EXAMPLE 1 SPRING 2024



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Meet Bryan Saia, DO

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Dr. Bryan Saia is a board-certified clinical cardiologist who has been in practice since 2012. He grew up in South Jersey and received his Bachelor of Science in Biology at Villanova University. From there, he attended medical school at the Philadelphia College of Osteopathic Medicine. He completed his internal medicine residency and cardiology fellowship at Drexel University College of Medicine at Hahnemann University Hospital, where he also served as Chief Cardiology fellow.

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elcome to Hammontonian Quarterly, your premier guide to all things vibrant and dynamic in Hammonton, New Jersey! Nestled in the heart of the Garden State, Hammonton is a town steeped in history, rich in culture, and brimming with community spirit. This magazine is your window into the soul of Hammonton, capturing the essence of its people, places, and events.

Hammontonian Quarterly is more than just a publication; it's a celebration of local life. In every issue, we aim to showcase the diverse tapestry of our community, from the bustling downtown to the serene countryside. Whether you're a long-time resident, a newcomer, or just passing through, this magazine is your go-to source for discovering hidden gems, exploring local businesses, and connecting with the incredible individuals who call Hammonton home.

Expect engaging features on community events, profiles of local artists and entrepreneurs, insights into the town's history, and a focus on our agricultural heritage. We're committed to fostering a sense of unity and pride, amplifying the voices that make Hammonton unique.

Join us on this exciting journey as we unravel the stories that shape Hammonton, making Hammontonian Quarterly your trusted companion in celebrating the heart and soul of our beloved town.

About Us **HAMMONTONIAN**Quarterly

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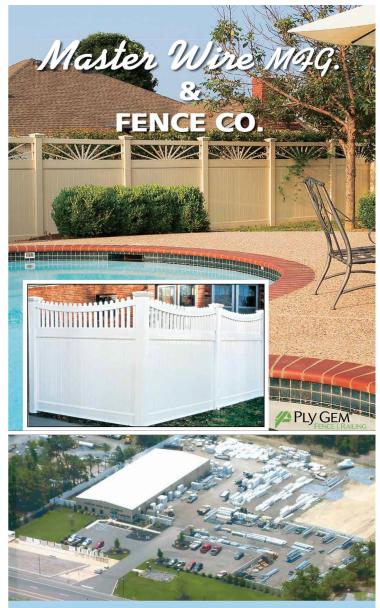
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Contents



FIRST TAKE

Welcome to a new look for the Hammontonian Quarterly and a continued commitment to focusing on everything Hammonton.



FACES

Mother and daughter duo Kelly Brown and Kelbie-Jo DeCesero build a business together, Michael Torrissi, Jr. merges political and professional lives to serve the community and Tricia Donio remains committed to her family while providing for others.



FEATURE

Travel to the iconic diners of New Jersey on a trip down memory lane including Hammonton's own Silver Coin Diner.



14 FARMING

Built on a tenacious history as rich as the soil, Hammonton's heart and soul owes a lot to the "Blueberry Queen" Elizabeth Coleman.



FLAIR

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Spring is in the air and local boutiques feature some of the season's most unique and alluring fashions and hair styles.



FLAVOR

We meet Chef Anthony Sacco who brings a Spanish influence into dishes that will "bowl" you over.

