Cozy Morley is a living legend in the Wildwoods. Now 85 years old, he retired to Florida in the winter and North Wildwood in the summer with his beloved wife of almost 25 years, Bobbie. Cozy and Bobbie met when she was a waitress at Cozy’s.

Not too many years ago, Cozy was appearing at the Lighthouse Point. A capacity crowd of his admirers were there waiting to hear Cozy sing: “On the Way to Cape May”. Or another song the audience loved was “When Your Old Wedding Ring Was New”.

His fans waited to hear him tell the same old jokes. He told the one about the Philadelphia cop who saw a horse die on Moyamensing Avenue. When he was filling out his report, the cop realized he couldn’t spell Moyamensing so he dragged the horse to Second Street.

Another joke that the audience loved to hear was the one about the time his mother got him his first banjo. Cozy said that he and his mom stood outside the pawn shop looking at the banjo inside and she said “are you sure this is what you want?” He said “yes”, so she picked up a rock.....

There was a three day tribute which included a parade and a roast. The then North Wildwood Mayor Aldo Palombo called Cozy “Mr. North Wildwood; he is an institution. He brought good times to the Wildwoods,” and “his exit from North Wildwood severely impacted upon the business in the entertainment section.”

His wife Bobbie says Cozy still enjoys entertaining friends and family in his home. He will play the banjo and the piano and repeat some of his jokes. Bobbie planned a surprise party for him in April for his 85th birthday. “He is still the most loved and beloved local entertainer and humanitarian,” says Bobbie Morley.

Thank you to Cozy Morley, Bobbie Morley, Mariellen Hawthorne, the Wildwood Historical Museum, and Bob Farsburg for helping with this article.

Cozy Morley’s Club Avalon in North Wildwood in the late 1950s. (L-R) Teddy Squadowski (aka Squash), Joe McMonagle (Grandfather of editor/publisher Dorothy McM. Kulisek) and Cozy Morley

Ingredients for Clams Casino:

- 18 (approx) fresh littleneck clams, cleaned & shucked
- 3 Tb olive oil
- 3 oz. diced pancetta or bacon
- 1 cup diced red bell pepper
- 1/3 cup chopped shallots
- 2 large garlic cloves, minced
- 1/4 tsp dried oregano
- 1/3 cup dry white wine
- 3 Tb fresh parmesan
- 3 Tb shredded mozzarella
- Salt and fresh black pepper
- 3 Tb grated Parmesan

Preheat your oven to 500°. Line a heavy baking sheet with foil, and arrange your clams. Mound the vegetable mixture on top of each one. Mix your remaining parmesan with the shredded mozzarella. Generously sprinkle on each clam, and bake approx 10 minutes until cooked through and golden. Cozy says “Enjoy”!

A postcard of Eddie Suez Club Avalon

Cozy Morley at the dedication of his statue in Cozy’s Corner in 2003.

Clams Casino

America, for me, has been the pursuit and catching of happiness.” ~ Aurora Raigne

WiLDWoood by-the-sea: Nostalgia & Recipes

COZY MORLEY

by Anita Hirsch, author of “Wildwood-By-The-Sea: Nostalgia and Recipes”