



Alumnews.

The Official Alumni Newsletter of Westchester Community College

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IN MEMORIAM



Angelo Lino Delgrosso
"Mr. D"
1924-2010

Angelo Lino Delgrosso, 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, Audrey, whom he married in 1988. His first wife, Vera, passed away in 1984.

In 1943, after enlisting 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 Delgrosso 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 Alzheimers Association and/or the Angelo Delgrosso Scholarship Fund at WCC. Checks for the scholarship fund should be made out to the Westchester Community College Foundation, indicating that the gift is for the Angelo Delgrosso Scholarship Fund. Mail to WCC Foundation, Hartford Hall, 75 Grasslands Road, Valhalla, NY 10595.

A DREAM COMES TO LIFE AS GATEWAY CENTER OPENS



On September 15, 2010, after nearly a decade of planning, a gala ribbon-cutting ceremony officially opened The Gateway Center on the Valhalla campus. It was a grand celebration, with bagpipers leading the academic procession and mariachis serenading guests in the spectacular glass atrium. Green balloons were everywhere, symbolizing Gateway's designation as a "green" building. Guides in green t-shirts led group tours of the building, but they had to be quiet because classes were finally in session!



Alumnus Timothy S. Carey, '71, chair of the Board of Trustees, gives an interview to a local television news reporter



Guests enjoy refreshments in the huge glass atrium

"HOME FOR THE HOLIDAYS" AT HARTFORD HALL

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 oak-paneled rooms of the Hartford mansion were festive with evergreens, lights and red poinsettias

and all were in the best of holiday spirits as they sipped wine and sampled the tempting hors d'oeuvres.

The Dean of Academic Affairs' office became a disco for the evening and DJ Ed Tatton 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 retired as recently as this summer and others who have been retired for decades. (See photo, page 4.)

The entire first floor of Hartford Hall, the stately and usually quiet 'mansion on the hill', was filled with partygoers,

Frank Re, '78 (l.) discussed old times with Bob Dowgiallo, '62 while "Santa" James O'Loughlin '80 (inset) managed to find a quiet spot to enjoy some refreshments



Fran Regan, '73, a member of Phi Iota Sigma, met classmates Tom Brea (l.) and Doug Mancinelli (r.) who belonged to Alpha SurFrat, another campus group active in the 70's.

ALUMNI ANNUAL APPEAL RECALLS DAYS GONE BY

What do YOU remember about your years at WCC? Battle Hill? Tug Day? The Pub? Recently, over 27,000 WCC alumni were asked the same thing.

In October the Alumni Development Office began a major mail campaign targeting all WCC alumni according to the decade in which they graduated. The campaign's aim was not only to reconnect with alumni, but to encourage those who had never donated before to remember their alma mater and support it with a gift to the Annual Appeal. And memories were the persuasive element of the campaign.

Colorful leaflets highlighted current events of the fifties through the 2010's, featuring college statistics from each decade. Such facts as tuition cost and student enrollment were given, and then contrasted with the present-day figures to demonstrate the increased need for student support which exists today. For example, did you know that . . . Tuition has risen from only \$250 per year in 1955 to almost \$4,000 today? Almost 40,000 degrees have been conferred since 1946? Enrollment, which was capped at 500 per year in the 50's has risen to over 35,000 current students? Dr. Joseph N. Hankin, who became WCC's second president in 1971, celebrates 40 years in office this year and is the nation's second-longest serving college president.

A personal touch to the mailing was provided by heart-

felt letters from fellow alums from each decade, who shared their stories and credited WCC for their success. Here are some excerpts from those letters:

Dr. Joseph Agonito, class of 1956: "I imagined that given my working-class and immigrant background, I was destined for a life of a blue collar worker. I surprised myself at WCC and turned out to be a pretty good student, thanks to the many fine college professors I met there. I began teaching at Onondaga Community College in Syracuse, New York, where I stayed until I retired in 2004 after teaching some forty years. They were good years."

