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ONTHE COVER

Photo of **GLORIA GAYNOR** courtesy of Troy Word.

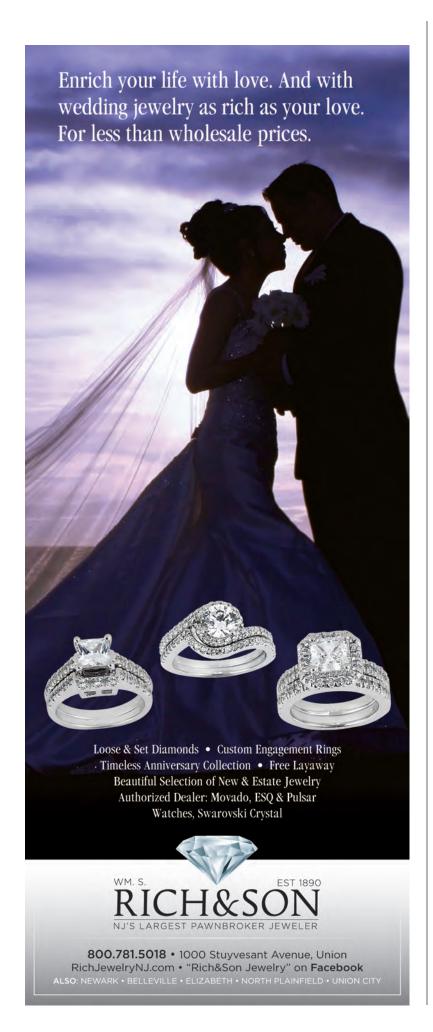
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President's Message

A dozen snowstorms from December through February and snow during the first days of Spring. Enough already of Winter 2010 – 2011! We all look forward to a refreshing and prolonged Spring this year.



This issue takes a look at fine weather activities from golf to driving. The

theme, Driven to Win, takes in everything from "driven" celebrities such as disco diva and New Jersey native Gloria Gaynor to NASCAR speedster Martin Truex, Jr. Champion scholars and their parents get solid advice on how to cross the finish line at a "reach" school. Even family members of the four-legged kind shine in a story about champion canines. On the health front, we look at America's passion for "drive thru" cuisine, the health dangers it poses and how just a little serious planning at meal time can help keep us all in the "healthy lane." We also feature winning restaurants in Westfield that are a quick drive from anywhere in Central New Jersey.

Enjoy this issue that brings the wind through your hair and welcome rays through your sunroof! On behalf of all of us at Trinitas Regional Medical Center, I hope you have a healthy and invigorating spring season.

Sincerely,

Lang Stonen

Gary S. Horan, FACHE
President & CEO
Trinitas Regional Medical Center



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EDGE restaurant

Three for the Money

A Trio of Westfield Winners

by Andrea Clurfeld

f at first you succeed, why not keep at it? It's hard to remember a time when **Theresa's** wasn't around to feed families who realize they can't make meal ends meet in between soccer and homework. Or couples who commute and, on occasion, want more than takeout rotisserie chicken and strip-mall Chinese. Or 20-somethings just off the train who are looking for a gathering place with more eats than drinks.

The successful formula at this Italian-leaning, something-for-everyone restaurant on Elm Street encouraged founder and guiding

Theresa's

47 Elm St., Westfield, 908.233.9133

Mojave Grille

35 Elm St., Westfield, 908.233.7772

Isabella's American Bistro

39 Elm St., Westfield, 908.233.8830

These three restaurants are all BYOB. Prices are moderate and credit cards are accepted at each. All three are open daily for lunch and dinner, except for Isabella's, which is closed Mondays. Though there are no reservations taken, there is a call-ahead system in place the day you wish to dine: About an hour before you plan to arrive, call the restaurant and your name and party size will be placed on a list. Most nights, this cuts down on the wait time for a table. All are casual spots; at peak times, noise levels can be high.

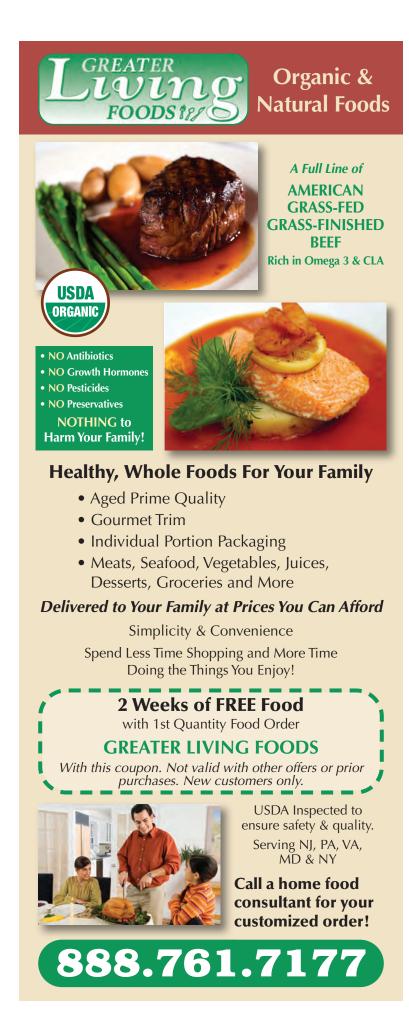


force Robert Scalera to open a Southwestern-style spot called **Mojave Grill**, a mere blink away in downtown Westfield. Now folks craving a good bowl of black bean soup, quesadillas with punch and pizzazz, and chile-infused main courses had a downtown alternative in the same come-as-you-are vein as Theresa's.

And when it seemed there was a niche not yet explored, **Isabella's American Bistro** was born in yet another storefront on Elm. It borrows culinary themes now and again from its siblings, but does have a much-loved jazzed-up meatloaf, wasabi-crusted seafood specials and a fruited bread pudding locals can't do without. In other words, bistro style with an American-food attitude.

An old friend from Westfield told me her four kids might have gone hungry during their high school days if not for Theresa's and Mojave. They were at one or the othersometimes both—every week. They'd all zero in on their favorite dishes, order and feel sated. Tara King, catering manager for all Scalera's restaurants, says the faithful indeed do pop in two, three nights a week. And that doesn't include lunch stops, since they all serve midday meals as well.

Curious? Come dine with us then. We took in dinner at each of the Westfield mainstays to catch the individual flavor of each place. Neighborhood joints though they may be, there's a sense of pride in the crafting of dishes that's not always apparent in restaurants with a similar purpose and point of view. Ingredients are fresh. Stocks are made inhouse, not purchased in vats from food distributors. Though there are no ahead-of-time reservations to be made, there is a nightly call-ahead system that keeps table waits to a minimum. The restaurants routinely are packed to the gills, but on most occasions, there's commendable flow from kitchen to table. Scalera's restaurants are well run.





THERESA'S

The always-smart partnership of shellfish and beans makes for a simple, yet engaging starter. Shrimp are marinated, then grilled, and plated with a white bean salad.

The pair is united by a sweet flash of roasted red pepper and the herbal kick of a pesto-laced oil. Flashy and fussy? No. Soulful and satisfying? Yes.

So is a local favorite pasta dish, the now-classic penne with vodka sauce. It's so often tired and trite, laden with massive amounts of sauce that prompt giggles among teens, who think they'll get a buzz from a sauce labeled "vodka." Sorry. There's a vaguely astringent quality to the spirited sauce, but what gives Theresa's version of the dish a lift above the norm is the carbonara-like addition of crumbled pancetta and sweet peas. Potent in a non-alcoholic way.

It's possible that riots would ensue in genteel Westfield if the asiago-crusted chicken ever were taken off Theresa's menu. Our polite server on this night said there was no chance of that. Folks love the cheese-on-cheese aspect of the dish. what with mozzarella layered in the mix. It's all balanced by a dose of tomato and a garlicky cream sauce. If you're looking for a sweet-tart sensation, give the balsamic-and apricot-glazed pork tenderloin a go. It's got the appeal of something barbecued as well as a couple of hearty standbys on the side in garlic-licked mashed potatoes and a tangle of spinach.

The dessert of choice? A dense, yet light, flourless chocolate cake that demands, and receives, a dollop of vanilla gelato.





BRINGING YOUR OWN

For Theresa's, consider a vernaccia from Tuscany or a vermentino from Sardinia as your whites. A vernaccia is generally full-bodied, yet crisp, while a good vermentino is nicely perfumed, with a rush of acidity. In a red, look for a spicy primitivo from the south of Italy.

For Mojave, think about starting off with cava, the sparkling wine from Spain, and moving on to a succulent monastrell from Jumilla or Yecla in Spain. Bargains in reds abound from both regions.

For Isabella's, go American, with a zesty riesling from Washington state or a berry-rich zinfandel from California. As alternatives, consider a sauvignon blanc from New Zealand and a shiraz from Australia.













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THE HITS KEEP COMING...

The Theresa's-Mojave-Isabella's folks didn't stop in Westfield. For those who shuffle down to the Shore every summer, there's a Theresa's South on the main drag of Bay Head with a twin of a menu. And there's a new Scalera's creation, 32 Church, over in Montclair. That one, which offers on its menu an eclectic selection of favorites from Theresa's, Mojave and Isabella's, is coming up on its first anniversary this spring. You don't mess with success. You spin off from it.

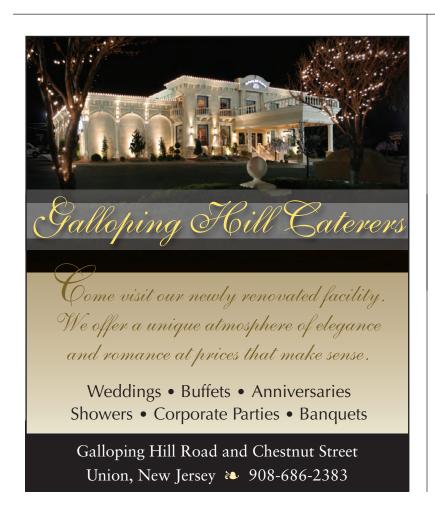


MOJAVE GRILL

There was a special soup on tap the night of our visit that intrigued: caramelized onion and

potato, punctuated by the freshness of scallions and topped with crisped onions that have been shot through with cayenne. Of all the Scalera concepts, I've liked Mojave the best. There's bolder seasoning and more of a distinctive personality on the plates, particularly on the specials' roster. This soup crystallizes why?: The onion-potato soup is thick, rich and calls for counterpoint, which it gets in the rawness of the scallions and the heat of the crunchy cayenne'd onions. The signature black bean soup needs its jalapeno spike, as well as the luxurious lime *crema*, chunks of avocado and chopped, spiced tomato. Extra dimension in a dish is why we eat out, so we can experience what we might not do for ourselves at home.

We tend not to make tuna ceviche at home very often, either, which is why Mojave's faithful snag the chunks of







yellowfin made brazen by ginger and pasilla chilies and then soothed by cooling cucumbers and avocado. Tune into the pulled chicken enchiladas and, if you're in the mood for comfort food, for the ancho mole, red rice and black beans with a swath of cotija cheese and sultry crema. They're just about as harmonic as a chorus from The Mamas and The Papas.

If you're craving quesadillas, nab the blackened chicken number that comes cosseted with a Monterey Jack-esque cheese and a generous slather of avocado-basil *aioli*. I wasn't taken with the yucca-crusted grouper, a nightly special, for the grouper was overcooked, the taste of the yucca not doing a thing for the fish, and the red pepper puree overwhelming. The one-two punch of seared flank steak topped with a vigorous *chimichurri* hit on all cylinders, though—and it just might make you whip up your own take on the parsley-garlic-hot pepper-vinegar sauce this summer when you're grilling a flank steak in your backyard.



As I scooped up the last of the spiced walnuts in the orange-and-arugula salad at **ISABELLA'S**, I sensed an impatience on the part

of my dining companion. It took no special powers of deduction for me to realize my pal wanted our bacon-Cheddar meatloaf now.

It soon arrived and began to disappear. I managed to score two bites and reasonable enough spoonfuls of mashed

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potatoes and creamed spinach, both of which benefit from gravy chunky with shallots. You'd think meatloaf is only served in this country when the moon is full on a fourth Tuesday the way some people attack slices of the stuff. There's no denying the appeal of Isabella's meatloaf. (Which has a lot to do with an abundance of bacon, I suspect.)

While the attack on the meatloaf was taking place, I took advantage of an uninterrupted spell communing with the night's special ravioli: pasta pockets stuffed with goat cheese and roasted red peppers, then drizzled with a vibrant tomato-pesto sauce. There's an accord reached on the fettuccine tossed with baby shrimp, corn, sweet peas, sundried tomatoes and mushrooms, all of which is bound by a chipotle-charged cream sauce. This is vintage Scalera and what I think his restaurants do best: Take a bunch of familiar ingredients, a concept that's not off-putting, then jazz it all up to the level of food you expect when you go out to eat.

