



Kevin Stant and INVEST Financial Corporation are working together to help bring your financial independence day even closer.

Ask your INVEST Registered Representative how.

Registered Representative of INVEST Financial Corporation (INVEST), member FINRA/SIPC. INVEST and its affiliated insurance agencies offer securities, advisory services and certain insurance products and are not affiliated with Center Financial Group or Union Center National Bank. Products offered are: *Not FDIC or NCUA insured *Not Bank or Credit Union Guaranteed *May lose value including loss of principal.



Kevin Stant Vice President Financial Consultant Direct: (908) 206-2813

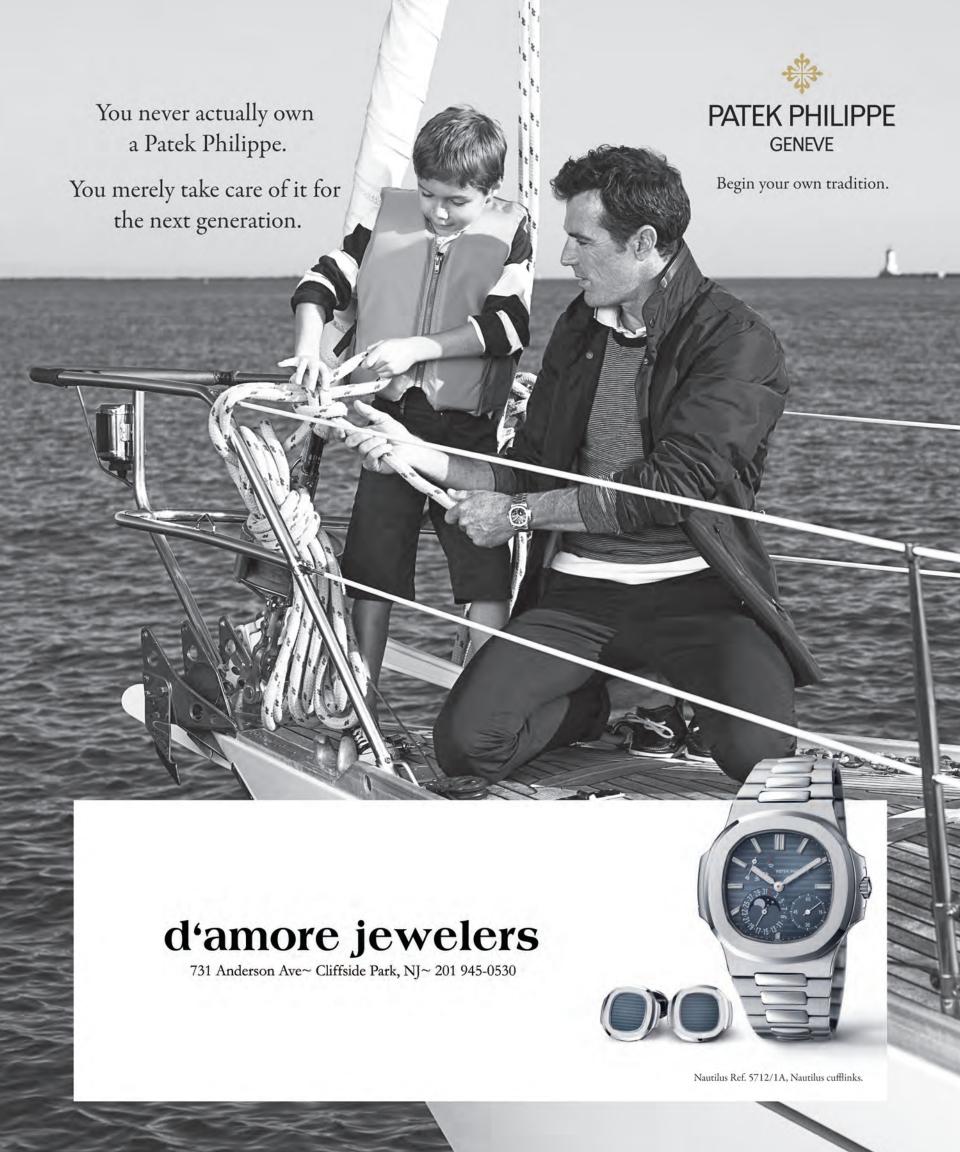
Located at 2003 Morris Avenue Union, NJ 07083

Heart Smart Bankingsm Union Center National Bank



Center Financial Group, LLC

Investments and Insurance
A Subsidiary of Union Center National Bank







magine radiation therapy that delivers maximum benefit, but up to eight times faster than previously possible. That's the new RapidArc™ radiotherapy technology now available at Trinitas Comprehensive Cancer Center.

Instead of the previous 20 to 30 minutes for radiation treatment, RapidArc[™] delivers a 360°, three-dimensional dose of therapy in the time it takes to read this ad (about 90 seconds).

And because it is so precisely targeted, RapidArc actually delivers less radiation and provides superior protection to healthy tissue.

This is a major advance in radiation therapy. And it's available right here, right now. Beautiful.



That's the beauty of Trinitas.

TRINITAS REGIONAL MEDICAL CENTER 225 Williamson St., Elizabeth, NJ 07207 • 908-994-8000 • www.TrinitasRMC.org

Our New Building Is Now Open!



UNPARALLELED LUXURY AND PERFORMANCE

Precious metals like this deserve a special showcase.



7 Series with xDrive



Visit our new state-of-the-art facility and experience the same great savings you've always received from JMK BMW.

Ask Us About Our European Delivery Program

See our specials at JMKBMWspecials.com

A FAMILY TRADITION SINCE 1965!



Financing Available Thru BMW Financial Services 391 Route 22 East • Springfield, NJ 1-800-BMW-LEASE • JMKBMW.com



The Not My Taste Issue

PUBLISHERS

GRANT KNAGGS, DOUG HARRIS

VICE PRESIDENT BUSINESS DEVELOPMENT

JEFFREY SHANES

EDITORIAL

MANAGING EDITOR MARK STEWART EDITORS CHRISTINE GIBBS, DOUG HARRIS, KATHRYN C. SALAMONE EDITORIAL ASSISTANT RACHEL RUTLEDGE FOOD EDITOR MIKE COHEN STYLE EDITOR DAN BRICKLEY **ASSIGNMENTS EDITOR** ZACK BURGESS **BUSINESS EDITOR MIKE KENNEDY**

ART

DESIGN DIRECTOR JAMA BOWMAN

PHOTOGRAPHY

LIFESTYLE & FASHION NADINE RAPHAEL CONTRIBUTING PHOTOGRAPHER MATT RICHMAN

SALES TEAM

908-994-5138 DOUG HARRIS, KEITH GALUTEN, JEFFREY SHANES

TRINITAS REGIONAL MEDICAL CENTER

CHAIRPERSON MAUREEN SHAUGHNESSY, SC PRESIDENT & CEO GARY S. HORAN, FACHE

PRINTER

BROWN PRINTING COMPANY EAST GREENVILLE DIVISION

LETTERS TO THE EDITOR

EDGE c/o Trinitas Regional Medical Center Public Relations Department 225 Williamson Street | Elizabeth, New Jersey 07207

VISIT US ON THE WEB

www.edgemagonline.com

This is Volume 2, Issue 4. This material is designed for information purposes only. None of the information provided in Healthy Edge constitutes, directly or indirectly, the practice of medicine, the dispensing of medical services, a professional diagnosis or a treatment plan. The information in Healthy Edge should not be considered complete nor should it be relied on to suggest a course of treatment for a particular individual. You should not rely on information provided in Healthy Edge as a substitute for personal medical attention, diagnosis or hands-on treatment. You should never disregard medical advice or delay in seeking it because of something you have read in Healthy Edge. If you have any healthcare related concerns, please call or see your physician or other qualified healthcare provider. The views expressed in columns appearing in this magazine are not necessarily the views of the publisher. Although every effort is made to present accurate information, schedules, hours, prices and other materials, these are subject to change and are not guaranteed.

EDGE is published bi-monthly by Trinitas Regional Medical Center located at 225 Williamson St., Elizabeth, NJ 07202. July/August 2010



VOLUME 2, NUMBER 4 2010



The Not My Taste Issue

EDGE Family

EDGE Feature

DIANE E. ALTER

DAN BRICKLEY

MARK STEWART

EDGE Books

EDGE Restaurant Arturo's
EDGE Home Local Talent
Healthy EDGE Food Fight
Healthy EDGE Sliced, Diced & Discouraged39 CHRISTINE GIBBS
EDGE Home It's A Gift
EDGE Interview Rutina Wesley
EDGE Fashion Bloodlines
EDGE Community Schedule of Events60

12



30





ONTHE COVER

HBO star Rutina Wesley at the Hollywood Dance Center in Los Angeles Dress: **BAILEY 44**

ONTHE RIGHT

Dress: IRINA SHABAYEVA • Shoes: GAYNOR MINDEN BALLET Jewelry: Beautiful 18k rose gold "Vortex" ring by RODNEY RAYNER with a single 22.38 cts briolette-cut amethyst and 3.55 cts. in pave-set amethysts, available at Leonardo Jewelers.

We are here for you

You take care of your family, your work, your life.

We'll take care of your car.



















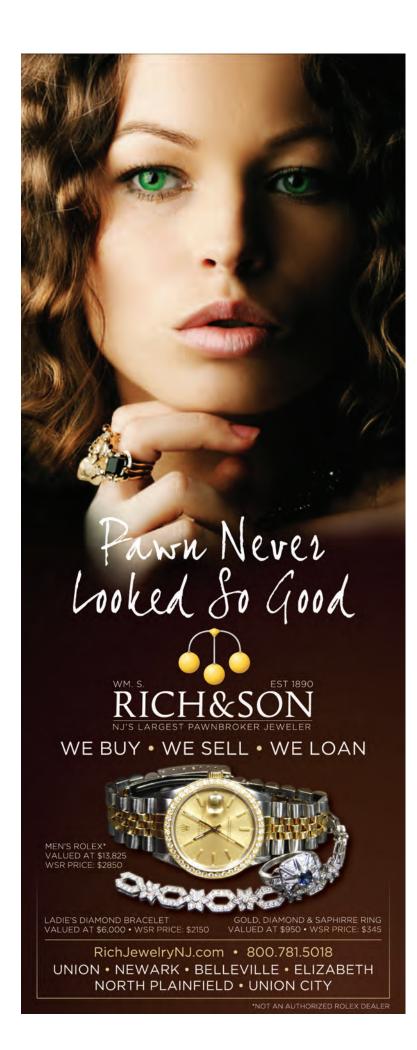






Ray Catena.com

1-800-NEW-AUTO





President's Message

With the blink of an eye, we're looking at the downslope of the year! With summer behind us, our attentions automatically turn to concerns that give structure to our lives. For many of us with children or grandchildren, that means schoolfrom pre-school to college-and concerns about health and nutrition.



Our HealthyEdge section borrows

from our "Not My Taste" theme and takes a look at suggestions for parents whose children may "push buttons" when it comes to what they will or will not eat. You'll learn real strategies to make mealtimes less of a battle and more of an adventure in helping kids acquire tastes and preferences that last a lifetime.

Take a few moments to get acquainted with actress Rutina Wesley, who brings her noteworthy talents to HBO's True Blood series. She also graces the pages of our fashion spread this issue. Get a sneak peek into the new novel from New Jersey author P.F. Kluge, A Call from Jersey, about his Garden State roots and get inspired to visit art galleries on this side of the Hudson when considering the next purchase for your home.

It's all tastefully done—and a great way to gear up for the last quarter of 2010!

Sincerely,

Regional Medical Center

Gary S. Horan, FACHE President & CEO

Trinitas Regional Medical Center

Trinitas Regional Medical Center is a Catholic teaching institution sponsored by the Sisters of Charity of Saint Elizabeth in partnership with Elizabethtown Healthcare Foundation.





Ford Lincoln Mercury New and Pre-Owned Sales

Our Union, NJ Ford Lincoln Mercury Dealership serves all of Union County, along with Essex, Passaic and Morris Counties as well as Staten Island. Our lower overhead and location in Union allows us to sell our new Ford Lincoln Mercury cars and trucks for less. We offer a different kind of buying experience where your complete satisfaction is our only goal from the minute you walk in the showroom to the time you take delivery of your new Ford Lincoln Mercury car or truck. No high pressure salespeople or endless haggling over price. Your business is important to us. We passionately go the extra mile to ensure your complete satisfaction so you tell your friends and family about us. We are now celebrating 47 years in business!

Ford Lincoln Mercury Service and Repair

Maplecrest Ford Lincoln Mercury's service department is open 6 days a week for your convenience. Our Ford Lincoln Mercury technicians will keep your new or pre-owned car or truck running like new. The service managers at Maplecrest Ford Lincoln Mercury will take the time to listen to your concerns and completely understand any symptoms your car or truck is exhibiting. The Maplecrest Ford Lincoln Mercury Service Department also provides maintenance and repair for RV's and Diesel engines. Loaner cars and a shuttle service are available. No appointment is necessary for routine maintenance.





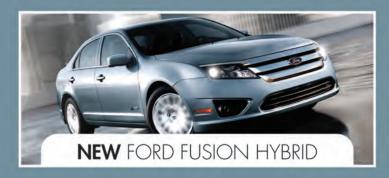


3 GREAT BRANDS **2 GREAT LOCATIONS**





AND A LEVEL OF COURTESY, SERVICE & SAVINGS THAT'S SECOND TO NONE SINCE 1963!













We invite you to come see and test drive the all new Ford, Lincoln and Mercury line – up for 2011. We're proud to be selling some of the highest rated vehicles for safety and quality in America today. Experience a level of customer satisfaction and service that has earned us the coveted President's Award, and take advantage of the introductory savings certificates toward your sales or service purchase.

Huge Selection of new & certified pre-owned vehicles.

- FREE Pick-up & Delivery to your home or office
 FREE Shuttle Service
- FREE Service Loaners
- FREE Saturday Service

PRESENT THIS CERTIFICATE FOR TOWARDS ANY

Must present certificate upon entering dealership to any sales consultant. Cannot be combined with any other offers. One per customer. Not in lieu of cash. Valid on select new or pre-owned vehicles. Expires November 30, 2010.

PRESENT THIS CERTIFICATE FOR 95 LUBE, OIL + FILTER CHANGE. Includes up to 5 quarts oil.

Must present certificate at time of write-up. Cannot be combined with any other offers. One per customer. Diesel extra. Valid on most makes of vehicles. Expires November 30, 2010.



2800 Springfield Avenue

UNION (800) 954-0288 maplecrestauto.com



102 East Main Street **MENDHAM** (877) Maplecrest maplecrestford.com

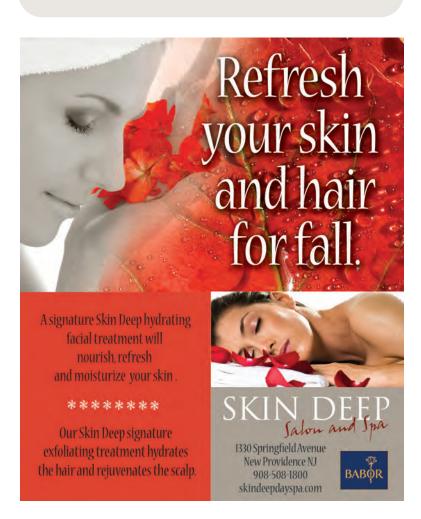


A NIGHT FOR JULIEN

Julien Collot is a courageous, determined seven year old boy. For the last two years he has been fighting a rare form of Pediatric Cancer known as Graft vs. Host Disease. Julien's journey has been long and challenging, but that is far from over. Diagnosed with Leukemia four years ago, he has undergone two bone marrow transplants and many ground breaking trials.

