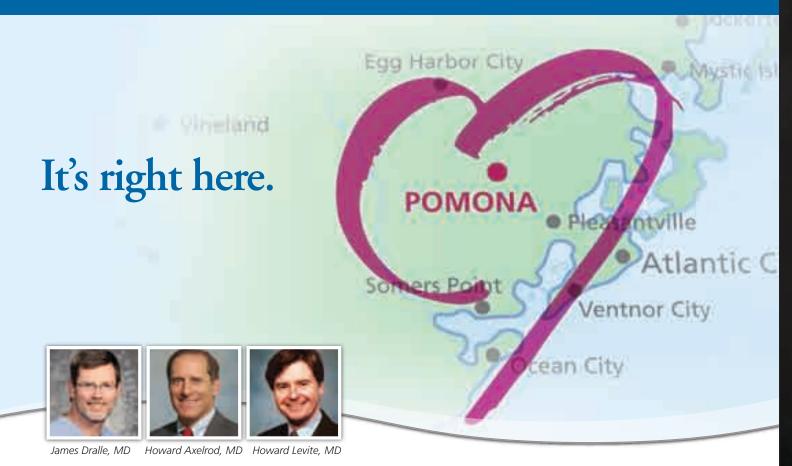
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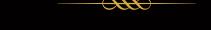




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september 2011 contents-



The Birth of The Rat Pack The 500 Club was the place to be in the heyday of Atlantic City and owner Paul "Skinny" D'Amato was on top of the world. With the best entertainers of the time gracing his stage, the club was the pinnacle of glitz and glamour.

by Alyson Boxman Levine



Back To (A Better) School Founded as a small state college, The Richard Stockton College of New Jersey is quickly positioning itself to compete with larger schools, and coming out

by Sherry Hoffman



**Friday Night Lights** Amid a devastating tragedy, area high school football returns with a vengeance. From Atlantic City to Millville, this indepth report covers the players and teams to watch this season.

by Pete Thompson

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- EDITOR'S LETTER
- THE RAW FEED *Juicy news from our undercover journalist*
- STRAIGHT TALK Columnist James Leonard Jr., Esq. recalls the day we got Bin Laden.
- THE INSIDER A listing of the news and happenings around town
- TWENTY ON 20 Michelle Dawn Mooney poses 20 questions to Atlantic City historian Vicki Gold Levi.
- OUT & ABOUT Candid photographs from community events

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Cover photos courtesy: Paulajane D'Amato / Inset photo of Bettyjane and Paul "Skinny" D'Amato, circa 1959



THE LAST WORD

Gangster guru George Anastasia reveals his new book and more to Alyson Boxman Levine.



Veronica Dudo reveals a very special friendship that

A seat at Nucky's Table; Delmonico's famous Lobster

OUT TO LUNCH

ON THE RED CARPET

Celebrity sightings from around the town are featured.











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## editor's letter



"We all have to decide for ourselves how much sin we can live with." — Enoch "Nucky" Thompson

AFTER WHAT HAS seemed like an endless amount of time, the eagerlyanticipated second season of HBO's gritty Prohibition drama set in our beloved city is set to premiere this month, giving avid fans across New Jersey and the country something to celebrate. On September 25th, at exactly 9:59 P.M., I will be found curled up on the sofa with my husband, and my favorite blanket, as we anxiously await the appearance of the series' colorful characters.

As Season 2 predictions circulate around the water cooler, HBO has released a new poster in anticipation of the series' return, with the tag line, "Know who's behind you." Who has Nucky in their sights? There's always Rothstein or Van Alden? It seems like

things are changing in Atlantic City, as Michael Pitt's Jimmy Darmody says, and among those changes is an expansion of his illegal booze business. In the teaser, Nucky is still furious as Jimmy's business ramps up and, as the infighting intensifies, it looks to be another great season.

In this special issue, we continue to celebrate the colorful history of Atlantic City. Get a glimpse inside the notorious 500 Club on page 34, and be amazed at the myriad of celebrities that once graced our shores. The place to be on the east coast in the 1940s through the 1960s, many celebrities got their start at this popular supper club. The proprietor, Paul "Skinny" D'Amato, had a knack for bringing people together and on any given night, Frank Sinatra, Dean Martin, Jerry Lewis et al. could be seen gracing the stage.

Whether is was Nucky's tumultuous 1920s or Skinny's glamorous 1950s, there can be no dispute that these were certainly interesting times in Atlantic City. Do you have any fond memories of the 500 Club or Nucky's Atlantic City? Our beloved city holds treasured memories for countless individuals and we would love to reminisce with you. Please email me at alyson@boardwalkjournal.com.

## Alyson Boxman Levine

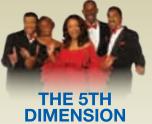




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# the raw feed

August 20th was a day that our community will never forget. The tragic deaths of four teenage football players from Mainland Regional High School in an accident on the Garden State Parkway, coupled with the deaths of three young boys in another crash on Route 40, and then the death of a pilot whose small plane collided with another plane over a Hammonton field. We would like to acknowledge the eight people who lost their lives on this fateful day of unimaginable grief and offer our condolences to their loved ones: Joaquin DeJesus Jr., Julius DeJesus, Samara Ramos-Gracia, Casey Brenner, Dean Khoury, Edgar Bozzi, Nick Conner and David Mitchell. May you all rest in peace ...

The last week of August brought South Jersey an earthquake, a hurricane, and a tornado. At the epicenter of this improbable trifecta of natural disasters was NBC 40's meteorologist Dan Skeldon, whose popularity soared on social media outlets like Facebook and Twitter. Skeldon quickly amassed close to 5,000 friends on Facebook as Hurricane Irene made its way up the East Coast. As "Dan the Man" tracked Irene from the comfortable NBC 40 studio in Linwood, fellow weather watchers were reporting live from the front lines, getting soaked by the heavy rain and knocked around from the gusting winds. Good job Dan ... but next time grab the TV 40 windbreaker and head out to The Boardwalk and earn your button getting knocked around by Mother Nature ... That is assuming that TV 40 steps their game up and starts bringing live shots to their broadcasts ...

Legendary prank phone caller Captain Janks, an affiliate of Howard Stern's radio Wack Pack, utilized Hurricane Irene to pull off a prank call live on the air during a news broadcast on CBS3 by pretending to be Atlantic City Emergency Services Director Tom Foley. When the broadcaster, Ukee Washington, stated, "I don't think this is Tom Foley," Janks quipped, "No shit Sherlock." The call will now live in infamy thanks to YouTube, where you can find it in its entirety ...

Hurricane Irene caused the postponement of Tropicana's very popular Taste of the Quarter ... be on the look out for a new date in the coming weeks ...

The much anticipated return of HBO's Boardwalk Empire is several weeks away, but our sources are telling us that the story of another Atlantic City 'Boardwalk Empire' will be hitting bookshelves within the next twelve months and, unlike the fictionalized account of Nucky Thompson, this will be the inside story of the City's real gangsters ... Stay tuned ...

## straight talk

BY JAMES LEONARD JR., ESQ.

## For God and Country

T's hard to believe that it has been 10 years since the worst tragedy in the history of our great country, the greatest country on the planet, bar none. To say that I was happy on May 1, ▲ 2011 after hearing the news that Osama Bin Laden had been killed is an understatement. I was elated. I remember thinking how invigorating and equally terrifying it must have been for the brave men of Navy Seal Team Six to participate in the raid that killed Bin Laden. I became obsessed with reading every detail on what took place that night. The definitive account was written by journalist Nicholas Schmidle for The New Yorker entitled, "Getting Bin Laden." The words were vivid and absolutely chilling.

As the Seals entered the compound, making their way to the third floor where Bin Laden, who had been given the code names "Crank Shaft" and "Geronimo," was located, they encountered two of Bin Laden's wives. The first Seal to enter the room shot one of the women in the leg and then quickly tackled them both, taking them to the floor by wrapping them in a bear hug. He did this because intelligence reports suggested that these women would be wearing suicide vests strapped with explosives. The image of this young Navy Seal, prepared, without any hesitation, to sacrifice



his life by absorbing the blast so that his fellow Seal's could continue with their objective, demonstrates that the brave men and women of the United States Armed Forces are, most certainly, cut from a different cloth.

Fortunately, no bomb was detonated and a second Seal entered the room, immediately training the infrared laser from his semi-automatic M-4 assault rifle on Bin Laden's chest. In a split second, before firing the first of two shots, the Seal uttered the following words into the microphone attached to his headset, "For God and Country," he then squeezed the trigger twice in rapid succession, hitting Bin Laden in the chest and in the head, above his left eye, he then said, "Geronimo, Geronimo, Geronimo ... Geronimo, E.K.I.A." The letters stand for Enemy Killed in Action. And with that, nine years, seven months and twenty days after September 11th, Osama Bin Laden was dead. I read and re-read Schmidle's account and thought about how those four words said it all, "For God and Country."

Leonard is one of South Jersey's premier criminal defense attorneys and maintains offices in Atlantic City and Camden. He is also the Publisher/CEO of THE BOARDWALK JOURNAL.





The Boardwalk Journal Readers Everyone reading The Boardwalk Journal, despite recently experiencing an earthquake, hurricane, and tornado with minimal damage. We are very fortunate that Mother Nature took mercy upon us.

## **LOSER**



of Here Comes the Bride bridal boutique in Somers Point for refusing to sell a wedding gown to a lesbian bride, and The Press of Atlantic City for waiting more than a week to report on it, despite the fact that story made international news and was featured in Time Magazine.











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## THE INSIDER

Local News, Happenings, and Events

## "Boardwalk Empire" Facade Welcomes **Season Two**

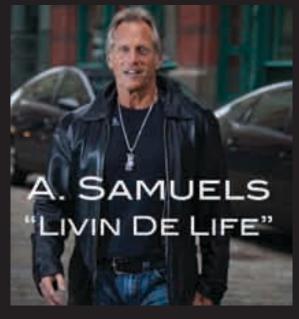
WITH THE HIGHLY-ANTICIPATED second season of "Boardwalk Empire" to begin on September 25, Atlantic City officials unveiled a 180-foot long facade in front of the West Hall of Boardwalk Hall that's a re-creation of some of the TV series' sets. Fans of the HBO series can



With critics hailing the series, set in Prohibition-era Atlantic City, as the best of the fall TV season, our beloved city is positioned to remain in the spotlight. Steve Buscemi and the rest of the talented cast return for the new season of this critically-acclaimed series profiling gambling, gangsters, and bootlegging.



BY DAY, ALLEN SAMUELS is a 55-year-old casino executive in Atlantic City, but by night, the New Jersey resident in an aspiring rapper. Using the power of YouTube, Samuels has become an overnight musical sensation. In his widely circulated music video, Samuels says he's been in the casino biz for 30 years, and declares that he's "Livin De Life." Check out his much talked about viral production, which racked up some 500,000 views in less than two days.





#### **Governor Christie Visits Revel Casino Site**

ON AUGUST 12, GOVERNOR CHRIS Christie visited the Revel Casino construction site to get a firsthand look at its progress. Destined to be the largest casino in Atlantic City, the \$2.8 billion project encompasses 53 stories, 6.3 million square feet and a 3,800-room hotel and casino. Total job creation is estimated at more than 10,000, including 5,500 permanent jobs, 2,600 construction jobs, and 1,100 manufacturing jobs.

"Atlantic City is a microcosm of how the environment, tourism, and the economy are interwoven," said Christie. "Through landmark legislation, we've taken measures to ensure the growth, investment, and success of Atlantic City's gaming and tourism economy, strongly opposed offshore drilling in New Jersey, as well as drilling off the coast of other nearby states, and and fully restored beach replenishment funding to its full level."

Christie continued, "We are making progress every day so that Atlantic City will not only have the 'best boardwalk in the nation,' it will be the best vacation and gaming destination in America.'