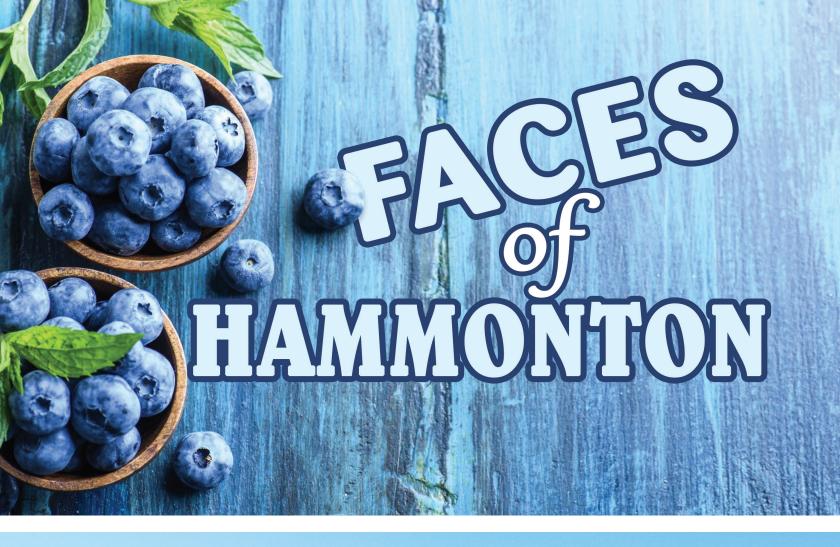


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Tricia Donio Hammonton Family Success Center

Tricia Donio, the director at the Hammonton Family Success Center, has worked with AtlantiCare for 26 years. She oversees the staff, works on grants, helps with activities, works on the budget, assists families and gets involved with anything going on in Hammonton to let residents know there are resources.

> "Everything that we do here is free. They can come and access anything that we have to offer," Tricia said.

The New Jersey Department of Children and Families (DCF) funds a statewide network of Family Success Centers as "one-stop" shops that provide wrap-around resources and supports for families before they find themselves in crisis.

"We're designed to really help families become more self sufficient and to reduce the outcomes with abuse and neglect. The idea is that if families are self sufficient, they come to the family success center, they participate in all the activities, we have employment resources, we have economic resources... You're more successful as a family," Tricia said.

> Services at the Hammonton Family Success Center include advocacy, economic assistance, employment resources, family health, food pantry, housing, life skills and parent and child activities. The services at Hammonton Family Success Center benefit more than 1,500 people each year.

The Atlantic County government started Family Success Centers in 1993. July 1, 2024 will mark 31 years for the Hammonton Family Success Center. Originally there were five Atlantic County community centers in 1993, now there are over 50 Family Success Centers throughout the state of New Jersey.

Cal

When Tricia isn't working she spends time with her children, AJ, 15, and Milania, 13. Tricia coaches field hockey for the Stick Chicks program and she coaches softball with her daughter.

For more information call (609) 567-2900 and follow the Hammonton Success Center's Facebook. The Hammonton Family Success Center is located at 310 Bellevue Ave.

Michael Torrissi, Jr. Torrissi Transport

A life-long Hammonton resident, Michael Torrissi, Jr. has always been focused on the needs of his community. Having achieved his youthful dream of becoming a truck driver, Michael owns a large fuel trucking company that he moved back to Hammonton in 2023.

Torrissi Transport operates more than 400 trucks that haul fuel for major oil companies, distributors and call-on-demand locations throughout the East Coast.

A 1996 graduate of Rutgers University-Camden, Michael has also focused his energies on representing the people of Hammonton and its surrounding communities.

Not only has Michael contributed to his hometown as a business owner, he has served it in many capacities and actively supports various community organizations. He served as a Town Councilman in 2011 and again from 2015-2020.

In 2022, Michael was elected and sworn in as a state assemblyman from New Jersey District 8, where he represents the people in parts of Atlantic and Burlington counties.

"I've always loved the town of Hammonton. I hope that I can serve both the town and the citizens of South Jersey in Trenton and make an impact not only on their lives but those of everyone in New Jersey," Michael said.

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HAMMONTON, NJ

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CERTIFIED

Kelly Brown & Kelbie-Jo DeCesero Tales of the Olive

Meet the dynamic-duo of Bellevue... no, not the Gotham crusaders, this combo is a mother daughter duet. Owner Kelly and manager Kelbie-Jo have created a combination rare to the retail realm. The two have seamlessly blended business and family life.

> The pair have cultivated their inventory as meticulously as they have nurtured their mother daughter relationship. The impressive ensemble of products stems out of an almost symbiotic entrepreneurial spirit that ignites their passion for not only their craft, but their clients as well.

> > The store boasts over 70 of the finest fused and infused olive oils and balsamic vinegars from around the world, complemented by gourmet honey, pasta, spices, and decadent chocolates.

> > > In addition, Kelbie-Jo's artistic flair crafts one-of-a-kind gift baskets for any occasion.

