

Tom did what 504,000 other New Jersey men and women did, he interrupted his life to serve a bigger purpose. By serving in the military, Tom and the other veterans left the comfort of their homes and the company of their friends and families to put themselves in harms way in the defense of the country. Veterans make up approximately 6% of the state’s population so enlisting is hardy a typical thing to do.

Some people take the service of veterans for granted. It is easy to do because the quality of life in America is so wonderful with few demands on its citizens in exchange. One can easily avoid any knowledge of the veteran’s sacrifices while enjoying their freedoms that were secured by said veterans.

In September 2008, at the Bridgewater Commons Shopping Mall, Tom received two more medals from the New Jersey Department of Military and Veterans Affairs, the Distinguished Service Medal and the Korean Combat Medal.

The ceremony was held to honor and recognize the accomplishments of New Jersey Veterans. They are held in shopping malls nearly every month to bring greater awareness to the general public of the sacrifices they made. There is hope that the publicity helps in finding the more than 10,000 New Jersey veterans who are entitled to be receiving benefits but are not.

FIRST SERGEANT JAMES RUSSO VISITS ST. MARY’S

Submitted by Joan M. Gallagher

Sgt. James Russo of the 404th Civil Affairs Battalion, Fort Dix, NJ visited St. Mary’s high school in Elizabeth, NJ, on Thursday, November 6, 2008 to talk to the students about Veterans Day and what it means to serve in the military.

Sgt. Russo was deployed to Iraq in March of 2003 and served in Northern Iraq until April of 2004. As a member of the 10th Special Forces Group and the 101st Airborne Division Sgt. Russo, helped train the Iraqi police and boarder patrol.

While at St. Mary’s Sgt. Russo told stories of his interaction with the Iraqi people and showed slides depicting life in Iraq.

He also spoke of the many ways the American people have showed their gratitude to the current military.

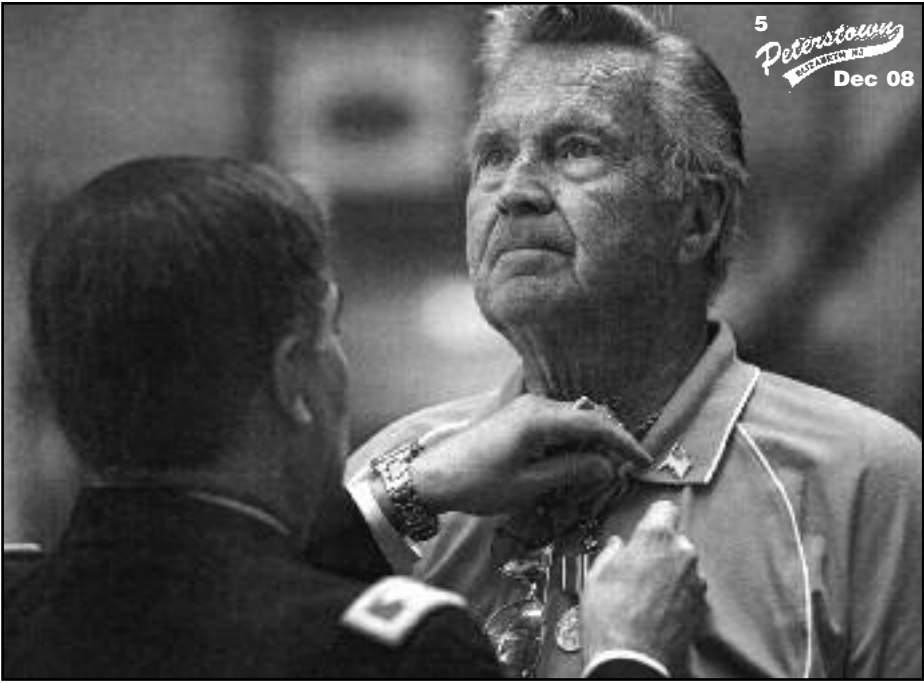
Veterans Day honors those who have made the sacrifice to serve their county and Sgt. Russo applauds the young men and women who enlist.

St. Mary’s is building tomorrows leaders – one student at a time.



(above) United States Marine Thomas Ford in 1951.

Photo by Amanda Brown appeared in the 9/3/08 issue of The Star-Ledger.



(above, l-r) Retired Army Col. Stephen G. Abel, deputy commissioner for Veterans Affairs, New Jersey Department of Military and Veterans’ Affairs, pins a Distinguished Service Medal on Thomas Ford of Scotch Plains during an awards ceremony for veterans at Bridgewater Commons.

NJ DISTINGUISHED SERVICE MEDAL

The New Jersey Distinguished Service Medal was originally issued in 1858 for those who distinguished themselves in the New Jersey Militia, but was used infrequently until reauthorized by then-Gov. Thomas Kean in 1988 for that purpose. The award is New Jersey’s highest military honor. Since its reauthorization in 1988, more than 30,000 medals have been awarded to combat veterans in the state.

Veterans eligible for the award must be a New Jersey resident, have been a state resident at the time she/he entered military service, been honorably discharged and have proof of serving in combat while on active duty during wartime. The award can be given posthumously to the next-of-kin of veterans who meet the criteria.

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(right) The New Jersey Distinguished Service Medal.

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## TJ'S CLASS OF 1950 REUNITES TWICE A YEAR, EVERY YEAR

(left) Menotti Lembo and Tom Ford.

Most high school classes stage an event to mark a milestone since graduation, for example, a 25 or 50 year reunion. It is usually a big deal, tough to organize and

considered a great accomplishment when done. The Class of 1950 from Thomas Jefferson High School in Elizabeth, NJ have been meeting regularly over the past 58 years, sometimes several times a year.

The reunions were sometimes held in different catering halls organized by Tom Ford, but in recent years members of the graduation class have been hosting the parties. Menotti Lembo has been hosting a summer get together on his horse farm, while Arthur Papetti has his classmates over for Christmas at his home. Bill Kelhoffer hosted pool parties at his home. These have become almost annual events.

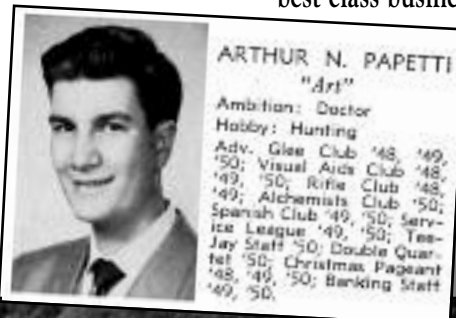
The hosts must be admired for their generosity and the entire class must be commended for their commitment to each other's friendship. 🍷



(above, seated, l-r) The starting five for the Minutemen Basketball team, undefeated for three straight seasons (47-0), Judge Larry Weiss, Tom Ford, Paul Anisko, Sal Angelo and Larry Gordon.

