



Global Education Center, Semester and Summer Study Abroad Programs and Off-Campus Opportunities Suite 102, Franken Center for Faith, Learning, and Living

The GEC study abroad programs help students:

Study Abroad Group Returns from Israel

On January 2, fourteen NWC students returned from a winter study abroad in Israel. Led by Professors Jeff Barker (theater) and Jim Mead (religion), the student group explored modern Israeli culture through the lens of theater and the Bible. Some of the highlights of the intensive 18-day program included a lecture by the renowned Israeli scholar of contemporary and ancient Hebrew theater Shimon Levy and a visit to his graduate seminar at Tel Aviv University. In the seminar, NWC's group

had the opportunity the perform "The Bands of Aram." Their performance was followed by a lively discussion about biblical texts and the representation of iconic characters like Abraham and Elisha in theater. In an email, Prof. Barker described this student exchange as

"the most amazing cross-cultural/crossdiscipline/crossreligion/crosslanguage collage." The trip itinerary also included stops at biblically and historically important sites

like Caesarea, Tiberia, Mount Tabor, Nazareth, the Sea of Galilee, Jerusalem, and Bethlehem, to name a few.

A picture of our NWC group in front of the Western Wall in Temple Mount.



In this issue:

Study Abroad Group Returns from Israel	1
8th Annual Study Abroad Photo Contest 2012	1
Semester Study Abroad: Oman and Romania Denver	2
Student Accomplishments	2
Find the Road to Happiness with Study Abroad	2
2013 Summer Study Abroad Opportunities	3
Planet of Tastes: Czech Republic	3
Planet of Tastes: Turkey	4
Study Abroad Ambassadors	Δ

8th Annual Study Abroad Photo Contest 2012

The Global Education Center recently held its 8th annual photo contest for students who studied abroad in the summer. spring, and fall of 2011 and 2012. The contest consisted of four categories: Sensational Sights, People & Portraits, Defining Moments, and Crossing Cultures.

Holly Stewart

Jesus in Every Language



NWC students, faculty, and staff voted for their favorites on NWC's Study Abroad Facebook page and at the Study Abroad Fair in the Fern Smith Lobby in mid-November.

The winners were announced after Thanksgiving, and their photographs can be viewed on Facebook and our website.

Heather Heilman

La Patagonia





Taylor Bodin The Journey

Keely Wright Through Foggy Eyes



Semester Study Abroad

ROMANIA



On December 15, Vallen Cook, Lyric Morris, Charlotte

OMAN

Muscat, Oman on the Gulf of Oman is the spring destination of Devon Cadwell, Matt Latchaw, Jasmine Smith and Nathan Walburg. They will be joined by two students from Central College. The focus of their semester will be studying Islam and Arabic in a

DENVER

Spring semester inaugurates NWC's new Denver Urban Semester. Three social work majors, Jennifer Kahanic, Angie Sas, and Tayler Kelly are doing their practicums there. Partnering with Mile High Ministries, the semester offers internships of 6-8

Richards, Ranell Rowenhorst, and Leah Wielenga arrived back home completing their semester in Romania. The NWC five comprised half of the semester group; the other five students were from Gordon, Calvin and Gustavus Adolphus. The semester's focus is on sustainable community development in theory and practice and experiential education, as the students study with Dana Bates, the lead- they will be happy to have ing expert on building communi- with you as they return to ty in a post-communist culture. and work with Romanian teenagers. Courses on Romanian history and culture, and Eastern Orthodoxy provide context. Their

experience of Romanian life provides a contrast to American culture, a conversation campus for spring semester. Seek them out!

Muslim-majority country with the language requirement. a 120-year history with the RCA. Benefits of the program include meeting the General Education Cross-Cultural requirement as well as

And the semester, plus eight additional designated oncampus credits earns a Middle East Studies Minor.