Kelly and Kelbie-Jo are proud products of Hammonton High School, going on to become university graduates. The two not only continue to refine their professional skills but also take pleasure in educating clients about the significance of healthy eating and the versatile uses of olive oil.

> Kelly allowed her adventurous drive to open doors, particularly Tales of the Olive. That keen ability to leap into a new project inspired Kelbie-Jo to jump aboard.

Unlike some families who find daily business operations strain their relationships, these two thrive in the fast-paced environment.

While cherishing their free time, they make it a point to surround themselves with family, friends, and their beloved pets—ironically, a pair of Corgis,

For Kelly and Kelbie-Jo, every day unfolds as a journey as they skillfully orchestrate a symphony of delectable delights and continue to delve into the art of curated cuisine.



DINERS OF NEW JERSEY A Culinary Legacy in Motion

By Craig Richards

Culinary artistry defines the diverse and vibrant cuisine of New Jersey, and no singular institution defines that flavorful tapestry of taste than a cherished tradition-the iconic roadside diner. The flash of chrome exteriors lit with neon signs have become synonymous with the Garden State. Within their doors one can find an eating establishment that blends history and culture with an explosion of traditional Americana menus.

Originating in the early 20th century, mobile diners, resembling train cars, served as havens of hefty portions and comfortable surroundings. Their neon signs beckoning weary travelers to momentarily depart from their destinations and dine in an atmosphere packed full of delightful cuisine.

With nearly 24-hour schedules the generally mobile nature of these restaurants evolved into permanent free-standing diners, creating the distinctively emblematic staple of the New Jersey culinary landscape. Known for vinyl booths, jukeboxes, and friendly waitstaff, diners have played a significant role in shaping the cultural identity of America creating local hubs for communal gatherings, synonymous with hearty meals and even heftier conversations.

The state boasts 530 diners, the most in the country, offering diverse menus that cater to a wide range of tastes, from traditional breakfast fare to Italian delicacies and Greekinspired dishes. New Jersey diners cater to a wide range of tastes, making these Garden State establishments a constant in the lives

of New Jersevans.

Scaffidi's Diner, later renamed the Silver Coin Diner arrived in Hammonton from nearby Berlin in 1956, embodying the mobile nature of early diners. Purchased by brothers George and Gus Tzaferos in February of 1980, the diner has become an integral part of the com-munity, serving as a backdrop for local discussions and even hosting famous personalities.

At times the diner has served red-carpet celebrities, both famous and infamous. George told the story of renown crooner Tony Bennett stopping by. As he strolled along to avail himself of the amenities, a diner shouted, "Hey Tony, sing us a song" to which the iconic performer replied, "If you ain't paying, I ain't singing."

From notorious and legendary crime figures to notable professional sports, political and en-tertainment personalities, the Silver Coin has hosted many celebrities. The list includes the likes of Gary Dornhoefer, Steve Coates, Bobby Clark, Carl "the Truth" Williams, Leon

Truth" Williams, Leon Spinks, then Senator Joe Biden and Jill Biden. New Jersey's first female Governor Christine Todd Whitman enjoyed the am-biance of this iconic com-



munity landmark so much she delivered her victory press announcement with the Silver Coin Diner serving as the backdrop.

From 6 A.M. to 10 P. M. the 48 employees serve a base comprised of nearly 85 percent local patrons. From the state of the country to the pending weather conditions effects on local crops, in many ways conversations bere are as Americana as the food served up daily. Being locally owned and operated, the Silver Coin Diner, like most diners across the country, embodies the values and character of the community it serves.

Hammonton is noted for compassion. When a neighbor is in need, the community responds like a family taking care of their own. When COVID-19 ran as rapidly across the na-tion as the number of regulations harnessed to restaurants, the Silver Coin Diner answered the call. The diner was facing declining revenue due to both COVID-effected customers and governmental operational restrictions cur-tailing occupancy in the restaurant. But George and cousin Chris Tzaferos remained outward focused offer-

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ing free food to hurting families.

Photos by Betsey Karl.