(left, back, l-r) At Kelhoffer's pool party, Jerry Tomasso, Norton Goldweitz, Bill Kelhoffer, Irwin Wofsey, Joe Barone, and Tom Ford. (middle, l-r) Bob Klien, Frank Rodriguez, Charlie Stout, and Judge Dan Russell. (front, l-r) Joe Bloomfield, and Joe Ucci.

(below) Arthur Papetti was accurately voted best class businessman.



(above, seated, l-r) On Lembo's farm in 2006: John Amalfe, Tom Ford, Bob Nehring, Menotti Lembo, Joe Barone, Vinnie Vaccaro, Ron Reason, Joe Bloomfield, Charlie Stout, Bob Aznar, Bill Kelhoffer, and Bob Klien (standing, l-r) Fred Cerpial, Paul Duffy, George Sundstom, Bob McLaughin, Norton Goldweitz, Joe Ucci, Jerry Tomasso, Frank Rodriguez, Art Papetti, Dan Russell, George Capeci, Charles Cooper, Jack Joyce, Gary Schwartz, Irwin Wofsey, Clayton Bradford, and Frank Capparelli.

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# TOM DONAHUE’S JUNK YARD PIG

The image of the junkyard dog was that of a big mean, dirty mutt with spots of car grease on its ungroomed hair. For the most part they were grumpy and had a tendency to be antisocial, ferocious to everyone but their owner. In contrast, Elizabeth Auto Glass owner, Tom Donahue, welcomed his customers into his establishment to meet Bill the Pig.

Bill was not a watchdog or a watchpig for that matter. He was, though, a sight to behold, weighing in at over four hundred pounds. Bill lived in a pen that included a little shelter and a mud pit that he would roll around in. He was extremely friendly but customers seemed to keep their distance, probably because of the mud. Billy was a favorite of any kids that would come by the junkyard with their parents.

Tom is the third generation to own the business. The

junkyard was located on the corner of Grove Street and Clarkson Avenue in Elizabeth, NJ. When Tom had to move the business one block away to 450 Route 1 North, he had to give Bill up, and gave him to a friend who had a farm.

In 2000 Tom got Bill as a 63-pound piglet and in a matter of months septupled in size. At first Tom fed Bill dog biscuits but the pigs appetite grew and Bill had to think of creative ways to satisfy it. He tapped places like the Village Bakery that had to discard day old bread. He also got help from the vendors operating in the open-air market in the Peterstown section of town. Guy DeMicco from Bel-Dee Produce would accumulate bushels of unsellable fruit and vegetables by the end of each workday. Bill had a very forgiving pallet but would subtract a star in his reviews for poor presentation. 🐷



(left) Bill the Pig  
(below)  
Elizabeth Auto  
Wrecking’s  
corporate  
headquarters when  
Tom’s grandfather,  
William (Bill)  
Donahue ran things.

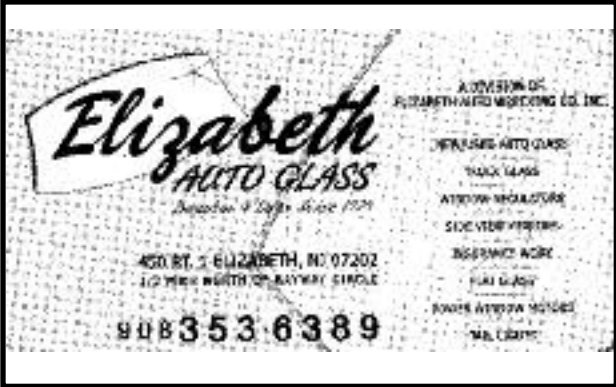


(left) In a before photo, Tom directs piglet Bill to feed from his makeshift trough made from an old tire.  
(below) Photo illustrates the size of Bill just after a few months time.



(above) Bill enjoying his mud hole.

.....  
**Not for Nothing But...**  
Bill was a connoisseur of  
corncobs & melon rinds.  
.....



## Happy Holidays!

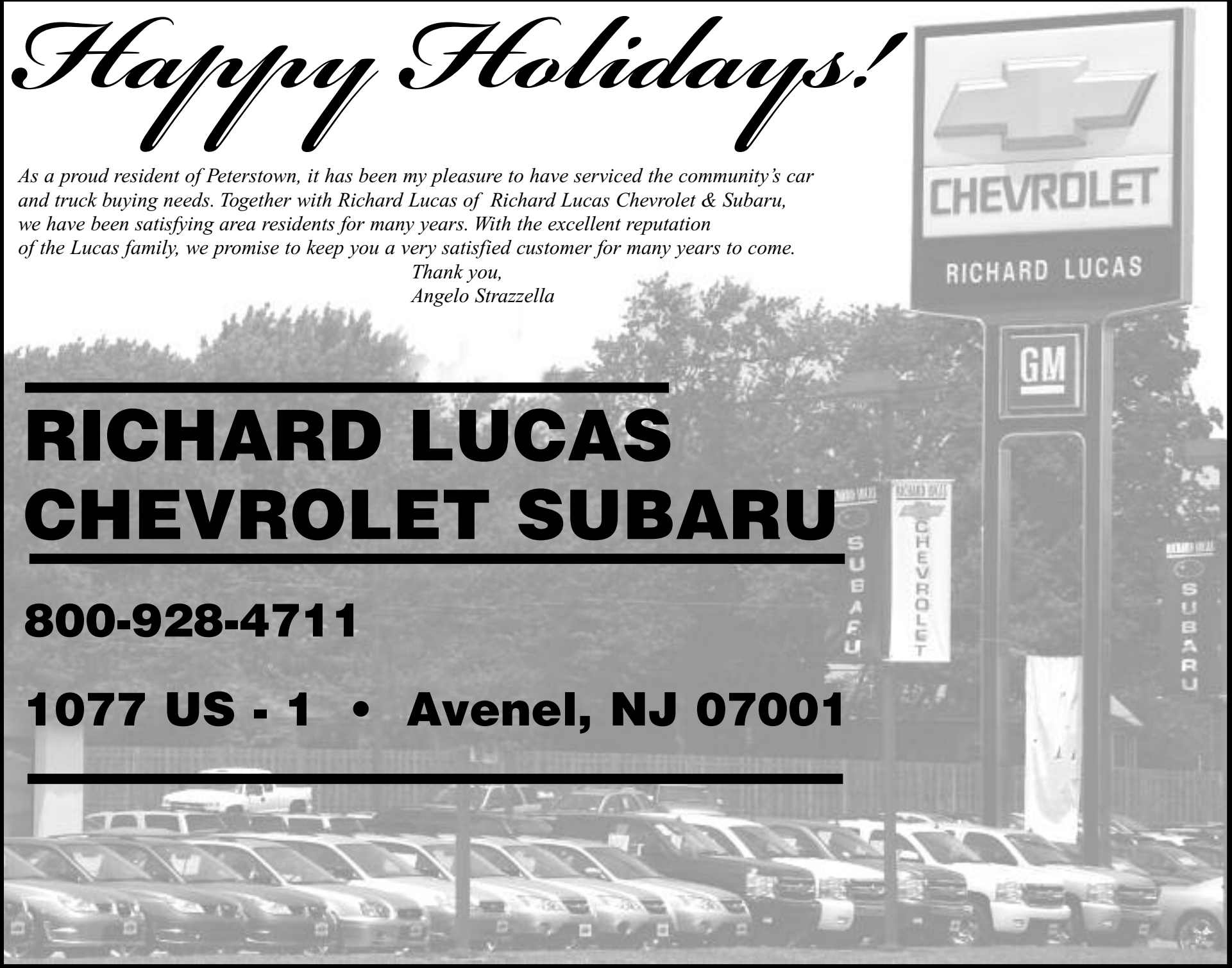
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(right, l-r)  
Mario and  
Patty Cipriano

