



### DEAR COLLINGSWOOD READERS,

We are so excited to introduce our April issue to our Collingswood readers! As we welcome the warmer temperatures we look forward to putting this past year officially behind us. I hope you enjoy meeting the Wolfe family as much as we did - they are a perfect reflection of the new influx of wonderful families that have chosen to put their roots down in our awesome little town we call

home. We had the opportunity to get to know them a little closer and to tour their beautiful home!

Additionally, we welcomed a new business to the community in this issue, Albertino's! We got to experience first hand the love and passion that is the driving force behind this family owned and operated restaurant. The food was exquisite, the ambiance was one of a kind but what makes their story special is the deeply rooted family ties behind their cuisine. With attention to EVERY detail, our experience was like dining in a close relative's home... We cannot wait to return and know our neighbors will feel the same way!



See you around town!

Stace **Grace Hopper** Publisher

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# COLLINGSWOOD

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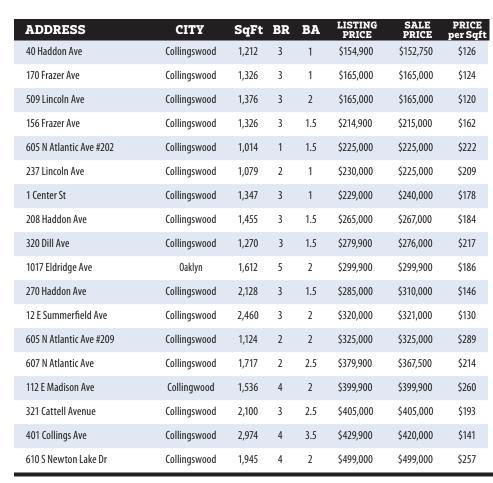
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real estate





PUBLISHER'S NOTE: Some of the statistics in this section in the March issue were inadvertently switched. What should have been reported as the Listing Price was reported as the Selling Price, and vice versa. We apologize for this error and any misunderstanding or inconvenience this may have caused

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By KRISTEN JORGENSEN | Photos by MATT ZUGALE

NY GOOD COLLINGSWOOD RESIDENT would agree that our small town is easily the coolest and probably the quirkiest town, in the best possible way, in all South Jersey. Collingswood is full of character, history, and colorful stories and people. I think we can collectively agree that there really isn't anywhere quite like Collingswood. If we were pressed to think of another town that was a contender for the 'cool town' title, Salem. Massachusetts would be on the list. As it may, it just so happens to be the original hometown of Sarah Wolf, one half of the Wolf household and our Feature Family for the April Edition.

The Wolfs, Mike and Sarah and their two adorable children, Emme, 6 and Owen, 4, so graciously gave us a glimpse into their lives living in town. The family of four live in a beautiful newly renovated historical home right on Collings Avenue, overlooking Knight Park. "We feel so incredibly lucky to have this view and being within walking distance of such a great park. It is such a wonderful place for the kids to play, especially during the past year. It really was a savior for us to have that park in our life," says Sarah. Prior to purchasing their current home, the Wolfs spent 7 years at their previous home on Crestmont Terrace, that they purchased in 2010 as new Collingswood residents. They bought and moved into their current home in 2017 and started the process of renovating. "It's been a lot of fun discovering all these cool and unusual things during the renovation process. My dad has also been helping us with the renovations and his knowledge of older homes, like the ones in my hometown, has been incredibly helpful. The whole process has been really memorable and rewarding."

Mike Wolf, unlike his wife Sarah, grew up in Mount Laurel, NJ and is a long time South Jersey resident. He graduated from Lenape High School in 1999 and went on to pursue a career in pediatric sports medicine at Penn University. Mike knew from an early age that he wanted to

be a doctor, after growing up as the son of a veterinarian. "I remember my dad involving me as child during some of his veterinary work, like helping to deliver puppies. I was immediately drawn to the healing practice of medicine." Mike went on to graduate, becoming a Pediatric Sports Doctor at St. Christopher's in Philadelphia, Pennsylvania. When I asked why he chose this specific area of practice, Mike answered that he "wanted to help kids do the things they enjoy doing." For Mike, being a doctor is so much more than just working with patients, it is about being a resource for friends, family, and the community.

