MUM Ranks Among Top Small Colleges for ESTP Personality Types

MUM has recently been included by DegreeMatch.org in its list of “30 Great Small Colleges for ESTP Personality Types” — people who are risk-takers, leaders, and energetic.

The ESTP (Extraversion, Sensing, Thinking, Perception) is one of 16 types described by the Myers-Briggs Type Indicator Test, the most common personality measure in the U.S.

The ranking considered overall cost of attendance, inclusion on notable lists, ranking by U.S. News and World Report, number of ESTP degree or major options, and accreditations.

MUM ranked #23. The editor at DegreeMatch.org noted that all students and faculty at Maharishi University of Management practice the Transcendental Meditation technique, which has been shown to improve academic performance.

The article can be found online at tinyurl.com/jdbbkya.

According to the website, Degree Match’s mission is to help students make informed decisions about what kinds of degrees to pursue and where to study. Its main focus is providing rankings as well as degree and career resources for a variety of program areas.

Other recent rankings for MUM include #4 in environmental science, one of the top 50 schools for a BA in business, #3 online MBA program, #14 in the Midwest among best value schools, and #36 among the best colleges for diversity.
Their vision for the makerspace is to create a “community of makers and doers, with people teaching each other and sharing knowledge,” Ms. Pollak said. “It’s an opportunity for the community to come together — students, staff, faculty, and people living in town.”

Mr. Johnson said people need to bring their own ideas and materials, and that projects have ranged from making furniture and metal firewood holders to an ice boat for sailing on ice and a rocket stove, an efficient wood-burning stove.

The woodworking tools include power saws, planers, sanders, drills, and hand tools. One of the power saws is a “safe saw” that automatically stops if it senses it’s about to cut a finger rather than wood.

Metalworking tools include a welder, cutting torch, forge, metal saws, and a metal grinder. New tools for sheet metal working have been added, including a shear, roller, and break.

The makerspace now has a dedicated electronics room that includes a 3-D printer. Also available is an Arduino, a small electronic prototyping controller that is easily programmable to respond to various stimuli, Mr. Johnson said.

One project in the works that uses the Arduino is a light bulb that changes color based on ambient temperature.

The makerspace is currently open 7:00-10:00 p.m. on Wednesday evening and 10:00 a.m.–4:00 p.m. on Saturday. Plans are to increase the hours so the makerspace is open every weekday evening. One of the directors is available whenever the makerspace is open.

Use of the makerspace is free for students. There will be a discounted price for faculty and staff, and a monthly fee for those from the community.

Look for announcements of a grand opening, with more detail about hours and prices. The location is room 141 in the science wing of the MUM Library.

Those with questions about specific tools available are invited to contact the co-directors at dpollak@mum.edu or kjohnson@mum.edu.

Ms. Pollak holds a master’s degree in architecture, and Mr. Johnson holds bachelor’s degrees in environmental science and sociology.

FROM THE FOUNDER

“All life has its basis in this eternal hum of total natural law in the transcendental field — Transcendental Consciousness. When Transcendental Consciousness is brought to human awareness, then human awareness is live in the value of total natural law, and it is total natural law that governs the universe with perfect order all the time.”

— Maharishi Mahesh Yogi, October 9, 2002 press conference

Maharishi Vedic OrganicTM produce from the greenhouses in Maharishi Vedic City will now be available for home delivery nationwide with the launch of a new community-supported agriculture (CSA) program.

Also available will be Vedic plants for people’s home gardens.

Since February of last year a small group of Vedic Pandits has been reciting special Vedic recitations daily to the plants in the Maharishi World Peace Vedic Organics greenhouses.

“For the first time ever in North America we have Maharishi Vedic Organic Agriculture,” said Maharishi Vedic City Mayor Bob Wynne.

In the past year, the greenhouses have provided about $50,000 of this produce to Annapurna Dining Hall, funded by a Wege Foundation grant, Mayor Wynne said, with more produce expected to be provided to the dining hall this year.

In addition to Annapurna dining hall, Maharishi Vedic Organic produce has also been available this past year at Everybody’s, Golden Dome Market, Hy-Vee, and natural food stores around Iowa including New Pioneer Coop, Wheatsfield, and Whole Foods Market.

Those who join the CSA will receive a box of freshly picked, Maharishi Vedic Organic vegetables every week from mid-April through November.

The Vedic plants available will include both vegetables and flowers.

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For more information and to subscribe to the CSA, see the website www.maharishiorganic.org.

According to Mayor Wynne, in the last 10 years of his life, Maharishi brought out Maharishi Vedic Organic AgricultureSM because the quality of mind and body is directly affected by the food one eats.

Vedic Pandits trained in India perform specific Vedic recitations to the plants in the greenhouses at each of the eight stages of the plants’ development — from seed to seed — creating an enriched vitality and balance in the plants.

According to John Konhaus, who worked with Maharishi on this program, Maharishi said that nature has an eightfold divided aspect, and a twofold undivided aspect — the 8 prakritis, along with Paraprakriti and Purusha. Enlivening and balancing the 8 prakritis in the food creates Vedic food, which helps develop higher states of consciousness.