# OUR BELOVED FATHER - MARIO CIPRIANO

*Submitted by Angela Cipriano & the Cipriano Family*

On November 18, 2008 we lost our beloved father Mario Cipriano at the early age of only 58. Mario came from Guardia dei Lombardi, Italy at the age of 4 and resided in Elizabeth for 42 years before moving to south Jersey in 1996. My Dad was a simple person and a true family man. He worked side by side with my grandfather Angelo Cipriano who passed away in 2005, fixing anything that needed fixing around the house. My father was everyone's handy-man. All anyone had to do is call and he was always there ready to help with a smile on his face, provided you fed him and had fresh espresso made. All of his children were blessed to have had him as our Dad. All of our family traditions were instilled in us at an early age. He passed down to us what his father taught him; every August we made homemade gravy, in September we made the homemade wine. If I close my eyes and think back I can still smell the grapes and tomatoes. Our family always got together for Sunday dinner; it was that sense of family that he loved so much. We didn't have to be doing anything special just as long as we were all there, he was content. These traditions will not die with him; they will continue through his children and will be passed down to his grandchildren.

My father always talked about the good old days of the Burg. He told us about singing doo-wop on the corner outside of Spirito's, he always talked about old times with his friends Johnny Sacco, Joe Spirito and Rusty (to name a few). He always loved reading the Peterstown paper to see what his friends from the Burg were up to.

Daddy also loved to go hunting. My grandfather, his brother Angelo, Mario Jr., Tommy and Little Angelo and himself went hunting all the time. Those stories about hunting is what we would listen to around the dinner table. Mario was his mother's favorite, she could



Mario Cipriano

be sick with the flu but as soon as Mario walked in the door she was up putting together a small feast for him. He worried about her, especially after my grandfather passed away. Even though he moved away he came back every weekend to check up on his family.

Mario went to St. Anthony's elementary school, and then went on to Thomas Edison High. He and his wife Patty lived on South 7th Street for many years with the kids. Mario worked in Evergreen Cemetery for 12 years, and then worked for Home Depot for 15 years. My father touched many people's lives even strangers. Every year around Christmastime at Home Depot he would adopt a family and make sure that the child or children of that family woke up on Christmas morning and were able to open up gifts and smile. Mario would also participate in a Christmas parties for mentally retarded children and even dressed up as Santa's helper one year, my dad had a heart of gold.

Our father will be missed but never forgotten. He leaves behind his wife of 26 years Patty, Daughter Angela, and three sons, Mario Jr., Joseph and Tommy. His grandchildren Josephine, Francesca, and Anthony were his world. He also leaves behind his mother Vincenza, a brother Angelo, two sisters, Freda DiPietro and Antoinette Mazza, and many nieces and nephews. 🍷

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# CAPTAIN TONY DIES BUT HIS LEGEND LIVES ON

"Captain Tony" Tarracino was a legendary character beyond the borders of Key West, FL where he was, among other things, a bar owner and former mayor. He was both famous and infamous. Famous for his larger than life persona and associations with the celebrity patrons/friends who made famous the Keys as the hip place to escape. He was infamous for the other things.

Before he turned Key West on its ear he was turned on his ear back in his hometown in Jersey. Tony was born and raised in the Peterstown section of Elizabeth and high-tailed it south to escape the unpleasantness he was experiencing at the hands of some nefarious business associates. These businessmen were not into making an honest living but then, neither was Tony.

Key West was the Southernmost Point in the United States, another 90 miles is Cuba. Tony settled there in 1948, but never actually settled. He lived fast and carefree fitting a few lifetimes in his 92 years of life.

Captain Tony was the subject of a 2008 book titled "Life Lessons of a Legend", a 1991 movie called "Cuba Crossing", and the 1985 Jimmy Buffett song "Last Mango in Paris". It would be difficult, if not impossible, to document his life's work. First the myth must be separated from the truth. Tony was a master at blending the two. He wore legitimate professional titles like boat

captain, shrimper, restaurateur and of course, mayor in 1989, but then, at the same time he was tagged as a gunrunner and gambler with a penchant for the ladies. His four wives and 13 children could attest to that.

Tony outlived anyone who would be less than happy to see him in Elizabeth and visited his old haunts including the place of his birth, an apartment above Spirito's Restaurant on the corner of Third Avenue and High Street.

Back in Florida, amongst the clutter of bras and swag left by tourists hanging from the ceiling of Captain Tony's Saloon, a.k.a. Hemingway's Sloppy Joe's, hangs the street signs from Spirito's corner (allegedly).



(above, l-r) Bill Depaolo shakes hands with Tony Terracino in Spirito's Restaurant with owner Mike Spirito. Tony was born in an upstairs apartment in 1916. He passed away on November 2, 2008.

