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contents



The Controversial Mr. Small

Despite two state indictments and racy hip-hip parties, ambitious Atlantic City Councilman Marty Small is positioning himself to rise to the top. Get the inside scoop on what's next for this local politician.

by Michael Clark

DEPARTMENTS

- EDITOR'S LETTER 8 **CONTRIBUTORS**
- STRAIGHT TALK 10 Check out our new column by James Leonard Jr., Esq.
- 11 THE RAW FEED *Juicy news from our undercover journalist*
- 14 THE INSIDER A listing of the news and happenings around town
- 20 OUT & ABOUT *Candid photographs from community events*
- 24 **RUNNING IN HEELS** Morning muses with Michelle Dawn Mooney as she waits to be seated for breakfast.
- 26 DIARY OF A MAN'S MAN Columnist Chris Ferry describes how a community comes together for a local hospital.



Exploring Downbeach's **Celebrity Real Estate** From families to the

famous, Downbeach transforms itself during the summer season. See which celebrity has just been spotted around town. Also, the top three most expensive homes on the market are featured.

by Danielle Davies

- 28 THE GOOD LIFE A story of redemption is told by sports writer Sal Visali.
- **34** POLITICALLY SPEAKING The always interesting Local 54 President Bob McDevitt expounds to writer Michelle Tomko.
- 50 THE DINING GUIDE Spotlight on Harry's Oyster Bar & Seafood; a delicious recipe from Chef J.D. Austin; and a listing of local restaurants.
- 59 OUT TO LUNCH Food connoisseur Anthony Previti visits Formica Bros. Bakery Café in Northfield.
- 60 ON THE RED CARPET *Celebrity sightings from around the area are featured.*



july 2011

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Staff Report

Judge Robert Neustadter, Chairman of the Firm's **Alternate Dispute Resolution Practice Group**

Judge Robert Neustadter (retired)

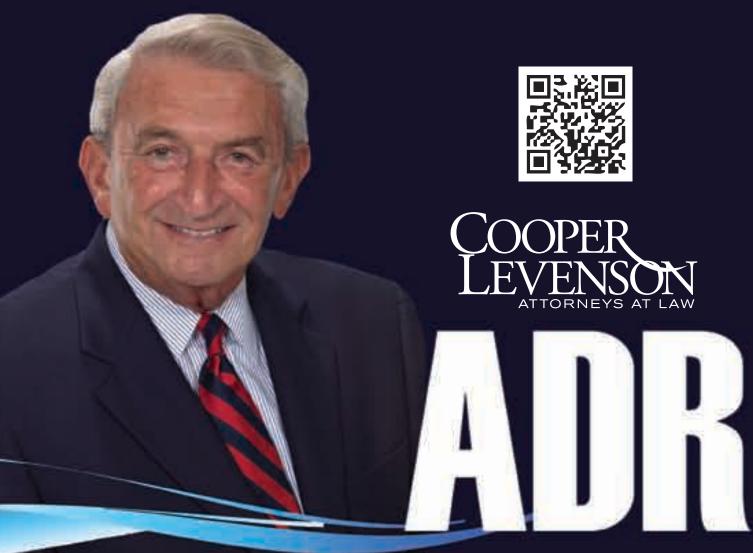
Judge Robert Neustadter (retired) is Chairman of Cooper Levenson's Alternative Dispute Resolution (ADR) Practice Group. Formerly a Judge of the Atlantic County Superior Court of New Jersey and serving as counsel to the firm, Judge Neustadter evaluates cases and performs mediations, arbitrations, and other methods of resolving disputes. In addition, Judge Neustadter concentrates his work on transactional real estate and negligence matters.

Judge Neustadter first took the oath of office as a Superior Court Judge in 1976. He served in the Civil and Family Divisions, but mostly in the criminal division over the past 25 years. During his tenure on the bench, Neustadter was appointed by the New Jersey Supreme Court to serve on the Intensive Supervision Program's (ISP) Resentencing Panel. This panel of judges hears applications for early release by inmates serving sentences in our state prisons.

A graduate of the University of Pennsylvania Wharton School (B.S. Economics 1953) and the University of Pennsylvania Law School (J.D. 1956), Judge Neustadter was admitted to the New Jersey bar in 1957 and to practice before the U.S. Supreme Court in 1966. He has served as President of the Atlantic County Bar Association. In addition, he was a member of the Atlantic County, New Jersey State, and American Bar Associations.

The move to serve as counsel to Cooper Levenson brings Neustadter full circle; in 1963, his firm, Perskie and Neustadter, merged with Cooper and Katzman, which has grown and transformed to become the firm known today as Cooper Levenson.

Judge Neustadter can be reached at 609.572.7386 or rneustadter@cooperlevenson.com www.cooperlevenson.com



THE LAST WORD Culinary rock star Guy Fieri has a chat with Alyson Boxman Levine.





editor's letter



Summer Reading Heats Up

"Either write something worth reading" or do something worth writing." - Benjamin Franklin

FOR JULY, WE GET OUR

summer reading on target as we jam-pack this issue with compelling and thoughtprovoking editorial. For starters, we begin with an investigative report on Atlantic City Councilman Marty Small, a

controversial figure in Atlantic City politics. The mere mention of his name conjures up strong feelings in everyone who knows or has read about him. Get to know the real Marty Small, as investigative reporter Michael Clark delves deep into the essence of the man behind all the headlines. We bring you the inside scoop on his two voter fraud trials, history in Atlantic City, possible/probable run for mayor, and hopes for the future, page 36.

Another topic heating up the boardwalk are the ongoing labor union conflicts. At the helm of it all sits Local 54 President Bob McDevitt. His frank attitude is refreshing, at times contentious, and always engaging. Check out his eye-opening views on page 34, as he expounds on local issues and provides his unique perspective on Atlantic City politics.

If celebrities are more your passion, then turn to page 42 to find our feature on Downbeach real estate and the famous people that call this area home. From Hollywood actors to professional athletes, the streets of Margate, Longport and Ventnor tell tales of sightings of the rich and famous. You might just be surprised where the elite have been spotted!

As the favorite magazine of locals and visitors alike, in each issue we strive to bring you interesting and informative editorial that will get conversations started and spark interest in what is happening in and around the area. What local topics are you passionate about? Let us know your thoughts.

Alyson Boxman Levine

CONTRIBUTORS



Born in Philadelphia and raised in Huntington Valley, Pa., CHEF J.D. AUSTIN moved to the South Jersey shore in 1976, getting his training and experience through local restaurants in the Ocean City the

Somers Point area. He stepped up to being a chef in 1996, accepting a Sous Chef position at the Tropicana Hotel and Casino and is presently at Bally's Park Place Casino. In 2002, he explored an idea, marrying his passion for food with his love of music. That was the beginning of a unique recipe that combines the two. This Somers Point resident leads his band, "The Kitchen," through a light-hearted two and a half-hour dinner show while preparing a four-course meal. As the chef teaches you how to prepare the meal, the kitchen staff behind the scenes is plating up as the dining room team serves the meals to your table.



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by Rai

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KENNETH J. CALEMMO, Jr. is Chief Operating Officer of the law firm of Cooper Levenson. Ken oversees all day-to-day operations of the professional services firm that has grown to include 70

attorneys, eight offices in four states, and more than 100 staff members. Ken is immediate past Chairman to the Greater Atlantic City Chamber of Commerce, working to enhance the economic climate for over 600 member businesses in the region. He is also a Board Member to the Atlantic City Community Development Corporation and a member of the Atlantic City Special Improvement District, a group dedicated to preserving, protecting, and enhancing the downtown district. Ken also serves as Vice-Chairman to the New Jersey Organization for a Better State (NEWJOBS), a non-partisan organization whose trustees promote a pro-business climate in New Jersey by endorsing and supporting Legislative candidates who actively support economic growth, the creation of private-sector jobs, and the lowering of business costs. He was recently appointed to the New Jersey Hall of Fame Foundation, an organization created to honor New Jerseyans who have made invaluable contributions to the global society.

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straight talk

The Birth of a Boss

T n the late 80's when a seat became open on the New Jersey Racing Commission, then Governor Tom Kean made clear that Lis choice for the vacant seat was a South Jersey labor leader *me personally.*" named George Norcross Jr. As a young boy, Norcross spent his summers working at the now defunct Garden State Race Track in Cherry Hill. Years later, as the President of the AFL-CIO Labor Council, Norcross was instrumental in overseeing the resurrection of the track after a devastating fire leveled it in 1977. Never mind the fact that Kean was a Republican and that Norcross was a Democrat, third and final mistake. this was supposed to be easy, a no brainer ... but it wouldn't be, thanks to a stubborn Republican State Senator named Lee Laskin who decided to make it political.

That was Mr. Laskin's first mistake.

Laskin would go on to invoke the privilege of Senatorial courtesy and block the appointment of Norcross, which incensed the alreadyrabid Camden County Democrats, led at the time by Norcross's very ambitious and very loyal 34 year-old son, George Norcross III.

That was Mr. Laskin's second mistake.

So when George Norcross III decided to put politics aside and pay the powerful Lee Laskin a visit, his request was simple, "Senator

Laskin, would you please help my father, it would mean a lot to my family and to

Laskin would ignore the plea, showing an utter lack of respect for the elder Norcross and, apparently, underestimating his son.

The latter would be Mr. Laskin's

The moral of the story is twofold: 1. Don't f**k with George Norcross. 2. Be careful who you underestimate.

South Jersey Political Boss George Norcross III

George Norcross III vowed to destroy Lee Laskin for what he did to his father and, politically speaking, he did. Laskin would go on to lose his bid for re-election in 1991 and Norcross would go on to become South Jersey's most powerful political boss. No one has ever underestimated George Norcross III since. BWJ

Mr. Leonard is one of South Jersey's premiere criminal defense attorneys and maintains offices in Atlantic City and Camden. He is also the Publisher/C.E.O. of THE BOARDWALK JOURNAL.



WINNERS

The City of Atlantic City

For the very successful Dave Matthews Caravan festival, and the estimated \$32 million in revenue it generated.

Debra DiLorenzo

The South Jersey Chamber of Commerce President and Longport resident is the newest member of the CRDA after being hand-picked by Governor Chris Christie and unanimously approved by the State Senate.

The Shore Memorial Health Foundation

For reaching its fundraising goal of \$20 million for the hospital's ongoing expansion.



LOSERS

Atlantic City Councilman **Dennis Mason** For not conceding his recent

loss to Rizwan Malik more than a month after the election.

Super High Roller Don Johnson

After winning almost \$15 million during a recent AC gambling binge, the man dubbed "the Bin Laden of Blackjack" reportedly dropped almost \$270,000 on a bar tab at a London nightclub, which included a \$192,000 bottle of champagne and a \$35,000 gratuity.

Public Safety Director Christine Peterson

After being outed by The Atlantic City Press for collecting both a pension and a paycheck, this Director's double-dip would make Baskin-Robbins blush.



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Who da thunk it? The Daye Matthews Band Carayan Music Festival which attracted close to 70,000 people to Atlantic City's Bader Field was such a huge success, talks are already underway to bring similar events to the city. Many are hoping that the July 2nd AC Summerfest 2011, featuring rap stars like Rick Ross, Jim Jones and Juelz Santana will go off without a hitch, which translates to: we hope there isn't a shooting. Nonetheless, is it possible that Atlantic City has finally found something to do with Bader Field and the long neglected Sandcastle Stadium? One can only hope ...

Speaking of hope, is there any chance that the rumored Scores Strip Club inside the Trump Taj Mahal is still a possibility?

Following the recent departure of city beat writer Michael Clark, The Atlantic *City Press* is losing another one of its top writers, as statehouse reporter Juliet Fletcher is leaving Devin's Lane for the Bergen County Record, the second largest newspaper in the state. Fortunately for us, Michael Clark stuck around just long enough to provide The Boardwalk Journal with this month's cover story about Marty \$mall. We wish Juliet the very best in North Jersey...

So what is the spouse of a well-known political hack / blowhard from one political party doing openly working for a well-known figure from another party during an election year? To be frank, it doesn't make a lot of sense. But then again, there a lot of things in local politics that don't make a lot of sense ...

So the casino formally known as the Atlantic City Hilton is now known as ACH? Seriously, that's what they came up with? I think it's time to break out the Tic-Tac-Toe Chicken or book some relevant band like Whitesnake or a lightning rod like Christopher Cross to shake things up ... This just in: Whitesnake to perform at ACH on August 20th ... smh@ach ...

Last but not least, we would like to acknowledge Dave Druding from the Egg Harbor Township Police Department who was recently promoted to the rank of Captain ...