The Review

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School Students Win Top State Award for Musical Theater

After performing well in the state competition, two acts from Maharishi School were invited to perform at the recent All-State Speech Festival in Des Moines, with their entry in the musical theater category coming away with the top award: a Critic’s Choice banner.

Also performing at state was a choral reading group.

School senior Anna Unger and sophomore Devan Burke performed an excerpt of “Once,” a musical stage adaptation based on the 2007 film of the same name. The musical is about a Czech woman who encounters an Irish man on a street corner singing about his ex-girlfriend. Feeling depressed, he considers giving up music altogether. However, Unger’s character slowly falls in love with him.

During the performance, Ms. Unger and Mr. Burke both spoke and sang in their characters’ accents.

The critic who gave them the top honor commended their ability to sing in dialect, and praised Ms. Unger’s vocal range. She also was impressed by the emotional depth of the performance, which centered around heart-break and mixed feelings. And she said that the performance had a “Zen-like quality.”

As with the stage musical, the two students dressed simply and used a minimalist set, making their award even more impressive compared to the larger ensembles, elaborate costumes, and impressive staging of the other musical theater groups that performed.

The 15 students in the choral reading group offered a performance about immigrants arriving at Ellis Island that featured prose, poetry, and song related to the experience of coming to America for the first time.

The piece was conceived in the context of the students’ study of the Syrian refugee crisis and was also notable for the fact that the students performing it were from Estonia, China, India, the UK, and Africa, as well as the U.S.

The award for “Once” is the 18th Critic’s Choice award in the school's history since it began competing in 1988, and the first since 2010.

Dr. Herriott Publishes Book on Metrics for Sustainability

A book by management professor Scott Herriott that shows how to measure the sustainability of organizations will go on sale March 16.

Published by Routledge in its series on Environment and Sustainability, the book is titled Metrics for Sustainable Business: Measures and Standards for the Assessment of Organizations. Sustainability is a hot topic in business, Dr. Herriott said. Over half of the Fortune 500 companies issue an annual report on their sustainability in addition to a financial report. His book describes the methods companies use to document their sustainability, and it analyzes the certification and rating systems that are now used to evaluate the sustainability of firms.

Since 2011, Dr. Herriott has been teaching an MBA course on this topic. That year, he met an acquisitions editor for Routledge at an academic conference and pitched several ideas for books. She liked the “metrics” idea most. Year by year, Dr. Herriott developed his class lecture notes into the chapters for the book.

The publisher describes Metrics for Sustainability as “the first book to give students a comprehensive understanding of sustainability in organizations from an accounting perspective. The book walks students through the steps for doing a sustainability assessment, and aims to develop them into financial analysts who understand sustainability reports and are able to create or audit them.”

Chapters include accounting for greenhouse gas emissions, water use, and waste. A chapter on the philosophies of sustainability offers an answer to the question, “Why are they asking us to report that?”

“Herriott’s writing style makes the material accessible and interesting for readers with varying levels of knowledge about sustainability reporting and related metrics,” wrote reviewer Kenton D. Swift. “The book is well-written, well-organized, and thorough.”

This is Dr. Herriott’s third book. His first, published in 2005 by Cengage, was a textbook on college algebra. His second was Feasibility Analysis for Sustainable Technologies, published by Business Experts Press in 2015. Metrics for Sustainability is available on Amazon and at www.routledge.com/products/9781138901728.

Festival of World Peace — Upcoming Events

A Festival of World Peace, which aims to help create coherence during challenging times, continues on campus with a variety of events currently scheduled.

- Thursday, March 10: Maharishi Self-Pulse™ reading. Free first class of an 8-week course. 7:45 p.m. Dalby Hall.
- Sunday, March 13: Presentation by Alan Marks, CEO of Maharishi Ayurveda Products International (MAPI). 7:45 p.m. Dalby Hall.
- Saturday, March 19: Holi Festival. Buffet dinner at Vishwashanti Café followed by music and dance performances in Dalby Hall in the evening.
- Wednesday, March 23: Maharishi Aromatherapy™. Full-time 5-day course begins. 1:30 p.m. Dreier, room 102.
- Sunday, March 27: Alarik and Cynthia Arenander. Veda in Human Physiology. 8:00 p.m. Dalby Hall.
- Tuesday, March 29: Introduction to Maharishi Aromatherapy Course. 7:30 p.m. Festival Hall
- Friday, April 8: Fred Travis. “We Create Our Reality.” 8:00 p.m. Dalby Hall.
- Saturday, April 9 and 23. Introductory talk on the TM-Sidhi® program. 1:30 p.m. Ladies Peace Palace.
Two Maharishi Aromatherapy Courses Offered

Two Introduction to Maharishi Aromatherapy courses will begin this month. One will meet full time for five days beginning Wednesday, March 23, and the other will meet Tuesday evenings for eight weeks beginning March 29.

Each course is limited to 20 students.

Maharishi Aromatherapy is a program for creating balance and health through the use of essential oils that contain powerful healing qualities. Essential oils can be used in Maharishi Ayurveda to balance the doshas — vata, pitta, and kapha — and their effects can immediately be felt in one’s pulse.

For more information, please visit mum.eventbrite.com.

Receive Campus Events via Email
Send an email to domenews@mum.edu to sign up to receive campus events and announcements via email.

Annapurna Menu
Find the dining hall menu online at mum.edu/menu

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