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The diner embraces a family-first ethos deeply ingrained in its culture. Chris shared an amusing and distinctly "family" moment, illustrating the close-knit and humorous relationships within the establishment. Amidst the challenges brought on by COVID-19, the diner decided to invest in a tent for outdoor dining. However, this amenity faced the brunt of New Jersey's harsh weather one day, with violent winds attacking the tent. In the midst of the onslaught, Chris and manager Nicole Pratt found themselves unexpectedly anchoring the structure to the ground in the parking lot.

Nicole abandoned her role as a human sandbag when the winds lifted her off the ground, leaving Chris alone to man the vacated post, battling gusting winds and a tent now masquerading as a ship's sail. Seeing the events transpire from inside the diner and mustering up his best attempt to lighten the mood, George dispatched a staff member to inquire,

"Chris, George prepared lunch and wonders why you're not coming in to eat." Chris eventually wrangled the tent back to earth, leaving the mystery of whether, at that time, lunch remained warm or had

turned cold.

Stories like these, exchanged during the interview, exemplify what sets diners apart—the meaningful relationships fostered within their walls.

Notoriously appealing, quip laced banter between waitresses, staff and dining customers lies in the lively and enjoyable atmosphere diners are known for. There's a seat at the table for anyone albeit Democrat or Republican, young or old, rich or poor, this iconic treasure is a true American melting pot.

But be warned, at the Silver Coin Diner, if you want to join in a bit of engaging conversation, you had better bring your A-game. A seasoned clientele and even more spirited staff await any who look to elevate their dining experience from a mere culinary transaction to a memorable interaction. Oh, sure you can pop in for a quick bit and a fulfilling meal, but you'll find the added element of light-hearted and engaging banter provides a very personal touch to the ambiance.

Lively interaction fosters a sense of camaraderie between patrons and staff, often breaking down the formal and sociological barriers of communities. "Diner Babies" a colloquialism specific to diner genre, are babies, once brought to the diner in carriers, now bringing their children to diners in carriers. This evolution of this generational phenomenon is cred-



Louis Bergdoll (Photo by Betsey Karl)

ited to the distinct cultural ability for diners, especially the Silver Coin Diner, to transform diners from just another routine meal into a delightful and engaging social experience.

Literary giants and movie moguls have captivated the legendary lore of the diner. Often a tangible portal to the past, their definitive ambience serves as a tool for individuals to remember and romanticize days gone by. Yet, the diners ability to reinvent themselves while maintaining its iconic mystique lures countless people back for appetizing menus in comfortable accommodations flavored with a bit of spirited conversation.

As long as the chrome exteriors continue to glisten in the sunlight and the neon lights break through the dark nights with their explosion of vibrant colors, the sizzling griddles and friendly family-owned roadside stops of the beloved iconic New Jersey diners will not only remain a cherished treasure but a timeless tradition for generations.



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In the Blueberry Capital of the World



A Future Cultivated in the Past

By Craig Richards

Nestled in the heart of New Jersey is the renowned "Blueberry Capital of the World," Hammonton N.J. And while the title is glamorous in nature, operating a viable productive farm is less so. Hollywood depicts an extreme vision of the American farm. Often Tinseltown tells stories of powerful landowners building a mass fortune off working the land. Or in direct contradiction to themselves they relegate farming to the level of poverty with tales of woe and despair.

The truth about the lore of farming often lives between those two extremes. Farmers are the backbone of America. Our vast agricultural landscape has fed our country as well as other nations. From Mother Nature to Uncle Sam, the farmer has faced countless adversaries just to produce crops each season.



It is the resilience and determination of the American farmer that has kept the tables across the country full of the best the land can provide. And that same tenacity and dedication to their craft, their families and their country is no better displayed than on the blueberry farms populating the landscape in and around Hammonton.

Hammonton was formed on March 5, 1866. The town is part of plentiful farmland containing fine, sandy, acidic soil, a natural condition of the 1.1 million acres of the Pine Barrens that include the town. The extensive land mass was home to the little blueberries known locally as the "swamp huckleberries."

These wild fruits were favorites of the local Pineys that ate them and collected quarts at a time to sell in the bustling markets of Philadelphia. But the sporadic locations of the bushes and time-consuming efforts necessary to collect sizable quantities to adequately monetize the harvesting was not advantageous to profitable commerce.