My wish for Isabella's? That it would pair a cut of beef other than filet mignon with a crust of peppercorns. That intense coating would work much better with a chewier, heartier flavor, such as strip steak or rib-eye, than it does with a mild-mannered filet.

But all ends well here with a banana-studded bread pudding streaked with caramel and served with vanilla ice cream. It usually does at Westfield's trio of winners. EDGE

Editor's Note: Andy Clurfield is a former editor of *Zagat New Jersey*. The longtime food critic for the *Asbury Park Press* also has been published in *Gourmet*, *Saveur* and *Town & Country*, and on epicurious.com.





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A glamorous golf getaway is closer than you think.

By Mike Kennedy

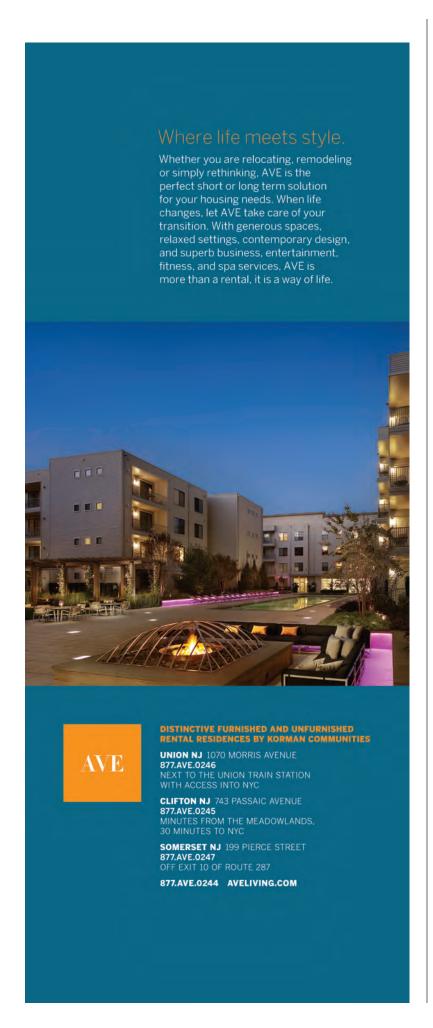
s a rule, it's wise to steer clear of playing 18 holes with any golf course owner who tells you one of two things: 1) His handicap is higher than the national debt; 2) He rarely gets in a round at the course he owns. Why is it prudent to avoid such a fate? Chances are, when you walk off the 18th green and settle up, your wallet will be noticeably lighter and you'll feel like you just spent four hours in an overgrown cow pasture.

That being said, Ken Wang isn't your normal golf course owner. And Pound Ridge Golf Club in Westchester County is hardly your normal course. "It has a sublime rhythm," says

Wang, a married father of three sons, MIT grad and brother of famed fashion designer Vera Wang. "You remember every hole individually. The course has a certain harmony and serenity."

"May and June are beautiful here," adds Todd Leavenworth, the general manager at Pound Ridge GC, "but you can't beat the fall. That's the best time of year for the course."

When Pound Ridge is green and lush, it's a sight to behold. Designed by the legendary Pete Dye, the course is about 90 minutes away from Central New Jersey. It's distinguished



by unique rock formations and breathtaking views, including several of the Long Island Sound. In typical Dye fashion, there is an exquisite logic to the course, a quality that appeals to the mathematician in Wang.

"It's hard to pinpoint my favorite holes," he says. "I love number 7, number 10 and number 11. They are gorgeous."

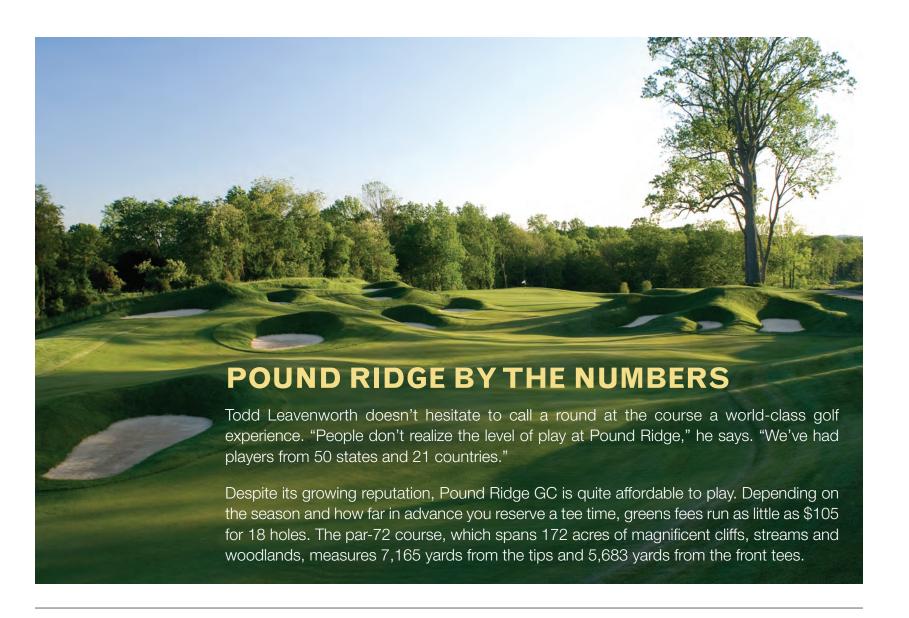
Leavenworth gushes about the par-3 15th hole known as Headstone. "It's spectacular," he says. "There is white marble behind the green that slopes at about a 20-degree pitch. You can actually hit to the marble and have the ball roll back toward the hole."

One feature of Pound Ridge GC that golfers of all levels love is the number of tees per hole—a staple of any course designed by Dye. There are at least five tees on every hole, and some have six. "Pete is sensitive to the fact that all golfers don't play at the same level," says Wang. "When you play Pound Ridge from the correct tees, it's a very enjoyable experience. The course is unusually fair to women."

There's a good reason for that—Dye's wife, Alice. The winner of nine Indiana Women's Golf Association Amateur Championships, she has her husband's ear every time he starts work on a new course. "Pound Ridge was a family affair," says Wang. "Alice gets extremely involved whenever Pete is designing a course. She makes him more in touch with how women play the game."

"This is a really fun course for women," he adds. "Probably more so than any other course I know."









Dye also puts a premium on exactitude. To score well at Pound Ridge GC, you have to hit the ball straight and the correct yardage. "The first time I played Pound Ridge, I felt like I had stepped into a math problem," Wang recalls. "There's an elegance to the course and artistry to the environment."

That's a good way to describe the area surrounding Pound Ridge, as well. The closest neighboring towns are Bedford in New York and Greenwich and New Canaan in Connecticut. Close enough for a day trip, the surrounding area also offers enough to build a romantic weekend or ladies overnight around a round or two of golf. There are great restaurants, charming inns, lots of antique stores and all manner of shopping.

Soon, says Wang, golfers at Pound Ridge GC won't have to leave the course for a good meal. He has been working with architects on building a clubhouse. "It's a funny project," he says. "We're talking about a 'destination course' in a residential area. We get local members and people flying in from London and Japan. We have several audiences to please."

With the current trend in clubhouse construction trending toward downsizing, Wang has shed his notions of what a traditional design looks like. Fortunately, he has a sister who knows a little bit about style. "Vera is pretty hip," Wang says. "I defer to the higher power. She reminds me that the world isn't filled with wood-panelled walls."

There's always a chance that visitors to Pound Ridge GC will bump into Vera. According to Ken, she plays there several times a year. "Vera is a pretty good player," he says. "I'm probably better on the first ball, but she likes to throw down a second sometimes. She's usually better on that one."

Ken's sister isn't the only celebrity who frequents the Pound Ridge area. Richard Gere, Susan Sarandon, Tim Robbins and Mike Myers are among those who claim residency in and around the town. Gere also owns a cozy place there, the Bedford Post Inn (above).

While Wang prefers to stay out of the spotlight, he can't deny the legacy he has created at Pound Ridge GC. "I didn't use to think of it in those terms," he says. "I started playing golf as a kid. The idea to buy the Pound Ridge property came after my father built a house in town in 1980. When we decided to turn the course into 18 holes, it took nine years to get all the approvals. Now we have a glamorous golf course that is very sensitive to the environment. It's unlike any other course in the area. It's nice to know that you've built something that will be around for a long while." EDGE

Editor's Note: Mike Kennedy is EDGE's Business Editor. Born and raised in Ridgewood, he is the best golfer on the magazine staff, which is how he pulled this assignment. Mike writes often about the business of sports, and has also authored several children's books.

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Two teens climb behind the wheel to take on their ultimate adversary: Mom

By Caleb MacLean

ike and Suzanne are what some would call the classic suburban power couple. They are generous, good-natured and successful. Both are fit, focused and—when it comes to sports—fearsome competitors. Naturally, their teenage sons have followed in their parental footsteps. Michael (15) is a member of a state championship swim team. George (17) is

nationally ranked at two miles and a member of the winning 4 x 800 prep relay team at the Millrose Games in Madison Square Garden. Along with their growing collection of ribbons and trophies, the boys have also acquired the less-than-charming adolescent swagger that comes with the realization that they can now best Mom and Dad in almost any sport they choose.

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One notable exception? Operating an automobile. Neither yet has the means (nor the license) to prove what, to them, is a foregone conclusion: that they are "better drivers" than their mother. This is the same woman, lest they forget, who has chauffeured them flawlessly to and from more practices and meets than they can, or she cares to, remember. Water under the bridge, Mom. It's all about what you can do, not what you've done.

And so it was with considerable enthusiasm that Suzanne accepted the opportunity to put her two backseat drivers in the front seat for a Family Race one Thursday evening in March at Pole Position Raceway, the indoor karting venue located near the Liberty Science Center in Jersey City. She admits she was itching to teach Michael and George a lesson as all three pulled on their helmets and strapped themselves into their karts (which—because of Michael's age—were limited to a still-speedy 30 mph).

Suzanne also admits to underestimating the fact that her sons work together like Velociraptors. With their three vehicles lined up one behind the other to start, the boys insisted she have the honor of taking the lead kart. In almost any race, both teens knew, you want your adversary ahead of you so you can choose the time and place of their ultimate defeat. In other words, she was dead meat before they started their engines.



The flag dropped and the three roared into the first turn. Moments later, Suzanne found herself in third place. A nudge from George and then a stronger bump from Michael sent her into the black-and-yellow padded barrier. By the time she got back up to speed, she was playing catch-up. She never did close the gap on her sons, who showed her no mercy and gave her no daylight. They were too busy fighting for fraternal supremacy. George edged Michael at the finish line, with Suzanne a few heartbeats behind.

"I should have realized they would never let me win," she says bemusedly. "Even though I'm their mother, they will still win at any cost. The mistake I made was that I never should have started in front of them."

In the days that followed, as Suzanne returned to chauffer duties, mother and sons had something new to discuss: the fact that they were now officially, indisputably and



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"Even though I'm their mother, they will still win at any cost. The mistake I made was that I never should have started in front of them."

undeniably "better drivers" than she—against a wealth of evidence still to the contrary. Suzanne reminded Michael and George that she had nearly caught up to them after they sent her into the wall. They corrected their mother, informing her that she had actually fallen a *full lap* behind! Shifting gears quickly, Suzanne pointed out that handling a kart at 30 mph takes considerably less skill and experience than zig-zagging through Turnpike traffic at 75 (although for the

record she has *never* done that). Blank stares. Exasperated, Suzanne said that intentionally running your *materfamilias* off the road doesn't make you a "better driver"—it makes you a *dangerous* one.

Michael and George refused to dignify their mother's accusations of collusion and dirty driving. Both maintain that Suzanne was the unfortunate victim of an unlucky accident.





Looking back, Suzanne says the only humiliation she actually suffered that evening was being photographed on the victory stand with her boys (now both six-footers) towering over her. Otherwise, it was a tremendous experience. "It was very entertaining," she says. "We thoroughly enjoyed ourselves. It's a great place. We hung out for an hour after the race. The people there couldn't be nicer."

Okay, down to brass tacks. In a return engagement, does Suzanne think she would avenge her defeat?

"I do," she says with a competitive smirk.

And just how?

"No way I'm divulging my strategy! Let's just say that Mom's still got a few tricks up her sleeve." EDGE

Editor's Note: Pole Position (polepositionraceway.com) is located off Exit 14B of the New Jersey Turnpike and is open seven days a week. Family Races are run Monday thru Thursday.









