Thursday, November 13, 2014



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PRESORT

Volume 3, Number 9

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# **Coming to the end of Fall Semester**

Can you believe there are only four weeks left in the fall semester? Check out the Learning Enhancement Center for tutoring needs and sign up for spring classes today! (Taylor Blankenship / Clocktower Chronicle Staff Photographer)

# **RLC planning Scavenger Hunt for America Recycles Day**

fter a successful event last year, the Rend Lake College Greening the Campus Committee is back again to host the America Recycles Day Green Scavenger Hunt. The event will be held from 2 - 3:30 p.m., Friday, Nov. 14 at the Walmart in Mount Vernon.

Ten teams of two students each — made up of members from various RLC athletic teams and academic clubs —

will search the store to find items designated as recyclable or green items. RLC Sustainability Professional Tyson Ellis said the scavenger hunt is designed to educate the students, as well as the community, about the positive effects buying and recycling green items can have.

"We're hoping to raise the community awareness of recycling and teach our students a little bit about green items and

where to find them," said Ellis. "The scavenger hunt went really well last year, and the students had a lot of fun participating, so we're excited to be bringing it back with the partnership of the Mt. Vernon Walmart."

The America Recycles Day is sponsored in part by Keep America Beautiful and the RLC Greening the Campus Committee. For more information on the RLC committee, visit www.rlc.edu/greening-the-cam-

pus. America Recycles Day is the only nationally recognized day dedicated to promoting recycling. It is one day to make recycling bigger and better, 365 days a year. Get involved at AmericaRecyclesDay.org.

For more information about the scavenger hunt, contact Tyson Ellis at (618) 437-5321, Ext. 1230 or ellist@rlc.edu, or Greg Hollmann at (618) 437-5321, Ext. 1780 or hollmanng@rlc.edu.





#### **BY MARIALISA CALTA**

ost of us think of 'comfort food" as food that brings us back to childhood and our family's home cooking. It is a term first coined in 1977 and attributed to Phyllis Richman,

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then a restaurant critic for The Washington Post. She used it to describe a plate of the Southern classic, shrimp and grits. For a Southerner, that might feel just right. For other Americans, it might mean mac 'n' cheese, or chicken soup, or Mom's meatloaf. It can be store-bought, like a bowl of Ben & Jerry's or a White Castle burger.

Our ideas of comfort foods often relate to our cultural heritage; Polish-Americans might yearn for pierogi, while those of Irish descent might hanker for colcannon.

Finding comfort in various global cuisine

But for Carla Hall, the term has no geographical or cultural boundaries. To the former CPA-turned-model-turned caterer-turned-food-show cohost, "comfort food" can be a Brazilian fish soup, a Liberian pepper and goat stew, or a Haitian breakfast porridge. Hall, who was raised in Tennessee and is currently a cohost of ABC's "The Chew," believes that food is the great connector. In her new cookbook, "Carla's Comfort Foods," she says, "I'm gonna take you from Nashville to Naples to Nigeria so you can taste and see how we're all united by great meals shared with family and friends."

That, in itself, is a comforting thought. "Sure, I grew up with grits, but it's served as polenta in Italy," writes Hall. "I love seeing — and tasting — how home-cooked food works in uniting people."

I confess that I had never heard of Hall nor of the splash she made on "Top Chef," where she won fans with her voga stretches, her dance moves and singing, and by revealing that she and her

Global ..... continues on page 4



Ahh Thanksgiving. Family. Feast. And five extra pounds! Register today for The Turkey Leg, Nov. 22, at Rend Lake College. It's a 5K for fitness with proceeds for charity. Register and learn more at www.rlc.edu/turkeyleg.



# Tasty recipe tweaks

n a recipe rut? If you're plopping the same ingredients in your cart to make the same dishes week after week, you're ready for a meal makeover or two, according to ShopSmart, the shopping magazine from the publisher of Consumer Reports.

The trick is to buy just a few

UNIVERSAL new basic ingredients that you'll want to use over and over again, says Sarah Huck, a recipe developer and coauthor with Brian Nicholson of "Fruitful: Four Seasons of Fresh Fruit" (Running Press, 2014). "The key is to choose things that are as recipe-ver-

Recipe Tweaks .....

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# **INSIDE:**

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# **REND LAKE COLLEGE**

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#### **C.H. Reed Memorial Scholarship** Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are scholarship representative Trish Reed and scholarship recipient Brett Morr.



**Clifton Caldwell Memorial Scholarship** Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are scholarship representative Cindy Caldwell and scholarship recipient Jacque Helverson.



