University of Northern Iowa

Study Abroad Newsletter

Volume 3, issue 1 October 8, 2010

Welcoming the New staff!

The UNI Study Abroad Center is seeing major changes and growth within the office. We have a record number of programs being offered, students applying, and new staff members.

We would like to welcome the following full time staff members to the office.

Paula VanZee

Study Abroad Assistant Director/Advisor

Originally from Lima, Peru, Paula has lived in Boston; Virginia; Nicaragua; Barbados; Chile; Peru; Johnston, Iowa and recently moved to Cedar Falls. She received her undergraduate & graduate degrees in International Business at Sacred Heart University in Fairfield, Connecticut.

"I studied abroad myself and know how valuable it was and how it enriched my life!"

Julie Thoreen

Student Support Specialist

Julie was born and raised in Cedar Falls and graduated from the University of Northern Iowa this past May. During her time here, she double majored in Theater for Youth and Spanish. She also spent a year studying in Southern Spain at the University of Granada.

"Studying abroad gave me access and understanding of the universal Human Connection. It shaped the way I view myself in the world and taught me how to overcome my personal barriers and focus my passion."

Julia Aguilar Reyes

Summer Program Advisor

Julia will begin working at the UNI Study Abroad Center on October 11th. She is originally from Spain and was the director at Global Student Experience Study Abroad Program in Granada and Barcelona Spain.

ALL ABOUT...

SPAIN

Lost dog in front of the Alhambra, the famous Arabic palace in Granada, Spain.

ACADEMICS OFFERED

University of Jaen

- UNI exchange partner, where students pay UNI tuition to study in Spain.
- Many courses are taught in English. For more information visit: http://www.ujaen.es/serv/vicint/home/patie.php
- Student may also take Spanish courses to improve or begin learning a new language.

UNI Semester in (Oviedo) Spain (UNISIS)

- The College welcomes all UNI students willing to immerse themselves into the Spanish language and culture.
- All classes are in Spanish.

Climate Change Capstone in Spain

- Study and observe climate change in the eastern Mediterranean. Participants will learn about less the energy intensive Spanish lifestyle and how the government is taking steps to become a more "green" country.
- Lead by: Dr. Yates and Carol Yates
- Dates: May 12– May 25, 2011

INFO SESSIONS FOR STUDY ABROAD: CAPSTONE & SEMESTER OPPORTUNITIES

CAPSTONES ARE FILLING FAST, SO APPLY NOW!

2011 Capstone in Poland*
4pm, MON, Oct. 25th, Seerley 220
5pm, TUE, Oct. 26th, Seerley 220
**Come see the 2010 program photobook in the Study Abroad Center!*

2011 English Teaching and Capstone in China
7pm, MON, Oct 18th, Gilchrist 28
7pm, TUES, Oct 19th, Gilchrist 28

2011 Cross-cultural Capstone in Italy
4pm, TUE, Oct. 12th, Gilchrist 25
5pm, WED, Oct. 13th, Gilchrist 9

2011 Capstone in England and Ireland
3pm, MON, Oct. 11th, Gilchrist 009
2pm, FRI, Oct. 15th, Gilchrist 009

2011 Capstone and Creative Writing in Ireland
3:30 PM, WED, Oct. 13th, Gilchrist 10
3:30 PM, WED, Oct. 14th, Gilchrist 9

UNI Semester in Oviedo, Spain (UNISIS)
3pm, WED, Oct. 13th, Gilchrist 7
3pm, WED, Oct. 20th, Gilchrist 9
3pm, WED, Nov. 3rd, Gilchrist 9

2011 Four-Country Capstone
4pm, MON, Oct. 25th, Gilchrist 009
5pm, WED, Oct. 27th, Gilchrist 009

2011 Costa Rica Capstone
4pm, MON, Oct. 11th, Gilchrist 009
5pm, WED, Oct. 13th, Gilchrist 009

2011 Capstone in Spain
3pm, MON, Oct. 4th, Gilchrist 25
3pm, TUE, Oct. 5th, Gilchrist 101

General Summer CAPSTONE Info Sessions
General Session: Learn about how you can participate in a 2011 UNI capstone abroad, financial details, and about general program structure! You must sign up in GIL 28 for these sessions (bring a friend too!).

*To learn more about the programs press Ctrl while you click on the underlined name. This will take you to theirwebpage

Fun Recipes From Abroad!

Peruvian Ceviche

Ceviche is the national dish of Peru. The fish is cooked by covering it in acidic lime juice. It was originally created by fishermen as a way to eat part of their catch during long days at sea.

Ingredients

- 2lbs tilapia fillets or 2lb other firm white fish, cubed
- 8 to 10 garlic loves, chopped
- 1 teaspoon salt
- 1/2 teaspoon black paper
- 2 teaspoon fresh cilantro, chopped
- Peruvian Aji Amarillo, seeded and chopped or 1 habanera pepper
- 8 to12 limes, freshly squeezed and strained to remove pulp, enough to cover fish
- 1 red onion, thinly sliced and rinsed

Ingredient for side dish

- lettuce
- corn on the cob
- sweet potatoes

Directions

1. It is important to use a juicer that presses the juice out of the limes, not one that will tear the membrane of the lime sections since this will make the lime juice bitter.
2. Combine all ingredients for the fish preparation except red onion and mix well.
3. Place red onion on top and let it marinate in the refrigerator for at least 2 to 3 hours before serving.
4. Cook corn and sweet potatoes while you wait.
5. Before serving, mix the fish well and serve on top of a leaf of lettuce, corn on the side as well as half of a sweet potato.

the acid in the lemon juice will change the color in the fish from pink to white and is considered cooked in Peru

UNI Study Abroad Center

TO GET THE NEWSLETTER WEEKLY, EMAIL:
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For country specific information make an appointment with one of the advisors in the office.

University of Northern Iowa

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