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ED GE interview

Gloria Gaynor



er first Top 10 hit examined how hard it is to leave the man you love. Her signature song a few years later celebrated the act of booting him to the curb. GLORIA GAYNOR is all about adapting, evolving celebrating life's triumphs, big and small. From her teen years in Newark as an aspiring entertainer to her ascent to Disco Diva, she has not only survived, she has thrived. As EDGE Assignments Editor **ZACK BURGESS** discovered, Gaynor has learned a thing or two about herself and others along the way. Still going strong more than four decades after first taking the stage, she is not an easy woman to slow down—even when examining her remarkable achievements and indelible music legacy.

EDGE: You have quite a résumé in Soul, Gospel and R&B. Yet most people associate you with Disco. Is that a good thing or a bad thing?

GG: It's kind of a double-edged sword. People who like disco music and associate me with it, I think that's great. But when people who like other genres don't associate me with those genres, well that's not a good thing.

EDGE: As disco faded in the 1980s, did that affect your career?

GG: Yes, it did. I received fewer calls from the United States to perform.

EDGE: During this time did you find yourself drawing strength from the



lyrics of *I Will Survive*? Did you do what you had to in order to survive?

GG: Oh, absolutely. On a number of occasions. I had to shift my career during this time, mostly to Europe, and also the Middle East, the Far East and South America.

EDGE: You just received the Golden Camera award for Lifetime Achievement in Germany. How much performing do you actually do in Europe during a typical year?

GG: I do a lot of performing in Europe. Probably 30 to 40 shows a year.

EDGE: Does your fan base differ overseas compared to the U.S.?

GG: Not a lot. My audience is 8 to 80 all over the world.

EDGE: Eventually, people came to see the classic disco songs as celebrations of an era of fun and innocence. Did you sense that change?

GG: Yes, I did. Throughout my career I consciously tried to sing about things that gave people hope and encouragement, to uplift them. Not a lot of other artists were doing that. I think people became nostalgic for the old songs.

EDGE: *I Will Survive* has become an anthem for female empowerment. It's really taken on a life of its own. When Freddie Perrin and Dino Fekaris brought that song to you, did you sense that it was something more than just a potential hit?

GG: Oh, yeah. Immediately. Even before I heard the melody of the song, I knew that it was a timeless lyric that people





would be able to relate to throughout their lives. They had asked me what kind of lyrics and subjects did I want to sing about. When they heard that I liked to sing things that are powerful and touch people where they live, they said, "We believe you're the kind of person that we've been looking for to sing this song."

EDGE: Perrin wrote your first big hit, *Never Can Say Goodbye*, for the Jackson 5. You recorded it as part of an extended play dance record in 1974—which was really unusual at that time. Who made that decision?

GG: It was kind of a collaboration between me and the producer and the mixologist. Because I'm a dancer—I love dancing—the three and a half minutes of songs that played on the radio were never long enough for me. So the idea of having songs stretched out and strung together so that you would have a good 16, 17 minutes to dance was great for me. Plus, I thought about those DJ's sitting in that little cubicle playing records and getting claustrophobic. I figured there were times when they just may need to get out of there...and every time they did, they could pull up my record!

EDGE: Very smart. A couple of years later, of course, everyone was doing EPs for clubs. Are you proud to think of yourself as a music pioneer?

GG: Absolutely. Oh yeah. I spearheaded disco along with Barry White—we're in *The World Book Encyclopedia* for what we've done. I also think that we spearheaded the mixing that DJ's do today, when it comes to stringing music together.

EDGE: Let's turn back the clock now. Growing up in Newark, trying to break into the business, an important person in your early career was Johnny [I Can See Clearly Now] Nash.

GG: He was. My real name is Gloria Fowles. Johnny was like, "You know what? That is really *not* a stage name. You need to change it." I agreed. He suggested I change it to a last name starting with G. He thought my fans would call me "GG," which would endear me to them even more. He said *Gaynor*. I said *Good*. The first name that popped out of his mouth is the one that I chose.

EDGE: I read that you toured with The Cowsills in the 1960s. Seriously? I'm having a hard time picturing that.



GG: (Laughing) Well it was Johnny Nash's label and he had a number of acts on there. The Cowsills, Johnnie Nash and I all toured together and it was great. We got multi-racial audiences. I still get multi-racial audiences. I suppose it started back then.

EDGE: Talk about Cleave Nickerson and your time with the Soul Satisfiers in the 1960s. That was your baptism by fire in the music business. How did touring with that group prepare you for what would come later?

GG: That prepared me for my career in a way most young entertainers don't experience today. I went to the Midwest with Cleave Nickerson, the bandleader, for "two weeks" in January. We got back in December! During that time I honed my craft. I learned how to relate to an audience, how to work the stage. I learned how to handle a microphone. I learned how to dress. I learned how to put on a show even when there was no one on the stage but me. This is something young people don't get today. One day they have a hit. Next day they're on stage with no preparation whatsoever—and they are lost.

EDGE: You were finally "discovered" working at one of those

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Go-Go clubs off Times Square. Was that a case of it's darkest before the dawn? Or did you feel that working in the city—anywhere in the city—put you in front of the right people to further your career?

GG: It was both. I had a few gigs sprinkled here and there when I took a job at the Wagon Wheel on 45th Street in Manhattan. The club owner saw me and asked if I would work with a band called The Radio, which played there. They did Top 40 music. I told him that I would think about it. My sister was working there as the hat-check girl and she said, "You know, Gloria, if you're going to be stationary anywhere, this is the place to be. Producers from all over New York come into this club. You can be seen and heard here." And sure enough, I took the job and that's what happened. I was discovered by Paul Leka of Columbia Records, and that's how I got my first recording.

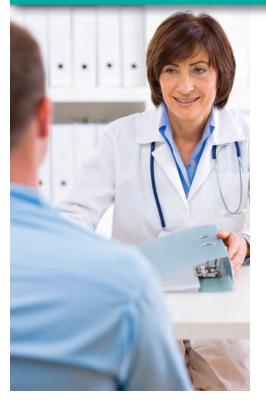
EDGE: The theme of this issue is Driven to Win. How much of your breakthrough in the early 1970s do you chalk up to talent...and how much do you feel was due to your drive to succeed as an entertainer?

GG: I think it probably was an even combination of the two. But the drive was not for success. I was driven by my love for singing and performing. And, of course, my talent allowed me to do that. So I think that it was 50–50 between drive and talent.

EDGE: Now a lot of your drive has to do with charity work, particularly in health-related areas. Your association with the word "Survive" makes you appealing to these organizations... but what makes this type of work appealing to *you*?

GG: I'm studying psychology at the moment, and I've learned that I'm at that age when you feel it in your heart that it's time to start giving back. So that's what I do. I really enjoy it. It adds meaning and purpose to my life. Even when I perform, I'm trying to give people something beyond the duration of the concert. So I'm doing that in the community—trying to help, trying to be of service to people to help them have better, longer lives. And teach them to do the same when they come to a place where they can give back, too. EDGE

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Net Results

Thanks to the Internet, New Jersey's automotive history is only a few mouse-clicks away. We were driven to find (and purchase!) these Garden State artifacts on the net.

by Mark Stewart



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EDGE PEOPLE



MORNING TREVOR Trevor Bayne, the precocious 20-year-old

Trevor Bayne, the precocious 20-year-old winner of the Daytona 500, stopped by Pole Position Raceway in Jersey City to film a segment for *Good Morning America*. He is pictured here with *GMA* host Robin Roberts and Pole Position co-owners Karen Davis-Farage and Eyal Farage. Photo courtesy of Heidi Gutman/ABC.



THE WRITE STUFF

Two Trinitas doctors have authored books in the 100 Questions series by Jones & Bartlett Learning. Josiane Cobert, MD, Chief, Child & Adolescent Inpatient Psychiatry Service, and Romulo A. Aromin, Jr., MD, Medical Director, Child and Adolescent Partial Hospital Programs, published volumes aimed at educating parents and adults who deal with adolescents.



PACE SETTERS

The Trinitas School of Nursing earned its first-ever Laerdal Medical Corp. Pinnacle Award for Collaboration in Education (PACE) for the school's leadership contribution to the development of standards and practices in simulation-based learning in nursing education. Dean Mary Lebreck Kelley displays the award during a reception in March.



WHEELING & DEALING

Fans of the reality series *Kourtney and Kim Take New York* are well acquainted with Kourtney's significant other, Scott Disick. While filming the series, Scott stopped by Bentley Parsippany & Paul Miller Rolls Royce of New Jersey to talk turkey with Dan Daly (left). Did Scott go with the Bentley or the Rolls? Tune in to E! Entertainment Television and find out.

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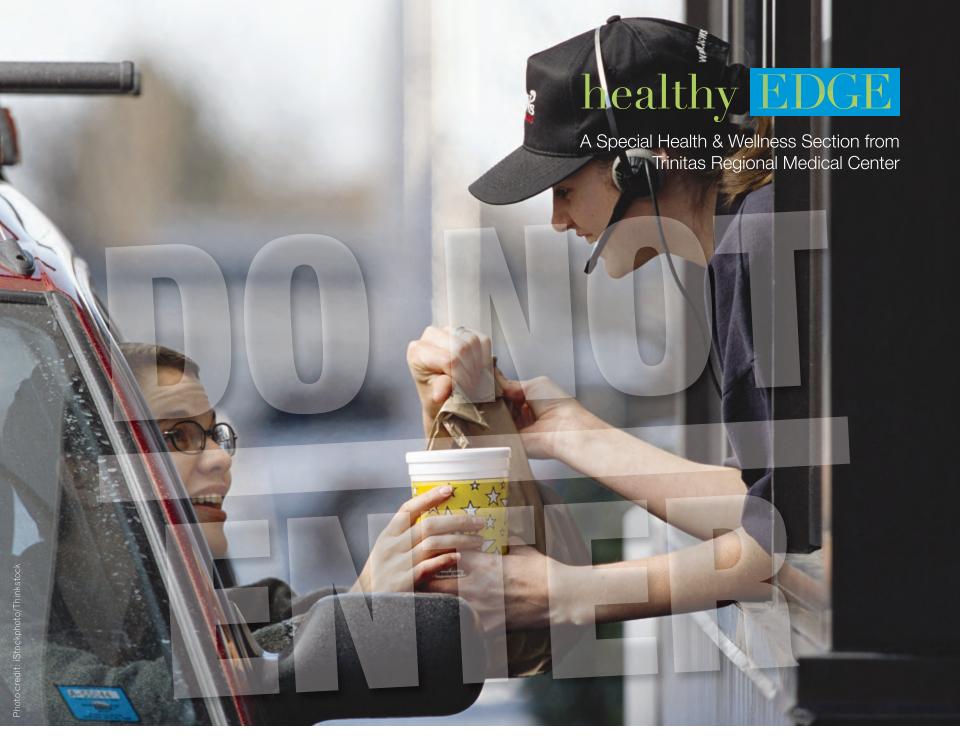
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Well, that's one way of looking at it.

By Lisa Milbrand

ast food giant Taco Bell recently became embroiled in a high-profile lawsuit, during which it was compelled to respond to allegations that its "beef filling" contained—what's the delicate way of putting this?—twice as much "filling" as "beef." The media seized on this story, as did the late night comics. Unfortunately, everyone missed the point: The crime is what's in fast food, not what isn't.

"Fast food poses a huge threat to the American public's health, along with smoking and substance abuse," says Ari Eckman, MD, chief of the Division of Endocrinology, Diabetes & Metabolism and director of The Diabetes Management Center at Trinitas Regional Medical Center. "Fast food meals are high in fat, sugar, salt, starch and calories, and very low in fiber and nutrients."



Indeed, the convenience of grab-and-go meals is far outweighed by the dangers that await us after we make that final hard left to the pickup window. Study after study is showing that reliance on heavily processed foods could be costing us our health.

In a 2005 report published in *The Lancet*, healthy young adults who consumed fast food more than twice each week gained 10 more pounds and had twice as great an increase in insulin resistance—a precursor to type-2 diabetes—as their healthier eating counterparts. Fast foods are rich in trans fats, those manmade fats that have been shown to wreak havoc on the human heart. "Trans fats are terrible for one's cholesterol," Dr. Eckman says. "It's dangerous to eat these foods if you have high blood pressure or high cholesterol."







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Fast food isn't just a nutritional nightmare. With the constant push to supersize, fast food portions are warping our sense of when to say when. "People are not at all in touch with the reality of how much they're eating," Dr. Eckman says. "The portion sizes are encouraging people to eat more. Burgers 50 years ago were only one ounce, and now they're six ounces. You buy a 64-ounce soda, which is a half gallon—and contains 48 teaspoons of sugar."

As a result, Dr. Eckman maintains, our *society* is becoming supersized. "Over 60 percent of our population is overweight, and 30 percent is obese," he says. "And the children's statistics are even more mind-boggling—nine million American kids were considered obese, a rate that has nearly doubled in the last 20 years. It's getting out of control at an epidemic rate."



