

The Record Today

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The Record Today is a community newspaper dedicated to fair and objective news coverage. The opinions expressed in this paper are not necessarily those of the publisher. The publisher assumes no responsibility for typographical errors in advertisements other than to reprint that portion of the advertisement where the error appears.

Look for the next issue of The Record Today in June. The deadline for all advertisements and editorial items is the first Friday of the month prior to publication. First class mail subscriptions sent to the address below are available for \$12 annually.

The Record Today
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therecordtoday.com.

Note from the Publisher

To our loyal customers:
On behalf of the volunteer staff of the The Record Today, I would like to take this opportunity to say thank you to all who read our local newspaper and to those who continue to support its publication through advertisements. It has been a pleasure to provide you this service over the last 11 years, featuring hometown coverage of activities, events and travel tales unique to Paulsboro, Gibbstown and surrounding communities.

Unfortunately, due to increased production costs and decreased financial support, The Record Today will reduce the number of published issues from four to three issues per year.

In turn, the next issue scheduled for publication of



Paul Morina

The Record Today is in June.

Our appreciation and dedication to you, our loyal readers, contributors and

advertisers, continues as we enter 2018 covering newsworthy articles about the wonderful events occurring around us, while preserving our history for future generations.

Thank you for your understanding and continued support. — Paul Morina, Publisher of The Record Today

Calendar of Events

By Irma R. Stevenson

Dec. 8: Paint and Sip, sponsored by the Sons of Italy Carmel S. Morina Lodge 2580 in Paulsboro, 7 p.m. to 10 p.m. Tickets: \$35. For more information, call Vanessa at (718) 354-6387.

Dec. 9: Christmas Cantata, 5 p.m., at Clonmell United Methodist Church in Gibbstown featuring the combined choirs of Clonmell and

St. Paul's United Methodist Church in Paulsboro.

Dec. 10: Breakfast with Santa at St. James Episcopal Church, 9 a.m. to 11 a.m. Adults: \$13; children: \$10. For more information, call (856) 845-5788.

Dec. 10: Christmas Cantata, 4 p.m., at St. Paul's United Methodist Church in Paulsboro featuring the combined choirs of St. Paul's and Clonmell United Methodist Church in Gibbstown.

Dec. 13: Paulsboro High School Winter Instrumental and Vocal Concert in the PHS gym, 7 p.m.

Dec. 14: Billingsport School Winter Concert at 9:30 a.m.

Dec. 16: Holiday party for children from 9 a.m. to noon in the PHS cafeteria. The event is sponsored by the Paulsboro Recreation Committee.

2018

March 16 & 17, 2018: Aladdin Jr. Musical presented by the Paulsboro High School Pegasus Players in the PHS cafeteria. Show time 7 p.m. on March 16; 10 a.m.

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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, Tom Friars Sr., Steven Gallagher, Barbara Generette, Giovanna Gentile, John Gentile, Johnny Gentile, Tina Gentile, 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, Rita Kelly, Ronald Kelly, Carol Kessler, Lincoln Kessler, Joe Knestaut, Barbara Koko, Michael Konnick, 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 "Muskrat" 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, 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, Anne Williams, Ed Young, Becky Zammarelli, and Brian Zane.

Irma's favorite words of wisdom: You only live once, but if you work it right once is enough — Joe E. Lewis

The Recipe Box

Stir up some warmth with these dishes

By Theresa DeMartini & Patti Sabatini

From soup to nuts, turn these recipes into family favorites.

Cream of Broccoli Soup

8 cups broccoli florets (fresh or frozen, uncooked)
3 Tbsps. butter (or margarine)
3 Tbsps. flour
2 cups milk (whole is best)
2 Tbsps. butter (or margarine*)
1 medium onion, chopped
1 stalk celery, chopped
3 cups chicken broth
3 Tbsps. shredded cheese (optional)

In a large soup pot on stovetop, add 2 Tbsp. of butter,* onion and celery. Sauté on medium heat until soft. Add broccoli and chicken broth. Simmer on medium heat for 10 minutes.

Remove from pot into a bowl or another pot. In a blender or food processor, puree the mixture. Return the soup to the original pot. In a small pan, mix the flour, milk and 3 Tbsps. of butter or margarine until thickened like a paste. Stir and cook over medium heat until it turns thick. Add this to the broccoli/broth.

Let simmer for 15 minutes or so and then add salt and pepper to taste. If desired, top each bowl of soup with shredded cheddar cheese. Serves 4-5.

Cheesy Garlic Bread

1-1/2 cup mayonnaise
1 cup (4 oz.) shredded sharp cheddar cheese
1 cup thinly sliced green onions with tops
3 garlic cloves, minced
1 loaf French bread halved lengthwise (about 20 inches)
1/3 cup minced fresh parsley (optional)

Mix mayonnaise, cheese, onions and garlic. Spread on bread halves and sprinkle with parsley. Wrap each half in foil. Refrigerate for 1 to 2 hours. Unwrap and place on a baking sheet. Bake at 400 for 8-10 minutes or until puffed, not brown. Cut into slices. Serves 12-15.

Candied Pecans

4 cups pecan halves
1 large egg white
1 Tbsp. water
1 cup granulated sugar
2 tsp. ground cinnamon
1/2 tsp. salt

This easy recipe makes a great little gift at Christmas. Preheat oven to 300 degrees. Line a large baking sheet with parchment paper and set aside. Add the pecans to a large bowl. Then add the egg white and water to a separate bowl and whisk together well. Pour the egg white mixture onto the pecans and stir until all of the pecans are fully coated.

In another bowl, mix together the sugar, cinnamon, and salt. Pour the cinnamon sugar mixture over the pecans and stir until all of the pecans are fully coated. Spread the pecans onto the prepared baking sheet in a single layer. Bake at 300 degrees for 45 minutes, stirring the pecans every 15 minutes. Remove from the oven and cool completely on the baking sheet.

Note: Pecans can be stored in an airtight container at room temperature for a couple weeks.