Wild blueberries are one thing, but the agricultural engineering to cultivate the blueberry bush itself has been historically credited to the "Blueberry Queen," Elizabeth Coleman White who began looking into the possibility of developing the crop in 1893. Frederick Coville began experimenting with blueberries in 1908.

But it wasn't until 1911 when White invited Coville to work together with her on the family farm, that his studies of blueberry propagation began to rapidly advance. White made significant advancements to the work while consulting area woodsmen about traits of the wild berry bushes in the area.



White helped locate wild blueberry bushes hearty enough to survive the elements while producing a quality berry. Coville cross-fertilized various bushes to create a variety of blueberries that lend themselves to mass production. The two went on to create the first commercial crop of blueberries in 1916– forming the origin of Hammonton lands that would claim the title of "The Blueberry Capital of the World."

Here nearly 60 blueberry farms cultivate the crop on just under 8,000 acres. This town serves as the nucleus of the 57 million pounds of New Jersey blueberries and the 49 million pounds shared across the continent, each year, accounting for around 80 percent of the state's production. Blueberry farming in the Garden State has now exceeded \$60 million per year.

In 1974 the USDA proclaimed July as National Blueberry month. In 1984, President Ronald Regan referred to the town as the "Blueberry Capital of the World" in a rally here, further cementing the title in the eye of the nation. In 1986 the town held its inaugural "Red, White and Blueberry Festival"

As the Blueberry Capital, the town cherishes its agricultural heritage, rooted in the enduring commitment of generations, which forms the heart and soul of Hammonton. The community proudly cultivates its connection to the land, symbolizing a legacy of mutual devotion to its heritage and to one another.

Top: Elizabeth Coleman White and botanist Frederick Coville advanced the wild natural blueberry into a commercial harvested crop. (Credit: Whitesbog) Left: Rita B. Ricca and John N. Bertino siblings working the "Variety Farms" the family farm. (Credit: The Bertino Family)

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Caitlin Macri

Meet Caitlin, the Stylist/ Founder behind Hand-Me-Gowns Bridal. Inspired by her own quest for a sustainable once-worn gown that led to a high-pressure bridal experience, Caitlin established this boutique as a refuge for brides on a budget with unique tastes, aiming to reduce wedding waste.

From renowned designers like Jenny Yoo, Vera Wang, Maggie Sottero, and more, Hand-Me-Gowns Bridal offers preowned designer bridal gowns at affordable prices. With nearly 400 different styles and dozens of designers to choose from, feel free to reach out to discover if your dream dress awaits.

Personalized attention: Their passionate stylists work one-on-one with you, guiding you through the selection process and allowing you to sample wedding gowns on your custom rack in the cozy and stylish boutique showroom.

Set the mood: Before your appointment, share your favorite songs with them, and they will curate a personalized playlist to enhance your boutique experience.

Indulge in treats & bubbly: A thoughtfully prepared snack table awaits you and your guests. When you find the perfect bridal gown, they celebrate with a pop of champagne!

Create lasting memories: Amidst trying on exquisite wedding gowns, revel in the attention as all eyes are on you. Enjoy this magical time with your closest family and friends in the comfort of the welcoming boutique.

Unconventional Bridal Elegance.



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Terri Sliwecki, Lisa Raso & Lori Bertino Combine the talents of three thirdgeneration farming sisters, and you'll discover one of the area's most distinctive and delightful boutiques—The Golden Feather. Terri Sliwecki, Lisa Raso, and Lori Bertino have seamlessly blended their unique styles to curate a diverse shopping experience.

While overseeing the family farm, established in 1924 by their grandfather, these sisters skillfully balance their time between daily agricultural operations and the world of merchandising. The Golden Feather itself mirrors their varied tastes, offering a range of selections from practical to posh, reflecting the trio's individuality.

From practical essentials to luxurious items, the shop provides something special for every customer. Alongside an abundant collection of women's clothing and accessories, the boutique boasts "The Baby's Nest," featuring an extensive array of fashionable baby attire.

The Golden Feather goes beyond fashion, presenting a treasure trove of over a thousand items, including wedding gifts, home décor, candles, seasonal merchandise, wreaths, gift baskets, floral designs and more. A visit to this boutique is akin to exploring numerous small malls within its four walls a shopping adventure waiting to unfold.