Sarah, like we mentioned earlier, is not from New Jersey originally. Growing up in Salem she explains was an "incredible place to grow up." Aside from the famous witch trails, Sarah goes on to explain how much other history is there, including important historical locations and buildings from early settlers. "Salem was just beautiful and a great place to grow up. People immediately think about the history surrounding the witch trails, but there is so much more to the area. The homes are beautiful and full of character".

Like Mike, Sarah also knew that she wanted to study medicine and join the health care field as a career path. She left Salem and embarked to Philadelphia to study nursing at Penn University, it is here she would also meet Mike. The couple dated throughout college and got engaged four years after meeting in 2005. A few year later, in 2009 they got married at the beautiful Glen Foerd Mansion in Philadelphia, Pennsylvania. After achieving her degree, Sarah worked in the PICU for two years in Cornell Hospital in New York, as well as back in Philadelphia at CHOP for 3 years. She has since moved around in the healthcare industry over the years, helping where she could in various departments. Sarah is also pursuing her continued education and is currently enrolled in graduate school with online classes at John Hopkins University.



When Sarah and Mike were considering where they would start their family and put down roots, Collingswood had a lot same characteristics Sarah appreciated in where she grew up in Salem. "Collingswood offered a lot of history, personality and character in similar ways of my hometown. The homes all have interesting architecture and stories to be told. I loved about Collingswood." In addition to character, the convenience of being so close to the city was a huge bonus. "You

cannot beat the proximity to the city. Mike spends a significant amount of time driving to work, so it is nice to be so close to the city center. Plus having views of the city skyline while still enjoying the quiet pace of a small-town community, is just awesome", says Sarah. The Wolfs enjoyed Collingswood living so much in fact, that they convinced Sarah's mom to move from Massachusetts into their first home on Crestmont Terrace after they purchased their new residence on Collings Avenue. "My mom wanted to stay close to family, so we convinced my mom to move to Collingswood too, and she absolutely loves living here."

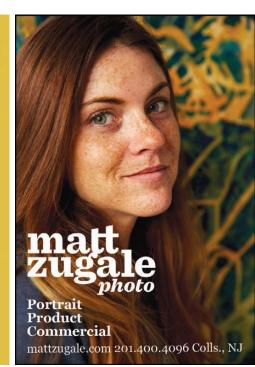
In addition to the uniqueness of Collingswood, Mike and Sarah love that there is so much to do right in town. The Wolfs consider themselves an active family and have made sure to take full advantage of all the things Collingswood has to offer while living in town. Mike loves sports, especially playing basketball

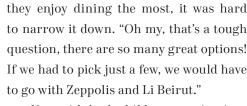
and he likes to take the kids to Knight Park or down to Cooper River. Sarah loves being outdoors and exercising and is currently taking classes at both Upcycle and Pilates at the Soul Studio, both located on Haddon Avenue. "I've really enjoyed working out in person at Upcycle. They have done an incredible job setting up bikes outside and navigating through COVID precautions during the year." Though the Wolfs added a home gym into their current home renovations, they both feel it is so important to get out into the community and support small businesses. Both are also selfprofessed 'foodies', who thoroughly enjoy the diverse variety of restaurants in town. When I asked them where

to narrow it down. "Oh my, that's a tough question, there are so many great options! If we had to pick just a few, we would have

Now with both children growing into school age, the Wolfs are finding even more activities to get involved in through the community. They are looking forward to the return of the Farmers Market, something the entire family enjoys visiting often through the spring and summer months, and hopefully the return of 'Movie Night' on Tuesdays and Thursday evenings, another activity the kids really enjoyed. Everyone who chooses to live in Collingswood, certainly has their own set of reasons for doing so. For some folks, it may be the activities or the great location. For others, it may be the things that they connect with, like a childhood memory or a sense of community. No matter the reason, we think Collingswood is always a great choice, and so did Matt and Sarah Wolfe.

We thank the Wolf family for letting us and our readers into their home and giving us a little glimpse into their lives here in town. ■







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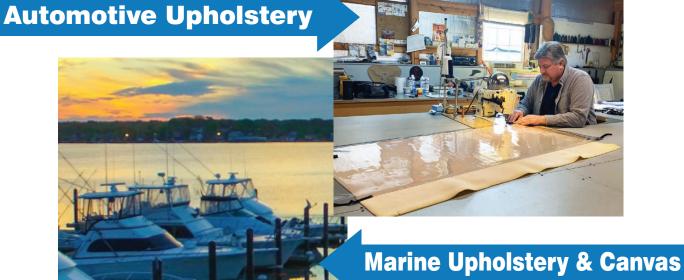
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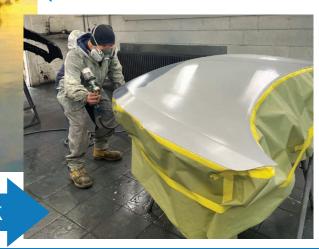
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"We have low inventory! NOW is the time to sell your house!" But why? And is now really the best time to sell your home?

