SMU Asian organizations will be without their own Student Activities and Multicultural Student Affairs advisor when school starts back up Jan. 20. Nessa Duque, coordinator of Asian American Student Services from fall 2006, resigned in November. Her last day was Dec. 31.

While a search committee looks for Duque’s replacement, Asian organizations’ advising will be split between Ke’Ana Bradley and Fernando Salazar, coordinators of African American Student Services and of Hispanic Student Services, respectively. Asian Council (AC), East Asian Student Association (EASA), Indian Student Association (ISA), Persian Student Society and Vietnamese Student Association (VSA)’s interim advisor is Bradley. Asian American Leadership and Educational Conference (AALC)’s interim advisor is Salazar.

Julianne Nguyen, AC Chair, thinks not having a permanent advisor will cause Asian organizations to become a more supportive community.

“Instead of depending solely on an advisor, we’ll be able to lean on each other – which is the point of an umbrella organization,” Nguyen wrote in an e-mail. “This is an opportunity for us as a community to prove to SMU and to ourselves that we can still function strongly even without an advisor.”

While Nili Sangani, ISA President, echoed Nguyen’s sentiments of increased interaction and support between leaders, she sees a potential con.

“In not having an individual whose primary focus deals with issues...continued on page 3

Restaurant Review: Flavors Indian Restaurant
By: Seena Jose

How to Decipher “Flavors”- Seena, a fervently Indian woman, reviews an authentic Indian Restaurant.

Flavors Indian Restaurant, the name of the restaurant, struck me as one of those contemporary-style Asian restaurants, but my reception of the restaurant was not exactly what I had expected. Located on Beltline Road in Addison, my friend Krishna Parmar and I walked into a trendy lounge area, but as we walked further in, it became a replica of the authentic Indian restaurants peppered all over the metroplex. It is a very comfy, casual atmosphere, and the restaurant’s warm hospitality and service is duly noted.

I ordered the vegetarian platter as an appetizer and it came fresh off the skillet. The battered vegetables called pakoras or bajia were crispy and delightful. The triangular prism-shaped pastry shells called samosas were stuffed with potatoes in masala. The samosas were not mediocre, but I’ve had better. Krishna also ordered a mango lassi that is made with thick yogurt and sweet mangos. She signed me her approval of the refreshment, and I pass the thumbs-up on to you.

To Join or Not to Join
By: Daniel Liu

The beginning of a new semester and a new year means more than just new classes. For many students, a new year means new resolutions and new opportunities. We become more willing to try new things, pick up new habits and even discover new interests. With so many things demanding our time and attention, why would you even want to join a student organization?

I want you to know that I am not merely trying to persuade you to get involved with a student organization for the sake of joining something. You should join an organization because you have an interest in doing something with your life and time here at SMU - whether it be helping host a conference, raising money for a nonprofit, planning mixers, or even just meeting people with common interests.

Community, responsibility, memories, leadership, and perspective don’t really spell an acronym or anything neat like that. They are simply five things that I feel like you will gain in any organization.

Perhaps the most important reason for getting in-

...Continued on pg 4
A student’s first year away at college is one of the most exciting experiences in their life, and in this edition we interviewed lovely Sharon Chan. Sharon is a freshman at SMU from Carrollton, TX. She lives in Virginia-Snyder and is pursuing a business degree, attending school as a President’s Scholar. These are her opinions about first year so far:

GWSJ: Why did you choose to come to SMU? Is it what you expected?
SC: I chose to come to SMU because it is a great school close to home and it gives a lot of scholarship money. I also like the small, private atmosphere better because I feel you receive more individual attention. I had heard a lot about the stereotypes at SMU and while some of them are true, I have been able to find people who totally do not fit the typical “SMU image”. Slowly, I’m starting to like SMU more and more.

GWSJ: What do you love most about SMU and what would you change about SMU?
SC: The thing I love most about SMU is the size of the classes. It’s very easy to get to know your classmates and your professor because the class sizes are so small. I would add more diversity to SMU and perhaps more school spirit. It’s sad at football games when the stands are empty.

GWSJ: What are you involved in and what would you like to become involved in?
SC: I am in EASA, AALEC, Emerging Leaders, BBA Scholars Program and the President’s Scholars Program. Next semester, I would like to get involved in more community service activities and help those in need around SMU. Also, I can’t wait for the AALEC Conference because I’ve heard so many good things about it!

