

Assistant Rec. Director Leaves Post to Accept Private Sector Position

By KIM KINTER
Specially Written for The Westfield Leader

WESTFIELD — James Gildea, Assistant Director of Westfield's Recreation Department for the last six and a half years, has left to take a private sector job.

Mr. Gildea's last day was December 10. He began work Monday as operations manager for commercial accounts for Shaw Industries, a Dalton, Ga.-based carpet and flooring manufacturer, in the company's Union office.

As Assistant Director of the Recreation Department, Mr. Gildea was responsible for the administration of the town's Memorial Pool complex, but handled a number of other day-to-day activities. He also had specific responsibility for the annual haunted house at the pool complex and the springtime five-mile foot race held in Tamaques Park.

In addition to his role as Assistant Director, Mr. Gildea also spent from 1988 to 1993 in various capacities at Memorial Pool, including as life-guard, instructor and manager. He is known by many in the town and by members of the Recreation Commission, some of whom had children who Mr. Gildea taught swimming to at the pool.

Glenn S. Burrell, Recreation Director, said Mr. Gildea would be missed.

"Aside from the tangible things, there are a lot of intangibles (that he did). He was a Westfield guy. He made things cozy here," Mr. Burrell said.

Mr. Gildea grew up in Westfield and attended Wilson Elementary School and graduated in 1988 from Westfield High School. His parents, who still live in Westfield, are downtown business operators. They are James Gildea, who owns and operates Celtic Imports, and Gerri Gildea, who owns and operates Juxtapose

Gallery.

"I have a definite passion for Westfield," the former Assistant Director said. He said that he and his new wife, Monica Ceklosky, who also grew up in Westfield, hope to eventually move back into the community. The couple are now living in Clark.

"I will miss the pool and a chance to see all the proposed changes happen," Mr. Gildea commented, referring to the various renovations proposed by the Recreation Commission for the pool complex on Scotch Plains Avenue.

He said that his decision to leave has nothing to do with the recent controversy over the proposed plans for Memorial Park and the pool complex.

"I'm young, newly married, have no house, no kids and nothing to lose," he commented to *The Westfield Leader*. He added that he was not necessarily looking for a new job, but he found out about the opportunity at Shaw and was offered the position.

Mr. Gildea, 29, pointed out that in the Recreation Department he had a hand in a number of areas, including budgeting, and was now suited to handle various types of jobs other than in the recreation field.

He said, however, that if the director's post ever did open up again in Westfield, he would not rule out applying for it.

Mr. Gildea said that he plans to be in Westfield as much as ever, probably helping his father in his store on Christmas Eve.

"The only difference is now I can walk downtown without someone asking me questions about what fields are in need of work," he said with a laugh.

Mr. Burrell, meanwhile, will be looking for a new Assistant Director sometime after the first of the year.



James Gildea

Senator Torricelli Releases Statement On New Legislation

Editor's Note: The following is a statement by U.S. Senator Robert Torricelli (D-NJ) regarding the School Environmental Protection Act, which he has introduced in the Senate.

WASHINGTON, D.C. — "Our nation can and must do a better job of protecting our children from diseases and illness that are caused because of chemical exposure. We can start by protecting children in the place where they spend most of their young lives — school. And we can start by taking a closer look at the types of chemicals that are used in school pest management programs.

"According to the National Academy of Sciences Report, 'Pesticides in the Diets of Infants and Children,' children are among the least protected when it comes to pesticide exposure. The report finds that due to their small size, greater intake of air and food relative to body weight, and developing organ systems, children are at higher risk than adults to pesticide exposure.

"Another study, 'Childhood Leukemia and Parents' Occupational and Home Exposures,' found a 3.8-fold higher risk of childhood leukemia in homes where pesticides were used, and a 6.5-fold higher risk when pesticides were used in the garden. Other studies have linked pesticide use with elevated rates of childhood brain cancer, respiratory illness and asthma.

"Thirty states have already taken protective action to address pesticide use in, around or near their schools. These include a mixture of pesticide restrictions, parental notification, and the posting of signs before certain pesticides are used. However, state protection is uneven and children in 20 states are provided no protection at all.

"I have introduced Senate Bill No. 1716, the School Environmental Protection Act, to better protect our children from the use of pesticides in school buildings and on school grounds. It simply says that kids should not be exposed to toxic pesticides and parents have a Right-to-Know beforehand if pesticides will be used so they can take the appropriate preventive steps.

