

The Behrend Beacon

Friday, April 19, 2002

Former student editor indicted in \$50,000 theft

by Jennifer V. Hughes
The Record (Bergen County, N.J.)

Snowdon said that in May 2000, the paper was embroiled in a controversy over a special year-end parody issue of the Holocaust that stereotyped other religious, ethnic, and sexual groups. Because of that issue, the university pulled its advertising from the paper.

Caiazzo was not the editor in chief at the time of the parody's publication, but he took up the post later that month.

"In viewing himself as the crusading editor, he opened a separate bank account for newspaper revenue, and started withdrawing the money," Snowdon said. The newspaper, like all student groups, was supposed to deposit all money into a general account with the university's student government association.

"In order to avoid all that, he poured the money into the private account and then spent it whenever he felt like it," Snowdon said.

The alleged thefts were uncovered in February 2001 when a check from the illicit independent account wound up mistakenly on the desk of a university official, Snowdon said.

"He didn't recognize the account and started looking into it," Snowdon said. Caiazzo was charged with two theft counts, which each carry a maximum five-year prison term.

Snowdon said the newspaper, which usually supports itself through advertising revenue, wound up with a \$10,000 loss for the year.

A university spokesman said that the school is once again advertising with the paper.

The former editor in chief of the student newspaper at William Paterson University in Wayne, N.J., has been indicted for allegedly stealing \$50,000 in advertising revenue - at one point taking an unauthorized trip to Amsterdam for a tongue-in-cheek story about prostitution.

Ryan Caiazzo, 24, used most of the money for The Beacon newspaper, but there were expenditures that would never have been approved by managers, said John A. Snowdon, Passaic County chief assistant prosecutor.

Caiazzo spent about \$40,000 on new computers, office furniture, and "people he took out to dinner," Snowdon said. Caiazzo allegedly spent about \$10,000 on himself, including food and clothing and the \$3,000 Amsterdam trip, according to the indictment, handed up Tuesday by a Passaic County grand jury.

"He was spending a semester in England and decided to take a side trip to Amsterdam," said Snowdon, who said the newspaper article included Caiazzo's attempts to pay prostitutes for interviews. When one woman named a price, Caiazzo wrote that he would go looking for a cheaper woman, Snowdon said.

Caiazzo, of Sussex County, N.J., could not be reached for comment, and his lawyer did not return a phone call. He is currently listed as a pre-business major on the Web site for Rutgers-Newark College of Arts and Sciences.

Staff at The Beacon, a weekly paper, said there would be no comment at this time.

Dorm-kitchen fare ranges from macaroni and cheese to popped squirrel

by Jane Snow
Knight Ridder Newspapers

College kids have cooked everything from melted-cheese sandwiches to wild game in their dorm rooms. Yes, wild game.

"In the mid-1970s, dorm students were pretty much limited to a hot plate, if allowed by the fire code," wrote one anonymous e-mailer. "However, I once saw an outdoorsman undergraduate fry some squirrel in a popcorn popper."

The e-mailer was one of the readers who responded to our request for recipes that can be made in dorm rooms. The \$50 prize for the best recipe goes to Lindsay Rinehart of Cuyahoga Falls, Ohio, a senior education major at Kent State University.

Although she doesn't live in a dorm now, Rinehart looks for simple recipes that can be made in a flash for breakfast or lunch. Her bacon, egg and cheese sandwich requires only a microwave and a toaster.

For her sandwich, Rinehart microwaves bacon, then microwaves scrambled eggs. Bread is browned in a toaster and cheese, bacon and egg are sandwiched between. Simple.

Microwave ovens are allowed in many dorm rooms, although toasters are banned at some universities. The University of Akron prohibits all appliances with exposed heating coils, including toasters and electric skillets.

But that doesn't stop students from filling their tummies. Lea Michalos of North Canton, Ohio, who attends Ohio State University, makes grilled cheese sandwiches with an iron.

"Turn on the iron to a medium setting," she instructs. "Gently press sandwich for about one minute or until the cheese has melted. Be careful not to press too much or the sandwich will be completely flat."

Sara Fatula of Akron, who was a cadet at Norwich University in 1992, recalls heating Pop Tarts with an iron. (No word on how her uniform looked later).

We received recipes for fare made in toaster ovens, microwaves and hot pots.

Christine Koloczka, a student at Case Western Reserve University in Cleveland, makes a ham and Swiss cheese sandwich with pickles in her George

Foreman grill. To eat it, "clear a space on the couch and enjoy," she wrote. "This sandwich has been very good to me."

We like the recipe for a Pile of Food e-mailed by Frank Caetta, address unknown.

"First, let me start by noting that a Foreman Grill

staple, and it is versatile. Another anonymous student gave directions for making cheese corn with a package of microwave popcorn and the cheese packet from a box of macaroni and cheese.

Derek Noonan of Tallmadge, Ohio, was the most ambitious respondent. Those with access to a toaster oven may want to try his Ground Beef Deluxe. He pats hamburger into a pan, spreads sliced onions and stewed tomatoes over it, and bakes it for an hour.

"It's been in our family for three generations and it smells great while it's cooking," he wrote.

LINDSAY'S QUICK SANDWICH

- 2 slices bacon
- 2 eggs
- 2 slices wheat bread
- Mayo
- 2 slices American cheese

Cook bacon in a microwave oven for 2 minutes, turning halfway through. Set aside.

Crack eggs into a microwave-safe bowl. Mix with a fork to break yolk. Microwave on high power for about 60 seconds, then longer if needed until egg is set.

Meanwhile, toast bread in a toaster. Spread mayo on both slices. Place cheese on one slice, then cooked egg and bacon. Top with remaining slice of toast.

PILE OF FOOD

- 1 box macaroni and cheese
- 1/3 stick of butter
- 1/2 can of corn (drained)
- 2 tablespoons bacon bits
- 1/6 stale hot dog bun

Boil noodles according to package directions. Drain, then add butter and contents of powdered cheese packet. Add corn and bacon bits. Mix well. Crumble hot dog bun on top.

GROUND BEEF DELUXE

- 1 pound ground chuck
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3/4 tablespoon flour
- 1 medium onion, sliced
- 1 can stewed tomatoes

Spray an 8-inch-square baking pan with cooking spray. Press ground beef into pan. Season with salt and pepper. Sprinkle with flour. Spread onions over top, then stewed tomatoes. Bake at 350 degrees for 1 hour in an oven or toaster oven. Serve



KRT PHOTO

Many college student residents who don't cook may rely on the traditional "care package" from Mom and Dad.

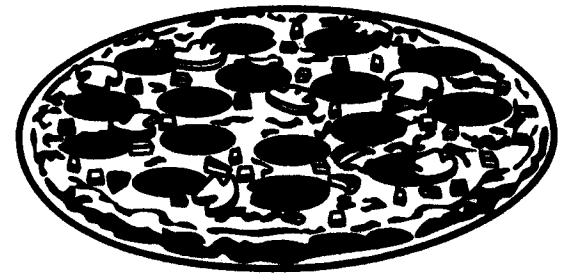
and microwave oven are not dorm kitchen items," he wrote. "I use those in a real kitchen. I cooked for myself for a summer using just a hot pot and a toaster oven."

His ad-libbed Pile of Food usually started with a box of macaroni and cheese. Whatever else was on hand was thrown in. Caetta sent a recipe for one of his more successful versions.

Boned macaroni and cheese is a favorite dorm-room

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pizza & two 20 oz.
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