

NOV 2019

BRIGHT SUN DISPATCH*faculty senate newsletter***NOVEMBER MEETING**

THE LAST OF THE FALL TERM

ISSUE # 11

Come to the final meeting of the Fall Term at the TRC on November 22nd from 10am to noon or Zoom to us from your personal space!

COMING UP AT THE NOVEMBER MEETING:

We have some exciting things coming up at the meeting this Friday, our last meeting of the Fall term. To begin, we will continue our conversation on Student Engagement with a visit from Rene McKenzie, Ph.D., Director of Student Programs and Courtney Rasmussen, Institutional Research. These two speakers will help us understand the data collected from the student surveys and interviews, as well as the goals the Student Engagement Team is working on and how we might be able to assist.

Our G.I.F.T. this week is from Tracy Redd, Mathematics Faculty, the title of

which is "Noticing & Wondering". You'll not want to miss this as Tracy always offers a unique and critical lens for examining topics. And we get a bonus guest speaker this month! RCC student Bevin Ricker will be joining us to deliver a presentation about learning styles. Very enlightening indeed!

Finally, we'll use our remaining time to prioritize our goals and break into smaller groups to discuss them. This is a jam packed meeting you won't want to miss!

**dreams
don't
work
unless
you do.**

MARY & MARINA'S**Thanksgiving
Dinner****the bird****Turkey is great...**

But Marina doesn't eat meat! Field Roast Celebration Roast is a good substitute and they carry it at Fred's. Don't be afraid...it's ALL veggies...nothing weird!

the stuffing**Find your family's recipe...**

Infuse your own family's recipe into this holiday menu. Stretch back into your family's history...is there a special ingredient that speaks to your culture? Or maybe the region of the US that your family hails from....

**a green side**

**Mary's Shaved Brussels
Sprouts Raw Salad**

an orange side

Mary's Butternut Squash Risotto

the pie - we like pie!

**This is delicious...I can not say it
enough...with a full mouth!**

It's gluten-free. It's vegan. It's no-bake. It's probably the easiest and most delicious and healthiest thing you'll have all day long!

**Recipes and/or links to recipes at the
end of the Newsletter. Cheers!**

MINUTES FROM THE OCTOBER MEETING

Guest Speaker: Jeremy Taylor, RCCEA Pres.

We have entered into bargaining for a new contract and we got the highlights from Jeremy. Workload is the top priority for both teams. There is a long list of additional items that will be negotiated this year including compensation, faculty involvement in the hiring process and the FT/Adjunct ratio. I know many of these items are of interest to us all. For a full examination, please check out the minutes on the Faculty Senate website.



The first G.I.F.T. was Given!

Marina Whitchurch gave the first G.I.F.T. of the year to start us out. This Good Idea For Teaching was designed to get students to tap into their emotional side, share stories, be creative, expand vocabulary, and to really trust each other.

These G.I.F.T.'s will hopefully be a part of the Spring InService, so let's keep the energy rolling!



Guest Speaker: Kori Ebenhack, VP of Student Services

Kori spoke to us about Student Engagement and brought with her information compiled from Cliff Data, the Student Engagement Team, and the Student Success Survey. The information was powerful and gave us a valuable insight into our students' lives in and out of the classroom. Rene and Courtney will be continuing this conversation with us this Friday.

BUSINESS-Y STUFF...

Finally we hit on some business stuff. We needed to tackle some of our By-Laws and make sure everything was up to date, up to snuff, up to standards...if you will! We also discussed our goals for this year, getting everyone thinking about what was important (as we will tackle prioritizing this month). Such as: Collaborative Spaces, having more guest speakers (Tom Pike will be speaking in Winter term on mental health for Faculty!), and improving communication with deans & VP's.

“Thankfulness is the beginning of gratitude.

Gratitude is the completion of thankfulness.

Thankfulness may consist merely of words.

Gratitude is shown in acts.”

-Henri Frederic Amiel



Food & Drink?

Instructional & professional work can seem isolating, so RCCEA invites you to chat and eat with colleagues at some highly informal hangouts this term. All faculty & professional staff are welcome. They are giving this a whirl in both Grants Pass and the Medford/Talent area:

Grants Pass

Double Taps

945 NE D Street

Mondays from 6 to 9pm

The next one is on December 16th.



Medford/Talent

Pump House Burgers & Brews

102 Talent Avenue, Talent

Wednesdays from 6 to 9pm

November 20th, December 18th



RWC Holiday Party!!

J Building - 11am to 1pm, Friday, December 6th

Get your Elf Ears on and your tinsel ready, it's another RWC Holiday Party! Come and share some cheer with your colleagues and friends or perhaps...make some new friends! Now is the time to let go of past grievances, hug it out, smile with your eyes from across the room...or as Tyra Banks says, “Smeyes”!! This is the time...let love and friendship, graciousness and stewardship, humility and peace abound! Joy on Earth and Goodwill to All!

