



re-Chant


FALL (SEPT 2023)

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INSIDE THIS ISSUE

 PG. 3 Our Look at Tomato
Pie

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a Unique Hobby

 Got a Favorite Movie,
Book, or Show?

In our Winter Issue, we'd like to
recommend shows to binge, books to
read, movies you loved. Please send
your favorites to re-Chant.

 How Do We Profile your
Neighbors?

It is by recommendation or people we
know. Help us by sending what you
did, hobbies you have. Too shy, send
us a neighbor you think we should
profile.

 Ideas for re-Chant

Please send feedback or ideas,
Shoutouts to:
re.chantnews@gmail.com



YOUR NEW NEIGHBORS

We would like to welcome the following new residents to Enchantment:

Dorothy Turi (Dot), 37 Sedona**Henny and Kyo Jung Koh, 121 Monte
Carlo**Toni Aiderman and Avinash Dixit, 34 Portofino



SPECIAL CELEBRATIONS

Congratulations and best wishes.

Congratulations to Linda and Jim Leth who celebrated their 50th wedding
anniversary on June 24th.

Congratulations to Lynn and John Tiscione who celebrated their
50th wedding anniversary on July 6th.

Congratulations to Gail and Pete Costanza who will celebrate their 45th wedding
anniversary on September 9th.

Congratulations to Maria and Bob Hearn who will celebrate their 61st wedding
anniversary on Oct. 14th.

Congratulations to Susan and Paul Maloney who will celebrate their 40th
wedding anniversary on Oct. 29th.



COMMUNITY SHOUT-OUTS

Thanks to those of you who contributed to our summer drive for the YMCA
Camp. It was greatly appreciated. A note of thanks was circulated to the
community.



GRANDPARENTS CORNER

Who does not like to talk about their Grandchildren? We need to hear from you.



SPREADING SUNSHINE

Do you know someone in the community who needs some cheering up? Notify
the Sunshine Committee Contact and a card will be sent from the community.

Contacts: September–Donna Decker 609-585-0229; **October**–Alice Statz 609-
807-9271; **November** –Gail Woods 609-581-6790; **December**–Chris Pontani
609-336-0230

Thanks to Arlene Petruska for continuing to organize this great program and
keeping us connected.

Profile: Jill Davidson and her Parakeets

Meet Jill Davidson, and her two Budgie parakeets, Blue and Sky. Budgie parakeets are the third most popular pets in the world, after the dog and cat. They have a life span of 7-15 years, but some have been reported to have lived up to 20 years.

Blue is 3 ½ and Sky is 1 ½. Sky is Jill's newest addition. She got him to keep Blue company after her other parakeet, Kiwi, passed away. Blue was lonely, but he is a bit temperamental, and it took him a while to get used to Sky. Thankfully, Sky is calm.

Their cage is big and filled with colorful toys. It sits on a table near a window in a bright, sunlit room. It is freshened up every day...fresh water, food, and clean paper in the bottom of the cage. There is also a Cuttlebone (like a pumice stone) in the cage, which helps to wear down overgrown beaks.



Budgies are social animals and need stimulation. They like to play with toys, and they do enjoy interaction with humans. Jill sometimes brings their cage into her bedroom and lets the pair out to play but, she said, the cage is clearly their favorite place to stay. She might also play YouTube videos so they can listen to the sounds of other birds.

Blue and Sky love sitting on their perches, and they occasionally chirp. Parakeets can be taught to talk but, so far, Blue and Sky haven't said a word!

Parakeets should have their toenails trimmed. This will prevent someone from getting scratched when handling the birds. Overgrown nails can become caught on toys, clothing, and parts of the cage. In the worst case, a toenail can be ripped off or a toe broken.

Blue and Sky get a light wing trim on occasion. A light wing trim does not prevent a bird from flying. A bird with trimmed wings is still able to gracefully reach the ground without falling, but full flight is not possible.