The Julien Collot Foundation supports the efforts of Julien and his family, and the thousands of other children and their families in the fight against Pediatric Cancer. The Foundation's mission is to make life better for these children and their families. It supports the important treatment and research that is being done at Memorial Sloan Kettering Cancer Center. Won't you help us in the fight?

Join with Skin Deep Salon and Spa in the fight against Pediatric Cancer on Thursday evening, October 21st, 2010 from 7:00 p.m. to 11:00 p.m. at the Primavera Regency in Stirling, NJ. For additional information and details call (908) 508-1800.





111 Prospect Ave, West Orange, NJ • 973-731-2360 • www.themanorrestaurant.com



EDGE restaurant Arturo's

"Richer took over the old pizza joint in downtown Maplewood in early 2007 and re-made it to suit his dreams and palate."

by Andrea Clurfeld

Arturo's

180 Maplewood Avenue, Maplewood 973.378.5800

Open Sunday through Thursday from 11:30 a.m. to 9 p.m., Fridays and Saturdays from 11:30 a.m. to 10 p.m. Reservations are accepted only for the Tuesday and Saturday night tasting menus—in fact, they are required for those nights. The Tuesday night tasting (\$30) begins at 7 and the Saturday night tasting (\$48) at 7:45. Pizzas start at \$6.50 and go up to \$16.50; pastas range in price from \$9.95 to \$16.95; salads from \$7.95 to \$10.95; salumi is \$7.95 for an individual portion and \$15.95 for the daily selection. All major credit cards are accepted. BYOB. Service is cheerful and helpful.

even forty-five on a Saturday night, and the show is about to begin. Regulars file into the corner storefront at Maplewood and Baker, settling into seats that almost seem assigned. There are nods of recognition, glances over to the fellow in charge, a sense of anticipation in not-so-hushed exchanges.

Corks pop. Wine glasses are filled and the floor crew at Arturo's switches into high gear. At the rear of the intimate restaurant, chef/maestro Dan Richer already has warmed up his wood-burning oven by firing dozens and dozens of pizzas for the early-eating crowd. But right now, as the 8 o'clock hour approaches, he's dispatching cups filled with husked cherries, also known as bush cherries. They're nutty little fruits that look a bit like miniature tomatillos, but taste like nothing else on the planet. Peel back the papery skins, flick the fruit into your mouth and wonder how you'll ever again eat another sugared peanut or mushy olive as a prelude to dinner. They're the ideal starter for Richer's unique show.



It's dinner theater, this ritualistic Saturday night minuet between chef and diner, a paean to all that's locally grown and produced and catches the chef's discerning eye.

There's no formal bill of fare on this night, just a procession of plates served forth with no fanfare and minimal explanation. It's based on the trust Richer has built up between himself and his diners, folks who have warmed to the distinctive style of both the rustic, no-frills dining space and the man who delivers a spare, yet deeply satisfying dining experience.

"Coppa, house-made," is the way our server describes the next dish. He knows no embellishment is needed to sell diners on the veritable kaleidoscope made from cured pork shoulder and its fat, presented as delicate slices of salumi that appear air-brushed on the platter. Alone, or partnered with crusty, country bread, this coppa is pretty darn perfect.

Actually, so is Arturo's. Richer took over the old pizza joint in downtown Maplewood in early 2007 and re-made it to suit his dreams and palate. Pizzas are now of the modern age – that is to say, they go back in time to ovens fueled by wood,

to crusts born of kneading and slow-rise techniques, to toppings that tilt toward Spartan, not extra-anything. A well-edited selection of those thin-crust pizzas plus pastas are the order of the night five days a week, with Tuesdays turned over to a scaled-back tasting menu and Saturdays the destination-diner extravaganza.

On that night, Richer goes strictly market and microseasonal. It's completely, obsessively ingredient-driven in a good way. Ask about the olive oil, for instance, and you'll be brought a bottle of the newest member of the Arturo's Olive Oil Brigade, an unfiltered number from Puglia whose fruitiness makes already silky-sweet scallops even silkier and sweeter.

These scallops are the star of Richer's *crudo*, a bowl of dense and rich shellfish bathed in the Puglian oil with needle-thin slivers of French breakfast radish that add color and bite to the raw-fish dish. There are a few twirls of baby greens—so tiny that they probably are better thought of as newborn greens—to add color and contrast, and that's it. It's gentle, it's refined, it's an exacting example of what this chef is trying to do: simplify, simplify, simplify.



In fact, it shouldn't take more of your paycheck than you normally spend on groceries. Impossible? Call us at 877•967•7463 and we'll show you how, with a menu that features:

- USDA Certified organic grain-fed beef and USDA Certified grass-fed/ grass-finished beef – USDA Certified organic free-range chicken, too.
- Natural fish, seafood, turkey, lamb, pork and veal.
- Organic oils, pasta, rice, juice, plus flash-frozen vegetables & fruits.
- Vacuum sealed in BPA-free packaging, delivered direct to your freezer at no additional cost.

Find out more today!

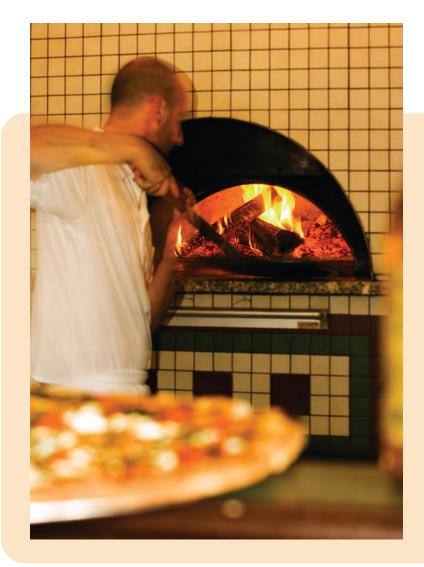
877-967-7463



That's his culinary style, and it's both brave and smart. While others less secure in their métier, less confident of their skills, fuss and add a silly number of frills to a plate, Richer practices the art of the take-away. He pares down a dish to its fundamentals, letting his ingredients assume center stage. A salad of baby arugula, for instance, is accented by thin slices of peaches and flecks of shaved Parmigiano-Reggiano. That's it. High-season tomatoes, both cheery Sun Golds and beefy San Marzanos, are chopped and set in a glass compote to be served only with a sprinkling of sea salt. The tomatoes' own juices make it good to the last drop.

Tagliolini, a thin-strand pasta, is too fresh, too creamy in taste and texture to need anything more than a handful of teeny cubes of zucchini and a little grated Parmigiano-





SLICE OF LIFE

Since it sometimes seems the whole world comes to Arturo's for its pizza pies, we had to give one a go. We did the basic, the *margherita*, with its thin, charred crust topped with Sicilian tomatoes, house-made mozzarella, flecks of fresh basil and olive oil. I don't know if you became familiar with the purist pies of Anthony Mangieri during the two incarnations of his nationally acclaimed Una Pizza Napoletana, the first in Point Pleasant Beach and the follow-up act in the East Village of New York. When it comes to pizza, I worship at the altar of Mangieri. (He's currently in the SoMA district of San Francisco, where the new edition of Una Pizza Napoletana is located.) I don't think any pizza compares to Mangieri's. But this Arturo's-Richer pie is good, that I'll say!













NORTHERN ITALIAN STYLE CUISINE

Star Ledger rated "Excellent" Jersey Monthly rated "Excellent"

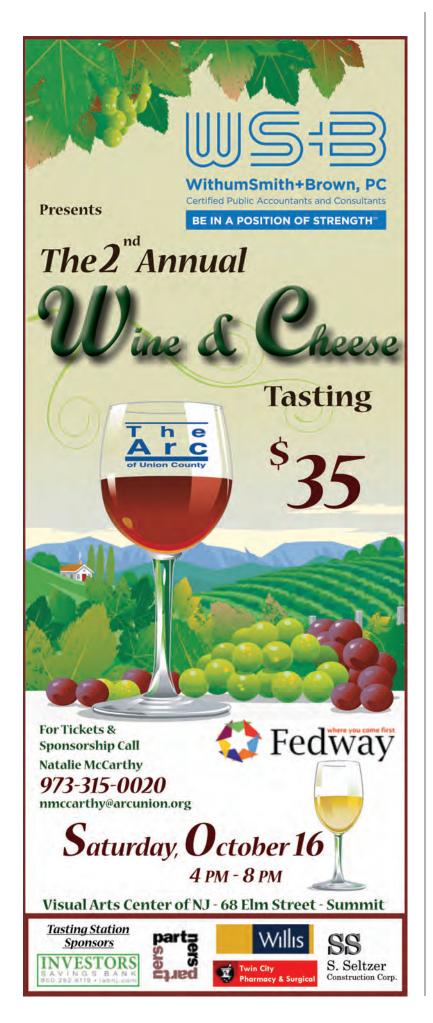
Celebrate all your special events with us

Communions • Confirmations • Bar/Bat Mitzvahs Graduations • Showers • Rehearsal Dinners Anniversaries • Birthdays

Prix Fix Four-Course Dinner Menu for only \$28.95

Use your customer 'Loyalty Card' and receive 10% off this special

1072 US 22 West | Mountainside, NJ 908.233.3553 | www.mosaico22.com facebook.com/MosaicoItalianRestaurant

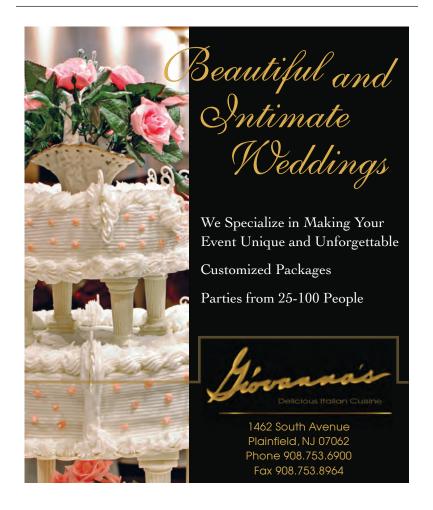


Reggiano. We all but bribed our server to admit to an infusion of cream or butter. No, we were told. Nothing but the fresh pasta, the zucchini, the Parmigiano-Reggiano. That's what good pasta can do.

And a good hunk of pork shank needs but a bed of earthy kale to keep it company. In northern states, it's such an underappreciated partnership, anything pig and greens. In Richer's hands, it could be the next big thing in Yankeeland.

His whipped ricotta, served with raspberries and what possibly was a mirage of shaved dark chocolate, is precisely what dessert should be: neither overwhelmingly sweet nor baroque in scale. I would've had seconds had seconds been offered, however, since I've always dreamed of cheese and fruit being transformed into just this kind of finale.

I left Arturo's thinking that either I should 1) move to Maplewood or 2) convince Richer to take his show on the road to my hometown. I'll further assess these options when I return to Arturo's for the duck prosciutto, hazelnut-pear salad and pasta with wild boar ragu. For without a doubt, this food needs to be a regular part of my eating life. EDGE



Wake Dreams Come True. We Exquisite Style... Exquisite Service... Exquisite Cuisine... Exquisite Grace...





Kosher and Glatt Kosher
Catering for ALL Occasions
Exclusive Caterers at
Temple Beth Ahm Yisrael

60 Temple Drive Springfield, NJ 07081 (973)258-0655

www.exquisite-affairs.com

Net Results

Thanks to the Internet, New Jersey's culinary history is just a few mouse-clicks away. We found (and purchased!) these Garden State artifacts on the net.

by Mark Stewart



THE JOY OF COOKING

The proud restaurant staff of a long-forgotten Jersey hotel posed for this oversized albumen silver print in the years after the Civil War. **\$85**



MONEY SHOT

The quintessential New Jersey taste treat? A papier maché barrel bank stuffed full of James' salt water taffy. This one dates back to the 1940s. **\$34**

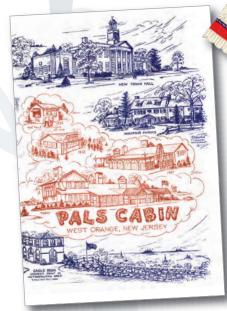


CANNON FODDER

This 1930s fruit crate label offers yet another use for cranberries—fire 'em at the Redcoats! **\$18**

MAKE MINE AN APPLE-TINI

The restaurant and cocktail lounge at the Monte Carlo once overlooked the world's biggest swimming pool. Today a bleak apartment tower stands in its place. \$3



CABIN CREW

MONTEGARLO

This menu was in play when Pal's Cabin was celebrating its 25th anniversary. Pals turns 80 in 2012. I'll have the filet for four bucks, please. \$22



CLIFF HANGER

The breathtaking view from the Riviera in Ft. Lee often included NJ celebs like Sinatra and Abbott & Costello. It was torn down to make way for the Palisades Parkway in the 1950s. **\$12**

EDGE PEOPLE





WHEEL DEAL

A van used by the Residential Treatment Center at Trinitas sports the Walmart logo following a generous \$41,000 donation to the Center. Pictured, L to R: Michael Rosilli, Director of the Trinitas Residential Treatment Center, Gary S. Horan, FACHE, President & CEO of Trinitas, Jennifer Hoehn, Senior Manager of Public Affairs NJ — Walmart, Nadine Brechner, Chief Development Officer and Director, Trinitas Health Foundation, Yvonne Lopez, Director, Donor Relations of Trinitas Health Foundation and James Lape, Senior Vice President, Behavioral Health & Psychiatry at Trinitas.

FOR THE KIDS

Assemblyman Joseph Cryan, James Lape, Senior VP, Behavioral Health & Psychiatry, Mayor J. Christian Bollwage of Elizabeth, Gary S. Horan, President & CEO of Trinitas, Sen. Raymond Lesniak, Assemblywoman Annette Quijano, Nadine Brechner, Chief Development Officer, and Mike Rossilli, Director, Trinitas Residential Treatment Center, were recently part of a successful program that brought in numerous donations to improve the quality of life of young patients at the Medical Center's Residential Treatment Center.