Hard Rock Reveals Plans • Stockton Reopens Dante Hall • Joe Piscopo's New Club

THE INSIDER Local News, Happenings, and Events

New Jersey Funnyman Joe Piscopo Opens Club

FROM BROADWAY TO Saturday Night Live, there are few stages that comedian and actor Joe Piscopo has not performed on, and now he will take up residence in Atlantic City. Joe Piscopo recently announced that he will open Club Piscopo this summers in Resorts.

"New Jersey is my home, and Atlantic City my backyard. I love performing for AC audiences, and now I can do that weekly at Resorts, said Piscopo. "It's an



added bonus to be working with Dennis Gomes, as he transforms Resorts with style and a spirit that no one else has yet to do. This club will continue that trend by offering great comedy, bands, and acts that no one in Atlantic City has yet to put together in a show."

Assemblyman Amodeo Proposes Bill to Save Jobs

IN JUNE, ASSEMBLYMAN JOHN AMODEO INTRODUCED legislation to try to protect employees from possible layoffs if the state decides to sell Atlantic City International Airport. In April, Senate President Steve Sweeney declared the Port Authority of New York and New Jersey was exploring a purchase of the state's share of the facility.

This legislation will ensure that if the authority decides economic conditions warrant a sale of the airport, the purchaser will respect the workplace conditions in place at the time the deal is executed, said Amodeo.

"The employees who contribute to the safe and efficient operation of the airport are committed to making it one of the best facilities in the country," Amodeo said, "and we need to demonstrate the same commitment to them. This bill will help maintain the continuity of service and safety that is critical if there is a transfer of ownership." Luxury Suites Open at the Tropicana



TRUE PAMPERING HAS COME TO Tropicana Casino & Resort with the premier of the Cielo Suites. The name Cielo, Spanish for heaven or sky, was chosen to complement Tropicana's Old Havana theme and upscale Latin style.

"Tropicana has made a significant investment to the tune of \$5 million to create exceptional spaces for exceptional players," said Tony Rodio, president and chief executive officer of Tropicana. "We have carefully chosen every superior accent, premium amenity and elegant detail to exceed any expectation our guests may have had. These are some of the most luxurious guest rooms available anywhere on the East Coast."

The Cielo suites greet guests with West Indies tropical décor over varying sizes from 450 to 2,078 square feet. Each suite is special in its own way with well-appointed amenities. With wet bars and temperature-controlled wine storage, spacious living areas, dining areas, and inviting bedrooms, these suites are adorned with high-end finishes. Some of the Cielo Suites even feature unique comforts like three bedrooms, saunas, massage tables, gyms, recreation rooms, and home theaters.



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THE INSIDER Local News, Happenings and Events

Dave Matthews Band and AtlantiCare Partner in Growing Green Initiative

THE DAVE MATTHEWS BAND PLANS TO CONTRIBUTE \$50,000 TO THE AtlantiCare Foundation for its Growing Green-Atlantic City initiative. The announcement came after the three-day Dave Matthews Band Caravan at Bader Field. The contribution matches the \$50,000 commitment of the AtlantiCare Healthy Garden Network, an AtlantiCare Foundation program, to bring six community gardens to Atlantic City. The goal of creating and sustaining community gardens for Shore Park High Rise, HOPE VI, and other public housing residents in Atlantic City is to increase residents' access to fresh produce and to enhance awareness about the importance of good nutrition and healthy lifestyles.

The prototype of the gardens, The Hope Community Garden at 912 Mediterranean Avenue, Atlantic City at the Shore Park High Rise, is being built now. The first garden is a collaborative initiative among AtlantiCare, the Atlantic City Housing Authority and Urban Redevelopment Agency (ACHA) and the Rutgers Cooperative Extension (RCE) of Atlantic County through its Master Gardener Program.

"We are grateful to Dave Matthews Band for this generous contribution to the AtlantiCare Foundation," said David P. Tilton, president and CEO, AtlantiCare. "Through this donation and with the help of our other community partners, we will enhance the health and well-being of our community in ways that extend beyond nutrition and environmental impact to psycho/social issues of pride, renewed hope and self empowerment. Together we can make a dramatic difference in the lives of people who live in, work in and visit Atlantic City."

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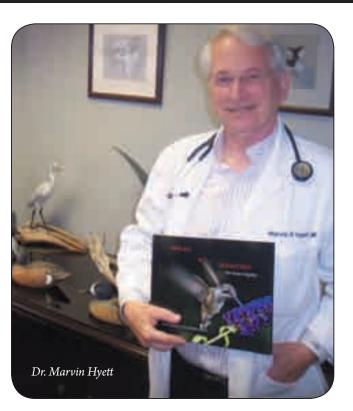




Christopher A. Brown is board certified by the Supreme Court of New Jersey as a civil trial attorney. This is a distinction held by only 3% of the attorneys in the state of New Jersey. Mr. Brown is also a decorated United States Army veteran who proudly served his country during Operation Desert Storm and was called upon once again during Operation Iraqi Freedom.







Local Doctor/Nature **Photographer Releases New Book**

HOT OFF THE PRESS, THE GLOSSY, HARDCOVER photography book by local Dr. Marvin Hyett, entitled Arrivals & Departures, New Jersey in Migration, is currently available. Jampacked with hundreds of photographs of local species, this book wonderfully captures the allure of New Jersey birds. From Royal Terns nesting on the Cape May beach, to the return of the Harlequin

Ducks, each crisp photo tells a unique story. When is comes to photography, this practicing gynecologist, and avid chef, describes himself as "self-taught." Some of the photographs in his new book are taken from his backyard in Margate, as well as a favorite spot of Hyett's, the Edwin B. Forsythe National Wildlife Refuge in Oceanville, NJ, where more than 47,000 acres of southern New Jersey coastal habitats are actively protected and managed for migratory birds.

Hyett devotes as much time as possible to field photography. "We all see birds in our daily life, but don't pay them much mind," said Hyett. "Many people do not know that Cape May is the top location in the country to see migrating birds." Copies of his book are available at Paper Chase in Margate and at his office in Linwood, 609-653-1444, with all proceeds to benefit Gilda's Club South Jersey.





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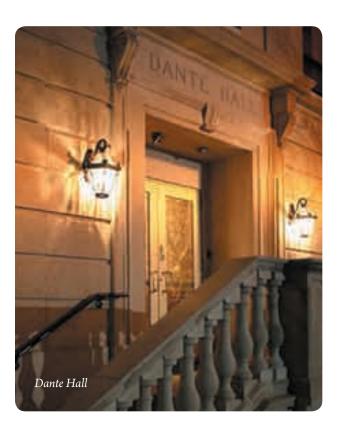
THE INSIDER Local News, Happenings and Events

Stockton Takes Over AC's Dante Hall

IN JUNE, THE RICHARD STOCKTON COLLEGE OF NEW Jersey's non-profit corporation and St. Michael's Church of Atlantic City reached a lease agreement enabling Stockton to operate the historic Dante Hall Theater of the Arts. Located in the Ducktown section of Atlantic City, Dante Hall has been a neighborhood landmark since it opened in 1924 as an opera hall.

The agreement, which will run until May 2014, is seen as a key first step in developing an arts district in Atlantic City. The New Jersey Casino Reinvestment and Development Authority recently set aside \$356,000 to establish an artistic community in the city's downtown district, hoping to bring business and more development there.

"Stockton is delighted to have played a role in helping to reestablish Dante Hall as a crown jewel for an arts district in Atlantic City," said Stockton President Herman J. Saatkamp Jr. "Stockton's experience in the performing arts will serve us well as programming is developed for Dante Hall. We are excited about the future of this historic venue and the surrounding neighborhood."



Excellent Wedding Photography





Hard Rock Casino Plans Unveiled

THE HARD ROCK, NEW JERSEY'S FIRST boutique casino, will be built in two phases, according to documents recently filed. It will open as a 54,800-square-foot gaming hall, with a 208-room hotel and 2,400-space garage, then eventually add 27,500 square feet, 642 rooms, and 600 parking spaces.

In January 2011, Governor Christie signed a bill into law, opening the door for a casino hotel with as few as 200 rooms instead of the 500 that had been previously mandated by the Casino Control Act. The Hard Rock will be located next to the Atlantic City Hilton.

Lloyd D. Levenson's – "Life at the Shore"





Today I want to return to my roots by once again discussing the pure pleasure of "life at the shore." The heart or perhaps more precisely the

backbone of the beautiful Jersey Shore is our very special institution – the Boardwalk. Whether you are a billionaire or a little child, you have the same right to enjoy the most expensive property in the world (at least according to the Monopoly board).

I love walking on the Boardwalk, and I love watching how other people enjoy the Boardwalk in so many different ways. They promenade or perambulate. They ramble or roam. Some stroll. Groups gather and gambol. (That wasn't a typo, readers. "Gambol" means to frolic or frisk about joyfully. You can gambol and gamble here in Atlantic City.)

I am always intrigued by those that saunter. The word itself has a controversial derivation. The most interesting theory is that it comes from those pilgrims who walked to the Holy Land during the Middle Ages. If asked where they were going, they would reply, "A la Sainte Terre," or to the "Holy Land."

Although I myself prefer a leisurely pace, I am often passed by those who like to jog and





run on the Boardwalk, and I admire their resolve. I think of my tread as stately, not slow. And I prefer it because it allows me to listen to the surf and the birds, restful sounds which take me away from the stress and bustle of my professional career for at least a few minutes.

I should not ignore the people who consume their breakfast on the Boardwalk or who just come to sit, and like Aeschylus, enjoy "the countless smiles of the ocean waves." Last weekend some roller-bladers passed me by as did a young mother pushing triplets in a stroller. I smiled and wished her well but I admit that inside I was thinking, "Better you than me!"

Also fascinating is the fashion show the Boardwalk revelers put on. On any given day, I can see nattily attired men-about-town in snappy blazers and ladies wearing pajama bottoms. The footwear ranges from flip-flops, sandals, and sneakers, to the highest of heels or boots with treads like you would find on an M-1 tank.

The point to all of this is that everyone enjoys the Boardwalk in their own special way. It is a unique resource which all of us sometimes take for granted but which I, for one, am very grateful for. New Jersey's beautiful boardwalks are an irreplaceable part of the charm of the Garden State, and I hope that they will always be a symbol of the good life at the shore.

Also fascinating is the fashion show the Boardwalk revelers put on. On any given day, I can see nattily attired men-about-town in snappy blazers and ladies wearing pajama bottoms.

Lloyd D. Levenson is Chief Executive Officer of the Atlantic City-based law firm Cooper Levenson and Chairman of the firm's Casino Law Departments in Atlantic City and Las Vegas. Mr. Levenson may be reached at (609)344-3161 or by email at ldlevenson@cooperlevenson.com

New Cerebral Aneurysm Treatment Technology Now Available at AtlantiCare

Atlanticare's Neurosciences Institute Only Institution In New Jersey Offering New Treatment

On June 3, 2011, a revolutionary new, minimally invasive technology and treatment option became available at AtlantiCare's Neurosciences Institute that will help save and improve the lives of those with cerebral (brain) aneurysms. Known as Pipeline[®] Embolization Device, it diverts blood flow away from an aneurysm and can be used for patients with difficult or complex aneurysms who previously had very limited if any options at life-saving treatment.

Covidien received premarket approval from U.S. Food and Drug Administration in April for the Pipeline[®] Embolization Device, made by Covidien's Neurovascular Division, for the endovascular treatment of adults 22 years old or older with large or giant widenecked intracranial aneurysms in the internal carotid artery.

The Pipeline[®] Embolization Device received CE Mark approval in Europe and has been sold outside the United States since July 2009. The AtlantiCare Neurosciences Institute began using the device in May.

"We are the first and only institution in New Jersey to offer it because AtlantiCare is part of the Jefferson Neurosciences Network," said Ciro Randazzo, MD, MPH, attending physician Department of Surgery, Division of Neurosurgery, AtlantiCare Neurosciences Institute, and assistant professor of Neurological Surgery, Department of Neurological Surgery, Thomas Jefferson University.

A cerebral aneurysm occurs when there is a weakness in a vessel wall, causing a balloonlike bulging outward on one of the arteries in the brain – similar to a weakness in the wall of a garden hose. Aneurysms occur most often in the brain or aorta and can be fatal if they burst. Different factors can contribute to the artery wall becoming weak and increase the risk of a brain aneurysm. Some risk factors develop over time while others are present at birth.

How Pipeline® works

Pipeline[®] is a flexible mesh tube, implanted by the surgeon through a special catheter, in much the same way a stent might be placed into a clogged artery. However, in contrast to a stent, the Pipeline[®] device is a tube, longer than a stent, and is flexible. This tube is inserted into a small femoral artery site in the leg and guided to the aneurysm in the brain by the surgeon. Once implanted, it allows blood to bypass the bulging aneurysm, and flow back through the tube to the normal part of the blood vessel. Through this process, Pipeline® is able to help rebuild the artery.

