



# Jewels of the Ocean

Scientists aboard the Exploration Vessel *Nautilus* have found 83 deep-sea species, including a purple octopus, living almost a mile deep in sites off Trinidad's east coast in the El Pilar area, a place earmarked for oil and gas exploration. This new species of Graneledone octopus was spotted off Trinidad's east coast during a 2014 *Nautilus* trip to El Pilar. *Photo: Ocean Exploration Trust. Dr. Judith Gobin, one of the scientists, sat down with Shereen Ali to share the story of the find, and her own fascinating journey of discovery of life in the sea. (See Page 6)*

**LECTURE – 10**

*Laventille's Trauma*

■ Prof Paula Morgan explores



**UWI TODAY – 12**

*One Hundred and Counting*

■ Celebrating Our 100th Issue



**STUDENTS – 14**

*Not Home Alone*

■ Staff open their houses



**AGRICULTURE – 19**

*What's On The Rooftop?*

■ A Secret Garden



# Walk on the Wild Side

**SEE IT ALL**  
**@ The UWI Zoology Museum**

**Macrodonia cervicornis**  
**AKA Sabretooth Longhorn Beetle**



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ST. AUGUSTINE  
CAMPUS

What is now the St. Augustine Campus of The University of the West Indies was once home to the West Indies Agricultural College and, in 1924, the Imperial College of Tropical Agriculture.

Even then lecturers and students had begun a collection of local animal species as a teaching resource and repository for researchers investigating animal species of agricultural importance. Insects, mainly pest and beneficial species associated with the various crops under study, formed the bulk of specimens.

Now - mammals, birds, reptiles, fish, molluscs, other terrestrial and marine species are collected from all over Trinidad and Tobago, the wider Caribbean, and South America. Find also geological and archaeological objects including the famous Banwari Burial – a 5,000 year old human skeleton, one of Trinidad's earliest known residents.

**Visit us at The UWI Zoology Museum. Have a specimen identified or even learn about the annual Trinidad and Tobago Bioblitz!**

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**#BeUWI**    

## ■ CAMPUS NEWS

# Our 70th ANNIVERSARY

The UWI has been preparing to launch a year of activities to celebrate its 70th anniversary with a central planning committee, chaired by the University Registrar, Mr. C. William Iton.

Sub-committees on each campus have been working to construct the calendar of activities. Mr. Iton has now announced that the opening event will be an Interfaith Service at The UWI Chapel, Mona, Jamaica on Sunday, January 7, beginning at 9.15 am.

Mr. Iton has also revealed the 70th Anniversary logo, which was selected through a logo design competition extended to university staff, students and alumni.

Entries were invited during the period August 1 to August 31, 2017. “A panel of judges—comprising Campus Registrars’ nominees, student and alumni representatives—reviewed and deliberated over 80 entries. Submissions were assessed using a specific scoring criteria which included evaluation of its colour harmony; complementarity to The UWI logo; colour harmony; scalability; simplicity as well as the overall logo symbolism, designer’s concept and intent. From this process, alumnus, Mr. Kemal Brown emerged with the most preferred design,” said Mr. Iton.



## ■ About the 70th Anniversary Logo

The logo features the pelican—an enduring symbol of The UWI—illustrating that the University has indeed soared in its achievements since its humble beginnings 70 years ago. It is also representative of an ongoing journey, and The UWI’s commitment to sustained public service, leadership, research and institutional excellence to propel the people of the region along a progressive and prosperous path.

## FROM THE PRINCIPAL

### CHANGE IS HERE



This issue of UWI TODAY is indeed a special one – for the contributors, the editor, the entire Marketing and Communications Office, and for me. It’s not every day you reach a hundred, and it is something to celebrate as we mark the 100th issue of the paper and the journey it has made since 2008.

The paper has evolved somewhat from the early days. I see it as a vehicle taking the stories of St. Augustine – its campus community of staff and students – to the world outside. There is much that happens within that is remarkable and the monthly paper helps us to let people know what kind of discoveries are taking place, and how the academic institution is actually very relevant to the quality of their lives.

As we near the end of 2017 and close off, in a sense, with the 100th issue of our campus paper, it encourages some reflection on the experiences of 2017.

We began the year with a great consciousness of the impact of the global financial downturn on Trinidad and Tobago and on our Campus. Still in the Taoist Yin Yang concept, the situation was the starting point for change. It has forced us to continuously explore ways in which we could be more productive through greater efficiency and resourcefulness. Change is inevitable. The difference between success and failure is our ability to gauge the environment, predict trends, adapt where necessary, and seize opportunities as they present themselves.

A deliberate strategy on our part has been to engage the Campus community and wider network of alumni, partners, friends, and other stakeholders in a variety of ways. These included public lectures, conferences, and symposia. Our research continues to increase in relevance and our teaching and learning is still of the highest quality in the region.

The face-to-face sessions with our student body have been very heartening and I congratulate the current Guild for its commendable leadership in keeping lines of connection open and active. The activism I saw as we navigated Campus security matters and the proposed renaming of Milner Hall has made me proud. It convinces me that we are doing something right. I encourage all students of The UWI and of life to hold your own as critical thinkers, speak out, and stand up for what you believe in. Remember that the future is yours and you have the opportunity right now to carve and to shape it.

There is so much in store for us in 2018. We kick off the year with our now annual UWI Fete that funds bursaries for UWI students. The 2016 event allowed us to give 210 bursaries to undergraduate and postgraduate

students based on academic performance (including co-curricular studies) and financial need. In these increasingly difficult economic times, the purchase of just one ticket to the event multiplies a thousand-fold.

Next year The UWI commemorates 70 years of service and leadership to this region. UWI’s unique legacy, contributions, and role at the national, regional, and international levels will be celebrated. Our avowed mission is to advance learning, create knowledge, and foster innovation for the positive transformation of the Caribbean and the wider world. Consider that our network of more than 120,000 alumni is represented at the highest level of government, corporate, and professional life. Twenty-six of our graduates have been Heads of Government or President; one is a Nobel Laureate.

In spite of the ups and downs that The University and this Region face, The UWI will always do its part to prepare and motivate succeeding generations so as to achieve that ultimate goal – sustainable development throughout our lands. It is only fitting, therefore that, in this 70th year – on January 23 – the Sir Arthur Lewis Institute for Social and Economic Studies (SALISES) will host a one-day Memorial Symposium on the life and work of Arthur Lewis. Sir Arthur served as our first West Indian Principal and our first Vice-Chancellor. He was also the recipient of the Nobel Prize for Economics.

Next year, the 70th anniversary celebrations will kick in across the campuses, and we will find many reasons to appreciate how The UWI has been a remarkable force in the development of the Caribbean and its people from colonial times to Independence and past that.

It is significant that when the Federation fell apart in the 1950s, The UWI was one of just a couple of institutions that managed to survive the cleavages that occurred. The various forms of celebration that will take place over the course of the next year, will start with thanksgiving services across the region.

To our readers, I wish to personally thank you for your interest and support and for your continued commitment to the institution and to regional development. Through you, we have managed to sustain this university as the number one tertiary institution in the region.

*On behalf of my family and on my own behalf, I wish you a safe and enjoyable holiday season.*

*My very best to you and your families for good health, success, productivity, and prosperity!*

*Brian Copeland*

**PROFESSOR BRIAN COPELAND**  
Campus Principal

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## ■ CAMPUS NEWS

# The Future of Work

As he greeted participants at the opening of the Caribbean Research Consultation on the Future of Work, Campus Principal, Professor Brian Copeland, reminded them that they knew about Trinidad and Tobago's ageing population. "Take that together with global trends to lower birth rates and increasing lifespans and we understand clearly why the National Insurance Board is already implementing measures to ensure preservation of the fund in the interest of current and future working generations. You've probably already worked out the statistics behind it all. Pair these sobering factors with weak investment channels and we are heading up a creek without a paddle. Or, are we already there?"

The Principal went on to talk about how quickly technology was changing. "How are we, as a people, seizing the opportunity to be a leader of that revolution and make it work for us where the world is our market? I am a firm believer that technology can be the driving force as well as the fuel to grow the much needed spirit of innovation and entrepreneurship across our country and region. For, make no mistake; in considering the future of work in the Caribbean, the fostering of entrepreneurship and innovation is essential if we are to truly achieve decent work for all."

This Consultation on December 4, came about because the International Labour Organization (ILO) and its members have implemented a Future of Work Initiative to run until the centennial International Labour Conference in 2019. The idea is to better understand the transformational changes taking place in the world of work and to understand the processes of change so as to respond effectively. Against this backdrop, the ILO Decent Work Team and Office for the Caribbean together with the ILO Research Department, in partnership with the Sir Arthur Lewis Institute of Social and Economic Studies (SALISES) at The UWI were interested in determining the current knowledge on selected key themes – as well as research orientation in the region for the near future – with the ultimate goal of determining research gaps and address them in the most suitable way.



Campus Principal, Professor Brian Copeland with Minister of Labour and Small Enterprise Development, Jennifer Baptiste-Primus, who also addressed the consultation.

Addressing the opening as well, the Director of the ILO Decent Work Team and Office for the Caribbean, Ms. Claudia Coenjaerts, said, "In the past year, 110 member states took up the invitation to undertake national dialogues on the Future of Work in 2016. These dialogues, were structured around four themes: (1) work and society; work is not only for material needs but also has a crucial social function; (2) decent jobs for all; where will the jobs come from especially for young people? (3) the organization of work and production; how do we respond to global supply chains, changing enterprises and the digital economy and (4) the governance of work; what kind of social contract do we decide for? Which rules, processes and institutions do we need to ensure social and labour protections and equitable redistribution?"

She asked participants to "help us articulate what are the key transitions and issues in the Caribbean in relation to the role of work in society, the creation of decent jobs for all, emerging ways of organizing work and production, and the governance of work in the Caribbean."



## 210 BURSARIES THIS YEAR

Last month, the UWI Development and Endowment Fund handed out bursaries to 10 UWI Star Scholars for their academic performance and co-curricular studies, and 200 other recipients who earned bursaries based on academic performance and financial need.

Here's some of what Campus Principal, Professor Brian Copeland, told the audience.

"When The UWI Development and Endowment Fund was established in 1989, its primary aim was to enable the University to provide scholarships at the Undergraduate and Postgraduate levels so as to alleviate the financial hardships of deserving students. At that time, the Caribbean and Latin America were in the midst of what was called the 'Debt Crisis' – incomes and imports dropped; economic growth stagnated; unemployment rose; and inflation reduced the buying power of the middle classes. Sound familiar?"

Almost 30 years later, we are back in that cycle. Now, though, the economic downturn is coupled with the devastation wrought by climate change with increasingly severe storms in the Caribbean region. Sometimes, it almost seems as if all we can manage to do is to tread water.

In those early days, the UWIDEF teamed up with the Massy Group to arrange a series of fund-raising tours by the Trinidad All Stars Steel Orchestra to the United Kingdom where they played before Princess Anne at Harrod's, to Jamaica, and then to Barbados.

Now, of course, these initiatives have been replaced with two signature annual events – The UWI Fete and UWI Golf Challenge. I have absolutely no doubt that we'll be hearing more today about our 2018 Fete theme: the Secret Garden!

Both events have translated into a steady increase in funds available for these much needed and appreciated Bursaries. Consider that in 1992, the UWIDEF offered 19 Bursaries; today, we will be presenting 210! My thanks to everyone – both on the execution as well as the participation sides – for their solid support in making these fundraising activities a success every year."

## KOREA CORNER



On November 28, 2017 His Excellency Ambassador Doo-Young Lee of Korea and Campus Principal, Professor Brian Copeland, extended the relationship between The UWI and the Embassy of Korea with the signing of a Memorandum of Understanding and officially launching the Korea Corner.

The Korea Corner interactive display is a space within The UWI's Centre for Language Learning (CLL) Self-Access Facility. Users interested in Korea can consult literature and digital resources with information about the Republic. The space which features print material, English-Korean translation software and an entertainment centre, is sponsored by the Embassy of the Republic of Korea.

His Excellency Ambassador Doo-Young Lee looks on as Campus Principal, Professor Brian Copeland, samples an English-Korean translation. PHOTO: ATIBA CUDJOE

## ■ CAMPUS NEWS

# A DISTINGUISHED LECTURE

In 1983, clinicians worldwide did not know why their patients were dying from a mysterious virus. Today, we know that there are 37 million people living with human immunodeficiency virus (HIV) in the world. We also know that there are two million new HIV infections every year. This is all thanks to virologist Professor Françoise Barré-Sinoussi who co-discovered HIV and dedicated her life to the fight against AIDS. In 2008, she received a Nobel Prize in Medicine for her ground-breaking co-discovery and research contributions.

The UWI and CARISCIENCE (a UNESCO-affiliated St. Augustine Campus based organisation) presented her Distinguished Open Lecture on the topic, The Challenges of HIV/AIDS in the 21st Century happening on November 24 at the Teaching and Learning Complex (TLC), UWI St. Augustine.

Professor Barré-Sinoussi's involvement with retrovirology research dates back to the 1970s where as a young, female medical student, she sought out laboratory



internships in biomedical sciences – which was unheard of at the time. According to a 2014 The Guardian UK article, through her own persistence, she was able to gain an internship at Pasteur – a male-dominated laboratory that was not used to having young, working-class women like Barré-Sinoussi in their midst. Her determination paid off as she went on to gain her PhD there in 1975.

The work that started in those laboratories laid the foundation for the 1983 scientific breakthrough the world desperately needed, where she and her colleague Luc Montagnier discovered a retrovirus in patients with swollen lymph glands that attacked critical components of the body's immune system. The retrovirus, which was later named Human Immunodeficiency Virus (HIV), was identified as the cause of AIDS. This discovery, for which Professors Barré-Sinoussi and Montagnier received the 2008 Nobel Prize for Medicine or Physiology, was the basis for radical improvement in HIV diagnosis and treatment.

The UWI St. Augustine Campus hosted Columbia's Ambassador to Trinidad and Tobago, His Excellency Alfonso Muñera and a delegation of Rectors (Presidents) from some of Columbia's top universities on its Caribbean coast from October 27-31.

