



"We must always have old memories and young hopes." ~Message from a Fortune Cookie



WILDWOOD by-the-sea: Nostalgia & Recipes *Polar Cub to Jimbo's*



BY ANITA HIRSCH

Jimbo's in North Wildwood at 25th and Atlantic Avenues, is a family restaurant that is also part of a family history in the Wildwoods.

In 2007, Jim Muccie and his wife Bernadette, purchased the Athens Restaurant from Harry Karamansoukis. The 175 seat restaurant, built in the sixties, was patterned after Howard Johnson's restaurants with their unique roof slant and plate glass windows. When Harry wanted to retire, he hoped to sell the restaurant to someone who would continue it as a restaurant and keep the integrity of the outside. He was only getting offers from builders who wanted to demolish it and build condos. It finally closed in 1999. Jim and Bernadette bought the property, promising to maintain it as a restaurant, and renamed it Jimbo's.

Jim's father, Tony, began in the concession business as a partner with his Trenton childhood friend Jim Konides and their wives, Mary Muccie and her sister Rose Konides. Rose and Jim Konides started with an Aloha Tropical Drink concession in 1956. Eventually the partners owned four beverage businesses on the Boardwalk. In 1958, Tony Muccie opened the Polar Cub concession, an ice cream shop next to the Hawaii Tropical Drink concession across from Hunt's Pier. On a busy day, Tony made 16-18 flavors of hard ice cream, Italian ices, red dipped candy apples (almost 2000 a day which he sold to 4 stores), frozen bananas, cotton candy and soft pretzels. The beverage concessions closed when partners, Rose and Jim Konides retired in 1992, and Tony kept the Polar Cub open until 1998. Mary and Rose have since passed away. Jim Konides operates a hotel in North Wildwood with his son Nick. Tony Muccie, now 85, can be found working in Jimbo's.

Jim Muccie worked in the family concessions on the Wildwood Boardwalk for his uncle and father. After graduating from Trenton High School, Jim went on to Drexel University, graduating with a Business Management degree. He worked for Aramark and was the General Manager of food and beverage at the Boardwalk Hall and the Atlantic City Convention Center until 2006.

Although Jim's connection to Food Service was in management and not production, he learned on the job at Jimbo's. He wasn't a trained chef, but he knew what he wanted

to serve, so he learned to cook. All of his omelettes are made from fresh ingredients. He learned to make creamed chipped beef which is a popular item on his breakfast menu. He also prepares Scrapple, a Philadelphia request. Jimbo's is one of the best breakfasts in the Wildwoods.

Jim supports local suppliers, buying from local farms, bakeries, and the Lehigh Valley Dairy here on the island. Jim has been building up a local clientele as well as his tourist business. He is involved in the community and is a volunteer fireman. Jimbo's sponsors a little league team. He donates to local causes including the Light the Night in the fall which benefits the Lymphoma Society. All the profits from the sale of Jimbo's T-shirts goes to the Lymphoma Society. It has been five years since Jim learned that he had a lymphoma and now that he has gotten to the five year mark, he will be celebrating this year.

Jimbo's

EASY LUMP CRAB CAKES



- 1 lb lump crab meat
- 2 eggs beaten
- 1/2 small red pepper, finely diced
- 2 tablespoons Dijon mustard
- 1 tablespoon mayonnaise
- 1 teaspoon Old Bay crab seasoning
- Juice of one whole lemon
- 2 teaspoons Worcestershire Sauce
- 1/2 cup to 1 cup Panko bread crumbs

Empty the crab into a large bowl, sort through, looking for pieces of shell to remove. Beat eggs and add pepper, mustard, mayonnaise, crab seasoning, lemon juice and Worcestershire sauce. Slowly add crab meat. Don't be too rough, mix together slowly so not to break up the crab. Add enough bread crumbs to keep it together. You have to feel the mixture, so use hands to mix it. You don't want the mixture to be too wet or dry. Let mixture set-up in refrigerator for about an hour before forming into cakes. Once formed, cook in a hot frying pan in vegetable oil. If you chose to broil cakes, spray with olive oil before placing in broiler. Serve with lemon wedges and cocktail sauce. Yield: 8 cakes



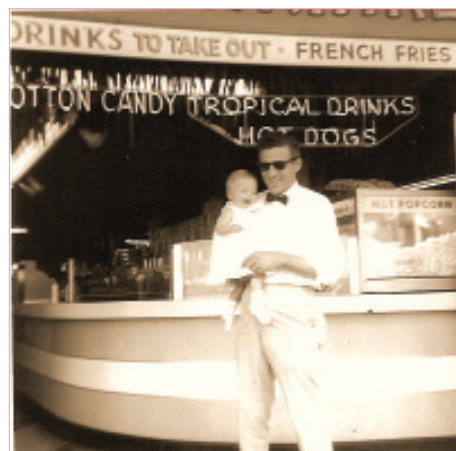
Tony Mucci and Jim Konides at Polar Cub



Little Jim Muccie at the Polar Cub



Mary Muccie in the early days on the boardwalk at Polar Cub



Tony Mucci holding his son at their new family business in 1958.

Thank you Jim & Tony Mucci, as well as Wildwood Historic Society for the photos. To read more on Aloha Tropical Drinks go to www.funchase.com and click on Cuckoo for Coconut Heads
Jim, may you continue to be cancer-free for many years to come.



The Polar Cub remained a favorite ice cream spot on the Wildwood boardwalk up until closed in 1998. This photo is circa 1970s. Hawaii Tropical Drinks and Polar Cub were next to one another on the boardwalk between Juniper & Poplar Aves.



Where Jimbos is today, once stood the Dr. Margaret Mace Hospital that opened in 1915. It remained in operation until 1950. It held 40 beds. Extra cots were sometimes set up in case of emergencies. It had x-ray equipment, an operating room and was open 24 hours a day. Every Wednesday was Tonsil Day and Dr. Sheppard from Millville came and did up to 20 operations a day. Major surgery was performed by many famous surgeons from Philadelphia. Over 6,000 babies were delivered by Dr. Mace. It was built by Frederic Sutton, who perished on the Titanic.



The Athens Restaurant which replaced Dr. Mace Hospital in the 1950s.



Tony & Jim at the end of another successful season at Jimbo's, 2011