

# BEACHCOMBER.....*"Let us take a journey down the Shore to see what we can find..."*

## The Hottest New Treat At The Jersey Shore



*Left: One of the reasons for Broad Street Dough Company's initial success is its menu, which features a variety of traditional and specialty donuts.*

*Below: Owner Desdemona Dalia puts the final touches on an order.*

Forget the cupcakes! If you have a hankering for a sweet delight, chances are your craving can be satisfied with a hot, fresh, made-to-order donut treat. Conceived by dreams and with a lot hard work, three up and coming shore area donut shops are setting the bar for hand-dipped, fresh-made goodness.

### **Broad Street Dough Company**

2005 Route 35 North, Oakhurst,  
(732) 531-1401

[www.broadstreetdoughco.com](http://www.broadstreetdoughco.com)

**Facebook:** [www.facebook.com/pages/Broad-Street-Dough-Co/251774848334090](https://www.facebook.com/pages/Broad-Street-Dough-Co/251774848334090)

**Instagram:** [instagram.com/broadstreetdoughco](https://www.instagram.com/broadstreetdoughco)

**Hours:** Mon. - Fri.: 6:30 AM - 5:30 PM; Sat.: 7:00 AM - 5:30 PM and 9:00 PM - 12:00 midnight (summer only). Sun.: 7:00 AM - 3:00 PM

The newest area made-to-order donut shop opened its doors in June 2014 and has seen a constant flow of customers to its counter. Owner Desdemona Dalia got the idea for a fresh, made-to-order donut shop a few years ago while on vacation in the Outer Banks. "A store there

had fresh donuts that were made to order, and they were so good," Dalia explained. A baker at heart, she sat on the idea for a while but knew she could figure out how to make the same type of donut batter that was free of preservatives and additives. Last year, Dalia decided it was time to take action and perfected the idea of fresh donuts made to order.

Dalia explained that Broad Street's donut batter is made fresh every twenty to thirty minutes. "Nothing is pre-made, nothing sits overnight, and nothing sits around. Everything is fresh and made-to-order," she said.

One of the reasons for Broad Street Dough Company's initial success is its menu, which features a variety of traditional and specialty donuts.



Traditional donut offerings include plain, glazed, powdered sugar, cinnamon-sugar, chocolate, and jelly. For customers who desire a bit more, specialty donuts include the “All American,” which is topped with peanut butter and black raspberry preserves, or the “Route 35,” which is topped with chocolate icing and M&Ms. Other favorites include the “Broadwalk,” topped with vanilla icing and rainbow sprinkles; the “Island Broad,” topped with lemon icing and coconut; and the “Dess & Jess,” topped with vanilla, caramel, Heath-bar crunch, and almonds (aptly named for Dalia and store partner Jessica McMullen). Special donuts are also featured on the menu and announced via social media.

Broad Street Dough Company also offers “Vlugen” Donuts, which are vegan/no gluten, as well as inside out and stuffed donuts. Single donuts are \$1.59, Inside Out/Stuffed Donuts are \$1.99, Vlugen Donuts are \$2.59, and combinations, boxes, and bundles are available.

Among the bestselling donuts are the “Nantucket,” topped with caramel and sea salt, and the “Mulberry Street,” a stuffed donut filled with cannoli filling and topped with powdered sugar.

Broad Street Dough Company relies heavily on promotion through social media. Instagram and Facebook feeds of daily donut specials and photos of customer visits are updated several times a day. “Because of social media, we had a line here on our grand-opening day,” said Dalia. During the summer of 2014, customers from as far away as Canada the United Kingdom visited Broad Street Dough Company and had their visit featured on Broad Street’s social media feeds.

Dalia’s dream of creating a fun environment for customers who enjoy her product has resulted in success and a feeling of accomplishment. “I’ve never hustled so much in my life, but it’s worth it,” she said.



Jill M. O'Connell

**Top That! Donuts** are made to order in 120 seconds, from start to finish, using fresh batter with a combination of all types of toppings.

### Top That! Donuts

210 Ocean Avenue, Point Pleasant Beach, (732) 899-2552

[www.topthatdonuts.com](http://www.topthatdonuts.com)

**Email:** [info@topthatdonuts.com](mailto:info@topthatdonuts.com)

**Facebook:** [www.facebook.com/topthatdonuts](http://www.facebook.com/topthatdonuts)

**Instagram:** [instagram.com/topthatdonuts](https://www.instagram.com/topthatdonuts)

**Hours:** Sun. - Thurs.: 6:30 AM - 3:00 PM  
Fri. - Sat.: 6:30 AM - 4:00 PM

Chris Wolowitz and his wife, Danielle, visited the Jersey Shore for years before deciding to permanently move to Point Pleasant in 2007. After starting a family, they knew they wanted to start a business they could call their own right here at home. While on vacation, a visit to a gas station that was serving warm donuts last year set the wheels in Wolowitz’s mind turning.

