All MAC members wish you & your families happy holidays and a healthy 2013!

Multicultural Affairs Committee (MAC) Members

<table>
<thead>
<tr>
<th>Name</th>
<th>Year</th>
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<tr>
<td>Wassim El Awadi</td>
<td>DHyg4</td>
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<tr>
<td>DeAngelo Webster</td>
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<td>My Yang</td>
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<td>Lora Kewallal</td>
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<td>Ovy Quintanal</td>
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<td>Saliah Miles</td>
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<td>Ash Rohra</td>
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<td>Isabel Castillo</td>
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<td>Ailar Bagherdæi</td>
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<td>Will Osibin</td>
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<td>Priscilla Johnson</td>
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<td>JJ Sae-ung</td>
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<td>Judy Craft</td>
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<td>Elizabeth Easter</td>
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<td>A Oveta Fuller</td>
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<td>Carmen Garcia</td>
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<td>Elliott Hill</td>
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<td>Marita Inglehart</td>
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<td>Ken May</td>
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<td>Bonita Neighbors</td>
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<td>Christine Pink</td>
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<td>Cheryl Quiney</td>
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<td>Eileen Quintero</td>
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<td>Helena Ritchie</td>
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<td>John Squires</td>
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<td>Henry Temple</td>
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- Sterilization
- Staff
- Faculty
- Grad Student Ortho
- BMS
- POM
- Acad. Affairs & BMS
- CDC
- Staff
- Patient Services
- Computing
- CCRS
- POM
The Multicultural Affairs Committee has been awarded the University of Michigan - Distinguished Diversity Leaders Award for its efforts to help the school foster greater interpersonal awareness as well as achieve its multicultural and diversity objectives in education, patient care, and community services. It is one of five teams among the University’s various campus sites to win the award, which is given out by the Office of the Provost and University Human Resources. Winning this award is a sign that the continued efforts of MAC are being recognized outside the dental school.
Getting to know you:
Kumud J. Danak
Manager of the BMS
Department

Every year when our new students arrive, we are impressed with the wide range of backgrounds. But our staff and faculty members might be even more diverse in their countries of origin than our students. We therefore decided to interview one staff or faculty member for each Multicultural Mirror to learn more about our different places of origin.

We start this new series with an interview with Ms. Kumud Danak, the department manager of the BMS department.

Photo thanks to Dr. Temple
Getting to know you: 
Kumud J. Danak

During this first interview, Ms. Danak described to us her journey from India to the US and her life here. Listening to her story allowed us to see how difficult her transition must have been and to understand the way in which she was able to adapt to her new life while retaining her own culture.

She was born and raised in the city of Gujarat, India, about two hundred miles outside of Bombay. When she was 23 years old, she was introduced to her husband and after only 3 weeks had married him and was on her way to the U.S. Her husband was getting PHD in Oklahoma, and that is where she moved with him. Living in a completely different area and culture than where she grew up, the transition was at first hard. She hardly spoke any English and lived in a relatively small community, making communication with others hard at first.

She was also unaccustomed to the climate and, having never faced such cold winters, even got pneumonia during her first encounter with Oklahoma snow. In addition, her new country was filled with cars, televisions, refrigerators, and many other things that she did not have in India. However, the most difficult part of this transition was being away from her family. She had lived with many family members in the same home for her whole life. Reaching her family by telephone was very difficult, making hand written letters the only means of communication at times. With this new independence in a new land, it was very difficult for Smith to settle into her new home.

A year and a half after moving to Oklahoma, however, she could return to India for a short time to visit her family. When she came back to the United States after seeing that her family could be within reach, the transition seemed suddenly easier. She took courses in English and U.S. government to help her get accustomed to American culture. When she and her husband moved to Michigan in 1969, she had a desire to go back to school to finish earning her Master’s Degree, which she had begun in India after earning an undergraduate degree in psychology. After graduating from Eastern Michigan with a Masters in Guidance Counseling, she still had difficulty finding a job because of a lack of experience. She eventually worked at her oldest son’s preschool for three years.

After the birth of her second son, and seven years after earning her master’s degree, she decided to go into the business field and got a BBA in accounting. This degree opened the doors to a number of jobs, and she eventually started to work at the University of Michigan Hospital as a Grant manager. This profession proved much more fulfilling and let her to her final position in the BMS department in our dental school roughly twenty years ago. Ever since she started in the dental school, she has enjoyed her work and has remained interested in her activities. She especially enjoys working with a great group of supportive staff and faculty members.

Having established a successful career based on her own initiative and determination, Ms. Danak has decided to retire in a few years.
Getting to know you: Kumud J. Danak (continued)

Coming from another culture continues to affect many aspects of her life. For example, when she first arrived in Michigan, searching for Indian groceries was a challenge and led to trips across the Canadian border and to different cities in the area. Nowadays, she can buy Indian groceries right here in town and enjoys cooking her own traditional foods. Raising her children as U.S. citizens, but at the same time sharing with them the customs of their Indian background was also an interesting challenge. This mix between native and newfound cultures is even more prevalent as numerous family members have now also come to the United States, some of which live even in the Ann Arbor area.