AtlantiCare Neuroscience Institute patients who meet the criteria for Pipeline® can avoid traditional open brain surgery, which often involves weeks of recovery, multiple procedures or other more invasive endovascular techniques. "Rather than having to open the skull, we can insert the Pipeline[®] through a catheter introduced through the patient's groin," said Randazzo. "This technology might make the treatment of certain aneurysms safer than traditional surgery. It also allows the blood vessel to heal itself after placement of the Pipeline[®]. With this technology, it is possible for some patients to leave the hospital the next day and to resume their regular routine just a few days after the procedure."

"We have had success in using it thus far, especially in very difficult-to-treat aneurysms," said Randazzo. "We can treat aneurysms with a single procedure and possibly with a higher likelihood of curing them because the vessel can heal itself more physiologically. This offers a more permanent cure, shorter recovery time and improvement in certain symptoms."

About symptoms

"Most cerebral aneurysms do not show symptoms until they either become very large or burst," said Randazzo. "About fifty percent of people who experience a ruptured cerebral aneurysm will not survive." Randazzo said symptoms of a cerebral aneurysm can include severe headache, pain above and behind the eye; numbness, weakness, or paralysis on one side of the face; dilated pupils; and vision changes. "When an aneurysm ruptures, an individual might experience symptoms similar to a stroke," explained Randazzo. "They include a sudden and extremely severe headache, double vision, nausea, vomiting, stiff neck, and/or loss of consciousness. If you or a loved one experiences any of these

ATLANTICARE

symptoms, dial 911 immediately."

Diagnosing cerebral aneurysms

Among the technology the AtlantiCare Neurosciences Institute uses to diagnose cerebral aneurysms are cerebral angiography, in which dye is injected intra-arterially to see the arteries and veins; computed tomography angiography (CTA) of the head; magnetic resonance imaging (MRI); and magnetic resonance angiography (MRA).

About the AtlantiCare Neurosciences Institute

AtlantiCare's Neurosciences Institute uses the most advanced technology to diagnose and treat stroke and stroke-like syndromes and other neurological disorders of the brain and spine 24 hours a day, seven days a week. It is the only comprehensive stroke center in southern New Jersey.

The AtlantiCare Neurosciences Institute at AtlantiCare Regional Medical Center is a member of the Jefferson Neurosciences Network (JNN). Through this collaboration, Jefferson and ARMC provide the most sophisticated care and expertise available to patients with time-sensitive neurovascular diseases. ARMC Atlantic City Campus is a comprehensive stroke center, utilizing leading edge clinical protocols for the detection and treatment of stroke and other neuroscience disorders; and has access to the latest clinical trials.

For more information, visit www. altanticare.org, call the AtlantiCare Access Center at 1-888-569-1000 or find AtlantiCare on Facebook at www.facebook/atlanticare.

AtlantiCare is an integrated system of services designed to help people achieve optimal health. It includes AtlantiCare Regional Medical Center, AtlantiCare Health Engagement, the AtlantiCare Foundation, and AtlantiCare Health Services. Its more than 5,170 employees and 600 physicians serve the community in more than 60 locations. A 2009 Malcolm Baldrige Award winner, AtlantiCare was also included in Modern Healthcare's Best Places to Work in Healthcare in 2010. ARMC became the 105th hospital in the nation to attain status as a Magnet[™] designated hospital in March of 2004 and was redesignated a Magnet[™] hospital in 2008.



CRDA Names Nine New Appointees

THE CASINO REINVESTMENT DEVELOPMENT AUTHORITY (CRDA) recently appointed nine new members to the state's Atlantic City advisory commission. Formally known as the Atlantic City Tourism District Advisory Commission, the group will make recommendations about the tourism district's master plan, and review the annual budget.

The new members of the commission include Keith Mills, Atlantic City's director of planning; Joseph Maher, Atlantic County's head of regional planning and development; Tropicana Casino CEO Tony Rodio; and Joseph Kelly, president of the Greater Atlantic City Chamber of Commerce. Also appointed are Atlantic City residents William Cheatham, Keturah Jackson, David Greenblatt, Cortez Martin and Sarah Beth Johnson. CRDA's vice chairwoman, Ali Reynolds, had previously been appointed to represent the authority.





Atlantic City Grandmother Crowned Ms. Sr. NJ

AS THE CROWD CHEERED, LOCAL LOVELY DESIREE

Nigrelli was crowned the winner of the Ms. New Jersey Senior pageant, held at Harrah's Resort in June. The contestants, who were all 60 years or older, were judged on their personal interviews, a short speech on their philosophy of life, their evening gown walk, and their talent.



For the talent portion, Nigrelli did a smooth rendition of Patsy Cline's "Crazy." Some of her accomplishments include: publishing poetry, working on two novels, and recently restoring a 100-year-old home in Atlantic City. Nigrelli is a member of the Philadelphia Art Museum Program for Youth, Save The Children, Gilda's Club, Bridge of Hope, and is president of the Golden Girl Stable Riders Association. She will return to Harrah's stage again in October to compete for the title Ms. Senior America.

out 🕼 about

DAVE MATTHEWS BAND CARAVAN ROCKS ATLANTIC CITY

Dave Matthews Band rocked the stage at Atlantic City's Bader Field as part of the Dave Matthews Band Caravan, which marks the band's 20th anniversary. The three-day event boasted sets by DMB family groups Dave Matthews & Tim Reynolds, Jeff Coffin's Mu'tet and TR3, as well as Warren Haynes Band, Michael Franti & Spearhead, Alberta Cross, Damian Marley, Grace Potter, Dawes, Guster, From Good Homes, Ray LaMontagne, the Head & the Heart and The Flaming Lips, among many others.







In June, the Hi Neighbor Island Hop was held to benefit All Wars Memorial Field in Linwood. Attendees danced the night away to the beat of a Steel Drum Band at the Linwood Country Club.



Brett Matik, Jeannie Orozco, Mandanna Salartash, and Amy Austin



Billy Mazur, Michael Neiderer, and Darren Matik



Rich and Kristi Panico, and Nicole Higbee



UNLOCKING THE OCEAN

Atlantic City Mayor Lorenzo Langford performs the traditional Unlocking of the Ocean ceremony, symbolically opening the 2011 summer season.



VICTOR BRESSLER, MD, FACP HONORED FOR MORE THAN SIX DECADES OF CARING

AtlantiCare doctors, nurses and administrative staff, friends, family and former colleagues recently gathered to share their fond memories and admiration for Victor Bressler, MD, FACP, of Linwood, 87-year-old general internist and educator at AtlantiCare Regional Medical Center. In June, he concluded his faculty role at ARMC after more than six decades serving the people of the Atlantic City area, but will still remain a part of the hospital, most likely as a teacher and mentor.

He began working as a medical resident at Atlantic City Hospital in 1949, remaining as faculty through the years as its name changed to Atlantic City Medical Center, and then, to AtlantiCare Regional Medical Center. Bressler's professional accomplishments included serving as the first program director for AtlantiCare's internal medicine residency program in the 1950s and president of the medical staff in 1977.

Looking back, Bressler prefers to discuss his passion: the critical need for compassion and empathy amongst all caregivers. Over the years, Bressler has come to believe that one of the best ways to bring more compassion to care is to bring the arts and medicine together. To this end, for the past 20 years, he has led a Humanities in Medicine Retreat — which AtlantiCare has now named the Victor A. Bressler Humanities in Medicine retreat in his honor.



Pictured, left to right are: Harold and Arlene Potlar; Hector Paradela, MD, Department of Internal Medicine, ARMC; Victor A. Bressler, MD, FACP, ; Joseph and Doritt Linsk; Anne Ronne, wife of Dr. Bressler; and Alia Sayegh.

SHORE MEMORIAL HAS 20 MILLION REASONS TO CELEBRATE

At the Gatsby Gala on June 3 at Resorts, Shore Memorial President & CEO Ron Johnson announced the hospital had reached its \$20 million goal for the Shore Tomorrow fundraising campaign. The event benefited Shore Memorial's new \$125 million Surgical Pavilion and campus expansion project, the largest in its history. A major gift by Richard and Mary Anne Kull of Ocean City put the campaign over the top. The Roaring 20's-style Gatsby Gala featured flappers, zoot suits, silent and live auctions, an elaborate buffet dinner, and dancing.













1. Mary McRae, COO of the Shore Memorial Health Foundation; Patti Lees, Shore Tomorrow *Campaign Committee Member; and Cyndy* Edmund, Gatsby Gala Co-chairperson. 2. Pictured, from left to right: Carolyn Polistina and Assemblyman Vince Polistina, Pam Harvey, and Doug & Gail Fraser. 3. Connie Miller, Cindy Miller, Beth Deighan, and Larry & Susan Schneider. 4. Patty Gould and Ron Johnson, President & CEO, Shore Memorial Hospital. 5. Pictured, from left to right: Richard & Mary Anne Kull, with Ron Johnson. 6. Scott Halliday, Chairman of the Shore Tomorrow Campaign..

COCKTAILS BY THE BEACH

Gilda's Club South Jersey hosted their Cocktails By The Beach fundraiser at One Atlantic in Atlantic City in June. Guests were treated to an array of hors d'oeuvres, pastas, desserts and cocktails, with music from members of the South Jersey Area Wind Ensemble.



Pictured, from left to right: Paige Younkin; Sarah Griffith, Gilda's Club CEO; Bob Andersen, Gilda's Club Board Chair; and Rick & Caroline Pitman

CHEFS AT THE SHORE

Some of the area's finest food was at the annual Chefs at the Shore event, a fundraiser for two local causes the Atlantic City Aquarium and the Professional Chefs Association of South Jersey. The evening featured live cooking demonstrations, tastings of chef-crafted recipes, and musical entertainment set against the backdrop of the picturesque









out 🕼 about



Nancy & Ben Zeltner, co-chairs of the event

From One Atlantic: Chris DeMatteis, corporate sales manager, and Sue Fekete



1. Chris Marsh; William Marsh, President of the Atlantic City Council; and Bennye Marsh, all of Atlantic City. 2. ACIT student Tiffany Curtis of Pleasantville; Atlantic Cape Community College Academy of Culinary Arts students Elizabeth Penn and Jennifer Dougherty; and ACIT student Grace Ruiz of Egg Harbor Twp. 3. Tropicana's Diane Spiers stands with Bill Cradle, president of the PR Council of Atlantic City. 4. Organizers of the event, Chef David Goldstein and Chef Peter Guzzo, both of the ACF Professional Chefs Association of South Jersey, stand with Jeffrey Vasser, executive director of the Atlantic City Convention & Visitors Authority.

running in heels

Food For Thought

Morning musings while waiting in line to be seated for breakfast

othing says summer at the shore than a line of people standing outside your favorite breakfast spot. If you're the average American, you probably spend about 45 minutes each day waiting — whether it's at red lights, the gas station, or supermarket. Aggravation tends to build when we can't seem to get what we want or where we want to go quickly enough. When it comes to food however, most people feel it's worth the wait.

I was reminded of this phenomenon during a recent morning's impromptu post-church breakfast stop at one of my favorite eateries, Annette's on Dorset Avenue in Ventnor (if you haven't tried it ... trust me, you should).

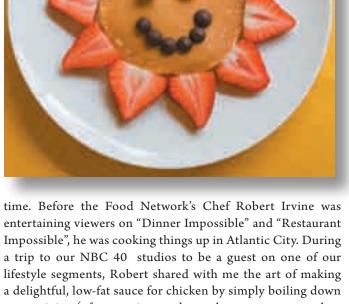
Looking past a sea of people as I slowly opened the door, careful not to knock over one of the patrons patiently standing in line, I spotted Cheryl, the owner, bustling around in the back. After making her way to the front, she greeted me with her usual warm smile, "Hi Michelle! Do you mind waiting a few minutes?"

Of course I didn't mind, because I, like most of my fellow line-waiters, had just completed a successful parking spot search. This quest included entering and then exiting the already filled-up parking lot only to pass a couple leaving as soon as we pulled away, followed by the navigation of several one-way streets in attempt to circle the block at least once in search of a coveted space ... all in the name of food. No, I was not leaving without a plate of delicious, breakfast goodness.

In a world where it is sometimes hard to find harmony, food is one thing that connects each and every one of us on a physical, emotional, and, sometimes, spiritual level. Not only is it the foundation of what keeps us alive as human beings, but it's the driving force that brings millions of us together on a daily basis, whether it's eating in or eating out. From hot dogs and peanuts at the ballpark, to turkey at Thanksgiving, or the ceremonial "first piece of cake" exchange at a wedding, food not only sustains our bodies, it sustains our souls.

Just think of how many memories were made with one key ingredient, food. I still remember my grandmother stirring Jell-O chocolate pudding on the stove as I waited (as patiently as a 4-year-old could) for it to cool; the green cake my kindergarten class made to celebrate St. Patrick's day; and the stewed tomatoes over toast dish my Pop Pop taught me to make after my grandmother passed, when he was forced to recall some of his old army recipes. I only wish he was still here to make it.