David Bruno

Welcome to Bruno's Barber Shop, where tradition meets modern style in the heart of Hammonton, N.J.! Nestled in the charming streets of this vibrant community, Bruno's Barber Shop stands as a testament to timeless grooming and exceptional service. With a rich history dating back nearly a decade, the barbershop has been a cornerstone of the local culture, catering to generations of residents who appreciate the art of a good haircut.

Bruno's offers a blend of classic barbering techniques and contemporary trends, creating a unique and inviting atmosphere for every customer of all ages. Skilled barbers, led by the talented David Bruno himself, is dedicated to providing personalized and professional grooming experiences. Whether you're looking for a traditional haircut, a modern style, or a classic shave, Bruno's Barber Shop is committed to delivering top-notch craftsmanship tailored to your preferences.

Beyond the scissors and razors, the shop exudes a sense of community. It's a place where locals gather not only for grooming but also for friendly conversations, camaraderie, and a sense of belonging. Bruno's Barber Shop is more than just a place to get a haircut; it's a hub of connection, where stories are shared, laughter echoes, and memories are made.



516 12th Street (Rear Building) Hammonton, NJ 08037 (609) 500-0595



Lisa Zeuner

Lisa Zeuner, a product of the '70s and '80s, a musician, dance and performance teacher, and vintage fashion entrepreneur, aspired to spread her passion for vintage style within the community. This led her to establish Elemental Vintigue.

Curated by Zeuner, Elemental Vintique is a sustainable boutique, specializing in vintage, upcycled and gently loved clothing, shoes, accessories; offering luxury designer brands along with locally made handcrafted jewelry. It contributes to the local fashion scene by showcasing timeless styles.

Elemental Vintique inventory not only offers fashion but also serves as a catalyst for reminiscence. Patrons can explore the unique styles of decades past and select items that evoke childhood memories, fostering a connection to one's heritage.

Adding a touch of nostalgia and enhancing the collective feel of the vintage experience, Elemental Vintique features a vinyl records section, encompassing genres like '70s psychedelic, '80s pop, and '90s hip hop. The boutique's vinyl room is equipped with a classic record player, allowing customers to preview records before purchase.

Beyond fashion and music, the store extends its offerings to include healing botanicals crafted by Zeuner using organic materials, therapeutic essential oils, and plants from her garden.

In essence, Elemental Vintique transforms vintage into a fashionable experience!



ELEMENTAL VINTIQUE 205 Bellevue Ave. Hammonton, NJ 08037 (609) 204-2879

The Golden Feather

1 Sindoni Lane Hammonton, NJ 08037 (609) 270-7056 thegoldenfeather.com

oin us on this journey through the vibrant tapestry of spring, where area boutiques intertwine trending fashion with local flair. Your seasonal style adventure begins here!

Gabriela Gomez is wearing a vintage Leslie Faye Original floral maxi dress circa 1970s with white BCBG heel boots, and a vintage straw clutch purse. ELEMENTAL VINTIQUE

Ana Broan is wearing a strapless vintage Outrageous of Miami jumpsuit circa 1970s with Fioni Gold heels and a vintage crystal necklace circa 1950s, gold Borsa Anni purse and Texas Hat Company cowboy hat. ELEMENTAL VINTIQUE



Gabriela Gomez is wearing a vintage Jody of California powder blue dress circa 1970s with Frye suede cowgirl boots and a Henschel suede leather western hat. ELEMENTAL VINTIQUE

FOR A

Ana Broan is wearing a vintage Danesi denim acid wash jumpsuit, with Texas Hat Company Ponderosa Cowboy Hat, a vintage Squash Blossom turquoise necklace and Dingo fringe cowgirl boots. ELEMENTAL VINTIQUE

Photos by Betsey Karl. Shot on location at The Red Barn Farm, Cafe, & Pie Shop. Jessica Capella is wearing a GiGio USA smocked tiered dress, Sun 'N' Sand hat, Jen & Co. fringed hobo bag, Dylan Designs necklace, earrings and bracelet by Rain. THE GOLDEN FEATHER

