

# Rapper brings the beat to campus

**Evan Brown, CCC student, is a rapper best known for his unique style and lyrical content**

By Isaac Soper  
Arts & Culture Editor

Evan Brown, 20-year-old rapper and Clackamas college student, is on a quest to become a unique hip-hop artist and thinking outside the box; to stay away from what stereotypical mainstream rappers and hip-hop artists are doing.

**EB:** I'm not like the average rapper; I didn't come from a hard past or living in the ghetto or anything like that.

**The Clackamas Print:** At what age did you start rapping?

**EB:** I started experimenting [around] 13-14, eighth grade summer.

**TCP:** What influenced you to start?

**EB:** It's kind of weird how it started ... do you know the song 'Glamorous' by Fergie?

**TCP:** Who are some of your major influences?

**EB:** Number one is always Nas. He's been around so long, he's a legend. He's still releasing stuff that's legendary. Some of the new rappers I like listening to now are Sir Michael Rocks, Big Sean, CyHi the Prynce and of

course Kanye West, Ludacris [and other] legends of the game.

**TCP:** Have you done any recordings?

**EB:** I've recorded three mix tapes [and] other singles on the side.

**TCP:** Do you record your music yourself?

**EB:** If I'm with friends, it's done in my own little [recording] studio. For more professional things, like my singles and mix tapes, I like to get into the studio ... an official studio.

**TCP:** Where did you come up with the name "E-Breezy?"

**EB:** Um ... my mom gave it to me. Obviously the 'E' because Evan is my name, and then I think it came from this one time when I was running, and I looked like a breeze or something, [meaning] quick or something. E-Breezy. Ever since then it stuck. I can thank my mom for that one.

**TCP:** What do you usually rap about?

**EB:** I have a song called 'New Everything' that kind of embodies all of the things that I've talked about. How I like to strive to be different. I've got a song with a kid from Arizona that's called 'Dreams.' It's just like you know, everything that I'd like to envision and see in my life. Basically stuff that's really relatable, so kids our age and younger or older can party to it; relate to it.

**TCP:** Where do you see

yourself in five years?

**EB:** I would love to see myself on tour, still recording music, representing the Portland area. Hopefully by then, have some music videos, a bigger fan base, a bigger following all together.

**TCP:** What kind of message are you trying to send with your music?

**EB:** The thing with rap that it gets stereotyped for is degrading towards women, violent, negative towards culture; me personally and my music, I like to keep a positive outlook and really feed off positive energy. [Creating] relatable, positive, feel-good music, life, hard times, good times, love,

school, the stresses, things that every teenager, every kid goes through.

**TCP:** What are your thoughts on '90s rap?

**EB:** I wish '90s rap was still around. '90s rap was all about your lyricism, raw

talent, your raw flow. Now it's kind of like, crazy beats going on, the focus point is more on the [whole song] instead of the raw rapper's talent.

To access E-Breezy's music and/or contact him, he is available through the following social media sites:

[www.YouTube.com/user/EBreezyTV](http://www.YouTube.com/user/EBreezyTV)  
[www.Facebook.com/OfficialEBreezy](http://www.Facebook.com/OfficialEBreezy)  
[www.Twitter.com/#!/EBreezy](http://www.Twitter.com/#!/EBreezy)



Evan Brown is focused on his future of making rapping a career and breaking stereotypes of the genre. In his music he always likes to keep a positive outlook and try unique new things.

## Starving college students battle for top ramen honors

By Chris Taylor  
The Clackamas Print

A challenge involving food that is both loved and loathed by college students is making its way to campus soon; the first ever Ramen Cook-Off is taking place here at CCC.

The contest is simple: show the judges your ramen making skills. From April 23-25 in the Community Center, students will have the opportunity to show just what they can do with ramen. You're encouraged to get creative, after all, who'd want to eat the same old ramen every day? Spice it up a little, give it some flair. This is your chance to show your culinary expertise and prove why you should be named the Ramen Champion.

Now there are some rules, as with all proper competitions. Obviously you must be currently enrolled at Clackamas and have your student ID card with you at registration. Staff are also allowed to enter and compete. Teams can consist of one to three people and the entry fee is \$7, along with seven cans of food beforehand, or \$15 the day of.