GWSJ: What is your general impression of the Asian community at SMU?
SC: The Asian community at SMU is small but very tight knit. Although we may not have large numbers, I feel that the Asian community is involved. Also, everyone is very welcoming and friendly.

GWSJ: What are your visions for improving the diversity on campus?
SC: I think if more people would get involved, the campus would seem more diverse. Also, as the school gets larger there is bound to be greater diversity. Right??

GWSJ: After this first semester, what have you learned about yourself?
SC: I have learned that I stink at time management and I need lots of sleep to function. Haha. This first semester really tested how comfortable I was in my own skin. I’ve had to do so many ice breakers that I’ve lost count! Meeting new people is exciting but can also be a little scary. But the important thing is to just have fun and be yourself.

GWSJ: What was the hardest thing to overcome in the first semester?
SC: I think the hardest thing to overcome is balancing school work with all the extra opportunities and freedom college allows. It’s very easy to do a lot of other things and forget all about classes.

GWSJ: What’s the best thing you’ve done or accomplished since you’ve been in college?
SC: I think the best thing is all the new friendships I have at SMU and the fact that I simply survived my first semester! hahaha. I’m glad that I’ve gained many new friends and also kept up my school work.
within the Asian American community,” Sangani wrote in an e-mail, “it is possible that the [SMU] administration will not have a direct picture of what is the Asian community on this campus.”

In Duque’s last semester, Asian organizations’ events, including AC’s Family Dinner, ISA’s Diwali, EASA’s Dance Festival and VSA’s Pho Night, grew in size and scope.

In an e-mail response, Jacqueline Nguyen, AC’s Secretary and VSA’s Vice President, credits Duque in part for the events’ successes.

“Nessa provided us with a detailed eye,” Jacqueline wrote. “She made sure we were covered in every aspect of our programs, [including] little things that could easily be looked over such as getting a certificate of insurance or protocols of the university.”

At the time of the writing of this article, a screening committee had interviewed four candidates and selected two to invite to SMU for a campus meet and greet. It is unknown how long the interviewing process will take.

Editor’s Note:
** Jin Chung was selected to become the new Asian American Coordinator as this issue went to print.

...Asian American Advisor continued from page 1

The crispy Indian alternatives to tortilla chips called “papar” was fresh and went well with the green and red sauces, which also go well with the pakora and samosas.

For the main course Krishna ordered kadai paneer which is a vegetable dish that bathes fried home-made cheese cubes in onions and peppers in a medium-spicy red sauce. The main dishes are served with naan, the Indian version of pita bread, or basmati rice. I ordered chicken tikka masala, which is a curry containing specially grilled chicken morsels in a buttery, cheesy, spicy, orange-yellow masala sauce. Krishna, as a life-long vegetarian and exceptional vegetarian cuisine critic, felt something was missing in the kadai paneer, but I thought the chicken tikka masala was rich and incredibly tasty with naan. For anyone who prefers less spicy, but more buttery taste, chicken makhani is the way to go. “Makhani” literally means butter, but this is definitely not like smearing some “I Can’t Believe It’s Not Butter” on chicken. You have to try it to believe it.

“Flavors” offers lunch buffets and, although I didn’t try their Indian desserts, “Flavors” serves kheer, a sort of sweet rice or noodle pudding that creates a grand finale to such a spicy sensation of a main course.

I give Flavors 7 out of 10 stars for great food, great service, and great atmosphere!

Bon appetit!

...Restaurant Review continued from page 1

5 Reasons to Join an Organization:

Community - the opportunity to make lifelong friends
Responsibility - chances to make something happen (a mixer, fundraiser, or conference)
Memories - the good and bad experiences that will last a lifetime
Leadership - training in important life skills for any future career
Perspective - new ways to look at problems, ideas, and life

I don’t really care. Some people just want to build up their resume, some people just want something to do, and others are simply addicted to being a part of something bigger than themselves.

And at the end of the day, the reason why student leaders invest so much time and energy is because we enjoy it. We have a lot of fun - we overcome challenges together and accomplish things greater than ourselves. We have great memories with good friends.