Yes, food can make memories that last a lifetime, or sometimes it just offers an opportunity to share a few kind words. I can't tell you how many pleasant conversations I've had with complete strangers that started out with talk about a recipe. One such conversation was with a friend of mine who can now be seen by millions of fellow foodies at any given



orange juice (of course it sounds much more gourmet when it's called by its official term of "reduction"). I was honored to be at the premiere party for his show

"Dinner Impossible" and have enjoyed seeing where his talents have taken him ever since. I'm excited that one of his latest commitments will bring him right back to Atlantic City, where he will be one of the featured guests for the Atlantic City Food and Wine Festival, July 28 - 31. This show will offer a variety of workshops and events catered to creating and enjoying the best eats (and, of course, drinks) you can imagine.

I will be there, as I wouldn't want to pass up the chance to see some of my Food Network favorites like Sunny Anderson, Guy Fieri, Pat and Gina Neely, and my pal Robert, and I would encourage you to check it out for yourself. As always, they will use their culinary creativity to delight audiences young and old. Not only that, it will be a chance to learn another dish that just might be the recipe for more great memories ... memories you can always use to kill time if you ever find yourself waiting to be seated for a great breakfast at Annette's. BWJ

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diary of a man's man BY CHRIS FERRY

A Community Comes Together

The state-of-the-art Shore Memorial Hospital expansion is complete, with a little help from their friends

am very excited to report that the Shore Memorial Hospital expansion is finally complete. My reason, you ask? I am a proud volunteer member of the Shore Memorial Health Foundation Board. This \$125 million addition was part of an ambitious plan hatched by Bill Elliott, the Executive Director of the Shore Memorial Health Foundation. Considering the \$20 million donation goal recently was accomplished in the midst of the worst economy since the Great Depression, this was a true community accomplishment. It also proved two things ... the area believes in Shore Memorial, and that the hospital is committed to the

area and believes in the future of Atlantic City.

In 1939, Atlantic Shores Hospital became Shore Memorial when a group of local leaders purchased it for the benefit of the community. I wonder what those insightful folks would think if they could see their hospital today? The new expansion has, literally, changed the face of Bay Avenue in Somers Point. State-of-the-art construction and 11 operating rooms that push the technological envelope — and happen to be my favorite part — are elements that will certainly attract some of the best doctors in the region. A parking garage, medical office building, additional patient rooms, a physician lounge, and an impressive new entrance and lobby have also been added. The physicians lounge will enable the doctors to watch operations in real-time.

Many supporters have been generous with their donations. Like I said, it was a total community effort, with separate fundraising groups set up in Somers Point, Ocean City, Linwood, and Upper Township. The hard work of the Stainton Society, Leaders Alliance, Ladies Auxiliary and Lightkeeper's Society must be recognized. This was truly a grass roots effort. My apologies here to whomever I missed, as there are so many folks to thank and congratulate. I must give some special thanks to a few inspiring individuals who really stepped up to the plate to get this project over the hump: Flora Baker, Richard and Mary Anne Kull, Jack Parker, James Klinghoffer, and Karen and



Rendering of Shore Memorial's expansion

B. Scott Holloway.

Shore Memorial continues on its growth path. I once thought of it as a "boutique" hospital, but no longer. The expansion, and its affiliations with the University of Pennsylvania, CHOP, and others, have positioned the hospital to have a bright future. New leader Ron Johnson, President and CEO will make sure of it. And no, it's not to late to join in. Donations are still being accepted and there are many naming opportunities left in the new buildings. Perhaps you may want to have a room or lounge named in honor of your family. I assure you the esprit de corps of the people involved — giving their time, effort, and donations to Shore Memorial — is infectious. If you would like to help, please call the Foundation, 609-653-3800. Tours can also be arranged.

The SMH Health Foundation Board Members are: Mitchell Gurwicz, Chair; Ronald W. Johnson, President; James Fraser, Chair-Elect; Patricia Ann Lees, Vice Chair; Robert F. Garrett, III, Esq., Treasurer/Asst. Secretary; Brian G. Broadley; William D. Elliott, Exec. Director/Chief Development Officer; Susan Biscieglia, Auxiliary Chair; Bernard A. Capaldi; Chris Ferry; R. Scott Halliday; Cathie T. Kane; Mary Anne Kull; Donna Nelson-Lee; Thomas K. Ritter Robert Schwartz; Anna M. Sindoni, Esq.; and Ronald A. Wagenheim, Esq. Honorary members include: Daniel J. Brestle, Julianne W. Childs, D.O., William J. Hughes, Esq., D. Herbert Lipson, and BWJ John Scarpa.

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A Redemption Story

Rory McIlroy rises to the top, as the decline of American success on the global golf tour continues

he last time I wrote about Rory McIlroy was during my recap of the Masters two months ago. That article was riddled with Rory's failures and shortcomings, depicting his tragic collapse at the Masters. His final round 80 was the story of the month, and it continued the trend of young golfer's blowing up down the stretch in majors. The precedents set by Dustin Johnson's 82 at Pebble Beach (2010 U.S. Open) and Nick Watney's 81 at Whistling Straights (2010 PGA Championship) were complemented by McIlroy's 80 at Augusta It seemed as though there was no one dominant "upand-comer" to speak of. Wrong.

The number 268 was more than just a number at this year's U.S Open; it is the lowest cumulative score ever to be shot at a U.S. Open in 111 years, and that number, and the tournament, belonged to Rory McIlroy. In relation to par, McIlroy was -16, shattering the previous record of -12 (held by, you guessed it, Tiger Woods) by four shots and becoming the first player to record all four rounds in the sixties. Winning by the slim margin of 8 strokes, McIlroy roused memories of Tiger's 12 shot U.S. Open romp back in 2000. His extraordinary performance also sparked many new discussions about the direction of the game, as well as the future of Rory's own professional career.

If you've been paying attention to golf lately, you should have noticed the overwhelming grasp that international players (especially Europeans) have fastened on the game. The list of the last five major champions reads as follows: Graeme McDowell (Northern Ireland), Louis Oosthuizen (South Africa), Martin Kaymer (Germany), Charl Schwartzel (South Africa), and Rory McIlroy (Northern Ireland). With the British Open on the horizon, I wouldn't hold my breath in anticipation of an American victory. Fierce debate has been sparked around the decline of American success on the global golf tour and the consequences for American sponsors, TV deals, and obviously tournament purses.

McIlroy's recent "Tiger-esque" performance only further cemented the harsh new reality of the international stranglehold on golf. However, though Americans are struggling to compete with their European counterparts, I firmly disagree with anyone who says America's appeal to golf is on the decline. Many talking heads on the golf channel believe that over the next few years American sponsors will decline, they'll loose television endorsements, and the average American will abandon interest in the European dominated golf tour.

This is just not true. As an avid competitive golfer, I have only noticed spikes in the competition levels around the country, as well as an intense class of junior players who are driven, like never before, to play with the big boys. Also, I was present at this year's history-making Open and would like to point out that not since Tiger's hay-day have I seen fans exult a player more than they did young McIlroy. American or not, people like to see phenomenal golf, and that's exactly what Rory delivered that week.



to take on the task by himself, though he will have a very large part in it. Not only do I expect him to continue to play great and win a slew of tournaments, but I also believe that his play will inspire many of the over-pampered, underachieving American guns, who are more concerned with making their millions than winning. With America under the world golf microscope for the first time in a long time, hopefully extremely talented players like Anthony Kim, Rickie Fowler, Dustin Johnson, and Nick Watney will finally step it up and answer the Euro's battle cry, and for the love of God, can they please bring us home the Ryder Cup trophy in 2012.

If I were the president of the United States Golf Association, during my state of the union address, I would say, "The state of American golf is strong, our lavish TV deals are under contract until 2014 and our boys are playing for millions per week. Yes, Europe is making a grand charge at us, dominating majors and the Ryder cup; we must not see this as the fall of American golf, but as the rest of the world raising the bar on our talents who seem to have fallen asleep at the wheel. Yes, Europe is a very formidable opponent, yet I'm convinced we have the potential the take back the top seats in the world ranking, all we have to do is go out there and get them. When Rory won our Open in June of this year, he did not nock America down another notch on the totem pole, hopefully he awoke a sleeping giant." BWJ





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A Home For Entertaining

This residence is just one great idea after another. The home's design and layout has no drawbacks. The massive, 1/2-acre lot allows for luxury living with all of the amenities. The 6-car heated garage takes away the headache of summer parking. But it's the layout that makes entertaining guests a breeze.

But There Is More...

There are other interesting spaces -- there's a gorgeous pool area with a cascading waterfall from the spa to the pool, an intimate dining deck off of the kitchen, a sunbathing patio, and an outdoor full bath. Imagine what it would be like to entertain here. Dinner could include an extensive guest list, a few special friends, or just the two of you. Music is spilling across the terraces and candles are floating in the pool. You can cater a charitable fundraiser or grill steaks and mix drinks at the sports bar. The direct oceanfront views are so romantic. You can put on your favorite Sinatra cd, dine and stargaze. And attention ladies: this is the ultimate gal pal house - you and your friends can host charitable events, paint, go for arresting walks on the beach, read or do a yoga session out by the cascading waterfall.

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politically speaking

Pulling No Punches

The outspoken leader of Local 54 proves he can be a polarizing figure

hether it's his pull-no-punches opinions, his political party flip-flop, or his lengthy sixteenyear tenure, when it comes to C. Robert McDevitt, you either love him or you don't. McDevitt, the long-time president of Atlantic City's Local 54, has recently entered into the second year of his current three-year term in a very turbulent time in the resort town's history.

The casinos are in a financial tailspin. Employees who have worked for Resorts for decades are suing the new owners over unfair termination based on how well they literally "fit the suit." New projects along the boardwalk start and stall at the whim of their primary lenders. The Governor, along with city and state leaders. clash heads in the wake of newly passed bills that establish a tourist district and the extinction of the Casino Control Commission. An unpopular mayor and his supporters vie for control as the state steps in. All the while, new casinos are cropping up at an alarming rate in competing surrounding states.

When you are leading the charge to advocate for employees of this shaky industry, this is indeed no time to put your feet up. *The Boardwalk Journal* was able to catch up with McDevitt, who finds himself in the eye of Atlantic City's Renaissance hurricane, to ask his opinion on what to bet on in the future.

How have the responsibilities of the President of Local 54 changed over your sixteen-year tenure?

I have definitely gained more experience. I have learned to be flexible in order to respond to the needs of my members.

Only about fifteen percent of your membership turned out to vote during last year's election. How to you explain the lackluster turnout?

Well, if you look at the numbers, they are better than the turnout for a state primary.

What challenges do you face in getting your membership more involved?

I would just say to them that we have a democratic union and they have the right to voice their opinions. I would tell them to just get involved.

Describe your relationship with Mayor Langford?

It's good and functional. I just think that somewhere along the line, the Langford administration lost the ability to relate to working people. Langford is working for his friends and family. If you look at the city payroll, it is about friends and family. When we start to meet about contracts, it's going to get hot.

What about Senators Whelan and Sweeney? Politics have done nothing to move our union forward. Whelan is a closeted anti-union supporter. Politicians operate under the notion that the working people don't deserve a voice. My membership is made up of minorities and single women for whom they have no affinity.

Do you think that Governor Christie is taking the resort in the right direction? Christie is the first governor I have dealt with — and I have dealt with seven that has actually appreciated the Atlantic City casino industry. He has put his own name on the line with the creation of the tourist district.

Are we putting all our eggs in one basket with the tourist district plan? There is no other basket.

How did you arrive at the decision to change your political affiliation?

There was no real Republican presence in our city. So for me to get really involved on a local level, I had to change parties.

You have been outspoken about the Revel project. Has your opinion softened at all? Not at all. Revel needs to play by the same rules as everybody else. Until then,



Local 54 will oppose them every step of the way. They want everybody else to fulfill their promises and not fulfill their own.

How are you combating the recent layoffs that occurred as a restructuring after the demise of the Casino Control Commission (CCC)?

To tell you the truth, my member's credo is not going to be any different. They are invisible. It's not a knock on the CCC. It's just the way it is.

If you could change one thing about the city, what would it be?

I would find the \$2 billion the city lost and get us back to the \$5.2 billion we earned back in 2006.

What would you like to accomplish in the next two years for the city and its employees?

I am just now approaching an equal amount of years as a service employee and as president of the union; sixteen years on both sides. In my seventh term, I would like to focus on fair casino contracts, and work closely with the governor's office. All of the people in Christie's cabinet are experienced, focused, and I have a great respect for all of them.

Do you have higher political aspirations yourself for the future?

