

TASTE of the World IS BETTER THAN EVER



Waldorf University is well known for its athletics, but maybe not as much for its diversity. Taste of the World is a campus event that highlights the cultural diversity on this campus. At Taste of the World, students from around the world and the United States showcase their cultures in food, music, and performances. The event is organized annually by Waldorf's World Student Association (WSA) group, and students, faculty, staff, and community members look forward to it.

Nishara Grant, a senior business major and a member of WSA, represented the country of Jamaica and states that she was pleased with the event.

"This event was one of the highlights of the school year, and I was happy with the way it turned out," Grant says. Grant also states, "This group is not just for international students; that may be the first impression that it gives, so we

make sure that it is for everyone regardless of whatever citizenship they hold."

The countries that were represented this year were Antigua and Barbuda, Jamaica, Mexico, Sierra Leone, Turkmenistan, and the United States of America.

The food and drinks showcased were pumpkin and banana fritters from Antigua and Barbuda, curried chicken with rice and plantains from Jamaica, tacos from Mexico, jollof rice with puff puff chicken from Sierra Leone, macaroni and cheese and collard greens with lemonade, and rice pilaf from Turkmenistan.

Jennifer Ngobeh, a senior business major representing Sierra Leone, says that she was pleased with the turnout for this year.

"A lot of community members came to the event to support the students, try new food, and see new

cultures," Ngobeh says. favorite foods from that night were the fritters from Antigua and Barbuda and the tacos from Mexico.

The crowd also voted for their favorite dish for the night, and Mexico walked away with the victory. Fidencio Chavez Jr., a junior criminal justice major from Mexico, was the winner of an authentic international goodie bag. Chavez states that his hard work paid off.

"This was my third time showcasing my home, and I wanted to make something that reminded me of it," he says. "I made authentic Mexican tacos with homemade salsa and chuck roast meat with onions and corn tortillas.

In the end, the entire event was deemed a success by the WSA group, and they loved sharing their culture through food.

“*This event was one of the highlights of the school year, and I was happy with the way it turned out.”*

—Nishara Grant

BY STARR GEORGE
DESIGNED BY HUNTER BECKETT