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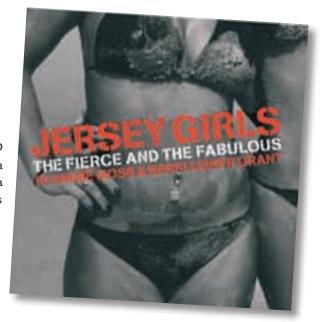
## THE INSIDER

## **New Book Profiles the Beguiling Girls of Jersey**

THE NEW HARDCOVER, JERSEY GIRLS: THE FIERCE AND the Fabulous, by Marie Moss and Barri Leiner Grant, is sure to be a fast favorite in our area. With Dorothy Parker, Bebe Neuwirth, Sandra Dee, Susan Sarandon, and Meryl Streep — there are endless examples of Jersey Girls who prove they are a breed of broad worth celebrating. New Jersey is in the media everywhere these days, with no fewer than seven major television shows focusing on Jersey culture. Cool, confident Jersey Girls have inspired far beyond the boundaries of Bayonne, and now their moxy and mighty hair have propelled them

Jersey Girls is an edgy, hip, and loving homage that profiles the likes of Hollywood's A-list in exclusive interviews, as well as the famous-in-their-own-right "down-the-shore" girls. All the hot topics are covered, from style at the shoreline to Jersey Girl "Tawk." Illustrated with a brashy mix of vintage and modern photography, the book takes us from Atlantic City to the George Washington Bridge to capture the spirit of the true Jersey Girl.





### **Like Christian's Crusaders On Facebook**



Become a Christian Crusader and inspire Christian Clopp, a 10-year-old Mays Landing boy battling an Anaplastic Astrocytoma, a form of inoperable brain cancer. Christian is supported by his parents Joan and Mark Sr., a Hamilton Township Police Sergeant, and his older brother Mark Jr. Christian is being treated at the Children's Hospital of Philadelphia.



## A Hero Remembered Captain Victor J. Saracini



THIS SEPTEMBER 11TH WILL mark the 10th anniversary of the tragedy that forever changed the world. We remember Atlantic City's own Victor J. Saracini, the United Airlines Flight 175 pilot who was killed when his terrorist-captured plane crashed into the World Trade Center's South Tower. Visit his memorial bench on the boardwalk at Jackson Avenue in Atlantic City and remember a true hero.

Saracini, 51, a United pilot for 16 years, began his flying career as a U.S. Navy pilot after graduating from the New Mexico School of Mining and Technology in 1975. He served in the Naval Reserve at Willow Grove from 1980 until his discharge as a lieutenant in 1985. He was survived by his wife Ellen; daughters Kirsten and Brielle; mother Anne of Atlantic City; and sister Joanne and brother-in-law Dominick Renzi of Franklinville, NJ.



The plaque adorning the memorial bench on the boardwalk at Jackson Avenue



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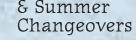
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## THE INSIDER Local News, Happenings and Events

# Ruth Newman Shapiro Cancer & Heart Fund Celebrates 50th Anniversary

THE RUTH NEWMAN SHAPIRO CANCER & HEART Fund (RNS) celebrated five decades of community service and honored five of its original 13 founders at the "In The Pink!" 50th Anniversary Luncheon on August 11 at the Linwood Country Club. The five living founders of RNS include: Annette "Lucky" Rockower, Esther Gushner, Doritt Linsk, Carolyn Major, and Bea Klein Newborn. Proceeds from the event will benefit the RNS Regional Cancer Center and the Heart Institute at the AtlantiCare Regional Medical Center; the RNS Linear Accelerator Suite and Cardiac Care Unit at Shore Memorial Hospital; Oncology Patient Services at Cape Regional Medical Center; and the Patient Van Service for the RNS Cardiac Pulmonary Rehabilitation Program at the Bacharach Institute for Rehabilitation.



Top, RNS Founders:
Esther Gushner,
Doritt Linsk, and
Bea Klein Newborn
with RNS President
Franca Dowe and
Martha Moskowitz

Right, Leslie Levin, Franca Dowe, RNS President, and Doritt Linsk (seated)





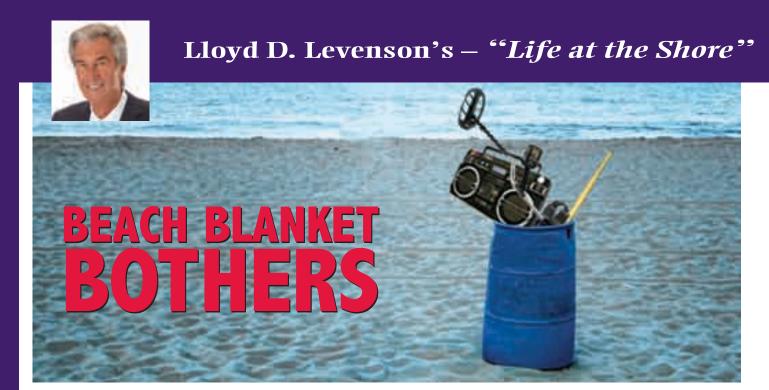
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With the summer beach season drawing to an end, I am left with the same puzzling questions I have been pondering for years. I ask you, my faithful readers, to write if you can address any of these baffling issues.

- In early evening I see people (usually guys) trudging up and down the beach with metal detectors in a scene reminiscent of the troops clearing the minefields from the Normandy beaches in June of 1944. Has anyone actually ever found anything of value on our beaches beyond the occasional quarter and the ubiquitous aluminum can rings? Are there diamond-encrusted tiaras or pirate doubloons nestled in the white sand beaches of Margate and Ventnor? Somehow I doubt it.
- · Why do otherwise ordinary, lawabiding citizens sometimes lose their sense of right and wrong at the beach? Last weekend. I saw a woman with several young children and a pizza box. The woman took a piece of pizza out of the box knowing there was a circling seagull nearby. After the seagull flew close, the woman picked up a wiffleball bat and began wailing away at the gull, to her children's obvious delight. I loudly called out, "You're not allowed to do that," which simply encouraged her children to chant, "Do it again, mommy." (I cannot blame the children for being unaware that gulls

are protected by the Federal Migratory Bird Treaty Act and that New Jersey classifies all of the gull species in this State as protected nongame birds which cannot be killed "or otherwise handled" without a Federal permit. But the mother should have known better.)

- Speaking of little children, is anyone else disturbed when parents allow four and five-year-olds to frolic about in the waves without any parental supervision on the assumption that a handful of lifeguards are able to monitor everyone using the beach? Maybe it is the Grandpa in me, but I cannot sit and read a book when I am worried that a little child is going to be dragged out by the undertow and be gone before his or her oblivious parents wake up to their responsibilities. I am sick of acting in loco parentis for "loco" parents.
- Why do thunderously loud, exhaust spewing cigarette boats have to race so close to the beach?
- And why do people imagine that the music they are blaring on their radios is so universally loved that everyone within a half-mile radius will want to be subjected to it?
- Why do people ask crazy questions of lifeguards? My own son is a lifeguard,

and he solemnly swears that he is regularly asked the following questions:

What time do the dolphins come out? How hard do the jellyfish bite?

What is the water temperature? (After my son answers, they then argue with him about their own estimates of the temperature. He doesn't carry a thermometer in his suit!)

- People who have finished their popsicles often stroll over and hand the stick and wrapper to the lifeguards to dispose of; this is better than tossing them on the sand but trash disposal isn't really within the scope of a lifeguard's duties (any more than measuring the length of the jellyfish's teeth or timing the dolphins' daily matinee).
- Finally, when there are plenty of places on the beach for people to sit and enjoy themselves, why do they spread out their blankets right next to the spot I have picked out? Don't they know from reading my column every month what a grumpy guy I am?

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

## **AtlantiCare Health Park at Hammonton Opens**

## **AtlantiCare**

Park includes William Zwiebel, DO Satellite Emergency Department, AMI AtlantiCare Partners in Imaging, additional services

The AtlantiCare Health Park at Hammonton is now open. It includes the new location of the AtlantiCare Regional Medical Center Satellite Emergency Department; AMI AtlantiCare Partners in Imaging; AtlantiCare Clinical Laboratory; ARMC Wound Healing Center; ARMC Cardiac Diagnostics and physician office space.

"The people of Hammonton had to deal with a difficult loss," said David P. Tilton, president and CEO, AtlantiCare, recalling the sudden closure of William B. Kessler Memorial Hospital in March, 2009. AtlantiCare Regional Medical Center opened a Satellite Emergency Department in the hospital with less than 24 hours notice that Kessler was closing so that there would be no interruption in emergency care for the community.

"The hospital that was such an integral part of this community and a source of great pride, could no longer sustain itself," said Tilton. "The loss was significant. We have worked to respect those feelings. In collaboration with community leaders and residents, the AtlantiCare team stepped in and made a commitment to provide emergency care and ambulatory services, but also respect the traditions that are such an important part of Hammonton. We made a commitment to build a new facility in Hammonton, that we hope will be a new focus of community pride, one that will meet the clinical needs of this region for years to come and assure access to quality care for all."

"We all know that access to emergency care is critical," said William Conroy, deputy commissioner, New Jersey Department of Health and Senior Services. "When a loved one has an emergency—whether it is chest pains or a broken ankle or wrist—we need to know that quality medical care is available close by 24 hours a day, seven days a

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week. By investing in this new Emergency Department and Health Park, AtlantiCare is ensuring that the people who live and work in Hammonton—and throughout this region—have access to emergency care when they need it."

AtlantiCare had invested more than \$2 million to enhance and upgrade the Kessler facility so it could provide quality care until the new Satellite Emergency Department opened.

AtlantiCare's Hammonton
Community Advisory Committee of
residents and community leaders, had met
with AtlantiCare since ARMC opened
the Satellite Emergency Department.
The Health Park design was one way
AtlantiCare addressed the group's
requests for centralized services that
are convenient to access. AtlantiCare's
Hammonton Healing Arts Committee
assisted in the review, selection and
procurement of the art.

"We've created an atmosphere that will contribute to a healing experience for patients and their families that is also a positive work environment for our staff and physicians," said Lori Herndon, senior vice president, AtlantiCare and president and CEO, ARMC.

"AtlantiCare knew what the loss of Kessler Hospital meant to this community - not only the diminished services, but the emotional void left behind," said John Runfolo, owner Concepts Advertising, Hammonton and AtlantiCare Hammonton advisory committee member. "Before a shovel was put into the ground, they were diligent in responding to the needs of the area by involving local citizens in the decision-making process. The access to quality healthcare of this kind, right at our doorstep, is tremendously comforting."

As part of AtlantiCare's commitment to dedicating one percent of all new building costs to the healing arts, works of art by 37

artists from New Jersey and Philadelphia County contribute to a healing environment throughout the Park.

## About ARMC's William Zwiebel, DO, Satellite Emergency Department

AtlantiCare named the Satellite
Emergency Department in honor of the late
William Zwiebel, DO, a long-time physician
at William B. Kessler Memorial Hospital.
Zwiebel, who lived in Ocean City, was
beloved by patients, staff and physicians.

"Bill saved lives and made lifetime friendships with his patients," explained Margaret Belfield, COO ARMC. "At a time of transition, he led our team to ensure emergency services would continue in Hammonton. In grateful appreciation for everything Bill did for the Hammonton Community, we dedicate the Satellite Emergency Department in his honor."

## About AMI AtlantiCare Partners in Imaging Center

The 8,911 square foot AMI AtlantiCare Partners in Imaging Center technology includes MRI, CT scan, digital mammography, digital X-ray, ultrasound and DEXA scan.

"AMI and AtlantiCare as partners sharing a common commitment to greatness are, in combination, a formula for success," said Robert M. Glassberg, MD, president and CEO, Atlantic Medical Imaging. "AMI is proud to be part of this and eager for a future of improved healthcare delivery in the Hammonton community." Glassberg also noted the contributions of Amerigo Falciani, DO and his wife Melissa Graule, MD, of AMI, both of Hammonton, to the partnership and the community.

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



#### **Vocalist Julie Budd Headlines Local Fundraiser**

STELLAR MUSIC AND A GREAT CAUSE COMBINE TO CREATE A ONE-OF-A-KIND evening. Resorts Casino Hotel will host the Schultz Hill Foundation's annual fundraiser, featuring the exceptional Julie Budd performing Gershwin on the Boardwalk on Saturday, September 24.