No. I know that most politicians are full of it. I do not want to be in that environment.

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The Controversial Mr. Small

Despite his two state indictments and racy hip-hop parties, ambitious Atlantic City Councilman Marty Small is positioning himself to rise to the top



arty Small will run for mayor again. It's the next step in the Atlantic City councilman's return to normalcy after being handed his second acquittal on voter fraud charges in less than a decade. Of course, he won't admit it ... yet.

If you ask Small about his plans for the city mayor's seat, which will be up for contest in 2013, the councilman sounds like a typical politician. "The next mayor's race is two years away. I'm not ruling anything out," he said in a recent interview, all but reading from an politician's guide on how to duck an early candidacy

question. But there's nothing typical about Small, who has constantly stirred controversy since establishing himself at City Hall, from his two state indictments to his at-times-raucous hip-hop parties to his street mentality despite his public office. Much of what makes him

BY MICHAEL CLARK

"If I'm going to be forced out of office, it's going to be by the people, not anyone else," Small said.

who he is as a politician was put on hold in September 2009 when the state Attorney General's Office indicted Small on charges of voter fraud connected to the Democratic mayoral primary earlier that year.

The charges were the second set in less than five years for the youngest member of City Council, and he watched helplessly as most in Atlantic City left him for dead. By that time, his political obituary had already been written. As Small puts it, he "failed miserably" in the 2009 mayor's race, going from the arguable favorite to an easily digestible meal for incumbent Mayor Lorenzo Langford, walloping the councilman in every city ward.

Being mayor was Small's greatest dream and ultimate goal since he joined the city's political realm. And he made no secret about it. On his self-written profile on the city's official web site, Small wrote that he was determined to one day become mayor, almost like a grown child aspiring to work in his dream job and eager to tell as many people as possible.

After his devastating loss, Small was embarrassed. A proud man by nature, he had to congratulate the mayor after saying harsh things about him during the race — including implying that Langford is a racist. A loyal friend by nature, he watched as his campaign workers vandalize his home on Election Night when their pay checks didn't come quick enough. An outspoken man by nature, Small was forced to take a backseat and lay low.

So, who would return to such an endeavor that could lead to such a dismal situation again? Marty Small. The proof is in his most recent actions, clearly deciding to make few changes in his life despite the jarring experience he just recently survived. Small initially questioned whether he wanted to stay in politics after being acquitted in his second trial. Facing a re-election race not long after the verdict, Small and his wife, La'Quetta, seriously discussed whether he should put himself back in an election atmosphere where ballots are being handled, votes are being cast, and the state is clearly watching.

In the end, he took the risk — again. Small just celebrated a large-margin victory in the 2nd Ward City Council race on June 7, defeating no-name challenger Ali Cottrell.

"If I'm going to be forced out of office, it's going to be by the people, not anyone else," Small said.

Next on the list in his quest to return to being the real Marty Small: party.

Small is returning to his alternate job as an event coordinator/ promoter with "A Midsummer Night's Dream: An Evening of Innocence and Elegance." The party, scheduled to be held on July

9 from 10 P.M. to 4 A.M. at One Atlantic inside The Pier at Caesars Hotel and Casino, is an unofficial celebration of his acquittal and opens up another opportunity for outsiders to criticize and scrutinize the controversial politico.

"Just like in anything, everybody likes a good comeback story," Small said of his latest party. "I haven't done an event in two and a half years. My constituents don't have a problem with it. It's the political pundits. And if these other politicians had the ability to throw the parties that I have, they'd do the same thing."

Small made a name for himself in Atlantic City for throwing lavish hip-hop events at hot spots around the resort, from the Trump Taj Mahal Casino Resort to the Borgata Hotel Casino & Spa. His first party, dubbed "The Marty Small Ball," was thrown at the Atlantic City Convention Center as a celebration for his first election to City Council in 2003. The success, and minimal criticism, of that event pushed Small to do more.

Then came "3 The Hard Way," a gala event at the 40/40 Club in 2006 and billed as "an affair for the grown and sexy." Instead, the crowd grew cold and testy. The event's organizers pulled the plug early after several disorderly persons arrests were made following several people breaking through security.

Small faced severe criticism for his part in the event and his parties have been the subject of scrutiny ever since. Small reflects on the experience with frustration, repeatedly insisting the troubles were part of an isolated incident that occurred, at least partly, because he was "young and hot-headed."

"People are going to talk about anything you do," he said. "It may be coming from an envious standpoint. But I only had one incident and it was an isolated incident."

Small has also never released any financial records surrounding those events. During his interview with The Boardwalk Journal, Small refused to divulge his past earnings from the event.

"It's nobody's business what I make or what I lose on an event," he said. "I don't see people asking Jay-Z what he makes from (his ownership of) the 40/40 Club."

Jay-Z is also not a politician. And based on some of Small's actions, he doesn't seem like one either. Small came from the streets. and in many ways is an incredible success story. Raised without a father in the city's impoverished 2nd Ward, his participation in community activities as a youngster led to community leadership when he got older, from organizing midnight basketball events to coordinating the city's Safe Haven program.

But there are other parts of his character molded by his upbringing, including the code of the city's streets. Small was



The Small family, from left to right: Dr. La'Quetta Small, Jada, 3, Marty Jr., 1, and Marty Small

accused during his trial of taunting State Police informant Eddie you have proper representation or else something could happen to Colon as the prosecution's witness walked into court. Colon, a you." campaign-worker-turned-squealer, was wired for sound and video It's understandable that Small would see things that way. during Small's race for mayor in 2009, searching for improprieties Something has happened to him — twice. And yet, he insists on and, at times, attempting to corner the councilman into breaking the returning to his life as it was and re-applying himself to his life law. Small allegedly called Colon a snitch and reportedly tugged on aspirations as they were before his indictment. his suit jacket in a threatening manner, according to the state. Small's One change he has made, he said, is renewing his connection bail was threatened because of the alleged incident, but nothing ever with God. His religious awakening was actually underway right

came of it. The councilman still denies doing anything wrong. before his indictment in September 2009. Small had previously "I didn't call him a snitch," he said. "The situation with Eddie approached church officials at Second Baptist Church about joining Colon is he wore a wire for government — I didn't have to say the congregation after the election, hoping to avoid likely criticism anything." that he joined only to cater to voters. On August 30, he was re-Small attempted to dodge several questions about what he baptised and said he felt reborn. On September 3, four days after truly believes in regards to speaking to law enforcement — whether his awakening, Small's nighmare began when the Attorney General's people should assist criminal investigations or if snitching is the Office released his indictment.

ultimate sin.

"All I'm going to say is people have a right to believe in what they believe in," he said, persistently ducking making a public choice.

But when asked what advice he would give to 2nd Ward child who had witnessed a vicious beating and was being questioned about it, Small didn't go one way or the other. He, like he always does, went his own way.

And there's no better place to be in Atlantic City to get your voice heard than the mayor's seat. The next step is again seeking the office of mayor. Since being defeated two years ago, and an "Get a lawyer," he said, strictly serious. "You have to make sure indictment hanging over him, Small has had little time to weigh in



"As soon as I made a plan to do different, I got hit with that," he said. "But now, with everything behind me, I've never felt better in my life. I really feel that I'm gettng my voice back. Not that I ever lost my voice, but it was definitely toned down."



on the issues of the city. But there's been no shortage of material.

Last summer, Gov. Chris Christie descended on Atlantic City with a vague plan to revitalize the slumping resort by injecting a stronger state presence on Absecon Island. Although Langford guardedly supported the state's plans to help, as more and more details emerged and the state's hand in Atlantic City grew bigger, the issue erupted into an all-out war of words between Langford and Christie.

Now, the Casino Reinvestment Development Authority holds considerable power — including the authority to make planning and zoning decisions — over every one of the high-traffic tourism areas in the city, limiting elected city officials power to the neighborhoods outside of the bustling sections that make up much of the resort.

The mayor threatened to sue the state for violating the city's right to homerule. He likened the plan to South African aparthied, claiming the state only wished to inject money and resources to help the city's dominant, white-owned businesses, while the low-income black communities continue to fend for themselves. Throughout all of this, Small stayed quiet.

"That was one of my most frustrating times," he said. "I'm a pretty outspoken councilperson. But when this was swirling, I was in the middle of a trial. I had to kind of play the background ... I mean, the same state government that was trying to partner or takeover the city, depending on who you listen to, was also trying to put me in jail. It was tough to say much at all with all of that going on. Not to mention every time your name appears in the paper, it has to include, 'Oh, by the way, he's facing charges."

But Small doesn't hesitate to weigh in now. "There's no sense in crying over spilled milk," he said. "We have to hope that everything is done in a respectable way, in a cooperative way... With all things considered, I think (the mayor has) done a pretty good job."

Although he unenthusiastically endorsed the mayor's overall handling of the battle between the state, he did object to Langford's highly-criticized spectacle earlier this year when he put an unknowing secretary in the office of the governor's chief of staff on speaker phone in front of a room filled with media as he preached the need for community involvement in the state's plans.

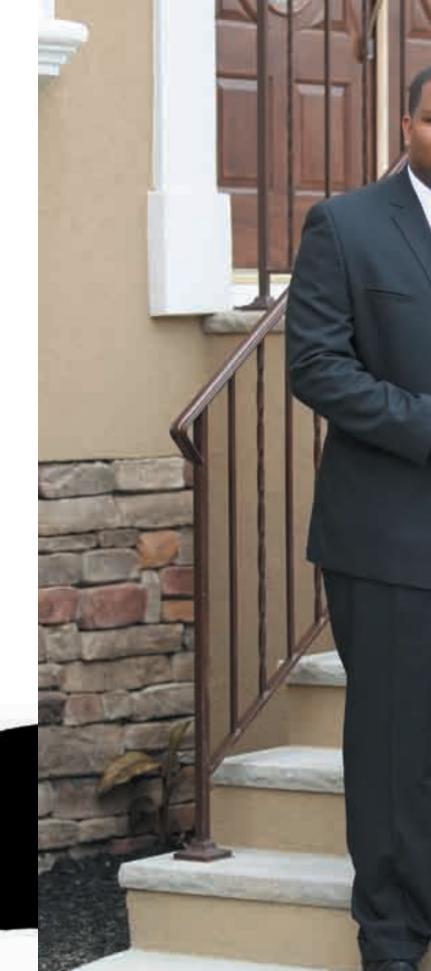
"I spoke to him about it," Small recalls. "I understand what he was trying to do. He was stepping up for the residents. I just wouldn't have had it on speaker. People could think that every time he's on the phone with them now they have to wonder who else is on the other end."

His moderate criticism of Langford is moot. The mayor has stated several times he will not run for re-election in 2013. If he stays true to those words, Small could find his name at the top of a short list of potential candidates who can avoid battling the always difficult odds of running against an incumbent.

"It's definitely intriguing," Small acknowledged.

If Small did decide to jump at the intriguing opportunity, it surely would be received differently by different people. Some would call it brave. Others would consider it foolish. But one thing is for certain: it's undoubtedly Marty Small.

"Now, with everything behind me, I've never felt better in my life. I really feel that I'm gettng my voice back. Not that I ever lost my voice, but it was definitely toned down."







From Families to the Famous... Downbeach Tourism in the Summertime

BY DANILELLE DAVIES

ew Jersey sure has had its fair share of glam lately. From the cast mates of "The Jersey Shore" and "The Real Housewives of New Jersey" to the couples in "My Big Friggin Wedding," it seems that New Jersey is full of people we just can't stop watching. Add to this roster the critically acclaimed new HBO series, "Boardwalk Empire" and it's hard to find a water cooler conversation that doesn't involve the Garden State. And I had thought the state had reached its height of entertainment during the reign of Tony Soprano.

As glamorous as New Jersey seems to be getting onscreen, the state is equally impressive in its real-life famous people lineup. We are the hometown state to entertainment powerhouses Bruce Springsteen, Jon Bon Jovi, Michael Douglas, Danny DeVito, Meryl Streep, and John Travolta. More interesting than the fact that these celebrities hail from New Jersey (after all, you don't choose where you're born) is that more and more, the rich and famous are coming to New Jersey. And many of them are coming right here, to the Downbeach community.

It really shouldn't be much of a surprise. The Downbeach community boasts some of the most beautiful beaches in the state. And while neither Ventnor, Margate, or Longport have the draws that neighboring towns Have — neither the amusements of Ocean City and Wildwood, or the casinos and nightlife of Atlantic City they offer something else entirely ... the peace and quiet of quaint coastal towns.

The proximity to the hustle and bustle of neighboring tourist destinations Ocean City and Atlantic City make the Downbeach area the best of both worlds. Visitors can spend a day on the rides in Ocean City, or an evening in the casinos, and then return to the



<u>ebrity Sightings in Downbeach</u>



Cole Hamels



Keith Urban



Kim Delaney

Philadelphia Phillies

outfielder Shane Victorino

frequents Two Cents

Plain ice cream

parlor in Margate.