Almost daily, someone asks me how the real estate market is right now. The honest answer is: it can be challenging. It depends on your real estate goals, where you're moving, and how flexible your timeframe is. Whether or not this is the right time to move is something I'd love to discuss specific to your unique needs but here are some facts:

 Collingswood has been a desirable place to live for a while now. I'm meeting more and more people who are thinking about moving over from Philadelphia to get a little more space but maintain a walkable lifestyle. As we all know, we have amazing restaurants, easy PATCO

- access, the best farmers' market, and lovely local shops. This "urban suburban" lifestyle is special and hard to find and it is why many of us moved here.
- A year ago, the real estate market was competitive in Collingswood but uncertainty about the economy and COVID led to concerns about selling. Many potential home sellers were uncomfortable having strangers walk through their houses, so they decided to stay put. At the same time, interest rates reached historic lows, making mortgages more affordable and increasing buyer demand.
- Right now, there are more buyers than sellers. There is no question, it is a sellers' market. As I'm writing this (in March), there are 9 houses for sale in Collingswood, 34 under contract/pending, and 19 have

- closed in the last 30 days. I'm sure you can do the math... but at this rate, if no new houses were listed, we would run out of inventory in **TWO WEEKS!** This is an extreme situation which drives prices up. Because of the small number of homes on the market, most houses are selling very quickly with multiple offers, usually for over asking price.
- But if I sell now, won't it be hard to buy my next house? Maybe. If you sell your house at top dollar and want to stay in town, you will also be buying in the same market. If you're moving out of town or out of state, you may have more options. Some of my clients are choosing to rent for a little while so they have more time to find their next home. If you want to stay local and buy another home because you need to upsize or downsize or your housing needs have changed, it's by no means impossible but it will require a little more patience than in years past. You might need to expand your radius of where you'd like to live, or maybe you can consider a house that needs some updating. Make sure you are working with a realtor who will think outside the box to find your next house - we need to get creative in this market.

If you need help deciding if now is the best time to make a move, or if you're just curious about the value of your home in today's market, don't hesitate to reach out for a free consultation.











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#### By KRISTEN JORGENSEN

HERE'S A NEW CHEF stepping on the scene in Collingswood with a culinary background in traditional Italian fare. With Calabrese roots, an eye for even the smallest of detail and a real passion for the art of cooking, he goes by the name of Marco Alberto Gallelli, or as you may come to know him, Chef Albertino.

Albertino's is a family owned and operated business of the Gallelli family, that comes to us from right across the bridge in South Philadelphia. And when we say running Albertino's is a family affair, we aren't kidding. In addition to Marco Alberto being the chef, his daughter Maria is the manager and marketing director. His wife, also Maria, is the warm and welcoming smile that will greet you at the door, in addition to assisting in the kitchen, preparing soups and desserts. Marco's other daughters, Monique and Vittoria, granddaughter Isabella, and Andrew,



Vittoria's boyfriend, serve in the dining room.

Albertino's established originally in 2004 on East Passyunk Avenue, or as a true Philly native might say "Pass-shunk" Avenue. The restaurant was named after Marco's middle name, Alberto, with the added suffix "tino" which referred to Marco being the youngest amongst his siblings. Chef Marco Albertino aspired to become a great chef with self-taught experience from his deep Italian heritage and over 40 years of experience in the restaurant industry working in the dining room and kitchen. The goal was to showcase food that represents true authentic Italian cuisine



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"The goal is to make people feel like they are dining in Italy, and a part of the Gallelli family home," says daughter Maria.

including signature family recipes.