"John Schultz and Gary Hill are pillars in this community, as well as great friends, and the work they do to raise money for regional arts and educational organizations in our community is inspiring," said Dennis C. Gomes, President and CEO of Resorts Casino Hotel.

"Julie is a master of her craft and one of the most revered artists of her time," said Gary Hill, co-founder of the Schultz Hill Foundation. "With the support of Dennis Gomes and the Resorts team, we know this will not only be a premier event, but help us raise a lot of money for our local programs."

The Schultz-Hill Foundation was established to promote and support the arts, history, and education in South Jersey. In an effort to foster appreciation and awareness, one of their primary goals is to provide educational scholarships, direct grants, and funding. For more information, visit www.schultz-hill.org.



## **Brendan Borek Surf Memorial Celebrates 21 Years of Caring**



Brendan's mother, Lydia Borek

LOCAL WAVE RIDERS AND COMMUNITY SUPPORTERS flocked to the Avalon beach on August 20 for the 21st Annual Brendan Borek Surf Memorial. Surfer Brendan Borek lost his battle with cancer 1991, and soon after, his family launched the Brendan Borek High Tides Memorial Fund to help local families with children facing cancer.

The surf contest is the central event, but at noon each year, the participants paddle out for the Circle of Friends Ceremony, remembering those who have passed. Throughout the year, Brendan's Fund holds fundraising events to assist local families who have a child or young adult with cancer. For more information, visit www.brendansfund.org.



Surfers gather before the annual "Circle of Friends" tribute in the water.

ATLANTICARE

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#### VICKI GOLD LEVI

The's made her home in Manhattan for the last few decades, but you could say Vicki Gold Levi's heart, or at least a large part of it, will always live in her hometown of Atlantic City. Coming up on her 70th birthday this month, the daughter of a well-known figure in the resort has quite a few tales to tell, from being one of the world's youngest disc jockeys with her own kids radio show at age 5, to working with some of the biggest names in show business, and traveling around the world in search of inspiration for several upcoming projects. We sit down with Ms. Gold Levi to hear about some of her other rare accomplishments both in front, and behind the camera.

MOONEY: Where were you born and raised? GOLD LEVI: Atlantic City

MOONEY: What was it like growing up in Atlantic City? GOLD LEVI: It was a combination of a circus carnival and Broadway show. My dad was the chief photographer of Atlantic City and I was a child actress, a disc jockey, and I danced with Tony Grant show on Steel Pier. I was a real daughter of Atlantic City.

MOONEY: What was it like being the daughter of Al Gold? GOLD LEVI: It was terrific; it was opened doors. I used to take all my friends to Steel Pier and say, 'I'm Al Gold's daughter.' I can't do that anymore (laughs).

MOONEY: How much of an impact did your father's line of work have on you?

GOLD LEVI: My dad had the connections and my mother had the ambition. I was dancing for USO at 3 years-old: I was a junior WAC; I sold war bonds on the boardwalk; I was little junior Miss Hydrangea Queen; I was on all the Miss America floats every year. I had this very active theatrical childhood.

MOONEY: How old you were when you first remember wanting to be in the spotlight?

GOLD LEVI: My father used to always say it's better to be behind the camera than in front, and I ended up becoming a picture editor. That's what I am in New York. I'm an author and a picture editor. So, at some point along the way I took his advice. I tried acting for a long time, but I got more satisfaction behind the camera.

MOONEY: You've written a book about Atlantic City? GOLD LEVI: I have a book (Atlantic City: 125 Years of Ocean *Madness*) that's been out since 1979, with two publishers and it's still in print.

MOONEY: You've also worked on a few projects that take readers around the world?



GOLD LEVI: I've done a book on Cuba called Cuba Style and now I'm working on a new book on Cuban vintage photographs.

MOONEY: You've been given the honor of having some creative input on HBO's "Boadwalk Empire." What's it like being connected with such a highly acclaimed series? GOLD LEVI: It's one of the pinnacles of my career. I'm one of the historical consultants. I work with Ed McGinty, a

local guy, who is the head researcher on the show. And of course, Terry Winter, who created the show, is a lovely, lovely human being.

#### **Q**9

MOONEY: What about your future involvement? GOLD LEVI: I've been working on the second season, and I'm already working on the third. It's been a very happy, successful collaboration.

MOONEY: What is it like for you to see so much history come to life in the show?

GOLD LEVI: The first time I went to visit the set of "Boardwalk Empire," I actually cried, out of joy. It was such an incredibly beautiful reproduction, in miniature obviously, of our boardwalk. They just got everything right.

#### **Q11**

MOONEY: Did you find any examples of your influence on

GOLD LEVI: I saw things from my book in 3-D, like Abe Klein, the restaurant ... that was really nice.

#### **Q12**

MOONEY: I guess you never know when they might need your services?

GOLD LEVI: I'm on call when they need information and I fulfill it. I don't write the script, but I think I serve a meaningful role in supplying historical information. It's historical fiction, so they may veer from what actually happened, but as far as the ambiance, it's the best recreation of Atlantic City that's ever been done.

#### **Q13**

MOONEY: What other projects have you worked on? GOLD LEVI: I worked on the Louie Malle movie Atlantic City with Burt Lancaster and Susan Sarandon. I worked with Diane Keaton on Beaches. I've also worked on a lot of other movies in Atlantic City.

#### **Q14**

MOONEY: Which project did you enjoy most? GOLD LEVI: Louie Malle's movie Atlantic City and, of course, "Boardwalk Empire."

MOONEY: How were you chosen to be a page for Miss America 1945, Bess Myerson, when you were just 5 years old? GOLD LEVI: My dad photographed the first Miss America pageant (in 1921) and in 1939, he became chief photographer. I started to become more involved in the pageant when I was about 5 years old and it was historical, because I was the only Jewish page to the only Jewish Miss America, Bess Myerson.

#### **Q16**

MOONEY: Myerson made history for another reason that year? GOLD LEVI: Myerson was the first entrant to get a college scholarship; that's why she entered. She was the only one in the program featured in a cap and gown.

#### **Q17**

MOONEY: Did you think about competing for Miss America? GOLD LEVI: No, I was five foot tall, at my tallest (laughs).

MOONEY: The Miss America pageant became synonymous with Boardwalk Hall, formerly Convention Hall, and you've taken an active role in refurbishing one aspect of

GOLD LEVI: I'm very involved in Convention Hall because my father's offices were there his entire life, so I was there all the time. I'm very involved with the historic organ restoration committee, and we're charged with restoring the incredible Midmer-Losh pipe organ, which is the largest pipe organ in the world.

#### **Q**19

MOONEY: Having co-founded the Atlantic City Historical Museum, what kind of experience has that been? GOLD LEVI: We're been on the pier for almost 30 years. and we're very, very proud of the museum. We've managed to have exhibitions, photography shows, and we have a wonderful video that shows all day there.

MOONEY: Do you think interest in the museum and Atlantic City as a whole, will continue to grow? GOLD LEVI: Atlantic City history is getting popular again, and I think "Boardwalk Empire" helped to revive that, I mean, if it's good enough for Martin Scorcese, it should be good enough for us.





## out & about

#### REAL HOUSEWIVES OF NEW JERSEY STAR MELISSA GORGA CELEBRATES THE RELEASE OF HER SINGLE 'ON DISPLAY' AND HER BOARDWALK JOURNAL COVER AT MANHATTAN'S HUDSON TERRACE



"Real Housewives Of New Jersey" star Melissa Gorga posing with the August issue of The Boardwalk Journal at her single release party at Manhattan's Hudson Terrace



The beautiful Marco Sisters: Kim Marco Pirella and Lysa Marco Simpson of Toms River



Chris Laurita and his beautiful wife, "RHONJ" star Jacqueline



Gregory Bennett Jr., Chris Manzo and Albie Manzo



Louella Orlick (left) and Darlene Asay



Robinson with "RHONJ" stars Kathy Wakile and Melissa Gorga







Joe Gorga and Rich Wakile



Lauren Manzo and Vito Scalia

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## out & about

# Above de transport de la Consuita que Michael Chi.

Above photo, top row, standing: Joe Gorga with roses, Albie Manzo, Chris Manzo, Vito Scalia, The Robinsons (Heather Lynn and Cliff) and The Leonards (Rebecca and James). Bottom row, sitting: Chris and Jacquelina Laurita, Caroline Manzo, Gregory Bennett Jr., Lauren Manzo, The Marco Sisters (Kim and Lysa), The Wakiles (Rich and Kathy), The Giudices (Teresa and Joe) and Rosie Pierri



"Real Housewives of New Jersey" star Teresa Giudice and her husband Joe

## ALLA FAMIGLIA

Former residents of the Ducktown section of Atlantic City gathered for a reunion and neighborhood block party in August. The event was the first time that many former residents of this close-knit Italian neighborhood had seen each other in many years. There were over 400 people in attendance.



Family and friends reminisce amid a backdrop of the old neighborhood



The Ducktown Reunion Committee members smile for a group shot.

## MAYOR LANGFORD PRESENTS BABYFACE WITH A KEY TO THE CITY Atlantic City Mayor Lorenzo Langford along with his wife,

Atlantic City Mayor Lorenzo Langford along with his wife, Nynell, caught up with R&B music star/producer Kenny "Babyface" Edmonds at Borgata Hotel & Casino to present him with a key to the city on August 12.



## SHORE MEMORIAL SHOWS ITS \$125 MILLION EXPANSION TO U.S. SENATOR ROBERT MENENDEZ

U.S. Senator Robert Menendez toured Shore Memorial Hospital's new \$125 million surgical pavilion and campus expansion, set to open at the beginning of Sept.



Ron Johnson (left),
President & CEO
of Shore Memorial
Hospital, welcomed
Veteran Bob Frolow,
the Director of Atlantic
County Veterans
Services (seated) and
U.S Senator Robert
Menendez (right).

## WAJM 88.9 FM BIDS FAREWELL TO SUMMER WORKING STUDENTS

For the first time since its inception, WAJM 88.9 FM was able to offer summer employment to the program's advanced students through the City of Atlantic City Youth Services and Recreation Department.



Left to right, Elijah Marshall, Trevor Boyd, Elijah Langford and Felix Ortiz

## MBCA ANNUAL SUMMER MIXER RAISES \$12,000 FOR SCHOLARSHIPS

The Metropolitan Business & Citizens Association (MBCA) Scholarship Foundation held its Annual Summer Mixer/Auction in August at FIN, Tropicana's newest seafood restaurant. With over 400 people in attendance, this annual event raised over \$12,000 for the MBCA Scholarship Foundation.

The event was sponsored by Fox Rothschild, ACCVA, and FIN.



1. From left to right, ACMUA Director John
McGettigan, Atlantic County Clerk Ed McGettigan,
MBCA President John Schultz, and Elisa Jo Eagan,
Balsley/Losco Realty. 2. The ladies of the MBCA, and
special guest "Merman." 3. From left to right, Dr.
Rusty Silverman, Jeff Wilson Esq., Theresa Katz, NBC
40's Adrienne Soresi, and Dennis Konzelman.





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## A Very Special Friendship

"Boardwalk Empire" actor discovers the real-life connection with his character through a heartening friendship

Then Anthony Laciura landed the role to portray Eddie Kessler — a fictional character based on real-life South Jersey resident Louis Kessel for HBO's hit series "Boardwalk Empire" — he never thought he would also gain a very special friendship with his character's real-life granddaughter, Jamie Kessel Satz.

This month, season two of the critically acclaimed drama from Terrance Winter, Emmy Award winning writer, for "The Sopranos" and Academy Award Winning Director Martin Scorsese will premiere. The series is set at the dawn of the Prohibition era in Atlantic City and tells the story of the resorts leader Enoch "Nucky" Thompson (based on the real life of Enoch "Nucky" Johnson) the undisputed boss of the boardwalk, politician, and racketeer. A colorful cast rounds out the series joining Thompson for his legal and illegal adventures. Through it all Kessler, Nucky's right-hand man serves as his chauffeur and bodyguard.