The visiting party included Rectors Dr Jairo Miguel Torres Oviedo (University of Córdoba), Dr Vicente Perrián Petro (University of Sucre), Dr Edgar Parra Chacón (University of Cartagena) and Dr Carlos Prasca Muñoz (University of the Atlantic). Prior to their arrival, the Rectors shared 19 tailored collaboration proposals across a wide range of disciplines but with a strong concentration on Agriculture and Tropical Medicine. The packed itinerary included meetings with the Faculty Deans and heads of research institutes including International Relations Institute (IIR), Sir Arthur Lewis Institute of Social and Economic Studies (SALISES), Cocoa Research Centre (CRC) and the Institute for Gender Development Studies (IGDS). The guests attended the Faculty of Social Science's Graduation Ceremony where they met The UWI's

## MEDICAL AND AGRICULTURAL COLLABORATIONS WITH SOUTH AMERICA

Chancellor, Vice-Chancellor and leaders from its sister Campuses. They also visited the Faculty of Medical Sciences and were treated to a tour of the Mt. Hope Field Station to view the University's work in plants and animals.

Mr. Sharan Chandradath Singh, The UWI's Director of Institutional Advancement and Internationalisation speaking on the next steps noted that "coming out of the substantial discussions we are compiling a list of realistic collaboration priorities which fall into some major cross-disciplinary thematic areas including migration, social and economic impact; sustainable and economic development, tropical medicine and the development of new agriculture industries like Cocoa (in Colombia) and Cassava (In T&T)." According to Mr. Singh, the priority mechanisms for collaboration will be the development of grant proposals

and research projects, the focused mobility of selected staff and students and the sharing of unique curriculum. There are also strong possibilities for collaboration in language and culture which will be designed over the coming months.

Ambassador Muñera, who is the former Secretary General of the Association of American States and Colombian Ambassador to Jamaica, has a long standing relationship with The UWI and has been responsible for establishing language training opportunities in Columbia for students from The UWI's three physical campuses. In his capacity as Colombia's Ambassador to Trinidad and Tobago, HE Ambassador Muñera is continuing to champion the cultural and educational engagement between Colombia and the Caribbean region by facilitating exercises such as this this landmark visit.

# SIR ARTHUR LEWIS DAY

## SYMPOSIUM AND LECTURE

JANUARY 23, 2018 | The UWI, St. Augustine Campus

Sir Arthur Lewis was the first West Indian Principal and first Vice-Chancellor of The University of the West Indies.

The Symposium and Lecture, which coincide with The UWI's 70th anniversary year in 2018, will focus on the life and work of Sir Arthur Lewis and encourage scholarship that is broad-based, multi-disciplinary, and inter-disciplinary

For more information: [www.sta.uwi.edu/news/ecalendar](http://www.sta.uwi.edu/news/ecalendar) | [salises@sta.uwi.edu](mailto:salises@sta.uwi.edu)

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## RESEARCH

# PURPLE OCTOPUS

## ...and other underwater treasures

*Marine biologist Dr Judith Gobin shares her experiences aboard the E/V Nautilus as she forges ahead with research and calls for sustainable deep sea policies*

The E/V Nautilus.  
PHOTO: OCEAN  
EXPLORATION TRUST

BY SHERREEN ALI

We know very little about life in the deep ocean beds surrounding Trinidad. But recently, a team of six women marine biologists made waves with an October 2017 paper on deep-sea methane vents or cold seeps, and the amazing life they sustain some 4,000 feet under the sea. Among the contributing scientists are Cindy Van Dover and Lisa Levin, two of the world's top deep-sea biologists from the USA, as well as our very own Dr. Judith Gobin, Senior Lecturer in Marine Biology at The UWI Department of Life Sciences in St. Augustine, Trinidad. Dr Gobin is a major contributor to the knowledge of marine biodiversity in T&T seas due to her life's work studying the animals that live in the coastal seabed's soft sediments and rocky areas.

Scientists sailing aboard the Exploration Vessel Nautilus found 83 deep-sea species, including a purple octopus, living almost a mile deep in sites off Trinidad's east coast in the El Pilar area, a place earmarked for oil and gas exploration.

"These communities are absolutely amazing: hundreds of thousands of eight-inch deep-sea mussels, as well as three-foot tubeworms, crabs, shrimp, snails and fishes were found living at the seeps between 1,000 and 1,650 metres depth," (3,281–5,413 feet depth) said Dr. Diva Amon, a Trinidadian-British postdoctoral deep-sea researcher and colleague of Dr. Gobin, and the lead author of the October 2017 collaborative paper.

Dr. Judith Gobin is the first woman marine biologist from Trinidad and Tobago to have been invited aboard the E/V Nautilus, not just once but twice, in 2013 and in 2014.

The Nautilus is a 64-metre ship on a global mission of marine exploration, and probably the dream vessel for many a marine scientist worldwide. It operates under the Ocean Exploration Trust, and is led by Professor Robert Ballard, veteran ocean explorer and Professor of Oceanography at the University of Rhode Island in the USA.

Prof Ballard is perhaps best known for his discovery of famous shipwrecks, including the Titanic in 1985. He was the person who discovered the remarkable existence of



Dr Judith Gobin in the Lab on the E/V Nautilus in October 2013, measuring Bathymodiolus mussels – one of which was the largest recorded to date.

PHOTO: COURTESY  
DR. JUDITH GOBIN

hydrothermal vents in the late 1970s. He founded the Ocean Exploration Trust in 2008, which owns the Nautilus. The Nautilus voyages around the world, exploring new frontiers in marine geology, biology, archaeology and chemistry, while transmitting live audiovisual feeds and data to fellow scientists and ocean life fans.

### Dr. Gobin: 'Nautilus trip is the highlight of my career'

For a Caribbean scientist to be invited aboard the Nautilus is a wonderful opportunity, both for the experience of collaborative discovery and to publicise the work of local researchers. All costs for invited scientists are paid for by the Ocean Exploration Trust.

"It is the highlight of my career so far," Dr. Gobin said of her 2014 Nautilus experience – that almost did not happen. Official T&T permissions to sail in the area were slow to come, as BHP Billiton had ships earmarked to do seismic tests near there, and there was much red tape and uncertainty about maritime access rights. When permissions did finally come after months of tireless lobbying by Dr. Gobin, the Nautilus had already set sail elsewhere in Caribbean waters, and had just a few days to reach and explore the El Pilar site. Dr. Gobin is very grateful it did happen, and says those few precious days of discovery were "intense," with scientists working round the clock in shifts.

"I've always loved the sea," said Dr. Gobin in a recent interview for UWI TODAY. Now in her late fifties and sporting a mane of cascading long dark hair, she is the mother of two adult children, Graeme and Jeremy, and radiates youthful energy. She's married to an orthopaedic surgeon, Dr. Godfrey Araujo, and juggles her family and professional academic life with admirable aplomb.

"As a little girl, I enjoyed amazing family vacation holidays at Mayaro, and was fascinated by the water and sea animals and fish of all kinds. As I got older, swimming,

## RESEARCH

Three of the main inhabitants of the deep-sea seeps southeast of Tobago, *Bathymodiolus* mussels, *Alvinocaris* shrimp and the eelpout fish, *Pachycara caribbaeum*.

PHOTO: OCEAN EXPLORATION TRUST



snorkelling and scuba diving became passions I totally enjoyed. Then when I was doing my undergrad degree at UWI, I was fortunate to get a summer job at the Institute of Marine Affairs (IMA). That's really what shaped my career direction.

"My very first job after graduating was as a marine research scientist at the IMA for over 15 years. After that, I joined UWI. So I've been immersed in research for over 35 years now," she shares. She is currently a Senior Lecturer in Marine Biology in the Department of Life Sciences at UWI, as well as being the Deputy Dean for Undergraduate Student Affairs in the Faculty of Science and Technology.

Dr. Gobin began her academic career specialising in Benthic Ecology – the study of organisms that live in the shallow, soft bottom sediments of the coastal sea bed. Benthic animals include worms, crabs, clams, lobsters, sponges and very tiny creatures that live in the mud – perfect creatures for studying impacts of industrial effluents.

Dr. Gobin's forays into deeper waters began just five years ago, in 2013.

## Life In 'The Van': High Tech Tools For Live Discoveries

Dr. Gobin's first trip aboard the Nautilus was in 2013 to Grenada and the Kick 'Em Jenny submarine volcano. The following year, Dr. Gobin again landed a spot on the Nautilus, this time as one of the lead scientists in a return voyage to Kick 'Em Jenny as well as to explore methane vent sites in El Pilar off Trinidad's east coast.

The Nautilus uses remotely operated vessels (ROVs) to explore, because at great depths of over a mile deep, your lungs would totally collapse with the massive water pressure, killing you instantly.

Technology has revolutionized deep-sea explorations, especially the use of deep-diving drones, first used in the 1980s with technology funded by the US Navy. Now, instead of lonely, potentially lethal human dives, scientists and technicians increasingly use remotely controlled, unmanned diving drones and networked, high-speed satellite communications for instant, friendlier group talks and data sharing.

The E/V Nautilus comes well equipped with a multibeam mapping system, sonar mapping tools Diana and Echo, and two remotely operated exploration vehicles (ROVs), the Hercules and the Argus. The ROV Hercules can dive to 4,000 metres, and has a hi-def camera system, lights, sophisticated instruments, manipulators, and a range of sampling tools. The Argus can dive as deep as 6,000 metres.

The Nautilus also has a SeaTel satellite communications system for live streaming video outreach and scientific communication from ship to shore. The Inner Space Centre at the University of Rhode Island's Graduate School of Oceanography manages all the video and data streams, while the public can see live footage of exploration on the website [www.NautilusLive.com](http://www.NautilusLive.com) when expeditions are under way.

"It's all very comfortable," commented Dr. Gobin. "We all wear khaki trousers, navy Nautilus t-shirts and soft-soled shoes aboard the Nautilus, which can hold over 40 people – 31 scientists and 17 ship's crew (pilots, cooks, navigators, engineers and others). I can't remember the last time I had to sleep in a bunk bed in a small room with three other people, but it was easy to adapt to the dorm conditions. The ship has an amazing kitchen which serves tasty meals, coffee and snacks round the clock. In 2014, I was one of three scientists on each shift. All the scientists worked four-hour shifts over a 24-hour period, and were free to spend the rest of their time doing their own work or activities."

### What are cold seeps?

The bottom of the ocean is a very, very dark place – although it's possible for very slight sunlight to reach 1,000 metres deep under ideal conditions, that is rare, and from around 200 metres (or 656 feet) down, there is usually no light. Before the age of deep-sea exploration, human scientists believed there could be no life at all in deep sea beds in the absence of energy from the sun.

But life, as we now know, always seems to find a way, even in the harshest of environments. And on deep-sea beds, which are often like vast underwater deserts, life can thrive in rare pockets, feeding on the most curious of things, including streams of bubbling methane hissed out by the earth itself. Instead of photosynthesis, life here depends on chemosynthesis.

The ocean bed surrounding Trinidad has several methane gas vents or cold seeps, a feature of its ancient geological formation which has also gifted it with oil and gas deposits. Methane vents are deep-sea areas loaded with energy-rich chemicals. They are sites where fluids rich in hydrogen sulfide and methane leak from the seafloor.

The methane in cold seeps provides the energy to sustain unique communities of life which have evolved startling adaptations and symbiotic relationships to eat and to survive.

The nerve centre of the ship, for the scientists, she said, is a place affectionately called "The Van" – a huge space at the top of the ship with multiple screens lining the walls, collecting or transmitting various feeds.

"So there is always a team of about 12 people in The Van: two ROV operators, three scientists, two videographers, two communications specialists fielding emails and live online questions, two data loggers and a cartographer who communicates with the ship's captain," said Gobin. "It's all very collaborative and interactive."

"What was really great was there was no distinction between men and women as to what roles they play on the ship. I noticed, for instance, that the super-precise job of deploying and retrieving the ROVs was being done by women as well as men. And the ratio of men to women is fairly even."

There's an international feel, too, as graduate students from the USA, UK, Mexico, Spain and Italy added to the mix for her 2014 Nautilus trip. On every Nautilus voyage, scientists local to the exploration area are invited to take part.

Life at great depths – 4,000 to 5,000 feet down – has evolved remarkable ways to survive in the total absence of sunlight and plant life. And that fascinates Dr. Gobin.

She says: "Deep sea organisms are extremely interesting because they live in super dark, pitch-black places where there is often absolutely no light. They can withstand extremely high water pressures. And there is not a lot of food. Those are extreme conditions for any animal to live in."

"Such deep sea organisms have evolved different ways to exist. Some have huge eyes that can filter even the tiniest speck of light that manages to reach them; and many are blind, because they don't need to see – their other senses, like detecting motion and sound, are much more developed. Some animals have bioluminescence. It's a whole different world. And you often find gigantism – the mussels, for



A group of tubeworms, mussels, snails, anemones, and shrimp surrounded by the shells of dead mussels at a seep off Trinidad and Tobago (Nautilus 2014 trip). PHOTO: OCEAN EXPLORATION TRUST

## RESEARCH



A crab eating a mussel at one of the seep sites off T&T. PHOTO: OCEAN EXPLORATION TRUST

example, can grow to very large sizes, and isopods (ancient crustaceans with hard external shells and jointed limbs) can get really quite large. Some of the deep water corals have evolved there for thousands of years.”

Perhaps the most fascinating thing about life forms so deep is that many of them, such as the fauna at El Pilar, find their nourishment from processing methane rather than sunlight. So instead of photosynthesis, there is chemosynthesis – life based on chemical energy.

At cold seep sites, microbes use the oxygen in seawater to oxidize the chemicals in the seep fluids and form the basis of the food chain there. The bacteria can form thick white mats, or actually live inside many of the animals at these seep sites, including the mussels and tubeworms, and provide food directly. Other animals may feed on the bacterial mats, in turn providing food for fish, crabs, octopuses and other predators. Cold seeps are special oases of life in otherwise vast oceanic wastelands.

The discovery of methane-fed life at El Pilar throws new light on the delicate web of life in the deep ocean beds off our shores. It's a web all too easily disrupted or destroyed by future drilling.

So far, T&T has no policies regulating deep sea marine life exploration and exploitation. And T&T also has no specific Marine Protected Areas to conserve any special sites of unique life, whether in shallow seas or deep ocean areas. This means that almost as fast as we discover new life and marine habitats, they are at risk of being destroyed by future mining or industrial operations.

“We in T&T have to wake up and face the reality – and start paying attention to deep sea areas,” believes Dr. Gobin – not only for reasons of conservation of marine biodiversity, but also to plan for wise, sustainable management of our known and unknown marine resources.

“I attended meetings on Areas Beyond National Jurisdiction (ABNJ), and at an international level, many countries are vying to come into the deep sea to explore and mine phosphates, metallic nodules, gold and other minerals. That is already happening globally. We are only just beginning to understand what we have in our nearby deep sea areas, but we need to know more. Once we get beyond our EEZ, that becomes open territory. We should be doing our own research and building our own knowledge base of these areas, in order to manage them.

