

The MULTICULTURAL MIRROR

One School  Many Cultures



SCHOOL OF DENTISTRY
UNIVERSITY OF MICHIGAN

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Editor: Dean Chenensky

*All MAC members wish you & your families
happy holidays and a healthy 2014!*



Photo thanks to Dr. Temple

Multicultural Affairs Committee (MAC) Members

Alexandra Schultz	-DHyg2	Judy Craft	-Sterilization
Alameedi Munthater	-DHyg4	Rogério Castilho	-POM
Dental students:		A Oveta Fuller	-Faculty, med. school
Dan Bair	-D1	Mary Jo Gray	-Compliance
Amir Aryaan	-D1	Elliott Hill	-BMS
Guneet Kohli	-D1	Marita Inglehart	-POM
DeAngelo Webster	-D2	Kyriaki Marti	-Oral Surg.
My Yang	-D2	Ken May	-Acad. Affairs & BMS
Lora Kewallal	-D3	Bonita Neighbors	-CDC
Ovy Quintanal	-D3	Gail Oljace	-Computing
Saliah Miles	-D3	Cheryl Quiney	-Patient Services
Isabel Castillo	-D4	Helena Ritchie	-CCRS
Carmen Garcia	-Grad Ortho	Henry Temple	-POM
John Squires	-Retired	Rachael Vasquez	-Oral radiology

A World of Holidays

Academic Year 2013/14

List provided by Dean Chenensky

December

Dec. 7 - *Pearl Harbor Day* – US
Dec. 8 - *Feast of the Immaculate Conception* – Roman Catholic
Dec. 10 - *Human Rights Day*
Dec. 12 - *Feast of Our Lady of Guadalupe* – Roman Catholic
Dec. 21 - *Winter solstice*
Dec. 23 - *Emperor's Birthday* – Japan
Dec. 24 - *Christmas Eve*
Dec. 25 - *Christmas*
Dec. 26 - *Kwanzaa* – US
Dec. 31 - *New Year's Eve*

January

Jan. 1 - *New Years* – World Wide
Jan. 6 - *Epiphany/Theophany* - Christian
Jan. 14 - *Coming of Age Day* – Japan
Jan. 20 - *Martin Luther King Jr. Day* – United States
Jan. 24 - *The Prophet Muhammad's Birthday* - Islam
Jan 25 - *Id-E-Milad* - India
Jan. 26 - *Republic Day* – India
Jan. 30-1 - *Seollal Holiday* – South Korea
Jan. 31 - *Chinese Lunar New Year* – China

February

Feb. 5 - *Constitution Day* - Mexico
Feb. 18 - *Washington's Birthday* – United States
Feb. 17 - *Family Day* - Canada
Feb. 21 - *Shahid Dibash*- Bangladesh
Feb. 25 - *People Power Day* – Philippines
Feb. 27 - *Maha Shivratri*– India

March

Mar. 1 - *March 1st Movement* – South Korea
Mar. 1- *Heroes' Day* – Paraguay
Mar. 3 - *Carnival*- Uruguay
Mar. 4 - *Carnival Tuesday* – Venezuela
Mar. 4 - *Shrove Tuesday* - Bolivia/Uruguay
Mar. 15 - *National Day* – Hungary
Mar. 17 - *St. Patrick's Day* – Ireland
Mar. 21 - *Benito Juarez's Birthday* – Mexico
Mar. 19 - *Saint Joseph's Day*– Venezuela
Mar. 20 - *Vernal Equinox Day* -Japan
Mar. 21 - *Human Rights Day* – South Africa
Mar. 23 - *Pakistan Day* - Pakistan
Mar. 24 - *Memorial Day* – Argentina
Mar. 24 - *Saint Joseph's Day* – Colombia
Mar. 26 - *Independence Day* – Bangladesh
Mar. 27 - *Holi* - India
Mar. 30 - *Holy Saturday* – Chile

