

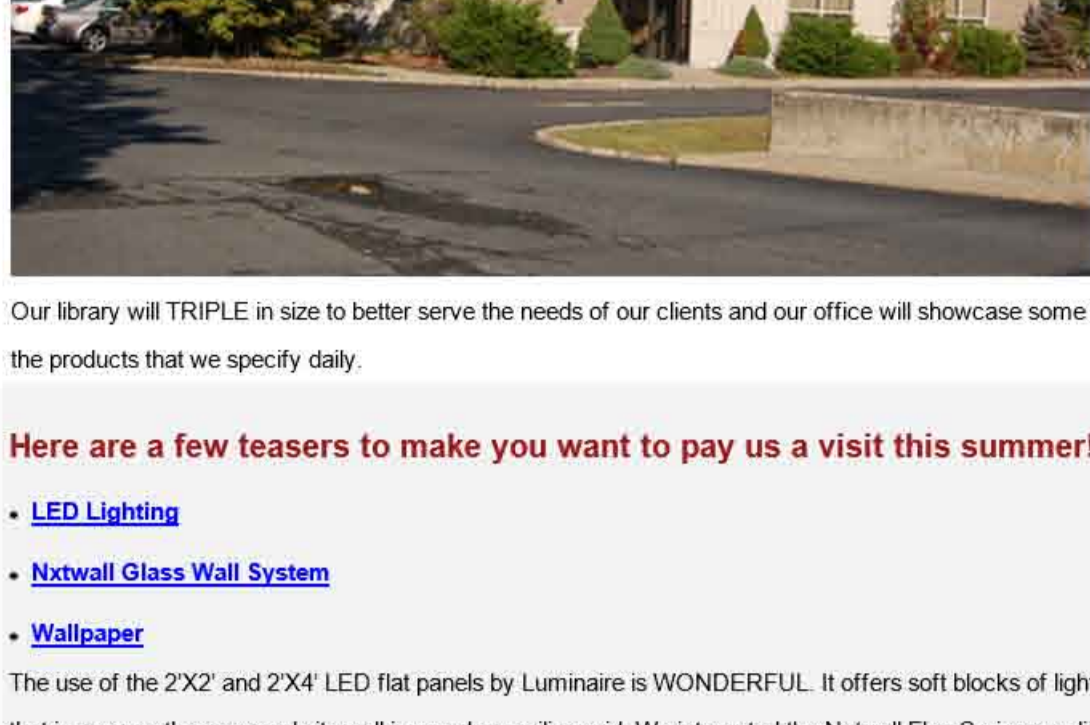
Iconic Hotdogs and Sneak Peek at the Finishes in PAR's New Office

TeamPAR is on the MOVE!

In the next few weeks the offices of PARflooring & PARsolutions will be moving into a larger building that we purchased and have been renovating over the past few months.

Our phone number will remain the same (973-292-0089) but we will all be receiving direct dial phone numbers that we will be announcing shortly.

Our address will be: 354 Route 206, Suite 2A, Flanders, NJ 07836



Our library will TRIPLE in size to better serve the needs of our clients and our office will showcase some of the products that we specify daily.

Here are a few teasers to make you want to pay us a visit this summer!

- [LED Lighting](#)
- [Nxtwall Glass Wall System](#)
- [Wallpaper](#)

The use of the 2'X2' and 2'X4' LED flat panels by Luminaire is WONDERFUL. It offers soft blocks of light that is easy on the eyes and sits well in any drop ceiling grid. We integrated the Nxtwall Flex Series anodized aluminum framed tempered glass squares with storefront glass doors into the office to offer easy interaction among team members and to allow natural light to flow through the office. This user-friendly wall system is moveable too! The herringbone patterned wallpaper will add some fun to a large common wall. We will be adding ceiling to floor panels of whiteboard wallpaper at intervals to allow for collaborative thought, project management and bid management to occur in a team friendly way.

Finishes are starting to be installed as I type... Of course, the flooring is REALLY COOL! You will have to visit to see it! Stay tuned for more details as they unfold and the move happens!

Karen's Corner



Memorial Day is upon us.... The official start to summer. Vacations down the shore, family traditions and backyard barbeques. NJ is ICONIC for many reasons.... Frank Sinatra, Thomas Edison & his many inventions, the first game of baseball ever played, Lucy the Elephant, George Washington Crossing the Delaware, Bruce Springsteen & SOME OF THE BEST HOT DOG JOINTS IN THE USA! Okay, NJ is known for many, many other great things too, but in the spirit of the BBQ season let's get into the hot dog spirit!

- [12 Hot Dog Joints That Keep You Coming Back for More](#)
- [NJ is Center of the Hot Dog Universe – Top 25](#)

When I was a kid, my dad would take us to Dickie Dee's in Newark or to the hot dog trucks in Branch Brook Park in North Newark. Italian Hot Dogs hold a special place in my memory bank.... Along with Italian Ice from Jackie's Lemon Ice in Belleville — but I am getting off track!

Recently, my father took my oldest son for hot dogs for the first time and I felt like it was a "NJ bonding experience" between grandfather and grandson. I asked him a million questions about his experience and he looked at me like I was nuts! They went to Rutt's Hut in Clifton. My son, Cole, had his with cheese and my father had his loaded. They stood to eat their dogs and Cole was most amazed at the speed at which they processed the orders. At the end of our conversation he told me it was good but did not hold a candle to a Taylor Ham, Egg and Cheese Sandwich! Honestly, I must agree. I think Taylor Ham is the true NJ meat of choice. Perhaps I will write about ICONIC places to eat Taylor Ham sandwiches next month — stay tuned!

