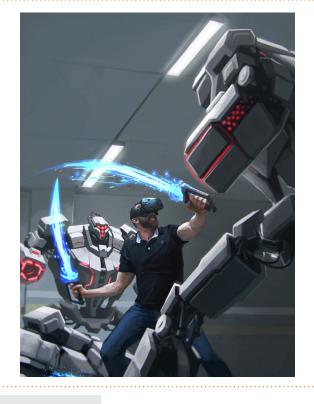
The Scoop Happenings from Howell Plaza Shopping Center



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Ready to Experience Virtual Reality Gaming?

Ctrl V is opening at Howell Plaza Shopping Center. This is the first Ctrl V location outside of Canada and will join the ranks of the best VR sites in the globe! With 18 stations for virtual reality gaming, a party room and more, this will be the go-to spot for private events, corporate team building, individual play and family get-togethers. Visit **HowellPlaza.com** or follow on Facebook: *CtrlvHowell* or Twitter: *CtrlvHowell* to learn more.





September 20th is Pepperoni Pizza Day and, if that's not reason enough to head to Nonno's — October is National Pizza Month. Check out Behindthe-Scenes at HowellPlaza.com to learn how to throw dough and bake the perfect pizza at home.



October is National **Physical Therapy** Month

While preventing injuries is foremost, finding a talented PT is essential. Throughout October, call **Atlantic Physical Therapy Center** at 732-835-2055 to set up a free wellness screen with one of its exceptional PTs.

Sept. 13th is National Fortune Cookie Day

Celebrate it in an unexpected way by using the free cookies that **Howell Kitchen** gives with each order! Type out a secret message on ½" x 2½" paper and swap out the existing for-



tune. To do so: remove the cookie wrapper; microwave the cookie for 15 seconds (a little longer if needed—be careful since it may be hot). Gently open the cookie to take out the fortune; then sneak your own in. Fold the cookie back into shape and let cool.

Find what you're looking for at Howell Plaza

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Secrets of the Trade

with Joe Facciponte



Pizza: A Family Tradition

Making hot, crusty, delicious pizza is a family tradition at **Nonno's Pizza** with recipes and ingenuity honed over the generations. On a busy day, you're likely to see owner Joe Facciponte joined by at least one of his family members by his side—a tradition that began when Joe was only eight.

When his Sicilian parents moved to Manalapan, N.J., and opened their first restaurant, Joe's first responsibilities included kneading the dough, folding pizza boxes, wiping tables and sweeping floors. He now continues that family tradition with his 9-year-old daughter and his nieces and nephew, who join Joe's wife Vicki, siblings and brother-in-law, in helping at Nonno's Pizza in Howell Plaza Shopping Center. Joe opened his first parlor in 1981.

"Watching my parents interact with our loyal customers is the basis for how I treat and treasure our local Howell guests," Joe explains. He continues, "I enjoy serving our community and being a part of making Howell a friendly place to live."



Joe's Tips on Making Pizza at Home

Great pizza takes practice, but mishaps can be fun. According to Joe, the best part is eating your mistakes.

- 1. It's hot in here. Heat oven to 500 degrees with a pizza stone, pizza screen or cookie sheet on lowest oven rack. A hot stone creates the best crunch while a screen allows heat to directly hit the crust.
- 2. **Throwing an air spin.** Watch Joe's overhead technique online.
- 3. Make art. When is a pizza a pizza? When it has dough and a topping. It can be cheese-less or cheese-full; no sauce or overflowing; just the basics or with creative additions. Try making your own dough or use a Nonno ball. Too much sauce leads to a soggy crust.

Visit www.HowellPlaza.com for step-by-step videos covering how to air spin, tips for a crunchy pizza and assemblage techniques.

Read more about Joe and Nonno's Pizza at www.HowellPlaza.com