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If a fast food craving gets the better of you, tape this list to your dashboard before you roll up to the menu board. Unless you

plan on parking the car and running home, avoid

these items:

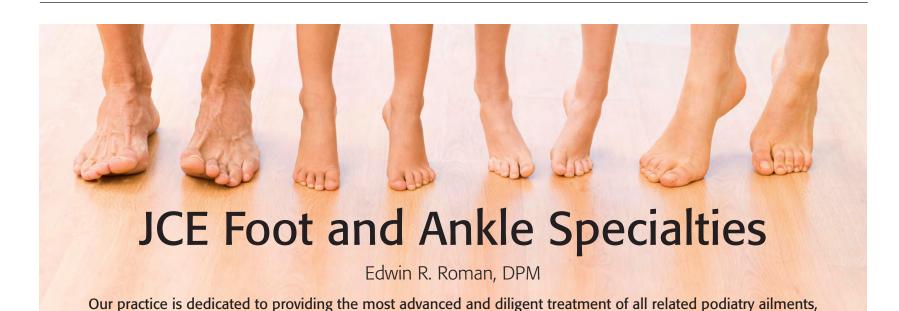
White Castle's chocolate shake seems relatively innocuous, but the Large comes packed with 1020 calories and 28 grams of fat.

Burger King's Triple Whopper has 1140 calories and a whopping 75 grams of fat; Wendy's Triple Burger has 1030 calories and 62 grams of fat.

Sonic's SuperSonic Cheeseburger weighs in at a svelter 900 calories-but that still represents most of a grown woman's dietary intake for the day.

Think chicken's a healthier choice? Burger King's Tendercrisp Chicken Sandwich isn't—it has 800 calories and 46 grams of fat.

Here's a surprise. **KFC's Doubledown**—a bacon-and-cheese sandwich that swaps the standard sandwich bread for two slabs of fried chicken—may seem like the ultimate gut buster. But at 540 calories, it's a lightweight in the fast food ring, with 260 fewer calories than McDonald's Fried Chicken Club Sandwich. Still, it's just wrong. Right?



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Fortunately, there are measures you can take to fight back—even if you have to eat fast:

- Check the labels. Most fast food restaurants offer nutritional information on their websites or on pamphlets, which enables you to make a more informed decision about what you order. "Try to stay away from the foods that are highest in cholesterol, saturated fats, sugar and salt," Dr. Eckman says. "Choose low-fat options, if they're available." Keep in mind that that healthy salad may come with a not-so-healthy dressing, so resist the temptation to squeeze the entire packet onto your greens.
- Cut down on your portions. Avoid the push to supersize your meal—those value menus may be a better deal financially, but could cost you your health. "To help spread

- out the calories, consider eating half of it and giving the other half to your partner or taking it home for another meal," Dr. Eckman advises.
- Turn your kids into educated eaters. The fast food commercials—and those little plastic toys—may entice your kids into clamoring for a drive-thru run, but you can fight back. "Making a healthy dinner at home can be a fun activity you do with your kids, that can help encourage them to eat healthier," Dr. Eckman suggests. "You can also talk with your kids about the problem of obesity and some of its long-term effects on health, so they can become educated and make healthier choices on their own."



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• Moderation. Dr. Eckman suggests limiting fast food to only one meal per week, at the most. "Enjoy it once in a while, but this really shouldn't be a weekly or biweekly event," he says. "You don't want to sacrifice your health for convenience." 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.





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What's Up, Doc?

News, views and insights on maintaining a healthy edge.

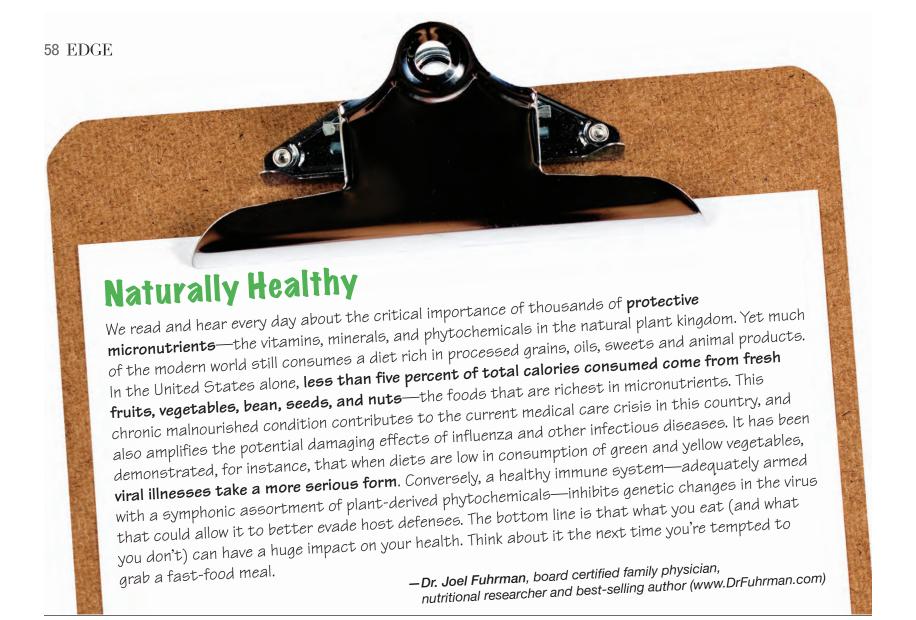
HBO... No, Not the Cable Network

Diabetes patients and their families know how discouraging the statistics can be. Right now more than 60 percent of non-traumatic lowerlimb amputations occur in people with the disease. Worse, about half of those patients die within five years. The problem stems from infected wounds that turn gangrenous due to poor blood flow in the legs and a loss of protective sensation in the feet. Hyperbaric Oxygen (HBO) Therapy can significantly reduce that risk. Patients breathe pure oxygen in a pressurized chamber for about two hours, five times a week, for 20 to 40 treatments. HBO Therapy currently is covered by Medicare for 15 approved conditions. Sufferers of chronic, non-healing wounds can be evaluated by a board-certified Hyperbaric Medicine physician to determine the appropriateness of this potentially life-saving course of treatment.

Yoshinobu Mifune MD,
 Medical Director of The Center for Wound Healing
 Hyperbaric Medicine at Trinitas Regional Medical Center

The Big Chill Comes to Trinitas...

The first few hours after a heart attack are the most critical. This fact of medical life is what prompted Trinitas to institute a new Therapeutic Hypothermia protocol that involves staff in many areas, including the MICU, ED, ICU, Respiratory, Pharmacy, Anesthesiology, and Cardiac Cath Lab. Instituted on New Year's Day and nicknamed "Code Frosty," it involves bringing the body temperature down to between 91 and 92 degrees ASAP in order to preserve brain function. Cooling begins in the field, where Trinitas paramedics are equipped with icepacks and cooled IV solution. The process continues in the ER, where the patient is wrapped in specialized vest and leg coverings (purchased recently through a grant from the Gertrude L. Hirsch Charitable Trust). While under sedation, the patient is kept cool for 24 hours under the watchful eyes of the ICU staff-and then slowly warmed to normal temperature. Dr. Michael Breschia, ICU Medical Director, explains that Code Frosty is focused on limiting damage to the cerebral cortex—"what makes a person a person—personality, conversational traits, et cetera." The goal, he says, is "survival of the patient as a functional human being." Advance Practice Nurse Debbie Durand, a member of what Dr. Breschia calls "the Code Frosty Super Team," adds that if the supply of oxygen to the brain is interrupted, various processes can cause damage to cells that may result in an inability to communicate or interact with others. "By chilling the whole body," she explains, "we can slow brain damage or even prevent it from happening."









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On Bended Knees

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A Special Health & Wellness Section from Trinitas Regional Medical Center

Heartburn Complications Easier to Swallow

At some point in life, almost everyone suffers from heartburn. For most of us, an over-the-counter medication keeps it under control. However, heartburn can also be **a symptom of something more serious**, including Gastro Esophageal Reflux Disease (*aka* GERD). Among the more intriguing methods used to diagnose GERD is a Bravo Ph Monitor of the esophagus—a small capsule that is attached to the esophagus and monitored wirelessly for two to three days. About 10 to 15 percent of GERD patients develop Barrett's Esophagus, which **can lead to Esophageal Cancer**. The risk is highest among white males over 50 years old with a symptom history of more than five years. A diagnosis of Barrett's Esophagus is accomplished with an Upper Endoscopy (EGD), a procedure done under light sedation and without discomfort. Barrett's Esophagus itself can be eradicated with a **laser** therapy procedure called Barrex.

- Samiappan Muthusamy, MD, Center for Digestive Diseases

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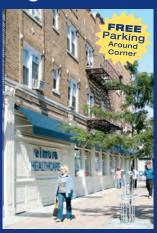
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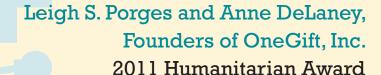
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At the Union County Kennel Club Show, there's competition at both ends of the leash.

By Mark Stewart

he problem with a bright idea is that sometimes it becomes a do-it-yourself project. During a fit of insomnia last January I found myself watching a silly late-night cable show called *Animal Champions*. It got me thinking about what makes an "official" champion in the animal world. A few days later I assigned a writer to attend the 101st Union County Kennel Club Show—held near the southern tip of New Jersey, at the Wildwood Convention Center—and try to capture the spirit of competition in a fun and lively story.

Alas, the original writer, having been stuck in one too many snowdrifts during the winter that wouldn't quit, bowed out after hearing rumors that the top two-thirds of the Garden State Parkway might be a sheet of ice on the morning in question. With one child in college and another getting close, a gruesome highway death didn't seem to have the same downside for me, so I agreed to go in her place.

In the spirit of full disclosure, I should point out here that I am not a dog person. And they seem to know it. Even "my own" dog—the one my wife and daughters outvoted me on 3-to-1—is careful not to irritate me. I'll spare you my troubled history with canine-Americans. Not that it isn't interesting. It's just that I can't stand it when other people yammer on about their childhood this and childhood that.

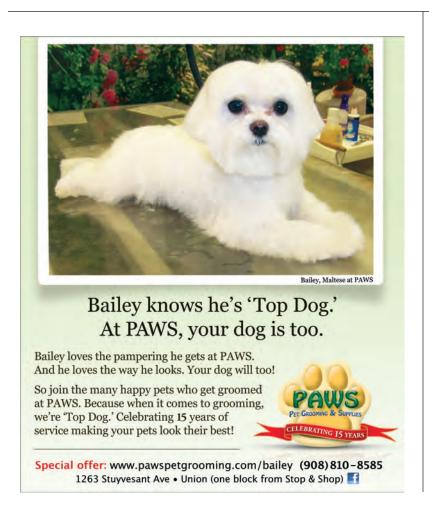
Upon arriving at the convention center, I was greeted with open arms by show officials, who cheerfully tolerated me as I got my facts straight and asked a lot of stupid questions

Breeder Meter

Is there competition between breeders? You bet there is. For example, here in New Jersey, there are two superstar breeders of Rhodesian Ridgebacks. One show veteran describes their relationship as being "like the Jets and Patriots." Fortunately, your breeder need not remind you of Rex Ryan to be good. According to show chairperson Carlotta Dennie—who breeds champion Papillons—there are more important things to understand and consider when evaluating the source of a potential show pup:

- Find your local kennel club on the American Kennel Club web site (akc.org) and ask for a list of trusted breeders
- Evaluate the breeder before you look for a dog
- A show dog must be nurtured and made to think it's special, and that starts with the breeder
- * The best breeders don't make much money, they are devoted to perfecting the breed
- If you're a first-timer, attend a show with a prospective breeder to understand what you're getting into
- Approach the process as a two-way interview and let the breeder pick the puppy that best suits you
- * A dog may have "show potential," but no breeder can guarantee a future "show dog"

After purchasing a dog, Dennie advises all owners to attend a puppy training class—you *must* establish yourself as the alpha dog, she says. On entering your dog in competition she is more philosophical: "Whether I win or lose, if I feel my dog is the one I want to take home at the end of the day, then it's a winner."