Laciura prides himself on conducting extensive research for his roles, and there was no exception for his "Boardwalk Empire" character. Laciura — who is also a famed operatic tenor known internationally for his work — tirelessly searched through books and the web for additional information about Kessler. However, it was an opportunity presented by his colleague, Winter that helped him dig a little deeper.

"When we started filming, Terry said, 'You know, I got a call from Jamie Kessel Satz who is your character in real-life, Lou Kessel's granddaughter. Would you like to meet her?' I said, "Are you kidding? Of course!" Laciura recalled.

Originally from Lawrenceville, NJ, Jamie Satz now resides in Brigantine. While sitting together at her home, the pair recounted their amazing journey through history and reminisced about their first meeting. Satz remembers the encounter like it was yesterday.

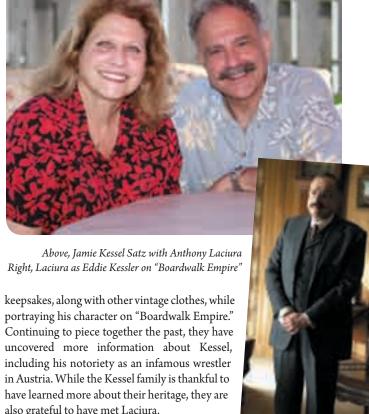
"Meeting Anthony was just incredible. He's very effervesce and it's just a little connection, and now it's a big connection that I have with my family, my grandfather — a little history that's left out of my upbringing," she explains. Since making the initial connection a little over a year ago, Laciura has also been introduced to the rest of the family, including many of Kessel's grandchildren and great-grandchildren living in Brigantine.

"Even though Lou died before they could get to know him, there are still some of the cousins who knew him and they had pictures. It was interesting to find out all of the mystique behind him," Laciura explained.

Having never known her grandfather, Satz says she now feels a very unique connection to him through Laciura, especially after meeting the actor. "It was very exciting, it's like finding a long lost ring in the sand; it's just something that you never expect to happen and when it happens you can't get over it," she says.

Laciura's passion to uncover the truth, and Satz's drive to discover her family's past, has cemented a very special bond between Laciura and the Kessel family. "This stared a friendship with the whole family," said Laciura. "She has another sister and two brothers, and from them I've gotten Lou's pen, Lou's pocket watch, and now we discovered he was awarded an honorary sheriff's badge with his name."

With thoughtfulness and care, Laciura wears these original



also grateful to have met Laciura.

"It's just been a wonderful relationship," said Satz. "And it's a family relationship — my family has totally, totally fallen in love and embraced Anthony and his family."

While visiting the Kessel family, Laciura has become a local celebrity, spending as much time as he can in the resort. The Laciura and Satz families spent New Year's Eve 2011 together at the Renault Winery, another location connected to Johnson and Kessel. After a three year engagement, 58-year-old Nucky Johnson married 33-year-old Florence Osbeck, on August 11, 1941. She was a former showgirl who was employed at the Renault Winery in Egg Harbor City.

"Three times a week, Lou drove her to the prison but he would pick her up where she worked, where we went on New Year's Eve — isn't it wild!" Laciura said.

Remembering that holiday evening, Satz added, "The ghosts were coming out of the closet."

"Boardwalk Empire" has breathed new life into those ghosts of history's past and introduced a new generation to Atlantic City's tumultuous past, but for Kessel's descendants, they have gained much more. Looking at Laciura, Satz sincerely states, "This is a family member, it's a lifelong bond."





Best of the Beach

Who even knew a Florida rancher like this even existed on the Island? What sets this home apart from others in the area is it was built on a prized double lot. The result is a free-flowing, 2-floor rancher with lots of light. It also enabled the inclusion of a generous, very private, fenced-in yard with an inground swimming pool - leaving the exterior of the home transforming.

A Seductive Layout Another advantage of the double lot is that it allows for a sprawling



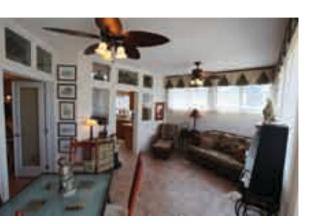
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#### Sun-Drenched Florida Room One glimpse of the Florida room and you will see how the generous glass invites an inspiring exterior into the home. This Zen-like space is invigorating and priceless.

#### A Remarkable Kitchen And if you like to cook, you will give very high marks to this well designed kitchen. This gourmet kitchen



## A profile of our area's most luxurious homes

perfectly compliments the rest of the house. It serves as the hub of activity with traffic flow and orientation directed toward the family room and pool—unifying all of these entertainment areas. You can prepare a meal while you stay in the loop of conversations. The custom wood cabinetry and professional—grade appliances are a "WOW!" The two refrigerators, two ovens, and generous storage spaces make meal preparation and entertaining a pleasure.

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some comfortable clothes, grab a bottle of wine, two glasses, take your

sweetie's hand and head to the pool area. What a lovely way to decompress! Throw some steaks on the grill and realize how good life can be. Don't forget to take that romantic stroll under the stars on the beach later that evening.



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# BRIGANTINE

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## It's A Juggle Out There

Linwood politico and Republican freeholder nomination hopeful Alex Marino chats about his many duties as a husband, father, coach, educator, and his upcoming election

hey say it takes a village to raise a child. But few towns are fortunate enough to have a villager like Linwood's City Councilman member Alex Marino helping to tow the line. With many coins in his activity juke box; father of three, director of operations for Carnegie and Dante Hall in Atlantic City, assistant to the provost at Richard Stockton College, United Way of Atlantic County committee member, Rotary Club member, Main Street Atlantic City board of directors, triathlete, and Mainland Youth Lacrosse Program coach just to name a few, this community service leader is showing no signs downsizing his dance card. The Boardwalk Journal did manage to catch up with the busy conservative to ask him about his newest ambitions.

As a political science major, did you always have political aspirations?

I never had elected office aspirations. I spent a semester as an intern on Capitol Hill and I was more interested in public policy and constituent services that electoral politics. I'm someone who likes to analyze an issue and see how it's going work and what it's going to effect. I was approached by people in the Republican Party and I wanted to improve Linwood's budgeting with all my experience.

How did you choose your political party?

I was raised in a very democratic/union household. My father was one of the original faculty members at Stockton College. However, as I got older, a lot of my non-profit work steered me fiscally more conservatively.

How did you dad take the news?

My father respects my political decisions even though he may not like them. The real debates are between my father and my father-in-law. It is fun to hear them debate at Christmas dinners.

Why are you running for freeholder?

Again, I was approached. Some folks in the party asked if I was interested in one of the two at large freeholders currently held by Democrats. Politics is a lot about timing. I was approached a few years ago, and the timing wasn't right. I had three young kids.

What do you hope to change?

I don't like the word change. In politics, change doesn't necessitate improvement. I like the word improve. I want to improve things, not change them.

Will you have to give up your Linwood

I would. I don't believe in dual-office holding.

So if elected, you are going to focus heavily on the fiscal side of your post?

Everybody thinks fiscal and thinks budget. It goes beyond that. That's just one aspect. I have years of negotiating shared service agreements at the municipal level. Are there things that the county can do that aid municipalities in reducing their costs? I like that challenge.

You seem spread very thin. How do you balance *job, family, committees and career?* 

Mark Twain said 'The toughest thing in the world to do is be bored.' My wife can attest that you don't really want to see me bored. I'm unbearable. It mostly relates back to my job. I do a lot of community development for the college. I'm interconnected with a lot of organizations and a lot of leaders in Atlantic County. I love the challenge. I could hang up the phone with you and get a call about someone's sewer problem or garbage not being picked up

What do you do for a break?

My outlets, outside of the family, is yard work. I landscape my friend's yard for free. I like the creativity of matching colors and textures. Then you can look back and watch it grow and say 'I did that.' It's like when I



was a kid's advisor in school. I can say 'I had an impact. I was a cog in their wheel.'

Speaking of that, you have a long coaching career. How can towns keep athletic programs going in this economy?

Well, it costs more to incarcerate than to educate. We have to fund raise, buy used equipment and get private money.

Can you comment on what Atlantic City needs to do to improve its image and revenue?

You've got to come together. It's all about relationship building. The old Abraham Lincoln quote 'United we stand. Divided we fall.' For a long time, casino properties and government were all able to be their own little entity. Those days are over. If you're not going to play along, you are not going to get in the game. We also need to have more events like the triathalon I'm planning next month.

How is your relationship with the Atlantic City politicians that you have to deal with

I have a very good positive relationship with every member of city council. Just because I'm a Republican, doesn't mean I can't have a good relationship with Democrats.

What is in your career's five-year plan? If you want to make god laugh, tell him your plan. But I hope to be freeholder, to make

Dante Hall a success, and have one hell of a good time doing it.

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# THE BIRTH OF THE RAT PACK

The 500 Club was the place to be in the heyday of Atlantic City and owner Paul "Skinny" D'Amato was on top of the world

BY ALYSON BOXMAN Levine Photos courtesy Paulajane D'Amato

here is nothing left of the famous structure that once stood on Missouri Avenue in Atlantic City ... only the memories of those that were lucky enough to walk through the doors of the celebrated 500 Club during the heyday of Atlantic City. From the 1940s through the 1960s, this renowned club reigned supreme. It was a place where Frank Sinatra performed for free, the Rat Pack was born, and well-dressed crowds lined the streets hoping to get a table inside this fashionable supper club.



#### THE BIRTH OF THE RAT PACK

Dubbed by the local press as "Mr. Atlantic City," Paul "Skinny" D'Amato, owner and operator of the club, was credited with making Atlantic City one of the hottest destinations on the east coast in the 1950s. With only a second grade education, D'Amato — who taught himself to read by going to silent movies — worked his way up through the ranks from operator of a local pool hall to proprietor of the 500 Club. While it may be true that illegal gambling in the back room got many people through the front door of the club, it was certainly the A-list entertainment that kept them coming back for more.

Enter the club on any given night back in its heyday, and you could rub elbows with Joe DiMaggio, Paul Newman, Elizabeth Taylor, Milton Berle, The Three Stooges, and countless politicians, including John F. Kennedy. Also, just about every big player in the organized crime world would be at the bar or in the back room. Skinny, who was a passionate gambler, had a special touch that brought people together. He was the link that bridged the gaps between the big players of the disparate entertainment, sports, politics, and mob worlds.

"Skinny had an indescribable charisma that made people want to be around him," says Jonathan Van Meter, author of *The Last Good Time*,

a book that expertly profiles Skinny D'Amato, the notorious 500 Club, and the rise and fall of Atlantic City. "Also, in a funny way, he was sort of bashful and very understated, and discreet about a lot of things. He had 'the perfect storm' of personality characteristics."

"During that time, the 1950s and 1960s," emphasized Van Meter, "Atlantic City was small enough and off the beaten path, that I think, for a lot of people, there was a lawlessness about the city and a decadence in its history. Certain places have a glamorous decrepitude, and Atlantic City has been that place for many, many years."

#### THE SECRETS OF SUCCESS

But what was the real secret behind the club and Skinny's success? "He was successful because he was charismatic," revealed Paulajane D'Amato, Skinny's daughter, who

currently resides in Margate.

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"Also, in a funny way, he

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perfect storm' of personality

characteristics."

"People gravitated to him, men wanted to be like him, and women were in love with him," said Paulajane. "From a guy that was brought up with a tough upbringing, what many people don't know is how genuinely kind he was. From a prince to a pauper, he treated everyone the same, and people loved him for it."

Skinny also had an keen eye for talent. "Dean and Jerry were separate entertainers before they came together at the 500 Club," revealed Paulajane. The official debut of the Dean Martin and Jerry Lewis duo took place at the 500 Club on July 24, 1946, and, according to reports, they were not well-received. Huddling together in the alley behind the club before their second act, Lewis and Martin agreed to "go for broke," and throw out the scripted gags and improvise.