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(above) Original milk bottle and can from DeStefano & Papetti from the Palmer Street dairy.



(above) Antonio and Mary DeStefano



(above) Santina and Alfred Papetti



(left, l-r) Tony and Arthur help their mom, Santina break ground in order to build their first egg breaking plant at 1 Papetti Plaza in Elizabeth in 1983.



(above) Arthur on a turkey farm in 1955.  
Today the Papetti business raises 4.5 million chickens.

# IT ALL BEGAN WITH AN EGG . . . AND H

You can say that the Papetti family wrote the book on the egg industry. In fact Tony and Arthur were the catalyst in the publication “It All Began With An EGG. . . And Hatched Into A Worldwide Industry”. The book, written by Ken Klippen, profiles the business leaders who shaped the egg industry. It starts and ends with the Papettis.

It is hard to conceive that no one thought to implement the innovations that the Papetti family developed in their business prior to them doing so. It wasn’t until 1960 that they dedicated themselves to the production of egg products. Prior to then, the family business was focused on fresh poultry since 1944. They started out in the dairy business beginning in 1908 in Peterstown, an Italian neighborhood in Elizabeth, NJ.

From a humble two-person operation the business became the largest producer of egg products in the world. The close-knit family, all of whom worked in the business, credits their work ethic and culture for their success. It sounds out of place as a textbook explanation of business acumen but Arthur Papetti makes a sound argument for his claims.

Arthur cites love of family, church and community for being the basis of the management style used to guide the business. He credits his grandparents, Antonio and Maria, and parents Alfred and Santina, for instructing the family in how to conduct business. It was Arthur and Tony who took the helm of the business in 1960 and steered it for the next forty years with their children on board, Tony’s sons Alfred and Steven and Arthur’s children Tina, Arthur (A.J). Arthur’s daughter Mary Barbara, made a career of being an English teacher.

The family structure was also the basis of the business. All members worked together as a team and reached a consensus on all decisions. They had the utmost respect for each other. With this strong family dynamic as the base, all other operating procedures were efficient and effective.

If teamwork was the number one modus operandi, then hard work was a close second. It was manual labor that was the hallmark of the early years in business.

Of course, hard work alone does not a corporate conglomerate make. It was innovation that catapulted the Papetti brand to the top of their trade. A few examples of these innovations can best illustrate how.

Up to 1960 Papetti’s Poultry Market was a storefront operation servicing a small community with fresh poultry that was slaughtered and dressed while the customer waited. They raised their own turkeys and chickens when other markets bought their merchandise from vendors. This may seem like an insignificant aspect of the business but it meant a lot to Alfred and Santina, who ran the operation, for it meant giving the customer the very best quality possible. It became the tenets of the business: quality and customer service is always first and foremost.

At this time the eggs were the by-products of the poultry trade. There was a market for them but it was a tedious and time-consuming endeavor. There wasn’t much profit to be made especially when cracked eggs would have to be thrown out.

The sight of perfectly healthy eggs being thrown out was the start of the innovations that eventually made Papetti’s Hygrade Egg Products, Inc. into a dynasty.

The Papettis started to take the contents of the cracked eggs and can them. They reached out to their customer base to see if there was a market for the shelled eggs. It tested through the roof. The demand was very high and instant. Bakeries were the first on board.

To keep up with the demand Papetti’s hired a crew to crack and package the eggs, about two dozen neighborhood housewives during the day doing the cracking and high school boys at night to clean up. The product was put into 30 lb cans for distribution. The company was producing 30,000 lbs of liquid eggs per day, all manually.

Soon hospitals, schools, hotels and penal institutions were on board as customers. The need to grow was driven by demand and in 1968 the family opened an “egg breaking” plant across town on North Avenue. In 1972 they closed the poultry market and dedicated 100% of their time to the egg business.

One innovation inspired another and soon Papetti’s became the industry standard for technological developments. They developed a way to freeze the egg products and then started pasteurizing them in the same way that they used to with milk. No one at the time was doing any of this and they were sought after up and down the eastern coast.

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## ATTACHED INTO A WORLDWIDE INDUSTRY

The egg cracking and processing plant Papetti's was building was unprecedented. They even had to innovate the equipment to automate the operation. From peeling the eggs, processing, boiling, cooking and freezing. In the 1980's the entire operation was automated.

In short time they had over 120 different egg products from dried, frozen and liquid. The plant operated under the supervision of the USDA and was certified with a kosher seal of approval.

More innovations were market driven. Arthur had a flare for marketing and was able to see a need and develop a product to fulfill it. For instance, when soldiers overseas desired eggs as part of their meal package, it was the Papettis that developed a serving that was frozen in a sealed bag that could be boiled in the field. They steam cooked the eggs and the taste was as fresh as when it was first frozen. It was even healthier since it did not use any oil to cook. A five-pound bag contained about 45 large eggs.

Papetti's was market-driven and not production-driven. The concept harkens back to the early lessons taught by the elder Alfred and Santina: quality and customer service first.


When a national bakery company wanted a richer blend of eggs Papetti's was able to customize their supply with extra egg yokes in the mix. Custom blends of egg products became a specialty. It would take other egg producers years to develop the techniques that Papetti's had established.

When egg-whites-only diets became all the rage for a health conscience society, Papetti's was able to respond with a product almost instantaneously.

The company took on a life of its own. The demand for Papetti's was coming from every imaginable segment of the food industry. One can imagine how many manufacturers used eggs in their products, from pasta makers to mayonnaise, and how many institutions and national franchises could utilize an easy way to feed mass quantities of people with quality food, economically and with ease.

Success was not easy though. A person can see a duck gliding smoothly across a lake but not see it kicking like heck under the water. And so it was for the Papetti family who worked harder as the business grew. For instance, it was Arthur himself who drove the massive amounts of shells to the garbage dump at 6 a.m. and 4 p.m. daily. He wore his coveralls over his suit so he could make a quick change and go back to work in the office when he was done.

The question of why these developments didn't happen in the past still lingered. Arthur's simple explanation was that other companies were afraid of change. He said "He embraced it." Not all ideas panned out but his risks were all calculated. Heeding their father's words, Tony and Arthur did not overload themselves with debt. Alfred's advice was "Make sure you are able to pay your mortgage". They would weather the storm if things got a little rough.

What to do with the mountains of shells at the end of the day was just one of a continuous set of challenges the family faced. They addressed each one systematically, keeping with the principles they were taught by their parents and always as a team. 