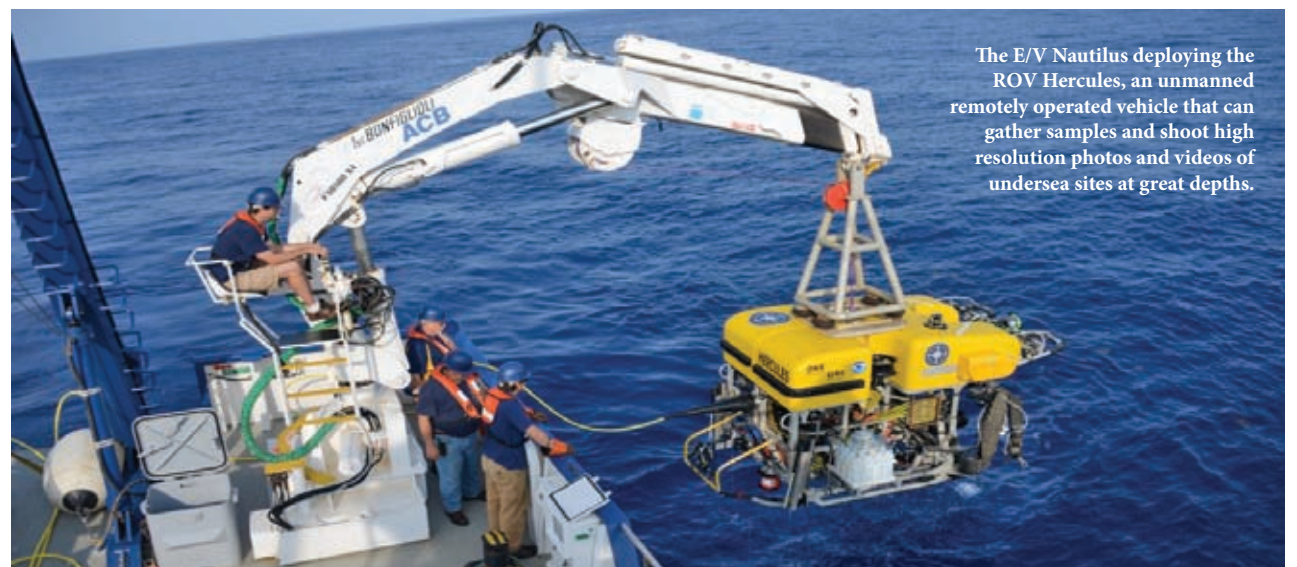
“We would like to work with industry and corporate T&T to develop policies to sustainably manage deep sea areas, as well as continue the scientific research. It's about balancing priorities – because the sea provides so much more than just minerals. The ocean is a carbon trap and helps regulate climate change. And there are marine genetic resources present. Many of our marine species are already being used in laboratories to create pharmaceuticals; for example some cancer drugs have come from marine products. There's so much more to learn, and do. The deep sea is a huge resource that we really need to better understand.”

Dr. Gobin is working on a public outreach project, a partnership with NIHERST and The UWI, to produce a five-part educational series (DVD) about Trinidad's deep sea biology, using some E/V Nautilus footage. Called “Deep Sea Wonders of the Caribbean,” the German Embassy and Shell are the two main funders of the project. By early 2018, the documentary will be available at educational institutions, with an eventual free online link for public access.

Dr Gobin's varied interests, spirit of collaboration and innate sense of balance keep her a very motivated, passionate woman scientist who seems to have mastered the secret art of successful multi-tasking. She affirms: “Even after 35 years, to this day I absolutely love what I do!”

### Links

- The research paper “Characterization of methane seep communities in a deep sea area designated for oil and natural gas exploitation off Trinidad and Tobago” was written by scientists Diva Amon, Judith Gobin, Cindy Lee Van Dover, Lisa Levin, Leigh Marsh, and Nicole Raineault, and published on October 30, 2017 in the journal *Frontiers in Marine Science*. Link: <https://www.frontiersin.org/articles/10.3389/fmars.2017.00342/full>
- Link to the 2014 E/V Nautilus research mission: <http://www.oceanexplorationtrust.org/2014-expedition>
- Deep Sea Wonders of the Caribbean video project link: <http://www.niherst.gov.tt/projects/deep-sea-wonders.html>



The E/V Nautilus deploying the ROV Hercules, an unmanned remotely operated vehicle that can gather samples and shoot high resolution photos and videos of undersea sites at great depths.





**UWI**  
ST. AUGUSTINE  
CAMPUS

# Scientists discover the oasis of life off Trinidad and Tobago

La Diabliesse and Mama D'Leau, names out of folklore but now given to two newly discovered cold seeps, 1,000 to 1,650 metres in the deep sea off Trinidad and Tobago. The local scientists who discovered the seeps say they're the oases of life, revealing our wondrous biodiversity.

Fluids rich in hydrogen sulphide and methane leak from the seafloor, providing energy to sustain large communities of life in harsh conditions – darkness, 4°C, and more than 100 atmospheres of pressure.

Dr. Judith Gobin of The University of the West Indies and Dr. Diva Amon, Postdoctorate Researcher, found 83 deep-sea species - several new to science and 85 more cold seeps off the east coast of Trinidad.

Visit: <https://sta.uwi.edu/fst/lifesciences>

E: [Judith.Gobin@sta.uwi.edu](mailto:Judith.Gobin@sta.uwi.edu) for more information



**#BeUWI**  
f t y o

# LAVENTILLE – *A Living Vibration*

BY PAULA MORGAN

*“Our societies are still reeling as a result of extremes of wealth and poverty, with shrinking middle classes struggling to hold on to hard-won gains in the standard of living, and a substantial cross section of our populations still enduring structural inequity, lack of opportunity, racism and denigration.” In her Inaugural Professorial Lecture, Paula Morgan argues that this scenario is rooted in historical trauma with contemporary legacies of physical and cultural traumas, which need societal healing. In this excerpt she focuses on how literary and popular discourses function to situate Laventille as a site of collective memory and trauma.*

**Laventille** – as both physical landscape and cultural site of memory – holds an iconic location in the burgeoning multi-ethnic, multicultural nation’s symbology and narrative of how it came to construct and name itself. The sprawling settlement, which overlooks the capital city of Port of Spain, was a catchment for a substantial cross-section of the newly freed slaves who embraced emancipation in 1834–38 by fleeing the estates in pursuit of a better life. They were joined by waves of immigrants from other Caribbean nations who flocked to the then oil-rich Trinidad in the early and mid-1900s.

Laventille is a large and complex community with its fair share of upwardly mobile as well as impoverished citizens and districts. While some areas exist under siege; others are peaceful. All are resilient. Laventille has its towering heroes as surely as it has its villains.

Laventille is also iconic because, as Earl Lovelace powerfully evokes, it was out of this hillside ghetto of the urban poor that restless and denigrated young men produced their compelling acts of resistance and creativity. Trinidad and Tobago’s primary cultural export – the carnival arts – was crafted by this and other settlements on the periphery of Port of Spain. Trinidad-style carnivals have grown exponentially; they have been exported to metropolitan centres to become the world’s largest street festival and gathering place for migrants of the Caribbean diaspora and beyond. More significantly, Laventille and its people have led the way in generating what Rawle Gibbons terms “a theatre of self-liberation.”

The nation, which has proven to be highly effective in incorporating the community’s energies and creative potential, has failed spectacularly in terms of alleviating its ills. This diverse and evolving community has come to be symbolically flattened and reduced in the national psyche. It has today become iconic of the grim living conditions generated by persistent poverty, State neglect, the emergence of virulent gun and gang violence and the challenge of healing dis-eased communities.

Walcott published the poem “Laventille” and the essay “What the Twilight Says” in 1970, the year of the tumultuous Black Power revolution in Trinidad and Tobago, in which suppurating fissures of woundedness were erupting to shake the foundations of the social order. The opening lines of the poem allude briefly to the emblem of hope, creativity and potentiality hammered out in this terrible crucible: “It huddled there / steel tinkling its blue painted metal air, / tempered in violence, like Rio’s favelas.” The persona ascends the hill for the christening of a child destined for a journey between the “habitual womb” – the repository of seed sprouting from loveless, passionless, mechanical couplings – and the “patient tomb”, which is content to wait quietly, certain of its harvest. The life of this child will follow a trajectory “fixed in the unalterable groove / of grinding poverty.” The persona attributes this condition to psychic woundedness caused by the ruptures of the Middle Passage:

Something inside is laid wide like a wound,  
some open passage that has cleft the brain,  
some deep, amnesiac blow. We left  
somewhere a life we never found,

customs and gods that are not born again,  
some crib, some grille of light  
clanged shut on us in bondage, and withheld

us from that world below us and beyond,  
and in its swaddling ceremonies we’re still bound.

The physical surroundings externalize the grim quality of the people’s lives:

we climbed where lank electric  
lines and tension cables linked its raw brick  
hovels like a complex feud,

where the inheritors of the middle passage stewed,  
five to a room, still clamped below their hatch,  
breeding like felonies,

whose lives revolve round prison, graveyard, church.  
Below bent breadfruit trees . . .

Walcott sketches in highly compressed word pictures an external environment which reflects grim socioeconomic and psychic realities. The electric wires convey both the dense interconnectedness of the people in the community and the inevitable tensions generated by overcrowding, poverty, frustration, flouted desire and hopelessness. To ascend is to descend. The journey uphill causes the poet to envision a metaphorical parallel – the middle passage – as inflicting a deep wound through a violent blow which has cleft the brain and caused the amnesia, which Walcott identifies in “The Muse of History” as the “true history of the New World.” The journey sent dispossessed peoples into futile repetitious cycles of time, space, oppression and loss, which undermine attempts to plot a trajectory for escape. The horrific journey cannot be relegated to the past if two centuries later its survivors still live the legacy of its horrors daily “clamped below their hatch, breeding like felonies.” A pervasive culture of criminality emanates from both the historical blow and the contemporary social environment.

Walcott grounds his representation of grim outcomes of the trans-generational transfer of trauma in place. This compelling socio-symbolic construct does not emerge from an internal perspective which Walcott constructs in “The Spoiler’s Return” as a confident and condemnatory calypsonian. This persona uses his elevated vantage point in the hills of Laventille where he is “crowned and mitred as bedbug the first” to pour stringent critique of the post-independence political order. In stark contrast, the persona

of “Laventille” speaking as a sympathetic outsider constructs the community as a site of raw pain in which poverty, denigration, hopelessness and despair are created anew with every passing day.

The vantage point is as significant in life as in literature. In life, those who aspire towards the hegemonic Euro-creole sensibility steeped in amnesia and / or shame generated by the African presence in must bear Laventille’s intrusive enactments of cultural rituals of transcendence and resistance, the embodied assertion of the ancestral danced faiths of the Orishas and Spiritual Baptists, the rhythms and energies of drumbeats transmuted into “steel tinkling its blue painted metal air, / tempered in violence” (Walcott).

In life, despite overall real family and community gains and accomplishments, too many inhabitants of the hill remain locked out of potentiality, upward mobility and trans-generational progress which have been accessed by more privileged descendants of slaves and indentees. While this social condition is not the full nature of the sprawling leviathan released by the Middle Passage, it is certainly its dark underbelly.

This is a 1970 poetic evocation of the impact of psychic and direct trauma on a community. Let us leap forward some forty years to 2009 to the online site [www.SocaWarriors.com](http://www.SocaWarriors.com) to gauge reactions to the news the “Despers Flee the Hill: Crime Forces Laventille Panorama Champ to Seek Shelter in Belmont.” (*Daily Express*). The fuller reading analyses both the newspaper report and a range of online responses to this disturbing news. Time this evening will allow me to zero in on one example of how Laventille is constructed in discourse, as a social barometer for the entire nation:

Pan started in those hills. Men died to play. Their deaths marked the path that pan took to reach this place, in this time. Now, in its birthplace, people are simply being killed and a pivotal, iconic band has to tear up roots. It’s just pan I know. There are more important things like food and shelter and clothes on your back. Those people who are doing the crimes don’t really see what pan has to do with anything. An old piece of tin can’t stop a fella from hacking off your wrist for that watch or slamming a bullet in your belly because [sic] you looked at him the wrong way.

They big and strong and armed and dangerous and ruling the hills now. And where once the pan identified Trinidad and Tobago, they are now the symbol of what we have become. (Soca Warriors 2009, reply #1)

Here, as is invariably the case in the popular imaginary, the commentator synthesizes the competing legends and narratives of origin, and the diverse experimental processes which rolled out in numerous panyards in and around Port of Spain in the late 1930s and early 1940s, into a single understanding: “Pan started in those hills.”

The second synoptic statement, that “men died to play”, constructs the steelpan as bathed in the blood of martyrs. At the inception of the steelband movement, it was perceived by representatives of the colonial hegemonic order as the

■ PROFESSORIAL LECTURE

noise of unruly hooligans. There was police harassment alongside confiscation of instruments, skirmishes and violence against the players. According to Stephen Stuempfle in *The Steelband Movement: The Forging of a National Art in Trinidad and Tobago*, even greater violence was generated by inter-band rivalries. In the 1940s conflicts frequently broke out over female supporters of the bandsmen – many of whom were engaged in prostitution – when they were seen consorting with men of rival steelbands. Competition for the attention and earnings of these women, which has been imprinted on the national psyche by Sparrow's Classic "Jean and Dinah" was a major source of inter-band rivalry and violent skirmishes, on Carnival days and year-round.

The Soca Warrior post conflates anti-establishment resistance with bloodshed for a just cause as reflected in the assumption that "men died to play." This romanticization feeds into the logic of the following statement: "Now, in its birthplace, people are simply being killed and a pivotal, iconic band has to tear up roots." The word *simply* implies that people are being killed for no just cause.