We construct a different avenue for all of our free time. And here’s the greatest thing about being involved - it’s free.
“Rice Dumplings”
-- An entree that can be either a snack or a meal. While this rice dumpling is traditionally served during the Dragon Boat Festival, nowadays, people prepare these dumplings for the simple pleasure of a great handy meal. Be forewarned, this meal is best if prepared at bulk due to its intense preparation time. So whip up a batch and share with your fellow peers including this author.

Servings for 4 (4 Rice Dumplings)
Preparation Time: 20 Min + 4 hours to Soak Rice
Cooking Time: 20 Min + 1-2 Hours to Steam Rice

Ingredients:

- 3 Cups of Rice
- 1lb of Sliced Beef or Pork
- 1 cup of sliced Japanese Mushrooms
- 8 Large Bamboo Leaves
- Dried Shrimp **Can be purchased by the bag in Oriental Supermarkets**
- Fried Shredded Onion **Can be purchased by the bag in Oriental Supermarkets**
- Soy Sauce
- 4 One-feet long String

Preparing the Rice & Bamboo Leaves (Approx Time – 4 Hours):
1. Soak the 3 cups of rice into a large bowl of water for 4 hours & pour out the water when ready
2. Wash the Bamboo Leaves underwater for 10 minutes and soak it in water for 30 minutes.

Stir-Frying the meat and rice (Approx Time - 10 Min each):
1. Using a large skillet or pan on Mid-High heat, pour 2 tsp of oil.
2. Drop a pinch of dried ship & let it fry for 30 seconds
3. Next pour in the sliced beef or pork along with the sliced mushrooms while slowly pouring soy sauce. Stir gently until the meat cooks into a light brown.
4. Remove everything into a separate bowl
5. Then in the skillet, drop a pinch of dried shrimp & fried shredded onion & wait for 30 seconds
6. Pour in all the soaked rice and gently stir while slowly pouring soy sauce until all the rice has an even light brown color.
7. Remove everything into a separate bowl.

Molding Rice Dumplings (Approx Time – 20 Min):
1. Take two of the Bamboo leaves & overlap each of them at the mid point
2. Twist from the middle to make a cone shape.
3. Fill the bottom & the walls of the cone with rice.
4. Next fill the center with the meat
5. Finally cover the top with rice.
6. Finish the molding by folding the bamboo leaves over the top of the rice and curving the leaves till you create a triangular prism.
7. Tie the Rice Dumpling with the string to prevent the bamboo leaves from coming apart.

Cooking the Rice Dumpling (Approx Time – 1 to 2 Hours):
1. Either using a steamer or a rice cooker, steam the 4 Rice Dumplings for 1-2 Hours (Depending on size). Remove & let it cool for 10 Minutes.
Before I start my another boring 101 session, I need to admit that writing this article was a tough job for me; not from the historic richness but due to the fact that this time my dear editor gave me a job to write an article on ANY country in middle east Asia. And given my way of writing these 101 articles, I feared of making myself being hung somewhere if I commented something which would have displeased any of the country. Not wanting to have myself either shot at or my neighborhood rammed by tanks, I decided to focus on ancient Egypt, seemingly away from present problems. Surprisingly, it was great to know that the present version of the same ancient civilization is trying to make peace between Israel and Palestinian authorities. By the way, these peace treaties are not new for Egyptians as they were the first to have a documented international peace treaty between Ramses II and Hattusili III, the Hittite King of Kadesh.

By the time this issue comes out, we will be in a new year of 2009. It is believed that the origins of the concept of 365 days started in these lands made up of sand dunes. Egyptians were the first to define the hour to be one-twelfth of the time between sunrise and sunset. Hence, as days grew longer in winter and shorter in summer, the length of the hours varied. Egyptians were the first known holistic medical practitioners who treated the whole person physically, mentally and spiritually. Medical practitioners prescribed remedies from herbal to magic medicine, from contraceptives to testing pregnancy were in realms of these practitioners. Deodorants and many other cosmetics were also invented by Egyptians, not for beauty purpose but for protection against sun.

No discussion on Egypt is complete without a note on its tremendous advances in construction technology, without which who could have built such magnificent pyramids in deserts known for brutal conditions. Apart from these magnificent structures, Egyptians are known to be the inventor of cement and the art of painting on plaster. In fact, even pillows were made from stone, at some places. I wonder how they slept!!

