Angelo Lino Delgrossio, retired professor of Electrical Technology and Dean of Student Affairs, died on Sunday, November 28th at Cape Cod Hospital in Hyannis, Massachusetts. He was 86 years old. Death was due to pneumonia resulting from a serious fall at his home in South Yarmouth.

Born in New York City on January 21, 1924, he is survived by his wife, Andrea Delgrosso, whom he married in 1948. His first wife, Vera, passed away in 1984.

In 1943, after enlistment in the U.S. Navy, Angelo was sent to Yale University where he received a B.S. in Engineering. He was then sent to the U.S. Naval Academy at Annapolis as Reserve Midshipman and commissioned Ensign in December 1944. He served on the aircraft carrier U.S.S. Hancock and was awarded two Battle Stars.

He taught for two years at Manhattan College before becoming a member of the original faculty of Westchester Community College in 1948. He taught Electrical Technology, became Coordinator of Student Affairs and then Dean of Student Personnel Services. He also became one of the most beloved figures in the history of Westchester Community College. Angelo retired in 1986 after 38 years as teacher, friend and mentor to thousands of WCC students who knew him only as “Mr. D.”

From his funeral eulogy: “Angelo Delgrossio positively touched the lives of countless individuals through his experiences in the Navy, Westchester Community College and his life in New York and Cape Cod. He had a wonderful sense of humor, was incredibly generous and was a lifelong Yankee fan despite moving out of New York.

“We thank God for the blessing of Angelo in our lives, loving husband, father, grandfather and great-grandfather. His life was a gift to us all, and his smile, joy for life, love and concern for others will live on in our hearts forever.”

The family has asked that memorial donations be made to the Alzheimer’s Association and/or the Angelo Delgrossio Scholarship Fund at WCC. Checks for the scholarship fund should be made out to the Westchester Community College Foundation, indicating that it is for the Angelo Delgrossio Scholarship Fund. Mail to WCC Foundation, Hartford Hall, 75 Grasslands Road, Valhalla, NY 10595.

On Wednesday evening, December 8th, the Westchester Community College Foundation welcomed nearly 100 alumni and college retirees to its third annual “Holiday Homecoming”, an event which is becoming more popular each year.

The entire first floor of Hartford Hall, the state’s and usually quiet “masnion on the hill,” was filled with partygoers and all were in the best of holiday spirits as they sipped wine and sampled the tempting hors d’ouevres. The Dean of Academic Affairs’ office became a disco for the evening and DJ Ed Tatten of ChewyDown productions provided the music.

Alumni were delighted to see many of their former professors and the feeling was mutual. The retirees who attended included some who were recently as this summer and others who have been retired for decades. (See photo, page 4.)
I mention this—the bakery is in Baltimore!

I was given quotes over the phone, only via e-mail. And they don’t have an appointment policy so people can make this rite of passage memorable? Cakes that I had in mind just aren’t found at the bakery. That’s okay for picture cakes, pies, cookies and the like.

But I wanted something different—something that would remember. With a design in mind, I went to the one place I knew could pull this off—Charm City Cakes and Chef Duff Goldman. The “Ace of Cakes” of Food Network fame. My method was to surf the internet, searching for more information on the company and hopefully picture of the cakes.

The company’s website is fabulous. It gives the background of the pastries they have created, the flavors they offer (more variety than Baked Alaska), their contact information, photos of cakes they have created, the prices they charge, theminimum price for any cake is $500. Pricing is determined based on the number of servings and if there’s a design on the cake. Once you figure out roughly what you want the cake to look like and how many people you need to feed, they can give you a pretty accurate price estimate.

Now I had to decide what the cake would look like, figure out the flavors and how many people you need to feed, to get you a pretty accurate price estimate.

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I wasn’t sure if I wanted a tiered cake, that would look like and of course meeting everyone we knew and their families, adding that I would get you inside. But an appointment we had and were allowed into the inner sanctum!

When we saw that this is not your average home town bakery. A plain red brick building topped with wrought iron let- ters proclaiming Charm City Cakes. No other signs, no windows to look through, but a place where the pastries to drool over. And of pastries to drool over. And of pastries to drool over. And of pastries to drool over. And of pastries to drool over. And of pastries to drool over.

With that in mind, I sat and pondered. How can I make the conversation at the bakery as everyone came out to see the cake on display?