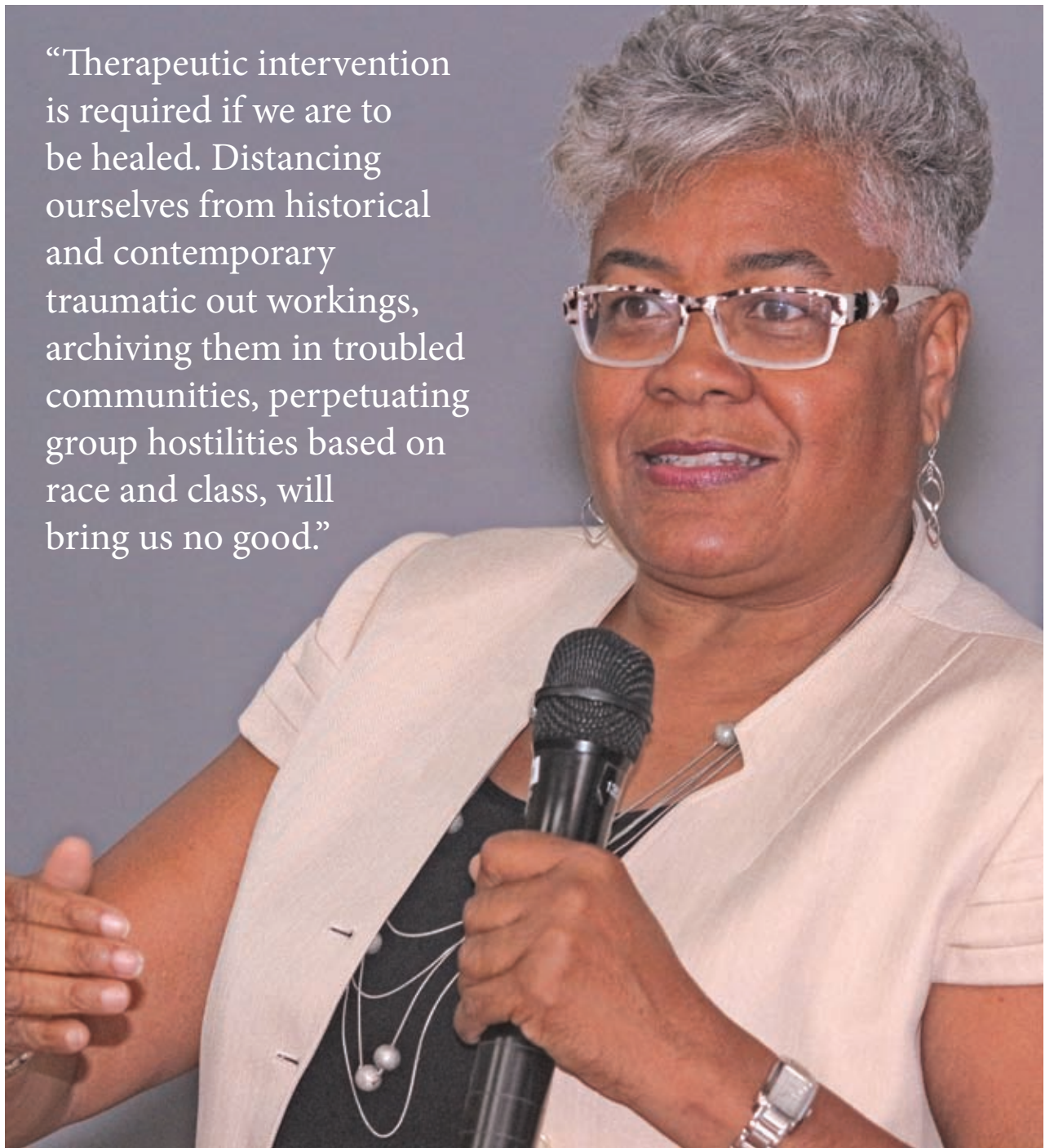
By constructing the panmen as victims of the hegemonic order and of a younger generation of bad-johns, the online commentator recognizes only intragroup violence and communal breakdown threatening a cherished national cultural icon. In this discursive construction, there is no acknowledgment of intergenerational communal responsibility for what the area has become; there is no acknowledgement of the impact of the socio-symbolic location of Laventille in the national psyche; there is no acknowledgement of the impact of scapegoating and denigration; racism and classism; poverty, overcrowding and underdevelopment. Yet the online commentator makes another leap. "And where once the pan identified Trinidad and Tobago, it is now a symbol of what we have become." The equation goes like this: if Laventille's cultural inventions are national symbols of accomplishment, pride, resistance and cultural assertiveness, then Laventille's lacerations, violence and eruptions in crime, are symptomatic of the contemporary state of the nation.

The psychic disease and the grim social conditions which Walcott envisioned as a legacy of empire have proven resistant to healing despite decades of independence. The nascent violence then, reflected in traumatized, displaced and dispossessed Afro-Caribbean warriors, has ripened into full-scale urban gang warfare. Much of the aggression is turned inwards. Ascendancy is marked out in turf. Rival gangs slaughter each other, largely untroubled by police intervention. Entire communities are being held to ransom. Children and infants are being felled by stray bullets or in revenge killings. Vigilante justice is taking root.

The literary and popular representations point to the notion of place as archive or symbolic repository. Laventille has come to be a significant locus of meaning for all, rooted in latent personal and communal histories which reflect the traumatized consciousness of entire nation. The deeply rooted psychic lacerations generated by the known, as well as the silenced and submerged abuses of the colonial and neo-colonial social orders travel underground like rhizomes, linking people-groups into complex networks of relations and of unresolved hurt. These roots of rejection, bitterness, acrimony and loss crop up where we least expect them.

It explains in part why every contestation over national emblems proceeds with fresh rancour as the unhealed wounds erupt and suppurate anew, generating fresh pain. I contend that it is trauma's re-experiencing, created by the inability to take in all at once the enormity of the suffering and loss in its entirety. It is trauma's hyper-arousal which generates an intensity of response which is disproportionate to its catalyst. It is trauma's uncanny repetition which causes this complex of issues to crop up repeatedly, intra- and inter-

"Therapeutic intervention is required if we are to be healed. Distancing ourselves from historical and contemporary traumatic out workings, archiving them in troubled communities, perpetuating group hostilities based on race and class, will bring us no good."



generationally. For a substantial cross-section of our society it is simpler to resort to avoidance of thought and feeling and distancing of shame through collective amnesia. It is more painful to deal with *hypernesia* – trauma's intrusive memory of haunting ancestral presences which intrude centuries later.

If discourses of collective trauma have the power to generate a sense of collectivity, which in turn can fix its adherents into notions of victimhood, they can also be mobilized in the interest of empowerment and agency in terms of redress. In relation to the community of Laventille, there is an urgent imperative to address material deficiencies and social services. There is need for a new conversation which addresses victim blame while acknowledging shared responsibility for action and therapeutic intervention. Even more so there is need for spiritual invention to bring peace to warring hearts, individuals and communities.

But my major contention today is that the collective trauma for which the city on this hill acts as a symbolic repository or archive, is a national condition which we

share with post-colonial nations globally. Therapeutic intervention is required if we are to be healed. Distancing ourselves from its historical and contemporary processes, archiving them in troubled communities, perpetuating group hostilities based on race and class will bring us no good. Collective memory is always selective. Knowledge and cultural workers nationwide need to reshape collective memory and formulate empowering group memories with which emerging individual memories can intersect. And because the body remembers, this memory work should also be undertaken in visual modes and embodied modes of dance and performance. The UWI has been instrumental here through its consistent recognition of the people's philosophers through the award of honorary doctorates. Professor Patricia Mohammed's recent film *The City on the Hill* is also exemplary of positive refashioning. Most significantly there is need to formulate a new foundational narrative, to reconstitute the torn social fabric, and to realize the potentialities of a new future.

CELEBRATING OUR 100TH ISSUE

# 100 AND COUNTING



When the UWI TODAY paper migrated from the Marketing and Communications Office in 2009 to an external audience. The hope was that similar to the Sunday Guardian and available online, it was naturally reaching that market and helping the public know more about the work being done.

Anna Walcott-Hardy edited the first four issues. Professor Dan Ramdath, who warned that we are growing, eating is defined as eating small amounts of a variety of things.

I remember seeing those first issues and being impressed by the design and the writing. It was a publication that stood for the position of editor, I was surprised, but interested.

Nearly ten years later, here I am, producing the paper. It has been seen as it draws close to its tenth anniversary.

The paper has served pretty much as the biographer of everything of note that takes place, and the major events are really the best place to find accounts of the last year. The show, the range has been diverse.

We've featured the remarkable biodiversity of the campus, premier sites exploring it: the Cocoa Research Centre, the Cocoa Genebank, Trinidad (ICG,T), the National Institute for Research in Zooloogy Museum, with thousands of specimens and fascinating stories of journeys of discovery.

But we have also struggled to raise public consciousness of the heartland of the campus. So, as we mark the 100th anniversary, it is accessible – to change its format somewhat so that it can support your business.

We know that the majority of communication is done through digital platforms, so the plan is to bolster our presence on these platforms, interactive and dynamic, updating content as often as possible.

The Director of Marketing and Communications, Dr. Four-Gill, has said that as the paper reaches the 100th anniversary, the paper to be recalibrated to meet contemporary demands.

Of course, even as we reconstruct the way we communicate, the remarkable explorations going on at the St. Augustine campus (researchers don't like to talk about their work!) and the quality of the design that caught my eye ten years ago.

Along the way, we have been assisted by Joel H. Gordon who acted as editor during my various periods of leave. He was the 100 issues as he designed them all and he has given the paper its distinctive look – one that is unmatched in any region. The Marketing and Communications Office have been helpful in many ways, without the generous support of staff and students we could not do this. And, of course Imraan Nasir who puts us online every week.

# 000 COUNTING

from the Office of the Campus Principal to the year 2008, it became even more focused on reaching a wider audience as it was circulated monthly within the pages of the paper (<http://sta.uwi.edu/uwitoday/default.asp>), and it was a good opportunity to let the staff and students at the University, and the people behind it.

published in 2008, kicking off with an interview with the then Vice-Chancellor, reminding us that “Healthy eating is a matter of choice, not fate.” Still relevant today.

I was really impressed by the high quality of the production, and the content that came out. Later that year, when I saw an advertisement for the paper, I was interested – so I applied.

Now, in this, the 100th issue of the paper, and reflecting on the past century.

The paper is a chronicle of the St. Augustine campus, as it records almost a century of work going on by both staff and students. Its archives tell the story of a decade of St. Augustine life. As the covers featured will

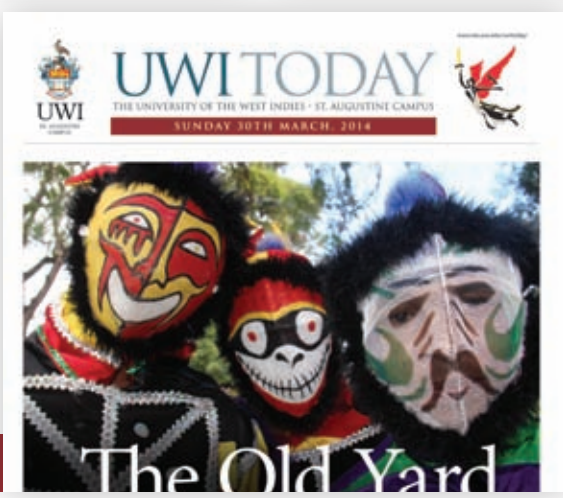
show the diversity of the region, and highlighted the work of our three faculties (custodian of the world renowned International Centre for Tropical Botany, a regional repository of botanical life, and the Faculty of Arts, Science, and Sport and shared

the consciousness of the real life throbbing away inside the campus. In this issue, we are working on ways to make the paper more accessible to you as you are more likely to bump into it as you go about

the campus. This is channeled across various online and social media platforms. We want to move towards something that is more accessible to you as we can, and enabling more interface with our readers. The paper is published at the St. Augustine Campus, Dr. Dawn-Marie De Silva. This milestone of ten years in 2018, she is very keen for the paper to reach its 100th anniversary.

To present the paper, we will still do our best to ferret out the best stories from the St. Augustine campus (and that is no simple task because most of the time we have to bring you the same high quality writing, production

and editing. Henry, Maria Rivas-McMillan and Rebecca Robinson, have been largely responsible for giving UWI TODAY its professional publication of this nature. Staff at the Marketing Department have shared their work and their stories unstintingly. Every month. Thanks to everyone. (Vaneisa Baksh)





■ HOST A STUDENT

# A Home for the Holidays

*Staff share seasonal cheer with students away from their families*

BY SERAH ACHAM

**It's here! That most wonderful time of the year** – when we turn our houses upside down and inside out, clearing the clutter and scrubbing them clean; when we raid grocery stores for the ingredients to make the pastelles, ham and turkey, ponche de crème, sorrel and fruit cake; when we flock to the malls and flood the streets of Port of Spain (and the digital citizens among us are happy click-clacking away at our favourite virtual stores), to find the perfect gifts – when we prepare our homes for our loved ones who are sure come a-knocking, spreading their Christmas cheer. What is Christmas, after all, if not for those near and dear?

But what if your loved ones weren't near and you had no chance of spending time with them this Christmas (or all the Christmases over the next three or four years)? That's the situation of many of The UWI's regional and international students. Unable to return home during the holidays for one reason or another – maybe because of financial issues, classes over the Christmas break, or unsavoury conditions in their home countries (let's not forget the islands that have been ravaged by nature over the past months) – there are members of the UWI family who find themselves spending Christmas alone, on a barely-populated campus.

"I was really sad when I realised my first Christmas away from home was coming up," says Grenadian and recent UWI graduate, Jefferson Parris. He came to Trinidad in 2015 to begin his degree and, not only was that the first time he'd ever visited Trinidad and Tobago, it "was my first time actually flying out from Grenada," he said. "I was despondent. Back home we would have a gift exchange. We would visit a lot of family members and [do] all the good things that come with Christmas. I would be missing out."

Until, that is, he was invited to spend Christmas day with another member of the UWI family and he experienced a Trini Christmas.

Kathy-Ann Lewis, Manager of the Careers, Co-Curricular and Community Engagement department at UWI's Division of Student Services and Development (DSSD), invited Jefferson to spend Christmas day with her family, as a part of the Campus' Christmas at UWI, Host-a-Student programme. The DSSD, headed by Dr. Deirdre Charles has been running the programme for several years now. Josann Greene of the DSSD, who has been managing it, explained that Christmas at UWI comprises three components – the Student Christmas Dinner, a \$20+ Charity Drive and the Host-A-Student initiative – all

intended to help foreign students feel a bit more "at home, while away from home."

The Host-a-Student component was introduced in 2014, specifically for students staying on Campus over the entire Christmas break. "Part of [the DSSD's] mandate has always been student-centeredness," said Josann. The DSSD caters to student needs and feeling at home and happy during their time at UWI is a student need. Since Christmas is an especially difficult time to be away from one's family, the Division wanted to do "something that would bring a little cheer to [these students'] lives ... to give them, throughout that break, something family-oriented," which they inevitably miss staying on campus for Christmas, she explained.

"There's no life, really, on campus ... You think you're just going to be in your room, until the semester reopens and your friends come back from home."

The Host-a-Student programme gives these students "an opportunity to have a family experience and gain an extended family," while they're away from their own. They're a part of The UWI community and this goes beyond academics, she says.

