By Michael Carney 2013

When I became a Global Citizen, I was excited to plan on studying in Athens and visiting Egypt. After all, seeing the Egyptian pyramids and the sphinx – who would not be thrilled?

But I never thought that literally days after I was in Egypt that the country would erupt into a series of giant peaceful demonstrations that would result in the fall of President Mubarak.

After thirty years of oppression, the Egyptian people came together to oust this despot and dissolve the ineffectual Parliament.

With my new perspective on this part of the world, I find myself worrying and wondering about Egypt. With freedom finally back in the hands of the people, what will they do next?

The Egyptian Army has stepped in to keep the peace until democratic elections are held in September. In the meantime the constitution is being revised to protect the rights and liberty of the Egyptian people. Protestors are calling for an end to the Emergency Law, which has been in effect for an unbelievable three decades.

This law has extended police power, suspended constitutional rights, and legalized censorship. It has seriously curtailed the basic human rights outlined in the constitution, and now the Egyptian people say that it must end.

Of concern to me is how many have died or been injured. Internet news reports that 365 are dead and about 5,500 injured.

For now I can only look on and hope. And I am happy that, as a result of Franklin Pierce’s Global Citizens program, I had a preview of history being made.

Pharaoh Menkaure of the Old Kingdom was the last great pyramid builder on Giza Plateau. His statue is now in Boston’s Museum of Fine Arts. Image by Debra Picchi.

Students who traveled to Egypt last fall may be in the mood for an “Egyptian fix.” Luckily Franklin Pierce is located close to Boston where students can visit the Museum of Fine Arts.

In the early 20th century, the MFA worked closely with the Egyptian government completing a series of excavations. The artifacts the American Egyptologists uncovered were shared between the MFA and the Egyptian National Museum that Pierce students visited this past fall.

Check out the museum’s hours before you go at: www.mfa.org.
**Film Review: The Gods Must Be Crazy**

By Tina Weldon 2011

What do you get when you put together a Coke bottle thrown from an airplane, a clumsy South African scientist, a !Kung Bushman, and a band of African revolutionaries? Non-stop laughs!

When a Coke bottle lands in the middle of the Kalahari Desert in southern Africa, the !Kung Bushmen, who have very little in the way of modern technology or consumer goods, think the bottle is a gift from the gods.

But they soon find out that this is no gift, but a curse. Whereas before everyone had access to the same hand-made technology, now there is only one of this strange glass item that can be used for just about anything.

After conflict over the bottle degenerates into fighting, foreign behaviors to these care-free people, the sober group comes together around a camp fire to think.

Determined to get rid of the Evil Thing, an older !Kung man named Xi takes it upon himself to throw the Coke bottle off the end of the Earth.

On his journey he meets Andrew, the South African, and Kate, a journalist-turned-school teacher, who is fleeing from the boredom of office work in the city.

Andrew befriends Xi, and together they stumble into the middle of a revolution. The amazing !Kung Bushman uses his superior tracking and hunting abilities to help subdue the rebels. Thus he saves the day, AND gets rid of the Coke bottle. Andrew and Kate end up together, and everyone lives “happily ever after.”

It is easy just to kick back, relax, and enjoy this comedy. However, it can also be considered a major critique of modern society.

In the beginning of the film, life in a South African city is contrasted with life in the Kalahari Desert with the !Kung. The comparison cannot help but make one pause and think about what we have given up by “becoming civilized.”

This classic was made in 1981 by the South African director Jamie Uys who both wrote and directed the film. He won the Grand Prix at the Festival International du Film de Comedy Vevey. Uys made a sequel in 1989. You can find both the film and the sequel in the University library.

**The Camino: Pierce Continues to Cook with a “New Walk”**

By Wilka Murphy Grimes 2011

Franklin Pierce University is launching the semester-long Camino Study Abroad program for the first time in mid-August this year.

The plan is for approximately 15 students to participate in a long-distance walk through southern France and northern Spain via the Camino de Santiago de Compostela, an ancient path that has been used since Celtic, Roman and Medieval times.

The Camino is also known in English as “The Way of St. James” after James the Apostle whose remains are supposedly buried in Santiago de Compostela. It is a group of pilgrimage routes that start in many parts of Europe but all end in the town of Santiago, Spain.

Prior to their departure from the U.S., the students will study basic French and Spanish. They will also participate in a seminar designed to educate them on the history and sociology of the Camino.

Professor Challenger will lead the student group. He walked the Camino himself in 2007 when he received a grant to study modern pilgrimages. Among other things, he found that the Camino gave him a chance to “look at [himself], to see [his] good and bad sides. It enabled [him] to think a lot about his goals in life.”

Students will stay in hostels along the way, allowing them to sit down and share meals with other pilgrims. They will meet people from all over the world who have come to walk the Camino for different reasons.

Professor Challenger confided, “I am hoping the students gain a love of the world, fall in love with other countries and cultures, and develop a deeper relationship with themselves.”

The real change, he says, begins when “you come home,” remembering the people you met and the things you learned. He hopes that it will end up being a spiritual experience for some.

For more information go to the web page: www.caminodesantiago.me.uk

This helpful set of web pages provides those who are interested with information to plan their pilgrimage and to contact other pilgrims who will share their perceptions and experiences.

There is a “Camino Forum” which provides a place for leaving and picking up messages. The web master has also included packing advice.

A helpful suggestion that someone left was “Slow down....I listened after a while and traveled as far, but with much less pain and strain.”

