

# Pierce Global Citizens On the Move!

The Newsletter of the Global Citizenship Certificate Program at  
Franklin Pierce University

## International Students

**671,616**

Number of international students in the US.

**46**

Number of international students at FPU.

**62%**

Percentage of international students in the US who are Asian.

**45%**

Percentage of graduate students in the US who are from India or China.

**13%**

Percentage of international students in the US who are from Europe.

**\$17.6 billion**

Dollars contributed by international students to the US economy

## Pierce International Students and What They Miss from Home!

By Kiley Molinari

Have you ever wondered what you would miss about the United States if you moved to another country? Well, three Franklin Pierce students know exactly what it's like to miss their homelands.

Yuumi Taguchi, from Tokyo, Japan, misses Japanese food, especially noodles. She has yet to find authentic Japanese-style noodles here in New England. Once she returns home, however, she will have to give up foods she has grown to love while studying in the United States. Ranch dressing, Easy-Mac, and granola bars are just a few examples.

Steve Jeune grew up in Martissant, a neighborhood in Port-Au-Prince, Haiti. He especially misses typical Haitian foods, such as *lambi*, which is conch meat served grilled or boiled with a spicy sauce. Haitian cooking is considered some of the best in the Caribbean, where French and African cuisines combine to create distinctive and delicious dishes. You can find a recipe for conch *lambi* on the back of the newsletter. It is from [www.haitidirectory.com](http://www.haitidirectory.com).

In my interview with Steve, he also noted that in some places in Haiti, people lack running water and around-the-clock electricity. People living in the

United States may take these utilities for granted. (Not after this winter, I told him.)

Snezana Stojkovic is from Vitojevci, Serbia. She not only misses Serbian soup while she studies at Franklin Pierce, but she also longs for the laid-back way of life she grew up with. She remembers sitting and drinking coffee with her parents for hours in the morning, while in the United States she feels that everyone is in a rush.

Whether you are from the US, or abroad, Stojkovic points out that "in order to appreciate the place you live, you have to leave that place. I feel lucky. I think everyone should have the chance to travel abroad."

## Vegans Abroad: It Just Takes a Little Planning

By Jessica Watson

Vegans who travel abroad face a challenge. But it takes only a little planning to avoid significant inconveniences.

When I spent a semester abroad in Vienna, Austria ("land of the Wurst!), I turned to the Internet to learn about vegan restaurants in Vienna and developed a plan to cook with nutrient-dense foods such as grains, beans, fruits, and vegetables.

A great website for traveling vegans is [HappyCow.net](http://HappyCow.net) which lists thousands of restaurants and health food stores all over the world.

Need food for traveling? Dried fruit is filling, cheap, and portable. Where can you find reasonably-priced beans and grains in Vienna? The *Naschmarkt*, of course! This popular outdoor market in downtown Vienna sells local produce and a wide range of nuts, grains, and other foods.

With the help of a dictionary, you can even learn how to ask about avoiding animal products.

Plan to experiment with the metric system before going. A hundred grams is about 3 oz., and a kilogram is 2.2 pounds.

So you see, you can eat your veggies and travel too!



Luscious pomegranates for sale in Vienna's *Naschmarkt*.

## Earth Day Turns 40! Pierce ECO (Ecology) Club Prepares

By Megan Dingle

*"Earth Day is the only event celebrated simultaneously around the globe by people of all backgrounds, faiths and nationalities."*

Franklin Pierce's ECO (Ecology) Club is normally busy each spring. But this year will be different.

April 22 marks the 40<sup>th</sup> anniversary of Earth Day. On this day activists work to expand the base of support for environmental programs, increase public awareness, and stimulate community activism around the world.

The international network of Earth Day reaches over 17,000 organizations in 180 countries. In the United States alone, over 5,000 groups and more than 100,000 educators will coordinate

millions of community-development and environmental-protection activities throughout the year.

Earth Day is the only event celebrated simultaneously around the globe by people of all backgrounds, faiths and nationalities. More than a billion people participate in Earth Day campaigns every year.

If you are interested in helping with Pierce's Earth Day celebration this year, the ECO Club meets Mondays at 7pm in Marcucella Hall 119.

For more information, go to <http://www.earthday.net/> and

<http://www.franklinpierce.edu/studentlife/todo/sustainability/eco.htm>

## Stella Walling: The Woman Behind the Scenes

By Brooke Gyermek



Stella Walling, Director of International Studies Programs at Franklin Pierce University.

When Stella Walling first came to the United States from the Netherlands in 1967, she fell in love with America. She says she "loved the free spirit of the American life. It's a cliché but it's true."

Stella, now Franklin Pierce's Director of International Studies Programs, works to enhance opportunities for students to study abroad. When I asked how she ended up at the University, she explained it was by "fluke, an accident." Well we truly lucked out, because since Stella took the reins of Pierce's study abroad programs, they have flourished.

Before 2004, the only international program at the University was The Walk which was established in 1969. The University began working on the Vienna program in 2004 and added both the Athens Program and the Lyon Dance programs in 2008.

When Stella first got involved in setting up these programs, she struggled

with structural and logistical problems. But now, she can answer nearly any question you throw at her!