April

Apr. 1 - *Family Day* – South Africa
Apr. 1- *Easter Monday* – Christian
Apr. 2 - *Malvinas Day*– Argentina
Apr. 6 - *Chakri Memorial Day* – Thailand
Apr. 9 - *Day of Valor* – Philippines
Apr. 13 - *Palm Sunday* - Christian
Apr. 13-16 - *Songkran* – Thailand
Apr. 14 - *Bangia New Year's Day*– Bangladesh
Apr. 17 - *Maundy Thursday* - Christian
Apr. 18 - *Good Friday* – Christian
Apr. 19 - *Beginning of Independence Movement* -Venezuela
Apr. 19- *Landing of the 33 Patriots Day* – Uruguay
Apr. 20 - *Easter* - Christian
Apr. 21 - *Tiradentes* - Brazil
Apr. 23 - *National Sovereignty and Children's Day* – Turkey
Apr. 24 - *Mahavir Jayanthi* - India
Apr. 25 - *Anniversary of Liberation* - Italy
Apr. 25 - *ANZAC Day* – New Zealand
Apr. 25 - *Freedom Day* – Portugal



Dental School Taste Fest 2013: Celebrating desserts from around the World!

On Wednesday, September 25th, 2013, in the Sindecuse Museum distinguished judges Renee Duff, Carol Anne Murdoch-Kinch and Tina Pryor helped judge the 26 desserts contributed to the 2013 Taste Fest. Of the 26 amazing desserts entered, the 2013 Dental School Taste Fest Awards went to:

- Trevor Coeling for his wonderful Cinnamon Apple cake;
- Henry Temple for his fantastic Caramel cheese cake bars;
- Valerie Etchison for the best ever Banana Pudding;
- Miriam Iglesias for her absolutely delicious Chocotorta; and
- Carolina for her wonderfully chocolaty and amazing Brigadeiros!!!

CONGRATULATIONS! The participants have been kind enough to provide their recipes on the next few pages!



Valerie Etchison's winning BANANA PUDDING DESSERT

** For whipping cream, put bowl & whipping instrument in freezer 1 hour before starting.

1 - 14 oz. Eagle Brand
1 ½ - Cup cold water
1 - Four serving size Instant Vanilla Pudding
1 - Bx Vanilla Waffers
2 - Cups heavy whipping cream or 1 pint
5-6 Bananas

- Slice Bananas, dip in lemon juice (individually)
- In bowl combine condense milk and water; add pudding, beat well, and chill 5 min.
- Beat whipping cream in frozen bowl on high until fluffy
- Mix whipping cream in with pudding mix

Layering: 1 cup pudding mix & Cookies & Bananas & Cup pudding & Cookies & Bananas & Last layer - pudding mix



Miriam Iglesias's Award Winning CHOCOTORTA!!!

COUNTRY: Argentina

Ingredients:

Chocolate wafers - a large packet
Sour cream or whipped cream - 1 ½ cup
Dulce de leche - 1 ½ cup
Coffee - 1 cup
Cocoa Powder

PREPARATION:

1. Arrange wafers on dish or tray
2. Brush wafers with coffee to moisten
3. Layer with dulce de leche and sour cream (equal portions) mixture
4. Repeat steps 1 - 3 four times
5. Finish with dulce de leche mixture
6. Sprinkle with cocoa powder
7. Refrigerate for at least 4 hours (or overnight) and serve
8. Enjoy!



Trevor Coeling's Award Winning Cinnamon Apple Cake

Ingredients

1 3/4 cups sugar (divided into 1 1/2 cups & 1/4 cup)
1/2 cup stick butter, softened
1 teaspoon vanilla extract
6 ounces fat-free cream cheese, softened (about 3/4 cup)
2 large eggs
1 1/2 cups all-purpose flour (I use whole wheat white flour)
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2 teaspoons ground cinnamon
3 cups chopped peeled Gala apple (about 3-4) (I use organic)
Cooking spray

Preparation

Preheat oven to 350°.

Beat 1 1/2 cups sugar, margarine, vanilla, and cream cheese at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, 1 at a time, beating well after each addition. In a separate bowl, combine flour, baking powder, and salt. Then, add flour mixture to creamed mixture, beating at low speed until blended.