Dr. Brian Monahan, class of 1968: "My life is far richer because of the education I received at Westchester Community College. Nowhere was the teaching more skilled or more enthusiastic than at WCC. My teachers encouraged me, inspired me, and helped me to set goals higher than I would have thought possible."

Gary Schonman, class of 1974: "I fell in love with broadcasting at WCC's WARY. After getting my Bachelors, I worked in the broadcast industry for several years and now, in addition to working for the FCC, I also run a successful business providing voiceovers and narration for commercial, corporate and other audio/visual productions around the country. WCC not only gave us an excellent education, it also gave us opportunities that we would not have found anywhere else. Now we have the opportunity to give something back to the place that gave us so much."

Peter Gleason, class of 1983: "At Westchester Community College, hundreds of students from families just like

Continued on page 4

GATEWAY BUILDING RECEIVES ITS FIRST AWARD

On September 14, one day before the official ribbon-cutting ceremony for The Gateway Center, *New York Construction* magazine announced the winners of its "Best of 2010" awards competition and named Gateway the "Higher Education/Research Project of the Year".

The annual competition recognizes construction excellence from across the region. A jury of industry experts judged nearly 180 nominated projects in 20 categories; all the projects were substantially completed in the past year.

Winners were featured in the December issue of *New York Construction*, one of 11 regional construction publications published throughout the country by McGraw-Hill. For more information go to www.newyork.construction.com.

The winners in the various categories will be entered in the National Best of 2010 competition and judged against winning entries from other regions.

“LET THEM EAT CAKE”... AT \$28 A SLICE?

By Gina Pelliccio (2000)

Twenty-eight dollars a slice—for cake? \$28 a slice for something comprised of flour, butter, sugar, and eggs? And that didn't include gas, mileage on the car, hotel fees, miscellaneous expenses along the route, meals, and wear and tear on this old body! But that's about what it came out to....\$28 bucks a slice. But this wasn't any old cake.....

In December of 2008, my daughter graduated from college. Like a Sweet 16, a college graduation is a milestone not to be forgotten. Many people no longer celebrate this rite of passage as most students choose to continue their education in a Master's program. But there is no Master's degree for her field of study, so I chose to celebrate in a different fashion by having a cake created that symbolized her field of study and also included some of her favorite things. What was my daughter's course of study? Mortuary Science. Yes, my daughter is a funeral director (the term mortician is so passé! Don't make that face! Don't you remember your mother telling you it would stay that way forever?)

With that in mind, I sat and pondered. How can I make this rite of passage memorable? Cakes that I had in mind just aren't found at your local bakery. That's okay for picture cakes, pies, cookies and the like. But I wanted something different; something that people 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 research started on the internet, searching for more information on the company and hopefully, some of the pricing on the cakes.

The company's website is fabulous. It gives the background of its owner, Duff Goldman, photos of cakes they have created, the flavors they offer (more variety than Baskin Robbins' 31) and the most important information: “The minimum price for any cake is \$500.” Pricing is determined on a cake-by-cake basis, by the complexity of the design. 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 how many people it would be serving and start the process via e-mail. That's right, e-mail. Charm City doesn't give quotes over the phone, only via e-mail. And they don't make appointments with you for a tasting or design consultation unless the cake will serve 75 or more people. I was only having about 25 at this little celebration. Besides--did I mention this--the bakery is in Baltimore!

With less than a year to plan for this specialty cake, my fingers quickly flew on the keyboard sending an e-mail to Charm City, describing every little detail of the cake's design as well as the number of people I was planning to serve. Within a week, I received a return e-mail with the price for the cake: \$700. And NO, that does NOT include delivery from Baltimore. Delivery by Chef Duff or anyone



For a graduate with a degree in mortuary science, it's obvious that no ordinary cake will do.

on his staff is an additional \$125 per hour PLUS mileage. As you can guess, I took a pass on that option!!