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“I was always glad to give back to Westminster Community College, which has given me so much” – Peter Tascio

Peter Tascio graduated from WCC with an AAS in Performing Arts in 2003. Since then he has been an actor in several plays, worked with the Philosopha Honors Club, the Music Club and Phi Theta Kappa. He also produced on stage at the York Theatre, a musical based on the experiences of Margaret Stebbins and the I AM series. He is a playwright and a screenwriter. He was a volunteer at new student orientation and open house events.

Peter Tascio, class of 2003, was the keynote speaker at the 2010 Scholarship Awards Ceremony which was held on October 13. A gifted musician, music teacher and performer, Peter Tascio has gone on to great heights as a musician. Jack Kent Cooke scholarships with a total value of $140,000. He is now a freelance musician who plays jazz, rock, folk and blues gigs around the tri-state area. He has also created “Group Guitars For Grown-ups” for the over 30 and 40-year-olds who may have missed their calling as rock stars!

By Gina Pelliccio (2000)

Culinary Arts Grad Stacey Cohen Helps Create A Fairy Tale Wedding Cake

Stacey Cohen graduated from WCC’s Culinary Arts program in 1995, and shortly thereafter she was hired as the Executive Pastry Chef at the Tarrytown House Conference Center. Last year she decided to make a career change; she accepted a position as pastry chef for La Tulipe Dessert in Mount Kisco, an upscale bakery known for its amazing pastry work and exquisite dessert creations.

No sooner had Stacey settled into her new job than La Tulipe received a very special and unusual, order from a resident of the nearby town of Chappaqua. The order was for an 8-tiered wedding cake. It was an unusual order because the cake had to be gluten-free. And it was a special order because the cake would be the centerpiece at a much-publicized July wedding reception of Chelsea Clinton, daughter of former President Bill Clinton and former State Secretary Hillary Clinton.

Creating this cake was a challenge that required the talents of a team of skilled bakers and pastry chefs, and Stacey was thrilled to be part of that team. Working together for hours on end, they painstakingly created a wedding cake masterpiece adorned with a cascade of sugar flowers and topped with a hundred pounds. Perfect in every detail, the beautiful fantasy cake (t) was ever-so-carefully delivered to the Hyde Park estate where Chelsea and Marc Mezvinsky’s daughter “was married last July. It was an impressive addition to a wedding that had a very impressive guest list!"
John O'Scannlon was a former student at WCC who wrote about his experience and the career opportunities it provided. He went on to work for a British manufacturer of air brake equipment and later worked on the 1964 World's Fair monorail. His experience expanded his electrical knowledge, and he later accepted an offer from General Electric and Bell Laboratories.

In 1960, John married in 1970 and has three children. He worked for a company in their laboratory testing department before moving to WCC, where he worked for a company in their laboratory testing department. He later worked for a company in their laboratory testing department and later became a Plant Manager. Now, he is semi-retired, doing commercial property maintenance, working with food more than anything, and is currently an active member.

The Alumnotes section of the document features various alumni profiles, such as John O'Scanlon and Scott O'Sullivan, who share their experiences and how WCC played a role in their career paths. It includes updates on alumni, their achievements, and how they have impacted their communities. The section also encourages alumni to send news about themselves to the college for future updates.

Alumnotes section

The Student Center Renovation will begin in May

The Student Center, envisioned as the architectural backbone, will help improve the quality of student life

The building will remain open during the renovation to provide uninterrupted learning for student services. The existing learning center and cafeteria space will continue to operate until the new facility is completed; then the old space will be used for something else. Viking News, WABC and Student Life offices will be temporarily relocated.

The primary goal of the $22 million renovation project is to improve the quality of student life on campus.

To learn more about the renovation and how to support it, visit www.mysunywestchester.edu/renovation.

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Send Us News About Yourself
Donate to the Annual Fund
Join the WCC Online Community at
http://www.mysunywestchester.edu
变更要求

KATHY MCSHANE

Alumni Entrepreneurs:

Kathy McShane, a 1962 Business Administration graduate, was appointed the first Director of the WCC Foundation in 1986. She and her team raised over $1 million for the College. Under her leadership, WCC’s endowment fund has grown from $1.6 million to over $27 million.

In 1992, Kathy McShane left WCC to become the Director of Alumni Relations at Pace University. After 11 years at Pace, she returned to WCC in 2003 as the Senior Director of Development.