David E. Hill, M.D. Memorial Scholarship

Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are scholarship representative Dell Hill and scholarship recipient Libbey Harrah.



**Clayton Charles Ragland Memorial Scholarship** Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are scholarship representative Lori Ragland, scholarship recipient Kaitlyn Laskowski and scholarship representative Chuck Ragland.



**Community First Bank Scholarship** 

Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are, FROM LEFT, scholarship recipients Mollee Sager, Darcey Ross, Rachel Spotanski, Paige Laughhunn, Gracie Tate, Kelsey Shannon and scholarship representative JoAnn Joy.





### Continental Tire the Americas Scholarship/Continental Tire the Americas Internship Scholarship

Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are, FROM LEFT, scholarship representative David Hergenreder, Continental Tire the Americas Internship Scholarship recipient Koaltin Dye, Continental Tire the Americas Scholarship recipients Emily Marlow, Tyler Price, Joshua Price, Adam Ford and scholarship representative Mike Wagoner.

### Craig V. Rudofski Scholarship

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# **Rend Lake College Clocktower Chronicle**

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LuAnn Droege, Senior Editor, Centralia Sentinel

Nathan Wheeler, Editor, Rend Lake College

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### **Edward Percy Atkinson Scholarship**

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## **REND LAKE COLLEGE**



#### **Crossroads Community Hospital Scholarship**

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Dr. Gary R. Sweeten Isaiah 61 Scholarship/Thomas J.

& Leota L. Sweeten Christian Memorial Fund Scholarship Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are scholarship representative Karen Sweeten, scholarship recipients Gwendolyn Upton and Shania Ellis and scholarship representative Dr. Gary Sweeten.



#### **Doug Leeck Memorial Scholarship**

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#### Hamilton County Telephone Co-op Scholarship

Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are, FROM LEFT, scholarship representative Chris Sink, scholarship recipients Breanne Beard, Chantze Elliott and Jarrett Jukes and scholarship representative Russell Allen.





#### **Jane Waugh Memorial Scholarship**

Numerous scholarship donors met and dined with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are scholarship representative Jim Waugh, scholarship recipient Emily Jenkins and scholarship representative Lila Waugh.

### John C. Riley IV Scholarship

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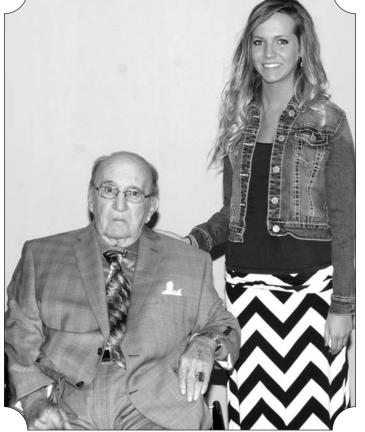
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### NAPA John's John H. Wininger Scholarship

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**George Cybulski Memorial Scholarship** Numerous scholarship donors met and dined

with Rend Lake College student recipients at the 25th annual Rend Lake College Foundation Scholarship Dinner held October 13, 2014, at the Rend Lake Resort in Whittington. This annual event honors the financial support from donors as well as the students who receive that support. Pictured are scholarship representative Leah Stallman and scholarship recipient Jamie Brock.



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#### Global ..... continued from page 1

husband do a call-andresponse ("Hootie!" "Hoo!") when trying to locate each other in a crowd. But her approach to cooking seems on target: She believes that if you cook with love, it will show in your food. As her website declares, "If you're not in a good mood, the only thing you should make is a reservation."

As an Italian American who inexplicably finds comfort in Chinese Hot and Sour Soup, I found that Hall's recipe for Hot and Sour Eggplant hit home. The blistered skin and tender flesh of the eggplant make for an irresistible texture, while the spice is just right: enough to engage your taste buds, but not enough to numb them. This dish is among the

ELEAR

many in Hall's homecook-friendly book that will help us all start finding comfort in foods from around the world.

#### HOT AND SOUR EGGPLANT

Yield: 4 servings

5 small, striped eggplants or Chinese or Japanese eggplants, trimmed, cut in eighths lengthwise, then cut in halves crosswise

Kosher salt 3 quarts warm water 2 Serrano chilies, stemmed and minced,

with seeds 1 tablespoon sugar

1 1/2 tablespoons soy sauce

1 tablespoon red wine vinegar

1 teaspoon cornstarch 2 tablespoons canola oil

2 scallions, trimmed and

cut into 1-inch pieces

2 tablespoons sliced fresh basil leaves

Building relationships in communities

Winter Build Sale

# **REND LAKE COLLEGE**

and serve immediately over Perfect Baked Rice pieces with 1 tablespoon salt. then immerse in the (below).