Happy with the quote (I actually thought it would be more), I called to place the order. The phone was answered by Mary Alice, and after a brief chat (she thought my idea was very cool) she took down my information and soon afterward, e-mailed me a contract.

Now I had to get all the details of the cake design together either in sketch or picture format. I had to choose two flavors for the cake, a first and second choice. Can you imagine? \$700 for a cake--\$28 a slice--and you're really not sure which flavor you will get!

My deposit check for \$350 was on its way, along with my two flavor choices and sketches of my cake design. The rest was now up to them.

Time flew by and before we knew it, it was time to get the cake. As our appointment was the morning of the graduation party, we drove to Baltimore the night before, talking the entire way about what we thought the cake would look like and of course meeting everyone we knew from the TV show and maybe even the boss himself! We settled into a hotel and got up bright and early for our 10 a.m. pick-up.

As soon as we got there we saw that this is not your average home town bakery. A plain red brick building topped with wrought iron letters proclaiming Charm City Cakes. No other signs, no windows filled with samples of pastries to drool over. And forget about opening the door and just walking in! You need to ring the bell, and if you don't have an appointment no amount of begging or pleading will get you inside. But an appointment we had and were allowed into the inner sanctum! We were greeted by Mary Alice and Jeff, one of the head cake designers. (Sadly, Duff Goldman was away at the time.) Apparently our cake creation had caused quite the conversation at the bakery as everyone came out to see who ordered the casket cake!

Of course it was a casket cake. What else would you have made for someone who just received a degree in mortuary science? It also featured Alice in Wonderland, my daughter's favorite Disney character from her childhood, as well as some other details that were meaningful to her. Jeff went to get the cake and came back with a box I wasn't sure would fit into the back seat of my Honda Civic. I mean a cake that serves 25 people has to be pretty big—right? Hey, I think Italian style! I sure hope the expression

Continued on page 4

The 50th Reunion of the Class of 1961

Thursday, May 19, 2011

All 1961 graduates are asked to call the Alumni Office at (914) 606-6559 if you do not receive an invitation by February 21, 2011.

Information will be posted on www.mysunywcc.org before February 1st.

PETER TASCIO ADDRESSES SCHOLARSHIP WINNERS

Peter Tascio, class of 2003, was the keynote speaker at the 2010 Scholarship Awards Ceremony which was held on October 13. A gifted guitarist, music scholar and teacher, Peter recently became the second WCC graduate to win two prestigious Jack Kent Cooke scholarships with a total value of \$140,000.



Peter Tascio

There was a standing-room-only crowd in the 400-seat AAB Theatre for the awards ceremony, with an additional 180 student honorees seated on the stage. Peter said that he was honored to be asked to speak to these outstanding students and their families, adding that

“I'm always glad to give back to Westchester Community College, which has given me so much.”

Tascio graduated from WCC with an AAS in Performing Arts in 2003. While here, he was a member of the Philosophia Honors Club, the Music Club and Phi Theta Kappa. He also participated in various events such as the Honors Symposium, the WCC Poetry Slam, and many Phi Theta Kappa events. He was also a volunteer at new student orientations and open houses.

In 2003 Peter became the first WCC student to win a highly coveted Jack Kent Cooke Foundation Undergraduate Transfer Scholarship. This scholarship provides up to \$90,000 to top students from two-year colleges nationwide who plan to transfer into a Bachelor degree program. The award enabled Peter to go on to CCNY, and in 2005 he graduated with honors and a B.F.A. in Jazz. In May 2010 Peter won yet another Jack Kent Cooke Scholarship, this time at the graduate level, which offers him \$50,000 toward completion of his Masters of Music degree at NYU Steinhardt.

Peter, who grew up in Putnam County, is a gifted guitarist and teacher. He began playing the electric guitar at the age of twelve and, three years later, began to study classical guitar. He is a freelance musician who plays jazz, rock, folk and blues gigs around the tri-state area. He has also created “Group Guitar for Grown-ups” for the over-30 and 40-year-olds who may have missed their calling as rock stars!