## Not for Nothing But...

Tony and Arthur Papetti

are to the egg what

## George Washington Carver

was to the peanut.



(above, l-r) Inside the original Papetti Chicken Market on Niles Street. Alfred holding his grandson Alfred, Tony, John Burke, Bunny Silvio, Arthur and Santina. Burke retired in 2008 after fifty years as a Papetti's employee.



(above, l-r) Arthur's son A.J. and Tony's sons Alfred and Steven breaking into the business.

(right) Mass quantities of 30 lb cans of eggs are frozen and shipped from Papetti warehouses throughout the world. In 1975 Papetti's was the biggest processor in the world processing two million pounds of eggs a day. Today they are up to five million pounds a day.



(above) Papetti's adapted the same technology that was used in the milk industry to their egg operation.



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# SOUTHERN GRACE AND ITALIAN CHARM

Genevieve (Cautillo) Hickey recently wrote a cookbook called, “Southern Grace and Italian Charm: Hosting themed dinner parties with the grace of a Southern lady and the food of an Italian woman.”

Gen grew up in the Peterstown section of Elizabeth, NJ at 435 First Avenue where her father Michael Alphonso Cautillo, also operated his barbershop. Gen got married in 1961 and moved from Elizabeth. She has lived in Mobile, Alabama for the past thirty years. She has a sister, Caroline who resides in Brandenton, Florida. Both her parents have passed away, her dad in 1964 and her mom, Caroline (nee Feola) in 1970. Though it has been a long time since Gen moved from the old neighborhood and the passing of her parents, she kept intact her Italian roots and traditions, even in Alabama a long way from her father’s hometown of Vallata, Italy.

Gen lived in Mobile since 1979, arriving just six months before Hurricane Fredrick. The book was inspired by a combination of the New Mobilians Bon Appetit group that she joined and her desire to retain some favorite family recipes.

The book jacket describes the book with the following: Menus and Recipes for Hosting the Perfect Dinner Party.

Hosting dinner parties takes both grace and charm. Southern Grace and Italian Charm will guide you through how to set up a dinner group and starts you with a variety of menus for every occasion. Genevieve Hickey, a transplanted southerner of Italian descent, has hosted a multitude of themed dinner parties. In addition, Genevieve also provides potluck recipes for when you’re invited to someone else’s party. And, as Genevieve feels that ‘work’ is a four-letter word, most


of the menus are straightforward and easy, and she notes when care should be taken. Southern Grace and Italian Charm provides the two of the three ingredients necessary for a great dinner party: themed menus and recipes (the third ingredient is great friends). Some menus for dinner parties include:

- Sweet Southern Evenings
- Election Night Extravaganza
- Dining on the Model Railroad
- Mardi Gras in Mobile ~ Bridal Luncheon
- Taste of Italy ~ Derby Day ~ Bunco! ~ Beach Party
- Bourbon Street Beat ~ Christmas Eve Open House

Genevieve shared two recipes with the readers of the Peterstown newspaper. The Sand Island Shrimp from the first chapter is her most requested recipe and elicits raves from the recipients. It is an original which she developed after she would go shrimping in her family boat.

The intro to the first chapter starts out: SWEET SOUTHERN EVENINGS

Living in the South, you know that evening time is a time to enjoy the setting sun, especially if you are fortunate to see the sunset at the beach. For many years, our family Saturdays were spent going to Sand Island, where the men of the family went fishing or shrimping from the boat, while the women caught blue crabs and sharks off the beach. This menu has one of our family's favorite recipes: Sand Island Shrimp. Gather some good friends and have them over for a Sweet Southern Evening.

Gen’s book is for sale online at Amazon.com as well as through retailers in Alabama, Mississippi and Florida. Sales can be arranged via email at hickey28@gmail.com or SouthernGraceandItalianCharm@gmail.com. 



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# Recipes

From the cookbook *Southern Grace and Italian Charm*  
by Genevieve Cautillo Hickey

From the chapter titled  
**ITALIAN SUNDAY DINNER**

## CHICKEN CACCIATORE

### INGREDIENTS:

2 tablespoons olive oil	2 teaspoons sugar
1 cup chopped onion	Salt and freshly ground pepper
½ pound fresh mushrooms, sliced	6 boneless, skinless 6 ounce chicken breasts
4 bay leaves	1 teaspoon rosemary leaves
6 ounces tomato paste	4 tablespoons butter, divided
2 cups Italian plum tomatoes, chopped	2 tablespoons chopped parsley
1 cup beef stock	3 cloves garlic, minced
	1½ cups dry red wine

### PREPARATION:

- 1) Heat olive oil and butter in a large saucepan.
  - 2) Cook onion, mushrooms and garlic until onions are tender.
  - 3) Add bay leaves and wine. Simmer 15 minutes.
  - 4) Stir in tomato paste and chopped tomatoes. Add beef stock. Season with salt, pepper and sugar. Simmer for 1 hour.
  - 5) Place chicken breasts in a shallow baking dish. Season with salt, pepper and rosemary. Dot with butter and bake in a preheated 375° oven for 20 minutes.
  - 6) Remove chicken from oven and add chicken plus juices to the sauce. Simmer for 20 minutes.
  - 7) Remove and discard bay leaves.
- Serves 6.

From the chapter titled  
**SWEET SOUTHERN EVENINGS**  
**SAND ISLAND SHRIMP**

### INGREDIENTS:

¼ lb butter  
1 bunch green onions  
3 cloves garlic, minced  
1 to 2 tsp Zatarian's liquid crab boil  
1 Tablespoon Worcestershire sauce  
1 teaspoon lemon juice  
1 teaspoon Tony Chachere's Creole seasoning  
½ cup sherry or white wine  
2 lb headed, peeled raw shrimp  
½ cup Italian bread crumbs  
1 lb. penne, bow tie, or linguine pasta

### PREPARATION:

- 1) Using a large fry pan, sauté onions and garlic in butter.
- 2) When green onions are transparent, add crab boil, Worcestershire sauce, lemon juice, Creole seasoning and sherry or wine.
- 3) Stir well and add shrimp.
- 4) Cook over low heat 5 to 10 minutes.
- 5) Stir in breadcrumbs.
- 6) Cook pasta (according to directions on package)
- 7) Pour shrimp and sauce over pasta.

(right, l-r) Author Genevieve Cautillo Hickey her youngest daughter, Dr. Diane Hickey who was the editor and the person responsible for encouraging her mom to publish what started out to be just a family cookbook!



