Homestay Q & A
Q: My homestay students are planning to go back to their home country for summer or/and fall. What options do we have?
A: There are 3 options to choose from.
Option 1: Move Out — Submit Move Out Form (recommended)
Option 2: Storage — Vacate the Room (recommended)
$100/month storage fee for a duration of absence, and prepayment for fall or winter to reserve the spot (50% of $450 x 3 months).
Option 3 Keep the Room — Leave the room as is.
50% of $450/month for a duration of absence, prepayment for fall or winter to reserve the spot (50% of $450 x 3 months).

MEET OUR HOST FAMILY
Noel and Dena Larsen have been hosting for about 5 years. They have had students from China, Japan, Taiwan, Vietnam, Cambodia, and Switzerland. They decided to do it because they have always had an interest in international travel. They thought it would be nice to introduce their son to students of similar ages from around the world in order to broaden his perspective. He is interested in all things German, and went to spend a month with a family, after we became familiar with the program at OC, which he would not have done otherwise.

The Larsen family have had so many rewarding experiences with their students! They have survived (and thrived!) in the huge snow storm of the winter of 2018. They taught the students how to go sledding and building a snowman. They taught them how to play American games like hearts and spades. They also taught them how to bake desserts, cookies, and pie. Thanks to the baking lessons, their students have become quite the masters in making homemade pizza using the peel and the pizza steel, like chefs in a restaurant!

The Larsen family have also had their fair share of challenges. They have had students that refuse to go to bed before dawn and make a lot of noise. Another student never spent any time in their presence. He was either in his room, or away with his friends. That was their first student, and they did not feel comfortable “forcing” him to be in their company.

They would suggest is that if your student is doing something that you don’t like, it is really your job to educate them, not just put up with it. For international students, they would recommend that you get to know your host families. Be observant and take cues from how your host family does things, and ask a lot of questions. You’re here to learn, and have a lot of fun.
MEET OUR HOMESTAY STUDENT

My name is Tasuku. I’m from Japan, and I have been in homestay for five months now. I choose homestay because I wanted to learn about American culture. I wanted to experience the feeling that comes with Christmas and the fright brought by Halloween. I also wanted to learn English. All of us could learn English from textbooks but I wanted to learn how to speak. To do a lot of things in the United States, you have to communicate in English. I have always been determined to learn and improve my English, and I thought that the best way I could do this is by being around people who speak English.

I have many memorable memories but my best memory was when I first tried snowboarding. Although I couldn’t do it well on my first try, I did improve with some help from friends that my host family had invited.

My host family have many friends. Last quarter, they would invite them on every Friday for a party. I first arrived in the U.S. on a Friday and I thought to myself that this would be my best opportunity to learn, so, I joined the party. I wanted to make new friends so I made an effort to remember some people’s names and faces. However, it was too much for me. I couldn’t keep up and soon forgot some of the names and faces, and even still now I can’t seem to remember.

My advise to other homestay students will be to enjoy and appreciate what we have. How many people get to experience the love of having a second family? That is why we have to enjoy this time with our host families. Let’s enjoy so much that it will hurt to say goodbye when the time comes. Let’s make a lot of unforgettable memories that we will look back on and smile.

Global Recipe

Japanese Kushi Dango with Sweet Shoyu Sauce!

Ingredients

**Dango (rice dumplings)**
- 1 1/3 glutinous-rice flour
- 3/4 cup warm water

**Sweet Shoyu Sauce**
- 1 & 3/4 cup water
- 1/2 cup sugar
- 2 tablespoon soy sauce
- 1 & 1/2 tablespoon cornstarch or flour

Directions

**Make the Dango**
1. Put rice flour (or mochiko) in a bowl and add warm water.
2. Mix well and knead the dough.
3. Make small round dumplings (around 1 inch big).
4. Drop balls in boiling water and boil for about fifteen minutes.
5. Take dumplings out of water, cool, and skewer them to bamboo sticks. (3-4 dumplings each stick.)

**Make the sweet shoyu sauce**
1. Mix water, sugar, and soy sauce in a pan over medium heat.
2. Bring it to a boil and slowly add flour and mix quickly.
3. Pour shoyu sauce generously over the Dango on skewers and let it sit for 20 minutes.
4. Enjoy!

Resource: https://tinyurl.com/y96kuh77