Good advice to remember!
Amalia Rodrigues: From Selling Lemons to One of the 50 “Greats”

By Jeannette Morrison 2014

The great Amalia Rodrigues, famed Portuguese fado singer, truly rose from “rags to riches.” Born into a very poor family in Lisbon, Portugal, she sold lemons on the streets until she was chosen to sing with a local marching band. Soon after, she moved on to sing in fado (Portuguese blues) clubs and by 1941, at 21 years old, she was the most famous fado singer in all of Portugal. Many of Portugal’s best poets wrote for Rodrigues. However, she preferred using poems she had written because they spoke about her own life.

Rodrigues’s voice had a huge range, and she sang with intense emotion. Critics said she felt “the sadness of the world.” Faced with throat surgery that could have permanently altered her voice, she considered suicide. However, in a New York hotel awaiting her surgery, she watched a Fred Astaire movie that cheered her up. After the successful surgery, she proceeded to give what turned out to be one of her most legendary performances.

Rodrigues gained international success because she incorporated into her work so many different styles. She felt comfortable using Spanish, Moroccan, and African ways of expressing herself. For those who would like to learn more about this extraordinary singer, go to NPR’s All Things Considered http://www.npr.org/templates/story/story.php?storyId=130357207

Amalia Rodrigues has won a coveted position in the “50 Great Voices in Recorded History” contest organized by National Public Radio.

A New Endowed Study Abroad Scholarship for Franklin Pierce Students

In the fall of 2009, as the Great Recession dragged on and people’s incomes dropped, worried faculty and administrators came together to discuss if the global financial crisis would prevent Pierce students from studying abroad.

Dr. Debra Picchi, Anthropologist and Coordinator of the Global Citizens Program, and Tom Desrosiers, Dean Emeritus of the University, decided the stakes were too high not to act. What hung in the balance was students being able to experience the world in a completely different way than they did in Rindge, NH.

Picchi and Desrosiers approached Vice President of Development Ahmad Boura and discussed starting a Study Abroad Scholarship. With Vice President Boura’s help, Picchi and Desrosiers contacted like-minded faculty and staff at the University for support. Many responded by taking out their checkbooks, saying they personally knew students who had benefited greatly from studying abroad.

Four scholarships were awarded for academic year 2010-2011. Eiissa Cummings, Egypt Dixon, Ahmos Dias, and Russell Quade were the first recipients of the new Study Abroad Scholarship. Each had positive things to say about their overseas experiences.

Quade noted that, “If I have advice for anyone who wants to study abroad, it is to remain open-minded to everything you encounter.”

Picchi and Desrosiers have most recently worked with Vice President Boura to establish an endowed scholarship. An endowment of $10,000 can automatically provide funds for scholarships each year from dividends and interest.

Picchi added, “But we need the $10,000 first. We have a beginning of $2,000, so there is plenty of room for interested philanthropists to help out.”

The 2011 Global Citizens Seminar: The Past and the Future

Each spring senior-level Global Citizens come together to share. These individuals have either been abroad or completed international internships. They have a lot to talk about as they assess what they have learned in courses and while overseas.

This year is no different. Some students studied abroad in Vienna, others in Athens. Some went on The Walk, and one traveled to Italy. And there is always at least one student who completed an internship that had a global dimension.

As the semester draws to a close, these students prepare PowerPoint presentations that chart their futures as Global Citizens. Thus they tie together the past and the future, each in a unique way.

From bottom left to right: Tina Weldon, Daniela Lyons, Wilka Murphy Gimes, Katherine Matula. From top left to right: Michael Carney, Erin Dwyer, and Christine Billingsley. Image by Debra Picchi.
Expand your horizons!  
Be a Global Citizen!

Mission of the Global Citizenship Certificate Program:

Global citizenship involves understanding the forces that affect cross-cultural connections and being committed to a global community based on human interdependence, equality, and justice. The Global Citizenship program at Franklin Pierce provides students with real information about the people of the world in which they live. It also provides opportunities for students to practice citizenship and leadership skills in a variety of settings. Vital to practicing being a Global Citizen is either studying abroad for a semester or completing an internship with a international dimension in one’s major.

Puerto Rican Meat Pastries

By Wilka Murphy Grimes  2011 & Tina Weldon 2011

½ lb. ground beef
1 Tbsp. olive oil
2 Tbsp. Sofrito*
1 packet of Goya Sazon with Coriander and Annatto**
¼ cup tomato sauce
1 tsp. of minced garlic or 2 cloves of garlic, minced
½ onion, diced
1/8 tsp. black pepper
½ tsp. oregano
6 lg. stuffed olives, diced
1 package of Goya Discos (yellow or white)***

Allow the Goya Discos to thaw out. In a skillet, heat the oil on medium and brown the beef. Stir in all the ingredients except the Goya Discos and frying oil. Lower the heat and let it simmer for 15 minutes. Spoon about 1 Tbsp. of the meat into the middle of one of the Goya Discos, fold it over, and moisten the edges. Then seal with a fork. Heat 2 ½ inches of oil in a deep saucepan on medium heat. Cook the Discos in batches and let them brown on each side. Drain on paper towels and enjoy.

*Sofrito-seasoned tomato-based sauce used as a foundation in Latin Caribbean cooking. Found in the Goya section of grocery stores.

**Goya Sazon are boxes of spice packets found in the Goya section of grocery stores. Look for the Coriander and Annatto type.

***Goya Discos are found in the frozen food area. They are flour tortillas that can be filled with chicken, meat, tuna, or vegetable; then baked or fried.

Recipe from Internet site www.elboricua.com.