

The Scoop

Happenings from Howell Plaza Shopping Center



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A New Season with Culinary Adventures, an Art Space and Afterschool Fun



Calling All (Local) Artists

We're looking for submissions! This fall, **Johnny & Mangeli** will debut a gallery featuring local artists within their charming **Ready Set Juice** restaurant. It's a win-win. There won't be a rental charge nor commission fee for the artists, and RSJ patrons will be treated to beautiful, changing exhibitions. Details are still being hammered out. **Email questions/interest to ReadySetJuiceArtGallery@gmail.com and/or visit www.HowellPlaza.com to learn more.**

New on the King of Bagels Menu



Look for **Fady's** new platters: lamb gyro, sautéed chicken or a combination of both served with a delicious white sauce (garlic, lemon, yogurt, mayo, onions and perhaps a secret ingredient or two), rice and a side salad with lettuce, chickpeas, tomatoes and onion. If you love the delicious street dishes served from NYC food carts, these platters are a must try. Add the hot sauce if you dare.

How to Be a Back to School Ninja

New classmates, new teachers, new subjects...there's a lot of "new" to get used to. **Code Ninjas**, a fantastic after-school activity, makes the transition easier. Kids, ages 7-14, learn to code by building their own video games. **Visit www.codeninjas.com/nj-howell to sign up.**

Win a prize while on a DOJO QUEST, but you must be at least 18 years old to do so. **Check out <https://forms.codeninjas.com/BackToSchool> for some fun.**



Find what you're looking for at Howell Plaza

AND FITNESS FOR ALL • ATLANTIC PHYSICAL THERAPY • BOB'S SPORTS CARDS & MEMORABILIA • CENTRAL JERSEY TAX SERVICES • CODE NINJAS • COSMOPROF • CPR CELL PHONE REPAIR • EXPRESS EMPLOYMENT PROFESSIONALS • HARBOR FREIGHT TOOLS • HOWELL ACADEMY OF DANCE • HOWELL KITCHEN • JEENA JAY • KING OF BAGELS • LESLIE'S POOLMART • NAIL TECH • NEW JERSEY BLOOD SERVICES • NIRI BARBER SHOP • NONNO'S PIZZERIA • PHILLY PRETZEL FACTORY • POKE BURRITOS • READY SET JUICE • RIVERSIDE URGENT CARE • SHORE SUDS LAUNDROMAT • SWEET MUSIC ACADEMY • SWEET PERFORMING ARTS • US POST OFFICE • WINE-O-LAND



(l-r) Co-owner Debbie Dong, her husband co-owner Tommy Dong and Team Member Eddie Jiang

Two Months after **Poke Burritos** Opened, the Fans—and Lines—Are Growing

If there's any question of how **Poke Burritos** is faring, just visit the Howell Happening NJ group page on Facebook to read the glowing reviews. Or, better yet, walk in and taste for yourself.

On a recent visit and after a warm greeting by owner **Debbie Dong**, yoga instructor **Tajuana "Mama Tee" Guilmette** quickly announced her choices for a Poke bowl: shrimp, sushi grade tuna, edamame, brown rice and a ginger dressing. *"I'm a big fan of high vibrational foods (unprocessed ingredients like fresh vegetables, grains, fruits), which are filled with life force energy. Exactly what they have here at Poke Burritos."*

Next up at the counter were a foursome—two moms and two daughters—who came in with a purpose. **Robyn's** daughter **Julia** and **Justine's** daughter **Gianna** had just received their first doses of the Pfizer vaccine. A stop at Poke Burritos was their reward. As Gianna chewed the tapioca "bubbles," she declared, *"I love the Boba Tea,"* while Julia contentedly sipped her icy green tea with mango. According to Justine, *"it's really great. There's*

nothing like this in Howell." Robyn shared that her husband comes in for ramen since the opening and, with a laugh, said, *"it wasn't until Debbie just told me that I found out exactly which one he loves."*

It was 20 years ago when another customer first learned of poke burritos while in California—it's taken that long to enjoy one in Howell. *"I plan to try something new during each visit,"* he said after ordering a burrito stuffed with salmon, crab, shrimp tempura, cilantro yum-yum sauce, spicy mayo, mango and brown rice all wrapped in nori (seaweed). When asked about any changes he would have made to his choice of ingredients, he answered between chews, *"nope. It's perfect."*

Everything is made fresh each day, and since some items take quite a while to make—an hour to cook the tapioca for bubble tea (Boba) and up to four hours for the ramen broth, quantities are limited. Debbie warned, *"don't wait until the last hour to come in. Once they're gone, you'll need to wait until tomorrow."* With a smile, she added, *"but that means we'll get to see you again soon."*

Visit Stores & Services on www.HowellPlaza.com
for hours and the menu.