President's Corner



Holiday Season, 2010

Dear Alumnus/Alumna,

If I were giving this letter a title, it would be “the gift that keeps on giving.” What am I referring to? Your education, of course.

The Jack Kent Cooke Foundation gives grants annually to community college graduates. These can be as much as \$30,000 per year for three years. We have had five of them since the program began about eight years ago. The first winner from this College, in 1973, Peter Tascio went on to win a graduate scholarship of \$50,000 from the same Foundation following his initial award. (See story this page.) Dwayne Kelly did likewise, also being awarded a total of \$140,000 to continue his education.

But it does not stop there. Statistics for New York State demonstrate that the Median Household Income for one recent year was \$54,659. Such earnings for those with a high-school diploma was \$28,183, and for those with a bachelor's degree was \$50,700. Now you can do the Math: if the average person works forty years, and the difference between those who only graduate from high school and those who graduate from college is over \$22,000 (by the way, with even more education it is even more!), then you can expect to earn between \$900,000 and \$1 million more over your lifetime. The time and effort you spent on your education (and maybe are continuing to spend) pays off royally over your work life.

Now, one does not go to college only to earn more, but it is nice to know that your investment pays off over your lifetime so handsomely. We recently sent out 27,000 letters to you graduates in the hopes that we can form a viable alumni association. We want to keep in touch with you and learn of your successes and achievements so that we can share them with others. The College has seen many changes since you were here, and we want to discuss those with you too.

All of us here wish you a happy and healthy 2011.

Joseph N. Hankin, President

New Garden System Is Another Campus Innovation



A 60' x 40' raised bed garden system was recently installed at WCC. The 2400 square foot garden, which has 24 planting beds, is located behind the Virginia Marx Children's Center.

The state-of-the-art garden has paved areas which make it accessible to gardeners in wheelchairs, strollers and those using walkers. It is expected to be used by a number of different groups at the college including the Children's Center, cooking classes, local garden clubs and community organizations. Plots may be available to members of the college staff for their personal use.

The garden is intended to provide a center of learning, activity, service and recreation for a wide range of ages.

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 Desserts* in Mount Kisco, an upscale bakery known for its amazing



Stacey Cohen, '95 (far left) was part of a team of pastry chefs who created Chelsea Clinton's wedding cake

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 the much-publicized July wedding reception of Chelsea Clinton, daughter of former President Bill Clinton and Secretary of State Hillary Clinton.

Creating this cake was a challenge that required the talents of a team of highly 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 white and silver masterpiece adorned with a cascade of sugar flowers and weighing several hundred pounds.

Perfect in every detail, the beautiful fantasy cake (r.) was ever-so-carefully delivered to the Hyde Park estate where the former “first daughter” was married last July. It was an impressive addition to a party that had a very impressive guest list.



Alumnotes

1955

RICHARD A. GENDEL writes: "In 1953 I enrolled at New York State Institute of Applied Arts and Sciences at White Plains, which later changed its name to Westchester Community College. I was in the Mechanical Technology group. Years later I obtained my B.S. degree at L.I.U. I worked for a company in their laboratory testing components for an experimental bomber, which we now know as the B-52. Went on to become a Plant Manager for a division of General Foods Corporation. During that time, I continued my education at Long Island University and earned a B.S. in Industrial Management. Switched from manufacturing and went into the health care field and became Director of Management (Industrial) Engineering for the NYC Health and Hospital Corp. Came to Florida to a comparable position in a southern hospital. Then I totally switched gears, teamed up with a general contractor and designed and built houses. Went back into the manufacturing field as Plant Manager. Now I am semi retired, doing commercial property management. I would like to connect with some of my ex-classmates. I read the *Alumnews* but I don't see too much information about my generation."