CORNERSTONES

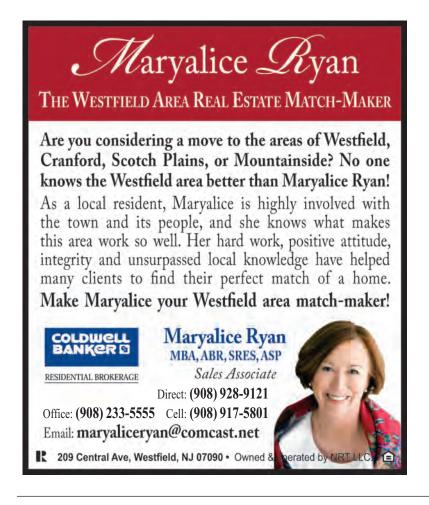
The Trinitas Health Foundation's Annual Gala, held at the Birchwood Manor in Whippany, attracted over 450 guests. Pictured, L to R: The Honorable J. Christian Bollwage, Mayor, City of Elizabeth; Victor M. Richel, Vice Chair, Trinitas Health & Regional Medical Center; Nadine Brechner, Chief Development Office, Trinitas Health Foundation and Eileen M. Leahey, Regional Public Affairs Manager Union, Somerset & Hunterdon Counties, PSE&G.

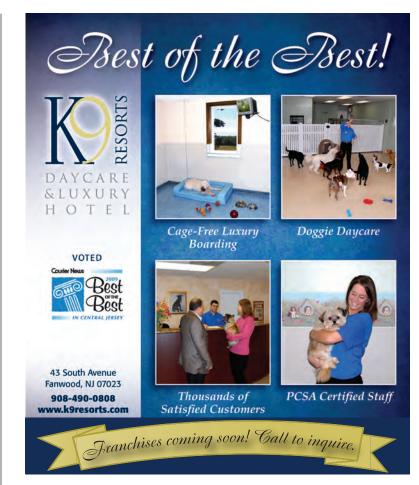


ON TARGET

Trinitas supporters mark the highly successful Andrew H. Campbell Sporting Clays tournament, held at Hudson Farm in Andover in memory of long-time Trustee Andrew H. Campbell. Pictured, L to R: James Campbell; Andrew Campbell, Tournament Co-Chairman, Andrew H. Campbell Sporting Clays Tournament Committee; Katharine Campbell Outcalt and Cynthia Campbell, beloved wife of the late Andrew H. Campbell.











Local Talent

Buying art means buying smart. So what's the deal with your neighborhood gallery?

By Kathy Donnelly

In the typical suburban New Jersey home, you're more likely to find a good guy named Art than good art. That's fine if your goal is to own an undistinguished sofa-sized oil. But what if you want fine art—the kind that will brighten your life and fatten your bottom line? The answer may be as close as your local gallery.

For those who believe you have to cross the Hudson to find investment-grade art, this idea may go against the grain. But the fact is that building a relationship with a gallery (or galleries) here in the Garden State can yield a far greater return—not just in terms of value and quality, but in so many other ways.

TOP OFFICE FOR COLDWELL BANKER New Jersey for 20 Years



WESTFIELD \$1,999,000



WESTFIELD \$1,899,000 Hye-Young Choi • 908-301-2015



WESTFIELD \$1,050,000 Susan Checchio • 908-301-2014



WESTFIELD \$795,000 Frank D. Isoldi • 908-301-2038



WESTFIFI D \$499 000 Shari Holtzman • 908-868-6299



MOUNTAINSIDE \$1,990,000 Javne Bernstein • 908-301-2006



SCOTCH PLAINS \$1.150.000 Barbara Callahan • 908-301-2886



WESTFIELD \$965,000 Kimberley Haley • 908-301-2004



WESTFIELD \$789,000 Bettvann Lynch • 908-301-2047



NORTH PLAINFIELD \$288 000 Eileen Burlinson • 908-301-2010

COLDWELL BANKER HOME LOANS 1-888-317-5416

AHS Home Warranty Coldwell Banker Concii PROGRAM • COLDWELL BANKER COMMERCIAL NRT GLOBAL RELOCATION SERVICES
NEW HOMES & CONDOMINIUM DIVISION

ColdwellBankerMoves.com

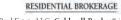
Westfield-East Office

Owned and Operated by NRT LLC

209 Central Avenue Westfield, NJ 07090 908-233-5555



Michael Scott Branch Vice President 908-233-5555







Still-Life with Oranges and Lemons by William Hudders

This applies to the seasoned collector as well as the novice. In fact, if you're like so many New Jerseyans, the thought of opening your checkbook in a local art gallery is nothing short of terrifying.

First things first. Let's wrap our minds around the reasons New Jerseyans don't buy art. Above all there is the intimidation factor. Most people are afraid they'll be taken to the cleaners by an unscrupulous gallery owner. Second, they are nervous that their friends will make fun of a purchase that is different and modern, or simply out of character. Feeding this double-barreled paranoia is the fact that—particularly in the case of an abstract piece—one cannot specifically define the level of talent and technical skill involved in producing modern art.

And on top of these very legitimate fears is the great, big elephant in the room: Why, when New York City is so close, would anyone buy art in New Jersey in the first place?

Permit me to deal with this last objection first. Galleries here in New Jersey are indeed different than most galleries in the city. That is to say that they are friendly and approachable. If you think about it, it makes complete sense. Gallery owners are where they are, and do what they do, because they love and appreciate art. If they were in this business to make a killing, I hate to say it but they would be in Manhattan.

What else does New Jersey have to offer art buyers that the



city doesn't? Well, there is a lot of first-rate talent that, for one reason or another, is only shown on this side of the Hudson.

There is no comparison in terms of service. Try walking into a gallery on West Broadway or Madison Avenue and asking the owner to drive out to your place in Westfield for a consultation. That thud is the sound of his jaw hitting the floor. A gallery owner in or around your town, on the other hand, will likely welcome this opportunity. New Jersey art dealers are genuinely interested in the people who live around them, and cultivating relationships that extend beyond the buying and selling of art. They are part of the fabric of the community.

Connecting with a local gallery also happens to be a superb way of adding texture to your social life. Once you're "on the list" you'll be invited to opening receptions whenever a new artist is featured. How often do you get to mix and mingle with new people who just happen to share a common interest? The majority of people attending gallery openings





Sales & Installations

- · wide variety of windows & door products
- · free estimates
- · informative consultation
- · showroom display
- professional installations (no subcontractors)

Service

- storm & screen panel repairs in our shop
- replacement of insulated glass with seal failure
- service to our installed products to insure longest life possible



24 Franklin Place • Summit 908-273-3224 • www.hgedwards.com email: info@hgedwards.com

Visit our showroom in downtown Summit between Hobart & Summit Avenues

Coldwell Banker



Your new home maybe closer then you think Download my free Mobile App to your smartphone for on the go access to prices, maps, photos and more! No matter what carrier you have or what phone you use, just text "ISOLDI" to "87778"



Fabulous 4 BR, 2 1/2 bath Colonial recently renovated & expanded to offer open floor plan. Living Room w/fireplace; Formal Dining Room w/butlers pantry w/wet bar, Gourmet Center Island Kitchen open to family room, a walk-in pantry w/laundry, a mud/powder room and sun room complete the first floor. The second floor offers four bedrooms, including the MBR addition w/gorgeous bath and walk-in closet. All this plus, a finished bsm't w/large rec. room & office, an inviting patio, 3 zone heat and CAC & more!



Spacious 4 BR, 3 bath Expanded Ranch with gracious living room w/fireplace; formal Dining Room w/built-in corner cabinets; a gourmet Center island kitchen; a Family rm. w/ French doors to a Pergola and Patio; a convenient laundry/pantry; a MBR w/private bath and a 2nd bedroom with built-in shelving and adjacent full bath complete the first floor. The second floor boasts 2 additional bedrooms, lots of closets and a full bath. The lower level offers a finished recreation room as well as a large walk-out storage/utility area.



Frank D. Isold

E mail: isre@aol.com Office: 908-233-5555 x202

SSS XZUZ RESIDENTIA

www.frankdisoldi.com







Nadine by Robert Beauchamp

are like you—they want to know more about art and the people who buy it. (By the way, a free wine-and-cheese gathering is a wonderful springboard to dinner, a movie, or whatever else you've planned for an evening out.)

Okay, so what about the financial side of the gallery relationship? Now more than ever, as we balance the merits of saving and spending, it is important to know what you get for your money when you purchase a work of art.

Whether the price tag is several hundred or several thousand, dealers who live and work nearby are unlikely to "rip off" customers; they have reputations to uphold. If you happen to be one of the fortunate few who have five or six figures to invest in art, a good dealer will have solid connections to galleries that can point you in the right direction (and more importantly, steer you clear of the wrong direction).

Either way, if your appreciation of art is tied to its potential appreciation, make that clear to the gallery owners you deal

GALLERY OR GIFT SHOP?

The movie star on velvet is a good tip-off, but it's rarely that easy. Indeed, the novice art buyer may not always be able to tell the difference, which could lead to an expensive mistake. A legitimate art gallery should be able to provide you

with good information about a painting or sculpture, including an artist's credentials and where he or she fits into the continuum of modern art. Here are a couple of other ways to determine whether you are dealing with a pretender or a pro:

- Can they tell you where an artist has shown and trained?
 A pro will have these answers.
- Can you try out different pieces in your home before deciding which works best? A pro knows that art can look dramatically different in your home than it does in the gallery.
- Is the gallery owner a working artist? A pro usually is not. As a rule, artists do not have the range of business skills to run a successful gallery. You want to know the galleries you buy from will be around for more than a couple of years.



with. They will help you assess potential purchases (or emerging artists) with that goal in mind.

Another advantage to buying in New Jersey—besides the good feeling that comes with supporting a local business—is that gallery owners here may be much more likely to work a deal that fits your finances. Their overhead is lower than in the city, which may translate into wiggle room when you whip out the checkbook.

Finally, keep in mind as you shop or budget for fine art that you are buying something that could turn out to be a family treasure. Art is timeless. Art is priceless. Unlike a sofa or granite countertop, it does not depreciate the moment it walks through your front door. If you've chosen wisely, in fact, it could appreciate dramatically. And as it moves from your home to your children's, and then to your children's children's and beyond, it serves as a link between the generations.

In the meantime, this investment will enhance your quality of life every time you fix your gaze upon it. Indeed, as Pablo Picasso once observed, art "washes away from the soul the dust of everyday life." Amen to that.

Some other art icons have also had a thing or two to say on the subject. Jackson Pollock famously noted that *every good painter paints what he is*. Rembrandt suggested practicing what you know *to make clear what now you do not know*. Believe it or not, Michelangelo often insisted, *I can actually draw*. Clarity and simplicity enabled these great painters to create magnificently complex works of art.

When it comes to buying art in the Garden State, a little clarity and simplicity also goes a long way. EDGE

Editor's Note: Kathy Donnelly is an art collector and dealer. She owns Beauregard Fine Art Gallery (beauregardfineart.com) in Rumson.









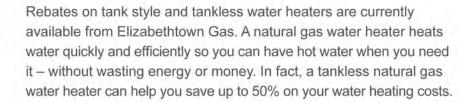


THERE ARE MANY WAYS TO GOGREEN. SOME EVEN INCLUDE COMFORT, STYLE AND CASH BACK.





Do you know how old your water heater is? Don't wait for it to stop working before you replace it. A new, energy efficient, natural gas water heater can reduce your home's carbon footprint while cutting your water heating costs in half.







With rebates from Elizabethtown Gas and New Jersey's Clean Energy Program, there's never been a better time to get a new natural gas water heater and help your family enjoy real comfort and savings for years to come.





\$500
ON A NATURAL GAS
WATER HEATER*

To get started, schedule a home energy assessment. A list of participating contractors can be found by calling 1-800-242-5830 option 5 or by visiting elizabethtowngas.com/energysmart.







Building a new laundry room? Be smart about it.

by Caleb MacLean

ith New Jersey's housing market remaining uncertain—but refinance rates temptingly low—many Garden State suburbanites are taking the money and "grading up" instead of moving out. Atop many a laundry list is, well, a new laundry room. Which gets people thinking: "What kind of dryer is the right kind of dryer?"

The main decision typically comes down to gas vs. electric. A stroll down the aisle at your favorite appliance store reveals some obvious differences. First, electric tends to come with a lower initial price tag than gas. Second, you may also notice that relatively few electric dryers come with an Energy Star rating. That's because the majority use about the same amount of juice, and they don't tend to be all that efficient.

In terms of energy use, gas dryers edge out electric. Gas dryers do their job faster—often in half the time—and in the long run cost less to operate. If you go the gas route, it certainly pays to shell out a little extra for gas-rationing features such as a sensor that stops the machine once your clothes are dry.

From a big-picture standpoint, there is also the carbon footprint of gas vs. electric. By the time electricity reaches your home, it represents less than half of the energy expended to produce it. According to Elizabethtown Gas, a local supplier, natural gas comes in around 90 percent.

HIGH END, LOW END

Aspects of environmental stewardship also come into play if you choose to employ a laundry service to do your clothes. Out of sight does not mean out of mind. Check to see if the company follows environmentally friendly practices. Also, factor in the fuel consumed in dropping off and picking up, whether you do it or they do it.

You can always let Mother Nature do the work. The old "line and pin" is unquestionably the cheapest way to dry your clothes—recognizing that it's also time-consuming and unreliable. If you choose the *au naturel* option, first make sure you're not violating some condo association by-law. Recently, a story surfaced about an association that foreclosed on a family that stubbornly continued to dry outside. Presumably, you'll pick your dryer more prudently than they picked their battle! EDGE

Food Fight

When it comes to picky eaters, the truth may not be that hard to swallow



By Lisa Milbrand



e've all heard the stories—the child who completely shuns vegetables or refuses to consume anything but white foods. They're funny if you aren't the parent trying to get healthy food into a picky eater. If the kid is yours, however, it's no joke. There are reasons for your child's peculiar eating habits, and things you can do to broaden his or her culinary horizons.

First off, you may be surprised to learn that it's hardly ever a matter of taste. Picky eating is a natural part of toddlerhood, as children express their independence. What parents may believe is a fussy eater may not actually be that at all.

"Children don't tend to eat as much at meals as adults expect them to eat, and babies spit out their food, leading parents to believe that they don't like it," says Dr. Maria Padron, a pediatric and adolescent psychiatrist at Trinitas Regional Medical Center. "But babies taste food by spitting it out and licking it, and if parents believe their child doesn't like it and don't continue to introduce that food, it becomes a foreign food to them."

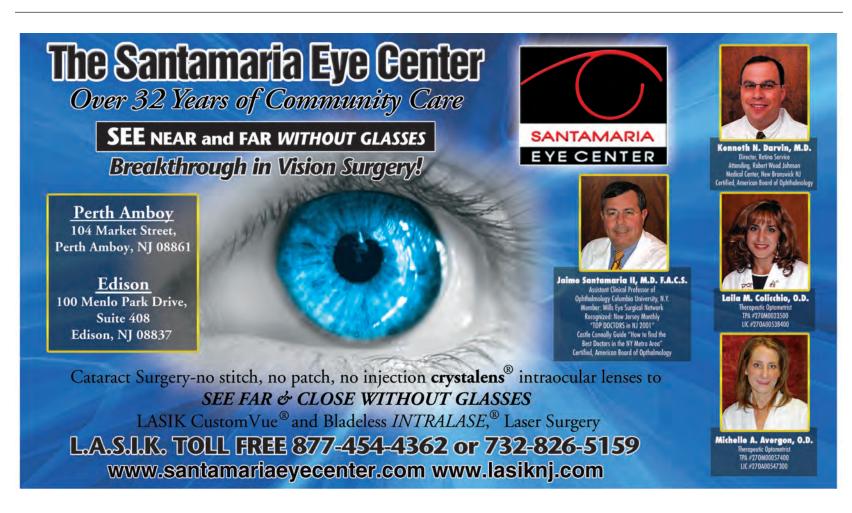
Well-meaning parents may try to cater to a picky eater, but experts say that that only backfires. "They create a monster," Dr. Padron explains. "Unless there's a medical contraindication, children should be 'helped' to eat everything that the family eats."