> Martin sang, and Lewis came out dressed as a busboy. They did slapstick, vaudeville jokes, and whatever else popped into their heads at the moment. This time, the audience's laughter was loud and infectious, and the great duo was born.

The friendship between Frank Sinatra and Skinny began in a different way. According to Paulajane, Sinatra was appearing at The Steel Pier, and there was a little girl in a wheelchair that wanted to meet Frank. "My father made it happen and, from that day on, the 'two skinny Italian boys' were like brothers."

"Sinatra would send my father a telegram telling him when he was coming to the club, and in

would come Frank," Paulajane reminisced. "But the best part was that it was not only Frank. Dean Martin would come, as well as Joey Bishop and Jackie Leonard, the whole Rat Pack. I lived above the club until I was 11 years old and my playground was the 500 Club. I used to go downstairs and I taught myself how to play the piano and the drums. It was great."

"I remember coming down one morning, waiting to be picked up for a birthday party, and Frank and Dean and Sammy Davis were in the front room. They were having a soda gun fight like little kids."

#### THE END OF AN ERA

In the early 1970s, Skinny's beloved wife Bettyjane passed away, and soon after, his famous 500 Club burned down. "It was a very difficult time for my dad," recalls Paulajane,



**Jackie Gleason with Skinny** 



Joe DiMaggio, Bettyjane, and Skinny at Yankee Stadium for the World Series in the late fifties



Frank Sinatra with his pal Skinny, who he always called Paul



Milton Berle and Sammy Davis Jr.



Inside the dressing room, Skinny, Dean Martin and Jerry Lewis



Young Paulajane with her father, Skinny



Prominent New Jersey attorney Angelo Malandra, on the left in dark glasses, waits while Skinny talks to the future president of the United States



#### THE BIRTH OF THE RAT PACK

"but, keeping in touch with his old friends was the great part of the late 1970s and early 1980s, when by dad was still alive. Not one of those guys came to Atlantic City and worked at a casino that did not come to visit my father at our house in Ventnor and spend the day." Frank Sinatra would be at the dinner table and Sammy Davis Jr. would be visiting on the deck. "They would have card games at the house," remembers Paulajane.

Years later, on the stage of Resorts, Frank Sinatra said that every casino in Atlantic City should pay Skinny D'Amato weekly because, if it had not been for his vision, the casinos would not he there, recalls Paulajane. "My dad formed the first commission for casino gaming, and, if not for his vision of Atlantic City as a casino resort town, who knows where the city would have been."

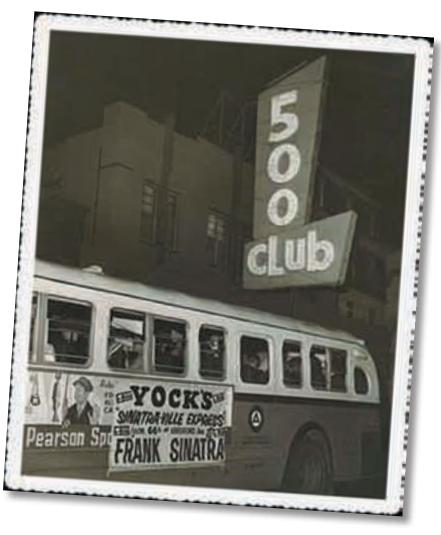
Skinny also had a big impact on the entertainment business, and not just in Atlantic City. "A lot of the celebrities probably would not have been as big as they were without the 500 Club," said Paulajane. "They used the club to hone their skills and to perfect their performances."

Dean Martin and Frank Sinatra threw a grand 75th birthday party for Skinny at the Golden Nugget. It was his last birthday. When he died on June 5, 1984, news of his death was widely reported.

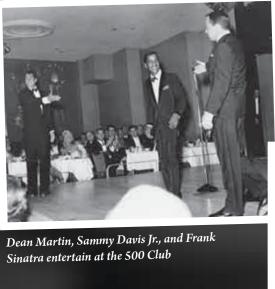
Paulajane urges people to remember her father for beyond what he did for casino gambling in Atlantic City. "His generosity was immense, but he did everything very secretively. He used to feed people in the hospital confidentially. The countless charitable things he did for the families of Atlantic County was unsurpassed. He was very humble, very humble."

A sign stating "500 Club Lane" is now the only marker on the street that once was so full of life. If you stroll down Missouri Avenue one evening, stop for a moment on that hallowed ground and listen. You just might hear the rustle of a chiffon dress or the roars of laughter of a bygone era that, for many, was the best time of their lives. Thanks Skinny.

> Top photo, outside the 500 Club. Bottom photo, Skinny, left, at the "500 Club Lane" dedication on the corner of Missouri and Atlantic Avenues.







Sinatra presents Skinn with the "Sinatrama Award in 1959 for bringing "the world's finest entertainer of all time ... to the playground of the world"



Skinny working



The Three Stooges and Skinny's two girls, Paulajane and Cathy



Joe DiMaggio, Frank Sinatra, and Skinny in New York after a charity baseball game in the late fifties





Bettyjane, Jerry Lewis, Skinny, and Dean Martin in Hollywood on the set of one of their early films



espite all signs that may point to the contrary, the Richard Stockton College of New Jersey is not taking over the planet. But with its familiar triple-tree logo increasingly popping up beyond the school's 2,000-acres Pinelands campus, the perception is understandable.

First, the school acquired the Carnegie Building, a century-old architectural treasure in Atlantic City. Next came the historic and sprawling Seaview golf resort in Galloway Township, just a few miles down the road from the school's main campus. Most recently, the Stockton name surfaced on Atlantic City's Dante Hall Center for the Performing Arts, a renovated venue in the community's Ducktown section.

Dr. Herman J. Saatkamp, Jr., the fourth president in Stockton's 40-year history, chuckled at the suggestion of world domination.

"I doubt that that is the case, but more of the sense that we are becoming more of an integral part of Atlantic County," he said. "And Atlantic County is beginning to see us as a central factor, not just education and economics, but a factor in which we can build responsibility and community leadership within our region."

Both physically and philosophically, Stockton's four decades of growth has been astonishing. Approved by the state legislature in 1969 as the first state college in southeastern New Jersey, ground was broken the following year in the Pomona section of Galloway Township. When the school's original building wasn't completed in time for the first classes to begin in September 1971, the school opened in temporary quarters in the slightly seedy Mayflower Hotel on the Atlantic City Boardwalk, where 60 full-time faculty members taught 1,000 students for four months until the permanent building was completed.

It was the era of flower power, bell-bottoms and the peace-and-love movement among America's young people, and even though Stockton was on the Boardwalk for just a few months, it was quickly dubbed the "hippie college." Once it moved to its Mainland campus, it quickly outgrew that moniker.

"(We're) not the hippie college anymore," Saatkamp said with a laugh. "We're quite hip with student success, with 30 to 40% (of students) going on to grad school. And with internship programs, they have an incredible success rate at getting jobs."

Under Saatkamp's leadership, and with the support of a strategic planning initiative, Stockton has embraced a four-themed approach to education that enables the school to live up to its new marketing slogan as "New Jersey's distinctive public college."

The themes form the acronym LEGS, which stands for Learning, Engagement, Global Perspectives, and Sustainability, Saatkamp explained.

"The central mission of the college is, in fact, learning," he said, "and that's learning on the part of students and also the faculty."

Engagement, he continued, is tied to community and the fact that the college is in the community; part of the learning task "is both to create a community and a sense of community with our students and to contribute to the community that we're in," he added.

Global perspectives relates to the shrinking size of the world through social networking, he said. "A student at Stockton now, through the social network, can be in touch with the people of China, India, all other states in the U.S. (and) South America at the touch of a button, a click of a mouse, so the community is much much larger, and our students live in that community."

And sustainability, he said, goes to the very core of Stockton's



"Atlantic County is beginning to see us as a central factor, not just education and economics, but a factor in which we can build responsibility and community leadership within our region."

- Dr. Herman J. Saatkamp Jr.

foundation to respect the environment in which the college exists "and how we respect and how we maintain an environment is very much a part of maintaining a successful community," he said.

Between its physical plant, its student body and an exceptionally loyal faculty – the school still has several professors who have been there for all 40 years – Stockton has experienced steady growth throughout its history.

In 1973, the school awarded its first diplomas to a graduating class of 290 students. This past May, more than 1,300 students earned their degrees. The school now has approximately 8,000 students and received over 5,700 applications for the approximately 1,000 positions available in the incoming freshman class.

Stockton began enriching the entertainment opportunities of the region in 1976, when it opened its 550-seat Performing Arts Center and began offering a culturally diverse program of artists, entertainers and special events.

The osprey – also known as a fish hawk – has been the school's official mascot almost since the beginning, but it could just as easily be the crane – as in the construction crane. Barely a period in the school's history has gone by without a new building rising on the sprawling campus, one of the only schools in the country that's located in a national park-like setting.

In May, ribbon-cutting ceremonies were held for the \$65 million Campus Center, a student-centric, centrally located building that pulls virtually all student centers into a singular location. The Center, which is dominated by a towering fireplace that also doubles as an impressive piece of art, contains the school bookstore, meeting rooms, a small theater, a multi-purpose room, a convenience store and several fast-food restaurants. The new building has been described as the school's "living room" and is easily accessible from the school's classroom buildings and nearby student housing.

Even as workers were putting the finishing touches on the Campus Center, Stockton broke ground on a three-story Unified Science Center, which is rising adjacent to the Campus Center. When completed in 2013, the new science building will support the school's science and math programs and contain 11 research labs, Life Science teaching labs and chemistry, genetics, microbiology, analytical/physical chemistry labs.

The Unified Science Center, Saatkamp said at the groundbreaking, was needed because of the number of students pursuing math and science degrees.

"One of Stockton's many distinctions is that we graduate more science and math majors than any other New Jersey state college or university," the president said.

What Stockton isn't building, it seems to be buying or leasing. Its acquisition of the Carnegie Building in Atlantic City allowed the school to expand into the heart of one of the country's newly emerging entertainment destinations.

"What we're doing at the Carnegie Center are both offering courses and educational opportunities and training for people working in hospitality tourism and in the medical field," Saatkamp said. "Beyond that, my hope is that we will be able to play a significant role in the medical and educational district that stretches between the Carnegie Center and AtlantiCare (Regional Medical Center). We've already shifted two of our degree programs to Atlantic City, and I'd like to see more educational opportunities there."

Last year, Stockton paid \$20 million to buy the Seaview Resort, a 670-acre historic resort and golf complex on U.S. 9 in Galloway Township. Among the resort's many distinctions is that it's the home of the Shoprite LPGA Classic, a nationally-televised women's golf tournament. Students are already receiving hand's-on experience at the resort as part of their education.

"We may be the only college in the United States that has a fourstar resort in which our students in hospitality and tourism will be able to intern at Seaview," Saatkamp said proudly.

Most recently, Stockton announced it has reached a collaborative agreement with an Ivy League school – Cornell University – in hospitality, tourism and gaming.

"Cornell is one of the top-ranked universities in hotel management and tourism," he said. "As part of the agreement, some of their students will live in Seaview and work and take courses in hospitality tourism at Stockton. And part of the agreement is also (that) Stockton students will have a priority on graduate courses at Cornell. For this area to have an institution like Cornell to be associated with Stockton is quite significant."



In addition to being New Jersey's "distinctive" public college, Saatkamp feels it's also the state's most distinguished public institution. "We're the only college in the nation, perhaps in the world, that has a campus in a national park-like setting, the Pinelands Nation Reserve," he said. "(We have) the largest campus, 2,000 acres, in New Jersey, with lakes and pathways and research areas that relate to our sciences and our theme of sustainability, and yet it provides this incredible environment for students to live and learn."

And the retention rate for full-time tenured faculty is the best among all schools – public or private – in New Jersey, he said. With the state serving as the home of Princeton and Rutgers universities, that's a significant and impressive statistic.

"We have the highest percentage of full-time faculty members of any college or university in New Jersey," Saatkamp said. "This means our students are being taught and led by full-time faculty members for the most part rather than by part-time people or adjunct."