1960

HENRY R. BETTKE writes: "When I graduated in 1960 I received job offers from IBM, Norton Laboratories, General Electric, and Bell Laboratories. I accepted the offer from GE and worked on trains, locomotives and stationary generators. They expanded my electrical knowledge, and I got a chance to go to Cape Canaveral to work on generators and to help put the 1964 World's Fair monorail in service. I went to work for a British manufacturer of air brake equipment for trains. After getting a full understanding of how a train starts and stops I was recruited by Metro North Commuter Railroad to test their new and rebuilt trains. It was a most rewarding job. I'd like to offer this advice to all new graduates: Don't forget what you learned in psychology at WCC. You may be the best in your career field, but you have to learn how to deal with people to get ahead in life. My experience at WCC was most rewarding, something I have never regretted."

1962

JOHN O'SCANLON moved to Hawaii in 2006 and is "happy and healthy living on the beach on the North Shore of O'ahu." He and his youngest son, Sean, own an investment and small business valuation firm, Equity Valuation Associates, in Waiialua. After graduating from WCC, John was stationed in Waco, Texas, with the Air Force Engineers. He later moved to California and has spent most of his life in Santa Barbara. John married in 1970 and has 3 sons, Brian, Kevin and Sean. He changed his name from Scanlon to O'Scanlon after vacationing in Ireland and finding out that his great-grandfather had actually been an O'Scanlon. He returned to school and got a business degree, and built a lifetime career in the investment business. He was divorced and remarried and is now the proud father of 5-year-old Leilani.



John O'Scanlon

1966

JOE FENNINGER recently wrote, "I just received the latest *Alumnews* and read the article by Paul Kiener with great interest. Paul and I were in the same classes together in Electrical Engineering, we were great friends and brothers in Kappa Sigma Kappa. I've been hoping that someday we could get in touch again. Can you provide me with Paul's e-mail please?"

(Editor's Note: Joe was one of several people who wrote and asked for Paul's contact information and we were happy to put them all back in touch again.)

1978

LAWRENCE S. (LON) SAFKO is a Corporate Consultant & Social Media Strategist, author, professional speaker, and the founder of 14 successful companies, including Paper Models, Inc., which developed Three-Dimensional Internet Advertising and Virtual-Electronic-Retailing "V-E-Tailing" for business, promotions, and education.



Lon Safko

Lon has been recognized for his creativity with such prestigious awards as The Westinghouse Entrepreneur of the Year, Arizona Innovation Network's Innovator of the Year, The Arizona Software Association's Entrepreneur of the Year, and the Public Relations Society of America's Mark of Excellence Award. He was twice nominated for the Ernst & Young Magazine Entrepreneur of the Year, and nominated as a Fellow of the Nation's Computer History Museum. He was selected by the Smithsonian to represent "The American Inventor" at its annual conference.

Lon has also written seven best selling books on topics ranging from how to train managers to think creatively, to advice to new homeowners on reducing building costs. His latest book for John Wiley & Sons "The Social Media Bible" was a #2 best-seller on Amazon and is now in its second edition. This book is transforming corporate, government, and non-profit marketing strategies for using these new media to reach their desired audiences.

As a professional speaker, Lon has mesmerized audiences in a hundred cities nationwide with his insights into innovation, creativity, and how to be a successful entrepreneur/intrapreneur in this global digital age.

Lon lives in Gilbert, Arizona with his wife, Sherrie, and recently wrote to us, "What a great job you all do on the *Alumnews!* I really look forward to reading it each time!"

1983

ALEXANDER S. KAJDI, M.P.H. is the Assistant Controller of Payroll at New York Medical College in Valhalla. Alex is also a member of the WCC Alumni Council.

1986

BOB HATTAR, a graduate of the Culinary Arts/Restaurant Management Program, is Executive Chef Manager at the Greenwich Woods Health Care Center rehabilitation services and The Greens at Greenwich, a luxury assisted living facility. Bob is a past president of the Westchester chapter of the American Culinary Federation (ACF) and is currently an active member.