13  
*Peterstown*  
DECEMBER 08

(left) Cover of Genevieve Cautillo Hickey's cookbook, *Southern Grace and Italian Charm: Hosting themed dinner parties with the grace of a Southern lady and the food of an Italian woman.*



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# DOREEN CELEBRATES HER 29th BIRTHDAY . . . FOR THE 21st TIME



John Sacco pulled off a surprise party for his wife Doreen on November 22 in the St. Anthony's Grammar School cafeteria. About 200 family and friends gathered

for an evening of good eats, dancing and laughs. There were emotional reunions of distant friends and family who traveled in from Boston and Florida. 📷

Check out photos for download and prints on the website [picasaweb.google.com/peterstown.nj](http://picasaweb.google.com/peterstown.nj)

(left, l-r) The Sacco family: Doreen, John, Alessandra, John and Carla.



(above) John and Micky Montanelli

(below) Brothers-in-law Rich Vivier, Joey Sacco with Anthony Rombardo



(left, r-l) Doreen and her sisters Debe McKenna, mother Jane Scala, sisters Maryann Papetti and Sissy Scala and sister-in-law Maria Vivier.



(above) Bonnie Lewczak, Jane Scala and Joan Loffa



John Farquhar, Maria Vivier and Donna Garry



(above) Nancy Bottitta, Doreen and Nadine Farquhar



(above, l-r) Lina Serafin, Carla, nephew from Florida Joe Augello, Giovanni Sacca.



Cody with his mom Debe



Isabella and Louise Sacca



Doreen and youngest guest Aiden



Charlie Lawson and Antonio Sacca



Mia, John and Aiden Langlois drove from New Hampshire



Madison Higgins, Alessandra Sacco and Jennifer Lawson

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# THE GOOD DIE YOUNG AND DANNY LOFFA WAS THE BEST

Daniel Loffa passed away on November 9, 2008 after battling cancer. He was just 53 years old. He was diagnosed for the first time four years ago and had beaten it into submission. The last bout was just too overwhelming.

Danny is survived by his wife Maria, nee Smeraglia, and their two daughters Jennifer and Angela, both attending college; their son Arminio; his mother Joan; brother Frank and his wife Mary; his sister Joan Pecorella; his father-in-law Domenic Smeraglia; and nieces and nephews.

Dan also will be remembered and hopefully exemplified by the hundreds of lives he touched.

Dan Loffa was the quintessential role model. The label usually applies to someone who is an older, more experienced person with some level of notoriety. The problem with celebrity role models is that their lives do not translate into the reality of everyday folks. Danny was the role model for all ages.

It is strange to think that a role model would be a friend who went through life shoulder to shoulder with their protégés, yet Danny had the admiration of his friends for his good judgment and even temperament. When faced with similar choices Danny would be the voice of reason.

His life reflected his proclivity for doing what was right. It was obvious to everyone who knew him and in a casual way Danny was their sage. Family, friends and neighbors sought his advice because it was pure and sincere. Danny personified his own good advice.

Dan was a great family man, husband, father, son, brother. It was his purpose in life. His wife of 30 years Maria, was his high school sweet heart. They were classmates going back to kindergarten at Christopher Columbus School #15 in the Peterstown section of Elizabeth, NJ. Their first date was their senior prom, a



(above l-r) Angela, Jennifer, Maria, Danny and Arminio at the wedding of Dan neice Mary Lenore, Frank’s daughter, in Calabasas, CA, June 30, 2007.



(right, l-r) Maria and Dan on their first date in 1973, their high school prom.

combined event between the boys of Thomas Jefferson High School and the Girls of Battin High. They never parted since. Dan and Maria married five years later on New Year’s Day 1978. He was in his final year at the University of Central Florida.

Danny was a brilliant student and made a career as a mechanical engineer, but his life was defined by his passions. He was exuberant in his hobbies but never displayed any uncontrolled emotion.

He loved golf but never threw a club, he loved his garden but never chased a squirrel, he loved coaching youth soccer but never questioned a call, and he loved music but never played an air guitar. In the mist of the turbulent 60’s Danny acted with resolve in a time when

things seemed out of control.

As was the fashion, Dan sported long hair but it still fit neatly under his football helmet. He played the line in high school for the Minutemen. The team was extremely competitive and Dan was one of two players from the neighborhood to make the team. It wasn’t only a credit to his athleticism but also to his discipline. It seemed that every kid in The Burg went to Williams Field to watch number 64 play.

Dan was different, in a good way. Everyone who knew him realized they had something special in his friendship. His love for everyone was equal and unconditional. His compassion and understanding for others was extraordinary.

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Not for Nothing But...

what would an  
associate's degree in  
street smarts be called?

REUNION OF GRADUATING CLASS  
FROM SCHOOL OF HARD KNOCKS

In addition to any formal education anyone coming from the Peterstown section of Elizabeth, NJ also holds a masters degree in street smarts, or an MSS. There were a few campuses in the neighborhood but no specific yearly designation for students per se. The classes were more defined by era. A group of guys who hung out in O'Brian's Field through the 1960s recently got together for a reunion. They met at Rockefeller's Restaurant in Ortlely Beach owned by the Palermo

family, Megan, the daughter of Jimmy and Terry Palermo, also hailing from Peterstown. The nine guys got together with very little formality and since it turned out to be such a great time they are looking to have another reunion inviting other guys or gals from their clique. Joe Marino is taking the lead in gathering contact information for interested parties and can be reached by email jogimarino@aol.com.



(above, l-r) Mike Naparitano, Joe Marino, Dennis Horin, Tom Dimaggio, Tony Triola, Pete Esposito, Manny Disporto, Dan Caravallo, and Eddie Foti.

CODE PLACER

Created by Michael Anello  
email: anellodesign@gmail.com

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 February 09 issue of Around About Peterstown.

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SOLUTION TO OCT 08 PUZZLE  
The unscrambled letters appearing in the shaded squares spell out: "St Anthony School"

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# CLEVELAND MULTI-YEAR ('56-'60) REUNION

Graduates from several graduating classes of Grover Cleveland Junior High School, located in the Peterstown section of Elizabeth, NJ, celebrated a reunion on November 22, 2008. The class of 1958 planned their 50 year reunion and invited the two grades above and below to join them.

The reunion was held at The Kenilworth Inn, in Kenilworth, NJ. The committee members included Carmine Sabia, Maryann Sarica Flanagan, MaryLou Merola Nolas and Tommy Fiorillo. 🐦



(above, l-r) Audry Webster Destephan, Joseph Destephan, Joe Lembo.