Stella has been a member of the *Global Citizens Steering Committee* for several years. Not only does she lead senior-level seminars, but she provides an invaluable perspective on how the study abroad and the *Global Citizens* programs can build on each other.

Stella has accomplished a great deal but her work is far from being complete. She has many goals for the future, including making all the study abroad programs available every year, creating programs that go beyond Western Europe, increasing the number of students going abroad, and setting up a re-entry platform for students to continue discussion about their experiences after they return from studying overseas.

We have high hopes for the future of our international studies programs at FPU, and we're glad to know that the program is in such good hands!

## Giving Up One's Citizenship—What Would It Mean?

By Debra Picchi

What would it be like to give up one's citizenship? No longer would we identify ourselves as American, Japanese, or Austrian. Instead our loyalty would belong to the world and to every other human being in it. We would all be "Global Citizens," or "Planet Earthians," or something.

Nine students probe this question in the *Global Citizen* senior seminar this semester. Would there be more peace because fewer wars between nations would occur? Or would civil strife be on the rise because diversity would increase?

Would a strong authoritarian government rule, controlling and administering disparate groups? Or would democracy "break out all over," as everyone agreed to do the hard, slow work of building a civil society?

Benjamin Barber, author of *Jihad vs. McWorld*, read a paper in 2008 at the Istanbul Seminars organized by "Reset Dialogues on Civilizations." In it he posits that there is not just one kind of liberty or democracy.

Many roads lead to freedom, and many theories of justice translate into fair practice. In fact, Barber advises us to stop talking about "democracy" in the singular, and start talking about "democracies."

And freedom cannot be given to a people. It must be earned by those who really want it.

Shall we adopt these ideas for our new model of *Global Citizenship*?

## Pierce's Austrian Faculty Member: Herr Professor Heinz Kröll

By Matthew Dee

Small bands of students travel regularly from Franklin Pierce University to *Wien, Österreich* (Vienna, Austria) where they stay in the Theresianum Academy and study with Austrian and American professors.

During the spring of 2009 I had the privilege of studying under Herr Professor Heinz Kröll whose area of expertise is Viennese culture and history. Dapper and intelligent, Herr Professor presents differently than the typical American instructor. European professors tend to be more formal and distant than American ones. They also assume that students are able to take notes quickly, view and remember images on huge numbers of slides, and learn a lot of Austrian history. They do not test as often as American professors, sometimes relying on just one final exam grade.

I conducted a short email-interview with Herr Professor Kröll to gain a sense of how he viewed American education. He observed that "a semester at the Viennese University...the number of classes you had per week, would compare to the load Austrian students have per day."

I considered this to be a fair statement. I was not only taking classes, but immersing

myself in Austrian culture. A great deal of my time and energy was consumed with finding the grocery store, learning how to get stamps and minutes for my cell phone, figuring out the subway and trains stations, studying the German language and practicing it whenever I could, and performing all the other activities we do naturally in our own society, but struggle with when we are abroad.

Culture shock also took its toll. Do you know that in Vienna petting another person's dog is considered rude? Neither did I until I was given some serious negative feedback on the sidewalk of *Favoritenstraße* where the Theresianum is located.

Herr Professor Kröll knows a bit about culture shock. In 1961 he came to America for his senior year in high school. He told me he experienced "...culture shock . . . no dress codes, but most important: mini skirts! (I did not mind) cheek to cheek dancing (I did not mind)."

Well, it's all about enjoying other cultures, right?



From left to right: Ylianna Garcia, Herr Professor Heinz Kröll, Kiley Molinari, and Caitlin Carroll.



The Theresianum Academy on *Favoritenstraße* where Pierce students study while in *Wien*.

**The Newsletter of the Global  
Citizenship Certificate Program at  
Franklin Pierce University**

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**“Expand your horizons!  
Be a Global Citizen!”**

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**Global Citizenship Certificate Program  
Steering Committee**

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Gerald Burns, Professor of English

Minghua Li, Assistant Professor of Economics

Susan Oehlschlaeger, Director of International  
Student Services

Stella Walling, Director of International Studies  
Programs

**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 an international dimension in one's major.*

**Conch Lambi from Haiti**

**Ingredients:**

1 1/2 pounds shelled conch, cleaned, skinned  
2 limes, halved  
1/4 cup unsalted butter  
1 medium onion, peeled, halved, sliced  
3 cloves garlic, peeled, minced  
1 1/2 teaspoons minced shallots  
1 tomato, peeled, seeded, chopped  
3/4 cup water  
3 tablespoons tomato paste  
1 1/2 teaspoons minced fresh thyme, or 1/2 teaspoon dried thyme  
1/2 Scotch bonnet chili, minced

**Directions:**

Pound the conch to 1/8-inch thick with a mallet; cut it into 1 to 2-inch squares. Place the conch in a medium bowl; squeeze the limes over the top. Cover and refrigerate for 1 to 1 1/2 hours. Drain and discard the rinds.

In a Dutch oven or large pot, melt the butter. Add the onion, garlic and shallots and sauté until soft, about 5 minutes. Stir in the tomato, water, tomato paste, thyme, minced chili and conch.

Heat over medium to boiling; reduce the heat to low. Simmer, partially covered, until the conch is fork tender, 45-50 minutes, stirring occasionally.

Season to taste with salt and pepper. Serve over hot cooked rice.