

Kickin’

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cheese.

At either cart you can also get a “Philly Dog” or “South Philly Dog,” which is topped with broccoli rabe and provolone. The cheese mixture is squeezed out of a plastic condiment bottle, but it’s not your basic “whiz.”

“It was hard come up with the right cheese combination,” Paruta said.

Paruta said he blends provolone, Asiago and Romano to get the right “bite.”

There is also the Red Onion Dog, such as the ones Cimino and Tony Genaro serve. Genaro said he never heard of the sauce until he started vending hot dogs, and New Yorkers started asking for red onions.

“I told them I used Vidalia onions,” he said.

“No...red onion sauce,” people said.

The red onion sauce is basically thinly sliced onions with ketchup and chili powder. Genaro would not give away his secret ingredients, but a recipe on the world wide web called for canola oil, onions, ketchup, ground cinnamon, chili powder, garlic powder, hot pepper sauce, salt and water.

Not satisfied with even these specialty hot dogs, Paruta has started offering a Chicago Dog. Starting with the naked hot dog in a steamed poppy seed bun, Paruta adds a kosher pickle spear, a dash of celery salt, yellow mustard, sport peppers, neon green relish, diced onion and sliced tomatoes.

“In Chicago they say, ‘One dog...and drag it through the garden’,” Paruta said.

Paruta said he gets bored easily, so he keeps working on what he serves.

“I have to keep making it a little better, a little different, then I work on efficiencies,” he said.

He has also come up with his 12-ingredient relish that he calls his “Dog Slaw.” It has



Christopher South/Cape May Star and Wave
Top, Joe Paruta prepares a strawberry smoothie at his hot dog cart on Beach Avenue. Above, his wife, Dale, delivers the final product to the customer.

ingredients like cabbage, onions and carrots, but the seasonings are a secret.

Paruta and Cimino have recently introduced personal pizzas to their menus. The

pizza is made on a small gas grill that rests on the cart. Cimino adds a pizza stone to his grill, but Paruta prefers to do without it. Each starts with a pita bread, upon which they add pizza sauce and mozzarella cheese. It takes roughly five minutes to heat and melt the cheese.

“I wanted to offer people something different,” Paruta said, “like Emeril Lagasse says, to ‘kick it up a notch.’”

For Paruta this means adding items like ice cream in a waffle, and fruit smoothies. He said some people order a Klondike bar on a waffle, which is another, different twist to offer people. He also located a blender that works on an 18-volt battery to make strawberry, banana, or strawberry and banana smoothies.

Paruta said all the hot dog vendors try to put out their best products.

Genero said, for him, it’s not kicking it up a notch, but finding a niche. He found simpler is better. Genaro said he had specialty hot dogs, but people would order a specialty dog minus one thing or plus another, etc. He said now he offers a plain hot dog and has the customer tell him what they want on it.

Spots

Continued from page A1

cerned about individuals parking in a space for a period longer than 24 hours if the law were changed.

“What’s to say they aren’t doing that now?” Councilwoman Deanna Fiocca said.

Council and Monzo will be looking into the matter and discuss the possibility of free handicapped parking at future meetings.

V-8s

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Police Chief Diane Sorantino said the department is perfectly fine with exploring other options regarding more fuel efficient cars.

“It’s just something that will require a little more follow up,” she said. “Our main concern is to keep our current fleet running.”

She said the department has four frontline patrol cars, which are always used on patrol and then a number of secondary vehicles. When a new car comes along, they make the oldest car in the frontline an unmarked car for detective use and after it becomes too old and worn, it is auctioned off.

MacLeod said they use Crown Victorias because as the vehicles are switched from patrol to unmarked detective status, all the police equipment is transferred to the new vehicle, leading to less cost when recycling vehicles. However, Sorantino said Ford will be discontinuing the Crown Victoria police cruiser in Spring 2012 and are coming out with a smaller V-6 engine model, similar to the Ford Taurus. She said it’s called the Ford Police Interceptor model.

“We’re going to search for what’s out there,” she said. “But we’ve had good luck with the Ford vehicles and we’re looking for reliability and durability.”

