

A Fresh Start

In 2006, Colin Bramlett entered Anson Correctional Center – now Brown Creek Correctional Institution. But he used his time wisely, earning a 90-day cooking diploma through Southern Piedmont Community College and taking advantage of work release at Max Breakfast Anytime – now Ladybug Family restaurant – in Wadesboro. He became assistant manager and worked there for a year and a half.

Upon his release in 2010, Bramlett continued his education at Central Piedmont Community College and studied dietary management. From there, he went to work at Bonfire Bar & Grill and joined Josef Alexander's catering company, since renamed Extraordinary Catering.

Bramlett has re-entered Brown Creek's minimum custody unit twice since 2010, but as an instructor and mentor. On each occasion, he supervised the inmates taking culinary classes in the preparation of such things as beef tenderloin, garlic mashed potatoes, homemade salad dressings and desserts, as well as how to filet a salmon.

He looks at it as an opportunity to encourage others that there's something rewarding available upon their release, and that success can be theirs.