"We want them to feel loved by their university. To feel cared for and supported, so we thought that extending the



Students are treated to a Christmas dinner, hosted by the DSSD. These photos are from the one held in 2014.


**■ HOST A STUDENT**

UWI Staff member, Marissa Brooks, a long-standing supporter of the Host-A-Student initiative, graduated this year with a Master's degree in Creative Design Entrepreneurship.



[Christmas at UWI] programme to facilitate this aspect would give the student a more personal touch, that one-on-one love touch, from the University.”

The DSSD extends this touch by liaising with the halls of residence administrators for a list of students who are staying on campus, and by reaching out to all UWI's faculty and staff to find potential hosts. Interested faculty and staff indicate their preferences – the number of students they'd like to host and when they'd like to host the students, for example – and are paired with students. Everyone's Christmas traditions will differ, said Josann. “Whereas one staff member may have a huge family get-together on Christmas or Boxing Day, another may go to a Christmas event, like a Christmas concert, and they are allowed to take the student with them. There's no one structured way. You can involve them in whatever you are doing for the season.” Making contact and arrangements for their time together, is now in the hosts' hands.

So far, the response from UWI's faculty and staff has been heartening. In 2016, Josann said, there weren't enough students to pair with all the hopeful hosts.

Faizal Mohammed, a past employee of the Management Audit Department – he retired last year – remembers his disappointment last Christmas when he learnt that there were no students for him to host. He and his family participated in the programme during the two previous years and were happy to open their home on Christmas Day to students from Jamaica, Barbados and the Solomon Islands, where, they learnt, “shark is revered as a god and nobody eats shark over there,” he said. Their Solomon Islands guest kept in touch and “she came and sang a song and acted as a hostess,” for his retirement/60th birthday party last year. “She was very, very warm towards us,” recalls his wife, Carmen.

Marissa Brooks, who works at The UWI's Human Resources Department, hosted students during the 2015 and 2016 Christmas periods. “It's always exciting because it is the first time meeting these persons and my family looks forward to learning about them and their backgrounds,” she says. “Last year we had graduate students from the Samoan Islands and we were so happy to learn of their cultures.” The students also enjoyed themselves, she said. “The students fit in as if we knew them all along ... We had an outdoor buffet setting for lunch and the weather was incredible. The students got to relax and eat for the entire day!”

One of the students she hosted, Matthew Kensen, a PhD student hailing from the South Pacific, attests to this. He enjoyed “seeing and experiencing what a Trini Christmas is like. Family, food, friends, and sorrel and Ponche de Crème,” he laughs.

Marissa says that the Host-a-Student initiative has particularly touched her. “Since becoming involved, I have initiatives where I help at least one student throughout the year whom I realize needs financial assistance,” she says, and she encourages colleagues to sign up for the Host-a-Student programme, “all the time. Christmas is about sharing and spreading joy and love. I couldn't imagine being away from my family for Christmas, so I believe that people who can afford to host others should open their homes during the holidays.”

Faizal agrees wholeheartedly.

“Thank God we are in a fortunate position to help others right now,” and to let them know that “somebody cares enough for them to do something like this.” Carmen adds that, as a parent, “I'd like someone to do this for my children and make them feel warm. It was a pleasure having them dine with us.” Although he is retired, Faizal and his family are looking forward to being hosts again this year.

As for Jefferson, his initial sadness was broken from the moment Kathy-Ann and her family picked him up on Christmas day. “Miss Lewis started talking to me and my spirits were lifted ... She told me ‘Jeff, you're going to have fun, you're going to be happy, just like if you were back in Grenada.’ I said, ‘Miss Lewis ... I am hard to please’ ... She exceeded my expectations ten times [over].” He recalls the warmth of her family, the mountains of food he was offered, the Christmas present she gave him (a long-sleeved t-shirt in his favourite colour, red), singing karaoke and the invitations to come back the following year. “I didn't know these people and what shocked me was that they were greeting me as if they knew me for years ... They made me feel like family ... I was blown away.”

Asked if he'd recommend that other regional and international students take advantage of the experience, he says, “110 per cent! ... The experience is phenomenal.” Though, at first, he feared he would miss out on the Christmas that he's used to, Jefferson shares that he still felt “the love and togetherness, the energy, the laughter, all the joys that come with Christmas ... That experience showed me that no, you could be away from home and still, if you're in Trinidad and meet the right people, you could have a blast.”



## What's your Tradition?

Among the activities hosted by the Division of Student Services and Development (DSSD), is a Christmas dinner for the foreign students staying in Trinidad during the holidays. Last year, they asked the students to tell them what they traditionally do at Christmas. The responses are from regional students and it is always interesting to see the similarities in the way Caribbean people celebrate. One thing that everyone can agree on is that universally, the two most common elements of every festival – no matter what kind – are food and family.

*Here are some responses.*

### Nicholas Coleman

JAMAICA

At my home, we usually do Christmas cleaning and change the drapes. We also make fruit cake. Also, we have a special Christmas dinner where we have beef ham and smoked chicken; something we only do at Christmas. It's also a time to spend with the extended family.

### Ramona King

BARBADOS

Going to Queen's Park on Christmas morning in your best clothes, and admiring the old men dressed in their colourful pimp suits with matching walking canes and hats. The Royal Police Band plays beautiful music.

### Reenah Samuel

ST. VINCENT AND THE GRENADINES

Harvest, a church programme where churches, specifically Baptist and Methodist, give thanks for the harvest of the year. They bring fruits and vegetables and other local delicacies.

### Monya Nelson

JAMAICA

During the Christmas season, family members come together and have Christmas dinner. Breakfast includes ackee and saltfish, boiled bananas and dinner includes roasted beef, baked chicken, rice and peas and a season's favourite, sorrel.

### Ramia Coleman

JAMAICA

We paint the house, change the curtains, clean and decorate. We bake fruit cakes and we make sorrel. We have Grand Market on Christmas Eve where all the vendors are out till Christmas morning selling all kinds of merchandise at very cheap prices. We play music on that night and spend it with our closest friends and family. At Christmas you get to see all the family members you haven't seen for a long time.



■ AT HOME WITH NOVECK

# Grandma's House is Bursting

One of my fondest memories growing up was the tradition of Christmas at Grandma's house. It probably started with my mother and her four siblings coming together at Grandma's house on Christmas day for a late lunch, and staying well past dinner time. Fast forward thirty-something years, and now it's grown into a four-generation get together (a zoo) with my parents, uncles and aunts and cousins with their better halves, a couple of children, and last but not least, my grandma at the centre.

These were the people who started my love affair with food and cooking.

The menu is usually a spectacularly diverse spread that would bewilder any spectator, but there was always method to the madness.

The first conundrum was to guarantee a meal to those who were abstaining from meat for some reason or another.

The second challenge was a question that had to be

answered: What would X eat? X would be the individual on some new-fangled diet or who had some preference or aversion to any particular dish. Grandma always has the uncanny knack of keeping track of who eats what. The bottom line was that everyone would always have an option of something to eat, and then some. No one went hungry.

Brace yourself for a meal so inherently complex, that I can only attribute it to the wonderful culinary and cultural diversity that is quintessentially the soul of Trinidad and Tobago.

There's usually some sort of rice, macaroni pie, provision pie, red beans or peas, stewed chicken, pepper shrimp, curried duck, curried ex-layers or goat, dhalpuri and/or paratha roti, chunky vegetables, ham, turkey, potato salad, fresh salad and a thing or three more. You'd notice distinct themes here, but we never really stuck to one. In the truest Trinbagonian sense of douglarization, you might find a little of everything on one plate, or someone combining macaroni pie with red beans and

curried goat, but judge ye not. To each their own.

After that culinary bombardment that would leave anyone stuffed like a sausage-filled teddy bear, there'd come a slew of dessert options; all homemade: sponge cake, black cake, flan, coconut ice cream. This is in addition to the snack table, covered with what I personally consider Christmas themed snacks: an assortment of cookies including the wildly popular fruit centres, nuts, channa, potato chips and other sweet and savoury treats to keep everyone busy putting things into their face for most of the day.

The drinks table would have something for everyone, but alcohol was never the focus of the day, it was more of a formality for guests than the family.

Amidst the exchange of gifts, the parang and soca music on my uncle's DJ setup, the running and screaming of adults and kids alike, there was never a shortage of love and laughter. And clearly, food. (*Noveck Gowandan*)

## Pepper Jelly or Chow Chow?



Hi, my name is Noveck and I have a pepper problem.

I adore 'em in all shapes and forms, and I went a little crazy the other day when The UWI's Faculty of Food and Agriculture had its weekly fresh produce sale. The sheer abundance and variety was like a pepper carnival and I found myself immersed in the parade of bands.

Alas, I went overboard and bought far too much. Revelling in my insanity, I decided by vaps that I should make a pepper jelly, having never made anything of this nature before in my life.

Now the basic food scientist in me knows that pectin is usually required for jellies as the thickening agent, and this particular ingredient was sorely lacking from my arsenal – so I was forced to Google. As a result, tip of the hat to Averie Cooks who managed to make some amazing looking pepper jelly on the stove, sans pectin.

So after the research and pilfering some granulated sugar from my mother's kitchen, I had ingredients and a plan. I decided that I'd play it safe and hold back on my initial plan of dumping some select herbs in there in the event that it killed the jelling process. Zero regrets, and I learned a thing or two.

This stuff was deliciously viscous, thick and sticky, wonderfully tart and sweet with a punch-to-the-throat backdraft heat. The impeccable paradox of starkly contrasting flavours seems to win. I figure this can be a substitute for chow chow on the meats this year. It's excellent as a cracker topper, with cheese, or even to incorporate into other dishes such as stir-fried noodles or vegetables. I would know. I've been eating it all week.

### Give it a go!

Note: the collection of peppers amounted to about 4 cups in this recipe. You can mix and match as many different peppers as you like, once it works out to 4-5 cups max. This recipe yields about 1 pint (16 oz) or 2 cups of Pepper Jelly.

## PEPPER JELLY

**Serves:** 4-6

**Estimated Prep Time:** 1 hour

### ■ Ingredients

2 YELLOW BELL PEPPERS, DICED  
1 GREEN PEPPER, DICED  
2 WHOLE PAPRIKA PEPPERS, DICED  
3 PIMENTO PEPPERS, DICED  
1 HABANERO PEPPER, DICED  
2 CUPS GRANULATED SUGAR  
7/8 CUP HEINZ APPLE CIDER VINEGAR (PEPPER PERFECT)  
1 TBSP FRESH MINCED GINGER  
1 TSP SALT

### ■ Method

Add peppers and vinegar to a heavy pot and bring to a rolling boil. Reduce heat to medium-low. Add salt, sugar and ginger. Cook uncovered on medium-low heat for 30-40 minutes or until most of the liquid has cooked off. Stir frequently to avoid sticking/burning. Allow to cool in pot, spoon into a sterile glass jar. Keep refrigerated.






 ■ AT HOME WITH NOVECK

# “Why not Rabbit?”

*Something different on the menu*

BY NOVECK GOWANDAN



I opened my mouth and those three, seemingly insignificant words managed to land me in hot water. Innocent maybe, to the passing bystander, but in the context of a field trip to The UWI's Faculty of Food and Agriculture's Field Station and a wonderful discussion on Trinbagonian Christmas foods with expert veterinarian Dr. Corinne Wong and the charming secretary, Mrs. Cassandra Lewis, those three words were the bane of my existence for a few days.

I had never cooked rabbit. I had never eaten rabbit. Everyone I asked said that it tastes like chicken, which was not very helpful. Everything new “tastes like chicken.” That's a lie we chefs tell to get someone to try something new. So I knew when I was being sold the farm, so to speak.

Through the kind graces of the Dean of the Faculty, Dr. Wayne Ganpat, I scored a gratis cleaned and butchered animal, that I must admit looks like chicken in its little styrofoam boat. It's taking every ounce of my creative abilities to figure out how to do justice to this animal. It must not have sacrificed its life in vain. It will become a star on a Christmas lunch menu.

With my primal cooking instinct kicking in, I defaulted to my safe space and I thought about a stew. Quintessentially Trinbagonian, a stew is perfect for almost any type of meat, but this would relegate it to the ranks of a river-lime-wild-meat cook... an informal dish. While a fine addition to any party, it won't really be a star standout. I needed to dress this up with simple, yet powerful ingredients to achieve that double-take on the first morsel. Turn up the *je ne sais quoi* to eleven, one might say. But not too much – because we have a bit of an aversion to the overly-fancy.

I brought it up in the place where a lot of arguments are either created or settled; the lunch table at work – and although

most of them were on board with the idea of rabbit, they agreed that too fancy simply won't cut it. At least they were on board with the idea. At home, the concept of rabbit simply wasn't getting any traction for inspiration.

What's more bourgeois than stewed rabbit, but less boogie than perhaps a browned butter and rosemary braised rabbit? The answer is a preparation that is synonymous with Sunday lunches across the country, as well as most tables at Christmas. We're gonna bake it. Baked rabbit with my special sauce it is.

Clearly, a whole lot of thought (or overthinking) went into today's preparation, and I haven't even started cooking yet.

Fast forward one week. The dish is now in the oven and the house smells fantastic.

I present to you a Baked Rabbit, with a sweet and tangy BBQ sauce. First impressions are that it looks exactly like chicken. First bite, it tastes just like chicken, although a bit gamier. Quite a lot of hard bones, similar to turkey, but not a lot of fat. My instincts paid off.

Since rabbit meat is naturally lean, it needed a lot of moisture and some added fat, cooked at a lower temperature to keep it tender. Admittedly, it is a bit chewier than chicken, but this initial low-and-slow technique allowed the viscous BBQ sauce to work its magic all the way down to the bone. Mildly tart, but cloyingly sweet with deep notes and a fruity undertone, the sauce complemented the gaminess of the rabbit wonderfully.

To be quite honest, I was not sure what to expect, but I was pleasantly surprised.

Notes: Fresh rabbit, as well as a plethora of other local meats and dairy can be found at the UWI's Faculty of Food and Agriculture (FFA) Field Station in Mt. Hope. The freshly harvested peppers and other produce are available at the FFA's weekly produce sale on the St. Augustine Campus.

## BAKED RABBIT *with a* SWEET AND TANGY BBQ SAUCE

**Inspiration:** UWI TODAY and the eating local challenge from the Faculty of Food and Agriculture.  
**Style:** Trinbagonian  
**Serves:** 4  
**Est. Prep Time:** 30 minutes to rinse and season. 24-hour marinating time and about 65-70 minutes of cooking.