Easier said than done, right? Don't give up until you've exhausted these strategies:

Offer variety earlier. "Kids often become picky eaters because they haven't been exposed to a lot of foods," Dr. Padron says. "You should slowly expose children to different kinds of foods."

Hold your ground. Your child may decide to go on a hunger strike for a meal or two if you suddenly stop being a short order cook and insist that he eats what you're eating, but he won't hold out forever. "Kids may refuse to eat for a few meals, but as long as they're healthy and still drinking liquids, it's fine," Dr. Padron says. "When he's hungry, your child will eat."





A Special Health & Wellness Section from Trinitas Regional Medical Center

Keep reintroducing the same food. "Parents need to be patient when they're introducing new foods, and not get upset if kids aren't jumping to eat broccoli right away," Dr. Padron advises. Even if your children didn't like asparagus the first few times, all it may take is the repetition (or a new way of serving it) to make them like it the 10th time around. You just need to insist on one bite each time you serve it if they still don't like it, don't force it.

Get your kids involved. Take your kids along to the grocery store and let them choose something new to try in the produce department—and if you have the time, let them get involved in preparing the dinner, too. By allowing your child to have a say in what they're eating and an investment in the meal, you may find that they're more willing to eat the fruit they picked out or the side dish they helped make.

Minimize distractions at dinnertime. If there are other forms of entertainment beyond eating—a TV, books or toys—that can keep kids from attending to the task at hand. Instead, look for ways to make the meal itself more entertaining, with a colorful variety of vegetables or interesting presentations.

Seek help. Get your pediatrician on board, especially if it's been a long-standing issue, where your child's eating habits may have become ingrained. For more severe cases, your pediatrician may recommend speaking to an expert, such as a counselor or a speech or occupational therapist. Indeed, in some instances, picky eating can be the sign of a more serious issue—a sensory disorder or a mechanical issue with feeding.



REFERRED BY DOCTORS Preferred by Patients









Advanced Surgical Associates performs a wide range of surgical procedures, including:

LAPAROSCOPIC SURGERY WEIGHT LOSS SURGERY BREAST SURGERY & TREATMENT GENERAL SURGERY

To find out more about Advanced Surgical Associates, please contact us today.

Advanced Surgical Associates First in care. First in caring.

155 MORRIS AVENUE, 2ND FL., SPRINGFIELD, NJ 07081-1225 PHONE 973 232-2300 FAX 973 232-2301 www.advancedsurgicalnj.com



"Seeing a therapist is not the first step in a long

So when is the right time to call in professional help? "In children with feeding issues, it could be a textural or tactile issue, often with mushy foods like bananas or yogurt," says Kevin Nelson, occupational therapist and Manager of Trinitas Children's Therapy Services. "Or it can be a mechanical issue, where they simply don't have the musculature in their mouth to handle that food."

Whatever the cause of a child's pickiness, in the end the key is to work slowly. Your kid won't become an adventurous eater overnight, and if the issues are more sensory or mechanical in nature, you may need to follow a much gentler, slower path toward introducing these foods.





A Special Health & Wellness Section from Trinitas Regional Medical Center

and expensive process."

"We slowly try to introduce the textures to them," Nelson explains. "If they have an issue with mushy textures, we might start to do some play with finger paint or shaving cream to get them comfortable with that texture. Then we'll have them sit at a table with the yogurt on the table, then put a dab on their finger, maybe have them smell it. Finally, we'll put a dab on their tongue. We slowly try to get it closer to get them to tolerate it."

Depending on the severity of the issues, this process could take months. However, if you consistently work with children at home as well as in therapy, you may find that you'll move faster toward turning your child into a well-rounded eater.

Also, understand that seeing a therapist is not the first step in a long and expensive process.

On the contrary, says Nelson. "You may need to see a therapist for an initial consultation, just to get started in the right direction and get trained on how to handle it."

"A lot of our job is educating parents on what's appropriate," he says, "and how to deal with different situations." EDGE

Editor's Note: Lisa Milbrand is a New Jersey-based writer whose articles on health and relationships appear in *Parents*, *Arthritis Today* and *Modern Bride*. Her blog themamahood.com celebrates the life of a working mother.

Neat Lab Packaging



732-868-1188

Contract Manufacturing Private Label Packaging

Efficient & Professional

Services:

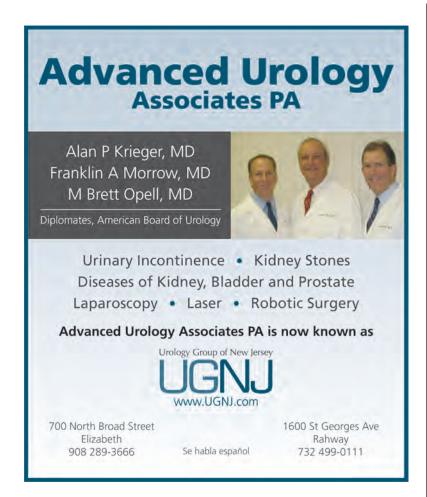
Bottling Tablets
Labeling Capsules
Encapsulation Liquid & Powder

Fast Turn Over, Small & Large Run

cGMP Compliant US FDA Registered New Jersey Health Dept. Licensed

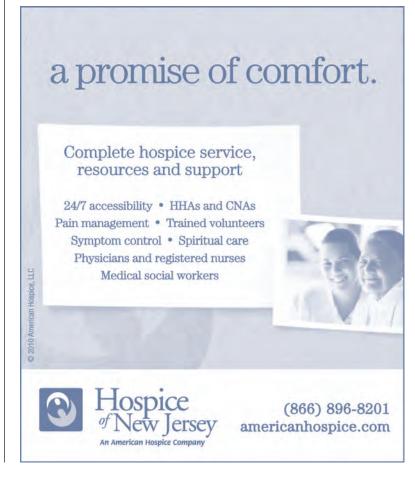
If you are passionate about starting a new business, we can help you get started without a big investment.

Neat Labs, LLC. 12-L World's Fair Dr., Somerset, NJ 08873. Tel. 732-868-1188, Fax. 732-868-1288, info@NeatLabPackaging.com









CENTER OF ADVANCED PELVIC SURGERY



#1 in performing anti-incontinence and prolapse surgery

Enjoy life with no embarrassment, or social unease



Labib Riachi, M.D., Board Certified Ob/Gyn.

Specialist in Advanced Pelvic Surgery
and Female Incontinence.



Now using the daVinci Robotic Surgery System in addition to performing conventional surgery

240 Williamson Street, Suite 304 Elizabeth, NJ 07202 Tel: 908 282 2000

Fax: 908 282 6660

128 South Euclid Avenue Westfield, NJ 07090 Tel: 908 928 1234

Fax: 908 928 0262

Solutions for Chronic Pain from Head to Toe YOU CAN LIVE PAIN FREE WITHOUT SURGERY!



Doctors Care

Pain Relief Center:
Physical Therapy,
Aquatic (Pool) Therapy,
Chiropractic Care
& Accupuncture, P.C.







THREE CONVENIENT LOCATIONS:

901 N. Wood Ave., Linden 313 E. Westfield Ave., Roselle Park 636 Easton Ave., Somerset

(908) 474-9444

Our NEW State-Of-The-Art Rehabilitation Centers Offer Treatment for:

- Neck Pain
- Arthritis
- Knee Pain
- Headaches
- Fibromyalgia
- Shoulder Pain
- Automobile Accident Injuries
- Herniated Discs
- Sports Injuries
- Low Back Pain

Transportation To & From Available, Subject To Facility Approval.

All Therapies are FDA Approved

Why Live With Pain?

Call for your free consultation today!



If that's how dieting makes you feel, then it's time for a new R

by Christine Gibbs

f sticking to a diet were literally to boil down to a life-or-death choice, could you do it? Anyone who's fought an unsuccessful battle of the bulge has, at one time or another, considered this extreme set of circumstances. The fact that we actually wonder about such things says a lot about our attitude toward dieting. It suggests that, for a great many of us, eating healthy and living healthy won't start until we have a gun pressed to our heads. Or some other vital organ.

In his practice at Trinitas Regional Medical Center, Dr. Ari S. Eckman, M.D., sees a steady stream of patients dealing with diabetes—a disease approaching epidemic proportions—and also hypothyroidism, another disorder that is growing, particularly among women. When asked if his high-risk patients were better dieters than most, the Chief of TRMC's Division of Endocrinology, Diabetes & Metabolism said that yes, initially they are. "But many do lapse over time," he admits.



Sunrise seniors have one thing in common. They're all different.

At Sunrise, we celebrate each of our residents for the unique individual they are. We believe no two people are alike, so the services and attention we provide should never be exactly the same.

This approach helps seniors live the life they want to live, from beautifully appointed living spaces to personalized service. We call it "resident-centered" senior living, and it begins the day a senior walks into one of our communities.

Visit or call a Sunrise Senior Living community, and discover how we're different





Brighton Gardens of Mountainside

908-654-4460

1350 Route 22 West, Mountainside, NJ

Call for care and service options.

or more information and a FREE online newsletter, visit www.sunriseseniorliving.com



Our doctors know all 206 bones in your body — tendons and ligaments, too. Our specialty: hand, arm, shoulder, foot, ankle, knee, hip, back and any pain in the neck. Rebuild your life. Get leading edge care close to home.



UNION COUNTY ORTHOPAEDIC GROUP

• 210 W. St. Georges Avenue Linden, NJ 07036 (908) 486-1111

John Kline MD
Walter Pedowitz MD
Richard Mackessy MD
David Rojer MD
Morton Farber MD
Nathaniel Sutain MD
Ellen Novick MD



Dr. Eckman is quick to confirm this fact. He maintains that dieting is not so much about food as it is about lifestyle. The root of the word "diet" actually comes from the Greek word diaita, which means a "prescribed way of living." Dieting, he insists, doesn't have to mean depriving. That being said, he cautions, the whole point of dieting is to lose weight. "Make no mistake about that."

The Power of Positive Eating

Google "diet" on your computer and the results are overwhelming. You'll discover page after page of sites that are overflowing with imaginative menus and mouthwatering recipes. Whichever one you choose, says Dr. Eckman, you can increase the chance for success by following these ground rules:

Spice Up Your Life Although salt can amp up flavor, there are a lot of other herbs and spices, both dried and fresh, that can compensate: pepper, oregano, basil, cumin, garlic, cilantro and the well-sung quartet of parsley, sage, rosemary, and thyme. Most Americans need to reduce their daily salt intake. This is doubly true for people trying to lose weight.

Think Outside the Box Get creative in your kitchen. Take advantage of seasonal produce. Cook veggies several different ways (roast, steam, grill) for different taste and texture...and raw is always beautiful. Make fruit a part of your meal to stave off a major sugar craving.



healthy EDGE

A Special Health & Wellness Section from Trinitas Regional Medical Center

press Up Your Diet Visually feast, don't just blindly eat! Set a pretty plate. Garnish your heart out. Color-coordinate healthy food choices. Use your best china. Sip water out of a crystal goblet. Presentation goes a long way—cater to all of your senses, not just your taste buds.

Move Away from the Kitchen At home, dine someplace other than where the food is, namely the kitchen. You'll have to get up for second helpings. The extra steps will make you take notice of how much you're consuming.

Work In a Workout A diet without exercise is a recipe for failure. Find 30 minutes each day to break a sweat with some cardio activity, and not necessarily all in a single interval. Park your car a little farther from the office or the

supermarket. If you work at home, devote the commuting time saved to exercise. No buts to getting off your butt.

Lead Yourself Not into Temptation Drive by the driveins. Clean out your cupboards. Eat five to six small meals a day rather than only two; your body seeks to metabolize deny it by skipping a meal and you'll overeat at the next.

Monitor the Usual Suspects Forego the fad diets; better to identify your specific food weaknesses and just stay away from them. That way a minor slip-up won't lead to a major binge!

Among the same search-engine results that yield great recipes for different diets, you will also find lengthy dissertations on the challenges to success: temptation,



THE PROPER BINGE

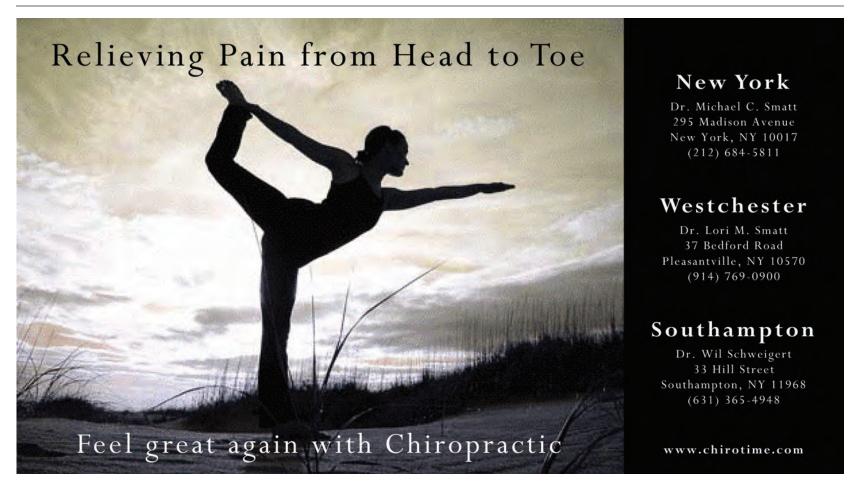
There's a price to be paid for giving in to temptation. Eat just one blueberry muffin (450 calories) and the cost is 40 minutes on the treadmill at 6 mph to work it off. Scarf down a bag of salted potato chips (1200 calories) and you'll have to stay on that treadmill for almost two hours! That should be enough to take a healthy edge off anyone's appetite. How ironic that Julia Childs, the celebrated food diva, said it so well: Life itself is the proper binge.

boredom, stress, self-indulgence and the need for instant gratification. To that, says Dr. Eckman, you can add resentment. Nothing can sabotage a diet's success more than hating the fact that you have to diet at all. Ultimately, he says, we will comfort ourselves by giving in to cravings. We'll indulge ourselves with dangerous "treats." We'll eat, drink and yet we still won't feel particularly merry.

Denial is also a definite diet-killer, adds Dr. Eckman. "Too often I hear patients claim that they don't eat much! The problem is how much is 'much' to them? And it may not even be how much they eat, but how *wrong* they eat," he says. "If you can't see the real you when you look in the mirror, then maybe you need to go out and buy a good scale...and then be sure to step on it."