In another separate bowl, combine 1/4 cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and chopped apples in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.

Bake at 350° for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan. Check middle of the cake with a knife for baking completeness. It should come out somewhat clean (the cake will be very moist so some cake may come off onto the knife). Cool the cake completely on a wire rack, and cut using a serrated knife.

Note: You can also make this cake in a 9-inch square cake pan or a 9-inch springform pan; just reduce the cooking time by 5 minutes.



Dr. Temple's Caramel Apple Cheesecake Bars

Source: adapted from [Paula Deen](#)

Ingredients:

Crust:

2 cups all-purpose flour
1/2 cup firmly packed brown sugar
1 cup (2 sticks) butter, softened

Apples:

3 Granny Smith apples, peeled, cored and finely chopped
2 Tbs sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Streusel Topping:

1 cup firmly packed brown sugar
1 cup all-purpose flour
1/2 cup quick cooking oats
1/2 cup (1 stick) butter, softened

Drizzle: 1/2 cup (or more!) caramel topping for drizzling after baked

Cheesecake Filling:

3 (8-ounce) packages cream cheese, softened
3/4 cup sugar
3 large eggs
1 1/2 teaspoons vanilla extract



Instructions: Preheat oven to 350 degrees F.

In a medium bowl, combine flour and brown sugar. Cut in butter with a pastry blender (or 2 forks) until mixture is crumbly. Press lightly and evenly into a 9×13 baking pan sprayed with PAM. Bake 15 minutes or until lightly browned.

In a large bowl, beat cream cheese with 3/4 cup sugar in an electric mixer at medium speed until smooth. Then add eggs, 1 at a time, and vanilla. Stir to combine. Pour over warm crust. [Do not overbeat.]

In a small bowl, stir together chopped apples, 2 tablespoons sugar, cinnamon, and nutmeg. Spoon evenly over cream cheese mixture.

For the streusel topping: In a small bowl, combine all ingredients. I like to really combine it by using my clean hands to thoroughly combine the butter into the mixture. Sprinkle Streusel topping over apples, covering all the corners and edges. Bake 45 - 50+* minutes, or until filling is set. Let cool and drizzle with caramel topping. Serve chilled and enjoy! Make 16 servings.

*After 35-40 minutes the cheesecake will be rising on the outer thirds. If it is browning nicely, place a loose sheet of aluminum foil over it to prevent overbrowning. At 50 minutes or so, check the cake. I take it out when the cheesecake has evenly risen in the center. Let cool. I put the caramel sauce in the microwave to soften it enough to easily pour, and spoon it diagonally over the cheesecake.

***Have all ingredients ready at the start. After my first attempt, I now prepare the crust ingredients, filling, apple and streusel before starting the baking process. (Cover the apples closely with Saran to prevent browning.)

University of Michigan School of Dentistry Veterans Day Celebration

On November 11, 2013, dozens of dental students, faculty, and staff gathered inside the patriotically decorated Sindecuse Atrium to honor friends, family, and colleagues from the dental school who served in the armed forces. The Veterans Day celebration kicked off at noon with a meet-and-greet accompanied by delicious refreshments. Attendees especially enjoyed the military memorabilia display. The memorabilia display included name tags, badges, caps, combat boots, a uniform, a photo of a squad, and even a personalized Navy paddle plaque with detailed blue and gold rope work.



The real celebration began when Dean McCauley called the veterans front and center for a standing ovation while sharing words of appreciation. Although the ceremony was short and simple, the School of Dentistry wanted to acknowledge the veterans for their patriotism, love of country, and willingness to serve and sacrifice for the common good. The atmosphere in the atrium was of appreciation and gratitude, and the stories told by the veterans were nothing short of inspiring.

Thank you again to the active duty military personnel and veterans who took the time out of their busy schedules to attend the event: Robert Bagramian, Dennis Fasbinder, Jessica Perkins, and Stephen Wade. Below is a list of all the veterans and those currently serving with their rankings, military branch, and mission. Please join the School of Dentistry in thanking them for their service and sacrifice. Happy Veterans Day!