Looking for an affordable option for your students? Look no further than the OER!

OERs at RCC

Have you thought about replacing a commercial textbook with an OER? Open Oregon is again providing funds to purchase print copies of any OERs instructors would like to consider. If you're interested in an Open textbook, or if you'd just like some help exploring options, contact Felishia Jenkins or Tina Weyland in the library. (You can search the catalog for "OER Petting Zoo" to see print OER titles we currently have).

Open Oregon is also providing funding for a Southern Oregon Higher Education Consortium (SOHEC) conference to be held next April on OERs and Open Pedagogy. The one-day event at Southern Oregon University will include training opportunities, hands-on workshops, and visiting speakers, and will include



participants from all four SOHEC institutions (KCC, OIT, RCC, and SOU). Look for an announcement about the conference from RCC's

Textbook Affordability Group after the new year!



From Tina Weyland
Reference & Instruction Librarian,
Redwood Campus

This is the time of year to also consider how you can be more giving of your own time. We all feel overworked, but...if we can spread the responsibilities and commitments that it takes to make our campus run amongst each of us, it may actually reduce our workload! Take a moment to consider how you can become a more active member of our campus community. Look at the ["Councils/Committees"](#) Page to find something that falls in line with your interests....YES! Even Adjuncts can join most committees....check with your supervisor before attending. And you may even get some extra \$\$....!



Shaved Brussels Sprouts Raw Salad

- 2 tablespoons freshly squeezed lemon juice
- 1 teaspoon finely grated lemon zest
- 1 teaspoon Dijon mustard
- 1 tablespoon finely chopped shallot (about 1/2 medium)
- 1/2 teaspoon kosher salt, plus more as needed
- 1/4 teaspoon freshly ground black pepper, plus more as ne
- 2 peeled hard-boiled eggs
- 1 1/2 pounds Brussels sprouts, discolored or tough outer le
- 1/4 cup olive oil
- 1/3 cup toasted pine nuts
- 1 tablespoon finely grated Parmesan cheese, grated on the small holes of a box grater



INSTRUCTIONS

1. Combine the lemon juice, zest, mustard, shallot, and measured salt and pepper in a medium, nonreactive bowl; set aside.
2. Grate the eggs on the large holes of a box grater; set aside.
3. Holding on to the stem end of the Brussels sprouts, thinly slice them crosswise until you get within 1/2 inch of the stem. Discard the stems and place the sliced sprouts in a large bowl, breaking up the layers and discarding any tough pieces; set aside.
4. While whisking continuously, slowly drizzle the oil into the shallot mixture until all of the oil is incorporated.
5. Add the pine nuts and half of the grated eggs to the Brussels sprouts and drizzle with the dressing. Gently toss until combined. Let sit at room temperature until the sprouts slightly soften and the flavors meld, about 15 minutes.
6. Toss the salad again to redistribute the dressing. Taste and season with salt and pepper as needed. Transfer to a serving dish, top with the remaining eggs, and sprinkle with the Parmesan.

May This Holiday Season be Filled With Seasonings, Spices, Friends, Family and Love!



Butternut Squash Risotto

- 2 teaspoons olive oil
- 1/2 cup yellow onion finely chopped
- 1 1/2 cups Arborio rice or other short-grain rice
- 1 cup Water
- 1/2 teaspoon table salt
- 1/4 teaspoon black pepper freshly ground
- 3 cups butternut squash cubed into 3/4-inch pieces and peeled
- 2 cans beef broth low sodium, 14 1.4-ounce cans
- 1/2 cup Parmigiano-Reggiano cheese grated, about 2 ounces
- 3 tablespoons unsalted butter
- 2 tablespoons fresh parsley finely chopped

INSTRUCTIONS

1. Remove the lid from a 6-quart Instant Pot. Press Sauté. When the word “Hot” appears, swirl in oil. Add onion, and cook, stirring constantly, 5 minutes.
2. Add rice; cook, stirring constantly, 1 minute or until rice is coated with oil.
3. Add 1/2 cup of the water, salt, and pepper. Cook, stirring constantly, until water is absorbed. Stir in remaining 1/2 cup water, squash, and broth.
4. Close and lock the lid of the Instant Pot. Turn the steam release handle to “Sealing” position. Press Rice, and cook at Low Pressure 12 minutes.
5. When time is up, open the cooker using Quick Pressure Release. Turn cooker off.
6. Add cheese, butter, and parsley, stirring until creamy. Serve immediately.



<https://minimalistbaker.com/creamy-no-bake-pumpkin-pie/>

<https://fieldroast.com/product/celebration-roast/>