The numbers won't lie. EDGE

Editor's Note: Dr. Eckman completed a fellowship in Endocrinology and Metabolism at Johns Hopkins University. In addition to providing medical treatment for Diabetes and Thyroid conditions, his practice, Premier Diabetes & Endocrinology (tel: 908 994 5187), extends to a broad range of health conditions, including polycystic ovarian syndrome, osteoporosis and other calcium disorders, low testosterone levels and lipid abnormalities.





Art by Nasrin M. Khazaei, Ph.D

240 Williamson Street
Suite 405
Elizabeth, NJ 07202
908-353-5551

76 Prospect Street Newark, NJ 07105

973-466-9027

Most insurances accepted Languages spoken: Spanish, Portuguese, Persian

Preferred Women Health Care, LLC



Kamran Khazaei, MD, FACOG

Chairman, Department of OB/GYN Trinitas Regional Medical Center

Mehri Jaraha, Certified Midwife

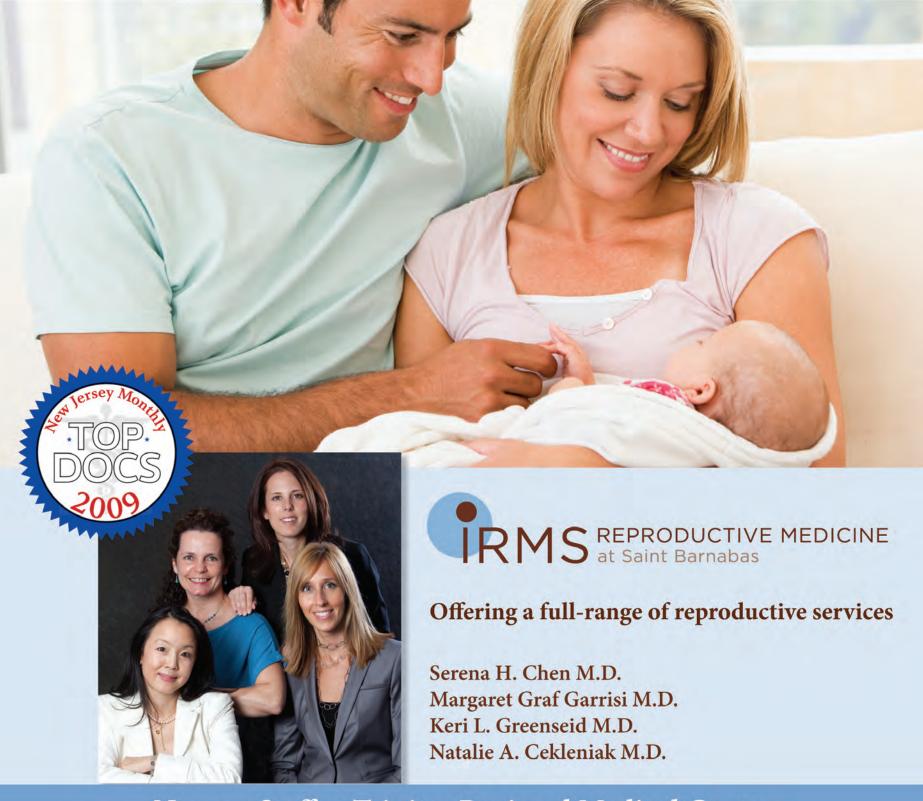
www.drkhazaei.com

Our caring Physicians and Midwife provide personalized women's health care as they progress from adolescence into reproductive years through menopause and beyond.

Among the services available are:

- Annual Exams, including cervical cancer screening test
- Adolescent Gynecology
- Obstetrical Care & Fetal Testing
- Infertility
- Menopause
- Robotic & Laparoscopic Surgery
- Urinary Incontinence
- HPV Vaccination & STD Counseling
- Treatment of Fibroids & Excessive/Irregular Bleeding
- Health Education
- Osteoporosis

Let us help you make your house a home



Now on Staff at Trinitas Regional Medical Center Most major insurance plans accepted

www.sbivf.com

LIVINGSTON 973.322.8286

HOBOKEN 201.963.7640

NOW OPEN IN CLARK 732.943.7169

It's A GIFT!

Products with an EDGE By Christine Gibbs



WHAT'S YOUR ANGLE?

Michael Jantzen's M-VELOPE STUDIO is no house of cards. It's made of sustainable Accoya wood panels that can be opened, closed and repositioned. Available at michaeljantzen.com



WIZARD Designed by Daniel Michalik, the lightweight, weatherproof CORTICA CHAISE LOUNGE is handmade from reclaimed corks. Available at branchhome.com

CASE STUDY

High-end computer systems get the high-style design treatment with SUISSA handcrafted component covers. Available at suissacomputers.com





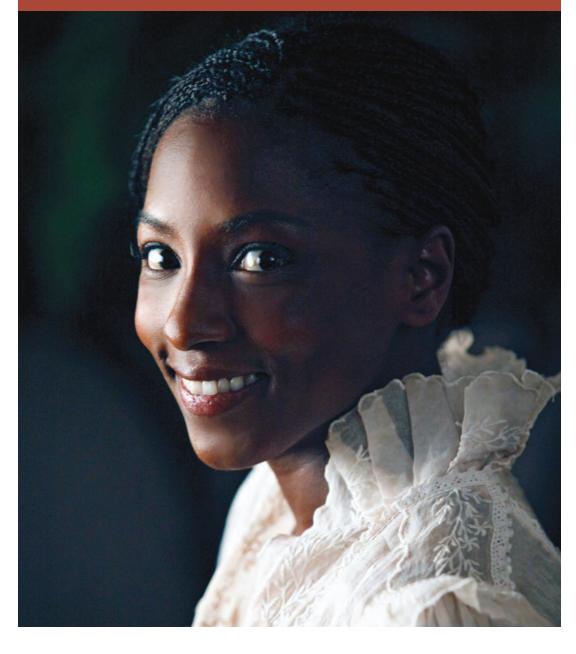


STRETCH PLAY

Designer Natalie Kruch uses over 500 biodegradable party balloons to create her colorful BALLOONA STOOL. Available at *unicahome.com*

ED GE interview

Rutina Wesley



hat happens in Vegas stays in Vegas. Well, that is not entirely accurate. Actress **RUTINA WESLEY**, one of the stars of the HBO series True Blood, did not stay. The daughter of professional dancers, the Las Vegas born-and-bred Wesley took her show on the road-first to the University of Evansville as an undergrad and then to the Juilliard School in New York. Along the way, Wesley also studied at London's Royal Academy of Dramatic Art. A plum role on Broadway in David Hare's The Vertical Hour and the lead in the 2007 dance film How She Move earned her an audition for Alan Ball, who was casting the tricky role of Tara Thornton in True Blood. The depth she brought to the character not only won her the part, it has since made Wesley one of the most popular characters on television. EDGE Assignments Editor Zack Burgess took the actress back to Las Vegas to talk about her show business roots and inspirations, and to explore the imaginative and eclectic Rutina Look (his words, not hers). The ground rules for the interview? Only one "vampire question" allowed (our rules, not hers). Oh, the pressure! As usual, Zack saved the best for last.

EDGE: You grew up in a town that isn't always known for its taste, but it is definitely known for its style.

RW: True.

EDGE: Yet you seem to have developed a keen sense for both. How did that happen?

RW: Being the daughter of a mother



who was a professional dancer had a definite influence. My mother loves to dress and she has a great sense of style, with the feathers and colors and all. I can go in any direction, from elegant to tomboyish. I think traveling as much as I have has helped, as well.

EDGE: Does your sense of style come naturally or is it something that you have to plan and work on?

RW: A little bit of both. I'm a chameleon with my style because there are so many things I like; it's hard for me to choose. I love to glam it up for events and wear things that I can't in everyday life, but I also love to run around in jeans and sneakers, especially since I'm secretly a sneaker freak.

EDGE: Is there a story behind the Rutina Look?

RW: I definitely consider myself a New York girl. I just like the style of New York. There really is no story behind my look. I just think I have a good sense of what makes good and bad fashion—although I have been known to take risk with fashion from time to time.

EDGE: Who are some of the designers that you like?

RW: Jean Paul Gaultier, Cynthia Vincent, Stacey Bendet [Alice & Olivia], Versace, Tadashi—there are just too many to name. I like a variety. It's nice to switch it up every once in a while.

EDGE: Were there actors you felt drawn to as a girl—any that you wanted to model yourself after?

RW: Of course. Angela Bassett, Viola Davis, Meryl Streep and Julia Roberts come to mind. I consider them all people who carry themselves with dignity and class, and who have mastered their craft.

EDGE: On *True Blood*, there is a lot of grittiness to your character, Tara, in the face of unimaginable danger and evil. Where do you reach down and pull that from?

RW: I know a few people who were forced to grow up too fast because of something that happened in their lives. I tend to draw from the stories I've heard from them. I'll just take myself to these dark places and use my imagination, to picture what it would be like to grow up in a home that was abusive and volatile, try to think of how that would make me feel. I do always try to come from a place of honesty and humanity, because I don't want it to be too over-the-top.

A lot of the time, though, I can get a true sense of things from the words I'm given in the script. I'm lucky to be working with some amazing writers.

EDGE: Talk about the performing arts school you attended in Vegas. People picture *Fame* on the Strip. What was the reality like?

RW: Yeah, I can see how people would think that. You know what our first play was? Fame! It was a ton of fun. We were always doing something. Whether we were singing songs from Grease or performing Shakespeare, I love Shakespeare, it was definitely a wonderful experience. It prepared me for what was to come and fueled my desire and drive to become who I am today.

EDGE: What percentage of your classmates had parents who were entertainers, as you did?

RW: Not many at all. Most of the kids' parents either worked on the Strip or had their own businesses.

EDGE: You mentioned your mother's influence. In what ways has your father helped your career?

RW: Both of my parents prepared me for what to expect as I made my way in this business. My father was always there to say make sure you read something before you sign it, and makes sure you have a lawyer.

EDGE: Was acting your first love?

RW: I would have to say dance was my first love. But I had to choose, and acting just made more sense. With acting I can do so many things. I can even dance if I want to. I can always dance in a musical.

EDGE: After earning your theater degree at Evansville, you made the quantum leap to Juilliard. Looking back, can you identify the performances that won you a spot there?

RW: At Evansville we did a lot of Shakespeare, and we had to perform many monologues, which they knew about at Juilliard. So they made me do all of them, which is amazing when you think about it.

EDGE: Looking back, which Juilliard teachers played key roles in your development as an actress?

RW: John Stix and Richard Feldman were very influential.





All photos courtesy of HBO.

EDGE: Is Juilliard harder to get in or stay in? And who were some of the teachers who were influential in your development as a performer?

RW: Both are hard! They used to have a cut rule, but they don't anymore, which is good. That way you can really concentrate on your craft and not worry about being sent home. It was definitely challenging, but worth every minute of my time. It was fun—just an awesome experience. I met lifelong friends there. I met my husband there. It was, and has been, one of the greatest experiences of my life. Recently I was walking with a friend from high school and he reminded me that I once said that I would go to Juilliard. I didn't remember that. He reminded me that I was living out my dream. I couldn't help but start crying right there on the streets of New York.

EDGE: When you were cast in *The Vertical Hour* on Broadway, what kind of expectations did you have in terms of building a personal or professional relationship with Julianne Moore?

RW: None really. But she was nothing but exceptional to work with and be around. It was a small cast, so we really became like a family. To work with Julianne and Bill Nighy, who is a true professional, was a remarkable experience. And to work with people you admire and to have them treat you well, it was such a pleasant experience. I have nothing but positive memories of working with Julianne and being around her.

EDGE: What did you learn about the craft from her?

RW: Her work ethic was amazing. The way Julianne immersed herself in her character was a very good thing to see. She works so hard at her craft that it can't help but rub off on you—especially if you are willing to learn. She's a risk-taker. She's not afraid to do different things with a character.

EDGE: In what ways did the director, Sam Mendes, have an impact on your approach to performing?

RW: He was always working to get the best out of you. He forced—and allowed—me to stretch as an actress. Which is what good directors do.

EDGE: Juilliard connections can take you in any number of directions. In your case, it led to your part on *True Blood*, through a classmate, Nelsan Ellis, who is now your co-star.

RW: Yes, we have known each other forever and have been good friends throughout. So it was great when he recommended me for the part. It was so natural because he knew my work and what I was capable of. When I found out I got the part I was driving out of a Starbucks parking lot. I was so excited I almost crashed the car. So I pulled over and just started screaming.

EDGE: Is it fun being a celebrity?

RW: It's fun. Although I still have a hard time considering myself a celebrity. But in this business if you are being recognized for what you do, it's a sign that you are doing well. And so far, it has been very good to me and I am enjoying it. I consider myself fortunate.

EDGE: Final question. Would you rather be trapped in a room with a vampire or a Hollywood agent?

RW: I would have to say a vampire. At least with a vampire, I think I'd have a chance of surviving. EDGE

Editor's Note: Rutina Wesley was hailed in a 2008 *New York Times* profile for her "reedy voice and crackling energy," as well as the subtlety she brings to the role of Tara. Wesley and her fellow *True Blood* cast members earned a Dramatic Ensemble nomination at the 2010 SAG Awards.





That's the beauty of Trinitas.

he Center for Wound Healing & Hyperbaric Medicine at Trinitas Regional Medical Center is New Jersey's leading wound care center. We have pioneered wound closure technologies such as Hyperbaric Oxygen Therapy and Vacuum-Controlled Assisted Closure. And we were the first in the state to use Apligraf cultured living skin.

We enjoy heal rates that are consistently above 90%. That's why so many area hospitals send their most difficult wounds to us. And why Diversified Clinical Services named us a Center of Distinction.

This is wound care that goes way beyond bandages. And it's available right here, right now. Beautiful.



CENTER FOR WOUND HEALING & HYPERBARIC MEDICINE

225 Williamson St., Elizabeth, NJ 07207 • 908-994-5480 • www.WoundHealingCenter.org

TRINITAS CENTERS
OF EXCELLENCE

Behavioral Health • Cancer Care • Cardiology • Diabetes Management

Maternal & Child Health • Renal Services • School of Nursing • Senior Services

Sleep Disorders • Women's Services • Wound Healing & Hyperbaric Medicine







A RELAXING ESCAPE





THAT'S EASY TO AFFORD



Receive the attention your body deserves at a price you can well afford with Massage Envy. During your one-hour massage session, our professional Massage Therapists will work away the areas that cause you daily stress. With a relaxed body and renewed mind, you'll discover true value in your overall wellness. And best of all, our extended hours and convenient locations ensure you can fit a massage into even the busiest schedule. Restore balance in your life today with a rejuvenating visit to Massage Envy.

SHORT HILLS
726 Morris Turnpike
Next To Panera Bread
(973) 467-5700
Mon-Fri 8am - 10pm
Sat 8am - 8pm
Sun 10am - 7pm

WARREN SPA (facials available) 12 Mt. Bethel Road Next to Starbucks (908) 412-6200

Mon-Fri 8am - 10pm Sat 8am - 10pm Sun 8am - 10pm GARWOOD 518 North Avenue In the Mews at Garwood (908) 233-4442

Mon-Fri 8am - 10pm Sat 8am - 9pm Sun 10am - 9pm \$49*

Introductory 1-Hour Massage Session

\$74*

1 ½-Hour Introductory Session



Give the gift of relaxation with a gift card from Massage Envy.