### ■ Ingredients

3 LBS RABBIT, CUT INTO EIGHTHS  
 1 CUP ROUGHLY CHOPPED CHADON BENI, DIVIDED INTO TWO  
 1 HEAD GARLIC, MINCED  
 6-8 PIMENTO PEPPERS, FINELY CHOPPED  
 2 PAPRIKA PEPPERS, FINELY CHOPPED  
 1 MEDIUM GREEN PEPPER, FINELY CHOPPED  
 3 TBSP. GRATED FRESH GINGER  
 1 1/4 CUPS MATOUK'S TOMATO KETCHUP  
 2 TBSP. YELLOW MUSTARD  
 JUICE OF 1 LARGE LIME  
 1/4 CUP OLIVE OIL  
 1 TBSP. FRESH THYME  
 1/3 CUP BROWN SUGAR  
 1 TBSP. MOLASSES  
 1/3 CUP WORCESTERSHIRE SAUCE  
 1/3 CUP CELERY LEAVES/STEMS, CHOPPED  
 SALT AND BLACK PEPPER

### ■ Method

Rinse rabbit pieces with cold running water. Pat dry. Season with salt, black pepper, Worcestershire sauce, ginger, half the chadon beni, garlic, celery and thyme. Mix well and place in a covered bowl, refrigerate and allow to marinate for up to 24 hours.

For the sauce, pulse green pepper, pimento peppers, paprika and the remaining chadon beni in a food processor until chunky. Fold in ketchup, molasses and brown sugar. Add lime juice and mix thoroughly. Let sit for 10 minutes. Divide into two.

Remove meat from marinade, place into a large baking dish. Reserve remaining marinade.

Massage olive oil onto rabbit pieces, and arrange on the tray so that there is enough space between each piece.

Pour marinade in space between the pieces.

Liberally spoon BBQ sauce over each piece. Smother it.

Cover dish with foil and bake in preheated oven for 35 minutes at 325°F.

Remove foil, spoon on the remaining sauce and bake for another 25-30 minutes at 375°F.

Remove from oven and let sit in the dish for about 5-10 minutes before serving.

■ PARANG

## 1 The Name

In the early years, the group was called “Los Parranderos Universitarios” (translated as the University parranderos). This proved to be a tongue twister for many and so the group came to be affectionately called “Los de UWI” but this omitted the key description and definition of their name. After a period of normalization, the title “Los Parranderos de UWI” was established and remains a strong element of their brand.

## 2 The Beginning

The origins of the group are deeply rooted in The UWI St. Augustine Campus and can be traced right back to 1979. That year a group of students from the Spanish Society decided to form a parang group primarily to sing at their annual “Tertulia” event. The group proved immensely popular and was invited to perform at other campus functions during that season. Students of that era will long remember the enthusiastic response at the Social Sciences fete to the extent that many students shunned the DJ music and followed the group all the way to Trinity Hall just to hear the group perform again. Given the enthusiastic response, the 1980 season witnessed the formation of a parang group open to students of the campus fraternity.

## 3 The Music

The repertoire has changed significantly over the years. As the group matured, there was a steady shift towards a repertoire that also consisted of the compositions of group members themselves. Early leaders such as Donna Marie Bertrand (1982-1983) and Keith Dalip (1987-1990) began this trend by penning compositions.

- Donna-Marie Bertrand, for example, gave the group “Salve María,” Keith Dalip penned “Canta.”
- Theresa Cardinez wrote “Mil Felicidad” and “Dios de Santa María.”
- “Nacido” written by Francisca Allard whose brother Phillip was a member of the group also became a group favourite in those early days.
- Camille Renwick (1993 to 2002) penned a string of aguinaldos and nacimientos for the group to perform at the NPATT Finals. These included “La Maravilla” (1997), “Si Es Verdad” (1998) and “Gloria A Ti” (2000).
- Collaborative efforts between group members such as “Recordemos” (Alan Donawa, Roger Achong and Sheldon Redhead - 1988), “Santa María” (Robert Persaud and Kathy-Ann Joseph - 1996) and “La Virgen Santa” (Desdra Bascombe and Sonja Gibbs - 2004).
- Dr. Sylvia Moodie, then Director of the Centre For Language Learning (CLL), has given generously of her time and expertise in overseeing the group’s compositions. In fact, the group’s winning composition “El Buen Posadero” in 2006 was co-written by her. Despite the increasing number of original compositions in the repertoire over the years, the group has remained committed to singing standard favourites by stalwarts such as Henry Pereira and others as a means of acknowledging their significant contribution to the artform.

## 4 Recordings

2003 marked a major turning point in the evolution of the band when it began recording. Mi Parranda (2003) was the group’s first recording followed by two other CDs to mark its 25th and 30th anniversaries. The recording process not only allowed the band to highlight its original compositions but also to pay tribute to some of the stalwarts and elders in the parang world. The fact that all three recordings continue to be seasonal best sellers is testimony to the success of the transition to a recording group.



Los Parranderos de UWI 2015

# Keeping Our Culture Alive

## 8 Greats about Los Parranderos de UWI

BY WYNELL GREGORIO

Many of us have triggers for the holiday season – the first sound of soca-parang “Leroy, where yuh mudder gone?” on 100.1 FM’s “100 days of Christmas;” the smell of a freshly opened tin of white Sissons oil paint for the banisters and other parts; the sight of an inflated Santa; icicle lights, Christmas trees and poinsettia. For me, it’s the sound of a cuatro strumming, maracas shaking and the melodious voice of Joanne Briggs and team singing “Rio Manzanare” in front of the Daaga Auditorium at The UWI.

That’s when my Christmas season kicks in. From September to December, once you’re on the St. Augustine Campus on a Thursday evening, whether playing football on top field, exercising or wrapping up a day’s work, it’s hard not to be drawn into the infectious sounds of the parang band. This fascination, coupled with my love for parang compelled me to approach the band’s PRO, Miguel Browne to learn more about the group, Los parranderos de UWI.

I’m sharing a Listicle of eight interesting facts about the band and their contribution to local culture from the book, “Nuestra Cancion,” and interviews with the PRO, Miguel Browne.

## 5 Overseas Tours

Given its successes in the national parang competitions in 1993 and 1994, Los Parranderos de UWI was selected by NPATT (National Parang Association of Trinidad and Tobago) to perform in Venezuela during the first week of December 1995. The group was well received by Venezuelan audiences wherever it performed.

As National Parang Champions of 2006, Los Parranderos de UWI was invited by Kas di Cultura (Ministry of Culture Netherland Antilles) to participate in the Christmas Folk Festival held in Curaçao in 2007. The annual Festival features folk groups from the Caribbean region presenting traditional Christmas songs, dances and customs of their respective countries. Los Parranderos de UWI was the first group from the English-speaking Caribbean to be represented at the seven-year-old festival. Given the enthusiastic response to the group in 2007, it was invited once again to participate in 2008.

## 6 Milestones

Apart from the accolades listed earlier in #5, one of the major milestones was the celebration of the group’s 35th anniversary in 2015 which was a grand achievement in the dedication to local culture. This most recent momentous occasion was commemorated with a grand concert and the group’s history was thoroughly captured in the book / CD, “Nuestra Cancion.”



Foundation members

## 7 Competitions

2006	1st Place Best Lead Singer	NPATT Parang Festival Finals Joanne Briggs – NPATT Parang Festival
2005	2nd Place Best Lead Singer Best Music	NPATT Parang Festival Finals Joanne Briggs – NPATT Parang Festival NPATT Parang Festival Finals
2004	2nd Place	NPATT Parang Festival Finals
2003	2nd Place People’s Choice Award	NPATT Parang Festival Finals NPATT Parang Festival
2002	2nd Place People’s Choice Award Best Cuatro	NPATT Parang Festival Finals NPATT Parang Festival Robert Persaud – NPATT Parang Festival
2001	2nd Place Best Maracas Best Flute	NPATT Parang Festival Finals Nicole Lamble – NPATT Parang Festival David Bertrand – NPATT Parang Festival
2000	2nd Place 1st Place	NPATT Parang Festival Finals Lopinot House Parang Competition
1999	2nd Place 2nd Place 3rd Place Best Maracas	NPATT Parang Festival Finals Music Festival (Parang Class) Lion’s Parang Competition Nicole Lamble
1998	4th Place	NPATT Parang Festival Finals
1997	Best Lead Singer 3rd Place	Joanne Briggs-NPATT Parang Festival Finals Music Festival (Parang Class)
1996	1st Place 3rd Place	Grandfest (NPATT Competition for North Parang Groups) NPATT Parang Festival Finals
1995	1st Place	Music Festival (Parang Class)
1994	3rd Place	NPATT Parang Festival Finals
1993	4th Place 4th Place	NPATT Parang Festival Finals Lion’s Parang Competition

## 8 The Talent

While the band’s work has amassed several accolades over its 35-year history, more can be said about its members who are rather talented people. There has been a series of individual awards for singing, percussion and strings among others. This close-knit team understands the value of not just talent, but dedication and passion for the art form. A thorough description of the band members and their personal stories are in the pages of “Nuestra Cancion” as they pay tribute from foundation members to the current group of twenty or so band members. Even better, take a quick scroll through their vivid photos and sprightly videos on face book to get a true taste of what they have to offer and I promise you won’t be disappointed. If you’re UWI staff, student, alumni or more so a Trinbagonian, you’d be proud of this band and their impact on local music and culture.

**For more Information**  
**Check Los Parranderos de UWI on Facebook**  
**Contact PRO, Miguel Browne 761-7514**


 ■ FOOD FOR THOUGHT

# A Secret Garden

BY VANEISA BAKSH

Every Wednesday, when the daily *What's On* goes out by internal email to staff and students, the notice of the Farm Sale gets the most hits (at least it seems so).

Held by the Faculty of Food and Agriculture every Thursday morning at the Frank Stockdale building, this is a sale of produce grown by the Faculty from the farm at Orange Grove and the rooftop greenhouse at St. Augustine.

While the quantity is not huge, the quality is superb. Everything is grown using the latest techniques, and some innovative ones, designed by staff and students, says Dean Wayne Ganpat.

Selling the produce internally helps the university community to appreciate the high quality of the fruits, vegetables and herbs, but also encourages people to buy local.

On Thursday, November 30 however, something more than the Farm Sale was drawing a crowd. The Faculty was hosting its first Research Day in years, so while produce was being sold outside the Sir Frank Stockdale building, inside, posters were on display and academic presentations were being made on the work of the FFA over the past few years.

Upstairs, outside the National Herbarium, Dean Ganpat was welcoming guests and launching the Research Digest – a compilation of work from the FFA – classified under seven categories: Food Production; Food Security; Nutrition, Food Safety and Consumer Science; Climate Change; Extension and Rural Development; Geography and the Environment; and Faculty Collaborative Research Projects' Summaries.

Some of the research done included the use of bamboo instead of steel for greenhouse construction. "It showed weight for weight, the load bearing strength of bamboo to be six times that of steel, while its cost is just 20 percent that of steel with labour for harvesting included." Six times! Who would have thought it?

Researchers also studied the prevalence of food insecurity and its determinants, using a sample of low-income participants from north-east Trinidad. They classified 56 % of the households to be food secure. Of the food-insecure households, 11% experienced "moderate food insecurity with hunger and 5% experienced severe food insecurity with hunger."

The researchers also found that the age of the respondent, marital status, ethnicity, education and individual income level were "significantly" associated with food security status.

"Lower risk of household food insecurity was associated with higher age, East Indian descent and higher individual income. Higher likelihood was associated with single or divorced marital status. Mild food insecurity was associated



FFA Dean Wayne Ganpat, presented a copy of the Research Digest to guests, including the Deputy Principal, Professor Indar Ramnarine.

PHOTO: TERRY SAMPSON

with being divorced, or East Indian descent and currently squatting, while higher total household income reduced this risk."

Food security is one of the abiding goals of the FFA. Dean Ganpat tirelessly preaches this mantra, and this morning he was joined by Deputy Principal, Professor Indar Ramnarine; PVC for Graduate Studies, Professor Dale Webber; and Chair of the Coco Research Centre, Winston Rudder when they spoke at the ceremony.

Dean Ganpat mentioned the high food import bill, which has been estimated at TT\$4.5 billion, and Prof Webber spoke about lifestyle diseases as he talked about the research clusters that have been formed to maximize resources. The abstracts in the Research Digest provide a fascinating look at what the Faculty has been doing, but they give a better understanding of where we stand, because the research is very diverse.

This sentence from one abstract alone tells volumes.

"Ultra-processed foods are major sources of nourishment in this population."

In a land full of fruit and vegetables, what are we eating?

A separate study looked at our foods and the nutritional implications after visiting 30% of registered supermarkets and groceries over a two-month period. The food was classified as minimally/unprocessed, processed and ultra-processed.

Here's what the abstract says of the 4062 food items that were recorded and analysed.

"The levels of food processing were as follows: minimally processed/unprocessed (14.3%), processed (2.6%) and ultra-processed (83.1%)."

That is an astonishing amount of ultra-processed foods, isn't it?

There is a lot of information contained in this digest and it is something that should be made available to policy makers, not only in the agricultural sector, but in trade, finance, economics, health, tourism, every facet of our lives.

Everyone knows the region needs to work harder towards achieving food security. The food import bill is alarming. We've developed tastes for many faraway flavours and have turned away from the homegrown. Agriculture has been consistently treated as a has-been by the State, even while it pays lip-service to the concepts of diversification and sustainable development.

The Faculty of Food and Agriculture seems ready to lead the charge towards food security and economic diversification.



**Chef Ife Craig**, is owner and chef of Ginger & Spice Gourmet Ltd which caters for small, medium and large events such as weddings, corporate functions and other special events. For more information about the company and the Chef, visit their website at <http://www.gingerandspicett.com/> or their Facebook page: <https://www.facebook.com/gingerandspicecafe/>

These products were created with one of her business partners and fellow Bishop Anstey High School alumni Jamillah David. Here is one of their Eggless Ponche De Crème recipes that you can try at home.

## EGGLESS CHOCOLATE PONCHE DE CRÈME

### ■ Ingredients

4 tbsps grated Trinidad Chocolate  
1/2 lb yellow pumpkin  
2 tins condensed milk \*  
2 cups soy milk (500ml)  
1 1/2 cups puncheon rum+  
3 tbsps aromatic bitters  
2 tsp grated nutmeg

### ■ Method

Wash, peel, cut and boil pumpkin. Strain off extra water and purée and put into a mixing bowl.

Add the grated chocolate to the soy milk and bring to a boil. Allow to sit for 20 minutes then blend and strain.

Add bitters, essence, nutmeg, evaporated milk and condensed\* milk. Add rum+ and stir well.

