

JACKIE SCAGLIONE

**Pastry chef/proprietor,
Jackie's Cake Boutique:
1084 Bay St., Rosebank**

Sculpting a cake simulating the majestic main house at San Simeon, the castle-like estate built in California by publishing-scion William Randolph Hearst, certainly was an impressive feat for Jacqueline Scaglione, pastry chef/proprietor of Jackie's Cake Boutique in Rosebank. But it definitely wasn't her finest moment, the native Staten Islander now says.

Hearst family members who ordered the cake to celebrate Hearst-grandson Austin Hearst's birthday, however, definitely were satisfied. "The thing was that I only had two days notice to make the replica from a souvenir video they messaged me of Patty Hearst touring the castle, and then I had to deliver it to the Park Avenue party," said the cake designer. "It would have been easier, if there was more time."

Ms. Scaglione now insists her personal triumph came with the completion of a ravishing Mardi Gras cake designed to feed 100 party-goers.

"It was ordered for a Sweet 16 party, and decorated with handmade Carnavale masks, party beads in the Mardi Gras colors — purple, yellow and green and gold coins made with 24-karat edible gold leaf," she recalled.

THEME-DRIVEN CAKES

The concept-specific cakes ordered by customers through her customized-cake salon on Bay Street in Rosebank — for birthday celebrations, weddings, anniversaries and other special occasions — come in all shapes and sizes, from the most stylized to the classic three-tiered variety.

Many aren't as elaborate as those mentioned here. Many party cakes can't compare to the Cinderella-like slipper poised on a pink "satin" pillow requested for a princess-themed party, nor the equally impressive replica of a baby grand piano, the cake depicting Yankee Stadium with a "dream team" filling the bases, nor the Monopoly board the cake designer reinvented as a birthday cake, tracing in detail each milestone in the 50-year-old "birthday boy's" lifespan.

Probably her most outrageous cake, Mrs. Scaglione now admits, was the Egyptian-motif cake she designed while still a student. Its central focus was four sculptures, representing women garbed in flowing Egyptian-style tunics. Their arms were extended, reaching out to hold a cake carved to look like a pyramid. "It was all painted with a metallic-like finish — in Aztec gold, bronze and silver," the cake designer recalls.

Even with those extravagant designs to her credit, Ms. Scaglione says she puts just as much effort into creating traditional cakes — "ordinary cakes that make people happy," is the way she describes them, adding, "I always remind myself, 'You're only as good as your last cake. It's always a challenge.'"

Although she has been designing cake on



STATEN ISLAND ADVANCE/IRVING SILVERSTEIN

Intricately designed cakes have become signature items for Jackie Scaglione, pastry chef/proprietor of Jackie's Cake Boutique, Rosebank.

a full-time basis for seven years, she never intended to take on pastry work as a full time career. Jackie's Cake Boutique, the state-of-the-art salon she launched last year, is a symbol of her determination to succeed in the business. "It's the best; and it's finally here," Ms. Scaglione now happily say.

She credits her husband Frank Scaglione, a CT scan technician at Richmond University Medical Center, West Brighton, with being her best supporter and with giving her the confidence she needs to improve her skills and to plunge into each new project.

The couple actually met as co-workers — in the then-St. Vincent's radiology department.

A QUIET PASSION

"When I was young, my friends always teased me about baking cookies. They would call me 'Suzy Homemaker,' but I always liked baking," the South Shore resident is quoted as saying. That passion remained a hobby during the years she

attended Wagner College and continued her studies in nuclear medicine at the John F. Kennedy Medical Center in Edison, N.J. It remained a pleasant pastime even when she settled into her job at the radiology department and met Frank Scaglione.

When her "need to bake" struck again, she attended pastry arts classes at the French Culinary Institute in Manhattan and followed them up with an internship with the famed Manhattan cake designer Sylvia Weinstock. But later, while working at Mother Mousse bakeries, co-owners Terri Rutigliano and Joan Sheheen, encouraged her to "define her style."

Not until seven years ago did she make definite plans to change her career. As she explains it: "I didn't pick it; it chose me. Baking took over my life and I just decided to keep going with it."

A photo album of her most extraordinary cake designs illustrates the progress she's made. It's a reminder, she says, of where she has been and the route she's determined her future will follow.