(above, l-r) Matty and Dolores DiBenedetto.



(above, l-r) Fred Huber, Arlene and Tony Calaline.



(above, l-r) Joe DeRosa and Marilyn Davis DeRosa.



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 <p><b>ROSELLE PARK COLONIAL</b> \$349,000 Great location, move right in, freshly painted, finished bsmt, wood fls, fireplace, 2 full bths, 3 Season porch, great yard for entertaining. Call for more details 908-245-9301. www.465henryst.com</p>	 <p><b>ELIZABETH BANK OWNED</b> \$349,900 Great investment property, 4 units. Each unit features 2 bedrms, full bath, Eat in Kitchen living rm. Separate Utilities. Finished Bsmt. Call for more details 908-245-9301</p>	 <p><b>UNION COLONIAL</b> \$389,900 Beautiful mint mint condition, Lovely corner park like setting, woodbrng fireplace in living rm, some wood flrs w/w carpet, large eat in kit w/ dining area, den/ dining rm, finished bsmt. Call for more details 908-245-9301 www.368durhamct.com</p>	 <p><b>ELIZABETH Multi-Family</b> \$349,900 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</p>	 <p><b>KENILWORTH CAPE COD</b> \$329,000 3 bedrm. 2 bath, eat in kitchen, living room, vinyl and wood flrs, wood burning fireplace, bsmt partially finished, Great Schools. Call for more details 908-245-9301</p>	 <p><b>WATCHUNG Raised Ranch</b> \$789,900 Custom built ranch on a Cul-de-Sac Street. Great rm overlooking 2.69 Wooded Acres. Great location, 4 Bedrm, 3 Baths, 2 Fireplaces, finished bsmt, marble flrs, cathedral ceilings. A must see. Call for more details 908-245-9301</p>
 <p><b>ROSELLE Fenced-yard Values</b> \$229,000 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</p>	 <p><b>ROSELLE Attractive Ranch</b> \$219,000 Enjoy a warm welcome in this 3BR/2 BA residence near public transportation. This promising home features FDR. Fin bmst. High ceilings, storm windows, Patio, well maintained. Call for more details 908-245-9301</p>	 <p><b>HILLSIDE A Smart buy, Great Life!</b> \$299,999 Large split level home renovated on 2006, 4 Bedrm, 3 Baths, Living Rm &amp; Dining Rm combo. Finished Bsmt. Garage. Call for more details 908-245-9301</p>	 <p><b>PLAINFIELD Beautiful Colonial</b> \$295,000 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</p>	 <p><b>UNION Multi-Family</b> \$249,000 GREAT RENTAL PROPERTY! 4 Bedrm, 2 Bath. Totally Remodeled Kit &amp; Bath (both flrs) All H/W Flrs - New Furnace &amp; HW Htr! Walk to public trans, 2 blks to Rt. 24 &amp; 78. LOW TAXES! Call for more details 908-245-9301</p>	 <p><b>PLAINFIELD A Lucky Find</b> \$185,000 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</p>



# HIGH SCHOOL REUNION BENEFITS ST JOE'S SOCIAL SERVICES



The 1978 graduating classes of Roselle Catholic and Girls Catholic had a joint 30-year reunion at The Kenilworth Inn in Kenilworth, NJ on November 29, 2008. The two schools, located in Roselle, were linked in their extra curricular activities. The all-girls Girl Catholic and the all-boys Roselle Catholic have since melded together after the closing of GC in 1984. One hundred classmates and guests attended the event. The committee agreed to donate \$1,000 of the surplus money from the ticket sales to St. Joseph's Social services in Elizabeth. The committee also kicked in additional funds to donate to Roselle Catholic.

(left, l-r) RC '78 grads Rocco DiPaola and Bill Quigley met with Sister Jusinta of St. Joseph's as she preps Christmas presents for distribution.



(above, l-r) Graduates hailing from Peterstown: Joe DiPaola, Rocco DiPaola, Margherita Martino-Avella, and Joe Renna.

## ST. JOSEPH'S SOCIAL SERVICE CENTER

St. Joseph's Social Service Center is located at  
118 Division Street, Elizabeth, NJ 07201  
Phone 908-352-2989/2966  
Fax 908-354-1433  
Hours of Operation:  
Monday to Friday - 9am to 12pm, 1pm to 4:30pm  
Saturday soup kitchen - 11:30am to 1pm  
Donations accepted  
Monday to Friday 8am to 4:30pm  
and Saturday before 10:30am  
If you would like to help St. Joseph's Social Service Center with a tax deductible donation, please make checks payable to: St. Joseph's Social Service Center.

*Not for Nothing But...*

needs are more profound  
around the holidays.

St. Joseph's is a place where the homeless and materially poor are welcomed as our brothers and sisters. They come to us in need. And we strive to serve them with compassion and love. St. Joseph's is a community that unites city and suburb, poor and affluent, young and old and people of all colors. It is a place where hearts are touched and consciousness raised among many, so that together we can begin to build a more just society where all people can live in peace. Since 1983, the Center has served the materially poor and homeless community of greater Elizabeth, NJ, by providing basic human needs such as food, clothing and medication, as well as a wide range of services and programs to help them acquire the material goods and social support they need to live with integrity. St Joseph's staff includes 5 full-time employees, 6 part-time employees and could not operate without the help of many dedicated volunteers. St. Joseph's cannot continue its vital work without the financial support of generous individuals and corporations. The Center depends primarily on donations to operate its programs and maintain the facility. Contribution provides hope for people in need. St. Joseph's staff prays that the day will come when these services are no longer needed. The day when all will have adequate housing and sufficient food. The day when we will live as one family in a community of peace and love.

The Center helps people work for a brighter future by:

- Distributing 500 bags of food to needy families each month, and distributing sandwiches and bread daily
- Offering a hot meal to 200 people each Saturday through the efforts of eight churches and temples
- Providing donated clothing, household items, and furniture daily
- Making available individual, family, and substance abuse counseling and referral
- Helping 100 people per year prepare to secure employment through job readiness classes
- Assisting 75-100 uninsured patients with prescription medications every month
- Providing a forum for educational workshops
- Providing 40-50 children with the opportunity to attend camp each summer

**FREE JOB TRAINING**  
**PROJECT READY** will be accepting applications for its winter job preparedness program on Tuesday, January 6th at 9:30 a.m. sharp. Applicants should be prepared to stay for 2 hours. The FREE 6 week program will begin the following Monday at 9:00 am. Basic computer skills will be taught including Microsoft Word, Excel and navigating the internet as well as resume writing and interview techniques. Project Ready is located within St. Joseph Social Service Center at 118 Division St. in Elizabeth. For more information please call (908)353-1045 or visit [www.projectready.org](http://www.projectready.org).