Shane Victorino

relative quiet of Margate, Ventnor, or Longport.

According to Margate's city clerk, Thomas Hiltner, some people want to simply be in the quiet. He should know. Hiltner has spent the last twenty six years as Margate's city clerk, and it's clear he is proud of his town.

"Margate has done a remarkable job of investing wisely in its community. We have a great recreation system, great schools, and a great infrastructure. We have a strong rigid land use plan, and a strong code enforcement program. And, it's a nice looking community," explained Hiltner.

"Margate has spent a lot of money on this infrastructure," said Hiltner, as he explained the three to four million dollar investment Margate makes on its infrastructure each year. "Why is Margate desirable? Because of this investment."

Margate is home to a low tax rate, stable government, beautiful beaches, and a lack of the commotion found in other seaside resorts. The investment Margate spends on itself may have its naysayers, but, according to Hiltner, "the proof is in the pudding." During the recent recessionary period, most communities lost value. Margate gained in value. So did Longport. All in all, the three towns making up the Downbeach community remain extremely attractive, to both full time residents as well as tourists.

According to the 2010 census, there are approximately 6,500 full time residents in Margate, 13,000 in Ventnor, and a scant 895 in Longport. late seventies. She was performing in a show at Resorts and staying in

Yet each of the three towns host seasonal crowds during the summer, even tripling their winter population in some cases. It's in the faces of these seasonal guests that you will spot a celebrity or two, eager to take in the benefits of a small coastal community with privacy that isn't easy to find in better known starspotting sites like the Hamptons and Martha's Vineyard.

Well before they were famous, both screenwriters Mark Klein, who

wrote the movie Serendipity and Scott Neustadter, writer of (500) Days of Summer, were born and raised in Margate, as were singer/songwriter Nancy Falkow and professional wrestler John "Tank" Toland. Former linebacker for the New York Jets, Greg Buttle, grew up in Atlantic City but was a champion oarsman for Margate City's beach patrol.

While the Downbeach area has its local shining stars, it is also home to many visiting celebrities. For as long as local residents can remember, there have always been star spottings in the Downbeach area. Many locals remember the days when Barry Manilow used to stay in the area. Manilow stayed in both Margate and Ventnor, preferring to stay in a house rather than a hotel when he was performing in Atlantic City. Others remember seeing Buddy Hackett, who stayed in a home on the beach block of Margate, or crooner Vic Damone, who has a residence in the same town.

A former Hilton employee who wishes to remain anonymous remembers clearly a house in Longport that housed the likes of Diana Ross, Paul Anka and Liza Minelli while they were performing in Atlantic City.

Margate resident Kristi Perkins caught sight of two celebrities, each while filming movies in Margate — Nicholas Cage and David Schwimmer (who filmed the movie Duane Hopwood in Margate in 2005).

Contractor Jim Cox of Seaville remembers meeting Cher in the

Ventnor when Cox and his friend met the star. Cox had a date with his soon to be wife that evening, but his friend spent the day with Cher, driving around in her limousine and shopping, reporting to Cox later that he had "a great time."

Margate resident Andrea Zakheim-Poetsch recalls when her cousins ran across the street from their Margate home to get the autograph of Johnny Matthis, who had given a concert in Atlantic City the night before. Former

Northfield resident Lorraine Buchakjian can remember running into Matthis as well. "It was at the Shoprite in Somers Point, and he was using a cane ... I sort of timed my shopping so I would run into him during checkout, and I asked for his autograph. He was so nice."

There is also the notorious mobster Phil Leonetti, who had major ties with the Scarfo family and who eventually testified against his uncle, Nicky Scarfo, putting a huge crimp in the style of the Philadelphia mob scene. Leonetti once owned a place at the Margate Towers.

While most of the aforementioned stars visited the area in the past, the Downbeach area is still a home away from home for many athletes, actors, singers and politicians, as well as a vacation paradise for generations of families.

As summer gears up, restaurants and other facilities are preparing for an influx of visitors. According to Sheryl Rubin, Membership Director of the Milton & Betty Katz Jewish Community Center, the JCC prepares for the season by increasing the number of fitness classes they offer, rearranging schedules to accommodate members, hiring additional staff, and of course, preparing for eight weeks of summer camps that will cater to over 500 children over the course of the summer. Membership can as much as double during the summer, and even big name stars hit the facility to utilize its state of the art gym. According to Rubin, megastar Keith Urban has been one of those people.

According to their Facebook page, the ever popular Steve & Cookie's by the Bay in Margate features a special summer menu with customer favorites like the Ugly Ripe Tomato Salad and Chilled Seafood. The restaurant is hugely popular, both with year round residents as well as Downbeach visitors, including Philadelphia Phillies pitcher Cole Hamels and outfielder Shane Victorino (who's also been spotted at Two Cents Plain ice cream parlor in Margate).

At Sage restaurant in Ventnor, summer means extended hours and days of operation. Open seven days a week during the tourist season, Sage features lots of summer specials, particularly fresh seafood entrees, as well as popular outdoor seating, enabling the restaurant to accommodate more guests. Fish orders are placed daily based on the reservations they receive, and Yianni Papaspanos, Restaurant Manager, reported they order four to five times as much seafood during the summer than in the winter. According Papaspanos, the restaurant fills up fast so reservations are recommended. While there, guests may catch a glimpse of actress Kim Delaney, who visits the restaurant whenever she's in town.

Downbeach can be wonderful in the summer season, but some celebrities have made the Downbeach community their full-time homes. Chris Ford, former head coach of the Boston Celtics, resides full-time in Margate. Red Klotz, former NBA point guard with the Baltimore Bullets and coach of the Washington Generals (the team that tours with and plays the Harlem Globetrotters) also lives in Margate. Famous DJ Jerry Blavat, "the Geater with the Heator" owns a Downbeach home, and so does Dennis Seidenberg, hockey player for the Boston Bruins. Renowned broadcaster Ed Hurst owns a summer home in Margate, and Lewis Katz, New Jersey Nets owner, owns a home in Longport.

Downbeach residents have good reason to be proud of their community. Between the beaches, the restaurants, the community centers, and the schools, the area serves as ideal place to live, visit, and maybe even spot a star. BWJ

Dare to Dream

In the market for some high-end Downbeach real estate? Check out these three magnificent homes at the top of their league, currently reigning as the most expensive on the market



\$6,750,000

Hollywood meets the beach! Palatial and unique oceanfront estate located on the beach and boardwalk. The gorgeous 13,000 sq. ft. main home includes 8 bedrooms, 8 baths, fantastic views, sports bar, gym, elevator, fireplaces, sound, security & lighting systems, pool, spa with cascading waterfall, balconies, heated garages, mini-golf course, and much more! The guest house also features two bedrooms and two baths! Address: 5802 Boardwalk, Ventnor,

\$5,100,000

Unique and exquisite parkway oceanfront location! One of the last remaining oceanfront parcels this size. The possibilities are endless, with 6,000 sq. ft., 7+ bedrooms, 3 car garage swimming pool, cabana, huge yard, patio, and decks galore. House is located on a $53 \times$



80 lot, and there is a separately deeded 50×80 oceanfront lot with which the owner has secured a permit for a new home. Fantastic private setting with superb ocean views and a realistic price, this is an excellent opportunity for a new dream home or to renovate an existing home. Address: 108-110 South Sumner Avenue, Margate.

\$6,995,000

Fantastic home in special location! Beachfront estate located at "the end of the island," the Point Area of Longport. Only three years old, this magnificent home is 6,000 sq. ft., had 15 rooms, 9



bedrooms, 10 bathrooms, swimming pool, and an elevator, with traditional "old Longport" design. It is cedar-clad with a slate roof and a brick foundation. Address: 1209 Beach Terrace, Longport.

Pool Hopping in Atlantic City

Atlantic City offers visitors some of the best pool experiences in the region. Come with us on a hot summer day as we go pool hopping, and check out our favorites places to relax in the city



Pool Hopping in Atlantic City



 Chosen by USA Today as one of the Top Ten roof top bars and lounges in America, the Cabana Club at **The Chelsea** is Atlantic City's answer to a Vegas style beach club and the only open air nightlife experience in the city. This summer season at the Chelsea Hotel, the Cabana Club will feature live DI's and performances nightly. The outdoor deck is surrounded by lushly landscaped wood planters and anchored by an island bar. The lounge area is filled with communal seating areas, perfect for cocktails and conversation, while the pool is lined with private cabanas that feature plasma screens and private stocked mini bars great for partying or lounging. Additionally, the Cabana Club Concierge will

offer rotating services throughout the day, such as masseuses, palm readers, and chilled hand towels.

The Chelsea has worked to create an extensive cocktail list, including handcrafted cocktails and a bottle menu focused on Rose, Champagne, and premium liquors. Also available are pitchers of fresh sangrias, daiquiris, and margaritas. Cabana Club will feature DJ's, performances, and events weekly on Friday and Saturday nights from 10 P.M. - 4 A.M., as well as daytime pool parties on Saturday and Sunday from 2 P.M. - 8 P.M.

The Rooftop Pool at Caesars Atlantic City Hotel & Casino is the ultimate pool, lounge, and nightspot. The ideal vantage point to overlook the ocean and stretch of sandy beaches, this rooftop oasis is the perfect place to relax. Hop into the crystal clear water and you become part of the landscape. Remember to leave the kids at home, as this is an adults only venue. Indulge in signature cocktails at sunset. Nightlife events are open to the public starting at 8 P.M. Spectacular setting. Spectacular people. Spectacular fun.





▲ With its unique architecture, the indoor-outdoor pool at **Resorts Casino Hotel** provides guests with a truly relaxing experience. Enjoy sweeping views of the ocean from the pool as the warm water washes away the stress of the day. Visit the well-pointed fitness room for a cardiovascular workout. Those looking for an extensive weight training session will also find just what they're looking for at the Resorts Spa.



✓ With indoor and outdoor pool options exclusively for hotel guests only, the **Tropicana Atlantic City Casino and Resort** is the ideal place to unwind at the beach. Open year round, the resort's heated indoor pool, located on the sixth floor of the South Tower, is open daily from 10 A.M. to 6 P.M., and 10 A.M. - 7 P.M. on Saturday. Their luxurious outdoor pool, overlooking the ocean and boardwalk, is a favorite spot for visitors to retreat and is open seasonally on weekends beginning Memorial Day from 10 A.M. - 6 P.M., and 10 A.M. - 7 P.M. on Saturday. Beginning July 4th weekend through Labor Day, their outdoor pool is open seven days a week. Canopies and lounge chairs are available and The Blue Parrot Pool Bar offers divine beverages and snacks.

▼ Some pool hoppers may say that **The Pool at Harrah's Resort** had a split personality. During the day, it is an indoor tropical oasis ... always a perfect 82 degrees and the water is warm, 365 days a year. Pick out your own comfy lounge chair and relax with a book or fall asleep as the island tranquility washes over you. Caribbean cuisine and refreshments await you, served poolside. Feel your tension melt away as you soak in one of the six secluded hot tubs. Take your experience to another level by renting one of their twelve private, poolside cabanas. A hostess will cater to your every need as you watch TV, listen to music, or simply take a nap.

By night, the setting turns into one of the hottest club scenes in Atlantic City. The heart-pounding atmosphere consumes you when you step through the door. Their house and guest DJ's take "party" to the next level. Choose how you mix ... and mingle. Slink up to the bar for a drink, then hit the dance floor, or check out the balcony, where celebrities like Carmen





Electra and Kim Kardashian have been known to party. You never know who you might bump into. Be the envy of the crowd, reserve a poolside table and let their bikini clad waitresses provide first-class bottle service. Better yet, show off your VIP status as you watch the scene unfold around you from a private cabana.



THE DINING GUIDE

"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world." — J.R.R. Tolkien

Honoring Tradition at Harry's

Frank Dougherty recently opened Harry's Oyster Bar & Seafood inside the historic Tower at Bally's Casino. The new eatery features an extensive raw bar and fresh seafood selection in a fun and relaxed atmosphere, with beautiful views of the boardwalk. Shay says the best way to describe their

newest venture is, "A classic oyster bar meets pub meets sports bar, all wrapped into one."

The Dougherty name is no stranger to Atlantic City, with the family's first establishment opening over 100 years ago. At a very young age, Frank Dougherty began his restaurant career standing on milk crates while washing dishes in his great-grandfather's restaurant, Dock's Oyster House. His fond memories of his great-grandfather, Harry "Dock" Dougherty have stayed with him through the years, even serving as inspiration for his new restaurant. He explains, "He (great-grandfather) opened Dock's 114 years ago, and his concept at that point was the classic seafood house of the shore; just fresh seafood, whatever he could get off the docks, simply prepared in a nice setting."