Although many colleges and universities around the country are feeling the effects of the recession, Stockton has not only dodged the bullet, but it continues to thrive in ways that would make Saatkamp's presidential colleagues envious.

Last year, a generous grant from local attorney and community leader Lloyd Levenson resulted in the creation of the Lloyd D. Levenson Institute of Gaming, Hospitality and Tourism. And earlier this year, the school received its first \$1 million gift in its history from an anonymous benefactor.

"When you look at colleges and universities in the United States, they are going through some difficult times," Saatkamp said. "Stockton is growing, increasing its faculty and facility."

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#### HOLY SPIRIT

Charlie Roman's team is coming off an unbeaten season last year and a Non-Public Group 3 state title. Expectations could be even higher this year, if that's possible. The Spartans return the talented running back duo of Donta Pollack and Nigel Jones. Offensive Lineman Nico D'Angelo has committed to play for Villanova at the next level. Linebacker Dan Mastromatteo de-committed to North Carolina, but remains a serious Division One prospect. Bottom line, it appears that the only thing that could stop Holy Spirit is the Spartans themselves.

#### ST. | OSEPH (Hammonton)

Of course, the St. Joe Wildcats probably have something to say about that. Paul Sacco's club seems to be back to where they were during the glory years of winning a state title all the time. Making this even more exciting, is that even though the two teams aren't in the same division anymore, they do still play each other this season. St. Joe will remember last year's shutout loss at Spirit and will be a year older and more talented to contend in this year's game. Defensive lineman Kaiwan Lewis is headed to Division One South Carolina at the next level. Defensive end Max Valles is headed to Virginia, but is also a threat to catch the football as well. The Wildcats should be considered the favorite in the United Conference, but will they be successful outside that group enough to prepare them to win another state title?

#### OAKCREST

Who was more of a surprise last season than Oakcrest? The Falcons won their first-ever playoff game in school history and followed that up with another postseason victory. Chuck Smith's team made it all the way to the Group IV South Championship game against perennial power Cherokee. That won't happen this year, as Oakcrest drops back to Group III, but the Falcons could be just as good otherwise. Defensive back Mark Clement is headed to Villanova. Linebacker Brandon Bell is only a junior and already getting D-I attention. Quarterback Quashie Jetter is also now a junior and you sense the "light bulb" going on in his head as he continues to master Coach Smith's creative offensive game plans. The Falcons will be looking to prove that they are not a one-hit wonder.

#### ATLANTIC CITY

The same thing could be said about Atlantic City. The Vikings went from 1-9 in 2009, to a 7-4 record and an American Conference crown last season. With new coach Thomas Kelly at the helm, Atlantic City won a Group IV playoff game over Millville before falling to Oakcrest in the next round. Kelly cites seniors Liam Marshall and Jerron Searles as key players to watch. Always fast, always flying around the football, Atlantic City hopes to be a real contender in the American Conference again this season.

#### MILLVILLE

Remember I just mentioned Millville? The Thunderbolts return a lot of talent from a team that went 6-4 last season and made the Group IV South playoffs. Jason Durham will have the one-two punch of QB Shaq Lee and RB Alquann Jones on offense. There are 13 letterman that come back on the defensive line alone, so the Thunderbolts should also be effective at slowing other teams down. Millville will once again fight with solid squads like Atlantic City, Egg Harbor Township, Vineland and St. Augustine Prep to win the American Conference crown.

#### **ABSEGAMI**

Absegami head coach Dennis Scuderi, Jr. will be the first to tell you that the Braves underachieved last season. Absegami ended the year only 4–6 overall and with a first round playoff loss to Cherokee. However, in that game, QB Rashad Kinlaw scored both touchdowns for Absegami, perhaps providing a glimpse of a future Division One signal caller. Kinlaw is a serious threat, while 6–2, 207 pound TE/DE is only going into his junior year. Don't look past Absegami in the American Conference.

#### THE OTHERS

That's six local teams that could be poised for big things this fall. It's also just scratching the surface of the talent out there in the Cape Atlantic League.

#### AMERICAN CONFERENCE

Continuing in the American Conference, Tony DeRosa and Egg Harbor Township are always in the mix for a conference crown and a South Jersey Group IV playoff berth. Troy Dixon and Ken Doughty will battle for the starting QB job. Corey Treadway and James Plummer could be big time contributors on defense. Vineland looks to improve under second year coach Josh Hedgeman. The Fighting Clan bring back Tory Clark at running back and defensive lineman Kyle Johnson. Last, but certainly not least, St. Augustine returns John Barillo at running back and look for Pat Finnerty to have a solid season at Offensive Tackle and Linebacker. Hermits coach Dennis Scuderi, Sr. won't settle for another sub-.500 season.

#### NATIONAL CONFERENCE

In the National Conference, you have to discuss the always prepared, always talented Hammonton Blue Devils. Pete Lancetta's team went 7-4 last season winning a Group III playoff game before falling to Delsea in the second round. Why are Lancetta's teams always at or near the top of their conference? I believe it's because kids are brought up running basically the same offense for the Hammonton Hawks youth program, so by the time they get to the high school level, its second nature. I also believe that Pete Lancetta is one of the great coaches in all of South Jersey, and his passion for the game feeds over to his kids.

Speaking of passion, who cares for his players more than Bob Coffey at Mainland? To me, a great head football coach isn't just a guy who can draw up plays with x's and o's. A great football coach teaches his kids to become better people and solid young men. I've seen that first-hand with Bob Coffey and although it will be a challenge in light of the stunning tragedy, don't count the Mustangs out. According to Tom Williams from Prime Events, it also happens to be the 50th anniversary of Mainland football.

Finally, Ocean City has a new head coach in Kevin Smith. The long-time assistant coach gets a shot to wear the main headset this fall. The Red Raiders didn't win a single home game last season. Seniors Bob DeLuce and Alex Webber will help lead their team and try to make sure that doesn't happen again.

#### UNITED CONFERENCE

This leaves us with the United Conference. Lower Cape May was perhaps the surprise team out of this conference last season. The Caper Tigers went 7-3 and were narrowly defeated in the Group II South

playoff opening round against Barnegat. Numbers are always an issue for Lower Cape May, but head coach Mike Wilson is hoping that guys like Shaq Lovelace, Mike Mulligan, and Vance Matthews can guide his team to another winning season and a playoff berth. The key for Lower and a lot of the smaller programs in the CAL is to stay healthy!

Middle Township would qualify as one of those "smaller" programs in the CAL. The other Mike Wilson (no relation to the Lower Cape May coach), knows that all too well. The Panthers went just 1-9 last year, winless on the road. Ben Keith returns at running back and could be a weapon. Robert Wright is a senior Quarterback and Safety.

I have to admit I've always had a soft spot for the Bridgeton Bulldogs. They play so far away from the rest of the league, yet head coach Dave Ellen gets them prepared each and every week to compete. Quarterback Tamar Jackson is now a senior. Defensive Tackle Sean Henigin is listed at 6–7, 332 pounds. Think he can clog up the middle and stop the run?

There's a new head coach in Buena. Jonathan Caputo takes over for Paul Callahan. Caputo comes off a two year stretch as the head coach at Audubon. He's previously worked as the offensive coordinator under Callahan and also the girls head basketball coach at Buena. Expect him to be fired up to try and improve on last season's 3–7 record.

#### **CEDAR CREEK & WILDWOOD**

Don't forget about Cedar Creek. The Pirates will play a non-league varsity schedule this season and then officially join the CAL in 2012. Head Coach Tim Watson played at Mainland and was signed by Seattle in the NFL. Cedar Creek is the textbook definition of an up-andcoming program.

We close things out with Wildwood. It's been a tough road for the Warriors the past couple of years as they compete outside the CAL in Group I South. Jamie Peterson's team was winless last year and will play a similar schedule in the West Jersey League - Classic Divison. Wildwood's cross-county matchup with Lower Cape May is always something to look forward to, and that game is set for September 30th in Erma.

#### WHAT IT ALL MEANS

I'll end where I began. I've been lucky enough to cover local high school sports on a network TV affiliate somewhere for the past 17 years. I learned very early on that football generally draws the most attention and fan support of all the high school sports. I urge you to get out to a game this fall and root your favorite players or teams on. But remember, if you can't make it out to a game, I'll see you on TV!



PETE THOMPSON, a graduate of Temple University, has worked at NBC 40 since the summer of 2004. As the station's Sports Director, he is responsible for writing, producing, anchoring and even shooting the highlights for the popular "FRIDAY NIGHT BLITZ" high school football program on Friday nights in the Fall. You can watch Pete on WMGM-TV NBC 40 every night, Monday through Friday.



## **Phillies Honor Mainland Regional High School Football Team**

THE PHILADELPHIA PHILLIES honored the Mainland Regional High School football team with a moment of silence before the New York Mets game on August 22. Months prior, a group of Mainland students bought tickets to the game celebrate the end of summer and the beginning of their senior year of high school.

The Phillies held this tribute before the game for Casey Brenner, 17, of Northfield; Edgar Bozzi, 17, of Somers Point; Dean Khoury, 15, of Linwood; and Nicholas Conner, 16, of Northfield. The soldout crowd at Citizens Bank Park rose for the four boys who died August 20th when their SUV overturned near exit 38A southbound of the Garden State Parkway. During the tribute, the deceased boys names appeared on the scoreboard below the Mainland logo.

The players adorned their green home football jerseys. Students held signs that read, "Forever in our hearts" and "R.I.P. Casey, Edgar, Dean, Nick."



A group of Mainland Regional High School students and alumni gathered at the top of Section #211 in Citizens Bank Park to stand for a moment of silence.



"We have whisky, wine, women, song, and slot machines. I won't deny it and I won't apologize for it. If the majority of the people didn't want them, they wouldn't be profitable and they would not exist."

— Nucky Johnson

## Nucky's Table

BY MOLLY GOLUBCOW

lose your eyes and imagine yourself back in Atlantic City during prohibition days – slinky flapper dresses showing just enough skin, intoxicating jazz tunes in smoky clubs, and bootleg liquor flowing like a fountain. The town was run by the one and only Nucky Johnson, the flamboyant political boss who ruled his Boardwalk empire for over 30 years.

During his reign, Nucky knew how to live it up. According to the 1968 Atlantic City Press article printed the day after he died, Nucky was described as a man having a "... reputation of being a gargantuan trencherman, a hard drinker, a Herculean lover, an epicure, a sybaritic fancier of luxuries and all good things in life." Books have been written about Nucky Johnson's life — good, bad, and everything in between. But, for now, just keep your eyes closed a bit longer and imagine going out to dinner with Nucky — not political boss extraordinaire, but Nucky the gourmet extraordinaire.

One spot that Nucky and his cronies frequented that still stands today is the Knife & Fork Inn. After 100 years in business, the restaurant ads still boast, "Nucky ate here. So why don't you?" Established in 1912 by Nucky's predecessor, Commodore Louis Kuehnle, the location became an exclusive drinking and dining club for politically connected men. Food and drink was a great draw, but Nucky may have also been there for pleasures that not only came from the kitchen, but from other rooms as well. Back in Nucky's day, the second floor housed curtained alcoves and a separate "ladies" lounge where women, not permitted at the bar, waited to be summoned. Private rooms on the third and fourth floors were used for gambling and, most likely, other non-PG-13 activities.

