

Gaiss

Continued from page A1

Kathy converted her husband John, a former engineer who used to design roads in Atlantic County, but who today focuses on making better meat products.

According to Kathy, Gaiss' claim to fame is homemade products and top quality meats, custom cut. They recently introduced their own pork roll.

"It blows the doors off of Taylor's," she said.

Gaiss' now makes 100 pounds of pork roll at a time.

Kathy said among their popular items is kielbasa, which she said is Polish for "sausage."

"There is really no right or wrong way to make kielbasa. We took a reserve grand champion one year. It sells very well," she said.

Another thing Kathy is proud of are Gaiss' gourmet hot dogs.

"Our hot dogs really rock," she said. "Everything we make is not full of fillers that commercial producers use."

This is where John, the engineer turned sausage-maker comes in.

"Our sausages are minimally processed," he said.

He added all their products have to be processed to some point to make them stable, either by law or by nature. But for the most part, Louderback is proud to say their sausages are primarily

meat and spices.

"The jerky and snack-sticks are shelf stable. There is a shelf life of a few days for our products. The smoked products have longer shelf lives



Christopher South/Cape May Star and Wave

Ed Dworchak is shown getting ready to put pork roll into the smoker to be "cured." Now a best selling item, Gaiss' Market is now curing 100 pounds of pork roll at a time.

because they are cooked or cured. But whatever we put in our sausage, we put the least amount we can unless it's a spice," he said.

John Louderback said there are no fillers used in any of their meats. And nothing they make is a "water added product."

The result. "It tastes more like meat," Louderback said.

Although they don't have the right equipment for making hot dogs they have won awards, so Louderback can boast it's all in the product.

"They are beef and pork butts - no byproducts. We go through hundreds of pounds pork butts for that reason," he said.

Louderback never really intended to get into sausage making. When he married

Kathy she was working for her father. They bought the store and he went to work there as well. He said his first attempt at sausage making is something he would never sell.

"It all started with a sausage making book, ironically, for low salt and low fat recipes. What I learned is, that is what you don't want. All the flavor is in the pork fat." After that Gaiss' became members of the Pennsylvania Association of Meat Processors, and they have

been trying to participate in the competition and seminars every year. Despite what he learned about flavor and pork fat, lately Louderback has been experimenting with a line of chicken sausages.

"A lot is just research and development. You try something and eat your mistakes," he said.

Gaiss' Market is located at Bayshore Road and Bates Avenue, Villas.

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Rice

Continued from page A1

was, 'What's a computer?'" Adams said.

Rice loved his work, rising to the position of director of data processing for Independence Blue Cross, where he worked for 37 years before retiring in 1990.

Adams said Rice was crazy about his kids. He often talked about his brothers and sisters with him, and he assumed Rice did the same about him.

"Each of his daughters knew they were his favorite - and they all have very convincing arguments why. Some of them even have dates when he declared it," Adams said.

He said when his sister Lynn went to college, the first of the siblings to do so, they had all kinds of paperwork, applications, tax returns, financial aid forms, etc., spread out on the table. He said Lynn looked up at her father and said, "We can't afford this, can we?"

"Don't worry," Rice said.

Amnesty

Continued from page A1

Commissioner Ramsey Geyer said he thinks the ordinance is the right course of action, although premature.

"I thought it was premature because there is no data, no report from the consultant," Geyer said. "The only person who has spoken to or has had interaction with the consultant is the mayor."

Geyer said he asked for a report via email while out of town and was told there was no report, but at the end of his study the consultant would provide a report. Likewise, at the May 12 commissioners

"We'll find a way."

Adams said that process was repeated several times with other children.

Adams said Rice was also a devoted husband. He met the woman who would become his wife, Marie, in a bar in Cape May. According to Adams, it was love at first sight for his father. It took him a couple of months to find her again, but he did, and the couple married in 1981.

They moved to Cape May Point in 1995, and just a year later, Rice was named Volunteer of the Year. But Adams said that was typical of Rice, who he said spent a lifetime of service-leadership.

Adams' said he struggled with how to end his eulogy, which was peppered with amusing and touching anecdotes from his father's life.

"I'm not sure how to end. I have to stop talking about him, but I'm not sure I ever will," Adams said.

Rice was born in Houlton, Maine, and lived in Delaware County, Pa., before moving to

Cape May Point on a full-time basis.

Besides being a commissioner and president of the taxpayers association, Rice was elected president of the Cape May County Chapter of the League of Municipalities in 2004.

He was a member of Our Lady Star of the Sea Church in Cape May and was a lifetime member of the Knights of Columbus, De La Salle 590.

Rice was also a member of Cape May National Golf Club, an avid golfer who was proud of his hole-in-one at Avalon Country Club. He enjoyed Sunday afternoons watching the Eagles with family as well as days at the beach with his 27 grandchildren.

He is survived by his wife Marie, his children Margie, Janet (Pat), Lynne, Susan (Joe), Jeanne (Danny), Andrew (Laura), Reenie (Mick), Christine, Lolly (Mike), Michael (Julie), Joseph (Angie), David. Rice was preceded in death by a son, Keith David Jr.

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Clerk

Continued from page A1

group appealed to the Superior Court, but the judge ruled on May 11 that Testa was not a legal voter.

The group collected 220 sig-

natures on the petition for referendum. Monzo said they were only required to collect 160 signatures - 15 percent of the number of voters registered at the last general election. He said the group now had 10 days from Tuesday to register with five legal voters and collect 160 signatures.

Monzo said, meanwhile, the ordinances remain in suspension.

"The case may continue even if this is resolved," he said.

The city already filed for a declaratory judgment in Superior Court trying to have the petition thrown out. The city believes the committee does not have the right to petition for a referendum because they are traffic and parking related, which falls under Title 39 (traffic and parking regulations) of the state statutes. Traffic and parking regulations, like municipal land use laws, are not subject to initiative or referendum. The FAN ECM

group contends the intent of the ordinances is not to regulate parking, but to raise revenue, and is subject to referendum.

Monzo said this issue is completely separate from the voter issue, which led to rescinding the certification of petition. He said the parties would be in Superior Court in the first week of June to receive the judge's decision on the validity of the petition.

Jim Testa, a spokesman for FAN ECM said he believes the city's contention is false. He said his wife, Jean, was registered and had a voter registration card. He said she voted in her first municipal

election in Cape May on May 11, and then domicile questionnaires began to arrive.

Testa said his wife has "17 major incidents of connection with the town," and could not believe the Board of Elections declared her not to be a qualified voter. He said his wife went to Superior Court but Judge Ray Batten refused to overturn the board's decision. Testa said that decision is on its way to Appellate Court, and FAN ECM would begin recirculating the petition.

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