Looking back, she is happy that she came to the United States because she has accomplished more than she would have thought possible when she first arrived from India. For example, in addition to her professional success, she has also been the first female president of her Hindu temple and was also awarded the Outstanding Leadership Award by the University of Michigan a few years ago. We want to thank her for being willing to be our first interview partner and wish her all the best.

Richard Weiss, pre-dental student

Recipes for the Holiday Season

Kristi J Ocenasek

Czechoslovakia - Raspberry Cookies

Ingredients
1 c. white sugar
2 sticks butter
2 egg yolks
2 c. flour
1 c. pecans
1/2 c. strawberry or raspberry jam

Directions
Cream butter and sugar. Add egg yolks, flour, and pecans. Mix thoroughly. Divide stuff batter in half and spread half of mixture in a brownie pan. Mash 1/2 cup of strawberry jam fine and spread on top of first layer. Press remaining batter on top of jam layer. Bake 1 hour in a 375 degree oven. Dust with powdered sugar, if desired. Let cool completely before cutting into squares.
**Haricots Verts and White Bean Salad with Shallot Vinaigrette**

By John Squires

### Ingredients

- 2 cups dried white beans, such as cannellini, soaked overnight and drained
- 1 small onion, halved
- 1 bay leaf
- 1 large thyme sprig
- Kosher salt
- 2 pounds haricots verts, trimmed
- 2 large shallots, minced
- 2 garlic cloves, minced
- 1 tablespoon Dijon mustard
- 2 tablespoons sherry vinegar
- 2 tablespoons red wine vinegar
- 1/2 cup extra-virgin olive oil
- Freshly ground pepper
- 1/4 cup chopped parsley

### Directions

**In a large pot, cover the dried beans with 3 inches of water. Add the onion, bay leaf and thyme and bring to a boil. Simmer over low heat, stirring occasionally, until the beans are tender, about 1 hour and 15 minutes. Add more water as needed to maintain the water level. Add 2 teaspoons of salt and remove the pot from the heat. Let the beans cool in the cooking water.**

**In a large pot of salted boiling water, cook the haricots verts until crisp-tender, about 3 minutes. Drain the beans and spread them on a large rimmed baking sheet to cool.**

**In a small bowl, combine the shallots, garlic, mustard and both vinegars. Add a pinch of salt and let the vinaigrette stand for 10 minutes. Whisk in the olive oil and season with salt and pepper.**

**Drain the dried beans and discard the onion, bay leaf and thyme. Transfer the beans to a large bowl and add the haricots verts. Add the vinaigrette and toss well. Season with salt and pepper and transfer to a platter. Sprinkle with the parsley and serve.**

**Make Ahead**

The dried beans can be prepared through Step 1 and refrigerated in their liquid overnight.
Sweet Potatoes with Pineapples and Marshmallows

By Shelby Simons

Ingredients

2 cans of yams or fresh sweet potatoes
1 can crushed or diced pineapples in juice
1 bag mini marshmallows
brown sugar to sweeten, add to your liking

Directions

Start by adding the sweet potatoes to the casserole dish of your choice. In a separate bowl, mix the pineapples and brown sugar until the mixture is thick, but not too thick, as this will need to be mixed with the rest of the ingredients. Once you have mixed the brown sugar and the pineapples with the sweet potatoes, add the bag of marshmallows (or as much as you prefer). Mix all.

Be careful not to mash the sweet potatoes while mixing all together.

Preheat oven to 350°F and bake for 30 minutes or until golden brown.
Upcoming events

University of Michigan – School of Dentistry
Martin Luther King Jr. Day Celebration
Monday, January 21, 2013
3:00 to 5:00 p.m.
Sindecuse Auditorium
Celebrating the 50th Anniversary of the Dream Speech
With a Panel Discussion
with Drs. Neighbor, Piskorowski and Woolfolk

Multicultural Affairs Committee (MAC)
Disabilities CE courses - January to June 2013
Time: (Noon to 1 pm; Location G 378)

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<tr>
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<tr>
<td>Jan. 15, 2013</td>
<td>&quot;Treating dental patients in a hospital setting&quot;</td>
<td>Dr. Stephanie Munz, Hospital Dentistry;</td>
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<tr>
<td>Febr. 28, 2013</td>
<td>&quot;Marketing to diverse patients&quot;</td>
<td>Dr. Carmen Garcia, Orth. &amp; Ped. Dent.</td>
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<td>March TBD</td>
<td>Communicating with patients with limited oral health literacy in the dental office.”</td>
<td>Dr. Neelon Patel, Orth. &amp; Ped. Dent.</td>
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<td>May 14, 2013</td>
<td>“Providing dental care for patients undergoing treatment for breast cancer”</td>
<td>Dr. Susan Taichman, POM</td>
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“Getting to know you” Brown Bags
Time: Noon to 1 p.m.; Location: G378

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<tr>
<td>Tuesday, Jan. 22, 2013</td>
<td>Working and studying at Baru University, Brazil</td>
<td>Lauren Ehardt &amp; Priyanka</td>
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<td>Wednesday, Febr. 13, 2013</td>
<td>Mormon Faith</td>
<td>Trevor Allen &amp; dental students and faculty</td>
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<tr>
<td>March 2013</td>
<td>Travelling in India</td>
<td>Dr. Temple</td>
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