Kathy McShane is a former longtime student adviser and member of the WCC, 1982, board of directors. She was honored with the College’s Distinguished Service Award in 2008.

Alumnews is published by Westchester Community College Foundation.
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Barbara Christensen, Alumnews Editor

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Alumni Members (Continued from page 1)

Aimee found the support and encouragement they needed to pursue their educational goals. It’s all about giving back. Mine found the support and encouragement they needed to pursue their educational goals. It’s all about giving back.

Tom Ammachaloros, class of 1984: “Who could forget the library? I worked there and thought about all the people who stop by. I have accomplished and ask myself where it all began, I find the answer to be rather simple: A shining community. It’s all about giving back. Mine found the support and encouragement they needed to pursue their educational goals. It’s all about giving back.

Lisa Stamatelos, class of 2001:

“Small Business Hero” award from WCBS News Radio 880 for work done in launching the Southwestern Connecticut area franchise of Ladies Who Launch.

From every angle, this was a very unusual graduation cake! It smelled heavenly from all the sugar! When we arrived home we were like celebrities walking the red carpet with everyone clamoring to see the cake. It truly was the hit of the party.

Now the sugar rush is gone, some remnants of the cake remain preserved in a shadow box along with the original cake contract signed by Chef Duff, and my daughter has given up mortuary science, a field she wanted to go into, and she has gone into the culinary arts. She finally found her calling.

How did this happen? Well, she was hired by a local funeral establishment and worked there for three months. Then one day she came home from work and said, “Mom, my job is depressing.” So she returned to school – SUNY New Paltz – to pursue a degree in Art Education. I know she’ll do well. I know she’ll make me proud. And I know that when it’s time for her to graduate-Hetty Crocker here I come!

My professors were amazing. Their support and guidance helped me achieve a goal that I could not have imagined. In 2001 I graduated as the class valedictorian and received a full scholarship to Pace University. Today I am teaching at Pace and also running my own business. All WCC graduates whose lives were enriched by attending this college should respond to the Police Academy and graduated in 1993. His first NYPD assignment was as a patrolman in the 34th Precinct. He was the borough commander for the southern part of the precinct.

My commitment in the Army Reserves goes to 2014 and if they call me again I will do it in a heartbeat.

Photo courtesy John Bourges

John Bourges is a 1945 graduate of the Manhattan College School of Pharmacy. He spent 23 years as the university’s pharmacist and began his career as a patient-care technician in White Plains. He liked the work and applied for the two-year nursing program at Westchester Community College. The school was beginning to train nurses in specific areas and he joined the program for intensive-care nursing.

He met his wife in the late 80’s when she was working for the Special Narcotics District Attorney. They moved to Putnam County to raise their daughter. He also earned a degree from John Jay College of Criminal Justice.

He retired from the NYPD in 2001, a couple of weeks after September 11th.

He got a job as a patient-care technician in White Plains. He liked the work and he applied for the two-year nursing program at Westchester Community College. The school was beginning to train nurses in specific areas and he joined the program for intensive-care nursing.

"I learned from some of the best nurses that I ever met," he said. After completing the program, he passed the exam for his certificate as a critical-care nurse and took a full-time job as emergency room nurse at Putnam County Hospital near his home.

Then, in 2006, a recruiter called him about joining as an officer in the U.S. Army Reserve. "I was 59 years old when I joined," Bourges said. "In my Army career I met only one guy older than me when I joined. He was a thoracic surgeon, a skill the Army doesn’t often get a chance to train new officers in."

After basic officer training in Texas, Bourges was posted to a hospital unit in West Hartford, Connecticut, in June 2007. "The first day I was there it was deployed to a hospital in Anbar province in Iraq, west of Baghdad. There were a lot of combat casualties, especially burns. When a bomb explodes it usually burns the victims," Bourges explained. "I really regretted being there."

Bourges returned home in June 2008 and has been working in emergency rooms in Westchester and Putnam hospitals. He still fulfills his standard Army Reserve obligation of two weeks a year and one weekend a month after his year of active service.

"We’re supposed to do what we can for someone else and the rest will follow. I think God for my blessings and I wonder how we arrange for me to go to Afghanistan," Bourges explained. Iraq was a high point.

"It’s a crapule of civilization between those two great rivers," he said. "I’ll never forget the people I met there who still need us while they get their country in order. I think there will be a military presence there for a while," he said.