"Each school district would be required to develop a plan to deal with pest and bug problems through the use of the least toxic chemical means. Schools would also be barred from using pesticides that the EPA (Environmental Protection Agency) has determined to cause cancer, birth defects or neurological impairments.

"Many school districts, including 20 in New Jersey, are already adopting Integrated Pest Management (IPM) programs which address pest control through non-chemical means, such as sealing cracks and fixing leaks. These schools have virtually eliminated routine pesticide spraying.

"Pesticide exposure like many environmental health hazards is preventable through education and attention. This legislation, supported by over 110 national and local organizations, including the National Education Association, Natural Resources Defense Council and the National Parent Teacher Association, is a significant step in the right direction."

Westfield Resident Patrick Morrissey Prepares Congressional Run in District

By PAUL J. PEYTON
Specially Written for The Westfield Leader

WESTFIELD — The list of potential candidates in next year's Seventh District Congressional race continues to grow.

Last week Patrick Morrissey, a new resident of Westfield, announced he is planning to throw his hat into the election ring in January. He has been in the nation's capital the last five years working in a variety of public policy and legal positions.

Currently, he like other prospective candidates, is busy raising funds in order to make a bid for the Republican nomination to run for the seat held by Bob Franks the past seven years. Mr. Franks is running for the United States Senate.

Mr. Morrissey recently resigned his position as health policy counsel to Congressman Thomas Bliley (R-VA), Chairman of the House Committee on Commerce. The candidate said in that role he has focused mostly on Medicare issues, managed care reform, medical records confidentiality and a host of patient/provider concerns. He was also involved in the managed care debate.

"That (the position) provided me some wonderful experience on how Washington works," he commented. Raised in Edison, he is a graduate of Bishop Ahr St. Thomas Aquinas High School. Mr. Morrissey worked on the campaign of W. Cary Edwards campaign for the GOP nomination for governor in 1989 and the 1990 U.S. Senate campaign of Christine Todd Whitman in 1990.

Defining himself as a "fiscal conservative," Mr. Morrissey said he supports regulatory reform in the health care and environmental arena as well as reform of the tort system. He also would support a plan to simplify the federal tax system.

Commenting on a recent report that found medical mistakes as the eighth leading cause of death in this country, he said "a rational legal system that reduces the amount of money that is awarded for punitive damages and that eliminates runaway jury damages awards" is needed.

In terms of health care reform, Mr. Morrissey favors comprehensive Medicare reform, a prescription drugs benefit for senior citizens. He said this will not occur, though, unless "wholesale reform" of the medical field is approved.

If elected, Mr. Morrissey said he would like to serve 12 years and then leave Congress.

"So I will have self-imposed term limits," he said.

Mr. Morrissey said he intends to have his campaign headquarters in

Union County. The Seventh District includes parts of Union, Somerset, Middlesex and Essex Counties.

He also said he will be a full-time candidate, noted that he is "committed to this race." He said he believes his understanding of how Washington works and his roots in the Seventh District will make him an attractive candidate.

Meanwhile, in the coming months, he said he will "reach out and touch the voters of this district."

Mr. Morrissey joins a list of GOP District 7 hopefuls that includes Assemblyman Joel Weingarten (R-21), the only person who officially has entered the race; Thomas H. Keane, Jr., the son of the former Governor, and who was to close on a new home in Westfield's First Ward yesterday;

former Woodbridge City Council President and ex-fire chief Ken Gardner, and Mike Ferguson, an unsuccessful candidate in the Sixth District race in 1997 against Democratic Congressman Frank Pallone. Mr. Ferguson is buying a home in Warren.

On the Democratic side the prospective candidates include J. Brooke Hern of New Providence, Warren Township Committeeman Jeff Golkin, Fanwood Mayor Maryanne S. Connelly and Edison Mayor George A. Spadoro. It is also rumored in political circles that Union County Manager Michael J. Lapolla, who was a Democratic Freeholder in the 1980s, might consider a run at the seat as would Assemblyman Joseph S. Suliga (D-20th).



IN APPRECIATION... Representatives from the Westfield Fire Department present a plaque of appreciation to the Junior Woman's Club of Westfield for its fundraising efforts on behalf of fallen firemen John Fiorino and Scott Garber. Pictured, left to right, are: Club President Kim Shovlin, Lieutenant Kenneth Dannevig, Westfield firefighter Michael Giordano and Auction Co-Chairwomen Bonnie Lysek and Nanette Loftus.

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Here's What This Newspaper's Dining Table Column Thought...