Albertino's, which was now in a small and relatively hidden shopping center in Berlin, quickly earned the "hidden gem" reputation by locals. The restaurant not only grew in popularity, but also in reviews and business. They operated in the beginning with normal protocol but had to pivot just like so many other restaurants during the COVID pandemic. Though it was challenging, Albertino's made it through and made a lasting impression on the Berlin community. The Gallelli family was beyond grateful for the local following they had obtained in such a short time, but they also knew it was time to grow the business and take their dreams to the next level. Marco, Maria and his three daughters felt it was time to move on, moving closer to home, and giving Philly customers, friends, and family as well as other South Jersey residents an opportunity to enjoy their authentic cuisine.

When the amazing opportunity for Marco to make the move and bring Albertino's to a culinary town like Collingwood, there was no hesitation. The Gallelli family knew that this was the next home for their restaurant and



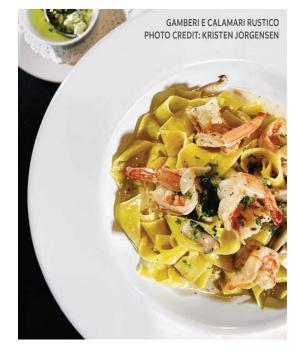




immediately started renovations and cultivating the aesthetic that was to be just as detailed in atmosphere as each dish that comes from the kitchen. A small, rustic and intimate environment with less than 50 seats, "The goal is to make people feel like they are dining in Italy, and a part of the Gallelli family home," says daughter Maria. So, when *Collingswood Living* was invited to dine with Chef Marco Alberto and his family for a private tasting, to experience a real traditional Italian dinner, we of course accepted the invitation with enthusiasm and came with hungry bellies. We are incredibly happy to report, we were not disappointed.

Upon arrival, we were warmly welcomed by mother and daughter, and given a quick tour of the front of house. The decor includes Italian inspired antiques, Calabrese pottery, dried herbs, flowers, and a vintage vibe that feels authentic and tastefully applied. The walls are treated with a traditional Italian distressed Stucco that feels warm and inspired by Rome. It is a BYOB restaurant, so of course we opened a nice red pinot noir to accompany the dishes that were already headed our way. Maria explained that the menu is comprised of a custom playlist of Italian American, authentic Italian, and traditional Italian dishes.

We started out with fresh, homemade bread that was branded with the Albertino's name across the top, so they were already scoring points for presentation. Following were three unbelievable appetizers, the 'Carciofo alla Romana Guidea', which is an artichoke dish, inspired by the Jewish community in Rome. Never did an unassuming vegetable like the artichoke take on such a delicate display all while packing a punch of flavor and texture. Marco gets his whole Roman artichokes imported from Rome, and it is served in a Jewish style (a crispy frying technique) with garlic, parsley, and EVOO. We sampled a house made 'Caesar Salad' with seasoned croutons and romaine served on a



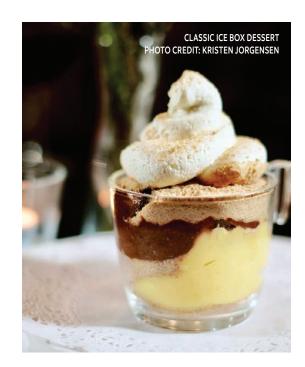
cold plate with a freshly shaved parmesan finish. Finally, the *'Gamberi e Calamari Rustico,'* a true representation of Calabrese roots, with jumbo shrimp, calamari, black olives, calabrese chile, white wine, and plum tomato.

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Between a few laughs and sips of wine, the entrees had arrived. We sampled the 'Pappardelle mare e monte' (which translates to 'the sea and mountains') a ribbon like pasta, with a silky, velvety sauce, jumbo shrimp, wild mushrooms, white wine, and light cream. An incredible veal dish, the 'Vitello di Albertino' was up next. Marco explained that the hip of the veal is domestic, and the most tender. It is thinly pounded milk-fed veal medallions, with sun-dried tomatoes, artichoke hearts, lump crab, white wine, and a house made demi-glace, in a light cream and served with blistered French beans and roasted rosemary potatoes.

As you can safely presume, we were slowing down and reaching full belly status. But who leaves Italy without dessert? So, room was made, and the desserts were delivered. As we mentioned earlier, desserts are created and house made by Maria, Marco's wife of 30 years. And after tasting her delicious creations, it explains why they have been happily married for so many years. We indulged in a classic 'Torta di Ricotta,' which happens to be "Grandmom Eva's" famous ricotta pie recipe. With a hint of citrus flavor, vanilla, sugar, and of course ricotta, this dessert is the perfect balance of sweet and savory. The second dessert, a true representation of South Philly Italian roots, and something you are not going to find in many places, the old fashion 'Icebox.' What is an Icebox you ask? Besides being delectable, it is a layered vanilla and chocolate pudding with a graham cracker crumble, and mascarpone cream finish. However, the wonder is that Maria still found a way to elevate this nostalgic dessert.