Tiffany LaSasso is wearing an olive off-theshoulder ruffle top dress by Kye Mi, Sun 'N' Sand shell trimmed hat, earrings by Rain and K Carroll Kelsey crossbody bag. THE GOLDEN FEATHER



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Photos by Betsey Karl



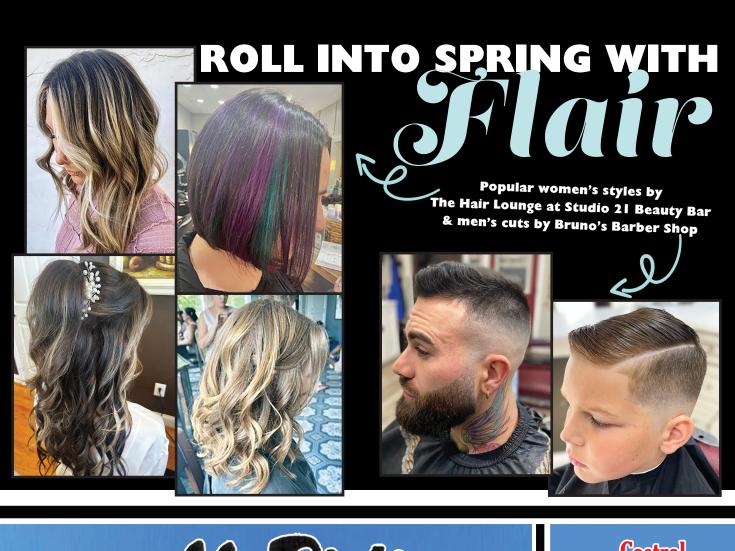
Autumn Dart wears bridal dresses from Hand-Me-Gowns. Makeup done by Taffeta Salon and Spa.

Above: Gown by Martin Thornburg. Off the shoulder straps help to emphasize the romantic aesthetic of this springtime bridal look. And since they're detachable, they won't get in the way of your dancing and hugging all night.

Center: Gown by Sarah Seven. This luxury crepe option is timeless with a twist. Opting for a simple, bright ivory gown is a fabulous way to showcase your individuality through makeup, hair and accessories while keeping the overall look trending towards classic. And with that stunning cat peak neckline, you have a touch of something modern to get everyone talking.

Right, top: Gown by Martin Thornburg gown and fingertip veil. This gown is a perfect springtime look because it features floral lace, a frothy tulle train and figure hugging mermaid silhouette.

Right, bottom: Gown by Ti Adora. This looks is perfect for a Bohemian-inspired look, with a warm nude liner used to emphasize the look of the botanical lace and a light, airy a-line skirt perfect for twirling. Plunge necklines also emphasize the neck giving a long and feminine look.





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ALLEY BAR & GRILLE Chef Anthony Sacco

By Kristin Guglietti

After bowling with friends at DiDonato Family Fun Center, it's time to eat and after looking at the expansive menu you might be pleasantly surprised by the options for food.

Chef Anthony Sacco serves up delicious and savory meals at The Alley Bar & Grille located inside the bowling alley. Sacco has been a chef for five years and he especially loves making seafood dishes including the tuna bowl.

Before Sacco was a chef, he started cooking at home with his mom and grandpop.

"We'd make sausage and stuff together," Sacco said. Together they would make traditional Italian dishes including pasta with red sauce or "gravy."

Sacco also brings his Spanish influences into his cooking.

"A lot of stuff I create and do I learned from my time working with Iron Chef Jose Vargas," Sacco said.

When Sacco is not working, he enjoys cooking food for his family, his wife and two sons.

Visit Chef Anthony Sacco at The Alley Bar & Grille to sample something new from the weekly specials or try a cult classic from the menu.





Photos Courtesy of DiDonato Family Fun Center

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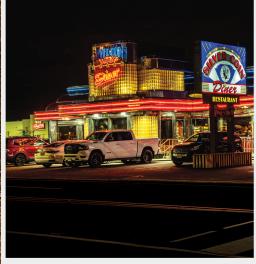
Short Rib Chef Anthony Sacco

INGREDIENTS: Bone-in short rib Salt Pepper Plum wine Carrot Celery Onions

DIRECTIONS:

Bone-in short rib. Clean the bones off them. Use bones to make stock. Season heavily with salt and pepper. Roast until there's a nice crust on both sides. Add plum wine, carrot, celery and onions fill halfway to the short rib and slow roast for about 13 hours at 225 F.