## PERFECT BAKED RICE

Yield: 4 servings

1 cup white rice Water for rinsing 1 1/2 cups water, homemade chicken or vegetable stock, or salt-free or low-sodium storebought broth 1 tablespoon butter or

oil (optional)

Preheat the oven to 350 degrees. Place rice in a bowl and

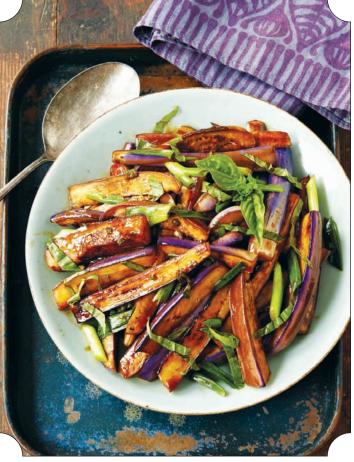
cover with water. Swish around and drain. Repeat, draining well.

In an oven-proof Dutch oven or deep skillet with a lid, bring the water and butter or oil (if using) to a boil over high heat. Stir in the rice, remove from heat, cover and pop into the oven. Bake until the water is absorbed and the

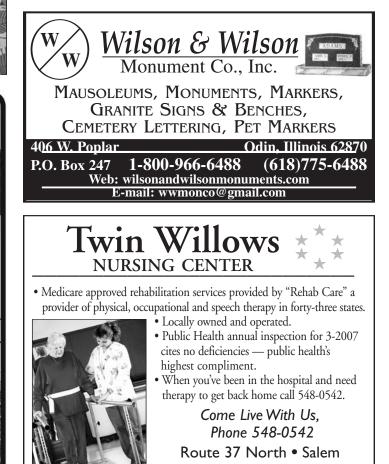
rice is perfectly tender, 17 1/2 minutes. (After years of experience. Hall calls this the "magic number" but advises that "of course ovens are differ-

ent, so yours may take a little more or less time.") (Recipes from "Carla's Comfort Foods," Atria Books, 2014. Copyright (c) 2014 by Carla Hall.)

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Hot and Sour Eggplant might not be the first thing you think of when you think of "comfort food," but it's got a feel-good quality all its own. (Photo from Universal)



**Todd Woodruff** Administrator Since 1976

"Ask me about the



Sprinkle the eggplant

warm water in a large

ents.

bowl. Let stand while you

prepare the other ingredi-

In a small bowl, stir the

chilies, sugar, soy sauce,

until the sugar dissolves.

Drain the eggplant well

Heat a wok or large skil-

vinegar and cornstarch

and press dry between

let over high heat until

spoon of the oil, and wait

Cook, tossing and stirring,

until it looks wavy, then

add half the eggplant.

until browned and just

Transfer to a plate.

tender, about 5 minutes.

Repeat with remaining oil

Add the scallions and

tossing and stirring, for 2

minutes. Toss in the basil

and eggplant, and then

return the first batch of

the chili mixture. Cook,

eggplant to the wok.

very hot. Add 1 table-

paper towels.



# **REND LAKE COLLEGE**

satile as the staples you're replacing," she says.

ShopSmart suggests trying these simple swaps:

 Instead of macaroni and cheese with cheddar, try it with feta cheese. The flavor of tangy feta cheese is as versatile as cheddar. And it melts well, perfect for a sub in mac 'n' cheese. Or fold some crumbled feta into hot pasta with chopped tomatoes and other veggies.

Also try this: Make a salad with finely chopped fresh kale, diced apples, crumbled feta and toasted almonds. Toss with a light vinaigrette. Feta also tastes great crumbled on top of roasted potatoes.

 Instead of pasta with tomato sauce, try it with peanut sauce. Heat a jar of ready-made Asian peanut sauce. Toss with whole-wheat spaghetti, diced pork tenderloin, grated carrots and fresh cilantro. Sprinkle with chopped roasted peanuts. "A little goes a long way," Huck says. "Just lightly coat the noodles as you would with pesto sauce."

Also try this: The nutty, sweet and spicy flavor of peanut sauce works not just on pasta but also in salad dressings, marinades and sauces for pork and other meat. It also makes a great dipping sauce for romaine lettuce wraps filled with leftover meat and veggies. Or slather it over a thick slice of tofu and run it under the broiler for a delicious vegetarian dish.