There will be six different competitions. There are three open divisions, and a division for breakfast, lunch and dinner. Open divisions are for any recipe on Monday, April 23 at 11 a.m.

to 11:30 a.m., and Tuesday, April 24 11 a.m. to 11:30 a.m. and 12:40 p.m. to 1:10 p.m. Lunch is on April 23 11:50 a.m. to 12:20 p.m., dinner from 12:40 p.m. to 1:10 p.m., and breakfast on April 24 from 11:50 a.m. to 12:20 p.m.

You may request to compete in any division you wish, but be prepared to enter a different division if there aren't enough contestants. Each round will have a time limit of 30 minutes in which you can prepare your dish. Judges will rate each one based on presentation, taste, originality and creativeness. The winners from each division will be selected to move on to the championship round (which date is yet to be announced). Contestants will also receive an award for winning any given division. During the championship match, you will receive mystery ingredients and have half an hour to use them in one way or another. The winner will be crowned the Ramen Cook-off Champion and receive a prize.

Now you may be wondering, "What ingredients can I use?" How about equipment? Well you're in luck, as there is a list of materials provided to you, what you need to provide, and what is allowed and even banned.

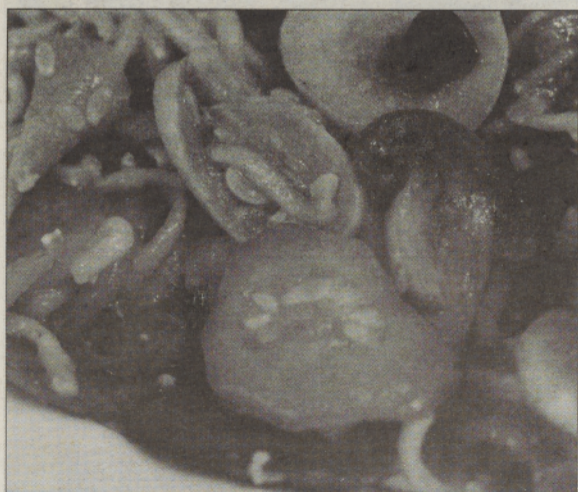
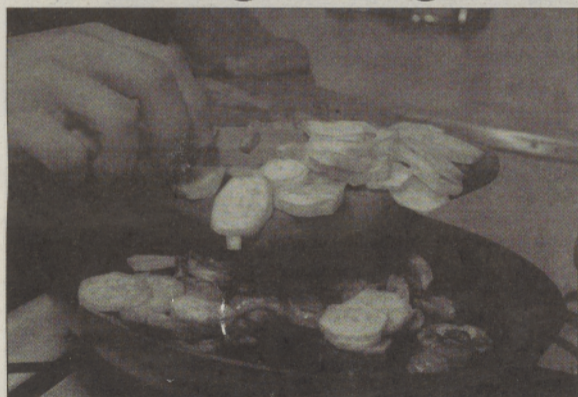
You will be provided with a brick of noodles, a table-side

burner, brown sugar, cinnamon, dried parsley flakes, pepper, salt, cooking oil, salt, garlic powder, soy sauce, honey, ketchup, yellow mustard, tabasco, white sugar, white vinegar, onion powder, dried oregano, hot dogs, Spam and tofu.

Contestants will be asked to provide pots, pans, utensils, strainers, cutting boards and any other cookware necessary. No microwaves or toaster ovens. You can also provide your own list of ingredients totaling to \$5 (proven with in-store receipt) that you wish to use. You can try to justify going over, but be prepared to be told you can't use it. All items must be shelf sustainable (i.e. canned foods, spices, etc.), no refrigerated items (i.e. eggs, milk, bacon). You may be disqualified from the competition if you break these rules, or for irresponsible behavior or prepare your food in an unsanitary or unsafe manner.

You can sign up in CC152 or email mbaker@clackamas.edu. If you have any questions regarding the event, rules, or items you wish to use, call 503-594-3040 or email the above address.

To get the creative juices flowing, here are some recipes that can be found to be particularly tasty. For recipes and to read the rest of the article visit [www.the-clackamasprint.com](http://www.the-clackamasprint.com)



Felicia Skriver The Clackamas Print

Above are two photos of the unique twists that are to be given to top ramen. The top shows before and bottom is after.