

DRAKE UNIVERSITY WORLD LANGUAGES & CULTURES

MARCH 2024



IMPORTANT DATES IN MARCH

Mar. 03: Hina Matsuri is a Japanese festival also known as Girls' Day.

Mar. 04 and Mar. 19: Jingzhe Festival is a traditional Chinese holiday celebrating the awakening of insects.

Mar. 10: Ramadan is the holiest month in Islam.

Mar. 17: St. Patrick's Day is an Irish cultural holiday honoring St. Patrick, the patron saint of Ireland.

Mar. 19: Ostara is a modern Pagan holiday marking the vernal equinox.

Mar. 19: Norouz is the Persian New Year.

Mar. 23: Purim is a Jewish holiday commemorating the deliverance of the Jewish people.

Mar. 25: Holi is a Hindu spring festival known as the Festival of Color.

Mar. 31: Easter is a Christian holiday commemorating the resurrection of Jesus Christ.

MARCH SPOTLIGHT

J-Term Travel Seminar to Mexico and Cuba

PROFESSOR EDUARDO'S EXPERIENCE PLANNING THE TRIP

Profe Eduardo, inspired during his 2017 sabbatical, meticulously planned a journey to Mexico and Cuba. His research in Mérida at UADY led to a course on Caribbean identity, which he taught multiple times, inspiring students to join the travel seminar. With 20 students and Professor Doreen Dixon, they explored history, gastronomy, and the cultures of Afro-Cuban and Mayan communities.



Dr. García-Villada (he/him)
Associate Professor of Spanish

HIGHLIGHTS OF THE TRIP

The group had an enriching itinerary, including time with Mayan families, lectures by scholars, and local festivities. They visited museums like El Gran Museo del Mundo Maya and engaged in cultural events. Home stays allowed deeper connections with Mexican families. In Cuba, they continued with lectures, site visits, and interactions with locals, deepening their understanding of Caribbean cultures.

WHAT STUDENTS GAINED FROM THE TRIP

Profe Eduardo aimed for an immersive language and culture experience, effectively achieved through interactions, cultural events, and academics. Students gained deep insights into regional identity and dynamics, fostering critical thinking and creativity evident in their final projects. First-generation Mexican and Latino students particularly experienced significant personal growth and perspective shifts.



SAM COTTER'S FAVORITE PARTS OF THE TRIP

Sam's favorite aspect of the trip was discovering traditional Mayan practices, particularly beekeeping, and their continued relevance today. Visiting a small farm near Mérida, she was fascinated by a woman who tended bees in hives or "bee boxes." Learning about the shared honey and unique characteristics of Meliponini bees, known as Xunan Kab to the Mayans, intrigued her, especially discovering that these bees lack stingers. Sam's highlight was tasting honey directly from the hive, a memorable experience during the trip.



Sam Cotter (she/her)
Drake University '25



INSIGHTS GAINED FROM THE TRIP

Sam cherished the chance to stay with host families, engage with individuals actively practicing native culture, and experience complete immersion in both Mexico and Cuba. She appreciated the lessons in navigating language barriers and improving her intercultural communication skills. The experience provided invaluable insights into Caribbean culture and people, leaving a lasting impression that she will forever treasure and remember fondly.

CAMPUS CULTURAL HIGHLIGHTS

EVENTS

Mar. 07: Karaoke Night

Hosted by: Asian Student Union (ASU)

Time: 6:30pm

Location: Sussman Theater

Mar. 29: Holi (Festival of Color)

Hosted by: Asian Student Union (ASU)

Time: 11:00am

Location: Helmick Commons

Every Tuesday: Meetings

Hosted by: Middle East Peace and Prosperity Alliance (MEPPA)

Time: 8pm

Location: dependent on room availability—reach out meppa@drake.edu if interested in attending a meeting

Apr. 4: Iftar Dinner

Hosted by: Muslim Student Association (MSA)

Time: Sunset

Location: Parents Hall

CULTURAL CLUBS ON CAMPUS

African & Caribbean Student Association (ACSA)

Instagram: @bulldogs.acsa

Asian Student Union (ASU)

Instagram: @asian_student_union

Anime Club

Instagram: @drakeanimeclub

Coalition of Black Students (CBS)

Instagram: @drake_cbs

Hillel

Instagram: @drake.hillel

Interfaith at Drake

Instagram: @interfaithatdrake

International Student Association (ISA)

Instagram: @drake.isa

InterVarsity

Instagram: @dsmintervarsity

Japanese Culture and Language Association (JCLA)

Instagram: @drake.jcla

La Fuerza Latina (LFL)

Instagram: @lafuerzalatinadrake

Middle East Peace and Prosperity Alliance (MEPPA)

Instagram: @dumeppa

Muslim Student Association (MSA)

Instagram: @drake.msa

Rainbow Union (RU)

Instagram: @drake.rainbow.union

PHRASE OF THE MONTH

FRENCH

Bonjour! In this section, we present a new phrase each month from one of the languages taught in our department. Practice, share, and join us as we delve into the richness of diverse languages and cultures together!

Phrase: "Comment ça va?" (How are you?)
Pronunciation: Koh-mah sah vah?



INSPIRATIONAL PROVERBS

“السَّبْعُ سَبْعٌ وَلَوْ فِي قَفَصٍ.”

Translation: “A lion remains a lion, even in a cage.”

Meaning: This Arabic proverb highlights the idea that an individual’s intrinsic qualities remain the same, regardless of the circumstances. Even if a lion is caged, its inherent strength and power do not diminish.

“고생 끝에 낙이 온다”

Translation: At the end of hardship comes happiness.

Meaning: This Korean proverb reminds us that there is hope and happiness after every sorrow, so don’t give up.

“Not to know is bad. Not to wish to know is worse.”

Meaning: This Nigerian proverb encourages us to always seek understanding and wisdom with courage, despite the discomfort or fear which can hinder our curiosity.

EASY BABA GANOUSH RECIPE

This simple appetizer is a staple in Mediterranean cuisine. It is an eggplant and tahini dip that has a delicious, smokey flavor. It is traditionally eaten with pita bread and can be topped with olive oil, pine nuts or parsley.

INGREDIENTS

- 1 large eggplant
- approx 1/4 cup lemon juice
- 4-5 tablespoons tahini
- 2 cloves garlic
- 1 1/2 teaspoons salt
- 1/4 cup finely chopped parsley to garnish

Remove the green from around the neck of the eggplant, but leave the stem. Place in a hot oven until soft -- approx 15-20 minutes -- or hold onto stem and place over open grill, turning from time to time until soft. Allow to cool.

Remove the skin carefully, while holding the stem. Mash the pulp thoroughly with a fork or in a blender, slowly beating in the lemon juice and tahini.

Crush garlic with salt and mix to a paste. Blend into the eggplant mixture. Adjust salt. Enjoy!