Clearly, Blue and Sky are a pampered pair of pets!

We'd like to thank Jill for sharing her knowledge of the care of her pet birds and for allowing Blue and Sky to be the highlighted pets in this edition of the Re-chant.

As a point of interest, Jill mentioned a pet store in Delran, Birds Exotic, by Todd Marcus. It is a family-owned bird store. They offer a variety of bird food, treats, and accessories. They are very helpful and knowledgeable, and they even offer boarding service.



WHO HAS THE BEST TOMATO PIE IN TRENTON, YOU ASK?

Have you ever wondered who has the best *Trenton Tomato Pie*? Before we talk about the best, let's first review what makes tomato pie different. As a Trentonian myself, I'll share. It's all in the way the pie is assembled. The cheese, which is usually mozzarella, is under the sauce instead of being spread on top like a "run of the mill" pizza. The benefit of this assembly is that you taste the flavor of tomato, oregano, and seasonings with almost every single bite, versus tasting mostly cheese. The crust is also noticeably thinner and more crispy...never ever droopy or chewy. Tomato pies were rated from 1-5 stars in three areas: overall goodness, crust, and flavor. So, now that you know, here's what our group of tasters discovered.



We chose **Papa's** as our first destination because it is said to be the oldest family owned and continually run pizzeria in the US. The consensus of the group was that it was flavorful, perfectly crispy, and totally delicious. One "taste tester" commented that "It was everything a tomato pie should be." Our server was extremely attentive and very pleasant. The restaurant itself could use some TLC. To be honest, it's very dreary and a bit musty. This negatively affected the overall rating which was **4.65 stars out of 5**.

Next, we visited **DeLorenzo's** in Robbinsville. The group felt the pie itself was very good. The tomatoes were delicious, with just the right amount of tartness, and the cheese was excellent. On the negative side, most felt the crust was charred to the point where it tasted burned and took away from the flavor of the pie. The restaurant was super clean, and the service was great. The overall score was **4.39 stars out of 5**. This score was lower than expected, primarily due to the burned tasting crust.

Our third stop was **JoJo's Tavern**. What we found out is that they don't have tomato pie on their menu, so we made the best of the situation and enjoyed a very good Margherita pie. The crust was delicious. The tomatoes were a bit sweeter than what's used on most tomato pie or pizza, but again very good. (Because tomato pie wasn't on their menu, we enjoyed the pie but didn't rate the visit.)

The final taste testing was at **Marcello's** in Bordentown. Let me start by saying this restaurant has been renovated and looks great. When we ordered tomato pie our server began by telling us that "it's really not tomato pie" (even though the menu says tomato pie, as does their website). She was correct. The pie wasn't quite a tomato pie, but it wasn't quite a pizza...it was kind of a hybrid. The crust was thicker than a traditional tomato pie, but it was crispy, delicious, and not at all soggy. The pie also had more cheese than a tomato pie, but that was also delicious. The overall score was **4.125 stars out of 5**, mostly because it wasn't quite a tomato pie.

So, after much deliberation here are our thoughts:

-**Papa's** serves a truly delicious traditional tomato pie. Flavor and crust were both outstanding. However, we'd recommend taking it home to enjoy because the restaurant is downright dreary.

-**DeLorenzo's** had a good pie with great flavor, but we felt the crust was overcooked. If you decide to go here and don't like burnt crust, simply tell the server "Light on the char" and you'll probably be very satisfied with the pie and the restaurant.

-**Marcello's** surprised us with their hybrid pie, but we had no complaints about crust, flavor or service. We all agreed that we'd return to this restaurant and most of us would probably order tomato pie again.

-**JoJo's** serves a great Margherita pie with a deliciously crispy crust and sweet tomatoes. If you enjoy this style pie, you should consider putting this on your list of places to visit.