Which is your favorite hot dog joint in NJ? Your friends at TeamPAR would love to know!

Rutt's Hut
417 River Rd, Clifton, NJ

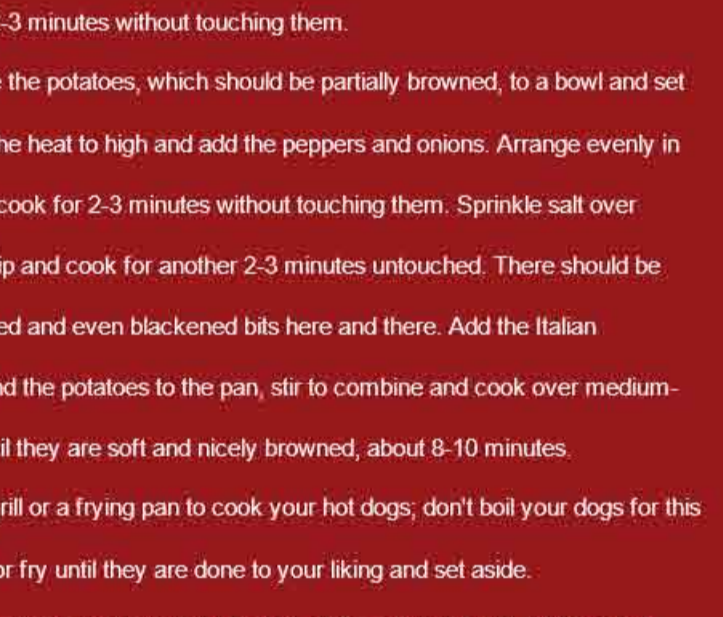


Try the ripper --- Deep-fried so perfectly that the skin rips apart!

Rutt's Hut "ripper" has been named one of the best hot dogs in America by USA Today. They are called rippers because the casing rips a bit when the hot dogs are deep-fried, leaving them perfectly crispy and delicious. The menu also features hot dogs known as "crematers" and "wellers", but the ripper is what Rutt's Hut is famous for. Don't forget to add some of their amazing relish on top of your hot dog, and save room for their renowned onion rings too!



New Jersey Italian Hot Dog Recipe, by Hank Shaw



Prep time: 10 minutes
Cook time: 35 minutes
Yield: Serves 4-6

Ingredients

- Ideally you would find the special pizza bread roll, which is round, like a muffuletta roll. These can be hard to find, though, so use a good sandwich loaf.

Try to avoid using a hot dog bun; those are too small for the Jersey dog.

- 1/4 cup olive oil
- Salt
- 2 pounds potatoes, peeled and cut into 1/2 inch chunks
- 2 medium green peppers, sliced into strips
- 1 large yellow or white onion, sliced into strips
- 1 teaspoon Italian seasoning, or a mixture of oregano, basil and rosemary
- 8 beef hot dogs, preferably with natural casings
- 4 sandwich buns
- Mustard

Method

1. Heat the olive oil in a large frying pan or skillet or griddle until it shimmers. Put the potatoes in the pan in one layer and fry on medium-high heat for 2-3 minutes without touching them. Use a metal spatula to scrape the potatoes off the bottom of the skillet, flipping them. Sprinkle salt over the potatoes, and cook for another 2-3 minutes without touching them.

2. Remove the potatoes, which should be partially browned, to a bowl and set aside. Turn the heat to high and add the peppers and onions. Arrange evenly in the pan and cook for 2-3 minutes without touching them. Sprinkle salt over them, then flip and cook for another 2-3 minutes untouched. There should be some browned and even blackened bits here and there. Add the Italian seasoning and the potatoes to the pan, stir to combine and cook over medium-high heat until they are soft and nicely browned, about 8-10 minutes.

3. Heat a grill or a frying pan to cook your hot dogs; don't boil your dogs for this recipe. Grill or fry until they are done to your liking and set aside.

4. Liberally smear mustard on both sides of the sandwich roll. Add two hot dogs per roll and top with as much of the potatoes, peppers and onions as will fit.

Serve at once.

[READ MORE >>](#)

What's happening?

NeoCon® Karen & Tina will be attending NeoCon in Chicago from June 12 – June 13th to ensure we have all the latest commercial interior trends and products at our fingertips to solve all your needs!

- Are you also attending the show? Let us know!
- Do you have a project that needs our attention? Call us for a design consultation.

LeadingAge® New Jersey Alexa & Jodi will be showcasing TeamPAR's services @ Harrah's in Atlantic City on June 14th during the Leading Age NJ Annual Meeting & Expo. [We hope to see many of our Senior Living clients & friends at the show!](#)

IFMA™ New Jersey Chapter The International Facility Management Association New Jersey Chapter (IFMA-NJ) hosted a Tour of Prolong Pharmaceuticals, LLC on Wednesday, May 10. TeamPAR proudly wore Prolong shirts and was welcomed as an honorary part of the Prolong team. It was a lovely privilege to be a part of the Prolong team for the day! Alexa Varro, TeamPAR's Director of Sales, spoke on behalf of TeamPAR and presentations were made by Prolong executives introducing their Sanguinate™ product and their state-of-the-art manufacturing facility, located right here in NJ! It was a fantastic event which hosted about 70 people that could network and peruse Prolong's new offices, designed by TeamPAR.

