

Spring 2015 Global Health Lecture Series



12:00 Noon CT ACB 110

Wednesday, January 14 Ambassador Tibor Nagy, State of the World 2015: Predictions and Reflections

Monday, January 26 * ACB 100* Nelson Guda, PhD The ENEMIES Project: a Search for Light in Terrible Conflict

Wednesday, February 4
Vivien Ingram, SOM, Class of 2017
Health, Healing, & Hope: Haiti
Pre-, During, Post– Earthquake

Wednesday, February 18 Fatima Lavent, MD The Healthcare System of Turkey

Wednesday, March 4
Arthur Islas, MD
Health Care at a Mt. Everest Base
Camp

Wednesday, March 25 Scott Ridley, PhD, Dean, College of Education <u>East Lubbock Promise</u> <u>Nieighborj</u>

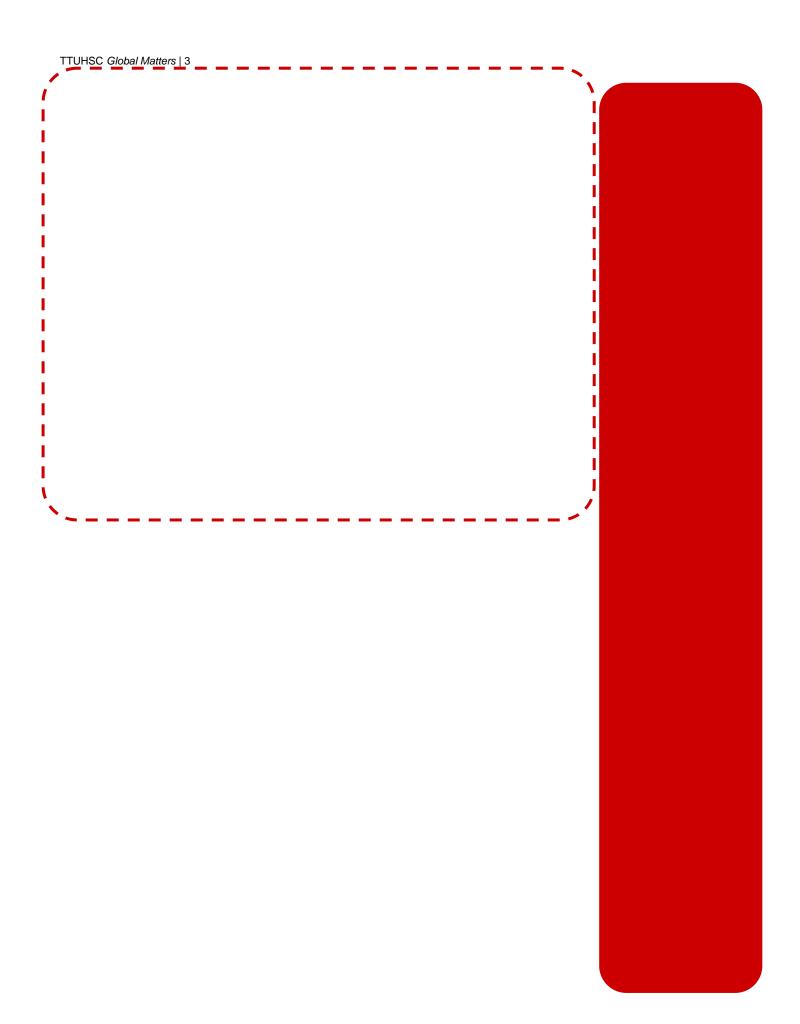
Global Matters

The newslet er of the Of ce of Global Health

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Early on, it was suggested that the disease was transmitted sexually. The first reported cases were predominantly homosexual males, so the disease was first coined "GRID," or gay-related immune deficiency. Within a year, however, health officials realized that nearly half of those affected were not gay and renamed it Acquired Immune Deficiency Syndrome (AIDS).

Since the early 1980's, those affected with HIV/AIDS have endured stigma from society. Although the virus can only be transmitted through bodily fluid contact, some people still have a bias towards infected individuals. Furthermore, many people are on highly active antiretroviral therapy (HAART), which significantly reduces an individual's risk of transmitting the virus to others. In a speech given by Princess Diana in the early 1990's she said, "HIV does not make people dangerous to know, so you can shake their hands and give them a hug: heaven knows they need it," yet some twenty years later prejudice is still prevalent.



recipe provided by

- 1 pound ground pork
- 1 box firm tofu
- 2 slices ginger (minced)
- 2 green onions (white part only) finely chopped
- 1 egg white
- 1 tbsp. cornstarch
- 2 tbsp. Chinese rice wine
- 1 tbsp. sesame oil
- 1 tsp. salt
- 1 tsp. sugai

White pepper—to taste

- 2 cups no sodium chicken stock
- 1 tbsp. soy sauce (or to taste)
- 1 tbsp. oyster sauce (or to taste)
- 1 tbsp. Chinese rice wine (or to taste)
- 2 green onions
- 10 leaves of Napa cabbage (halved)

Mince the tofu.

Combine all ingredients for the meatballs together in a bowl until it becomes very sticky.

Make 6 wrist gized meatballs

Adad the bil and heat the wok on preedium deat.

Turn the heat down to low and sear the meatballs until golden brown.

Remove the meatballs from the heat and set aside.

Place the cabbage leaves and chicken stock in