When the opportunity presented itself to

honor his great-grandfather's legacy, Dougherty said he and his wife decided to name their new classic seafood restaurant after him, Harry. Embracing the past, yet adding some modern touches, Harry's has dark wood walls, white tile, tin ceilings, and a prime location. Old black and white photos adorn the walls, showing Atlantic City in its heyday.

According to the owners, Harry's is a throwback to the days of what it was like when Dock's Oyster House opened in 1897. Dougherty describes the new restaurants concept as returning back to

Owners Frank Dougherty

and Maureen Shay

enowned Atlantic City restaurateurs Maureen Shay and his family's roots, "It's very affordable, it's very casual, it's meant to be a place where you can stop in get a burger, get a sandwich, or get a piece of fish and have a couple of beers."

By Veronica Dudo

In 2000, the husband-wife duo took over the day-to-day operations of Dock's. In 2005, they purchased the Knife & Fork Inn. Shay says Harry's fits right into the family. While the three restaurants

> celebrate the resort town and its colorful past, each establishment has its own charm. According to Shay, Harry's has a relaxed, seaside feel. "It's more laid back. It's definitely more casual, with a much bigger bar area with high top table to encourages casual dining. The dining room area has about 100 seats, but no table clothes. It is a lot more casual then either of the other restaurants."

There are two bars at Harry's, one inside and one outside overlooking the picturesque boardwalk. The focal point of the restaurant is its seven-foot, multi-tiered raw bar display that greets patrons when they walk in. Providing a rainbow of colors, the feature offers several different options, including 13 different oysters, clams, shrimp, crabmeat, lobster, and ceviche. The menu is printed daily, to offer the freshest catches available. House specialties include a

classic Lobster Roll, Oyster Po' Boys, and Harry's Clam Bake — clams, mussels, scallops, and a one pound lobster braised together with corn, red bliss potatoes, and chorizo. For the land-lovers, the menu offers sandwiches, burgers, steaks, and chicken, along with traditional bar appetizers, fresh salads, and house-made chowders and soups.

With delicious food, affordable prices, a fantastic view, and a nostalgic setting, Harry's Oyster Bar & Seafood is truly a classic seafood house at the shore; bringing old world charm back to the boardwalk in Atlantic City.



THE DINING GUIDE

Chicken Somers Point

by Chef JD Austin

Try these chicken breast medallions in a sweet crab orange sauce

3 Chicken Breast Medallions
1/4 Orange Zest
1 cup Flour
6-oz. Jumbo Lump Crabmeat
1/2 lb. Whole Butter
2 Whole Eggs
1 cup Bread Crumbs
5-oz. Grand Marnier
3 tbsp. Light Brown Sugar
10 Sprigs, chopped and washed
Curly Parsley
4 Orange Wheels
1/2 head Broccoli Crowns, blanched and chilled
Salt
White Pepper

Dredge the chicken through the flour, then dip in eggs. Combine orange zest and bread crumbs, season with salt and pepper. Press chicken in bread crumbs, then sauté in olive oil until brown. Set aside.

Melt whole butter in pan. Incorporate brown sugar, and then flame Grand Marnier, stir to a creamy sauce, adding spoons of whole butter as you stir the sauce. Reserve 3-oz. of the sauce on the side for the broccoli. Add the crabmeat to the sauce, and spoon on top of the chicken.

Toss blanched broccoli with sauce and stuff orange wheels with broccoli. Garnish with fresh parsley and serve.

Enjoy!



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> Angeloni's II 2400 Arctic Ave Atlantic City, 08401 609-344-7875

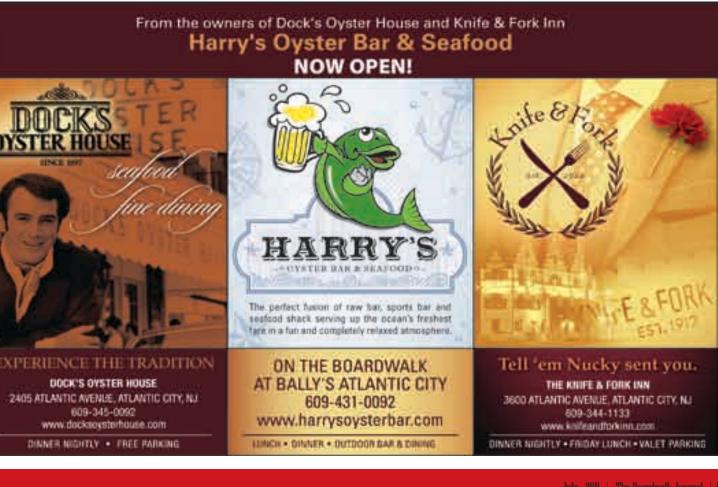
Arturo's Park Place & The Boardwalk Bally's Atlantic City Atlantic City, NJ 08401 609-340-6709

Atlantic City Bar & Grill 1219 Pacific Ave Atlantic City, 08401 609-348-8080

Buddakan

1 Atlantic Ocean The Pier Shops at Caesars Atlantic City, NJ 08401 609-674-0100

Café 2825 2825 Atlantic Avenue Atlantic City, 08401 609-344-6913



LOCAL RESTAURANT GUIDE

Carmine's 2801 Pacific Ave. The Quarter @ Tropicana Atlantic City, NJ 08401 609-572-9300

Casa di Napoli 801 Boardwalk Showboat Casino Hotel Atlantic City, NJ 08401 609-343-4340

Chef Vola's 111 South Albion Place Atlantic City, 08401 609-345-2022

Chelsea Prime 111 S. Chelsea Ave. Atlantic City, NJ 08401 609-428-4545

Continental Restaurant

1 Atlantic Ocean The Pier Shops at Caesars Atlantic City, NJ 08401 609-674-8300

Cuba Libre Restaurant & Rum Bar 2801 Pacific Ave. The Quarter @ Tropicana Atlantic City, NJ 08401 609-348-6700

DJ's Steakhouse

Brigantine Blvd & Huron Ave. Trump Marina Hotel Casino Atlantic City, NJ 08401 609-441-2000

Dock's Oyster House

2405 Atlantic Avenue Atlantic City, NJ 08401 609-345-0092



Local Restaurant Guide (con't)

FIN at the Tropicana Brighton & Boardwalk Atlantic City, NJ 08401 609-340-4000

Fornelletto

1 Borgata Way Borgata Hotel Casino & Spa Atlantic City, NJ 08401 609-317-1000

Fred & Ethel's Lantern Light Tavern 1 N. New York Rd. (Rt 9 & Moss Mill Rd) Smithville, NJ 08205 609-652-0544

Gallagher's Steakhouse at Resorts 1133 Boardwalk

Resorts Atlantic City Atlantic City, NJ 08401 609-340-6555

Gino's Pizza & Grill 1200 Atlantic Avenue Atlantic City, NJ 08401 609-347-4747

Girasole Ristorante 3108 Pacific Ave. Atlantic City, NJ 08401 609-345-5554

FIN Tropicana Casino and Resort 2831 Boardwalk Atlantic City, NJ 08401 800-345-8767

Flying Cloud Café 800 N. New Hampshire Ave Atlantic City, 08401 609-345-8222

Harbor Pines Golf Club 500 St. Andrews Drive Egg Harbor Twp, NJ 08234 609-927-0006, x 19

Harry's Oyster Bar & Seafood On the boardwalk Bally's Atlantic City Atlantic City, NJ 08401 609-431-0092

> Historic Smithville Inn 1 N. New York Rd. Smithville, NJ 08205 609-652-7777

Il Mulino New York 1000 Boardwalk at Virginia Ave. Trump Taj Mahal Casino Atlantic City, NJ 08401 609-449-6006

Irish Pub St. James & Boardwalk Atlantic City, 08401 609-344-9063

Izakaya Modern Japanese Pub 1 Borgata Way Borgata Hotel Casino & Spa Atlantic City, NJ 08401 609-317-1000

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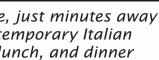
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Henry Poreda, Saloonkeeper, Sonny's Saloon and Casino Las Vegas, Nevada

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Local Restaurant Guide (con't)

Josephs Restaurant at **Renault Winery Resort** 72 N. Breman Ave. Egg Harbor City, NJ 08215 609-965-2111

Knife & Fork Inn 3600 Atlantic Ave Atlantic City, NJ 08401 609-344-1133

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Manna Restaurant 8409 Ventnor Ave. Margate, NJ 08402 609-822-7722

Max's Steakhouse Mississippi Ave. & Boardwalk Atlantic City, NJ 08401 609-441-6777

McCormick & Schmick's 777 Harrah's Blvd. Atlantic City, NJ 08401 609-441-5579

Mia 2100 Pacific Ave. Caesar's Atlantic City Atlantic City, NJ 08410 609-441-2345

Morton's The Steakhouse 2100 Pacific Ave. Caesar's Atlantic City Atlantic City, NJ 08410 609-449-1044

Nero's Grill 2100 Pacific Ave. Caesar's Atlantic City Atlantic City, NJ 08401 800-223-7277

Ono -Pan Asian Bistro Boston & Pacific Aves Atlantic City, NJ 08401 609-340-7220

Patsy's Italian Restaurant Boston & Pacific Ave. Atlantic City Hilton Casino Resort Atlantic City, NJ 08401 609-347-7111

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Local Restaurant Guide

THE DINING GUIDE

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Polistina's Restaurant 777 Harrah's Blvd. Harrah's Resort Atlantic City Atlantic City, NJ 08234 609-441-5100

Ram's Head Inn 9 West White Horse Pike Galloway, NJ 08205 609-652-1700

Red Square 2801 Pacific Ave. The Quarter @ Tropicana Atlantic City, NJ 08401 609-344-9100

Reflections Cafe 777 Harrah's Blvd. Harrah's Resort Atlantic City Atlantic City, NJ 08234 609-441-5100

> Sage 5206 Atlantic Ave. Ventnor, NJ 08406 609-823-2110

Seaview Resort 401 S. New York Rd. Galloway, NJ 08205 609-652-1800

Steve & Cookie's By The Bay 9700 Amherst Ave. Margate, NJ 08402 609-823-1163

Teplitzky's 111 S. Chelsea Ave. Atlantic City, NJ 08401 609-428-4550

The Palm Atlantic City 2801 Pacific Ave. The Quarter @ Tropicana Atlantic City, NJ 08401 609-344-7256

The Reserve Seafood & Steak Park Place & The Boardwalk Bally's Atlantic City Atlantic City, NJ 08401 609-340-2350

> **Tomatoe's Restaurant** 9300 Amherst Ave. Margate, NJ 08402 609-822-7535

Trattoria Il Mulino 1000 Boardwalk at Virginia Ave. Trump Taj Mahal Casino Atlantic City, NJ 08087 609-449-6004

Tre Figlio Restaurant 500 W. White Horse Pike Galloway, NJ 08215 609-965-3303

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Wolfgang Puck American Grille 1 Borgata Way Borgata Hotel Casino & Spa Atlantic City, NJ 08401 609-317-1000

Anthony's Out to Lunch FORMICA BROS. BAKERY CAFÉ

WE ARE ALL CREATURES OF habit. We like to sit in the same seats in the movie theater, pull up to the same bar stools for happy hour, and certainly, we always come back to a restaurant that serves great food. For us, barely a week goes by before the guys at work start begging each other to hit up Formica Bros. Bakery **Café** in Northfield. Someone always comes up with an excuse to go to Northfield just so we can go to our favorite sandwich shop. Open the door to Formica's

and you will be greeted with a near endless display of breads, pastries, and Italian specialties. (This must be what heaven is like.) Whatever you do, do not lose focus in the Antipasti Salad, get lost in the Tomato Pie, or dare to dine on dessert first. It takes a strong will to make it to the counter, but you must be try one of their excellent sandwiches. Plus, after lunch you can take all the goodies home that you want. Eric always uses his kids as an excuse to order more sweets than one person should consume. (I know Tommy and Emily never complain.)

When Eric is not salivating over five pounds of chocolate, he loves to order the Cheddar Jalapeno Biscuit Sandwich (\$4.49). A fresh baked jalapeno and cheddar biscuit is layered with crispy bacon, egg, and even more cheddar cheese. Anyone who says that you can't have breakfast at any hour of the day clearly never had a bite of this amazing combination. One of Charlie's favorites

is the Roast Beef Cheddar Panini (\$8.24). Formica's takes

Certified Angus roast beef, adds cheddar cheese, caramelized onions, slathers on a chipotle sauce, and serves it panini-style on ciabatta bread. This bad boy gives you a little kick from the chipotle sauce, a sweetness from the caramelized onions, and the warm, crusty bread just perfectly melts the gooey cheddar cheese. No matter how many times we go to **Formica's**, Charlie always orders this sandwich. I try to order something new, and later beg him to switch halves with me. I just can't go a visit without it either.