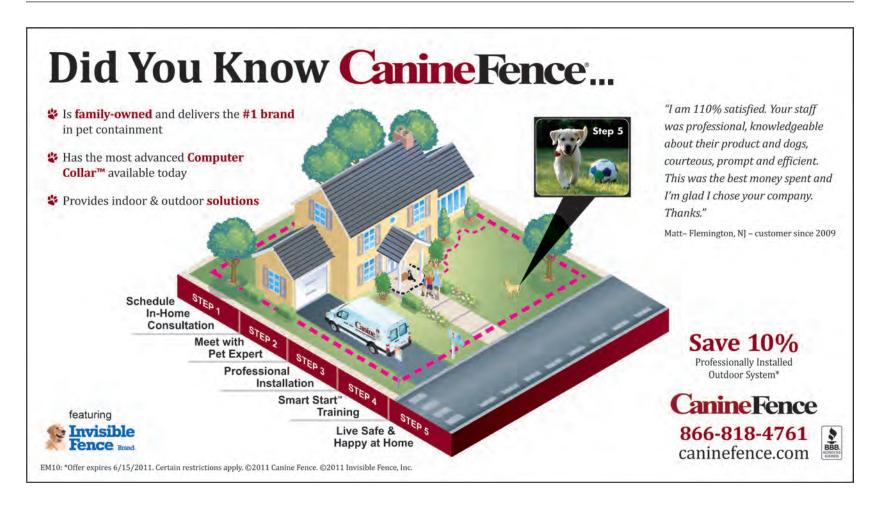
over a quick lunch. Then it was out onto the floor. My goal? Quietly observe, form an opinion, and then dig-dig-dig until I understood what it means to compete at a real dog show.

What surprised me after watching several breeds go through judging was that the dogs were not eyeing one another or trying to intimidate each other, at least not that I could tell. They were completely absorbed by their work. And make no mistake, they treated it like work. It's a job they love, of course—a champion show dog has to enjoy the experience. However, there was no interplay between the animals even when they were standing inches apart in the ring. It was a little weird, but I got it. These were the "pros" of canine competition. Whatever makes my dog run in crazed circles around vehicles exiting—but not entering—our driveway had been bred out of these animals. Still, this was a competition, with money and prestige at stake. Someone in the building was driven to win. I just had to find out whom.

I decided to cruise the aisles between the different handlers. Each had a space staked out, with dogs in crates, dogs on grooming stands, and dogs on their way to and from the judging rings. An unattended Cocker Spaniel eyed me with suspicion and I returned its glance with a raised eyebrow. I hadn't lost my touch. The animal leaped off the table and ran down the aisle in front of me, causing a brief panic. I felt bad, like I'd broken something in an antique shop. Since the dogs clearly were not going to help me, I turned my attention to the people preparing them for competition. I'm better with people anyway.

Among the many top handlers and trainers present at this event was one who towered over the rest, at least figuratively. His name is Kaz Hosaka, and he is to the poodle world what Michael Jordan is to basketball. Smooth, clever, elegant and nearly unbeatable. (And he's been on *Charlie Rose*, so take *that* other poodle handlers!) Based out of Greenwood, Delaware, Hosaka attends as many as 150 shows a year and has been honing poodles like samurai swords for three decades. You do the math. The important number is #1, and he has racked up a bunch of 'em during his career, including the #1 toy poodle in 2010.

Hosaka is a "finisher" of dogs. In other words, if you think you've lucked into a great poodle, Kaz is the man who knows how to transform it into a champion. He won't take a dog unless he truly believes it can be a winner. Often he





must break the bad news: This is a wonderful pet, but not a show dog. That being said, Hosaka will consider animals that other handlers have turned down because they may be too difficult.

"I am the last stop," he smiles. "If I can't do it, nobody can."

Like many in his profession, Hosaka (left) is a handler of

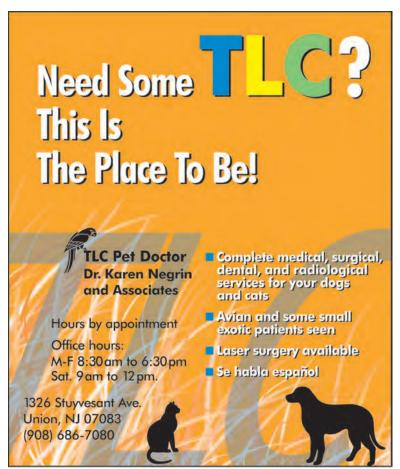
owners, too. Most ship their dogs off like boarding-school kids, dropping in occasionally to monitor their progress at important shows. The bulk of handler-owner contact is accomplished over the phone. When one does appear at an event, Hosaka's rule number-one is don't come near his set-up and throw your poodle off its game. Helicopter parenting may be tolerated in the human world, but during shows it is definitely frowned upon.

One owner who left her dog alone was Charlize Sutton, and the strategy paid off. Her confident little Norwich Terrier went out and blew the fleas off the competition, grabbing Best in Breed. Charlize had more pressing matters to attend to, barely acknowledging the victory. She had her nose buried in an iPad, watching *Dora the Explorer*. Charlize is two—by far the youngest owner I could locate, though probably not, a neighboring groomer whispered to me, the least mature.

Charlize (right) was stationed in a portable playpen in the midst of a dizzying ballet involving three humans, 17 dogs and a seemingly endless array of clippers, snippers, brushes and blowers, each of which was wielded with maximum expertise and minimum effort. Her parents, Jessy and Roxanne, along with assistant Tom Durst, have a first-class operation back in Narvon, Pennsylvania, and they get paid well for the work they do.

The Suttons were on a winning streak when I barged into their little corner of doggie heaven. Miles, a regal, selfpossessed Rhodesian Ridgeback, was returning from the judging ring with, yawn, another Best in Breed nod. Miles looked like he could stare down a lion (which, apparently,





he was bred for), and so did Jessy. He handles the working breeds at shows, while Roxanne works her magic with terriers.

"We are sticklers for conditioning," Jessy responded when I asked what gave his dogs an edge. "When an owner hires us, it may not seem cost-effective right away, but the constant work we do pays off in the long run, because we finish dogs quickly."

Is the flip side of this equation, I wondered, that owners apply a huge amount of pressure? The Suttons confirmed this after getting off the phone with Miles's owner, reporting the Rhodie's win within seconds of the judge's decision. "The owners who hire us believe they should win every time," says Jessy, adding quickly that "it's okay, because that's the attitude we have. We want to win every time, too. Of course, not even the number-one dog in the country wins breed in every show—if they did no one would show. It would be boring."

After talking to a half-dozen handlers I began to wonder how often owners actually show their own dogs. The people I asked offered wildly varying percentages, but I could tell the number isn't high. Basically, owners who can afford show dogs tend to work for a living and therefore rarely have the time to show them. Those that do are more likely to participate in a weekend show as opposed to mid-week ones like this one. It is accepted wisdom, however, that owners don't "shine" the way top handlers do, meaning they are not as adept at pushing a dog's best attributes to influence judges.

What is the price tag for a top handler? Hang on to your teeth. To take a dog from obscurity to the Westminster Kennel Club Show can easily cost \$250,000. One breeder described the animals that reach Westminster as "Yale pHd's." My first thought was that a quarter-million is a bargain for any kind of advanced degree from Yale, even for a dog. (And believe me, I know a few.) Then I wondered how much of that goes to the handler?

The answer is a lot, but also not as much as you'd think. A huge chunk covers the endless travel and other costs that mount up at this level of the game. That being said, dog handlers with a winning track record do generate handsome six-figure incomes, especially when they work with several championship dogs at once. This was something of a



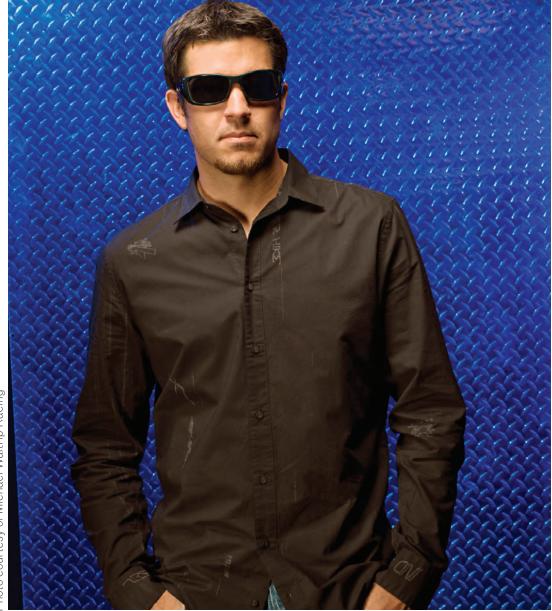
revelation to me. I was frankly astounded. Although, when you sit down with a pad and paper (as I did) and actually work out the huge amounts of time and travel involved, it makes a lot of sense. They may make a nice living, but they definitely earn it.

Suddenly it dawned on me where the true competition was at these shows. For my first four hours I had been looking at the wrong end of the leash. Follow the money, right? Every win is a notch in a handler's belt, and every notch has a dollar value attached to it. More wins demand higher finishing and showing fees, and at the big shows there is serious bonus money, too. Come away from a few shows empty-handed and the phone might stop ringing. Simply put, the real competitors at these shows are not the dogs. They are the handlers.

The competition is 24 hours a day, seven days a week. It's deadly serious, yet only in the rarest circumstances could it be considered cutthroat. You get that after you've talked to a few handlers. They are focused and tense and totally on their games. But they honestly adore what they do and adhere to a strict code of conduct and ethics. Apparently, there are enough owners, enough shows and enough money to keep everyone happy. Including my friends, the dogs. EDGE

HD GE interview

Martin Truex Jr.



ou've probably heard that NASCAR has become a really big deal. You may even know a couple of closet racing fanatics yourself. But let's be honest— New Jersey is hardly a breeding ground for stock-car racing talent. Well, just don't tell that to the folks in Ocean County. Every weekend they root for one of their own, MARTIN TRUEX JR., to take the checkered flag against the likes of living legends Jimmie Johnson, Jeff Gordon and another "junior" - Dale Earnhardt. How does a world-class racer go from the dirt tracks of South Jersey to the legendary ovals and superspeedways of NASCAR? Turns out, it's all in the family.

EDGE: Your father was a short-track racing legend in the northeast, and also the local "Clam King"—the owner of a large seafood business here in New Jersey. What do you learn from a family culture like that?

MT: Well, it's a little bit different from what most people grow up around. My dad was a businessman who raced as a hobby, but he was very serious about it. He had aspirations of moving up and running in the big time—which he did, but he never had the equipment to drive for a living. Obviously he put a lot into it. His passion for racing is one of the things that made him successful in business, because he knew he had to make money to go racing.

EDGE: So you understood the connection between passion and work ethic?

MT: Yes, I did. My dad worked really hard so he could go racing. That's what I learned from him, that you have

Photo courtesy of Michael Waltrip Racing



to work hard for something. And that to be a racer you really have to want to do it, because there are thousands of people who want to do it, too. You won't get that chance without working hard and taking it seriously.

EDGE: When you and Martin Sr. talked about racing, did you focus much on the danger of the sport?

MT: No. As a racer you worry about how you can go faster, how you can do better than the guy in front of you. I don't think anyone who has raced for a long time worries about the danger of it. You're passionate about winning, and all that other stuff is just secondary.

EDGE: How was the competition in South Jersey when you were growing up?

MT: When I was racing in Jersey it was never what I'd call a "hotbed." There were only a few places we could go. But there was good competition. So I was able to learn the ropes and refine my techniques at a young age. That had a lot to do with why I became successful.

EDGE: Did you feel at home behind the wheel when you first began competing as a teenager?

MT: Racing was something I was interested in long before I got to do it. The will to get into racing was there for a long time. I was able to learn a lot from my dad—I didn't just go and watch him race. I really paid attention to what was going on. I hung out in the shop, worked on the cars and tried to learn as much as I could. When I first got into a race car it was second nature. I felt I'd been doing it all my life. It felt natural to me.

EDGE: Your younger brother, Ryan, has gotten off to a fast start in his career. Do you think you two had a similar feel for racing?

MT: Yeah, I think we did. One day he came to my father and me and said, "I want to race." We'd never really appreciated his interest in it, but once Ryan started, we could tell that he really knew what he was doing. He had been paying attention, he had been learning—almost with no one even noticing it. Right off the bat he was fast, and right off the bat he's been winning. When Ryan got into a car, he clearly understood racing. He's going to be running some Nationwide races this year and he's only 18! That tells you how quickly he's learned and how well he's been able to adapt to different cars in different situations.



EDGE: You won back-to-back Busch championships in 2004 and 2005. Obviously, at that point you knew you could be successful at the top levels of auto racing. Looking back, what was your Eureka Moment—the time when you first thought to yourself, "Oh, man. I can do this!"

MT: As soon as I got in [Dale Earnhardt Jr.'s] Chance 2 car in 2003, I knew right away. The first time we ran, no one was expecting much and I had a shot at winning that race. I knew at that moment that this was my opportunity, and that I had to take advantage of it. I knew we could do it. With the crew we had and the equipment we had, I knew it was possible to win. From that moment on I was able to focus on what I needed to do as a driver and as a member of a team. And I had a great team. So we went into 2004 with a ton of confidence. We knew we could win races...and we ended up winning the championship.

EDGE: At the Daytona 500 in 2010, you were right there at the end, leading the race.

