



Champions for Peace

by Judith Stiehm

Martin County Library System Book Club Kit:

Champions for Peace: Women Winners of the Nobel Peace Prize by Judith Stiehm

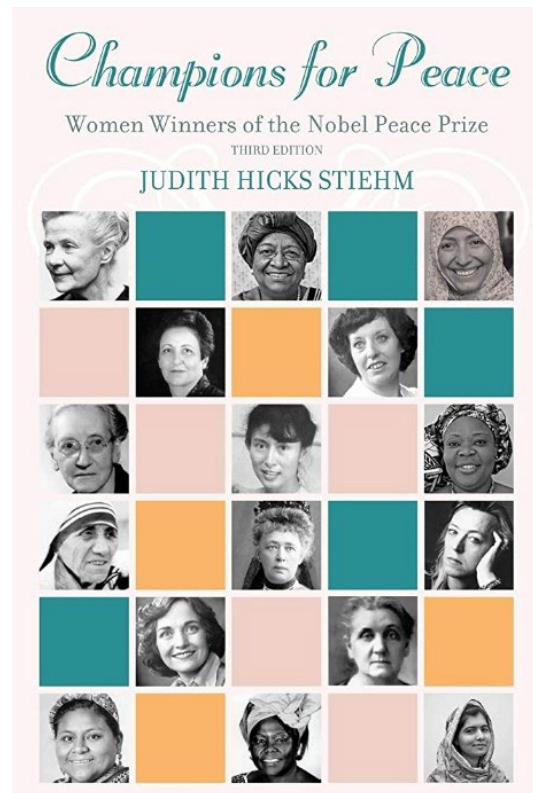
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Book summary

Only seventeen women have won the Nobel Prize for Peace since it was first awarded in 1901. Hailing from all over the world, some of these women have held graduate degrees, while others barely had access to education. Some began their work young, some late in life. In this compelling book, Judith Stiehm narrates these women's varied lives in fascinating detail. The third edition includes the story of Pakistani activist Malala

Yousafzai, the youngest laureate, who won as a teenager in 2014. Her campaign for girls' education continued in spite of a vicious attack by the Taliban. Engaged and inspirational, all these women clearly demonstrate that there is something each of us can do to advance a just, positive peace. Whether they began by



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insisting on garbage collection or simply by planting a tree, each understood that peace must be global in order to be sustained. All learned that peace is not always popular, but believed they must persevere. They shared a common vision and commitment undiminished by obstacles and opposition. As Judith Stiehm convincingly shows, all are truly “champions for peace.”

Source: book cover, reflects the 2018 edition

Meet the author

Judith Hicks Stiehm is an American political scientist. She is a professor of political science at Florida International University. She studies civil-military relations in the United States, processes of social change, and the status of women. She has published books on the effectiveness of nonviolent resistance, the results of mandated orders to admit women to the United States Air Force Academy, and the functioning of the U.S. Army War College.

Stiehm attended the University of Wisconsin, where she earned a BA degree in East Asian Studies. She then graduated from Temple University with an MA in American history, and in 1969 she obtained a PhD in political theory from Columbia University. Stiehm has held positions at San Francisco State University, the University of Wisconsin, the University of California, Los Angeles, and the University of Southern California, where she served as the vice provost. She was the first woman to be the provost of Florida International University. This made her the first woman to be a provost in the State University System of Florida.



Source: Wikipedia



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Discussion questions

1. What images spring to mind when you hear the phrase “Nobel Prize”?
2. What do Nobel Prize winners have in common?
3. How does winning a Nobel Prize change the winner’s life?
4. Men usually win Nobel Prizes. Does this make the Nobel selection committee sexist?
5. What would you like to ask a Nobel Prize winner?
6. As an activist, what would your priorities be to make the United States a leader in peace?

Recipe suggestion

Because the first woman to win a Noble Peace Prize was Baroness Bertha Sophie Felicita von Suttner of Vienna in 1905, here is an excellent Viennese pastry:

Vanillekipferl (Austrian Vanilla Crescent Cookies)

Ingredients

- 2 cups all-purpose flour
- 1 cup unsalted butter, softened at room temperature
- 2 large egg yolks (optional; it does make the otherwise dry/crumby dough much easier to work with - but the cookies won't have quite the same melt-in-your-mouth texture)
- 4 ounces (about 1 cup) ground walnuts, almonds or hazelnuts
- 1 package (1 1/2 teaspoons) vanilla sugar
- 3/4 cup powdered sugar (aka confectioner sugar)
- small pinch of salt





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- For Dusting: 1/2 cup powdered sugar

Instructions:

Place all of the ingredients in a large bowl and knead until thoroughly combined. Unless you're using the egg yolks the dough will be pretty dry and flaky, like shortbread cookie dough. Shape the dough into a log and wrap with plastic wrap. Chill in the refrigerator for at least an hour.

Preheat the oven to 350 degrees F. Cut off small pieces of the dough and shape them into crescents. Place the crescents onto a non-stick or parchment-lined cookie sheet. Bake on the middle rack for 12-15 minutes (depending on the size of the crescents) or until the edges begin to turn golden.

Combine the powdered sugar and vanilla sugar. Let the cookies sit for one minute and then use a sifter to dust them with the powdered sugar while they're still hot. Let the cookies cool completely and then give them a second dusting.

Killebrew, Kimberly. "Vanillekipferl." *Daring Gourmet*. Retrieved 12 May 2023, (<https://www.daringgourmet.com/vanillekipferl-austrian-vanilla-crescent-cookies/>)

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