Matthew Latchaw, a Computer Information Systems major, received a Benjamin Gilman scholarship to support his study abroad semester in Oman this Spring. **Congratulations Matthew!**

credits with one of thirty-plus agencies serving vulnerable urban populations of the Mile High city. It provides excellent experience for students interested in service learning with non-profits, and community development from a wide range of majors. Education majors can do their student

teaching there as well. Besides internships, the program offers classes on Race and Ethnicity in American Society, Intercultural Communication, Global Urbanization, and Incarnational Spirituality. And for recreation, Denver offers easy access to the Rockies.

A new feature this semester will be student location at a new center for cultural immersion for international students studying in Oman, sponsored by the Omani government. It will offer greater interaction with Omanis as well as other international students.

The application deadline for all off-campus semester programs is February 10, 2013.

Take the Money and Run: Why splurging on the honeymoon instead of the dress is tied to greater happiness "[T]he road to happiness is paved with experiences and not material goods," writes Luciana Gravotta in her article in the February issue of Psychology Today (2013). Unlike material goods, experiences are irreplaceable; they "defy comparison, the root

Find the Road to Happiness with Study Abroad

of envy and dissatisfaction" and cannot be taken away from us. "You're probably glad you didn't splurge on that blender," Gravotta continues, "but you may still be kicking yourself for never seizing the chance to study abroad. Spending money on products often triggers buyer's remorse, while not spending money on experiences can



lead to regret." And since it is the very memories of our experiences, and not our iPhones or iPads, that constitute our identities, it is more likely,

Gravotta concludes, that, when asked to share the story of our lives, we speak of our time in Thailand and not of our entertainment system.

Ready to study abroad? Don't wait. Act Now. Buy Later.

2013 Summer Study Abroad Opportunities

We've gone paperless! The Study Abroad application just got easier. Simply go online via https:// my.nwciowa.edu/ ICS/Academic/ Global_Education/ to access the new online application system. For summer 2013, NWC students have the opportunity to attend one of the two threeweek-long study abroad programs offered through NWC's Summer Study Abroad Office. Paul Bartlett (Kinesiology) and Vonda Post (Business) will lead a program to the Czech Republic called Czech Physical Culture; and Laird Edman (Psychology) and Sally Edman (Counseling Services) will offer Turkey: Culture, Faith, and Mental Health.

The focus of the Czech Program is physical culture and its expression and practice in everyday life. Through a variety of

cultural and sports activities in Olomouc and Prague and interactions with the local people, students will explore the similarities and differences that make up both Czech and American physical cultures today.

Using the lens of psychology, participants in the Turkey program will have the opportunity to gain insight into a culture that has become increasingly important for Europe's relationship with the East. Students will visit and reflect on the historical, cultural, and religious significance of sites and locations such as the Blue Mosque. Hagia Sophia, Cappadocia, and Ephesus.

Both programs fulfill the general education cross-cultural requirement and are open to all majors. The submission deadline for all applications and academic references is February 1.



the planet of tastes here with our recipes to guide your way.

Planet of Tastes

Every country, nation, and people has its own culinary traditions. Even if you are not able to travel around the world, you can still explore

CZECH REPUBLIC

Situated in Central Europe, the Czech Republic has been called by many the heart of Europe. Over the past 20 years, the country has successfully made the transition from a communist satellitestate to a full and equal member of the European Union. Today, the Czech Republic enjoys rapid economic and cultural growth and is one of the most developed countries from the former Soviet bloc.

The Czech Republic has a

wealth of historic sites that carry the stories of Bohemian kings and of empires-the Holy Roman, the German, the Habsburg, and the Soviet. Each one of these empires has left its mark not only on the Czech way of life, its traditions and customs, but also its 2 lbs cold-packed sauerkraut food. From the Germans, the Czechs have adopted sauerkraut and roast pork, from the Austrians Wiener schnitzel and dumplings ,and from the Hungarians hearty goulash soup.

"It seems to me

Goulash Recipe (Marlene Temple) Ingredients

- 1 tbsp. vegetable shortening
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 2 lbs pork tenderloin

2 tbsp. Hungarian sweet paprika

- 1 tbsp. Hungarian hot paprika
- 1 bay leaf
- 1 tsp. dried marjoram

Caraway seed, salt and pepper to taste

Melt shortening in Dutch oven over medium heat. Add onion and garlic. Cook, stirring frequently, until onion is tender (5-6min,). While onion and garlic are cooking, cut pork into 1-inch cubes.