Remember to chill and enjoy responsibly with a friend or two.

Making vegan condensed non-dairy milk involves adding sugar to a vegan non-dairy milk such as soy, rice, almond or coconut and reducing it to about half its original volume.

This season, be creative and replace Puncheon with Scotch, Brandy/Cognac or Whisky.



On the rooftop of the Faculty of Food and Agriculture are not only the most spectacular views in every direction, but a "food factory" where staff and students are growing a range of produce and devising aquaponics systems for commercial and home use.

PHOTO: ATIBA CUDJOE

Here is a list of some of what the FFA produces – why not plan your holiday menu around locally grown produce?

Banana peppers	Melongene
Bell pepper	Kale
Paprika Peppers	Swiss Chard
Sweet Peppers	Pak Choi
Cassava	Tomatoes
Sweet Potato	Herbs
Plantains	Cucumber
Zucchini	Green Figs



## ■ CAMPUS NEWS

# Researching Humanity

**One role of Faculty Research Day (FRD) is public outreach**, showcasing cutting-edge research and how faculty students learn about health, professionalism and developing a moral compass. Allison Shepherd of the Faculty of Medical Sciences shares her role.

We pushed thumbtacks into the display boards, pinning into place the four tenets of our communication thrust: poetry, film, community service and public awareness. Faculty Research Day at Medical Sciences allowed us to engage with Sixth Formers and showcase the innovative projects and passions of our staff and students.

Our Professionalism, Ethics and Communication in Health (PECH) courses are offered in the first three years, and focus on molding medical professionals who will treat their clients with kindness, compassion, and empathy. It's more difficult than it sounds.

It's a rough, uncertain world, and conditions are never ideal. Working in hospitals, clinics, pharmacies or anywhere the ill come for succor can be distressing, and can bring out the worst in a person. This additional component of the 2017 FRD highlighted ways in which the Faculty is helping to better understand the needs and attitudes of T&T society.

This ideal has influenced the way we expose students to concepts of ethics and communication with the expectation that high level critical thinking is developed and infused with a deeper understanding of their clients. Narrative medicine has proved successful in creating a professional engaged and invested in community. Whether this can be sustained throughout a long and diverse career is something we're keen to explore.

Our communication room had a poetry corner where visitors composed poems on anthropomorphised diseases, and with teenage hearts pinned firmly on their sleeves. The results were poignant with a dark twist: smoking addiction, anorexia and depression over lovers their parents hate and whom they cannot relinquish.

Public awareness campaign postcards were crafted with messages that the young obsess about: safe sex, obesity, and good mental health. These are important insights from young minds as to their perceptions of health and approaches to correction that resonate with them.

Outside our room, there were more than 30 presentations to audiences in the form of research posters, covering an array of clinical issues including COPD, dementia, usage of painkillers and various types of surgery. There was attitudinal research of the male partner's presence during a baby's delivery, dietary non-compliance, knowledge of ZIKA and self-care among those with diabetes.

This showcase of the latest developments is a centrepiece of the day, but is far from its only draw.



Back in the communications room, also on display were films produced by second year MBBS students on confidentiality that played on a loop in another part of the room and had most entranced by the mature execution of the topic both in production values and content.

As part of our thrust to develop medical professionals invested in their communities, students must engage with the underserved. This has allowed them to venture into villages and neighbourhoods, perhaps where many had never been before, to work with children in orphanages; older people in assisted living; developing apps to navigate the hospital and cut down on waiting times or re-vamping pain charts specific to our culture and language.

Clinical photography by our resident photographer, Dexter Superville, was projected as an installation to show both technical aspects to his work, and how an approach to considering the artistic merits might yield important clinical observations: seeing an image in an unfamiliar setting captivates and entrances, and that is an important step in re-evaluating how we engage with health.



Department of Geography students at UWI St. Augustine pilot the Community Risk Information Tool (CRIT) at the Sangre Grande Regional Corporation.

## GEOGRAPHY DEPARTMENT AND ODPM WORK TOGETHER

The active 2017 hurricane season undeniably showed that disasters are becoming more frequent and intense worldwide. To increase the awareness of disasters, the United Nations recognises International Day for Disaster Reduction (IDDR) annually on October 13. This day focuses on promoting a global culture of risk-awareness, disaster preparation, and the reduction of communities' exposure to disasters.

To commemorate the IDDR, the Office of Disaster Preparedness Management (ODPM) partnered with Geography students of The UWI St. Augustine to pilot the use of a hazard and vulnerability data collection tool. The tool is referred to as the Community Risk Information Tool (CRIT) and was engineered by the Caribbean Disaster Emergency Management Agency (CDEMA) and other key stakeholders.

CRIT is intended for use in the selection of communities for disaster risk reduction actions by any stakeholder (e.g. Government, NGOs). It helps to improve coordination and reduces the duplication of effort through the identification of multiple stakeholders working in similar areas or sectors.

For the duration of the data collection phases of the CRIT, while collaborating with the ODPM, the students had hands-on practical application of the theory learned in class. The day after IDDR, data was collected in three regional corporations in Trinidad: Diego Martin, Sangre Grande and Tunapuna/Piarco. Qualitative disaster susceptibility, vulnerability and capacity data was collected. For example, through the information provided by local residents, the tool determines the most frequent hazards, the scale, and severity of hazards. It also highlights the most vulnerable in the respective study area.

Another element is the collection of hazard and vulnerability data from indigenous people. As the intensity and frequency of disasters increase due to climate change, there is a growing need for indigenous knowledge. A plethora of equations and algorithms presently exists to calculate disaster risk and vulnerability. A more effective approach to reduce hazard susceptibility is to broaden the disaster assessment process to include indigenous knowledge. The acknowledgement of the significance of indigenous knowledge in deriving mitigation, preparedness risk reduction initiatives is growing internationally.

It was fitting that IDDR 2017 and First People's Day were commemorated on the same day.

■ COMMUNITY

**For the first time**, the Law Society at UWI St. Augustine has an executive position for Charity & Outreach. According to the Chairperson, third-year law student, Marcus Moses, the Society has informally carried out charity work over the years, but the most recent executive, along with other law students, voted to make the post official last year.

This change to the constitution means that the executive will be bound to bridge more than the gap between faculty and the student body; they'll be bound to bridging the gap between the law faculty, students and the wider community.

The students have already begun projects at two homes for children: St. Dominic's Home in Belmont and St. Mary's Home in Tacarigua. From September of this year, the Society organized volunteers to assist children at St. Mary's on a weekly basis with homework, reading and writing and to generally spend quality time with children who are orphaned or have been victims of crime.

At St. Dominic's, the students were an integral part of a project lead by the charity organization, Children's Ark. For ten weeks last year, the Children's Ark, Law Society and a host of local artists conducted an arts programme with the St. Dominic's residents. The programme included visual, theatre and literary arts. At the end of the 10-week period, children were also treated to a closing exhibition.

For each project that the Society carried out they've had sterling mentors. In addition to the Professor Rose-Marie Belle Antoine, Dean of the Law Faculty, Children's Ark founder, Simone de la Bastide and even attorney-at-law and wife of the Prime Minister, Sharon Rowley have worked closely with the Society to ensure their success. Antoine and Rowley are both UWI alumni.

Law Society President, third-year student Ayanna Norville said she was touched not only by volunteering, but also by receiving mentorship in service. "These women are all successful professionals and just the fact that they would take the time to collaborate with us and guide us through these initiatives was an honour. They became like mothers to us and were great role models and really should be applauded for showing us that life is more than law," said Norville.

The experience of bonding with children from a marginalized group in society was transformative, according to Norville. "When we first went to the homes and got to learn more about the backgrounds of the children there, it really made me realize that not everyone is as fortunate as you. There are people whose only focus is finding their parents and that really pulls you away from your world. It

# THE LAW OF LIFE

## *Students choose charity and outreach*

BY ZAHRA GORDON



Members of the UWI Law Society St. Augustine Campus Executive Team with Mrs. Sharon Rowley, centre. Third from right: Law Society President, Ayanna Norville. Second from right: Law Society Vice President Michael Modeste.

made me more sensitive to society. It was honestly a life-changing experience," she said.

Other members of the executive shared similar sentiments with Norville. Law Society Vice President Michael Modeste said the experience was eye-opening. "Working at the home did open my eyes and made me more empathetic to what the children are going through. Society paints this picture of these children as a waste of time, but they are quite knowledgeable and it's only uncontrollable circumstances that have them in this position," he said. "The children are just like you and that's what stood out to me. There's so much stigma surrounding them, but they are intelligent and passionate."

Moses was happy to have made an impact on the children as well. "The responses from the children were really positive. They were so excited and I think they benefitted from having younger people around them who weren't authoritative figures," he said.

Norville said the St. Mary's programme, which ended in November to accommodate students taking exams, was a pilot programme that will become the blueprint for future endeavors. She added that the Society was looking into making their outreach programmes more long term. "One of the most challenging things about these initiatives was that they were short term. It was hard for the kids, and for us actually, to get attached and build that bond and then have the programme end so quickly. But what we're doing is setting the trend for successive executives to continue. Continuity would really strengthen these projects," said Norville.

The Society will be returning to St. Mary's in January to host a "fun day" for children. They will also be repeating the arts programme at St. Dominic's once again with the assistance of Children's Ark. The Law Society will also be holding a fundraising event in March from which all proceeds will go to charitable causes.

### UWI LAW SOCIETY ST. AUGUSTINE CAMPUS 2016-2017 EXECUTIVE TEAM

President .....	Ayanna Norville
Vice President .....	Michael Modeste
Treasurer .....	Jeron O'Brien
Public Relations Officer .....	Jeron Paul
Secretary .....	Domonique Bernard
Assistant Secretary .....	Hema Cassie
Education and Moot Committee Chairperson.....	Rupa Soondar
Entertainment Committee Chairperson .....	Kimoki Lourenco
Sports Committee Chairperson.....	Shuzvon Ramdass
Constitutional Committee Chairperson .....	Tariq Headlie
Publications Committee Chairperson .....	Alexander Ramdass
Outreach Committee Chairperson .....	Marcus Moses
Returning Officer.....	Hannah Hylton-Edwards
Trustee.....	Sherisse De Freitas

### THE LAW SOCIETY'S PURPOSE (CHARITY)

To help Law Students reach out to the wider community through charitable initiatives. As budding lawyers, we must not live in a vacuum. We must always remember that there are people living in situations where they need the help and support of others. This is also a part of becoming a holistic individual. The ability to be aware of others' circumstances and be willing to empathise and "lend a hand".

## BOOKS

### Caribbean Writers Headline New Anthology

“It takes a big mind, or at least a big worldview, to write from a small space,” says Jamaican writer Marlon James, winner of the 2015 Man Booker Prize, in his introduction to a new anthology available this month.

Collecting original fiction, essays and poems from 17 countries in the Caribbean, Mediterranean, and Indian and Pacific Oceans, *So Many Islands* brings readers stories about love and protest, about childhood innocence and the traumas of history, about leaving home and trying to go home again.

Eight Caribbean writers are among the authors featured in this collection of new writing from Commonwealth small island states, edited by Trinidadian Nicholas Laughlin with the assistance of Barbadian Nailah Folami Imoja, and supported by Commonwealth Writers, the literary programme of the Commonwealth Foundation.

Peekash Press, based in Trinidad and Tobago, is publishing the anthology’s Caribbean and North American edition.

Tracy Assing of Trinidad and Tobago, a member of the Santa Rosa Carib Community, contributes a memoir-inflected essay on indigenous heritage and land rights, while Barbadian Heather Barker considers the slavery reparations debate through an audacious piece of speculative short fiction. In Vincentian Cecil Browne’s comic story, a cricket match becomes a minor drama of personality, while Jacob Ross is inspired by the history of the 1979 Grenada Revolution.

The other Caribbean contributors to *So Many Islands* are Melanie Schwapp of Jamaica, Tammi Brown-Bannister of Antigua and Barbuda, Kendel Hippolyte of St Lucia, and Angela Barry of Bermuda, among writers from islands as diverse as Fiji, Samoa, Mauritius, Singapore and Cyprus.

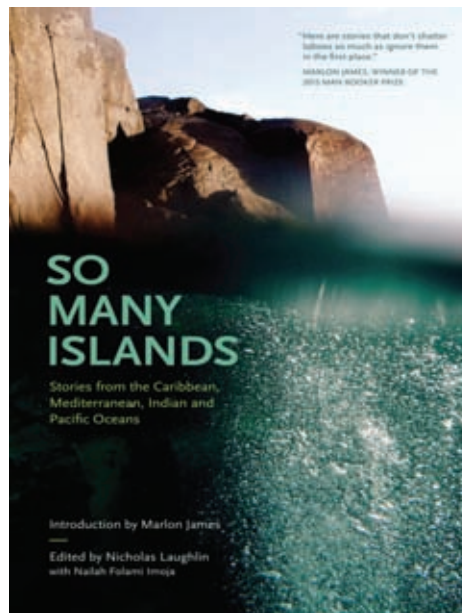
“Perhaps what these seventeen pieces have most deeply in common,” writes editor Nicholas Laughlin, “is an urge to contend with both the limits and the possibilities of a small place — whether that means cherishing the intimate territory of a familiar community, or escaping into a more expansive realm of the imagination.”

*So Many Islands* is the fourth book published under the Peekash Press imprint, which is dedicated to publishing the work of emerging Caribbean writers living at home in the region. Begun in 2014 as a partnership between Peepal Tree Press in the United Kingdom and Akashic Books in the United States (hence the name), Peekash evolved from the CaribLit initiative, devised by the Bocas Lit Fest in partnership with Commonwealth Writers and the British Council.

In 2017, in keeping with the original intention to bring Peekash “home” to a physical base in the Caribbean, the Bocas Lit Fest assumed responsibility for the imprint.

Based in Port of Spain, Trinidad and Tobago, the Bocas Lit Fest is a not-for-profit organisation working to develop and promote Caribbean writers and writing, through an annual literary festival, a series of prizes, and year-round programmes and projects aimed at writer and reader development.

■ **For more information**  
**So Many Islands and Peekash Press**  
 Visit [www.peekashpress.com](http://www.peekashpress.com)



### Climate Change

This book is the first to investigate the challenges of climate change and opportunities for adaptation and resiliency in coastal cities in the small island developing states (SIDS) of the Caribbean and Pacific Regions. It is timely given the catastrophic hurricanes that devastated Caribbean islands this year. Highlighting that Caribbean and Pacific coastal cities are on the frontlines of climate change, the authors make a call for action to adapt and improve resiliency of cities in coastal zones, especially those experiencing rapid urbanization. With an estimated 4.2 million people in the Caribbean and the Pacific living in flood prone areas due to sea level rise, one in five residents living in low-elevation coastal zones and human safety, economic output and employment threatened by more frequent and devastating hurricanes, the authors make several policy recommendations, including increased climate finance to support comprehensive programmes for strengthening coastal city resiliency.