*Valid for first one hour session which consists of a 50-minute massage and time for consultation and dressing. Prices subject to change.

Rates and services may vary by location. Additional local taxes and fees may apply. © 2009 Massage Envy Limited, LLC.

Franchises Available | MassageEnvy.com



Warren location is now a Massage Envy Spa. offering healthy skin facials. See clinic for details.





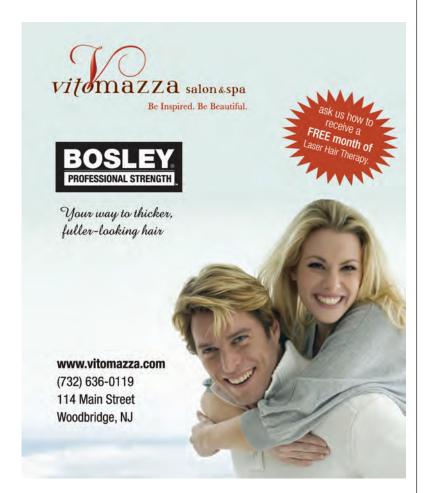




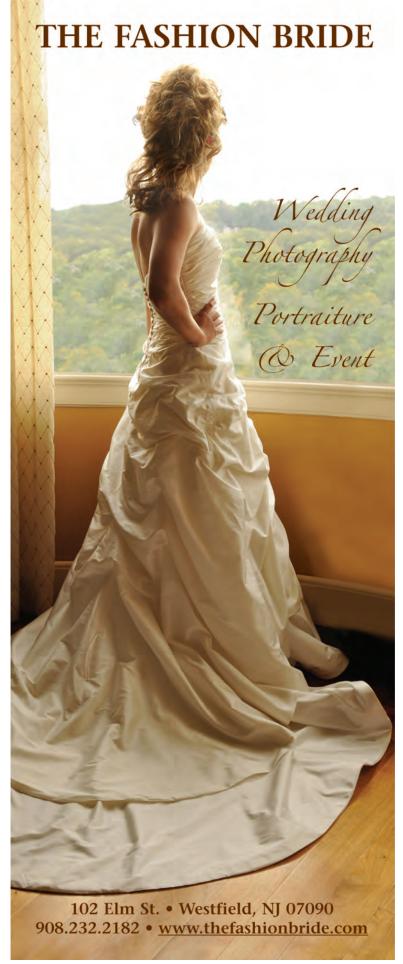












Community Events 🔨

Unless otherwise noted, all programs are held in the Physicians Conference Room, Lower Level, Administrative Services Building, Trinitas Regional Medical Center, 210 Williamson Street, Elizabeth, New Jersey. To register for any of these programs, call (908) 994-8939. Programs are subject to change.

SEMINARS

TUESDAY, SEPTEMBER 14 6:00 pm – 8:00 pm, Dinner

Prostate Cancer Awareness

BARRY LEVINSON, MD
Medical Director, Trinitas Comprehensive Cancer Center
YM-YWHA
501 Green Lane
Union, New Jersey

MONDAY, SEPTEMBER 20

5:30 pm - 7:30 pm, Dinner

Healthy Skin at All Ages

JOSEPH D. ALKON, MD
Chief, Plastic and Reconstructive Surgery
Trinitas Regional Medical Center
Cervantes of Spain Restaurant
24 North Avenue East
Cranford, NJ

THURSDAY, SEPTEMBER 23

11:30 am - 1:00 pm, Lunch

Budget Management for Mature Adults

WILLIAM J. DUMCHUS, CFP
Sr. VP, Investment Officer
Wells Fargo Advisors
La Casa di Martino
301 W. Clay Avenue
Roselle Park. NJ



TUESDAY, OCTOBER 12

5:30 pm - 7:30 pm, Dinner

Minimally Invasive Uterine Surgery Using daVinci Robotics

KAMRAN KHAZAEI, MD Chairman, Dept. of OB/GYN Trinitas Regional Medical Center

WEDNESDAY, OCTOBER 13

12 noon - 1:00 pm

Breast Health and You

GERARDO CAPO, MD
Medical Oncologist, Trinitas Comprehensive Cancer Center

THURSDAY, OCTOBER 21

5:30 pm - 7:30 pm, Dinner

Breast Health and You

BARRY LEVINSON, MD
Medical Director, Trinitas Comprehensive Cancer Center

SHERRY GRUMET, GENETIC COUNSELOR
Music and Art Therapists
Galloping Hill Inn
325 Chestnut Street
Union, NJ

TUESDAY, OCTOBER 26

5:30 pm – 7:30 pm, Dinner

Breast Health and You

BARRY LEVINSON, MD

Medical Director, Trinitas Comprehensive Cancer Center

SHERRY GRUMET, GENETIC COUNSELOR
YM-YWHA

501 Green Lane Union, New Jersey

THURSDAY, OCTOBER 28

11:30 am - 1:00 pm, Lunch

Seniorcize: Exercise Activities for Mature Adults

JIM DUNLEAVY, ADMINISTRATIVE DIRECTOR, PHYSICAL THERAPY AND REHABILITATION Homewood Suites by Hilton 2 Jackson Avenue Cranford. NJ



MONDAY, NOVEMBER 1

5:30 pm - 7:30 pm, Dinner

Keeping Your Feet Happy

CATHERINE HOYT, DPM CHRISTINE NASHED, DPM La Casa di Martino 301 W. Clay Avenue Roselle Park, NJ

WEDNESDAY, NOVEMBER 3

5:30 pm - 7:30 pm, Dinner

Osteoporosis

LABIB E. RIACHI, MD
OB/GYN and urogynecology
Trinitas Regional Medical Center
La Casa di Martino
301 W. Clay Avenue
Roselle Park, NJ

MONDAY, NOVEMBER 8

5:30 pm - 7:30 pm, Dinner

Preventing & Treating Complications from Diabetes

ARI ECKMAN, MD Chief of Endorchrinology and Dir. Diabetes Center Trinitas Regional Medical Center

Diabetic Foot Ulcers and Hyperbaric Oxygen Treatment

YOSHINOBU MIFUNE, MD
Wound Care/Hyperbaric Specialist
Trinitas Center for Wound Healing and Hyperbaric Medicine
La Casa di Martino
301 W. Clay Avenue
Roselle Park, NJ

TUESDAY, NOVEMBER 16

6:00 pm - 8:00 pm, Dinner

Minimally Invasive Uterine Surgery Using daVinci Robotics

KAMRAN KHAZAEI, MD Chairman, Dept. of OB/GYN Trinitas Regional Medical Center

Homewood Suites by Hilton 2 Jackson Avenue Cranford, NJ

WEDNESDAY, NOVEMBER 17

11:30 am - 1:00 pm, Lunch

Identity Theft: Protection for Mature Adults

AARP SPEAKER
La Casa di Martino
301 W. Clay Avenue
Roselle Park, NJ

THURSDAY, NOVEMBER 18

6:00 pm - 8:00 pm, Dinner

Healthy Heart and Sleep Strategies for Women

ANSHU GARG, MD, CARDIOLOGIST VIPIN GARG, MD, SLEEP SPECIALIST

Trinitas Regional Medical Center Homewood Suites by Hilton 2 Jackson Avenue Cranford. NJ

SUPPORT GROUPS

OCTOBER 28

7:00 pm - 9:00 pm

Sleep Disorders CPAP Support Group

Quarterly meetings

Trinitas Regional Medical Center Physicians Conference Room 210 Williamson Street, Elizabeth, NJ (908) 994-8694 to register.



TCCC FALL SUPPORT GROUPS

Conference Room, First Floor Trinitas Comprehensive Cancer Center 225 Williamson Street Flizabeth N.J. 07207

SEPTEMBER 14, OCTOBER 12, NOVEMBER 9

2:00 - 4:00 pm

"Living with Cancer"

(held the 2nd Tuesday of each month)

SEPTIEMBRE 7, OCTUBRE 5, NOVIEMBRE 2

2:00 - 4:00 pm

"Viviendo con Cancer"

(dado el primer Martes de cada mes)

SEPTEMBER 13

10:00 am -11:30 am

OCTOBER 11

1:00pm-2:30pm

Exploring Your Breast Cancer Journey through Art Therapy

MONICA DUQUE, ART THERAPIST

SEPTEMBER 20

6:00 pm - 7:30 pm

Living with Prostate Cancer: A Group Discussion on Prostate Health

In observance of Prostate Cancer Awareness Month in September

DR. BRETT OPELL, UROLOGIST, AND GRISELA HIDALGO, LCSW

Introductory presentation, "Healthy Juice Blends" CHERYL WACHTEL, REGISTERED DIETITIAN

OCTOBER 19

2:00 pm - 4:00 pm

OCTOBER 20

5:00 pm - 7:00 pm

Sexuality and Emotional Health: Surviving Cancer One Step at a Time

FACILITATED BY CAROL BLECHER, RN, MS, APN, C AND GRISELA HIDALGO, LCSW

This is an educational program addressing sexual health for cancer survivors.

For more information on any of our support programs and to RSVP please contact Grisela Hidalgo, LCSW at (908) 994-8535.

SPECIAL PROGRAMS

SATURDAY, SEPTEMBER 25

Menopause: The Musical

Trinitas Regional Medical Center

Matinee Performance, South Orange Performing Arts Center Fundraiser sponsored by Auxiliary of

\$50 per person includes round trip bus transportation from Union. NI and theatre ticket.

For reservations/tickets, call (908) 994-8988 or (908) 272-4567

MONDAY, NOVEMBER 15

10:00 am

Look Good, Feel Better

Trinitas Comprehensive Cancer Center patients receive personal beauty tips and techniques that they can use everyday, thanks to a partnership of the American Cancer Society (ACS), the National Cosmetology Association, and the Cosmetic, Toiletry & Fragrance Association (CTFA) Foundation.

Administrative Services Building, Room 202

BILINGUAL

Amparo Aguirre, (908) 994-8244, for information/registration.

OCTOBER 7, NOVEMBER 4, DECEMBER 2

10:00 am

Made For Me Boutique

Wigs and accessories for cancer survivors.

Administrative Services Building, Room 202

BILINGUAL. APPOINTMENTS ONLY.

(908) 994-8244 to register.

"Ask the Pharmacist": Medication Management

FREE OF CHARGE, BY APPOINTMENT ONLY.

Monthly (except December), 4th Tuesday, 11:30 am - 1:00 pm Call (908) 994-5984

SPECIAL EVENTS OF TRINITAS HEALTH FOUNDATION

SATURDAY, NOVEMBER 6, 2010

7th Annual Evening at the Races

Pegasus Restaurant - Meadowlands Racetrack

Proceeds will benefit the patients of Trinitas Regional Medical Center. For more information or reservations, call Laura Ciraco at (908) 994-8249 or Iciraco@trinitas.org Affinity.

Learn how you can generate monetary donations for your Non-profit Organization today!

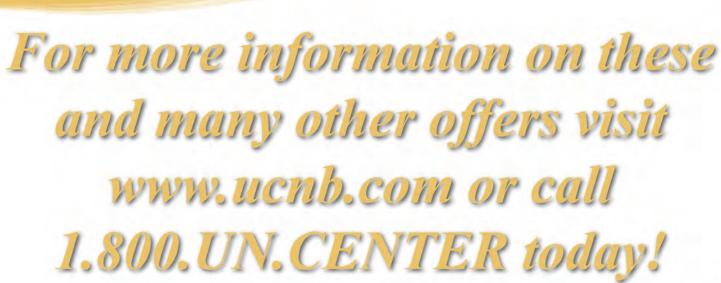
with



Heart Smart Bankingsm
Union Center National Bank









Creating chemistry between student and teacher.

Individual Attention. That's really what we're all about at Oratory Prep in Summit.

We offer smaller classes, better student/teacher ratios and more personal attention paid to each young man in a Catholic setting. We fully prepare our students for college and life beyond, while encouraging their individual talents and strengths.

Fall 2010 Open House Schedule

Sunday, October 3, 2010 • 1:00-3:00 p.m. Wednesday, October 27, 2010 • 6:30-8:30 p.m. Last year, 100% of our graduates went on to college, many to top-notch universities, and received offers of more than \$5 million in scholarships.

Take a closer look at Oratory Prep. Come see the difference individual attention can make for your son.

For more information, admissions@oratoryprep.org, 908-273-5771 ext 11 or visit us at oratoryprep.org



Preparing lives. One by one.



A lifelong appetite for reading begins with that first taste in the classroom.

By Diane E. Alter

great debate is raging in the tech world. It concerns the type of devices today's youth will be using to read books a decade from now. Will there be a way-cooler version of the iPad? Will smart phones become personal libraries? Will the printed page magically appear in space a foot or two away? Fun stuff. Star Trek stuff—going where no book has gone before. But

these flights of fancy tend to overlook a more immediate issue concerning New Jersey's parents and educators: Will tomorrow's 20-somethings be reading books at all?

Before sounding the alarm bell too loudly, it's worth noting that New Jersey students, as a group, mop up on just about every standardized test that measures reading proficiency. Strong Ethics and Values • Rigorous Academic Program • Character Development Outstanding College Acceptances • International Travel Opportunities • Dedicated Faculty • Community Service • AP and Honors Classes • Jewish History, Language and Culture • Wide-ranging Extra-Curricular Activities • Competitive Sports Teams • Inviting, Warm Community • Israel Programs • Academic Excellence • Love of Learning • Dynamic Arts December 1

What can our school mean to you?



EVERYTHING.

Solomon Schechter Day School of Essex and Union prepares its graduates for the best universities and colleges through rigorous academics with an emphasis on character development. Our students learn about and cherish Jewish history, language and culture, while they engage in an intensive math, science, history and English curriculum. We offer numerous AP and honors classes, a competitive sports program and a variety of extra-curricular activities, including music, art and social activism.

Schechter graduates have become today's doctors, attorneys, educators, journalists, musicians and entrepreneurs. They are also leaders who guide our community with Jewish values as well as a deep knowledge of our texts and traditions.

Schechter provides a foundation that students carry with them far beyond college and graduate school.



For information about our outstanding program and generous tuition reduction opportunities for grades Pre-K through 12, please contact our Office of Admissions at 973-602-3601 or admissions@ssdseu.org.

www.ssdseu.org

Accredited by NJ Association of Independent Schools and Solomon Schechter Day School Association.





However, proficiency does not guarantee a lifelong love of reading. Every scrap of evidence available on the reading habits of adults tells us that they echo their experience with literature in grade school and high school. Indeed, kids who regard reading as an unpleasant reality of their education—or worse, as cruel and unusual punishment that steals precious time away from video games, social networking and VH1—are unlikely to pick up a decent book after the age of 20.

Conversely, kids who encounter great books and great teachers, or who are at least challenged in some way by important literature, are not only far more inclined to be eager readers throughout adulthood. They are much more likely to see the world in a layered and sophisticated way.