Each restaurant was visited on a Wednesday night over an 8-week period this summer. Aside from Papa's, the restaurants were bustling with activity and diners. Don't want you to think these were our only restaurant choices. There's **Gennaro's** in Hamilton Square, **DeLorenzo's** on Sloan Ave, **Palermo's** in Bordentown, **Conte's** in Princeton...the list goes on and on. You know what they say, "so much tomato pie, so little time."



JOSEPH BONAPARTE – POINT BREEZE, BORDENTOWN

Did you know that Napoleon Bonaparte's brother once lived in historic Bordentown? Well, surprisingly it's true. Napoleon's brother, Joseph, (the ex-King of Naples and Spain), fled after the Battle of Waterloo and built his residence in Bordentown. It was named Point Breeze. Now, almost 175 years later, the estate has been opened to the public. The property was purchased in 2020 by the State Department of Environmental Protection's Program, the City of Bordentown and the Delaware and Raritan Greenway Land Trust. We went to visit!

Unfortunately, Bonaparte's first residence was destroyed by fire in 1820. The residents helped to save most of his personal property and furniture; Bonaparte quickly rebuilt. The second home was destroyed in 1850. What remained was the Gardner's Cottage which the D&R Greenway Land Trust now oversees. It has been restored as a "Discovery Center", complete with a beautifully recreated kitchen garden. The Discovery Center has a mission to spotlight the area's amazing history in its changing exhibits. Through the end of this year, The Bordentown Historical Society is highlighting artifacts which include Bonaparte's traveling library of miniature books, a gaming table, and paintings. The cottage sits on 60 acres with many trees that are remnants from Joseph's original design.

The garden, which was just beginning to show signs of life in the Spring when we visited, is grown primarily from heritage seeds. We recommend a visit in the summer or early Fall, before a frost, to see and learn about the vegetables. Produce grown from the garden is donated to Christ Church, First Baptist, and Trinity UMC's meal distribution programs to combat food insecurity in Bordentown. In the fall, the historic produce is also shared with local restaurants through the "Garden to Bistro Initiative."



A BRIEF HISTORY OF GROUNDS FOR SCULPTURE

In 1984, Seward Johnson, founder of Grounds for Sculpture, envisioned a public sculpture park to promote an understanding and appreciation of sculpture art for all people, and purchased 42 acres of land where the fairgrounds used to be. Fun fact: Hamilton Lake was the site of the former racetrack and was a giant retention basin, but Seward liked the effect, and converted it into the formal lake you see today!

Grounds For Sculpture opened in 1992. There are currently over 270 sculptures created by a litany of artists. Some sculptures are



permanent, while others are on loan. Many of Seward Johnson's sculptures are on display, including pieces from his "Celebrating the Familiar" series and "Beyond the Frame." Grounds For Sculpture is also a garden and arboretum, featuring paved terraces, pergolas, and courtyards juxtaposed with natural woodlands, ponds with stunning water lilies, and colorful koi fish along with groves of bamboo. Three buildings from the original fairgrounds remain and host exhibits and workshops: The Domestic Arts Building, Motor Exhibit Building and the Museum Building.

Visitors can learn about contemporary sculpture through a variety of educational programs including workshops for adults and children, artist residencies and lectures, tours for adults, schoolchildren, toddlers, as well as touch tours for the blind. In addition, the park also offers various family events, music and dance performances, shopping at the Museum Shop, and dining, including New Jersey's premier dining destination, Rat's Restaurant.

Seward Johnson passed away in 2021, at age 89 at his home in Key West.

Thank you to the Enchantment resident who works there.



PROFILE – YOUR NEIGHBOR WITH A UNIQUE HOBBY

We had the pleasure of sitting down with Kevin Van de Velde, who was kind enough to share his passion for Bonsai trees. Kevin and his wife, LuAnne, are Hamilton locals who moved to Enchantment eight years ago. Kevin retired in March of 2023 from Cisco Systems, where he was a Service Delivery Executive.

