

groundbreaking achievements of both military and civilian African American men and women who answered the call to serve their country during the World War II and Korean War eras in the laboratories of both Camp Evans and Fort Monmouth.

Also located within the Marconi Hotel is a detailed replica exhibit of Marconi's wireless jump across the Atlantic, which shows how wireless telegraph works along with Morse code.

The InfoAge Science and History Center offers school groups the opportunity to supplement what is being taught in today's classroom by visiting the campus and the museums. One of InfoAge's visions is a parking lot filled with yellow school buses brimming with students of the generation that's going to develop the next phase of technology. "The founders of the next Silicon Valley will hopefully have visited InfoAge and been inspired by what they saw," said Doran. A host of experts in a wide range of topics are available to present at events held by local groups, businesses, conferences, and community organizations through **InfoAge's Speakers Bureau.**

With plans for more museums, exhibits, and displays in the works, the InfoAge Science and History Center continues to evolve with the present while preserving the past for future generations.

—Jill Ocone

The InfoAge Science and History Center at Historic Camp Evans is located at 2201 Marconi Road in Wall Township. It is open Wednesdays, Saturdays, and Sundays from 1:00 PM to 5:00 PM. Admission: \$7. (ages 13 and up); \$4. (ages 12 and younger). Visitors are encouraged to dress for weather as you will be outside as you travel to the various buildings. Parking is free. Special events and group/school tours are available by appointment.

In order to continue honoring veterans and providing a place of learning for all, InfoAge offers yearly memberships and accepts tax-deductible donations. To learn more, volunteer, or donate, visit www.infoage.org or call (732) 280-3000.

Jersey Shore BBQ

Smoking the Shore One Rack at a Time



Doug Walsh, owner of Jersey Shore BBQ in Belmar.

The intoxicating smell as you walk into Belmar's Jersey Shore BBQ (JSBBQ) is so full of smoky richness, you can almost taste your meal before you've even ordered it. That tantalizing aroma and the non-stop cycle of customers is evidence that owner Doug Walsh knows BBQ like nobody else.

Walsh spent a few years living in Texas, and after helping a buddy with a BBQ catering gig on a ranch, he fell in love with the process of preparing BBQ and began cooking it himself. "Texas BBQ has such a unique, smoky flavor. My passion is creating that taste, and after cooking for friends and family, I launched my own business called Jersey Shore BBQ Catering," Walsh said.

After catering out of his Point Pleasant home for three years, Walsh looked for a commercial kitchen to house the catering business. The Belmar location fell into his lap, and he opened the restaurant in 2010.

"We took a leap and my passion turned into a career," Walsh said. During JSBBQ's first four years, Walsh also worked full-time as an information technology consultant during the day until he decided to focus full-time

on the restaurant. JSBBQ is a family business, with Walsh's wife, Dana (who serves as their coordinator of donations and outreach), and his children, Grace (seventh grade) and Douglas (sixth grade) helping with catering events and in the store.

In March 2017, the Walsh family, along with Denis Barnao, opened a second location in East Brunswick.

JSBBQ promises a consistent, savory, slow-cooked, artisanal experience. Everything on the menu, except for the rolls and beverages, are made in-house from scratch, including the sauces. Their casual Belmar atmosphere combines a down-home Texas feel with a laid back beach vibe typical of the shore.

It takes JSBBQ between sixteen and forty-eight hours to prepare one meal, which is why top-selling items like the brisket and ribs often sell out quickly, especially on Fridays and Saturdays. Service Manager Dan Serpi said, "Our attention to traditional BBQ detail is what sets us apart from other places. If we run out of brisket, which we often do, we don't sacrifice quality by rushing another batch."

Walsh explained the process to cre-

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Jill Ocone