MT: Yeah. We had as good a shot as anyone. We were leading right up until the end. It's hard to be the leader at the end of the restrictor plate races because you're kind of a sitting duck.

EDGE: That's an example of how razor-thin the difference is between winning a race and coming in, say sixth, which you did—just a couple of seconds behind the winner.

MT: It all comes down to circumstances. It takes not only your decisions but the decisions of the other drivers to determine the outcome. If two or three other guys had made different moves, and then I had made a different move, the outcome would have been completely different.

EDGE: Do you look back and say I should have done such-and-such differently?

MT: It's really hard to second-guess, hard to look back. Obviously I wanted to win the race—that's what I was there for—but there were 10 or 15 guys who could have won that race! So it's a little bit of a crapshoot. That's just the way it goes. You don't think too much about the past, you just learn from it—and hope you do better the next time and win.

EDGE: One of the great challenges in any sport is filling the shoes of a legend. In 2010, you were hired to replace one

of the all-time greats, Michael Waltrip, a two-time winner of the Daytona 500. And you were hired by Michael Waltrip—talk about pressure!

MT: No, working with Michael has just been a blast. When he got out of the car, he wasn't looking for a guy who was "as good as me"—he was looking for someone he thought was better, because he wants his car to run up front. To have him pick me, that was a cool feeling. To be honest, it reminded me of when I was 18 and my dad was still racing in the Busch North series. We were planning on running a few races together and seeing what happened. We ran one race and he retired. He said, "I realize you've got a great opportunity to do what I always wanted to do. I'm going to quit right here and put all I can behind you to get you ready to go."

EDGE: It's the NASCAR version of the Circle of Life.

MT: I guess. But I can't imagine stepping out of the car and handing over the keys, per se, to someone I thought would





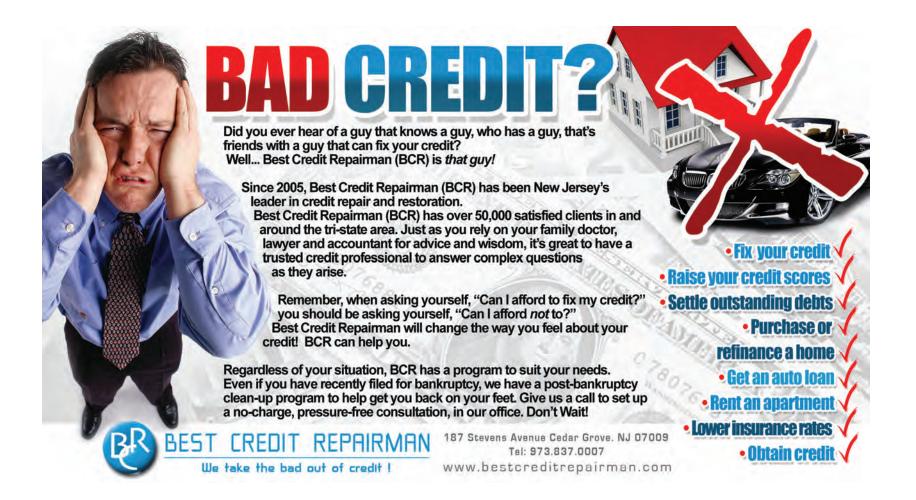






Photo from Getty Images/Courtesy of NAPA Auto Parts

do a better job. It just blows my mind. I love racing so much, I can't imagine being in a position where I'd do that. And for my brother Michael, racing's all he's known and done. He is so passionate about it. So that really showed his true character—and made me very proud. It makes me want to do a good job for him.

EDGE: The main sponsor of your car is NAPA. Do you have much interaction with them?

MT: NAPA Auto Parts has been a huge part of this sport for a long time, so it's an honor to drive the race car for them and be the face of NAPA. Being a part of the company, of the storeowners and employees, that part's actually been a lot of fun.

EDGE: Does winning a race ever get old? Do you still get the same thrill you did when you were a teenager?

MT: To be honest, these days, at this level, wins are so much more difficult to come by that it's *better*. The harder they are to get the sweeter they are!

EDGE: When you return to New Jersey for the holidays to visit friends and family, is there any one place that is special to you?

MT: The Jersey Mike's in Manahawkin. My friends and I spent a lot of time in there. You know how on TV you have those restaurants the high school kids use as their hangout place? That was ours. That place will always be special.

EDGE: A lot of people who grow up in Jersey don't truly appreciate it until they've left. What is it about the Garden State that you remember most fondly?

MT: The thing I appreciate, having grown up at the Jersey Shore, is the natural diversity of the state. Where I lived in Ocean County I could go five minutes and be out on the bay fishing, or go five minutes in the other direction and be out in the woods hunting. But with my family being in the seafood business and me loving to fish, the salt water is what I miss the most. Jersey sometimes has a bad reputation, but if you ask me, it's a pretty great place to live. EDGE

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 AND HEALTH FAIRS

WEDNESDAY, APRIL 27

5:30 pm, Dinner Program

Achieving Optimum Colorectal Health

NISA KUBILIUN, MD

Gastroenterologist

The Westwood • 438 North Ave. • Garwood, NJ Reservations required.

TUESDAY, MAY 10

Healthy Leap Into Summer

Health Fair with emphasis on young adult health issues and health education.

Elizabeth High School

TUESDAY, MAY 17

5:30 pm, Light dinner of pizza will be served

Latest Treatments of Varicose Veins

SALVADOR CUADRA, MD

Vascular Surgeon

Ferraro's • 14 Elm St. • Westifeld, NJ Reservations required.

THURSDAY, MAY 19

11:00 am - 1:00 pm

Learn how to "ACT FAST" for Stroke

DEBBIE MILKOSKY, RN

Stroke Program Coordinator

Presentation and Q and A Period Includes light lunch

Limited to 30 participants

WEDNESDAY, JUNE 1

4:00 pm - 8:00 pm

Community Wide Health Expo

Union County College Cranford Campus 1033 Springfield Ave. • Cranford, NJ

Informative event to increase health awareness through education and prevention. Services and programs of Trinitas Regional Medical Center will be featured.

SPECIAL EVENTS OF TRINITAS HEALTH FOUNDATION

THURSDAY, MAY 5

Gala Dinner Dance

The Venetian • Garfield, NJ

THURSDAY, JUNE 23

3rd Annual Andrew H. Campbell Memorial Sporting Clays Tournament

Hudson Farm • Andover, NJ

MONDAY, SEPTEMBER 12

Annual Golf Classic & Spa Day

Proceeds from these events benefit the patients of Trinitas Regional Medical Center.

For more information or reservations for these events, call Laura Ciraco, (908) 994-8249 or lciraco@trinitas.org



SUPPORT GROUPS

APRIL 28, JULY 28, OCTOBER 27

7:00 pm - 9:00 pm

Sleep Disorders CPAP Support Group

Quarterly meetings, last Thursday of the month

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



TCCC SPRING SUPPORT GROUPS

Conference Room, First Floor Trinitas Comprehensive Cancer Center 225 Williamson Street, Elizabeth New Jersey 07207

APRIL 12, MAY 10

2:00 pm - 4:00 pm

Living with Cancer Support Group

(held the 2nd Tuesday of each month)

мауо з

2:00 pm - 4:00 pm

Viviendo con Cancer Grupo De Apoyo

(dado el primer Martes de cada mes)

APRIL 25

6:00 pm - 7:30 pm

Prostate Cancer Support Group

DR. BRETT OPELL, UROLOGIST AND GRISELA HIDALGO, LCSW

MAY 17

3:30 pm - 5:00 pm

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

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

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



SPECIAL PROGRAMS

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 dates/information/registration.

APRIL 4, MAY 2, JUNE 6

10:00 am

Made For Me Boutique

Wigs and accessories for cancer survivors.

Administrative Services Building, Room 202

(First Thursday of the month)

BILINGUAL. APPOINTMENTS ONLY. Call (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

SUNDAY, MAY 15 1:00 pm – 5:00 pm

Cranford Spring Street Fair

More than 250 vendors participate in this popular local community event.

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The following programs will be held at the



Xavier Center

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FRIDAY, MAY 6

9:30 am - 11:30 pm

Surviving Loss with Hope and Compassion

PRESENTERS: SR. EDNA HERSINGER, SC AND SR. SUSAN KEATLEY, SCC

Cost: \$15; Deposit: \$5

SATURDAY, MAY 14

10:00 am - 12 noon

Nature's Invitation to Prayer

PRESENTER: SR. MAUREEN MYLOTT, SC

Cost: \$15; Deposit: \$5

WEDNESDAY, MAY 18

9:30 am - 1:30 pm

Wednesdays for Women

Rose Hawthorne: The Woman Behind the Hawthorne Dominicans

PRESENTER: SR. HELEN BEAIRSTO, RC

Cost: \$35; Deposit: \$15

TUESDAY, JUNE 7

10:00 am - 12 noon

Labyrinth Presentation: Sacred Pattern, Sacred Path

The Labyrinth as a pilgrimage experience.

PRESENTER: SR. ANITA M. CONSTANCE
Cost for presentation: \$20; Deposit: \$10

SATURDAY, JUNE 18

9:30 am - 2:30 pm

Meditation in Motion

PRESENTER: LINDA TELESCO

Wear comfortable clothes and shoes

Cost: \$45; Deposit: \$20





*Annual Percentage Rate. APR's based on a \$25,000 loan amount for 180 months. Fixed-Rate Home Equity Loans and Lines of Credit are limited to NJ owner-occupied 1-2 family dwellings. The Rate will be reduced with auto-deduction from a UCNB checking account. **Annual Percentage Rate. The APR calculation is based on a loan amount of \$100,000 for Conforming and for a primary residence, with a Maximum Loan-to-Value (LTV) of 80%. High Balance Calculated at \$417,001. Monthly payment examples per \$1,000 borrowed are \$5.14 for Conforming ARM. The APR may change. Other terms and conditions may apply. Subject to credit approval. FICO Score of 700 or higher. Limited time only. Rates subject to change without notice.

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on loans from \$417,001 - \$729,750

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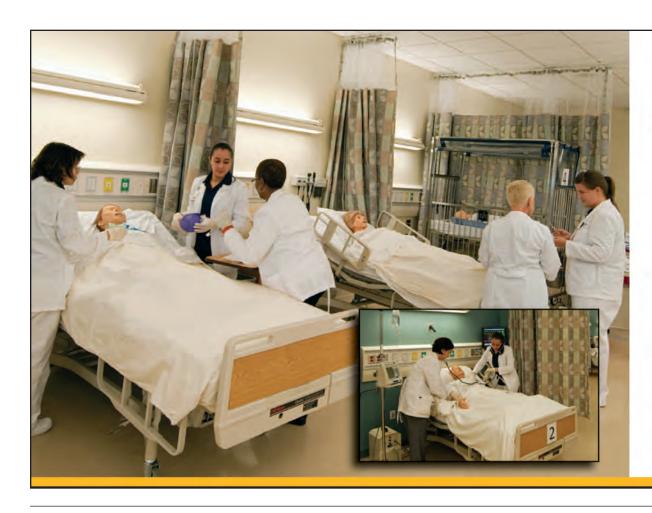
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Information is also available at www.ucc.edu/go/trinitas.

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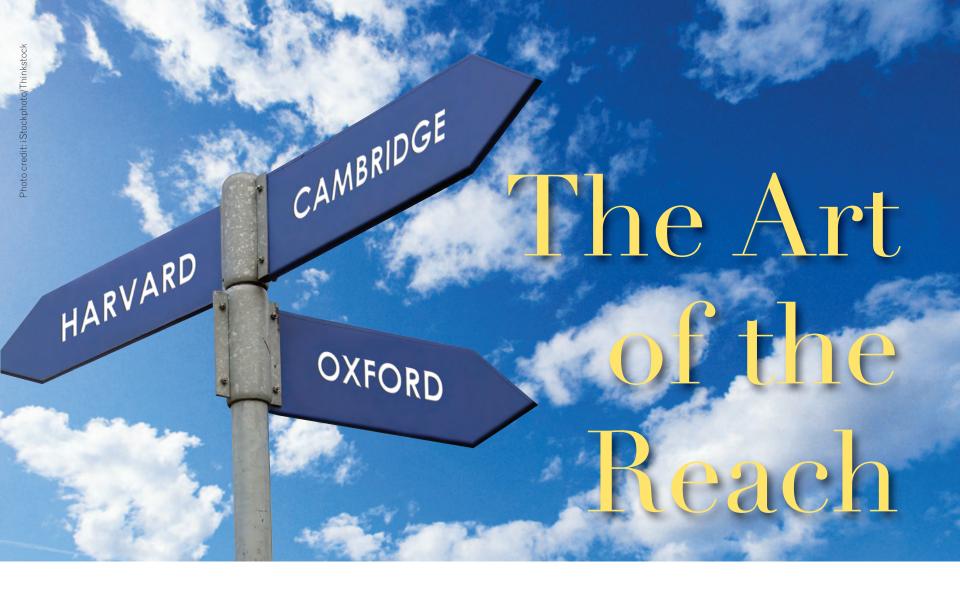
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Knowing how to get into the 'best possible college' starts with understanding what that actually means.