After moving to Enchantment, Kevin was able to have a well-lit office and began growing plants, such as orchids, cacti, and air plants. He had wonderful success. His Bonsai journey began when he and LuAnne took a class at Rosdale Bonsai (<https://www.rosdalebonsai.com/>) and he began growing Bonsai trees a little over a year ago. It was a natural progression because Kevin truly enjoys taking care of plants and trees.



Depending on a person's culture or beliefs, Bonsai trees are symbols of harmony, balance, patience, or even luck. Many people simply use the potted trees as living ornaments for their homes or office, while others, Zen Buddhists for example, use Bonsai as an object for meditation or contemplation.

Kevin currently owns and cares for eleven Bonsai trees. A couple of his Bonsai trees are at least forty years old. One is a Japanese Satsuki Azalea Sukura Gata which produces beautiful white flowers with purple edges that bloom in May. He also has a rare Japanese White Pine Zuisho, that has very small needles, often prized by Bonsai artists.



The most challenging part of growing a Bonsai is constraining its growth to keep it small. This requires learning how the plant species grows and adapts to pruning. Water management is another challenge with dependencies on pot size relative to the plant's canopy, soil drainage, local weather conditions, and lighting. Getting to know an individual plant helps determine proper growing conditions. Kevin explained that it is not a complicated calculus, but it takes some knowledge and patience to understand how all these factors interact (he mentioned that YouTube is a great source of information).

Kevin said a Bonsai is a Bonsai from the moment you pot it and start to train it, and that a Bonsai plant is never really finished; it continues to change and evolve in its appearance over years or decades. Kevin doesn't believe he "owns" Bonsai trees, but that he is one of, hopefully, many caretakers. Some of his older trees may have been cared for by half a dozen people before coming into his possession.

The life expectancy of a Bonsai tree can be very long. Some of the oldest known Bonsai trees are a Juniper and a Ficus which are 1,000+ years old. Over 40 generations of people in Japan and China have cared for those plants over the centuries. There are also many examples of Japanese White Pine Bonsais that live more than 500 years. A well-tended Bonsai is a unique item to pass down to members of your family.

Starting a Bonsai is not expensive. You can find free material to make a Bonsai in our local fields. Good stock can also be found at local nurseries and there are also good Bonsai dealers in the local area (Allshapes Bonsai <https://allshapesbonsai.com/> and Bucks County Bonsai (<https://www.buckscountybonsai.com/>)). Purchasing a Bonsai can run anywhere from \$10.00 to \$5,000, and into the tens or hundreds of thousands of dollars for very mature bonsai trees. Kevin explained you can choose to buy some specialized tools, pots, and materials, but it isn't a prerequisite for success.

Kevin's knowledge and collection were impressive. Growing Bonsai trees is a hobby that anyone can do, however, it is evident that Kevin has mastered the art.

Please feel free to contact Kevin at kevin8088@outlook.com or 609-414-3545, if you would like to see his Bonsai trees or learn more.

Jewish Stuffed Peppers (updated from a family recipe)



Many cultures have their own version of this dish. This classic Jewish sweet-and-sour version is a great meal for a cold weather evening. I still remember being the official sauce taster for my mother or grandmother! We used green peppers back then; I much prefer red, yellow, or orange. Serves eight people (one half) or four hungry people like me (two halves).

Ingredients:

- 4 large bell peppers, your choice of color
- 3/4 cup cooked long-grain rice
- 1 small onion, grated
- 1/2 cup tomato product (I use marinara sauce, but tomato sauce or purée will work)
- 1 28 oz can Italian tomatoes in purée
- 1 fresh lemon, relieved of juice (or 1/2 tsp. sour salt, my choice)
- 2 tbsp. brown sugar
- 1 generous cup seedless golden raisins
- 1 1/2 lb. lean ground beef (I use 85%)
- 1 large egg
- 1 tsp. kosher salt (or 1/2 - 3/4 tsp table salt)
- 1/3 tsp. freshly ground black pepper

Preheat oven to 350°.