An array of policy measures including improving coastal planning, land reclamation, coastal setbacks, enforcement of building codes, climate-proofing infrastructure, mangrove reforestation, and coastal surveying and monitoring are highlighted. The book provides strategies to implement commitments for SIDS in international agreements, such as the Small Island Developing States Accelerated Modalities of Action resolution (Samoa Pathway), COP21, the Sustainable Development Goals, and Habitat III. It is a useful resource for urban policymakers and practitioners, researchers and university students.

It was launched at The UWI St. Augustine on December 11.

#### ■ About the Authors

**Dr. Michelle Mycoo** is a Senior Lecturer in Urban and Regional Planning at The UWI St. Augustine. She has published on climate change adaptation, disaster risk reduction and coastal zone planning. She co-authored the book *Disaster Risk Reduction* (University of Wisconsin-Madison Press, 2009) and was a contributor to the World Bank Report on *Climate Change Adaptation Planning in Latin American and Caribbean Cities* (2011).

**Dr. Michael G Donovan** is a Senior Housing and Urban Development Specialist at the Inter-American Development Bank where he oversees several of the IDB’s low-income housing and neighborhood upgrading projects. He is currently leading research projects on urban land tenure, adaptation in coastal cities, and metropolitan governance.

### One Health

The EU funded “One Health, One Caribbean, One Love” project, implemented by The UWI and its project partners, launched “Caribbean Resilience and Prosperity Through One Health” at the Research Day of the Faculty of Medical Sciences on November 9.

This book demonstrates how a One Health approach can help overcome major challenges to health and prosperity in the Caribbean. Many of these problems, like climate change, food security, ocean health, and emerging diseases arise from the interactions of people, animals and our shared environment. One Health is about working together to improve the health of all species and places. It links people, capacity and expertise in human health, veterinary medicine and environmental health.

■ **An e-version is available at no cost.**  
 Download at [www.onehealthcaribbean.org](http://www.onehealthcaribbean.org)



## How about Sports Schools?

*Kenny Kitsingh makes a case for dedicated training for promising young athletes*



We need a cultural and philosophical change in our approach towards physical education and sport. Our society pays minimal attention to their importance in the lives of our youth. Schools are concrete jungles and there are no playing fields, green areas and space for children to run, jump and develop other fundamental motor skills.

At the primary level, Physical Education (PE) is sometimes seen as 'play time' for the students, with no established structure. Some teachers see this as a time to do some other form of lesson planning or for relaxation. Although PE is a documented primary level subject of the Ministry of Education, it is not recognised by some teachers.

Many teachers do not teach this subject because they simply do not have a passion for the subject or they place little value on it. Some do not know how to teach PE; they lack self-confidence to deliver the content or were not trained in the field. In the era of Teachers' Training College, Physical Education was an optional subject, yet, when placed in a primary school, teachers were expected to teach it. When fully dressed for the day, some teachers find it unpleasant to change into PE attire to engage in classes which involve perspiring and time in the sun.

I was once a teacher at a primary school with a passion for PE. When I began to pursue my studies in this field, I persuaded the principal to make me the PE teacher for the entire school. I had observed the lack or complete absence of teaching in this area, which when done, was more in the realm of fun or games with little structure. Staff was obviously happy when she agreed. I believe the students were even happier as they got a chance to engage in organized PE classes. This programme continued for three years, before I was transferred to a secondary school.

All primary schools should be staffed with specialist PE teachers (also for drama, music and art), who bring with them special skill sets to promote physical education and to enhance the development of the child in the formative years. Children at this age are now developing their fundamental motor skills – running, throwing, catching, kicking, striking, jumping and landing – which are the building blocks for future sporting activities. Mastery of these skills at an early age is an essential part of enjoyable participation in sport and a lifelong interest in an active lifestyle. When they go through the primary school system and fail to acquire some of these basic skills, it sets the tone for their future lack of participation in sports and active lifestyles. By not catering to their needs at an early age, we are shooting them down before we give them a chance to fly.

All secondary schools should have a full-sized covered hall as well as a playing field to accommodate the needs for the delivery of the PE curriculum and the school's participation in ECA. These are realistic, justified and necessary facilities, yet we continue to have secondary schools being built with facilities that are inadequate or absent.

National Primary and Secondary Schools Track and Field Meetings need to be reviewed. The stadium is literally empty except for the athletes themselves. Why is it that when Jamaica is having their National Secondary Schools Track and Field Meetings, their stadium is packed? Their Championship

is an important event in Jamaica's calendar and the nation looks forward to it. Where are we falling short? We don't we look at their system and modify our structures to bring it up to par with theirs or even ask for their input?

There are some schools/districts that have structured after-school clubs and programmes, which allow them a chance to have an athletic team in the true sense to represent their school/district. However, this is the minority and may not be the general case. Some schools send athletes who have not trained and are ill prepared for zonal games. Principals send athletes just to show that their school participated and to look good in the eyes of the MOE. An organized structure is needed to ensure that our athletes are well prepared in their respective sporting disciplines, starting from the school level. This structure must be embedded in the school with the support from the MOE, principals and the teachers.

When games are organized, there is the perennial issue of inadequate funding. Eventual winners of zonal and national competitions need to be given special attention. These are young men and women who have displayed talent in their respective sporting disciplines. We cannot just let them loose and hope that in the next year's competition they will do well again.

This is one of our greatest shortcomings, especially when it involves students from rural areas, who because of lack of transport and facilities cannot build on their raw talent. We need a structure that will look after the development of our young charges, and it MUST start from the primary school and continue into secondary school. Schools must have after-school programmes and networks with established community sporting groups. These sport groups must be structured with qualified coaches and work in partnership with the Ministry of Education and the Ministry of Sport.

I am an advocate for establishing at least three sports schools within Trinidad and Tobago. These schools would serve promising athletes who excel at zonal and national games in their respective sporting competitions. Here students will be taught academics and are expected to maintain a predetermined score. They will also be trained in their chosen sporting discipline by qualified coaches whose long term goal is to prepare them for regional and international competition. This concept was pioneered by the Soviet Union in the 1930s and has been practised by countries such as Germany (East), Singapore and China, which currently have over 3,000 such schools.

There are many implications for the execution for such a programme, but with careful planning, funding and a change in our philosophy and culture it can be achieved. Sacrifices have to be made. One can reflect on the sacrifices made by Gabby Douglas, a US gymnast, who at age 14 left her home in Virginia to live with a family in Iowa to participate in training. Gabby, an African-American went to live with Caucasian foster parents for her training. She was focused, persevered and won two gold medals at the 2012 London Olympics and gold at the 2016 Rio Olympics.

In the USA, there are schools called Boarding Schools by Sport that generally follow the principles of sports schools however, people pay to enrol their children at these institutions for the specialized sport training and academic support.

I firmly believe that early identification of gifted athletes and sport specific training and guidance, will make a difference in our country's future sporting performance.

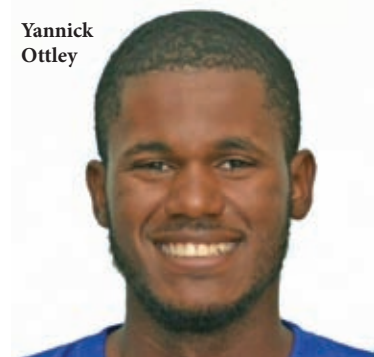
## Our cricketers off to regional tournament

These UWI students have been selected for the CCC preparation for the Cricket West Indies regional 50 tournament. They will be leaving Trinidad and Tobago in January 2018.

They have been putting in some hours of practice daily on the Sir Frank Worrell field and we wish them well. Amir Jangoon and Bryan Charles are currently touring with the Trinidad and Tobago Senior Cricket Team.



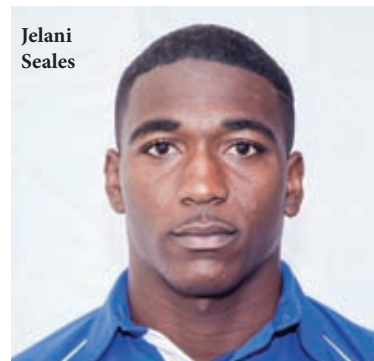
Vikash Mohan



Yannick Ottley



Jovan Ali



Jelani Seales

# UWI CALENDAR of EVENTS

## JANUARY – MARCH 2018

### UWI-UNICOM T20 TOURNAMENT 2018

January 12 to 20  
The UWI St. Augustine

Save the date for The UWI-UNICOM T20 Cricket Tournament 2018 hosted by Cricket UWI St. Augustine (CUSA). Witness teams battling for over \$35,000 in prizes and the coveted Man-of-the-Match Trophy also the Championship Trophy at the Sir Frank Worrell Ground. 2018's teams include: UWI; Merry Boys; Cane Farm; Powergen; Central Sports; Comets; Club Crusoe; Munroe Rd. Preliminaries: January 12 to 13; 15 to 16, 2018 | Semi-finals: January 18 to 19, 2018 | Finals: January 20, 2018. Admission per Day: Prelims: Free; Semi-finals: Staff and Students with ID \$20, General Public \$30; Finals: Staff and Students with ID \$30, General Public \$40 Tickets are available at the Gate.

For updates and more, please visit the Campus Events Calendar at [www.sta.uwi.edu/news/ecalendar](http://www.sta.uwi.edu/news/ecalendar).

### THE WORLD OF WORK (WOW) 2017-2018

The UWI St. Augustine

The World of Work (WOW) 2017-2018 programme was launched in September 2017 to help students successfully transition into the workplace. The programme is open to all final year undergraduate students at The UWI, St. Augustine. Registered participants are required to attend all sessions in order to successfully complete the programme. WOW is sponsored by Republic Bank.

#### Save these dates!

#### Resume Writing

February 01, 2018 at Daaga Auditorium | 1:00 p.m.  
Open to all students who have not attended a previous session

#### Mock Interviews

March 10, 2018 at UWI SPEC | 9:00 a.m.  
Faculties: Social Sciences, Humanities and Education, Law  
March 24, 2018 at UWI SPEC | 9:00 a.m.  
Faculties: Engineering, Science & Technology,  
Food and Agriculture, Medical Sciences

#### Networking Cocktail (by invitation only)

April 06, 2018 | 5:00 p.m. • Venue: TBA

#### Recruitment Fair

April 12, 2018 at UWI SPEC | 9:00 a.m. - 3:00 p.m.

#### Vacation Recruitment Fair (returning students)

April 13, 2018 at UWI SPEC | 9:00 a.m. - 3:00 p.m.

#### Graduate Recruitment Fair (graduating students)

For more information, please visit [www.sta.uwi.edu/WOW](http://www.sta.uwi.edu/WOW)



### UWI FETE 2018 – THE SECRET GARDEN

January 14, 2018  
UWI St. Augustine

UWI Fete 2018 promises to give patrons access to the magic of The Secret Garden, but the access doesn't stop there! As an initiative of The UWI Development and Endowment Fund (UWIDEF) The UWI Fete 2018 will fund bursaries and scholarships to ensure students who need it most have access to quality tertiary education. The fete

is carded for January 14, 2018. Early bird tickets cost \$1,100 (\$1,000 for UWI Alumni) and are available on campus and at select Republic Bank outlets including Long Circular, Trincity Mall, Valpark, St. Augustine [UWI] and Gulf View.

For more information, please visit the Campus Events Calendar at [www.sta.uwi.edu/news/ecalendar](http://www.sta.uwi.edu/news/ecalendar).

### BASIC SURGICAL SKILLS WORKSHOP

March 24 and 25, 2018

Eric Williams Medical Sciences Complex

The Faculty of Medical Sciences (FMS), Department of Clinical Surgical Sciences in conjunction with the Royal College of Surgeons present the Basic Surgical Skills Workshop with UK Course Directors: Eric Drabble and Professor Michael Parker. The workshop will also feature local Course Director Michael Ramdass. The cost is: US\$1,500 or TT\$9,000 with an administrative fee of TT\$500. Registration takes place until February 26, 2018.

For more information, please contact Melrose Yearwood at 645-3232 or 662-7028 ext. 2864. Fax: 1 (868) 663-4319 or email: [melrose.yearwood@sta.uwi.edu](mailto:melrose.yearwood@sta.uwi.edu).

### CALL FOR PAPERS – SIR ARTHUR LEWIS DAY

The UWI St. Augustine

The Sir Arthur Lewis Institute for Social and Economic Studies (SALISES) hosts Sir Arthur Lewis Day – Symposium and Lecture on the life and work of Sir Arthur Lewis. Both the symposium and the lecture will take place on January 23, 2018 at The UWI St. Augustine Campus. They have issued a Call for proposals and presentations that will focus on the life and work of Sir Arthur Lewis. Contemporary policy implications of the scholarship of Sir Arthur Lewis will also be welcome. The deadline for submission is December 22, 2017 and proposals can be sent to: [salises@sta.uwi.edu](mailto:salises@sta.uwi.edu).

For more information, please visit the Campus Events Calendar at [www.sta.uwi.edu/news/ecalendar](http://www.sta.uwi.edu/news/ecalendar).

### FREE DENTAL SERVICE FOR HURRICANE AFFECTED

Eric Williams Medical Sciences Complex, Mt. Hope

The School of Dentistry presents Free Dental Service to UWI St. Augustine students and staff from CARICOM countries, specifically Antigua & Barbuda, and Dominica and to all citizens of Dominica who will be residing in Trinidad for the next six months. Services include emergency dental care, cleanings and basic restorative treatment. Please note: Proof of citizenship i.e. a passport with relevant immigration stamp must be provided to allow provision of treatment without payment of fees. For more information, please contact The UWI School of Dentistry, Faculty of Medical Sciences, St. Augustine, Adult Polyclinic, Building 43, Eric Williams Medical Sciences Complex (EWMSC), Tel: 645 3232 ext. 4038.

For more information, please visit the Campus Events Calendar at [www.sta.uwi.edu/news/ecalendar](http://www.sta.uwi.edu/news/ecalendar).

**UWI TODAY WANTS  
TO HEAR FROM YOU**

**UWI TODAY** welcomes submissions by staff and students for publication in the paper. Please send your suggestions, comments, or articles for consideration to [uwitoday@sta.uwi.edu](mailto:uwitoday@sta.uwi.edu)