By Erin Avery

e have all consumed the Kool-Aid. We all crave and covet the translucent rear-windshield sticker announcing to the community what a great job we did getting our child into a namebrand college. In doing so, however, we are committing a heresy of emphasis; we have become so obsessed with the outcome that we have overlooked the whole point of the process.

As a Certified Educational Planner with many years in the trenches of the "admissions game" (as one colleague playfully refers to it), I have accumulated an abundance of two things: anecdotes and raw data. The data speaks for itself; in the end, numbers are numbers. But the anecdotes—the "data" lived out through the hearts, hands, and hormones of respiring teenaged beings—is why I cannot imagine doing anything else with my life. It is this passion that is incendiary with my students; it is the invisible



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dream of a life and future that is so meaningful, so gratifying, so spectacularly promising, that they cannot help but begin to vision what it might be. Which is why nothing makes me cringe like hearing a parent say, "WE want to apply to..."

My philosophy is this: Focus on the student's process of

permission slip for each of them to permit themselves to

My philosophy is this: Focus on the student's process of growth and self-discovery in the college application process, and the ideal college match will be the beautiful consequence. Your child's "reach" school may not even be on your radar when you begin. Thus your first and most important effort should be to identify the best possible destination—not just for those four wonderful years, but for the rest of his or her life.

I may be uttering heresy to those Type A's among us (myself included) who cleave to the Machiavellian means-to-an-end mentality of *Why do anything if it doesn't get you to the next level in life?* But the experts back me up. Steve Antonoff, of Antonoff and Associates in Denver, Colorado, says this about people in my profession: "The treasure the consultant has is not the list, the treasure lies in figuring out who a young person is and helping them discover what colleges will be the best fit for them."

What Antonoff is gesturing at is that a great consultant—or a great guidance counselor, or a wise mentor—will do whatever it takes to: 1) cut through the teen peer-pressure culture that oppressively enforces conformity, 2) focus on students for who they are, and 3) mirror back to them the unique gifts with which they have been blessed. In my own practice, I encourage each young person not to put his or her light under a basket, but to hold it aloft so as to illuminate the room, the school, the community and, I daresay, the globe. Only then does a true picture begin to emerge of the "best possible college." Only then can a young person start building an application strategy to get into that school. In that spirit, consider the experiences and outcomes of the following four students...

JANET: Almost Famous

Janet attended a "magnet" public high school. She excelled academically and acquired along the way a specialization, due to the unique coursework and curriculum of her specialized high school. With a friend (and following the promptings not of her single parent, but of her passion), she began a music and entertainment web site. This enabled

her to obtain press passes, which she and her friend used to gain backstage access at various performances and concerts.

What would have been fun and games for her peers was work for Janet. She spent countless hours preparing questions for interviews and then sitting with musicians pre-performance. But Janet's love of this subject made this work feel like play. She would then blog about her interviews on the website, which developed a devoted readership (à la *Almost Famous*).

When Janet came to me to select colleges, her mother was concerned about pursuing too narrow of a focus in music industry management. Herein lay the folly. While I understood her mother's apprehension, Janet was perfectly poised, based on her industry exposure and connections to be an ideal candidate to such coveted programs as the Clive Davis Department at the NYU Tisch School of the Arts and Drexel University's Music Industry program. These are specialized and, as such, require specialized students who



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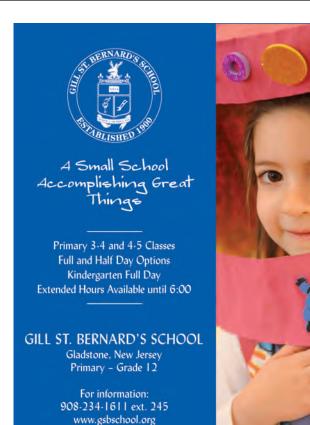
How many miles are you from EXIT 135 on the Garden State Parkway?

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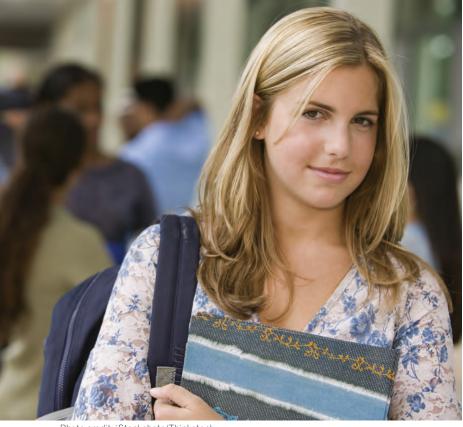


Photo credit: iStockphoto/Thinkstock

"make sense" to the admissions reader. Not only was Janet accepted to every college to which she applied, she received copious amounts of merit aid to incentivize her to come hither.

JULIA: Model Applicant

Julia, a print-model blonde go-getter with a husky voice, possessed perhaps the healthiest self-esteem I have ever encountered in a young adult from a public high school. My preconceived notion of the modeling industry's impact on a teen was that the vulnerability, competition and rejection based on the mercurial whims of anonymous PR marketers would crush a young person's confidence and spirit. However, Julia not only developed real empathy for the outcast and socially ostracized, but a "centeredness" wherein her confidence emanated from an aquifer within. The resilience she learned from the endless industry "go-sees" amplified her determination and attenuated her fear of failure—a debilitating attribute of today's Millennials.

She got passionately involved with a buddying program that pairs special-needs adolescents with their peers. Julia shot



high, landing among the stars, at a small liberal arts college that is providing her the raised academic bar that she did not always receive during her high-school experience. She is "opening it up" as they say on the Autobahn and seeing just how fast those horses under the hood can take her.

Yet it wasn't without a fight. Julia aimed very high and was waitlisted. She did not have a final answer until the summer months. However, when she received that all-important call back, she immediately seized the opportunity! Fortuitously, the waitlist situation provided an opportunity for all the eager adults in Julia's life to clamor on her behalf to the admissions representative reading her application—evidence that the squeaky wheel does get the grease. Julia's tenacity, her "nothing ventured, nothing gained" attitude—combined with persistence and patience—earned her acceptance to her "reach" school.

ADDIE: Academic Goddess

Addie is a gifted scholar with the intellectual Midas touch. Her challenge lay in discerning a focus, as she truly excelled in every subject area—in addition to being a concert pianist and visual artist. I often wondered if she descended directly from Mount Olympus or, at the very least, possessed a divine bloodline. I encouraged Addie over the course of our two-year consulting relationship to begin to explore "insights," those tenuous moments of epiphany in which an overlap or connection between two or more seemingly disparate disciplines collide and novel and nascent ideas are born. She researched a summer program in London that amalgamated her love of art history with her burgeoning interest in the fashion industry. Leave it to Addie to design, for her culminating assignment, contemporary streetwear employing medieval monastic and Tutor-inspired hoodies for the common hip-hop man on the street! Upon her return, we explored the conundrum of the typical fashion studies program: Fashion minus intellectual rigor. The notable exception was Cornell's Fiber Science and Apparel Design Program in the College of Human Ecology. Addie scheduled a visit, and with her stellar grades and the ideal programmatic fit, she was ushered in Early Decision and could not be more elated to this day.

ROGER: Mr. Clutch

Roger is another story entirely. A lovable guy, Roger stood 5' 5" in cleats. Conspicuously smaller than his teammates, Roger chose the topic of being the runt underdog and had lots of fun with himself throughout his personal statement.



Photo credit: iStockphoto/Thinkstock



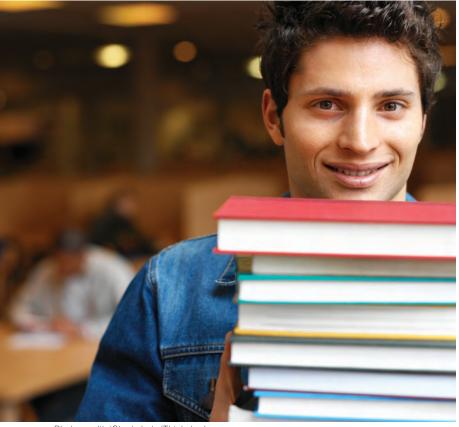


Photo credit: iStockphoto/Thinkstock

He came across as affable, humble and perseverant—three characteristics that we brainstormed during his second footswinging session in my office's pair of worn leather chairs.

Roger also conveyed depth. His father's work revolves around cars and Roger had developed an abiding passion for all things automotive, including a deference for Lee laccoca. He wrote a moving essay tying the current event of the American car-maker crisis to the future of business in America, which earned him an acceptance off the waitlist at a notable undergraduate institution with an accomplished undergraduate school of business. Roger channeled his passion and, through his voice, translated his ardor for cars and the automotive industry into a profoundly passionate plea to be admitted. He succeeded. It was a testament to colleges wanting doers a well as believers.

Pop Quiz: What's the common denominator that enabled these kids to first identify and then successfully apply to the best possible college? If you answered passion, you have cracked the proverbial code. Bravo. Now, for the extra credit. What have you done to model that level of passion for your own student?

Have you drawn out of yourself or your child a love so profound, an interest so strong that as much of your free time as possible is spent gathering information about that passion without counting the hours? Or have you encouraged résumé-padding or highlighted the "because it looks good for college" rationale?

If you are raising a recalcitrant leader, soul-search as to why. Do you have the tendency to swoop in and take over school projects or science fair experiments? Do you occasionally or frequently send the message *You are not actually capable of doing this yourself, therefore, I must help you?* We Type A's do so unwittingly—from the moment we tie their shoes—because we don't have the patience to wait for them to do it themselves. And besides, it has to be a certain way, doesn't it?

If passion is the birth, then ownership is the conception. You hear your child needs a "hook" to get into college, so you steer him toward Habitat for Humanity. But can he swing a hammer? Does he have a heart for the homeless or disenfranchised? Listen intently to him. What does your child find outrageous? Enervating? Inconceivably unjust? What website (besides Facebook) does your child most frequent?

Remember when he was into dinosaurs and you took him to the museum, and reread him that book ad nauseum? Remember when she loved those Pokemon characters and you listened as she recited the hundreds of different permeations she had memorized? What about that train kick, or that vampire phase? Perhaps, over time, you have fanned the flame of their curiosity.

Do so now. Do so always. But avoid seizing the stick and flint and attempting to ignite it for them, because unless they can own the process, they can never fully or truly own the outcomes. EDGE

Editor's Note: When Erin is not authoring articles, she runs Avery Educational Resources (averyeducation.com). She also does pro bono work with children who lost parents on 9/11. A Division I varsity athlete and a competitive Irish step dancer, she holds two Masters degrees from Oxford and Yale Universities, respectively.



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Their A R

What's sitting in celebrity driveways?

Your car says a lot about you. That's why the rich and famous put so much thought (and money) into the vehicles they drive. What do our most cherished cultural icons pick when they hit the open road? The EDGE staff has been stalking the paparazzi and vetting the valets for several months to answer that very question.

Now it's time to take our list for a little spin...can you match the celebrity with his or her ride? (Hints in parentheses)

Rolls Royce Phantom Drophead Coupe

Audi Q5



CAR (CLUE)

Ford Escape Hybrid
Infiniti G35s Coupe
(Hannah Montana)
Cadillac Escalade
(Former Funky Buncher)
Maybach 62S
(Beyonce's Main Squeeze)
Bentley Continental GTC
(Desperate Housewife)
(Burlesque)
Mercedes-Benz S550
(40% of Two and a Half Men)
Ford Mustang
(Yo Adrian!)