Elizabeth Ly, MPH candidate & pre-dental student



University of Michigan School of Dentistry Veterans and Those Currently Serving:

Robert Bagramian	Captain	US Army	Ft Jackson , North Carolina ('60-'62); Berlin Wall Standoff
Patricia Bauer	Dental Ofcr	US Air Force	Retired USAF Reserves- 22 years
Daniel Chiego, Jr.	Stf Sergeant	US Army	Vietnam ('68-'70)
Joseph Dennison	Captain	US Air Force	Vietnam and Bay of Pigs ('62-'65)
Jesse Edwards III	Combat Medic	US Navy	Iraq, Afghanistan
	Petty Officer	US Navy	Current Active Duty Student
Dennis Fasbinder	Major	US Air Force	Sheppard AFB, ('82-'83)
			Sembach Air Base , Sembach Germany ('83-'86)
			Wilford Hall Medical Center, San Antonio Tx ('86-'88)
			Davis Monthan AFB, Tucson Az ('88-'91)
			Reserves:
			Wright Patterson AFB Dayton Ohio ('91-'07)
Thomas Groom		US Army	Gulf War, Kosovo, Bosnia, Iraq, Afghanistan ('76-'06 and '08-'13)
Richard Han	Captain	US Army	Vietnam ('65-'67)
Sean Meyer	First Lieutenant	US Army	Current Reserves
Jessica Perkins	Sr. Airman	US Air Force	('05-'12)
Andrew Saman	Sergeant	US Marine Corps	Iraqi Freedom (Currently Active)
Karen Skipper	PFC	US Army	Permanently disabled while in training
Dion Taylor	Corporal	US Army	Active Duty in Germany during Desert Shield/Storm ('88-'96)
Stephen Wade		US Navy	Current Active Duty
Brett Walcott	LCDR	US Navy	Global War on Terrorism Expeditionary (2009)
			Operation Enduring Freedom Afghanistan (2011, 2012)
Wayne Walcott	Colonel	US Army	Vietnam, Desert Storm ('75-'05)



Upcoming event

*University of Michigan - School of Dentistry
Martin Luther King Jr. Day Celebration*

Monday, January 20, 2014

3:00 to 5:00 p.m.

Sindecuse Auditorium

*"It Takes a Community -
Volunteering to Provide Dental Services for Underserved Patients"*

2014 IDA GRAY AWARD

The School of Dentistry Multicultural Affairs Committee has as its purpose: "...to create an atmosphere where students, staff, faculty and patients can interact and benefit in a supportive environment by promoting justice and by exploring and celebrating difference and similarities."

Toward this purpose the Multicultural Affairs Committee honors and recognizes those individuals associated with the School who have contributed to the advancement of diversity and the improvement in the climate for work, learning, research, and patient care. An award has been named for Dr. Ida Gray, the first black woman to graduate from our school, the first black woman in the country to earn a formal Doctor of Dental Surgery degree, and the first black woman to practice dentistry in Chicago. Dr. Ida Gray's example represents the goals we continue to pursue, so that all persons have equity as they strive to realize their aspirations.

The Multicultural Affairs Committee invites you to nominate the person of your choice for the 2014 IDA GRAY AWARD. Nominees must be faculty, staff, or students with a present or past affiliation with the School of Dentistry.

Criteria for selection include:

1. Commitment to diversity as an important part of the School's mission of teaching, research, patients care, and service.
2. Efforts to bring about constructive change on issues regarding diversity at the School of Dentistry or in the profession.
3. Efforts in bringing his or her scholarly knowledge to bear on influencing the success of students and faculty of diverse cultural and racial backgrounds.
4. Willingness to serve as a mentor or role model.
5. Efforts to bring about equity in dentistry.

Your nominations, and letter of support for the Ida Gray Award, should be submitted to either Ms. Cheryl Quiney (cquiney@umich.edu) or Dr. Marita Inglehart (mri@umich.edu). Recipients will be announced at the 2014 School of Dentistry's MLK Celebration in January. Please submit your nominations by **December 21, 2013**.

On behalf of the Multicultural Affairs Committee, thank you for your participation.