Silver Coin Diner 20 S. WHITE HORSE PIKE (ROUTE 30), HAMMONTON, NJ 08037 AT THE INTERSECTION OF ROUTE 206 609.561.6974 | SILVERCOINDINER.NET

Located in the heart of South Jersey between Philadelphia and Atlantic City. The Silver Coin is a family owned restaurant that has served South Jersey since 1982. The Silver Coin gleams like a '50s diner on the outside but is warm and inviting on the inside. The Silver Coin is famous for serving quality food at family-friendly prices. This rock star of a diner is on the cutting edge of restaurant trends, constantly updating menu and featuring delicious specials. Everyone at the Silver Coin is eager to please, so if you are in the area or passing through, stop in and let them treat you like family. Daily 6am-10pm

Follow us on Facebook for daily specials





The Original Pic-A-Lilli Inn 866 ROUTE 206, SHAMONG, NJ 08088 609.268.2066 | PICALILLI.COM

The Pic-A-Lilli has been nestled on Route 206 for almost 100 years, and the same family has owned and operated the restaurant for seven generations. Although, the staff is the REAL "Pic Family", they are always ready to cater to yours. Bring the whole family for the fish tank and friends for fun you won't forget. Monday is Trivia Night, Tuesday is Game Show Palooza and as "King of the Wings," All You Can Eat Wings every Wednesday from 5-9 p.m.! Patrons stop in to enjoy the award winning wings, tails, and ears, famous crab soup, clams casino, crab cakes, chicken pot pie, prime rib, fresh seafood, and more! Always serving ice cold craft beers including exclusive 1927 IPA made by Chimney Rustic Ales in Hammonton and featuring local wineries. Semi-private room available for parties up to 50. Call to order Party trays for pick up or inquire about catering at your location. Be sure to check out the new amazing house made Holiday Menu items on the website at picalilli.com. Fun, authentic & nostalgic, take the trip to the Pic!

Sunday 11am-9pm Monday-Thursday 11am-10pm

Friday-Saturday 11am-11pm

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Illiano's Ristorante 705 12TH STREET, HAMMONTON, NJ 08037 609.561.3444 | ILLIANOSRESTAURANT.COM

Welcome to Illiano's, a culinary haven nestled in the heart of Hammonton, New Jersey, where passion for authentic Italian flavors meets warm, inviting hospitality. Immerse yourself in an unparalleled dining experience, where each dish is a masterpiece crafted with love and tradition. At Illiano's, we pride ourselves on sourcing the finest ingredients to create a symphony of flavors that transport you straight to the heart of Italy. Whether you're savoring our signature pasta dishes, indulging in delectable seafood, or relishing our mouthwatering pizzas, every bite tells a story of culinary excellence. Join us at Illiano's Ristorante for a celebration of taste, family, and the timeless artistry of Italian cuisine.

Monday-Thursday 11am-10pm

Friday-Saturday 11am-11pm

Sunday 12pm-10pm

Follow us on Facebook & Instagram





DiDonato Family Fun Center 1151 S WHITE HORSE PIKE, HAMMONTON, NJ 08037

609.561.3040 | DIDONATOFUNCENTER.COM

DiDonato Family Fun Center has been a South Jersey landmark since 1952 and has grown from a four-lane bowling alley, to a true "one-stop" family fun center with something for everyone, ages 2 to 102. Today, DiDonato's is a multi-generational family business with over 70 years experience in family entertainment with 26 professional-grade, all-hardwood bowling lanes, an upscale bar and grille called The Alley, a spot for homemade ice cream, quick serve and shakes called the Pin Deck, and seasonal holiday events in our outdoor village where our custom-built, life-size train brings guests from up and down the East Coast. And now coming in late 2024, DiDonato's Spare Change Arcade & Gaming, a cutting-edge game room and arcade, complete with a redemption store and mind-blowing virtual reality elements! Sunday-Monday 11am-9pm

Tuesday-Thursday 11am-10pm

Friday-Saturday 11am-12am

Follow us on Facebook & Instagram





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