“When the legendary Hoffman Donuts in Point Pleasant Beach closed their doors, there was a void that needed to be filled. I was thinking this concept would work perfect. There’s nothing like this in town,” he said. With backgrounds in marketing and restaurant management, Danielle and Chris wanted the store to have a retro, beachy feel, and by luck, family friend Kelly Jedry was returning to Point Pleasant from California. Her background in graphic design and restaurant management made her

the perfect manager, and they worked together to make the concept and idea a reality. Fast forward to April 2014, and Top That! Donuts opened to the public.

Donuts are made to order in 120 seconds, from start to finish, using fresh batter with a combination of all types of toppings. Customer favorites include “The Springsteen,” vanilla glazed with red, white, and blue sprinkles; the “Point Beach,” topped with cinnamon and sugar; and “The Hangover,” topped with maple glaze and bacon pieces. Patrons can request custom combinations of any fillings and toppings. Single donuts are \$1.54, with discounts on half and dozen boxes. Daily and holiday specials are available and announced through active social media feeds on Facebook, Twitter, and Instagram.

Top That! Donuts also features special events, such as story time for children on Fridays at 10:30 AM and various contests. The store has a special Kids Cove, complete with children’s books and coloring books and crayons. Birthday parties for both children and adults where guests can make their own donuts are becoming popular. “We had a birthday party here for a thirty-three year old, and everyone had a lot of fun,” said Wolowitz. Collages of vintage sum-

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Jill M. Ocone

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mer beach photos adorn the walls, and customers enjoy finding their relatives having fun in the "good old days." One other key piece of the store's décor is a scale from the original Hoffman's Donuts, given to the owners by Joe Leone Intronza, owner of Joe Leone's Italian Specialties who now occupies the former Hoffman's Donuts location.

Top That! Donuts is proud to offer Turnstile Coffee, which is based out of Belmar, as well as Hoffman's vanilla ice cream (from Point Pleasant Beach). During the summer season's evening hours, a little known secret is that their location is an excellent spot to watch the summer fireworks. "Customers can relax with a fresh donut while watching the fireworks from the best seat in the house," said Wolowitz.

The shop's management enjoys supporting local schools, organizations, and causes including Point Beach and Boro schools, St. Peter School, and Point Pleasant Beach Little League. "We aren't looking to replace Hoffman's Donuts, but if we can help create new memories while staying focused on family and giving back to our community, that's what this town is all about" he stated.

**Uncle Dood's Donuts**

4 Robbins Street, Toms River, (609) 462-3517  
**Email:** unclodoodsdonuts@gmail.com  
**Facebook:** www.facebook.com/UncleDoodsDonuts  
**Hours:** Tues. - Fri.: 6:30 AM - 3:00 PM; Sat. - Sun.: 6:30 AM - 1:00 PM

Six years ago, Uncle Dood's owner, Dom Livolsi, waited on line for forty-five minutes at a fresh, made-to-order donut shop in Ocean City, Maryland with his now wife. "It was a life changing experience," said Livolsi. "I decided I was going to master how to make fresh donuts."

With no formal culinary training other than having an interest in cooking, Livolsi used his friends and family as "taste testers" of sorts, and eventually mastered the process. He and his wife decided to take the plunge to open a storefront, and Uncle Dood's Donuts was born. "It's a pet project turned fun," said Livolsi. "I kept my fingers crossed that someone else would like what I could do besides me."

After opening in May 2012, Uncle Dood's has seen nothing but success, and the steady stream of customers proves that others have embraced Livolsi's concept.

While the traditional plain, powdered, and cinnamon donuts are on the menu every day, the specialty, hand-dipped donuts change month-

ly. Every three months a "People's Choice" menu is offered, which is decided by customer comments on their Facebook page. "Sometimes customers come in with pitchforks and torches when their favorites are taken off the menu for the month, but they'll find a new favorite," said Livolsi.

The "Vermont Swine" donut, which has maple icing and bacon bits, is Uncle Dood's best selling donut. "When the Vermont Swine is on the menu, we go through about 1,500 pounds of bacon that month," said Livolsi. Other customer favorites include the "PB Cups" donut, with peanut butter icing and chocolate sprinkles; the "Bed Rockin" donut, with vanilla icing and Fruity Pebbles; and the "Great Pumpkin" donut with vanilla icing, pumpkin pie filling, and gingerbread crumble. Customers can request any combination of available fillings and toppings.

Customers may want to call ahead to place their order, even the day before, as Uncle Dood's has been known to sell out quickly, especially on weekends. "With a feature article this February in *The New York Times*, as well as being ranked as one of the top twenty-five donut shops in the nation on *New York Magazine's* Grub Street Review list, I know our donuts are worth it," said Livolsi.