Given the powerful pull of competing media, when is the right time to start introducing great books to young readers? Although educators may quibble about theories and practices, on this one point, there is near-universal agreement. Harriet Marcus, chair of the Upper School English Department at Oak Knoll School of the Holy Child

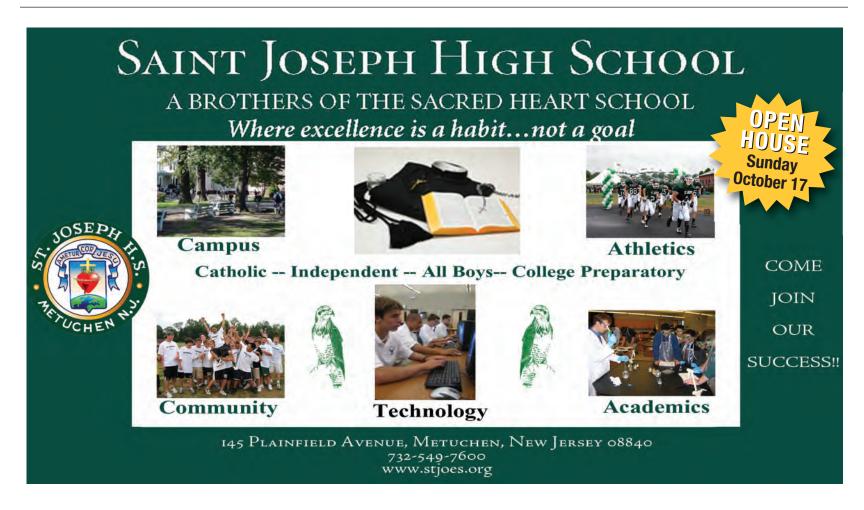
It is never too early to present the great universal ideas to children.

in Summit, insists that it is "never too early to present the great universal ideas to children." Jane Freeman, of Solomon Schechter Day School in West Orange, maintains that great literature should be introduced from the moment "a child can understand the spoken word." Noreen Andrews, of Union Catholic in Scotch Plains, concurs. "At birth," she smiles.

Actually, there's some truth to this idea. "Babies are introduced to great literature when they are sung to and read to as infants," points out Sister Regina Martin, Principal of Mother Seaton Regional High School in Clark. She says that "while the books they hear are not great classics per se,

babies learn to love the sound of literature, whether it is from a song, a nursery rhyme, or a bedtime story."

Once a school gets its hands on a young reader, that's when things can go very right or very wrong. Talented and impassioned leadership is a must; even for the most taciturn of students, a teacher's enthusiasm for the material ultimately will prove contagious. An instructor whose primary goal is to plow through the material, test the kids and then move on, is likely to leave uninspired readers in his or her wake. From a parent's perspective, there is only so much influence you can exert when it comes to picking a teacher to foster a love of books. Whether your child is



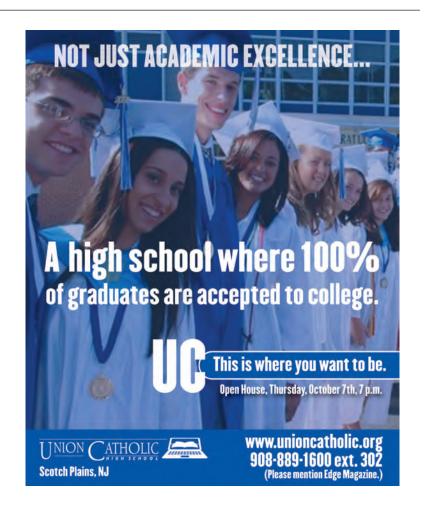


in public or private school, it's a hiring and firing issue that is out of your hands.

Where parents can affect the outcome (besides encouraging reading at home, of course) is by asking questions about a school's class size and format. Classroom discussion is absolutely, positively the numberone factor when it comes to understanding and appreciating literature. Here, the private schools—by virtue of their smaller class sizes—typically have a distinct edge. Andrews says that small-group discussions "enable students and teachers to dig deeper for the full experience." Karen Calta, Assistant Directress at Mount St. Mary Academy in Watchung, adds that they are "invaluable in that they serve students well in many academic areas." Calta explains that students across a wide range of subjects are encouraged at Mount St. Mary to develop their own interpretations, while teachers serve as guides.

Andrew Webster of The Wardlaw-Hartridge School in Edison agrees that an understanding and appreciation of literature is not merely a means for improving academic

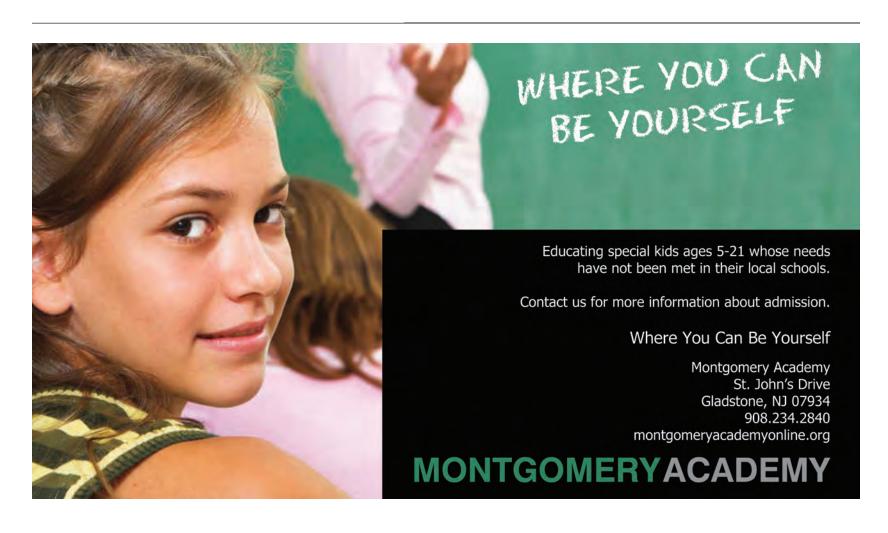




BEYOND THE CLASSICS

While the classics will always reign in New Jersey schools, when it comes to required reading, no books are completely off-limits. Many have expanded reading lists to contain modern-day authors and more diverse literature. Adding books such as *Sula*, by Toni Morrison, requires far less political wrangling than in the past. The biggest hurdle, especially in a down economy, is finding money to do something new. Obviously, this is an area in which private schools may hold an advantage. They are not as constricted by the budget or curriculum concerns.







Mother Seton Regional High School

Advanced Placement and College Preparatory Curriculum



100% College Acceptances
Advanced Placement Scholars

National Merit Commended Students National Hispanic Recognition Finalists National Achievement Outstanding Participant

A unique school for girls with a strong tradition of Academic Excellence and Seton Spirit!

How many miles are you from EXIT 135 on the Garden State Parkway?

That's how far you are from Mother Seton Regional!

"Freshman For A Day" Program



OPEN HOUSE

Wednesday, September 29th @ 7:30 pm

732-382-1952 • Valley Road, Clark, New Jersey • www.motherseton.org

L ST. BERNARD'S

OPEN HOUSES

Sunday, October 17th Sunday, November 21st

1:00 p.m. Registration Formal Program Followed by Campus Tours.



Gill St. Bernard's School Gladstone, New Jersey Primary Program – Grade 12

For information please call: 908-234-1611 ext. 245

or visit our website at: www.gsbschool.org

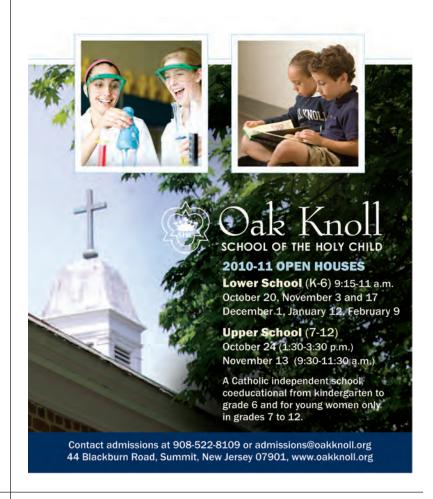
Gill St. Bernard's is an independent, nonsectarian, coeducational, college preparatory day school.

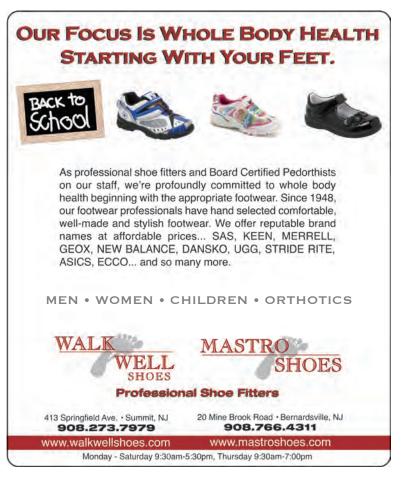


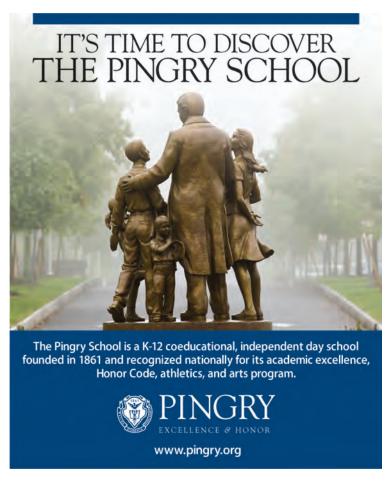
performance in English. "Done properly," he says, "it enriches the lives of students and their understanding of what it means to be human. It allows them to step beyond their own experience, develop empathy, and form careful judgment."

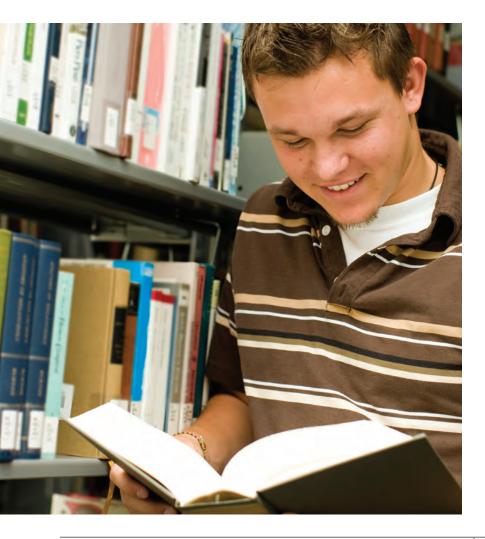
According to Nat Conard, Headmaster of The Pingry School, literary discussion does more than motivate, challenge and engage. In a learning environment that embraces diversity (Pingry counts itself among the New Jersey schools that draw from a particularly broad cultural, religious and socioeconomic spectrum), it also fosters an appreciation for multiple viewpoints. "In class discussions, our students hear ideas from students whose backgrounds are very different than their own," Conard says.

Of course, the "must-reads" provide plenty of fodder for class discussion. Simple themes have a fun way of fueling spirited debates. In Charles Dickens' *A Christmas Carol*, the lesson is that cruel people can change. In Harper Lee's *To Kill A Mockingbird*, young readers learn that strong people can help those in trouble. William Shakespeare's *A Midsummer Night's Dream* is a reminder that life can be filled with fantasy and fun.









A great book is never finished saying what it intended to say. The words may have been consumed and the thoughts digested, but the ideas never stop. The classics go on teaching, inspiring and enlightening long after that first, indelible classroom experience. And like the moon that goes through phases and moods, so do young people and their relationship with books. Their interpretations grow. They change and they question. And, if everything goes right, as they move into adulthood, their hunger for the printed word is never satisfied. EDGE

EDITOR'S NOTE: Diane Alter is a freelance writer whose work has appeared in numerous newspapers and magazines. She has become our go-to girl whenever there's a high-risk, low-reward story to be done. Before we sent Diane "back to school" for this story, she was assigned to cover the dating scene in New Jersey and New Jersey after midnight—with explicit instructions to produce two entirely different articles (which, somehow, she did). A couple of years ago, for another magazine, Diane checked herself into a monastery for a weekend of quiet reflection about her previous life working for a huge financial services company. Talk about penance!



The MOUNT is a TOP HIGH SCHOOL choice!

- Private, Catholic all girls grades 9-12
- Transportation from all areas
- 12 Varsity Sports & Varied Extra-Curricular Activities

CLASS OF 2010 ACHIEVEMENT

- 100% college acceptance
- 84 students awarded over \$9.5 million in scholarships & grants
- 1 National Merit Commended Scholar
- 2 National Achievement Scholars
- 6 Edward J. Bloustein Distinguished Scholars
- 25 Advanced Placement Scholars

OPEN HOUSE: Sunday, Oct. 24, 1:30 pm ENTRANCE TEST: Saturday, Nov. 6 Pre-registration required



1645 Highway 22 Watchung, NJ 07069 (908) 757-0108 x4506

Donna Venezia Toryak, Dir. of Admissions



You should hear him play the piano.

DELBARTON

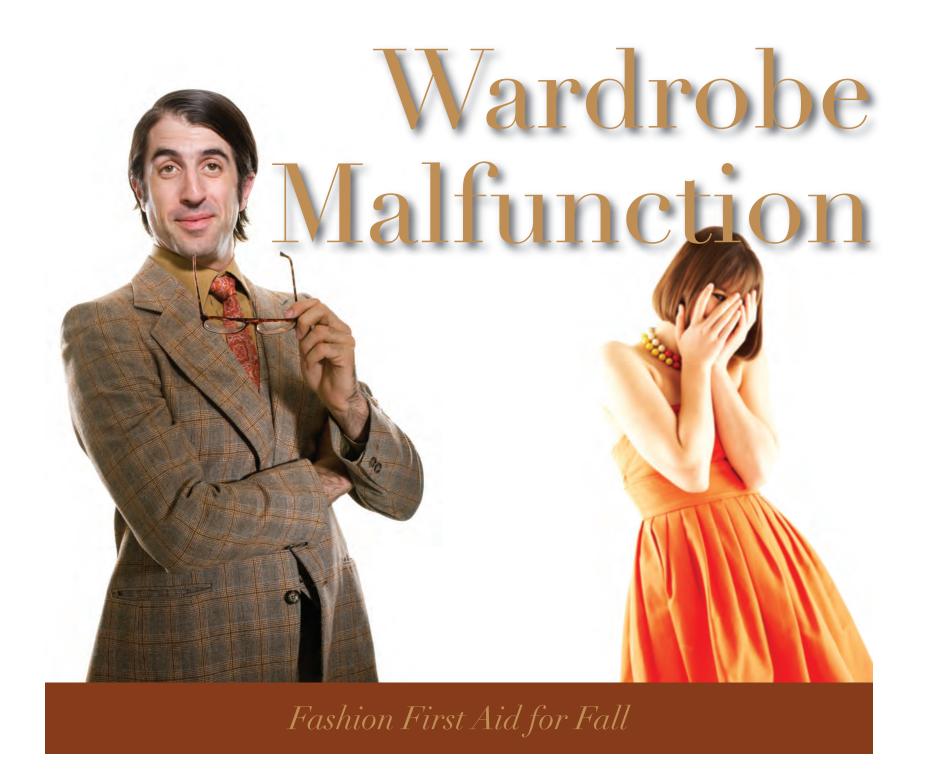
Do it all.