#### Instead of salad dressing with Italian seasoning, try it with herbs de

**Provence.** The French spice blend usually has marjoram, rosemary, thyme and oregano. Whisk a pinch into oil and vinegar. It also makes an instant spice rub that's perfect for roast chicken or

fish. The earthy sweetness of the herbs is a little more delicate than robust Italian seasonings, which stand up better to red meat and tomatobased dishes.

Also try this: Use herbs de Provence to coat a log of plain doat cheese and serve as a party snack. Or toss smashed boiled new potatoes with olive oil, salt, pepper, garlic and herbs de Provence. Roast in a hot oven until crisp.

 Instead of fish topped with fresh lemons, try it with fresh limes. Like lemons, limes give dishes that citrusy zip, but with a little extra sweetness. "Limes can be used in most any recipe that calls for lemons for a deliciously different taste twist," Huck says. Try baking a fish fillet topped with thinly sliced limes instead of lemons. And squirt lime juice on roasted corn or bake up some lemon bars or muffins using limes.

Also try this: Cook quinoa in equal parts water and coconut milk until done, as the package directs. Drain and toss with lime zest and lime juice, and garnish with toasted coconut flakes or chopped cashews.

 Instead of salad with fresh bell peppers, try it with roasted red peppers. The soft texture and sweet smoky flavor is delicious in salads as well as pastas, soups and stews. And ShopSmart points out that unlike fresh peppers, once opened, you can keep a jar of roasted peppers around for up to a couple of weeks in the fridge.

Also try this: In a blender, puree a jar of drained roasted red peppers with olive oil, garlic, chopped fresh rosemary and a spoonful of tomato paste. Bring it to a simmer and heat through. Use the mixture as a sauce for fish, chicken or scrambled eggs.



#### MUSIC

Top 10 - The week's most popular current songs and albums across all genres. (www.billboard.com)

#### SONGS (WEEK OF NOV. 15)

(1) "Shake it Off" - Taylor Swift (2) "All About That Bass" - Meghan Trainor (3) "Habits Stay High" - Tove Lo (4) "Animals" - Maroon 5 (5) "Bang Bang!" - Ariana Grande, Jessie J & Nicki Minaj (6) "Black Widow" - Iggy Azalea (7) "Don't Tell Em" - Jeremiah (8) "Hot Boy" - Bobby Shmurda (9) "Don't" - Ed Sheeran (10) "Take Me To Church" - Hozier

#### ALBUMS (WEEK OF NOV. 15)

(1) "1989" - Taylor Swift (2) "Now That's What I Call Music 52" - Various Artists (3) "Montevallo" - Sam Hunt (4) "My Dream Duets" - Barry Manilow (5) "Old Boots, New Dirt" - Jason Aldean (6) "Anything Goes" - Florida Georgia Line (7) "Led Zeppelin IV" - Led Zeppelin (8) "Love Ran Red" - Chris Tomlin (9) ".5: The Gray Chapter" - Slipknot (10) "Black Veil Brides" - Black Veil Brides

NEW ALBUMS THIS WEEK (NOV. 10-11) "Give My Love to London" - Marianne Faithfull "IX" - ...And You Will Know Us by the Trail of Dead "Rhythm" - Wildbirds & Peacedrums "My Favourite Faded Fantasy" - Damien Rice "Content Nausea" - Parquet Courts

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"The Hum" - Hookworms "Rhubarb Rhubarb" - The Voyeurs "The Other I" - 2:54 "The New Sidewalk" - Such Gold "Hypnotized" - Dream Police "Let's Cry and Do Pushups at the Same Time" - Torn Hawk "Turning [Live]" - Antony and the Johnsons "The Endless River" - Pink Floyd "The Inevitable End" - Röyksopp "Sonic Highways" - Foo Fighters "DSU" - Alex G "Man Against Machine" - Garth Brooks "Forever" - Queen "Cadillactica" - Big K.R.I.T. "Lost on the River" - The New Basement Tapes "Nick Jonas" - Nick Jonas "Hell Can Wait [EP]" - Vince Staples

# MOVIES

FOR RENT (WEEK OF NOV. 11) How to Train Your Dragon 2, Jersey Boys, Tammy, Let's Be Cops, Happy Christmas, Mood Indigo, I Am Ali, Deepsea Challenge 3D, Drive Hard, Coldwater

#### **NEW IN THEATERS (NOV. 14)**

Foxcatcher (R) bio/drama/sport/thriller Beyond the Lights (PG-13) drama Dumb and Dumber To (PG-13) comedy The Homesman (R) drama/western The Homesman (R) drama/western Rosewater (R) drama The Toy Soldiers (R) drama Saving Christmas (PG) comedy/family





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