

The Record Today

Paul Morina
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Katherine Shawaryn
Editorial Director

Teresa Colanero
Rita Kelly
Irma R. Stevenson
Elsie Tedeski
Associate Editors

Theresa DeMartini
Maria Elena Hallion, Ph.D.
Patti Sabatini
Contributing Writers

Teresa Colanero
Marc Kamp
Photographers

Barbara Tierno
Advertising Designer

Deborah Kappra
Kaitlynn Shawaryn
Editorial Assistants

Jim Milsted
Distribution

Ryan O'Hara
Technical Consultant

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P.O. Box 34
Paulsboro, N.J. 08066
Call (856) 423-4612 or visit
therecordtoday.com.

Heat tempers Paulsboro Day festivities

By Katherine L. Shawaryn
See photos on page 9.

PAULSBORO — Ice and shade were at a premium during the 20th anniversary celebration of Paulsboro Day.

“It was ungodly hot,” said Marc Kamp, chairman of the annual event that took place on Sept. 10 at Rastelli Fields. “It definitely could be one of the hottest ones on record.”

Despite a heat index of more than 100 degrees and mercury reading that peaked in the mid-90s, Kamp estimated that 500 people visited the celebration throughout the day. He said the new location at the fields for made the celebration bearable.

For the last several years, Paulsboro Day activities took place on the tar-paved parking lot at the high school. The venue was changed this year because of a schedule conflict with a home football game.

“Side by side, both events went off without a hitch,” said Kamp, noting that the committee is considering the same location next year. “The fields gave us a nice open space with room for expansion and convenient parking at ExxonMobil.”

To kickoff the event, a special program booklet was distributed by the Paulsboro Day Committee that listed the names of all volunteers who have contributed to the success of the celebration over the last two decades.

A tent filled with Paulsboro High School memorabilia commemorating the school’s 100th anniversary proved to be a crowd favorite.

Sponsored by the Gill Memorial Library and PHS Centennial Celebration Committee, the community exhibit included yearbooks, photos and collages by decade

and other memorabilia.

The free kiddie rides, petting zoo, video arcade, face painting, miniature golf, and balloon artist proved to be another favorite.

“I credit the ride people who stuck it out until the end of the day,” said Kamp. “The kids had the stamina. They were ready to go, and the rides were ready to go.”

Kamp also credits the success of the day to the support and assistance of many

participants. They included members of local organizations, vendors, and personnel from the Gloucester County Office of Emergency Management, Paulsboro Fire Company, Paulsboro Police Department, along with borough and school personnel.

The Paulsboro Day collector’s button is still available for \$2. To purchase a button, call Kamp at (856) 423-1554.

Post salutes WW II veteran



Photo by Jim Milsted

Francis Jeffers

By Irma Stevenson

U.S. Army Tech Sgt. Francis Jeffers was surprised by a medal ceremony held in his honor by the VFW Anthony T. Calista Post 5579 of Gibbstown on Nov. 7.

The 92-year-old World War II veteran lives in Logan Township.

A crowd of more than 50 family members, friends and fellow post veterans attended the ceremony where Jeffers

was presented with a Bronze Star Medal and a second Purple Heart Medal for shrapnel wounds.

He wore a denim vest already decorated with military ribbons, including an Army Insignia of the 7th Armored Division under Gen. George Patton, 3rd U.S. Army.

After basic training, Jeffers went to war in February 1944. His five brothers also were in service during the war.

Landing on the beaches of Normandy, Jeffers was a commander of an M-4 Sherman tank from the Netherlands and fought at the Battle of the Bulge where he said it was bitter cold.

He also said he would still go again to battle for Patton and would “follow him all the way to hell if that’s where he was going.”

Jeffers saw Patton twice and spoke to him once briefly. Jeffers also said his unit found Newt Weiss of Paulsboro, the only survivor from his own unit who also fought in the Battle of the Bulge.

God bless our greatest generation. We salute you!

Milestones

By Irma R. Stevenson

Happy anniversary to Anthony & Lillian Alvarado, Pat & Sherri Byrne, Joe & Chris Cardillo, Barry & Angela Corradetti, Don & Lois Crooks, Robert & Debbie Damming, Ken & Margie Emerick, Charles & Pat Esposito, Carlo & MaryEllen Giovannitti, Joe & Betty Hague, Chris & Stephanie Hamilton, George & Betty Hurst, George & Carol King, Chuck & Donna O’Leary, Dr. Walter & Cindy Quint, Ed & Evelyn Raively, and Fred & Judy Suter.

