# West Cape May eatery bridged gap in food service

#### By CAROLINE DUPREE For the Star and Wave

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WEST CAPE MAY -In this quaint borough, so many old buildings and houses have a story to tell, even those of the more nondescript nature.

Located on the corner of Sixth Avenue and Broadway, the building that is

now the location of Cabinet Corner has a deep history that reflects how the community has evolved over more than 120 years.

Built in 1895 as part of a farm, the structure was sold in 1902 to J. Woodruff Eldredge, who sold bicycle parts by mail and later Maxwell automobiles. Eldredge sold the property in 1919.

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In 1945, it became Springer's Ice Cream when Henry and Gladys Bennett bought it.

The current owners, Jim and Joanne Parker, bought the property in 1969 and initially used the building as a general store.

Parker's General Store sold school supplies, baby necessities, guns and ammunition, newspapers and an assortment of food, such as candy, potato chips, bread and milk. The store also included a deli counter that served sandwiches.

In 1971, a man entered the store and asked Jim Parker if the store served meals. Parker, who had no interest in operating a restaurant business, said no. The man told him a bridge was going to be built over the canal, the West Cape May Bridge, and the workers needed a place to eat, adding that there was no place in the area.

Parker was confused, believing that there were many restaurant options available for the workers. However,

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the man explained that restaurants were closing during the winter months that year as owners could not afford to heat their buildings.

'For the first time in my memory, there were no restaurants that were going to be open that winter," Parker later said.

He told the man that he would think about opening a restaurant.

"I said to my wife, 'We've got to have a place to feed these people. They work ev-ery day," he said. "So, we put a restaurant in here.

He purchased 12 tables and 48 chairs from Hazel Dickey, then captain of the Cape May Fire Department who was also selling equipment from Acme and Safeway.

Joanne Parker's hairdresser, Marie Conway, was asked to be a waitress, based on her experience in restaurant work. She agreed to work at Parker's Restaurant and Grille for one hour a day during lunchtime.

The Parkers would prepare meals while Conway took orders. The restaurant served a daily special for \$1.25, a complete meal that usually included fish and french fries. The workers had an hour for lunch and would drive to the restaurant.

"It was tough. I would have 65 people walk in through the door at five minutes after 12, and they would walk out at one o'clock," Jim Parker said. "But we had made a commitment, so we had to build a business around to support what we had done. We did it for them."

The Parkers worked from 5 a.m. to midnight. The restaurant grew into a place where the greater community could gather and eat, including people on the road and local workers.

"It was a local business where everybody started their day here, and we'd do 150 breakfasts on a Sunday," Jim Parker said. "It became the community hub. You would come in the morning, and everybody



vou knew was here."

One day, in the mid-

1970s, there was a tornado.

Ralph Riggitano, then chief

of police, knocked on the Parkers' downstairs door

and said that there was no

power around and the work-

ers, who had been working

all night and needed some-

he would be ready in 15

minutes. He and his wife

Jim Parker replied that

thing to eat.



Caroline Dupree/Special to the STAR AND WAVE The building that now houses Cabinet Corner, below, was Parker's Restaurant and Grille, operated by Jim and Joanne Parker, above, for decades.



who needed them using a gas stove.

"That was the kind of business it became," he said.

The restaurant ultimately closed in 1977 because it was not generating enough revenue to sustain it, as the Parkers kept the prices low to be affordable to customers. He once noted that when he raised the price of coffee by 15 cents, due to a bean shortage, sales

dropped by 20 percent. What made the restau-rant so special was how it brought the West Cape May community together, Parker said.

"We always helped each other do well. That was what made West Cape May great," he said.

The Parkers continue to be part of the community and now run Cabinet Corner, a kitchen and bathroom showroom in the same historic building.

For too long, the deal-makers on Wall

-Wall Street 2.0: A New Vision

Street have placed their own financial interests ahead of their clients'. Hefty regulatory fines for self-dealing and unethical practices seem to be just accepted as a cost of doing business. No matter how many times they are penalized, the behaviors and aggressive sales tactics used by these old Wall Street firms don't change.

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