Ultimately, our private tasting turned into a traditional Italian 'family style' Sunday dinner and we knew that is exactly the way the Gallelli's hoped it to be. Beyond the food and the attention to detail, the Gallelli family hope to provide each customer with an exceptional dining experience receiving attentive, warm, and welcoming service. A rustic restaurant with gourmet food, and fine dining



service that is perfect for a date night as much as a family night out. Collingswood is so fortunate to have a distinguished food scene, but we think the added addition of Albertino's will really enliven the town with something new, something different and perhaps most important, something special. ■





F WE HAVE NOT HAD THE CHANCE to meet yet, my name is Kelly and I own Hammer & Stain Haddon Twp, a paint and create, DIY Workshop studio. We have had the pleasure of being in the neighborhood for about four years now. We started modestly in the SOHA arts building and now have the most adorable studio right off Haddon Ave. behind our neighbors Koupa Espresso Bar. I am a mom to two young children, Ryker and Remi. Ryker is trucking along through a 100% virtual kindergarten year and Remi joined our crew in February of last year. Thank goodness for a go with the flow attitude and seatbelts on this rollercoaster ride of a year.

Hammer & Stain Haddon hosts instructor guided workshops for all occasions and welcomes everyone, especially those who don't have an artistic bone in their body. Makers can jump into public workshops or request private time slots for small groups. If you're curious to check us out and would prefer not to commit to a specific project, our Open Paint sessions are a perfect casual introduction to our workshops and are family friendly! While our current workshops are limited in size we are not continued on next page







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With Spring in full swing we have projects that are perfect for all areas of your home! Looking to perk up your porch? You'd love our doormats and porch planters. Love to host? Our noodleboards and beer tables are a great addition. If you aren't quite feeling up to sharing space with others we offer take home kits for all of our projects. These are available on our site or by request through email.

The last year has shaped Hammer & Stain Haddon from a predominantly in person gathering activity to an art therapy activity that can be taken on the go or hosted virtually. For our neighbors who may prefer to have us make projects for them, we offer that service also. This has been popular for housewarming, wedding and closing gifts. It's such a pleasure to be considered for these projects as we know just how special homemade gifts can be. We are able to personalize anything



to fit your vision! Hammer & Stain Haddon lives by the motto, "Enter as strangers, leave as friends." We know how lucky we are to be in the midst of the most incredible community and we strive to be a light within.

Thank you for taking the time to read about my happy place and I look forward to the day I can share it with you! ■









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### KNIGHT PARK CLEANUP

By BEN MOORE Sustainable Collingswood

OLUNTEER TO PRESERVE the beauty of Knight Park! Happening Saturday, April 3rd and 17th.

Please join 'Sustainable Collingswood' and like-minded volunteers for a series of cleanup events at Knight Park. Now more than ever our green spaces are a critical part of our community for residents (and our wildlife friends) to enjoy.

Cleanup events will be held on the first and third Saturday of every month, Spring through Fall and begin at 9 am. Volunteers are asked to make a one-hour commitment. All ages and abilities are welcome.

community events

Sign up at Collingswood.com. For questions contact Ben Moore at beneverettmoore@gmail.com or Sandi Kelly at sandi@slk-partners.com. ■

### EASTER BUNNY **BRUNCH**

By THE POP SHOP **MEDFORD** 

RAB THE FAMILY and hop on over to The Pop Shop Collingswood for a special holiday "meet and greet" with The Easter Bunny!

Happening from 11 am until 2 pm on Sunday, April 4th, come visit the sweet Easter Bunny and enjoy all your Pop Shop favorite menu items!

Reservations are strongly suggested, call 856-869-0111. Masks required unless seated at your table. ■



### By KRISTEN JORGENSEN

THAT A CUTE CHI! Meet this Collingswood cutie, Phil. Phil is an improbably cute 5-month-old Vizsla-Chihuahua mix. He was born in Indiana but has fully adjusted to Collingswood and Sea Isle living with his dads, Alex and Patrick. Some of Phil's favorite things are leaves, his stuffed toy moose, and socks! ■





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