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## YOUR SECOND BIGGEST INVESTMENT

For years car care commercials advised consumers to maintain their car because, next to buying a home, it was the second biggest investment of your life. Though it is still sound advice, that adage, now, may be outdated.

Home improvements may be the second biggest investment of your life and the return on investment can be more rewarding than the original purchase.

Today, the cost of cars and the many available financing opportunities make car ownership more affordable and less risky. Decisions to dump money into a repair or just dump the car are easier to make when repairs cost more than a year's worth of monthly payments.

There is a distinction to be made between home repairs and home improvement.

A house must be maintained over time just like autos but, of course, they are not as disposable. Normal aging will wear on a house as it battles the seasons' weather and neglect can cause a home to prematurely deteriorate. There will always be a periodic need to repair parts of your home, particularly on the exterior, especially roofing, siding and windows. One way to get the most out of the cost for a repair is to improve your home at the same time.

Repairing your home technically does not increase the value of the home. Only when improvements are made can the home then be


marketed at a higher price.

Improvements can come in the form of upgrades. Like replacing old windows with those of a higher quality, or using roofing material with a longer life span. Replacing siding on the home may offer a good opportunity to also add a deck, addition, or a dormer can be added in the same time that a new roof is being installed. The difference in the cost of the repair and added improvement may be minor.

The expense of labor, transporting material, hauling waste and administration is being paid for already. The cost for the additional material and time becomes the improvement project.

Before you plan your improvement, check thoroughly for needed repairs.

The experienced staff at Joe Percario General Contracting can come and evaluate your home from top to bottom. For instance, inside attic and rooftop inspections can tell a lot. Our trained staff knows where to look. When replacing roof underlayments, flashing, moisture barriers, ventilation systems, gutters and leaf protection can be more important than the roof shingles themselves. We even inspect the masonry and lining of the chimney and make sure it is capped correctly.

Joe Percario General Contracting, LLC has been family owned and operated since 1953. Free estimates and home improvement consultation can be scheduled by calling 908-245-1071. 

*Merry Christmas*  
[www.JoeKnowsMyHome.com](http://www.JoeKnowsMyHome.com)

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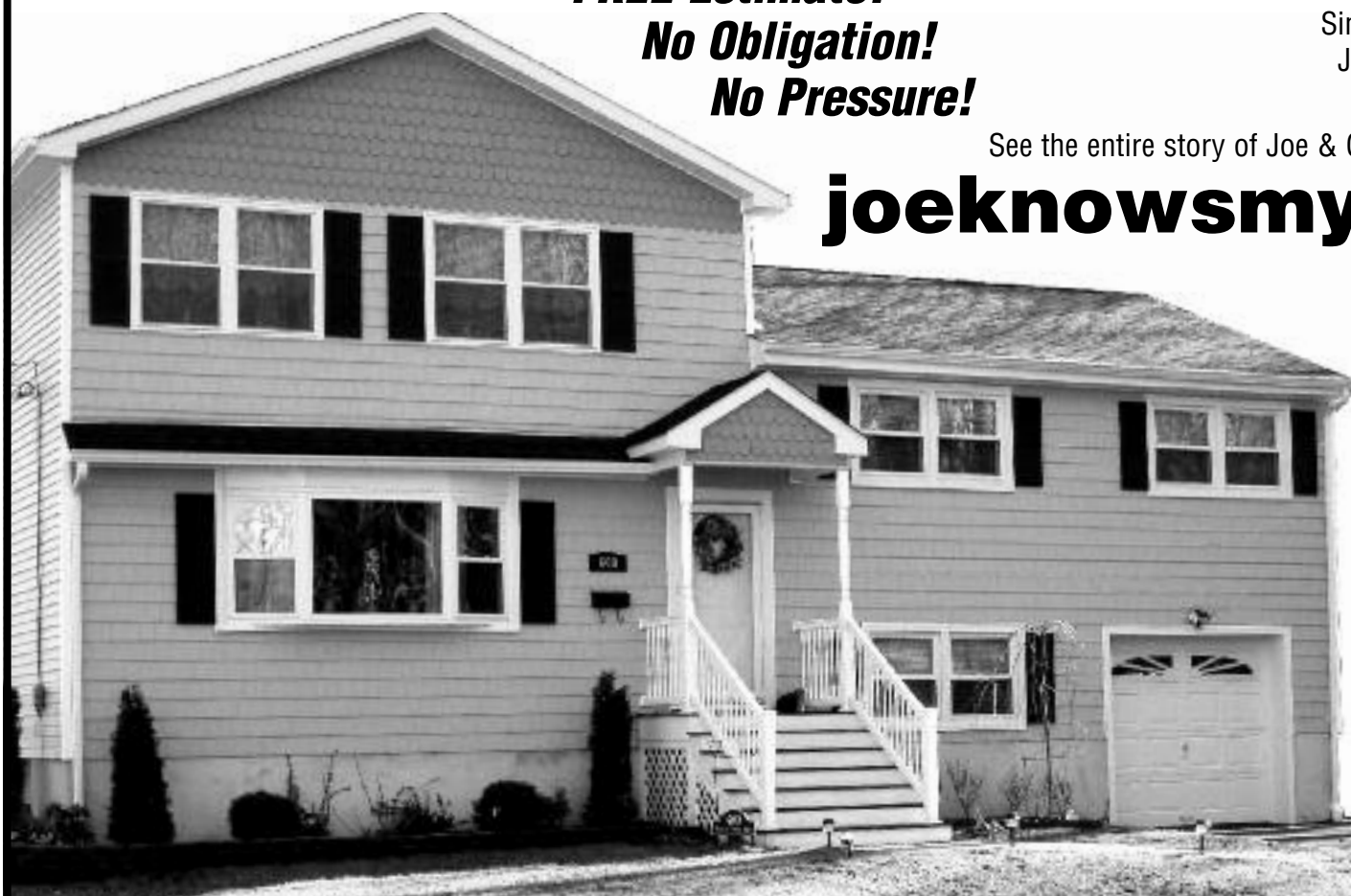
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