

The Record Today

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Thank you for your support over the last 13 years. This is the last issue of The Record Today. View all published issues of The Record Today from 2007 to 2013 on the therecordtoday.com.

The Record Today
P.O. Box 34
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Newspaper ends run with a strong dash

With this last printing of *The Record Today*, I pause to reflect on our news coverage over the last 13 years – coverage that celebrated hometown news by highlighting community events, school activities, individuals and organizations, along with milestones, sports, recipes, history, health, and travel.

As we captured and recorded special moments in time, we hope *The Record Today* brought joy to you as much as it did to us.

We thank our readers for their interest and contributions. We also thank our sponsors for their financial support to create a hometown newspaper in 2007 and sustain its existence up to this last issue.

To my amazing staff, I offer a special thank you for the many years of volunteer service in writing, editing, producing and printing each issue. Your commitment and dedication to our communities and love for individuals have documented many memories and hometown happenings for generations to come.

I challenge future homegrown publishers, editors, and volunteers to pick up where *The Record Today* is pausing to create a new dash that continues to record and spotlight those around us.

It has been a true pleasure serving residents in our surrounding communities. Publication of *The Record Today* also gives me pleasure and pride knowing that when people work together great things can happen.

Again, thank you to everyone who contributed to our success.

Sincerely,

Paul Morina, Publisher of The Record Today

Pictures from the Past



A backyard splash — Enjoying some summer fun more than 50 years ago, these friends are swimming at 428 Thomson Ave. in Paulsboro.

From left to right, they are Marie Knestaut Lexa, Andy Knestaut, Joe Knestaut, Karen Knestaut Boucher, Judy Stevenson Suter, Nick Leporati, Walter Stevenson Jr. Gary Stevenson Sr. is standing in front of Karen. Paulsboro resident Irma Stevenson submitted the photo that was taken in the late 1960s.



Our gang —Taken in the late 1940s down by the Delaware River in Paulsboro, this photo of the Billingsport River Rats was submitted by Donald Myers (PHS '57) of Mantua.

In the front row, left to right, are John Lewoc, Don Myers, Sonny Haddock, Cy Haddock, Bobby Shumann, Dave Leash, and Joe Bonner; back row, Donald Kline, Sandy Askin, Joe Bramell, Howard Haddock, Tinker Leash, and Irv Keightly.

The Recipe Box

Whip up comfort-food classics this fall

By Theresa DeMartini & Patti Sabatini

Carmel-Apple Upside Down Cake

Topping 1/4 cup of butter or margarine (half stick) 2/3 cup brown sugar 1/2 tsp. cinnamon 2 medium apples (peeled, cut into 1/2-inch wedges)	Cake 1-1/3 cup of all-purpose flour 1 tsp. baking powder 1/2 tsp. cinnamon 1/4 tsp. salt 1 cup sugar 1/2 cup of butter or margarine (1 softened stick) 2 eggs 1/2 tsp. vanilla 1/4 cup milk
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Heat oven to 325 degrees. Spray bottom and sides of 8 by 9-inch square pan with cooking spray, such as PAM. In small saucepan, melt 1/4 cup of butter and stir in brown sugar. Bring mixture to a boil and then add cinnamon. Spread evenly in pan. Arrange apples on top.

In a mixer bowl, beat sugar and butter together until fluffy. Beat in both eggs. Add vanilla. Now beat in the rest of the ingredients until batter is smooth. Pour the cake batter over the topping already in the pan.

Bake for 55-65 minutes or until testing toothpick comes out clean. Cool for 15 minutes and then run a knife around the sides of pan to loosen cake.

Place a heat-proof serving dish upside down on top of pan. Turn the pan over and then remove the pan. Enjoy cake warm with whipped cream, if desired. Serves 8.

Jersey Tomato Soup

8 - 10 medium-sized tomatoes (Mix plum & slicing or use all plum. Blanch to remove skins.) 1 can (28 oz.) crushed tomatoes 2 Tbsp. olive oil 1 medium onion 1 medium red bell pepper 3 cloves garlic (finely sliced) Handful fresh, chopped basil Smaller handful fresh, chopped parsley Salt and pepper to taste	Rue 1 cup canned milk 2 Tbsp. butter 2 Tbsp. flour
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Note: Make and add rue after blending. Cook the rue in a separate, small pot until blond in color.

Use an 8-quart stockpot for the soup. Add olive oil and sauté onion and pepper until soft. Stir in garlic and cook until fragrant, then add tomatoes and spices. Cook soup for 2-1/2 hours on medium simmer.

Pass soup through a food mill or blender until smooth. Then cook and add rue to soup and cook for an additional half hour on low for desired consistency. Serves 8. Enjoy with grilled-cheese sandwiches.

(Recipe submitted by Patty Platt of Platts Farm Market in Clarksboro.)

Favorite words of wisdom

By Irma R. Stevenson

A community is like a ship; everyone ought to be prepared to take the helm. — Henrik Ibsen

There shall be eternal summer in the grateful heart. — Celia Thaxter

We can complain because rose bushes have thorns or rejoice because thorn bushes have roses. — Abraham Lincoln

Success is where preparation and opportunity meet. — Bobby Unser

Life consists not in holding good cards, but in playing those you hold well. — Josh Billings

The Green Corner

By Kaitlynn Shawaryn

Reduce carbon footprints with these five easy tips.

1. Bake during the cooler days to add warmth to the house without having to turn on the heater.
2. Rearrange and line up heavy furniture, such as sofas and armoires, against walls without proper insulation to keep cold from seeping in the room.
3. Clean gutters to prevent ice dams and leaves from collecting to keep water from leaking into homes, damaging walls and ceilings and triggering mold.
4. Recycle old computers and phones, instead of throwing them in the trash. Check the town's waste removal department for instructions on proper disposal.
5. Save money by turning down the default water temperature setting from 140 degrees to 120 degrees.

For more green tips visit: (<https://mysweetgreens.com/7-green-tips-fall/>; <https://www.quickenloans.com/blog/ten-green-tips-for-your-home-this-fall>).

Corn & Black Bean Salsa

1-1/2 to 2 cups black beans (canned or cooked from dried)
2 cups corn (canned or thawed/steamed from frozen)
2 large tomatoes (2 cups diced)
1/2 cup diced red onion
1/4 cup chopped green onion
1/4 cup chopped fresh cilantro
2 Tbsp. fresh lime juice, plus extra to taste
Salt and pepper to taste

Prep veggies. Drain and rinse beans/corn as needed. In a large bowl, combine black beans, corn, diced tomatoes, diced red onion, chopped green onion, and chopped cilantro.

Top with fresh-squeezed lime juice and season with salt and pepper to taste. Mix well. For maximum flavor, cover and chill overnight in the refrigerator. Dip may be served immediately or chilled, depending on time available. Serve with tortilla chips or any other kind of sturdy chip.

Note: Adding extra favorites to the mix, such as fresh chopped avocado, bell or spicy jalapenos peppers, white onion, lime juice, and cilantro, are delicious.