The Dining Table May 20, 1999

Tarantella's Restaurant in Clark creates Italian dishes that are just the way your mother would cook them — with old world style, fresh, with the finest herbs and ingredients, and robust with authentic Italian flavor. And there's often a line at the door or a list of reservations to prove the restaurant's popularity.

The wait staff is thoroughly attentive to every need — beverages are always supplied and when you ask for extra sauce or "piping hot" temperature for your meal, you are never let down.

In fact, the staff is punctual, polite, and crisply dressed. Rarely do you find yourself searching out a waiter or waitress for extra attention.

The Gorgonzola Salad is beyond a must. Heaps of tangy gorgonzola are nestled in a plate of fresh romaine lettuce. No wilted, limp lettuce here. Tomatoes, broccoli, black olives, and red onions also accompany the dish. But, perhaps one of the most unique aspects of the dish is an abundance of artichokes which add a special touch. A blend of red wine vinegar, garlic, and olive oil swirl through the lettuce for a common, yet delicious dressing.

Tarantella's also features a House Salad which is tossed with chunks of garlic, a Caesar Salad and Caesar Salad Supreme which includes mozzarella, tomato, red onion and black olives.

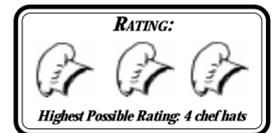
All salads range from 3.95 to \$4.95 for a piccola and \$6.95 to \$5.95 or \$6.95 for a regular portion.

Traditional pasta dishes such

as Spaghetti, Ravioli and Manicotti are splashed with your choice of pomodoro, marinara, or meat sauce. Baked Ziti, Lasagna, Cavatelli & Broccoli, Eggplant Parmigiana and Eggplant Rollatine are also special features. Though these dishes are traditional, they are certainly not ho-hum boring in flavor.

Prices for these dishes range from \$4.95 to \$6.95 for the piccola and \$6.95 to \$8.95 for the regular. Very reasonable for such ample portions.

One of the prize dishes at Tarantella's is the Linguine with Clam Sauce or Vongola, which can



be ordered with a chunky pomodoro red sauce or traditional white. Both are impeccable. Both will not leave you hungry. In fact, the piccola portion is rather large and very satisfying.

Fresh basil dances atop a heaping portion of luscious linguine and large clams are abundant. Where most restaurants make the clam a garnish in this dish, Tarantella's makes their clams the centerpiece, which is exactly as it should be.

There is a bevy of choices in this Sautéed Pasta section — including Primavera with seasonal vegetables, Veneto with cannellini beans and fresh spinach, and San Marino with shrimp, broccoli and pomodoro sauce. These are just a few of the dishes, which are available for \$6.95 to \$8.95 for piccola and \$8.95 to \$10.95 for regular.

Special ravioli dishes are also featured for \$7.95 to \$10.95. The

Lobster Ravioli is flawless with fresh mozzarella and tomatoes. Sundried Tomato Ravioli with artichokes, mushrooms, and a rich pink sauce and Spinach Ravioli with prosciutto, peas and cream sauce are also musts.

Shrimp Marinara may be served with marinara sauce or fra diavolo sauce. The latter can be slightly too scorching, but the marinara is always just right. The shrimp size is ample, but they could be a little larger.

Tarantella's also offers an incredible array of pizzas from Traditional, with their special homemade sauce, to Papa Mo with honey mustard chicken, roasted peppers and mushrooms.

Other original pizza pies include Fra Diavolo with hot cherry peppers and hot sausage, Hawaiian with ricotta white sauce, ham and pineapple, and Farmer with barbequed chicken, red onions and spinach.

All pies range from \$5.95 to \$8.95 for a small, individual size to the 18-inch pie with a \$9.95 to \$13.95 price range.

Thin crusts and flowing, fresh cheese and sauce are always offered with priority and care in the pizza pies. Tarantella's does not scrim and save on these masterpieces — mini individual or lavish and large.

When you come to Tarantella's, there is no need to dress in formal attire. Everyone and everything is casual here, but there is a unique kind of elegance which is all its own.

Never pricey in nature and always satisfying. The parking can be a bit of a challenge, but this is more of a tribute to the restaurant's popular nature.



Cheri Rogowsky for The Westfield Leader and The Times
SANTA COMES TO BOROUGH... Santa Claus made an appearance during Fanwood's annual holiday celebration held December 5 in the borough's business district. Pictured with Santa are Fanwood Mayor Maryanne S. Connelly and Mark Annese, Chairman of the Fanwood Winter Decorating Committee.



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Reprinted from the May 20, 1999 issue of *The Westfield Leader*