(Yo Adrian!)
(Ashley's Twin)
(Gumby)
(27 Dresses)

(Rachel) (Irish Idol) (The Hoff)

(Spider-Man's Crush) (Phone Home!) (King James)

(Bridget Jones) (Tennis Siren)

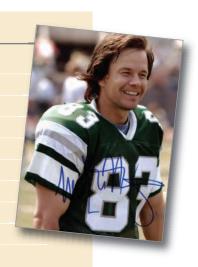
(Yankee Doodle Dandy)



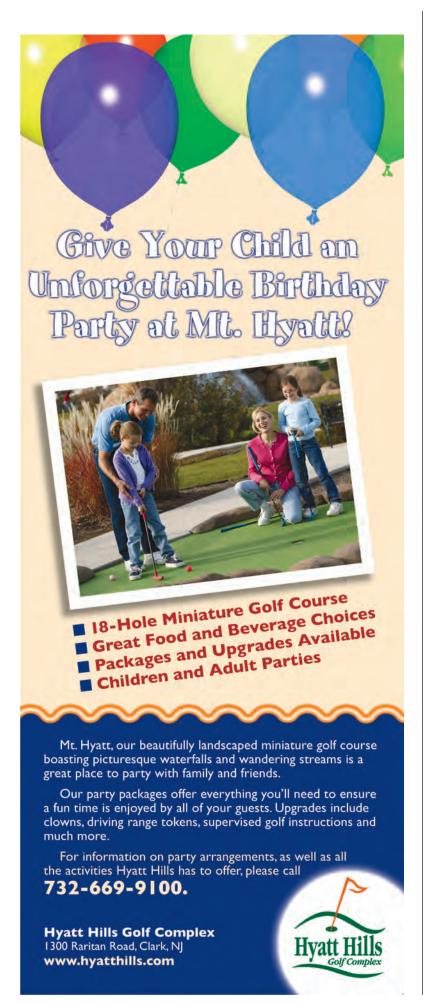
CELEBRITY DRIVER



Eddie Murphy Katherine Heigl Justin Bieber Colin Farrell Mark Wahlberg Christina Aguilera Charlie Sheen Derek Jeter Jay-Z Eva Longoria Sylvester Stallone Mary-Kate Olsen Jennifer Aniston Steven Spielberg LeBron James Renée Zellweger Maria Sharapova Miley Cyrus David Hasselhoff Kirsten Dunst



Signed photos courtesy of Upper Case Editorial Services



Stars their Cars

ANSWERS:

Justin Bieber Ford Escape Hybrid
Miley Cyrus Infiniti G35s Coupe
Mark Wahlberg Cadillac Escalade
Jay-Z Maybach 62S

Eva Longoria Bentley Continental GTC

Christina Aguilera BMW 760li

Charlie Sheen Mercedes-Benz S550

Sylvester Stallone Ford Mustang
Mary-Kate Olsen Porsche Cayenne
Eddie Murphy Rolls Royce Phantom
Drophead Coupé

Katherine Heigl Audi Q5

Jennifer Aniston Bentley Continental GT Speed

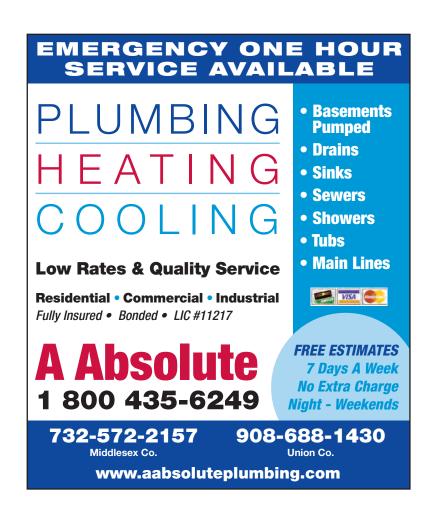
Colin Farrell Ford Bronco
David Hasselhoff Audi R8
Kirsten Dunst Toyota Prius

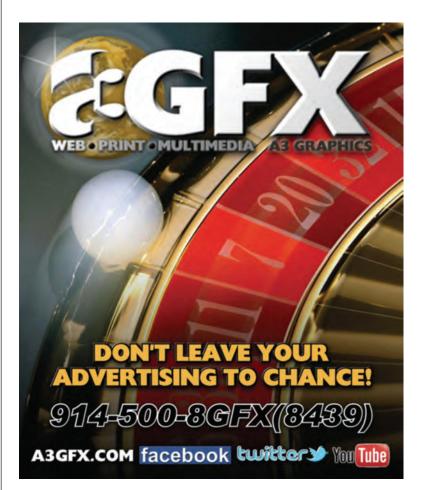
Steven Spielberg Aston Martin DB9 Volante

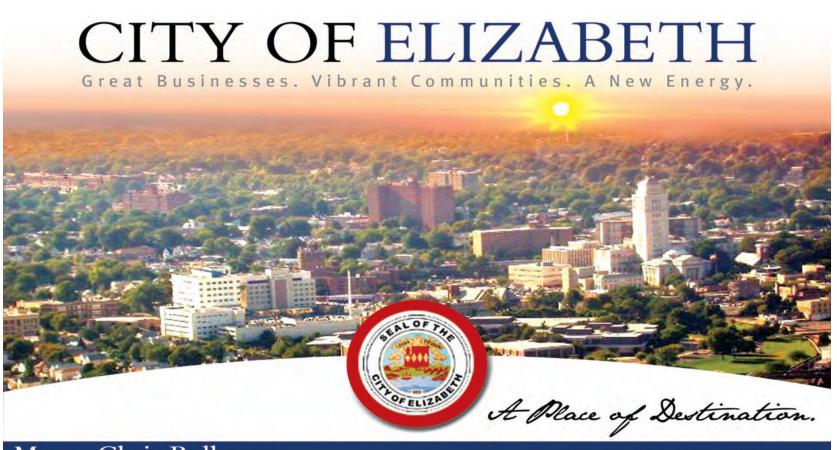
LeBron James Ferrari F430
Renée Zellweger Volvo XC90
Maria Sharapova Tesla Roadster
Derek Jeter Ford Edge



- Car 1: Cadillac Escalade; Photo courtesy of Crown Cadillac of Watchung, crowncadillacolds.com
- Car 2: Mercedes S550; Photo courtesy of Ray Catena Mercedes-Benz of Edison, raycatenaedison.com
- Car 3: Porsche Cayenne; Photo courtesy of Ray Catena Porsche of Edison, ray-catena.porschedealer.com
- Car 4: Ford Edge; Photo courtesy of Maplecrest Ford of Mendham, maplecrestauto.com
- Car 5: Ford Escape LTD; Photo courtesy of Maplecrest Ford of Mendham, maplecrestauto.com







EDGE PEOPLE



GREEN GUYS

David Lee, Daniel Bernstein and Brian Parente of Madison Honda accept a certificate from the New Jersey Automotive Repair Program designating the dealership as Green. Madison Honda has implemented eco-friendly business practices that will help keep New Jersey clean and conserve precious resources.

MAN WITH A PLAN

Union County Manager George Devanney (seated, right) and two staff members recently presented a "State of the County" overview to Trinitas President & CEO Gary S. Horan (seated, left) and Chief Development Officer Nadine Brechner (far left). Devanney and his team shared key details of a blueprint being developed for the county's future.



MOTHER'S PRIDE

Sherly Benony, RN, (center) an 18-year veteran at Trinitas Regional Medical

Center, can proudly say that her daughters are chips off the old block. Betsy, Blessy, Betty and Bensy each are former or current volunteers at Trinitas, have been part of the Medical Mentoring Program, and are pursuing careers in medicine or dentistry.



SIMULATED PATIENTS, REAL GENEROSITY

A number of high-fidelity patient simulators were purchased for the Trinitas School of Nursing by Elizabethtown Healthcare Foundation which provided over \$160,000 in grants. Photographed with one of the simulators are, left to right, Simulation Lab instructor Sonia Braco, nursing student Jennifer Lebow, Victor Richel, Union County College Chairman, Vice Chairman of Trinitas Regional Medical Center, and Trustee of Elizabethtown Healthcare Foundation, Alice Holzapfel, Trustee of Elizabethtown Healthcare Foundation and David Fletcher, President of Elizabethtown Healthcare Foundation. The parent organization of the former Elizabeth General Medical Center, Elizabethtown Healthcare Foundation furthers the heritage of Elizabeth General by providing financial assistance to Trinitas and other non-profit organizations in the community.



What's Moving at Retail T'S A GIFT!

Products with an EDGE

By Christine Gibbs



SAND & SKY

For the surf bum who has everything, the Sunny Sports **DUNE BUGGY** seats two adults (must be 12+ to drive) and features a foam-padded safety cage. Available at *sunnymotor.com* \$1,529



STAR POWER

The insoles of designer Nicolas Hunziker's **STEVE MCQUEEN DRIVING SHOES** feature original artwork of the iconic star, while the outsoles are fashioned from tire treads. Available at *a2zracergear.com* \$150

HANDS FREE

All we can say about these Fratelli Orsini silk-lined leather **DRIVING GLOVES** is "Thank you New Jersey for no self-serve gas!" Available at *leatherglovesonline.com* \$115

WHERE'S THE FIRE?

It'll hardly matter to the little one who scores the MODEL-T FIRETRUCK from Classic Pedal Cars.

The bell rings, the ladders come off and there's storage space in the tailgate for those long trips down the driveway. Available at classic-pedal-cars.com \$365



BRAKE LITES

Donald J. Pliner's **VINCO CROC MOC** is built for speed and comfort. The top-of-the-line driving shoe is handmade in the mountains of Italy, where safe motoring is of utmost importance to—aw, who're we kidding? Available at *donaldjpliner.com* \$225





The EDGE of Style



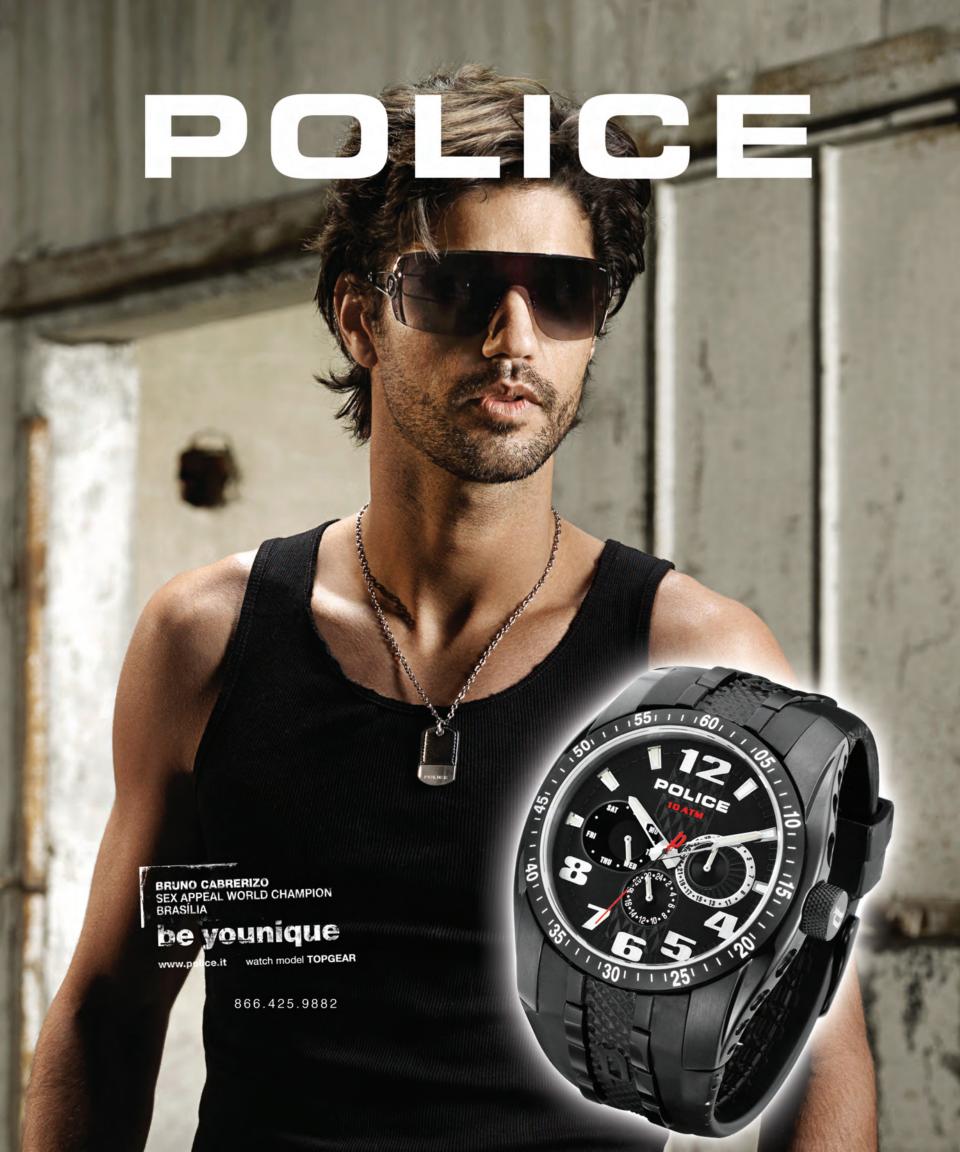
EDGE made a major splash in the fashion world back in February when it sponsored designer Irina Shabayeva's Fire and Ice collection on opening night at Fashion Week in New York. Friends of Trinitas mixed and mingled with the arbiters of style at Irina's Lincoln Center show and later at the afterparty atop SoHo's James Hotel. For more photos from this unforgettable evening log onto *edgemagonline.com*.











Trust Matters