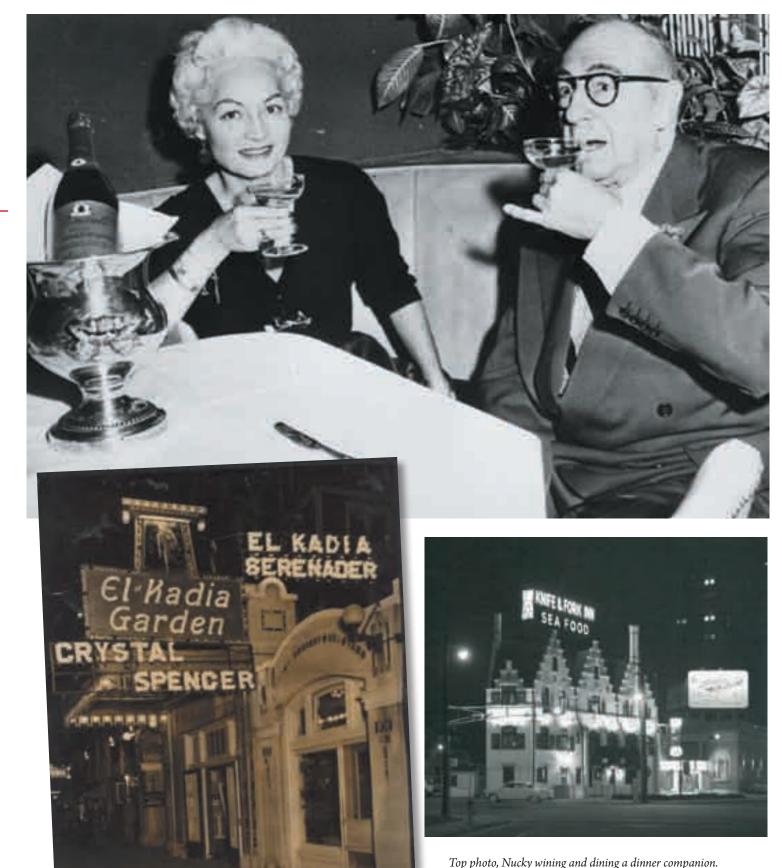
After a drinkie-poo at the club, Nucky may have decided to go to dinner. Picture the immaculately dressed Nucky, wearing his \$1,200 raccoon coat, as well as his personal fashion trademark — a fresh red carnation in his lapel. He gets into his chauffeur-driven, \$14,000 powder blue limousine and orders the driver to one of his favorite restaurants in Atlantic City, the El Kadia Egyptian Garden located at the Hotel Jerome at Virginia Avenue and the Boardwalk. Are your eyes still closed? Good, now imagine heading down Pacific Avenue and up to the Boardwalk (where the Taj Mahal now stands) to dine with Nucky at the memorable El Kadia.

What a sight to behold. The ornate and elegant restaurant could seat 1,500 guests. In addition, guests were entertained by an orchestra and nightly floorshows, some production numbers even being performed on ice! Although the El Kadia is long gone, local reporter and journalist David Spatz holds the place near and dear to his heart. In the 1920s, the Hotel Jerome and El Kadia were owned by Spatz's family. According to his great-grandmother's and grandmother's scrapbook of El Kadia memories, Nucky was a frequent guest and they kept a ring-side table permanently reserved in his name. Based on anecdotal family stories, Spatz knows that it was widely understood by Atlantic City business owners at the time that "... if you took care of Nucky, he would take care of you."

Nucky often wined and dined his out-of-town guests at El Kadia. The guest list may have included senators and governors seeking his political help, gangsters like Lansky and Capone, and most certainly a leggy show girl or two. Nucky and company would select from El Kadia menu options such as Green Turtle Soup, Lobster Newburg, and Filet Mignon Jerome. Even in the 1930s, local cuisine included fresh fish and seafood options that epitomized the Jersey shore.

What did a meal at El Kadia cost? For the man whose income from Atlantic City vice activities exceeded \$500,000 a year (more than \$5 million today), money was no problem. One of the most expensive items on El Kadia's menu was the Lobster Newburg for \$2. Add soup, salad, and appetizers, and a meal would run Nucky about \$5 per guest. Today, that would come to over \$50 each before the enormous liquor tab and generous tips were added to the bill.

In his pursuit of living a good and pleasure packed life, Nucky was not shy. He once explained in simple terms that "... when I lived well, everybody lived well." Some called Nucky a thief and some a hero, but either way, Nucky truly loved the Queen of Resorts. He knew his turf and knew where to feed his gourmet appetite. If he were alive today, it would be interesting to see where he and his red carnation would go for a good meal, a good drink, and a good time in Atlantic City. Next time you're dining out, take a moment to look around and see if you feel his epicurean spirit at your table.



Bottom photo, left, The El Kadia Egyptian Garden Restaurant located at the Hotel Jerome. Bottom photo, right, the Knife & Fork Inn, circa 1920.

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## Lobster Newburg

In honor of Nucky Johnson, we feature the famous Lobster Newburg from Delmonico's, the oldest restaurant in country and the inventor of the dish in 1876

Two 1-pound lobsters

3 tablespoons unsalted butter

1/2 cup diced carrots

1/2 cup diced onion

1/2 cup diced celery 2 tablespoons tomato paste

1/4 cup, plus 1 tablespoon brandy

3 cups heavy cream

Coarse salt and freshly ground white pepper to taste

2 shallots, peeled and minced

Cayenne pepper to taste

Freshly ground nutmeg to taste

1 large egg yolk, at room temperature

1 tablespoon freshly squeezed, strained lemon juice

1 ounce American sturgeon caviar, optional



#### **Brioche Batons**

1 loaf brioche bread

1/2 cup (1 stick) melted unsalted butter

Sea salt to taste

Preheat oven to 375°F. Line a rimmed baking sheet with parchment paper. Set aside. Using a serrated knife, slice the ends from the brioche. Then cut the brioche crosswise into 1/2-inch-thick slices.

Trim the crust from all sides of each slice. Cut each slice into logs about 1/2 inch wide. You will need 5 pieces for each serving of the lobster.

Using a pastry brush, generously coat all sides of the brioche pieces with butter. Season with sea salt and place in a single layer on the prepared baking sheet. Bake for about 7 minutes, or until golden and crisp. Remove from the oven and serve warm.

Place the claws and bodies in the top half of a steamer over boiling water. Cover and steam the lobster for 3 minutes. Remove the bodies and continue steaming the claws for an additional 3 minutes. Immerse both the bodies and claws in an ice water bath as soon as you remove them from the steamer to stop the cooking. Crack the shells on the bodies and claws and carefully remove the meat, keeping it in pieces as large as possible. Separately reserve the meat and the shells.

Preheat the oven to 350°F. Place the lobster shells in a roasting pan in the preheated oven and roast, turning occasionally, for about 12 minutes, or until nicely colored and fragrant. Remove from the oven and set aside.

Heat 2 tablespoons of the butter in a large saucepan over medium heat. Add the carrot, onion, and celery and sauté for about 4 minutes, or just until the vegetables begin to soften without taking on any color. Add the tomato paste and sauté for about 1 minute, or just until wellincorporated. Stir in the reserved lobster shells, followed by 1/4 cup of the brandy. Cook for about 3 minutes, stirring to deglaze the pan. Add the cream, stir to blend, and raise the heat. Bring to a simmer and then immediately lower the heat to a gentle simmer. Season with salt and pepper and cook gently for about 1 1/2 hours, or until very thick and well-seasoned. Remove the sauce from the heat and pour it through a fine-mesh sieve into a clean container, pressing on the solids to extract all the flavor. Discard the solids and set the sauce aside.

Heat the remaining tablespoon of butter in a medium sauté pan over medium-low heat. Add the shallots and season with cayenne and nutmeg. Cook, stirring constantly, for about 2 minutes, or until the seasonings have colored and are fragrant. Add the reserved lobster meat and sauté for 1 minute. Add the remaining tablespoon of brandy, stirring to deglaze the pan. Add the reserved cream sauce, raise the heat, and bring to a gentle simmer.

Place the egg yolk in a small bowl. Remove from the heat and, using a slotted spoon, transfer an equal portion of the lobster meat to each of 4 shallow soup bowls. Whisk a bit of the hot sauce into the egg yolk to temper it and then whisk the egg mixture into the sauce. Add the lemon juice, taste, and, if necessary, adjust the seasoning with salt and pepper. Pour the sauce over the lobster in each bowl. If using, spoon an equal portion of caviar into the center of each bowl and garnish with Brioche Batons (recipe above).

Enjoy!

### LOCAL RESTAURANT GUIDE

#### 6ix A Bistro

Park Place & The Boardwalk Bally's Atlantic City Atlantic City, NJ 08401 609-340-1555

#### **AC Country Club Tap Room** Bar & Grill

1 Leo Fraser Dr. Northfield, NJ 08225 609-236-4465

#### Angelo's Fairmount Tavern

2300 Fairmount Ave Atlantic City, NJ 08401 609-344-2439

#### 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

#### 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

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

**Continental Restaurant** 

#### 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



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Local Restaurant Guide

#### 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

#### Gallagher's Steakhouse at Resorts

609-652-0544

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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

#### Johnny's Cafe

9407 Ventnor Ave. Margate, NJ 08402 609-822-1789



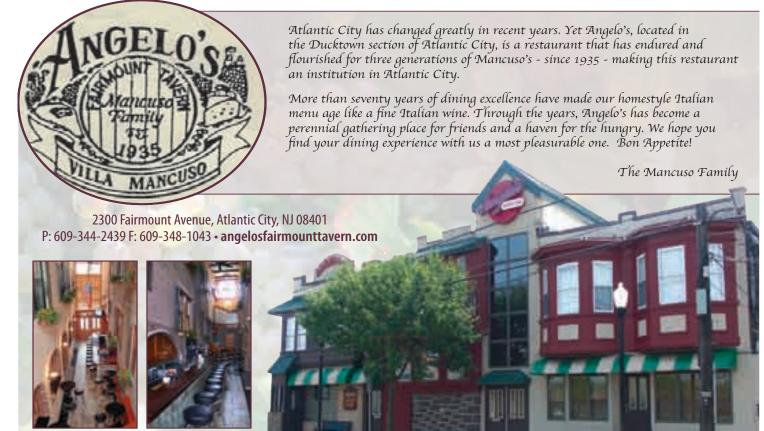
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# THE DINING GUIDE Local Restaurant Guide

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

#### Los Amigos Restaurant

1926 Atlantic Ave. Atlantic City, NJ 08401 609-344-2293

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609-965-2111 for reservations www.RenaultWinery.com 72. North Bremen Avenue • Egg Harbor City, NJ

#### Mama Mia's Restaurant

6105 W. Jersey Ave. Egg Harbor Twp., NJ 609-484-8877

#### 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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Best food in AC: "Every time I return to my hometown in Trenton, NJ, I visit Angeloni's in Atlantic City...the best veal dishes in town...recently sent my friends from Las Vegas (Louie Prima Jr. and his band) to Angeloni's and they loved it...and you will too."

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

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We are located on the corner of Arctic & Georgia Avenues

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Local Restaurant Guide

#### P.F. Chang's China Bistro

2801 N. Pacific Ave. The Quarter at Tropicana Atlantic City, NJ 08401 609-348-4600

#### 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

#### Scarduzio's Steak/Sushi/Lounge

Showboat Casino, 801Boardwalk Atlantic City, NJ 08401 609-343-4330

#### 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

#### White House Sub Shop

2301 Arctic Avenue Atlantic City, 08401 609-345-8599

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# Anthony's Out to Lunch EASTWIND NOODLE BAR

I AM A WONTON SOUP junkie. In college, I used to eat at least a quart of those delicious dumplings every Sunday. So when I got a call from one of my old high school buddies, Eddie Mac, letting me know the **Eastwind Noodle Bar** at Resorts was open, I immediately started salivating. I checked out the menu online, and as soon as I saw the wonton soup, I was running out the door.

Resorts Casino Hotel is the new hot spot in Atlantic City. After purchasing Resorts, Dennis Gomes has revamped and reinvigorated the once struggling casino. He has brought with him innovative ideas and a sexy 1920's theme. So, I had no doubt in my mind that the **Eastwind Noodle Bar** would be a top-notch place to eat.

Upon our arrival, the first thing I noticed was the open floor plan of the restaurant looking out into the Asian gaming tables. The second thing I couldn't take my eyes off of were the roast ducks spinning in the glass rotisserie ovens. The sight and the smell of the crispy duck almost threw me off my wonton soup plan. But never to be deterred in my quest for the perfect wonton, I soldiered on to my table.

