

LOCAL GOLFER IS RUNNER-UP



Golf Pro Charlie Tatz congratulates Robert La Fleur, runner-up in the junior division of the Union County Junior Public Links Golf Tournament at the Ash Brook Golf Course, Scotch Plains. This 14-year old Scotch Plains resident scored an 88.

THRIFT SHOP HOLDS SALE

The Thrift Shop, 1742 E. Second Street, Scotch Plains will close on August 30th. The shop will be open from 10-1.

On this date, we will close the summer season with a \$3.00 bag sale on all summer merchandise. Books and bric-a-brac will not be included in this sale.

The Thrift Shop will reopen on September 15th with a complete selection of school clothes and men's and women's clothing in the latest Fall styles and accessories. We will also have a huge assortment of bric-a-brac and household items. The shop will then resume its regular hours of Tuesday to Friday 9:30 - 4, Saturday 10 to 4.

DEMS SPONSOR FLEA MARKET

The Fanwood Democratic Club will sponsor their seventh annual Flea Market on Saturday, September 8th, at the train station located at Martine and North Avenues. The rain date is September 15.

Booths with items ranging from antiques to artifacts will be for sale from 10-4 P.M. Included will be a bake sale booth, a thrift table, and a savory sandwich booth, featuring sausages and peppers as well as the usual hot dogs.

Spaces are still available for dealer rentals. Those interested should call 322-5643, 322-6134, or 889-6871. Admission is free to the public, so everyone is invited to browse and buy, as there will be bargains galore for fall shoppers.

SQUAD SEEKS HELP



The Fanwood Rescue Squad Annual Fund Drive ends September 16th at which time members will be picking up donations not yet mailed in.

Robert Kruthers center, Pat Governor Sec. left, Hope Walton Fund Drive Chairman right, ask you to please mail in your donations so that they may have more time to help you.

HOLIDAY DEADLINES

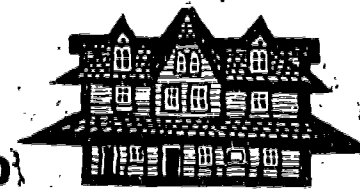
Due to the forthcoming holiday weekend, the following deadlines will be in effect for the September 6 issue:

COPY DEADLINE: Friday,
August 31, 5:00 P.M.

ADVERTISING DEADLINE: Tuesday,
September 4, 5:00 P.M.



SCOTCH PLAINS



FANWOOD

THE TIMES

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THURSDAY, AUGUST 30, 1979

27 CENTS

Tomatoes are in! Outdoor canning is local tradition

By Joan T. Monahan

The tomato crop is rolling in, and gardens throughout the area are yielding their bounty. The average gardener uses them up as best he can, gives away to the neighbors, and folds his gardener's tent for another year. In several Scotch Plains homes, however, this "tomato week" brings major doings...and enough tomato puree to feed enormous families through the long, cold winter and into next summer.

This weekend was the traditional canning weekend at the Phil DeFrancescos of 1933 Mary Ellen Lane. It was the 36th annual canning party, and it drew the family in numbers. By Monday, 607 quart jars of sauce were lined in neat rows atop tables and counters in the senior DeFrancescos' basement.

The annual event is scheduled for a certain weekend in late August - usually around the 20-21st, but was done over the 25th and 26th this year because there had been so much rain that the tomatoes were ready a bit later than usual.



The tomatoes are cooking for a winter's supply. Left to right, Marge Piccoline, Rozanne Lombardi, Jane DeFrancesco and Pauline DeFrancesco.

Phil DeFrancesco purchases and trucks home 30 bushels of tomatoes from a dealer in Springfield. "Only plum tomatoes. They're the only ones that are good," his wife Pauline said. By mid-morning on Saturday, a total of 18 people are busily at work. The DeFrancescos'

two sons and a daughter, their spouses and children and Pauline's sister, Marge Piccolini join the doings. The men and the grandchildren line up around the blacktopped patio area, washing each and every tomato in huge stainless steel cauldrons. Meanwhile, the

women chop the tomatoes, and place them in large vats over an outdoor fire, where they simmer for a half-hour. Next, the tomatoes go through a tomato machine, which separates out skin and seeds, yielding puree into the same huge vats. In years gone by, the ladies cranked the tomato machine by hand, but a thoughtful Phil DeFrancesco has now rigged a washing machine motor, so that the operation is automatic.

Next the tomato puree is salted, homegrown basil, washed by the grandchildren, is added and the sauce is cooked down on the open fires for another 45 minutes. Then it's bottled into the 607 waiting jars.

Why 607? "The sauce is a year-round treat from my husband to the kids and my families," Pauline said. "Each of my sons and my daughter uses about 50 quarts each year. We store them here and they just come over to pick them up as they need them."

She and her husband go
Continued on page 13

Parenti hopes to avoid Terrill Rd. Bridge detours

It wasn't too long ago that Fanwood Police Chief Parenti's ultimate goal was the detouring of heavy trucks to avoid the Terrill Road bridge. Now the Chief is optimistic that there may be a better way - temporary repairs to the bridge which would render it useable by cars and trucks alike during the next two years, until the bridge is repaired in 1981.

Parenti's been in contact with David Gwinn, Chief Engineer of Operations and Local Aid regarding the unsafe condition of the bridge. In recent years, chunks of roadbed have dropped from the bridge to the ground and the railroad tracks below. The bridge is the responsibility of Conrail, and repairs have consisted of the placement of steel plates to cover up to holes.

Repeatedly, Parenti and other Fanwood police officers have warned that a very serious accident could occur if a small car or motorcycle were to hit one of the holes and get stuck. There has also been great concern over the further undermining of the bridge by continued use by overweight trucks.

Recently, Parenti met with the Plainfield City Traffic

Engineer George Kellers in an effort to push for a plan for detouring heavy truck traffic away from the bridge. The two envisioned warning signs to trucks, placed as far away as Route 22. However, they conceded that a detour could create a disadvantage for the many heavy trucks which make deliveries of oil, gasoline, foods and supermarket supplies, and new automobiles to South Avenue businesses and other businesses in communities to the South. "The best thing we could do is to keep the bridge open," Parenti said.

A letter to the Department of Transportation was followed by a telephone call to Gwinn, and Parenti expresses optimism regarding the outcome of that call. Gwinn asked for pictures to be furnished of the underside as well as the top of the bridge roadbed. While there was no definite commitment, Parenti said Gwinn called the request a reasonable one and said that the department would probably address the issue.

Both Gwinn and Parenti agree that interim repairs to
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Italian Feast highlights the Labor Day weekend calendar

The traditional four-day Italian feast, sponsored by St. Nicholas Society of the Italian American Club, promises once again to draw thousands to St. Bartholomew's Church on Plainfield Avenue, Scotch Plains this weekend.

The feast will be held for four days over the weekend, providing the palate with the joys of Italian specialties and the spirit with the joys of end-of-summer

reunions with friends and neighbors.

Among the goodies at the many stands will be pizza, calzone, zelloli, clams, mussels, sausage and peppers, steak sandwiches, meatballs, hamburgers, corn of the cob, watermelon, scungilli, calamari, cannoli and other Italian pastries. An old Italian favorite, peaches soaked in wine, will also be available. Beer, soda and wine will be the liquid accom-

paniments.

The highlights of the weekend is the 50-50 booth, where tons of dollars are raffled off, with four or five drawings daily.

The festival will be held on Friday, August 31, from 6 to 11 P.M. and on Saturday, Sunday and Monday, from 3 to 11 P.M. The culmination of the weekend is an Italian band, procession and choral parade on Monday night.