1987

SCOTT O'SULLIVAN is Executive Chef of the Bridge View Tavern in Sleepy Hollow, NY. When he was 13, he worked at an Italian eatery in Tuckahoe after school and on weekends. Six years later, when he was a junior at Iona College, majoring in accounting, he realized that he enjoyed working with food more than working with numbers. So he enrolled in the Culinary Arts/Restaurant Management curriculum at Westchester Community College. After graduation, Scott began acquiring varied work experience in the food field. He held several management positions before deciding that what he really wanted was to become a chef.



Scott O'Sullivan

Photo by Jerry Eimbinder

He landed his first cooking job at Joe's American Bar

& Grill in Paramus, NJ, and subsequently cooked for J.C. Hillary's in Trumbull, CT and Rory Dolan's in Yonkers. In December 2009 one of his suppliers heard that the newly opened Bridge View Tavern was looking for an executive chef and recommended O'Sullivan for the job. He applied, and was promptly hired.

"Scott is a strong advocate of WCC's Culinary Arts program", said Prof. Daryl Nosek, chair. "He actually filled in as a Buffet Catering instructor for four weeks when we needed someone. He attends alumni events and recently hosted the Culinary Arts Club at Bridge View Tavern."

1990

MICHAEL MARTIN has been a successful commodity trader for 20 years. He's been teaching for the last 11 of those years, mostly through UCLA Extension and the CFA Institute. During that time, he also served as Associate Editor at *Trader Monthly*. Now he blogs at The Huffington Post, and the Ludwig von Mises Institute, as well as his own blog.



Michael Martin

Based on all the valuable lessons he's learned during his career, Martin has created the *Sequential Certificate Program in Commodity Studies*, an online, self-study program available 24/7 through UCLA Extension. In addition, Michael just signed a publishing contract with FT Press for his first book. He recently wrote to Dr. Hankin, "Thank you and the college for being a guiding light in my life. I'm indebted to you." His website is <http://martinkronicle.com>, where you can download a free e-book on getting started as a commodity trader.

2000

VALENE ANGLIN is the Night Manager for the Rye Town Hilton Hotel. Valene, who majored in Restaurant Management at WCC, attended the Holiday Homecoming in December with her aunt, **GEORGIANNA ANDERSON**, who is the WCC Food Production Manager and also a WCC alumna (class of '92). Georgianna's staff catered the event while she enjoyed the night off.



Valene Anglin

2010

LOUELLA D'SOUZA is now studying at Concordia College in Bronxville. Louella is enrolled in the adult education accelerated course and enjoys taking classes with adult students most of whom are working. In a letter to Prof. Rick Hyland (a WCC alum, class of 1994) she said, "Thank you for making my experience at WCC a very pleasant one. It was a well structured class, well taught and I learned a lot from your experiences that you shared with us."

More Alumnotes From Prof. Hugh McCabe:

Occasionally students ask "What can I do with an International Business degree?" Well, here are updates on four alumni that should answer that question. Each of these alums has an International Business degree from WCC and all four transferred to SUNY Maritime where they earned B.S. degrees in International Transportation and Trade.

MIA ZAGER, '05 works for Willenius Wilhelmsen Logistics in Savannah, Georgia. She says "I have moved up in the company pretty quickly and now work on the logistics end."

NORMA PASCUAS, '06 is working at Dorian Drake where she has been promoted to Sales Coordinator for the Industrial Group-Latin America.

BEATRIZ SERRANO, '06 is working on her Master's degree in International Transportation Management at Maritime and works for TBS, an ocean transportation company. She started working in the documentation department but has been promoted to the chartering department.

CURTIS BURTON, '08 has joined the United States Army and is a Specialist (E4) in the Staff Department (S3) and is stationed in Schweinfurt, Germany.