The friendly manager, Jeff, recommended that we try some of the refreshing Bubble Teas (\$6). I had no idea what those were, so I figured why the hell not. Moments later, he brought us one almond and one passion fruit bubble tea. Both were delicious. The almond was a tea base, mixed with cold milk, and the passion fruit was blended with ice, similar to a slushy. The drinks contained small, chewy balls made of tapioca starch, called "pearls," which added a pleasant texture surprise.

We then proceeded to order an insane amount of food. We

decided to start with the Dim Sum, which are small bite-sized individual portions. My wife ordered her favorite, the Steamed Shrimp Dumplings (\$9.50). Each little dumpling was loaded with shrimp, ginger, scallions, and nearly melted in your mouth. I was impressed by the delicate flavor. These dumplings were definitely made from scratch.

I ordered the Steamed Roast BBQ Pork Buns (\$8.50). These soft pillows of sweet dough were stuffed with tons of diced pork that had been tossed in a sweet and sugary barbecue sauce. I could eat these all day. However, I had soup on my mind and was determined not to fill up.

A few minutes later, a cauldron of the steaming Hong Kong Wonton Noodle soup (\$13.50) was delivered to the table. This was my moment, and with one sip of the broth, I could feel the care that had been put into its creation. The giant bowl was filled to the brim with perfectly cooked Chinese egg noodles (similar to angel hair pasta), and the wontons blew away the ones I ate in college. These were packed with both shrimp and pork. I added some hot chili paste and dove right in with alternating slurps of broth and scoops of noodles and wontons. It was truly fantastic.

When I was near the bottom of that bath-tub sized bowl, I stole a few bites of my wife's Singapore Rice Noodles (\$15.50). The excellent dish was piled high with curried noodles and mixed with peppers, onions, pork, shrimp, and chicken. The portion was easily big enough for two people.

As I was in wonton heaven, Chef Wai Ping Tong stopped by our table to tell me that I ordered some of his favorite items from his menu. Chef Ping confirmed



my suspicions that everything is made in-house and not bought from outside stores. He is really passionate about creating authentic Chinese dishes, and it was a pleasure speaking with him.

Before he left, he asked if I had any more room in my stomach because he just made some amazing Honey Glazed Roast Pork (\$13.50). Even though I was filled to capacity, there was no way I could say no to him. And I'm glad I didn't, because that pork was so sweet and tender. Honestly, it just may be one of the best dishes that I have had all year.

So head to Atlantic City, do some gambling, and stop by the **Eastwind Noodle Bar** at the Resorts Casino Hotel. There you will find Chef Ping and his staff serving authentic Chinese dishes. His passion for quality and fresh ingredients is more than enough reason to go. Of course, the wonton soup is pretty ridiculous too!





# EASTWIND NOODLE BAR

Resorts Atlantic City 1133 Boardwalk Atlantic City, NJ 08401 (609) 344-6000 resortsac.com

#### **HOURS:**

Saturday - Thursday: Noon to Midnight, Friday & Saturday: Noon to 2 A.M.

#### **MENU:**

Dim Sum: \$8.50-\$10.50 Noodles, Soups, and Congees: \$13.50-\$15.50 Stir Fry: \$13.50-\$18.50 Asian BBQ: \$9.50-\$13.50

#### TONY'S TIP:

**Bubble Teas: \$6** 

Side Orders: \$4-\$12

After you've filled up at the Noodle Bar, be sure to stop off for a cocktail at one of the lounges at the casino. You may be lucky enough to meet Jim. He's easily the best bartender in the entire city.

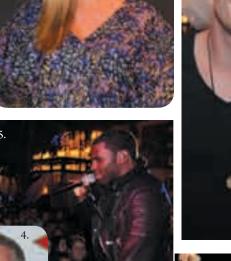
Anthony Previti is a criminal defense attorney who appears frequently in Atlantic County Superior Court and he loves food. If you would like your restaurant featured, please send an email to: OutToLunch@boardwalkjournal.com.

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## on the red carpet

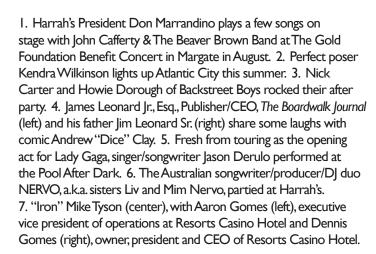














Images by Tom Briglia / PhotoGraphics Photography

## Atlantic City A Place We Call Home

#### By Ken Calemmo and Kristine Kodytek

Atlantic City has been a favorite getaway destination for over a century. Our famous beaches, boardwalk, and promise of a good time, have lured visitors to our shore community for years. Trips to Atlantic City became a tradition for families as far back as the 1880s—when another tradition was born.

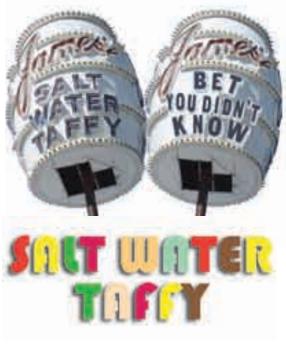
At that time, candy taffy was sold mostly in Atlantic City and the Midwest. The recipe had not yet been perfected, but it was a favorite treat for the young (and young at heart) who were visiting the shore. David Bradley, an Atlantic City taffy vendor, set up his taffy-centered candy stand just across the boards that separated the city from the sea.

Though no one truly knows the origin of Atlantic City's famous "Salt Water Taffy," the legend begins with a high ocean tide rising to flood Bradley's taffy stand. It is said that the next morning when Bradley was cleaning up the damp mess, a young girl came to buy taffy.



Bradley sold her what he called "Salt Water Taffy"—hinting that the taffy had been slightly coated by the sea the night before. The name stuck—no pun intended—and a tradition was born.

Enoch James (James' Salt Water Taffy) was the young man who revolutionized the concept of salt water taffy. He is credited with perfecting the formula,



designing a nonstick paper wrapper, developing new flavors, and creating the first automatic machinery that would replace manual taffy pulling by hand.

James' candy factory is still located right on the boardwalk at New York Avenue in Atlantic City. Their main store, corporate offices, and five-story factory are all housed at this one location. Salt

> water taffy is truly a living tradition of our city.

James' taffy is world famous and one of the most frequently shipped souvenirs from the Jersey shore. Joseph Fralinger (Fralinger's Taffy) was the first person to market the salt watertaffy, as a Jersey shore souvenir in decorative beach-themed

In 1947 the James' Candy Company was sold to the Glaser boys, third generation candy makers. Today it continues under the watchful eyes of Frank Glaser, a fourth generation candy man. In 1990 Frank acquired Fralinger's Candy Company and in doing so expanded the business outside of Atlantic City as well as establishing a mail order and internet business seashoretaffv.com.



James' and Fralinger's are the biggest names in taffy to this day. The James and Fralinger's brand continue to use their own distinctive recipes. However, they are further distinguished by the difference in their shape: James' taffy is a square, bite-sized piece and Fralinger's is a little longer and shaped like a log. They sell 17 flavors of taffy, 8 additional flavors that are sugar free/low sodium. 15 flavors which are available with a dark chocolate coating, and even 9 candy-filled taffy flavors.

If I were you, I'd try and hold onto summer a little longer by testing each salt water taffy flavor until you find your favorites. This is a tradition you will definitely want to share with all of your friends!

#### Contact Ken Calemmo ken\_calemmo@cooperlevenson.com

James Salt Water Taffy owner Frank Glaser indicates his opinion of the taffy-making skills of author Ken Calemmo.



## Catching Up With George Anastasia

This award-winning author and mob expert discuss his new book, Atlantic City politics, and the hit that was put out on him by the mob

GANGSTER GURU GEORGE ANASTASIA HAS A VERY CLOSE relationship with organized crime. He has been writing about it for over 35 years, and was the target of a mob hit the 1990s. Covering the birth of casino gambling in Atlantic City, mob hits in Philadelphia, and criminal prosecutions throughout the U.S., Anastasia is the man to call when you're searching for an expert on gangsters. He has been featured on several network television news magazine reports about organized crime, and has worked as a consultant on projects for ABC, the Discovery Channel, the History Channel, and National Geographic. This Philadelphia Inquirer reporter has written five crime books, with another one hitting the shelves this month, The Ultimate Book of Gangster Movies, a book he co-wrote with Glen Macnow. Anastasia has been the recipient of numerous awards for writing and reporting, and is currently the co-host of the weekly Philadelphia radio show, "Crime Guys." Born in Philadelphia and raised in Westville, NJ, this self-proclaimed "Jersey boy" is a graduate of Dartmouth College with a B.A. in French Literature.

How did the idea for your new book materialize?

The publisher came up with the idea of a book about gangster movies and they thought of me. In the book, we rank the top 100 gangster films in order, and we don't expect everyone to agree with us. One of the points of the book is to stir debate. That's the beauty of talking about movies, everybody had an opinion about something. People will get a kick out of it, people will have arguments about it, and just have a lot of fun. It's not heavy lifting.

Do you have a favorite mob movie?

I have a couple. The Pope of Greenwich Village is one of my favorites, and the other movie that I had really liked, but had forgotten about before working on the book, is called The Friends of Eddie Coyle, a 1973 Robert Mitchum gangster movie set in Boston.

Do you think there will ever be a gangster film made that can top The Godfather?

That is the movie that everything gets measured against. I don't think so. The Departed really came close, and I also liked Road to Perdition. I don't think anything can compete or had the impact that *The* Godfather had on the entire genre of gangster movies. It really set the tone as the genre that people really look for and enjoy.

How did you go from a degree in French Lit. to journalism? Back in the 1960s at Dartmouth, they had a foreign exchange program, so I went to France for a semester and really liked it. But, the only way I could go again was to become a French major. So I did, and spent two of my college semesters living in France. While I was there, I frequented the cafes every day and read the International Herald *Tribune.* That's where my fascination with newspapers began. It was my way of keeping in touch with what was going on back home. When I graduated, I walked into a small newspaper in Woobury, NJ, now The Gloucester County Times, and got a job as a sportswriter. That was my journalism training. I guess you can say that, in a way, majoring in French got me into the newspaper business.

What was your first mob assignment?

In 1976, I was sent to Atlantic City by the Philadelphia Inquirer to cover casino gambling. For the next 6-7 years, I covered it and saw the start of the whole thing. In the beginning, part of the debate was, "Is legalized gambling going to bring organized crime to AC?" The answer to that question was that organized crime was already in AC. I started covering the mob in the context of casino gambling, and from there, I started to do more and more organized crime writing.

*In the 1990, there was a* hit on you...

That was kind of bizarre. In 1990, John Stanfa became the Philadelphia mob boss, but as a young guy, he was a Sicilian mob figure, and in Sicily, they play by different rules. When I was doing stories about Stanfa, I used to call up

Continental Food Distribution Center, where he worked, and ask for him. They usually said he wasn't there, but apparently that pissed him off. He was upset with the reporting I was doing. In Sicily, they kill journalists and prosecutors. If you're not with them, you're against them.

Why are people so interested in mob stories? I think that Americans have always been

attracted to the outlaw — whether it's Billy the Kid, Jessie James, Don Corleone, or Al Capone — there is something alluring about the person that operates outside conventional laws.

OF CHAPTER GEORGE , CLEN

George Anastasia

What do you think about Atlantic City's current situation? I had a conversation with former Senator Bill Gormley about this recently and he pointed this out to me. In a lot of ways, Christie is trying to legitimately be what Nucky Johnson was back in the 1920s. On "Boardwalk Empire," Nucky was the guy you had to go to get anything done, and Christie is trying to legitimize that process by putting something in place, and I think there's a need for it. For whatever reason, Atlantic City has always failed to get its act together. It almost needs a benevolent dictator. Nucky was that dictator in the 1920s as a gangster, but if you can get a government to do that in a positive way, it's the only way out of this forest that has been created. There are too many little agendas, and too many things that have been going on historically that don't make for good government. The culture of the city has never been about the government. It has been about, "I'm in office, now it's my turn" not "I'm in office, let me do what is best for the city." The only way to do that is to have a higher authority to enforce himself on it. Hopefully, this is going to work out, but, like anything in Atlantic City, it's a crap shoot.

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