Happy birthday to Eleanore Anderson, Ellie Anderson, Steve Anuszewski, Dawn Barber, Willie Bay, Bill Bramell Sr., James Brown Jr., John J. Burzichelli, Carla Byrd, Christine Cardillo, Nancy Carson, Naomi Clark, Pat Kelly Clark, Steve Clement, Rachel Coco, Suzy Paz Coleman, Lamont Cook, Angela Corradetti, Craig Costenbader, Jim Crowther, Lenny Curtis, Joe Doak, Robin Doak, Gladys Dombrosky, Cassie Doran, Danielle Gurick Doran, Traci Turner Dyess, Chris Emerson, Mike Enterkin, Anthony Esposito, Pat Esposito, Ezio Fiorile, Sue Fiorile, Fallon Ford, Helen Ford, Tom Friars Sr., Steven Gallagher, Barbara Generette, Giovanna Gentile, John Gentile, Johnny Gentile, Tina Gentile, Evelyn Gerlack, Denise Giordano, Alana Giovannitti, Beau Giovannitti, Lisa Giovannitti, Richard Glose, John T. Goetaski Jr., John T. Goetaski 3rd, Hailey Marie Goss, Joyce Gruber, Matt Gruber, Thomas Haddock, Wayne Haddock, Tanner Hamilton, Elwood Hampton Sr., Laura Hance, Isabelle Harris, Kevin Harvey, Valerie Harvey, Julia Hawkins, DeJohn Hodges, Ursula Hofmann, Keith Hogle, Glenn Howard, Kiara Johnson, Ralph Johnson Jr., Barbara Jones, John Justice, Marc Kamp, Irma C. Kandle, Kyle Kastrava, Rita Kelly, Ronald Kelly, Carol Kessler, Lincoln Kessler, Joe Knestaut, Barbara Koko, Michael Konnick, John Kramer, Colin Leuallen, Harry Leuallen III, Amy Link, Brian Link, Doral Kay Link, Kevin Mackenzie, Joyce Maddox, Domenic Manzoni, Kathleen McCann, Erva McCauley, Peanut Melton, Althene Miller, Jaime Milsted, Jim Milsted, Diane Moran, Gina Morina, Natalie Morina, Renee Morina, Santino Morina, Eleanor Muse, Robert Muse, Don “Muskkrat” Myers, Linda Conquest Norman, Katie O’Brien, Kenny O’Brien, Nancy O’Brien, Chuck O’Leary, Michael O’Leary Jr., Ginny Oswald, Martha Peiffer, Lauren Pellegrini, Wayne Pilger, Ronnie Proto Jr., Dr. Walter Quint, Rita Rastelli, Issac Redman, Marietta Relation, Michele Relation, Irene Kickem Riddell, Rich Riskie, Elmer Roane, Lorraine Robinson, Richard Rosypal, Sharon Scott, Joan Silbaugh, Alex Silvestro Jr., Bridget Maden Smith, Irma R. Stevenson, Mae Suter, Trevor Suter, Joe Tropea Jr., Tina Tropea, Emma Trumbull, Enid Victor, Mark Vogeding, Marie Wallon, Martin Ware, Michael Ware, Toni Ware, Diane Warner, Reggie Wayton, Bea Weiss, Ruth Weiss, Sara Weiss, Elizabeth White, Georjean Widener, Ed Young, Becky Zammarelli, and Brian Zane.

Irma’s words of wisdom — Be generous with kindly words, especially about those who are absent.

The Recipe Box

Options expand holiday menus

By Theresa DeMartini & Patti Sabatini

Get festive with these easy-proven recipes. Serve them at home or make extra batches to give away as gifts during the holidays.

Goat cheese with pistachios & dried cranberries

2 Tbsp. roasted pistachios (chopped)
2 Tbsp. dried cranberries (chopped)
1 (8- to 10-ounce) log fresh goat cheese
Crackers or bread (for serving)

Combine the pistachios and cranberries on a large plate. Roll the goat cheese in the fruit-and-nut mixture to coat. Serve with the crackers or bread.

Chocolate chip banana bread

2 cups all-purpose flour
1/2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 cup white sugar
1 egg
4 Tbsp. milk
1/2 cup unsalted butter (softened)
1 cup mashed bananas (about 3 medium bananas)
1 cup semi sweet chocolate chips

Sift together flour, baking soda, baking powder, and salt. Cream sugar and butter in a large bowl. Beat the egg slightly and mix into the creamed mixture with the bananas. Mix in sifted ingredients until just combined. Stir in milk and chocolate chips. Spread batter into a greased 9x5-inch loaf pan. Bake at 350 degrees for one hour or until toothpick comes out clean with no batter. Holiday bonus: Make this bread in mini loaf pans and give as gifts.

Peanut brittle

1 cup sugar
1/2 cup light corn syrup
1-1/2 cups of roasted salted peanuts (or cashews)
1 tsp. butter
1 tsp. vanilla
1 tsp. baking soda

Grease a large cookie sheet with sides with a food release, such as PAM cooking spray.

In a large 2-quart glass bowl, stir sugar and syrup together. Microwave four minutes on high. Stir in nuts. Microwave contents again on high for five more minutes

Add butter and vanilla, then blend well and microwave on high one more minute. (Peanuts will be brown.) Add baking soda. (Mixture becomes foamy.) This will be extremely hot. Pour immediately onto the cookie sheet. Let cool at room temperature.

Break into pieces and store in air tight container. Recipe makes 1 lb. of brittle. Serves 4-6.

Holiday bonus: Peanut brittle makes great gift bags.