When we heard our coworker Vince had never been to **Formica's**, we all changed our lunch plans and agreed it was our duty to take him. Vince ordered the Cranberry Turkey sandwich (\$8.24). This huge sandwich was packed with turkey, tomatoes, lettuce, a homemade cranberry mayo, and served up on toasted cranberry walnut bread. He took one bite and said. "This is awesome." The first half of the sandwich went down quickly, but he slowed during the second. We teased him until he finished, and Vince happily took a quick turkey nap on the way back to the office. There is a great variety of

sandwiches offered at Formica's. Vegetarians will love the Tomato, Mozzarella, and Basil Panini (\$7.99), while the meat-eaters can devour the Muffuletta (\$7.99) with salami, Black Forest ham, provolone cheese, and a homemade olive tapenade. We truly have never had a bad meal there. The service is so fast that no one ever has any trouble getting in and out for their lunch hour. No

Anthony Previti is a criminal defense attorney who appears frequently in Atlantic County Superior Court and he loves food. If you would like your restaurant featured, please send an email to: OutToLunch@boardwalkjournal.com.

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By Anthony Previti

matter how busy, we always make it back in time.

Formica's believes that "bread makes the sandwich." Even their menu lets everyone know that the sandwiches are created with freshly baked, handcrafted breads using artisan recipes handed down from generation to generation within the family. Not only are the breads as fresh as possible, they offer a unique taste and flavor. Anyone can put together a turkey club, but only **Formica's** can bring you their version on scratchmade pumpernickel. And it's that fantastic flavor that keeps them a steady feature on our lunch routine. Just one bite and you will be coming back again and again. So make Formica's a part of your daily sandwich rotation. Just try not to crowd up my lunch hour, unless you'll let me cut in line!





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Kensington Square 200 N. Tilton Rd. Northfield, NJ (609) 646-6565 formicabrosbakery.com

HOURS:

Monday - Friday 7 A.M. to 6 p.m. Saturday 8 A.M. to 6 p.m. Sunday 8 A.M. to 4 p.m.

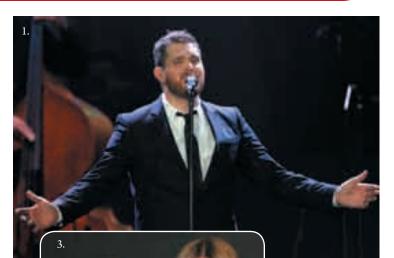
MENU:

The sandwich menu ranges from about \$3.49 to \$8.24. The menu is online, but you must stop in and see all the other amazing items for yourself.

TONY'S TIP:

Formica's has different sandwich specials every day. Make sure you check out the Specials Menu on the counter, or fill out the form on their web site to have it faxed to your office. A true sandwich lover always has the menu memorized even before walking in the place.

on the red carpet









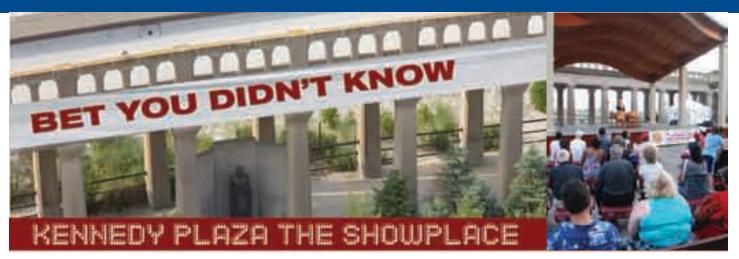
I. Grammy award winning singer Michael Buble performed in Historic Boardwalk Hall to a sold out crowd on lune 11. 2. Cheryl Burke and Mark Ballas, from the hit TV show "Dancing with the Stars" visit The Pool After Dark. 3. Nicky Hilton and her mother Kathy Hilton pose for a photo as they enjoy Atlantic City. 4. Crowds rocked old-school as they did "The Humpty Dance" with Digital Underground at Harrah's. 5. Multi-Grammy winner Lionel Richie, New York City Model Janine Leishear, and Don Marrandino, President of the Eastern Division for Caesars Entertainment meet backstage prior to the start of Richie's performance at the Circus Maximus Theater in Caesar's Atlantic City. 6. Singer/song writer Michael McDonald, formerly of The Doobie Brothers and Steely Dan, performed at the House of Blues 7. Baseball legend Pete Rose has a ball on his visit to Atlantic City in June.



Images by Tom Briglia / PhotoGraphics Photography







By Ken Calemmo and Kristine Kodytek

Kennedy Plaza is the only open-air venue on the Atlantic City Boardwalk complete with ample seating and standing room. The plaza is located just across the boards from Boardwalk Hall and Trump Plaza (Mississippi Ave. & The Boardwalk).

The plaza was dedicated in the name of President John F. Kennedy before the 1964 Democratic National Convention, which was held at historic Boardwalk Hall. Kennedy Plaza remains an important testament to government in our city. Just last summer, Governor Chris Christie used the plaza stage to announce his plan to reinvigorate Atlantic City as a first-rate tourist destination.

Visitors can spot Kennedy Plaza from the sand or boards by looking for a long stretch of columns, resembling a Romanesque ruin, which create the stage's backdrop and frame the beautiful Atlantic City Beach so that concert goers can indulge in the sun/moon/surf while listening to some of the best music to come to our town. Additionally, Kennedy Plaza is home to the only miniature golf course in Atlantic Cityideal for entertaining kids before or after a summer concert.

Kennedy Plaza will host a multitude of musical entertainment throughout the summer including: the Mardi Gras Shows, the International Night Series and the Chicken Bone Beach Concerts. Each show is free to the public and perfect for an evening out.

Mardi Gras Shows

Visitors can expect to hear the freshest sounds from New Orleans ranging from blues to soul, brought to you by the legendary Tony Mart's Entertainment in Somers Point. The acts will take the stage at 6:30 p.m., except Aug. 15, when the performance will begin after the "Atlantic City Salutes America's Armed Forces" Parade, and Aug. 17, after the "Thunder Over the Boardwalk" Atlantic City Airshow.

Schedule:

June 27 - The rockabilly Commander Cody Band.

July 3 - Jersey Shore Champ Billy Walton versus Mississippi Challenger Vasti Jackson July 11 - The Fabulous Thunderbirds featuring Kim Wilson

July 18 - The Music that made Tony Mart's famous performed by the Tony Mart Allstar Band including Danny Eyer and others. July 25 - Cyril Neville and Tribe 13 Aug. 1 - The Otis Clav Band Aug. 8 - Jumpin' Johnny Sansone and his band, with special guest Susan Cowsill Aug. 15 - The Soul Rebels Brass Band, The Billy Watson Band Aug. 16 - Jimmy Thackery and the Drivers, The Soul Rebels Brass Band Aug. 17 - Terrance Simien & the Zvdeco Experience, Lil' Martha Aug. 22 - Bonerama Aug. 29 - The Curtis Salgado Band Sept. 4 - Roomful of Blues, Honey Island Swamp Band

International Night Series

The Atlantic City Free Public Library partners with the City to host the Summer International Night Series each Wednesday in July and August. The hour-long performances, which showcase music and dance from various cultures around the world, begin at 7 p.m.

Schedule:

July 6 - Latin Jazz with Edgardo Cintron July 13 - Chinese Theatre Works performs dance/martial arts July 20 - Traditional and modern Celtic music by Raggle Taggle Gypsy-Os July 27 - Music, dance and song by Russian ensemble Barynya of New York Aug 3 - High-energy West African music and dance by Feraba



Aug. 10 - Kinding Sindaw performs music and dance of the Phillipines

Aug. 24 - Traditional Korean dance and music by Han Heung Mhurt Tae Korean Dance Troupe Aug. 31 - Traditional and humorous song and dance by Everybody Love Italian

Chicken Bone Beach Concerts

The Chicken Bone Beach Concerts are in their 12th year and feature the jazz scene's best talents and local up-and-comers as opening acts. The Chicken Bone Beach Historical Foundation, Inc. and The Atlantic City Free Public Library present these fan-favorite performances held Thursday nights in July and August from 7 - 10 p.m.

Schedule:

July 14 - Headliner: Dave Valentin; Opening act: Samar featuring Keith Hollis

July 21 - Headliner: Barbara Walker; Opening act: Eddie Morgan Rek'd 4 Jazz

July 28 - Headliner: Monnette Sudler; Opening act: Tony Day Quartet

Aug. 4 - Headliner: Dominick Farinacci; Opening act: CBB Youth Jazz Ensemble

Aug. 11 - Headliner: Tia Fuller; Opening act: Budesa Brothers Trio

Aug. 18 - Headliner: Helen Sung; Opening act: Dwain Davis Quartet

ken_calemmo@cooperlevenson.com



the last word

Details of A Culinary Rock Star

California native Guy Fieri talks about his many inspirations in and out of the kitchen

STARTING HIS LOVE AFFAIR WITH FOOD AT THE RIPE

old age of ten, Guy Fieri — the rowdy celebrity chef from California with his trademark bleached blond, spiky hair — sold soft pretzels from a three-wheeled bicycle cart he and his father built, named "The Awesome Pretzel." Through this venture, Guy earned enough money to study abroad as an exchange student in Chantilly, France, where he gained a profound appreciation for international cuisine. He then went on to graduate from the University of Nevada, Las Vegas with a bachelor's degree in Hospitality Management.

Guy and his business partner, Steve Gruber launched their Italian restaurant, Johnny Garlic's in Santa Rosa, CA in 1996. Since then, three others have opened across California, and a fourth is planned to open this summer. With the success of their first restaurant concept, the team developed Tex Wasabi's, a Southern BBQ and California Sushi restaurant. In 2011, the restaurant reopened to rave reviews after a \$1 million renovation.

In 2006, Guy premiered his first show, "Guy's Big Bite" on the Food Network. Today, this "culinary rock star" also hosts top-rated show, "Diners, Drive-Ins and Dives," as well as the special series "Tailgate Warriors," and guest judges on "Next Food Network Star." In March 2010, Guy made his debut as a game show host on the NBC primetime series, "Minute To Win It." The show became an instant success, and is currently airing its fourth season.

Guy's first book, released in 2008, was based on his widely popular show, Diners, Drive-ins, and Dives: An All-American Road Trip... with Recipes! A follow- up book, More Diners, Drive-ins and Dives: Another Drop-Top Culinary Cruise Through America's Finest and Funkiest Joints, hit stores in November 2009. In May 2011, he released his first cookbook, Guy Fieri Food, which includes over 125 original recipes and cooking tips.

In August 2010, Guy launched Cooking With Kids, a program that encourages developing healthy eating habits and works to strengthen the family unit by sharing quality time in the kitchen. We caught up with this very busy chef just before his stint at the Atlantic City Food & Wine Festival, taking place at the end of July.

When did you know you wanted to be a chef?

I started cooking when I was 10, and I loved it. However, the first time I knew I wanted to cook was when I lived in France as an exchange student. I was 16, and I knew then that it was something I wanted to do professionally for the rest of my life.

Who are your favorite chefs and why?

Not to sound cheesy, but young chefs are some of my favorites. I love that they are exploring food, seeing how incredible the world is, and how big the opportunity to work in the food industry has become. In the celebrity chef realm, I'm a big Mario Batali fan, and a huge Michael Symon and Emeril fan.

What's your favorite meal to eat? To cook?

That's almost like asking someone in a band what their favorite song is to play. I really can't pick just one ... there are a ton of factors. My favorite meal to cook and eat depends on so many things; the people I'm cooking for, the mood I'm in, and what I ate or cooked the day before. I can't say it's one thing



specifically over another, but I would say is that I love cooking and eating fresh, organic ingredients, and whole grains. My last meal that I'll ever eat will be something to do with tomatoes and pasta, something Italian.

How did you begin Cooking With Kids?

I began Cook with Kids because, as a dad of two boys, I know firsthand how important it is to get kids involved in the kitchen. I wanted to spread the word about creating home-cooked meals as a family so that parents can avoid feeding their families fast food all the time. I started Cook with Kids to inspire families.

What are you working on now?

I have a lot going on! I just launched my first cookbook, Guy Fieri Food and I've been working on a lot of other projects, including a new show with Rachael Ray on the Food Network. It's going to be kind of a "Dancing With the Stars" for chefs.

Any advice for new chefs?

I would say, never stop practicing your craft, and make sure that you diversify your portfolio of food that you try.

What is your favorite thing about Atlantic City?

I love Atlantic City for so many reasons. There are so many facets to the area and so much going on. I love the great energy, and the boardwalk especially.

Do you have any favorite restaurants here?

Sammy Hagar is a buddy of mine, and I love his spot. I also can't visit Atlantic City without stopping by White House Subs. That is a RWAD tradition that I hope will stick around for a while.

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