STUDENT CENTER RENOVATION TO BEGIN IN MAY

The Student Center will undergo a major renovation beginning in May of this year. The building, which was built in the 1960's, was outgrown years ago by the burgeoning student population and is in dire need of more space and modernization of the fundamental building systems.

The construction will be done in three phases and will last approximately 18 months. An additional 8,000 square feet of space will be added to the building, and all of the infrastructure, including HVAC, Lighting, Plumbing and Electrical, will be replaced.

The result will be an up-to-date facility with a new and larger kitchen and dining area, a new lounge and study area, more space for Student Health Services, Security, and Student Affairs offices, and a new and much needed quiet area.



The new Student Center, as envisioned by the architects, will help to improve the quality of student life

The building will remain open during the renovation to provide uninterrupted student services. The existing kitchen 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, WARY and Student Affairs offices will be temporarily relocated.

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

We Want to Hear from You!

- ◆ Send Us Your E-mail Address
- ◆ Send Us News About Yourself
- ◆ Donate to the Annual Fund
- ◆ Join the WCC Online Community

at
www.mysunywcc.org

Alumni Entrepreneurs: KATHY McSHANE

Kathy McShane (1978), a New Canaan business woman and entrepreneur who founded Kendrew Group, an award-winning marketing and brand development agency that launched major campaigns for Visa, MasterCard, JP Morgan Chase, and HBO, among many others, has taken over as Market Director of the Southwestern Connecticut franchise of *Ladies Who Launch*, which includes New Haven and Fairfield counties.



Ladies Who Launch is a national organization located in more than 50 cities in the U.S. and Canada dedicated to turning women into successful entrepreneurs. It provides support, training, financial and creative resources, and valuable connections to help women put their new-business ideas into action. The *Ladies Who Launch* group of Fairfield and New Haven counties has more than 300 women who take advantage of LWL resources to help execute their business plans and grow existing businesses.

Kathy McShane brings 25 years of marketing and product/brand development expertise to the organization. Under her leadership Kendrew Group was awarded the "Small Business Hero" award from WCBS News Radio 880 for workplace innovation (Kendrew Group was renowned for offering flexible work arrangements to its more than 50 employees). The company was also honored by Microsoft CEO Bill Gates who presented the "Small Business Award of Honor" to Kendrew Group from the National Business and Disability Council.

In her new position, Kathy plans a number of changes she believes will move members forward by providing greater focus and direction. She is also looking at innovative ways to reach out to special groups such as women in the military, who are often not on anyone's radar for helping them to develop as entrepreneurs.

Ms. McShane graduated from WCC in 1978 and subsequently got her B. S. degree from Boston University. For more information you can contact her at 203-803-9591 or e-mail at kmcshane@ladieswholaunch.com.

Alumni Memories

Continued from page 1

mine found the support and encouragement they needed to pursue their educational goals. It's all about giving back. For a few of the most important years of our lives, Westchester Community College was OUR community."

Tom Ammazalorso, class of 1994: "Who could forget the 1990's? As I look back and think about all that I have accomplished and ask myself where it all began, I find the answer to be rather simple: A shining community college on a grassy hill in Valhalla, NY. I am proud to be an alumnus of Westchester Community College and I hope you will join me in ensuring that our College can continue to provide its students the same opportunities it provided us."

Lisa Stamatelos, class of 2001: "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 this appeal. It's our turn to pay the debt forward."

This was the largest solicitation ever undertaken by the college. In addition to the money raised, the memories that it has already brought forward are priceless.

For many alumni, the pathway to success began here at WCC. Time and again, alumni have given credit to the transformative effect that Westchester Community College has had on their lives. Each has their own personal experience, whether it was the attention of an influential professor, the ear of an empathetic counselor, time in a nurturing environment to decide about the future, or being given an opportunity that they thought they would never have. Alumni support of our Annual Appeal directly helps today's students by supporting scholarships, mentoring, and programs for student success. It encourages dedicated faculty and innovative teaching; and enhances the campus by providing the flexibility to respond to new initiatives.