An independent day school for boys grades 7-12 led by the Benedictine monks of St. Mary's Abbey

230 Mendham Road Morristown NJ. 07960 973-538-3231 Ext. 3019

TAKE THE TEST: Oct. 23, Nov. 6, Nov. 20, Dec. 4

www.delbarton.org



By Dan Brickley

ow. Has it really come to this? I recently learned there is someone at this magazine who has been forbidden to purchase his own clothing. I won't say who it is, but you'll find his name closer to the top of the masthead than the bottom. He is a reasonable, intelligent man with a good eye for what works and what doesn't—except when he's standing in front of a mirror. The expensive, yellow plaid shirt that doesn't go with

anything (except possibly a wood chipper) was the straw that broke the camel's back. Since then, his wife must be present to approve all apparel purchases. This is non-negotiable.

If you—as a husband, wife or significant other—feel that you are headed toward this totalitarian state of clothes shopping, I can help. As the longtime host of the TV series *A Makeover Story*, it was actually my job. I found that focusing on five



"essentials" often was enough to move fashion disasters in a safe direction, so that's how I'll handle it here. And just to keep things in season, we'll focus on autumn. Men, stick to this plan and you never hear another *What were you* thinking! Ladies, arm your man with this information and you'll soon be cutting him some slack (instead of cutting up his slacks) when he comes home from the store.

Buy two sport coats. Although price-wise they will represent the lion's share of the new wardrobe investment, quality navy blue wool and brown corduroy sport coats are an absolute necessity that will create endless outfits. I know that men can be tempted, at times, to purchase grey, black, or herringbone blazers (all of which can be dazzling), but coupling those colors and patterns with shirts, slacks and ties dramatically widens the playing field for fashion faux pas. I highly recommend J.Crew's Cashmere Ludlow Legacy Blazer (\$575) and Banana Republic's Tailored Corduroy 2-Button Blazer in Camel (\$198). As you'll see, navy and



Help your clients get the EDGE on their competition.

EXPERIENCED ADVERTISING SPACE SALES REPS WANTED

If you are an experienced Magazine Ad Sales Rep with a strong following and an established client base in the Central New Jersey Area, you now have the opportunity to join our EDGE Magazine Ad Sales Team.

Position Profile: As an EDGE Ad Sales Representative you will aggressively prospect, develop and grow advertising sales with new and existing clients, and become knowledgeable about EDGE and it's cross marketing programs. You will develop and maintain accounts within an assigned local territory.

We Offer: Competitive compensation commensurate with your experience and sales history in the local marketplace

Requirements:

- Prior AD Space Sales experience required with an existing strong client list.
- Must be able to quickly learn sales processes and programs.
- Reliable transportation
- Valid driver's license
- · Able to start immediately

Come and join one of the Fastest Growing Magazines in Central New Jersey – apply today!

For immediate consideration, please send cover letters, sample client list and resumes to edgemagazine@live.com NO PHONE CALLS, PLEASE!



camel act as an absolute and infallible base for each and every autumn ensemble. They make up the keystone in the flying buttress of a well-rounded wardrobe.

Purchase two pairs of Chinos. Don't call them Khakis, because they aren't the same. What most people consider a stereotypical khaki is really just the bottom of the barrel in the world of men's cotton trousers. I hate to say it, because they serve many a purpose, but it's true. The word Khaki, by the way, comes from the Urdu word for *dusty*. During the Raj, English soldiers would dye their whites the color of the omnipresent and unavoidable dust in south and central India. Thus, was born both the color and the English word. Chinos, the more sophisticated cousin, are distinguished by the combed cotton sheen and the lack of back pocket cover flaps. Lacoste's Classic Chino in Beige (\$88) is perfectly conservative and appropriate for any occasion.

Get two tailored shirts. You want the real deal here. A well-constructed gent's wardrobe requires them in at least two colors; white and a light blue pattern. I've always been a fan of the Brooks Brothers Luxury Slim Fit shirt (\$79.50).

It is timeless, fits properly, and is available with or without a French cuff. Brooks Brothers includes its trademark "knot" cufflinks with each French cuff purchase, which is a fantastic pair of fashion training wheels if I've ever seen them.

Every man needs an essential brown shoe. Keep in mind, a go-to black shoe is always a necessity, but I find that in fall, a brown shoe is always more appropriate and will mesh with infinitely more outfit components. Hugo Boss has always been a favorite of mine. And, in this case, the Saharian Chukka Boot in Dark Brown (\$275) is a timeless, rich choice. Chukka sub-ankle boots are a great option for brisk months and seem to carry with them both endless style and rugged masculinity—two big advantages in my book. Most men have no idea what it's like to suffer for the beauty of a shoe, and this will be no exception. Chukka's wear like a Jimmy Choo, but feel like a Birkenstock. I know, it's so unfair!

Accessorize. No male wardrobe would ever be complete without a little accoutrement. I know most men shy away from (if not perpetually underestimate) the importance of the accessory. A stubborn man can mount successful arguments against a beautiful watch, a great pair of cufflinks or a dazzling ring. However, a first-rate leather belt is a must-have, not a should-have. Again, since we're building our fashion masterpiece within the framework of an autumnal palate, I highly suggest brown—if for no other reason than the fact that brown leathers seem to retain more beauty in texture, and stand out more prominently against other fabrics. Ralph Lauren's Saddle Leather Belt in Papaya (\$175) is a winner through and through. Its gold roller buckle and rich saddle leather echo country craftsmanship, while conjuring images of the luxury of Savile Row.

A suddenly and unexpectedly well-dressed man can be a startling reminder of all the other fantastic, useful, and sometimes mystifying purposes he serves. So go forth and shop with new purpose and confidence. To the Short Hills... and beyond! EDGE

EDGE PEOPLE



TURNING UP THE HEAT

Orietta Rodriguez, Executive Assistant to Gary S. Horan, President and CEO at Trinitas recently completed the Culinary Arts program at the Institute of Culinary Education in New York City where she took a week's worth of classes on Saturdays and Sundays for an entire year. With a Lebanese/Dominican background, Orietta's new-found credentials are sure to help her tantalize family and friends with distinctive dishes for all to enjoy.

TAKE OFF!

Runners and balloonists begin their journey at the Trinitas Regional Medical Center 5K "Run with the Balloons" in Readington. James Leckie broke the tape more than two minutes ahead of the runner-up, with a time of 17 minutes, 11 seconds.



WALK RUN KICKOFF

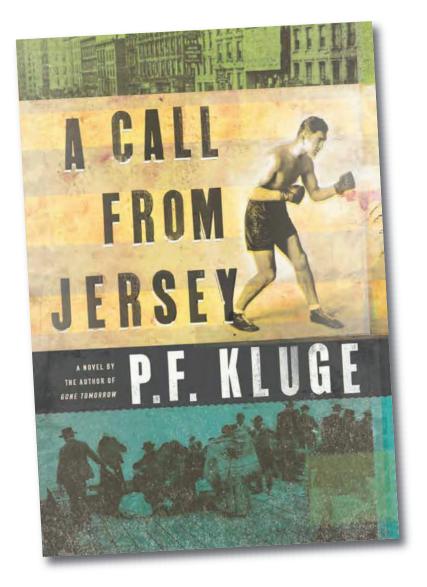
Jean Quinn, Dariell Leak, Aida Colon-Liptak, Albert Colon-Liptak, Christian, Antonio and Andrew Colon-Liptak, Natalie Krauser McCarthy and Ted Calefati strike a group pose during the Arc of Union County Corporate Team Kickoff Luncheon at L'Affaire in Mountainside. Up for discussion was the September 25th event at Oak Ridge Park in Clark. The 5th annual Step Up for The Arc Walk/Run presented by The Provident Bank will raise funds and awareness for the developmentally disabled. Photo by J. Nolan.



EDGE Magazine was well represented at the 5K Pizza Run in Westfield in July. Trinitas was a platinum sponsor of the popular event, with the Medical Center's ambulance serving as the "pace car" for the start.







Punch Lines

Home is where the heart is. And your main artery is Route 22.

By Mark Stewart

eunions can be tricky business. In this era of e-blasts, e-vites and e-stalking, we tend to overlook the raw courage it often takes to actually show up and confront your past face-to-face. P.F. Kluge's new novel, *A Call from Jersey*, is all about reunions. Not just the familiar "Class of..." gatherings that roll around every half-decade or so. The author casts his net wide to examine reunions of all shapes and sizes, ultimately tugging at the very nature of estrangement and reconciliation.

The Union County hamlet of Berkeley Heights serves as the epicenter for much of *A Call from Jersey*. Kluge is an unapologetic Jersey Boy with an intimate understanding of the suburban landscape. The story, much of it set in the

1980s, stretches across generations and cultures—and occasionally through the Holland Tunnel—to connect a father and son so preoccupied with how their lives have turned out that they can barely manage an adult conversation when they're together. Gentle ironies define this relationship. Hans, a seventy-something German-American, is feeling lost in America. His son, George, is a travel writer capable of describing the exotic and mundane with equal aplomb, yet can't quite put his finger on exactly where, or even what, "home" is.

Kluge, it's worth noting, is the man who supplied the literary inspiration for a pair of iconic films, *Dog Day Afternoon* and *Eddie and the Cruisers*. The former, about a Brooklyn bank

EDDIE! EDDIE!

What's it like to have your book transformed into a major motion picture? When *Eddie and the Cruisers* went into production in 1981, P.F. Kluge was offered a chance to work on the screenplay. "I declined," he says. "I had just finished the novel, I had just produced this baby. I didn't want to go at it with a scalpel. Later on, I realized that this might have been a mistake. It would have been a nice paycheck, but also that there were some characters who could have used a little protection."

Twenty-seven years after the film's release, the author says he likes the way it has entered people's lives in a way that a book never can. "The shelf life of a book these days is somewhere between milk and yogurt," he says. "Eddie and the Cruisers resonates and echoes a little as a book, but it's basically gone. The movie gives it a renewed life, although in an altered form."

"When the thing comes on—which it does constantly—I know which scenes move me...and also the scenes when it's time to go into the kitchen for a beer."

robbery gone agonizingly awry, starred Al Pacino, fresh off *Serpico* and his two *Godfather* triumphs. The latter, about a fictional 1960s Jersey rock band, probably qualifies as a cult classic; certainly that's true here in the Garden State. From a storytelling standpoint, the most appealing aspect of *Eddie*—the book *and* the film—is how effortlessly the narrative moves between past and present. Kluge utilizes time-shifting to great effect again in *A Call from Jersey*, transporting readers back to the 1930s in order to cobble together a kind of baseline for his characters. There we meet a young Hans, fresh off the boat from Germany, determined to shed his "greenhorn" label and start an American family. As the gap narrows between Hans and George, both timewise and relationship-wise, the author fills in the pertinent details to set up the surprise finish.

The most distinctive aspect of *A Call from Jersey* is how comfortable Kluge is in his two different skins. The book is narrated in the first person, but alternates between Hans and George. The pressure of getting it right for two characters, says Kluge, is outweighed by the advantages of writing in multiple voices.

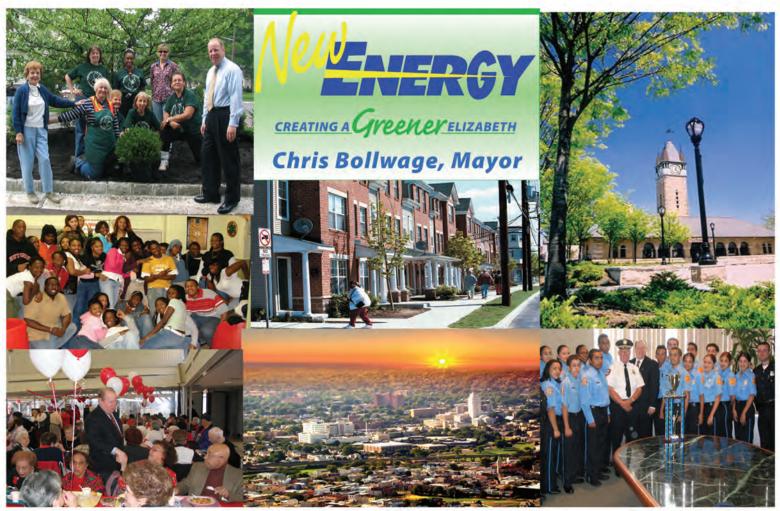
"When you are writing, you are faced with that choice between first and third person," he explains. "The first person is attractive to young writers because you can put a lot of yourself into the persona of the narrator. That's fine, except there are certain places you can't go. You can't 'play the field'—you're a little bit stuck with that one person. The third person offers a larger palette, but you are at a distance from the characters."

"I like the idea of alternating first person narrators, though it's not without problems. The voices have to be persuasive and can't be too much alike. That challenged me, but I like it when it works. It combines the advantages of first and third person."

As Kluge's two main characters stumble toward a longneglected father-son reunion, they also pursue reunions of their own. George, feeling lost in his late 30s, is staring down the barrel of his 20th with that familiar mix of expectation and anxiety. Kluge, it is worth noting, is headed toward his 50th reunion this fall. In his case, it's a not-insignificant trip from Gambier, Ohio, where he is Writer in Residence at Kenyon College.

"The reason I faithfully attend my high school reunions is to see how lives are turning out," he explains. "It's what writers do. At a certain point, elements of competition, appearance and accomplishment dominate reunions. But over time it mellows out. You just want to stare at people and remember and connect. Reunions are about wanting to belong to that same bunch you had in the beginning. Or what's left of it."

Editor's Note: A Call from Jersey was published by The Overlook Press in September 2010. The author's previous novel, *Gone Tomorrow*, was named one of the best books of 2008 by NPR.





MAYOR CHRIS BOLLWAGE



CITY OF ELIZABETH



A PLACE OF DESTINATION

Visit us at www.Elizabethnj.org

Back Page

Dining On The EDGE



It's not every day that a restaurant can say it turned 100. This fall, the Highlawn Pavilion is celebrating a century of treating New Jerseyans to an exquisite view of New York City from its perch atop the Eagle Rock Reservation in West Orange. Imagine how that vista has changed over the decades. To transport diners back in time, Chef Mitchell Altholz has created a threecourse menu featuring contemporary recreations of popular dishes from the turn of the century. The Knowles Family (they also own The Manor and Pleasantdale Château) are pulling out all the stops to mark the start of the property's second century.







"PROOF THAT A SPECTACULAR VIEW AND EXTRAORDINARY FOOD CAN COEXIST" - ZAGAT SURVEY

"****" - STAR LEDGER

"EXCELLENT" - NEW YORK TIMES

Highlawn Pavilion is also available for weddings, rehearsal dinners and life's most important celebrations.







THE SCIENTIST'S WATCH

The Oyster Perpetual Milgauss is the ultimate reference chosen by professionals in the pursuit of discovery. The perfectly designed magnetic shield, and other modifications like the Parachrom hairspring that protect the movement, help the Milgauss resist magnetic fields of up to 1,000 Gauss. Iconic since its introduction in 1956, today's Milgauss continues the same tradition and passion for science. Visit **ROLEX.COM**. And explore more.