Increase heat to high. Add pork to pot and cook, stirring often, until well browned (about 8min.)

Add sauerkraut and seasoning. Cover and simmer for 1.5-2 hours, until meat is tender, stirring occasionally and adding water if mixture becomes too dry. Adjust seasoning if necessary.

that Czechs have a fondness for sauerkraut, poppy seeds paste on their pastries, soups for lunch, dumplings, sauces with supper (w/dumplings), sausages, and of course beer :)-just to name a few." Dr. Paul Bartlett



Page 4

Planet of Tastes

TURKEY

Located on two continents-Europe and Asia--, Turkey has more often than not been associated with a bridge that simultaneously unites and divides West and East, Occident and Orient. However, it is not only Turkey's unique location but also its history of two mighty empires-the Byzantine and the Ottoman-that has contributed to the cultural and ethnic mosaic that comprises Turkish society today.

The proximity in which various religious, ethnic, and linguistic groups lived during the centuries of imperial rule led to the emergence of a distinctive, yet sometimes hard to define, Ottoman lifestyle and cuisine, for they

were infused with elements from the Balkans, the Middle East, and Central Asia.

Turkish contemporary cuisine is a fusion of tastes and spaces. You have perhaps heard of or tried baklava or Turkish delight-some of the country's internationally famous pastries. And in Germany, for example, the döner kebap (seasoned beef or veal meat on a skewer) has become one of the most popular fast food dishes. It was introduced by Turkish Gastarbeiter (guest workers) whom the Federal Republic invited to the country in an effort to rebuild its economy in the 1960s.

"I have found Turkish food to be quite healthy - freshly prepared meats and veggies, not a lot of carbs or sweets, and dessert is often fresh fruit. It is good tasting, not overly fancy, and doesn't give anyone travelers' tummy. Students are often worried about whether they will like Turkish food, but they generally like it, don't find it to be too "foreign", and end up enjoying foods they never ate at home." Dr. Sally Edman

Baklava Recipe

Ingredients 1 lb. "filo" pastry (about 20 sheets) - available at Walmart 1/2 c. butter 3 c. finely chopped walnuts 2 tbsp. sugar 1 tsp. cinnamon

For the syrup:

2 c. sugar 2 c. hot water The rind of 1 lemon+2 tbsp. lemon juice

In a bowl, mix nuts, sugar and spices. Grease sides and bottom of 12 x 8 baking dish. Brush 6 sheets of filo pastry with butter and place in dish. Spread half of the nuts mixture over. Repeat the filo/nuts lay

ers once more. Brush the remaining filo dough with butter and cover the second layer of nuts. Brush the top with the rest of the butter. Cut filo into square or diamond shapes and sprinkle a small amount of cold water on top. Place baklava in a 350 degree oven and bake for 1 hour until golden. Pour sugar and water in a saucepan and stir to dissolve. Add remaining syrup ingredients and heat to boil for about 15 minutes until the syrup thickens. Remove from heat and cool. Remove baklava from oven and, while still hot, pour over the cold syrup. Cool and cut in pieces. (makes 20)



Study Abroad Ambassadors 2012–2013

In the fall of 2012, the Global Education Center launched a new voluntary ambassador program for students with study abroad experience. We are pleased to announce our first cohort of study abroad ambassadors for AY 2012-2013: Holly Stewart, Kayla Vetter, Samantha Bender, and Leslie Stover. The program is designed to encourage study abroad alumni to become involved in international education by providing them outreach opportunities on campus.

If you have questions about study abroad, contact Holly, Kayla, Samantha, and Leslie at their NWC email addresses. More information about their study abroad experience is available on the GEC website: My Northwestern-Academics-Global Education.

NWC Global Education Center: Mission

To foster cross-cultural appreciation and competence through semester and summer study abroad programs. We advise and assist students and faculty who seek opportunities for growth and reflection that integrate faith, learning and living in the context of cultural diversity and a global community.

Who are we?

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We're on the web:

Facebook: NWC Study Abroad