Wash peppers and remove the core by cutting it out around the top. Cut in half, lengthwise, and remove seeds and membrane. Combine ground beef, rice, egg, onion, and tomato product. Season with salt and pepper. Stuff the pepper halves generously with the mixture.

In a large bowl or saucepan, combine tomatoes with lemon juice or sour salt, brown sugar, and raisins. Taste to correct sweet/sour balance if necessary. Place peppers in a large baking dish. Coat with the sauce. Cover the pan with foil. Bake for 90 minutes, checking peppers with the point of a knife after 75 minutes, or until peppers are tender.



COME PLAY BILLIARDS

Join the Enchantment Billiards club for a few hours of “fun competition” and conversation each week. The current members meet and play on Tuesdays from 7-9 and Thursdays from 1-4 in the clubhouse. No experience is necessary and pool cues are available for use in the Billiard room.



UPCOMING EVENTS

The Social Committee continues to plan events for the fall, but here is a preliminary list of those that have been scheduled. In addition to the email notifications, there is the Enchantment Facebook Page, and there are sign-up sheets always available in the clubhouse. Also, do not miss our First Friday Mixers.

- September 12th, Eleanor Roosevelt
- October 1st Beautiful at the Kelsey Theater (booked)
- October 14th, Ocktoberfest
- October 29th, our Annual Halloween Parade
- November 29th, Robbinsville High School Art Show
- December 16th, our Annual Holiday Party at Mercer Oaks



THE MEN AND LADIES OF BOCCE FAME

The men and women enjoyed a summer of Bocce and are looking forward to indoor Cornhole again during the cold winter months.





WISHING THE HAPPIEST OF BIRTHDAYS TO THESE NEIGHBORS

(Birthday tributes are sent in by members of the community)

September 4th, Susan Maloney; September 7th, David Pullen

September 11th, Kate Joseph; September 17th, Jayne Ehrmann

September 18th, MaryAnne Komianos; September 21st, Paul Maloney

September 21st, Gail Woods; September 24th, Eileen Kelliher

October 2nd, Lynn Tiscione; November 6th, Jeanine Fuhrman

November 28th, Bill Komianos; November 24th, Bernadette Rooney

December 25th, Nan Ionato; December 29th, Jodi Brigman

January 28th, Peter Fuhrman



BERTHA – THE AFRICAN VIOLET

(Story provided by Nancy and Jeff Christedes)

25 years ago, when my mother, Bertha, passed away one of the things she left us was a small African Violet plant. We always kept it on the kitchen window so it would get a little morning sun. Over the years as the plant grew, it necessitated a few repottings. As time passed, we began to call the African Violet, Bertha. Bertha was still a part of our lives and sealed in the special memories that she left in our hearts.



Last June we went to the Ocean City Flower Show. When we got to the African Violet section, we looked at each other and said how much more vibrant and beautiful Bertha was compared to the other plants on display. As a result, we decided to enter Bertha in the 2023 Ocean City Flower Show this year. She had a tough drive as some of the leaves got broken and her flowers looked a bit ruffled. The rules of the show dictated that we leave Bertha there til Sunday afternoon. Since this made us both uncomfortable, we came back early Friday morning, before judging, to see if she needed any TLC. Luckily, she had perked up a little. The judging was done late Friday morning before the show opened. We could not wait to find out how Bertha did. When the show opened at 2PM we rushed in and found that our mother's plant took the 2nd place ribbon (there were 9 entrants)! When we picked Bertha up that Sunday afternoon, one of the Administrators asked if we would cut a stem and leaf for her to plant in her house. I said yes, but under one condition, the woman needed to name the offspring plant Robert, just like our mother's first born!





A SUMMER OF FUN

As always, we close with photos out and about in the community. If you missed these events, we hope to see you soon.