She said the department at one time had two Chevrolet vehicles with V-6 engines but both broke down because of engine failure. The first went out-of-commission quickly and the second was quickly cycled out of the frontline fleet. She also mentioned possible use of the Dodge Charger, which is used by Lower Township. However,

Sorantino said Ford makes up around 70 percent of the police car market, so the new Ford vehicles would be the direction she would go in.

“They always make a good police vehicle,” she said.

She said another positive aspect about the new Ford model, aside from better fuel efficiency, is much of the police equipment modified for Crown Vics will also fit in the new V-6 model. She said she did research on the new Interceptor model and found it gains 20 to 25 percent more fuel efficiency than the Crown Victoria.

Sorantino said according to a Ford article she read, the Los Angeles County Sheriff’s Department, which is the largest sheriff’s department in the world, running 6,200 vehicles 27 million miles a year, would save upwards of \$20 million. Of course, fuel in Los Angeles County has reached over \$4 per gallon at times, which is around 50-cents more than Cape May County.

She said she is researching the matter more deeply and presenting it to council so they have options to consider. MacLeod said if they do choose to replace vehicles with a new model or manufacturer, it would be done on a one-by-one basis.

Sorantino was not concerned about the lack of vote within the council for the new cruiser, because the Crown Victoria fleet they have will be sufficient for the time being.

“It’s not a major road block, we just need to get them information on other options,” she said. “These vehicles are well used once they leave – we’re not just trying to get new vehicles all the time. But, they need to stay running.”

Tower

Continued from page A1

U.S. Geological Service’s 40-year projection – the city’s water system would only need to process 2.8 million on a daily basis, and this is assuming full build up of developable areas on the island.

A proposal given by Utility Service Company, Inc., which is a company that provides water tank maintenance services, says the rehabilitation and coating of the existing tank would be \$1,061,200. The company also included a seven-year asset management program consisting of visual inspections, washout inspections, needed repairs and emergency services costing \$286,400, bringing the

total to \$1,347,600. City Manager Bruce MacLeod said these costs average out to between \$40,000 and \$50,000 per year for maintenance.

Roberts said both options of rehabilitation and full replacement would reach an amount to qualify the city for a USDA grant of \$500,000 and a low interest loan of up to \$1.7 million for construction.

He said the USDA indicated they may approve the use of funding for other items that would better support the water supply, such as a generator for power outage emergencies, allowing the system to remain fully functional.

Rehabilitation of the tank requires it to be offline starting Sept. 10, 2012, as it needs to be emptied. It would need a temporary support system to carry the weight of the water, and add a substantial amount of cost to the project, as well as additional construction time. Roberts said the rehabilitated tank could be back online by May 13, 2013 if all goes according to plan.

When on the subject of replacing the tank, Roberts gave the council five possible options of other tanks that could be used. He also said they would have to choose the storage size of the tank which could range from the existing 700,000 gallons to 1 million.

“I don’t see us going for more – there’s no reason to,” Deputy Mayor Jack Wichterman said, saying his answer was based on the U.S. Geological Service’s analysis.

Roberts said they could use the same multi-column tank style but recommended a single pedestal tank because the cost of maintenance and repair would be less expensive. No matter what tower style council chose, it would be built on the same site next to the existing water tank.

“Where those tanks are is perfect,” Roberts said. “You don’t want them anywhere else.”

Wichterman said he was aiming towards the rehabilitation option considering it didn’t require as much of a tax increase on residents. He said people complained about the increase in water and sewer rates when they were increased last year.

“Can we get away with a Chevy as opposed to a Cadillac?” he asked.

Roberts said if rehabilitation was the option council chose, there would still need to be a replacement someday. He said paying less now could mean higher cost to citizens later. He said a new tank would require DEP approval, which could mean a delay in the initial start of construction.

“Paperwork always comes

Please see Tower, page A3



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THE CHANGE UP R 11:20, 2:10, 5:00, 7:35, 10:15
THE SMURFS 3D PG 11:40, 4:30, 9:30
THE SMURFS 3D PG 2:00, 7:00
CRAZY, STUPID, LOVE PG-13 1:50, 7:10, 10:05
HARRY POTTER 2D PG 11:00, 4:25
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