—Jill M. Ocone



Jill M. Ocone

**While the traditional plain, powdered, and cinnamon donuts are on the menu every day at Uncle Dood's, the specialty, hand-dipped donuts change monthly.**

## A Few More DONUT SHOPS

### Mueller's Bakery

80 Bridge Avenue, Bay Head,  
(732) 892-0442

www.muellersbakery.com

Email: contact@muellersbakery.com

**Facebook:** www.facebook.com/muellersbakery

**Instagram:** instagram.com/muellersbakery

**Hours:** Open Feb. - Dec., Mon. - Sat.:  
6:30 AM to 6:00 PM; Sun.: 6:30 AM -  
4:00 PM

*Donuts: glazed, chocolate frosted, cinnamon jelly, powdered jelly, jelly stick, powdered, Boston cream, powdered cream, cinnamon, assorted crullers, apple fritter, and cinnamon rolls. Also, Mueller's Famous Crumb Cake and much more. Mueller's is the ultimate bakery at the Jersey Shore.*

### OB-CO's Donuts

547 Fischer Boulevard, Toms River,  
(732) 270-3882

www.obcosdonuts.com

**Facebook:** www.facebook.com/pages/OB-COs-Donuts-OFFICIAL/115117865243127

**Hours:** 6:00 AM to whenever they sell out

*Donuts: plain, chocolate, vanilla, strawberry, jelly, cinnamon jelly, cream, cinnamon, powder, glazed, chocolate frosted glazed, vanilla frosted glazed, raised, cinnamon croissant, powder croissant, plain knot, cinnamon knot, powder knot, cinnamon crunch, Boston mini, jelly mini, Brooklyn mini, lemon mini, jelly squares, lemon squares, cannoli imagine mini, and holiday donut. Specials: apple fritter, cinnamon swirl, cheese pocket, cinnamon twist, jelly stix, lemon stix, jelly log, éclair, Boston cream, Brooklyn jelly, lemon, peanut butter and jelly, and birthday donut. Crumb Cakes: original crumb, chocolate crumb, marble crumb, German butter crumb, blueberry crumb, and raspberry crumb.*

### Shore Good Donuts

1211 Long Beach Boulevard,  
Ship Bottom, (609) 492-0100  
www.shoregooddonuts.com

**Email:** shoregooddonuts@comcast.net

**Facebook:** www.facebook.com/pages/Shore-Good-Donuts/194074517310067

*Specialty donuts, soft serve ice cream and hard ice cream cones, dishes, and our one-of-a-kind shore good donut sundaes. Hot and iced coffee, cold drinks, outside seating. Just a block from the beach.*

## Historic Hauntings At The Shore



Paul Scharff

**The Seabrook-Wilson House in Port Monmouth, formerly known as The Spy House, is now the Bayshore Waterfront Park's activity center. Park representatives state the historic home is not haunted, nor do they want it to be known as such.**

There's a chill in the air, and for many, the Halloween season is a favorite time. In addition to the autumn traditions, stories of ghosts and spirits at the Jersey Shore have been passed down from generation to generation. And while most are unsubstantiated by science, these tales make for good stories to tell around a fall bonfire. Here we present a few.

### The Spy House Specters

The Seabrook-Wilson House in Port Monmouth, informally known as The Spy House, is now the Bayshore Waterfront Park's activity center and part of the Monmouth County Park System. Added to the National Register of Historic Places in 1974, the building is one of the oldest surviving houses along the bayshore and one of the first homes built along the New Jersey shoreline.

Some sources cite the building's construction as early as 1648, but according to the Monmouth County Park System, the house began as a small cabin in 1720. Over the years, the building was used as a private home, a meeting hall for British military and colonists, a pirate hangout, a boarding house/inn, a bordello,

and a museum.

Park representatives and local historians might dispute claims about the building having a haunted history; however, if one believes the tales told by former museum curator Gertrude Neidlinger in the mid-1970s and 1980s, then The Spy House was one of the most haunted places at the Jersey Shore.

Neidlinger, who passed away in 1998, told museum-goers accounts of several spirits and apparitions. These included Abigail, who sobbingly stared at the sea while waiting for her husband to return; an angry sea captain; the ghosts of former residents Reverend William Wilson and Penelope Stout; and a pirate named Robert. Neidlinger's claims were featured in a 1988 issue of *COAST Magazine* (the former name of this magazine), and while unsubstantiated by officials, the tales did result in many ghost hunters visiting the building during the '70s and '80s.

Restored in 2009 by the Monmouth County Park System, visitors can decide for themselves if there is any merit to Neidlinger's anecdotes of ghostly encounters.

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