I think I better wrap up on Egypt and move forward to King Tut’s Exhibition at Dallas Museum; moreover we pitiful writers are bound by the wraps of the number of words per story and I always exceed that limit. I am sure to be mummified in a ghostly chamber by my editor!!

Who’da Thunk: Facts about Thailand

By: Julianne Nguyen

• Thailand exports the largest amount of rice in the world - 6.5 million tons of milled rice annually.
• Until 1939, Thailand was called Siam.
• The longest place-name in the world is the full name for Bangkok, the capital of Thailand: KRUNGTHEP MAHANAKHON BOVORN RATANKOSIN MAHINTHARAYUTTHAYA MAHALOKPOP NOPARATRATCHTHANI BURIROM UDORATCHANIVET MAHASATHAN AMORNPMAN AVATARNSATHIT SAKKATHATTI YAVISNUKARMPRASIT = The City of Angels
• You should only write people’s name in red ink if they’re dead or you wish them to die.
• The King of Thailand, King Bhumibol Adulyadej, was an American citizen born in Cambridge, Massachusetts - the only monarch in the world to hold US Citizenship.
• The movie, “The King and I”, is banned in Thailand - it’s illegal to own or watch it.
• Bangkok has the world’s largest Chinatown
• Barbers are usually closed on Wednesdays because Thai people believe that it is bad luck to cut hair on that day of the week
Anyone who has eaten ramen (so that’s most of you college students) knows about the substance Monosodium Glutamate, otherwise called MSG. But, aside from knowing it adds flavor and the rumors that it is bad for the body, no one really knows much about it. The truth would surprise most.

Questions and concerns about MSG arose 30 years ago when reports claimed that MSG caused adverse reactions in the people that consumed it. Studies have proven that glutamate, an amino acid, is a nerve impulse transmitter and that abnormal function of glutamate receptors have been linked to diseases such as Alzheimer’s disease and Huntington’s cholera. However, experiments by the Food and Drug Administration have proven that MSG is a safe food ingredient to be eaten at customary levels.

MSG has shown adverse reactions in two groups of people. The first group is those that are intolerant to MSG in large doses. The second group contains individuals with severe asthma. Consumption of a large amount of MSG can cause temporary worsening of asthmatic symptoms.

But, for the most part, MSG is a relatively safe ingredient that people shouldn’t worry about. So for all those pulling all-nighters, feel free to crack open that bowl of instant ramen and chow down without fear of losing all your hair.

With each year comes new changes and this is particularly true with the SAMSA. At the beginning of the fall semester, furniture was rearranged, the cabinets were put into the small sign room, a small section was created for the umbrella organizations and the SAMSA became what some say is dead. It lacked the energy and bustle it had the year before.

Students were surprised to see even more change as they came back from their winter break. With the promotion of Jennifer Jones to Executive Director of Student Development and Programs, Dr. Lisa Webb to Associate Vice President for Student Affairs and Dean of Student Life, and Dawn Norris to Director of the SAMSA, three offices have been erected in the right entrance of the SAMSA, making the space even smaller for students and programming organizations. The offices were built just as the fall semester ended and finals were almost done. The changes were approved by the Student Center Governing Board.

“We found out before the break and the when, why, and how of it all it makes a great deal of sense. SMU is ever changing and growing this isn’t the first change nor will it be the last,” Ke’Ana Hardy, African American Coordinator said.

The number of students that frequent the SAMSA have been dwindling since this year’s changes, but Jennifer Jones feels that the most recent changes should be more beneficial for students.

“It [the changes] should increase the number of students coming into the SAMSA because there are now more staff to accommodate our students. I am sure staff within SAMSA would be willing to accept any suggestions students have in making it feel welcoming for all students” Jennifer Jones said.

Some students were asked how they felt about the changes.

“I think the changes are pretty drastic and surprising,” Joe Carreon, president of College Hispanic American Students, said. “I havent heard an official reason for the changes but for a students center which was already lacking space for students, the additional offices come as a surprise.”

The questions comes down to what to the purpose of the SAMSA. Is it a place for students to relax and mingle, a study place other than the library, or an office space just for organizational busy work? If the SAMSA is a mix of all three of these things and students have voiced their opinions, their likes and dislikes about the recent changes, perhaps more change should be considered with the input of students.