Do you have a story to tell? We want to hear from you. Please log on to www.mysunywcc.org to reconnect with former classmates, share your story, and even make a tax-deductible donation. Or call Ilene Lieberman, Director of Annual Giving and Alumni Development, at (914) 606-6834.

AND SPEAKING OF MEMORIES...



CAN YOU IDENTIFY THE COUPLE IN THIS 1985 YEARBOOK PHOTO??

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"Let Them Eat Cake"

Continued from page 2

on my face didn't give anything away when Jeff revealed the cake. Not that it wasn't a work of art, because it was. But it was small...by my family's standards! The first thought that ran through my mind was, I need a bigger cake! Why did they put this small thing in such a big box? As you can see, the cake was beautiful, but I still called home to make the emergency "Get another cake and some cookies" phone call once we were on our way.



From every angle, this was a very unusual graduation cake

Jeff gently positioned the box into my car and we started our trek back to Westchester. I carefully maneuvered through the traffic so the cake box wouldn't move, but even so, we were on a tight time schedule!! And the car 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 since she was in the 8th grade.

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's 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--Betty Crocker here I come!

Don't Miss Any Alumni Events!

WWW.MYSUNYWCC.ORG

Join Our Online Community!

2010 FACULTY RETIREMENTS

Thanks largely to an early retirement incentive offered by the state, many members of the faculty, staff and administration retired in 2010. Among the retirees were a number of popular professors who had had enjoyed long and distinguished careers at the college.

The retiring professors include Michael Bobkoff, Bill Costanzo, Catherine DeSa, Carol Metz, Roberta Perry, Anna Pierce, Jo Robbins, Eileen Shea, Susan Shumejda, and Rose Tan.

Associate Dean Kevin Slavin, longtime student adviser and mentor, also retired. Slavin, a 1967



Dean Kevin Slavin

graduate of WCC, ended a career in the Student Affairs office that spanned 4 decades. During that time his office was a popular gathering place for students, especially those involved in campus activities and student government.

Shirley Phillips, Vice President of External Affairs and Executive Director of the WCC Foundation, was among the administrators who retired. Over the past 22 years she helped develop the organization into one of the most successful community college foundations in the nation.

To all members of the WCC family who said goodbye this year, we send our heartfelt congratulations and best wishes for a long, happy and healthy retirement.



Retired WCC professors happily pose for a group photo at the Holiday Homecoming in December

JOHN BOURGES: READY FOR MORE ADVENTURE

Condensed from an article by Albert Amateau

John F. Bourges (2004), raised on New York's Lower East Side, has packed a lot of adventure into 54 years.

Bourges was a member of the New York City Police Department for 22 years, rising to the rank of detective. A New York City detective who became a registered nurse after retiring, then joined the U.S. Army at the age of 50 and spent a year in a hospital unit in Iraq, Lieutenant John Bourges is still ready for more.

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

When he was 22, Bourges applied to the Police Academy and graduated in 1979. His first NYPD assignment was as a patrolman on the Upper West Side. He was later assigned to Washington Heights where he worked in Manhattan North Narcotics and became a detective in the 34th Precinct. He was the homicide coordinator for the southern part of the precinct.

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.

John retired from the NYPD in 2001, a couple of weeks before 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 50 years old when I joined" Bourges said. "In my Army career I met only one guy older than me when he joined. But he was a thoracic surgeon, a skill the Army doesn't often get a chance to recruit."

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 I 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. The injured soldiers were mostly the same age as his daughter, he observed.

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.

"I've been truly blessed", he said. "We're supposed to do what we can for someone else and the rest will follow. I thank God for my blessings and ask if He could arrange for me to go to Afghanistan."

Bourges' experience in Iraq was a high point. "It's a cradle 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.



Photo courtesy John Bourges