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MSKMUENER MAGAZINE



https://www.1mskmun.com/ https://www.facebook.com/imidkif/ https://www.instagram.com/mskmun_kifissia_athens_/

Anna Papacharisi, Executive Member Iosif lakovidis, Assistant Secretary General





Welcome to our third MSK MUN newspaper, "MSK MUNews"! Here you can find news about our conference and the whole world. Also, there are some mini games and delicious recipes to spend your time during this tough period! We look forward to seeing you in our last online seminar and of course in our conference! Stay safe!

ANNA PAPACHARISI, EXECUTIVE MEMBER

INTERVIEW

We had the honor to ask Sandra Doropoulou, our director, some questions about our conference. Mrs Doropoulou, thank you for your time!

Hello Mrs Doropoulou! How do you feel that you are the director of the MSKMUN?

Well I feel very proud and happy as a dream of mine finally came true. Some years ago me and my students had joined a lot of mun conferences in Europe and I was always secretly wanted an our own conference . As I had the belief that we could also organize such an event I decided four years ago to do our first draft conference with the name 1mskmun. That very first year only schools from Kifissia area could participate. This conference was the basis to build the **MSKMUN** INTERNATIONAL CONFERENCE and now we are running our third international conference. I would like to mention that last year we hosted over 500 students from all over the world even from Africa. It was such an amazing experience for all the participants.

I am very proud, yes, because a non-private school had the strength to overcome a lot of

obstacles and to manage to offer a very well organized conference.

What was the biggest difficulty in building the conference?

Funding was the most difficult thing as we had so far no fees for participants. Our municipality and parents had supported a lot our effort. However I still can remember how much difficult was all this. Another thing was to fix as much as we could even small details, so the conference to run smoothly.

What inspired you to make MSKMUN?

I believe strongly that education must include a lot of things aside only reading and learning. Kids need motivation to deal with issues that cultivate their character and improve their interestings. Knowing and understanding in depth about worldwide problems was a huge challenge and MSKMUN really helped students.

I am also inspired by our great organizational team, our executive members and the GA. We have built a very strong team and nothing can stop us from now on.

I was also inspired by the fact that we had nothing to be afraid of, and that the only we needed was courage and the willing to keep on going ..and we made it ..

What is your biggest ambition for MSK MUN?

Ambitions...Well I have one: the MSKMUN INTERNATIONAL CONFERNCE to last forever and to become a very well-known conference.

What can a student gain from the conference?

I can mention some benefits, through this program students improve their self —esteem.

They gain knowledge about worldwide issues, like environmental problems or like political issues or about human rights. They improve negotiation abilities through the debate procedure. I can remember a lot of my students through the years managed to obtain critical thinking. Lastly to meet and to exchange ideas with other fellow students, from all over the world and to create strong friendships.



MSK MUN TEAM – MEETINGS

MEET OUR STAFF MEMBERS



HISTORICAL CRISIS COMMITTEE



A unique experience is what I would call historical crisis committee; it is substantially different from all the other committees in a way that many delegates wouldn't expect. It is not a requirement for one to have deep knowledge of historical events in order to attend, nor does it demand greater preparation than any other committee would. Delegates just come in and enjoy their time, role-playing with each other as country leaders, who make statements and react to the events. Also, they have the freedom to make actions themselves through the notes, altering the course of history and changing the events to their favor, whether it's a war, politics or humanitarian ones. I have personally taken part as delegate and chair in this committee and I believe that

the most fun I have ever had in a conference would be me taking part in HCC. This committee needs more delegates and I hope by this message many of you will be encouraged to sign up next year.

Iosif Iakovidis, Assistant Secretary General







Leave

CRISIS!

Let's see what happens in the world right now...

Incidents and evidence are increasingly reported showing that the policy of isolation and confinement leads to increased levels of domestic, sexual and gender-based violence – and therefore to a heightened need of protection against this. Attention needs to be paid also to the possible longer-term effects of the pandemic on the balance between professional and personal life and on women's economic independence, since it may force many of them to make difficult choices and to move to unpaid work.

CONTINUE READING:

https://www.coe.int/en/web/genderequality/women-s-rights-and-covid-19

IS ANYONE HUNGRY?

CHICKEN CAESARS SALAD

INGREDIENTS

1 medium ciabatta loaf (or 4 thick slices crusty white bread)

3 tbsp olive oil

2 skinless, boneless chicken breasts

1 large cos or romaine lettuce, leaves separated

For the dressing

1 garlic clove

2 anchovies from a tin

Medium block parmesan or Grano Padano cheese for grating and shaving (you won't use it all)

5 tbsp mayonnaise

1 tbsp white wine vinegar

Heat oven to 200°C/fan 180°C/gas 6. Tear 1 medium ciabatta into big, ragged croutons or, if you prefer, cut with a bread knife. Spread over a large baking sheet or tray and sprinkle over 2 tbsp olive oil.

Rub the oil into the bread and season with a little salt if you like (sea salt crystals are best for this). Bake for 8-10 mins, turning the croutons a few times during cooking so they brown evenly.

Rub 2 skinless, boneless chicken breasts with 1 tbsp olive oil, season. Place pan over a medium heat for 1 min, until hot, but not smoking. Lay the chicken on the pan (it will sizzle if it's hot enough) and leave for 4 mins. Turn the chicken, then cook for 4 mins more. Check if it's cooked by poking the tip of a sharp knife into the thickest part; there should be no sign of pink and juices will run clear.

Bash 1 garlic clove with the flat of a knife and peel off the skin. Crush with a garlic crusher. Mash 2 anchovies with a fork against the side of a small bowl.

Grate a handful of parmesan cheese and mix with the garlic, anchovies, 5 tbsp mayonnaise and 1 tbsp white wine vinegar. Season to taste. It should be the consistency of yogurt – if yours is thicker, stir in a few tbsps water to thin it.

Shave the cheese with a peeler. Tear 1 large cos or romaine lettuce into large pieces and put in a large bowl. Pull chicken into bite-size strips and scatter half over the leaves, along with half the croutons.

Add most of the dressing and toss with your fingers. Scatter the rest of the chicken and croutons, then drizzle with the remaining dressing. Sprinkle the parmesan on top and serve straight away.



https://www.bbcgoodfood.com/recipes/chicken-caesar-salad