Learn to get great ideas flowing with Rend Lake College’s new Creativity class.

This course will explore creativity and innovation as a tool in both the sciences and the arts. The focus will be on the use of techniques such as brainstorming, improvisation games, and whiteboard techniques for finding and developing solutions and applying them in common projects and professional situations. Using case studies and other examples, students will view the creative process and its complexity, especially as it fuels innovation.

Creativity is a three-credit-hour class delivered in a hybrid format. This means that there will be face-to-face class meetings augmented with online activities. The class meetings will be held from 9 a.m. to 1 p.m. on four dates: June 10 (first day of class), June 14, July 22 and Aug. 2. Anyone interested in finding out more or registering for this class is invited to contact Jennifer Tarantino Linsin at (618) 437-5321, Ext. 1716, or at tarantinj@rlc.edu. Join the conversation on Facebook at www.facebook.com/RLCD.

Get great ideas flowing with RLC’s new Creativity class.
Rend Lake College
Culinary student cookin’ up dreams of BBQ business

Joe Shaw, a culinary student at Rend Lake College who has plans to use his Rend Lake College Culinary Arts degree to open his own local BBQ spot hit after graduation.

MG: Tell me about your self.
JS: On May 1st, I will have been married for 10 years. I am a Massage Therapy major. I also have a degree in Therapeutic Massage and Lisa is my wife. Anya, is the tough- est woman I know. She lives with MS and has been through more than one could ever imagine and comes out smiling while coping with our kids. I was a basketball player at Effingham and went to grade school in September of last year.

MG: What is your first barbecue memory?
JS: My earliest barbecue memory is one of my favorites, I was in 1st or 2nd grade when my class took a walk to North Main Street in Benton. We walked into a back yard full of older people and a kettle sitting over a fire. From that kettle came the most beautiful aroma in the world. I saw a plate with several different foods and I could not wait to get started. I think I had some kind of sauce and cooked pork on that one. It bite and I knew I would never forget that flavor.

MG: What is your favorite local barbecue joint and why?
JS: I am a big fan of barbeque, so to say I have favorites is not really accurate. I have a lot of sauce or rub I can and compare why I like barbecue. I refuse to taste someone else's sauce. I try to avoid pit-ahs and becoming slave in the future by not trying new barbecue places, I have perfected my recipes. They are never perfect because people develop their tastes over time. Each barbecue has different things they like or don't like about your barbecue. The key is to try to make enough qualities in your flavors that match theirs. I (Joe used an air quote here) like lots of sauces and rubs but I am always looking - and usually finding - one that I like more. I'm having a lot of fun testing all the various sauces and rubs and I'm always trying the same thing but with different wrong ones. I say that when someone asks me to modify my business after (Joe used an air quote here) a lot of rubs and no sauce. He is one half of a pit-ah and he helps himself to all the barbecue place where noth-

MG: What do you want to do after graduation?
JS: I want to open my own barbecue place where nothing is bought from a barbecue restaurant. Everything will be made in house, minus the dude which I am working on having made locally and custom to our barbecue. Quality for my customers will be something I know of a place near my house that has a decent breakfast but everything else is flash frozen and dead fried before service. They smoke their meat but they use an artificial sugar sauce and what they call 'rub'. When I say rub I mean barbecue. The key is simple.

MG: Any plans to enter barbecue competitions?
JS: I plan on doing a few local contests this spring and summer. I've never entered so I can't say how much I will get involved in it beyond this area but I am always looking for a challenge. I am blasing more on how I can make a living (making barbecue) than [winning] trophies.

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Robert K. roberkt@rlc.edu
Stevens B. stevensb@rlc.edu or
Tricia Tricia@rlc.edu

Students of the college’s dis-
abled or GED certificate, Lake College, graduation

Adult Education Program.

Applications are being ac-
ccepted for the 2013-2014
school year. For addi-
tional information, contact
Patsy Howard at 533-
4200.

Applications are due by
February 24.
Cortez Macklin is a 2013 NJCAA DII Second-Team All-American after helping lead Rend Lake College to its first national championship in basketball. (Photo by Nathan Wheeler/RLC Sports Information)

Macklin takes a Lake College defender to the hole. The 6-3 point guard led RLC in scoring this year with 13.1 points per game. (Photo by Nathan Wheeler/RLC Sports Information)