Homestay Q & A

Q: My homestay students are planning to go back to their home country for a quarter or longer. 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
$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).

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**MEET OUR HOST FAMILY**

The Brooks family has been hosting for about 4 years and have so far hosted 4 students. For them, they say it has been a rewarding experience. They have gotten to learn a lot about other cultures while reciprocating the same to their host students and helping them learn about this country. When asked about what activities they have enjoyed with their host students, the Brooks family had this to say “Our favorite activities with students are eating together, watching movies and football games, and going for hikes.”

For them their most memorable experience has been sharing meals with Myung, their current host student. They consider Myung an awesome cook as he often makes delicious meals from other cultures, something they love and enjoy as much as they love learning about his Korean culture. The Brooks family have had their fair share of challenges but the most challenging experience was a 16-year-old girl who would go to Seattle alone at night. They were not used to letting their high school-aged girls go to Seattle without a chaperone. They learnt that big city life was normal in her culture and she was perfectly comfortable in the big city by herself.

Their advice for host families is to be a host. Encourage your student to feel at home and help them open up and feel comfortable. Students may feel they are intruding in your space so you need to verbally let them know you want them to feel part of the family. Keep inviting them to do things. As for students, their advice is to get out and walk, hike and kayak. Ask your host family what things you can do in this area and then get out and enjoy.

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Please Contract Hideko Lyle, our Homestay Coordinator, hlyle@olympic.edu or 360-475-7562 for any homestay questions.
Hello everyone! My name is Fang Shiun Liu from Taipei, Taiwan. You can call me Ruru. I lived with my host family for almost two years. The reason why I decided to live with the host family because my friends and teachers highly recommend to me this option. This was my first-time experience living with other people without my natural family. On the first day of move-in, they warmly welcomed me to stay with them and introduced me to great spots in Bremerton. Let all my previous insecurity and tension disappear. In terms of food, we are very compatible. They have a high acceptance of Asian food, and I also love American food culture. In daily life, we have many family activities, such as playing card games together to determine who will do the dishes tonight. During the vacation, we would arrange the small road trip. We had been to Leavenworth, Great Wolf Lodge, Olympic National Park, and cabin. These are the most precious memories in my life. Every day in the host family is full of surprises and laughter. My college life is not only about schoolwork, but also more extracurricular activities and experiences. I pretty enjoy the moments that I spend with them. My host family are very enthusiastic, and sometimes I even feel that I am not a student who lives in their home, but more like their family member. They treat me like a daughter. Their care has left me with wonderful memories of my stay.

For all of the future students who consider living with host families. Host families will provide you a unique window into life in a new place, and a personal experience in your destination leaving you with both new memories and new friends. I have never regretted moving in with my host family. On the contrary, I am delighted that I made the right decision. They accompany me through many important moments. I am very fortunate to meet them here and create so many beautiful memories together. - Ruru

Global Recipe

Taiwanese Beef Noodle

For Spice Bag
- 2 Chinese black cardamoms
- 2 bay leaves
- 2 star anise
- 1 tbsp goji berries

For Beef Soup (8 to 10 servings)
- 2 beef shanks
- 6 tbsp cooking oil
- 15 - 18 cloves garlic,
- 2 oz ginger slices
- baby bok choy

- 1/2 large onion, sliced
- 5 green onions, chopped
- 3 tbsp toban djan
- 2 tbsp sugar
- wheat noodles

- 1/2 cup soy sauce
- 2 large tomatoes, chopped
- 2 tbsp beef bouillon
- 14 cups cold water
cilantro

1. Bring all spices for spice bag and toast them on a dry pan until you can smell aroma, about 2 minutes. Place in a spice bag and fold it tight. Set aside.
2. Blanch beef in a large pot (8 qt) of boiling water for 1 minute to get rid of excess blood. Drain and set aside. Quickly rinse now-empty-pot to make soup.
3. Heat now-empty-pot over high heat and add cooking oil. Add garlic, ginger, onion and green onion. Sauté everything about 1 to 2 minutes, then add toban djan and rock sugar. Sauté all together for 1 minute then add soy sauce, shaoxing wine, dark soy sauce and salt, stir.
4. Add blanched beef, tomatoes and beef bouillon. Stir everything together so tomato melts and beef will absorb sauces, about 3 to 4 minutes. Pour water and finally add spice bag. Stir one good time and bring it boil. When it's boiling, cover and reduce heat to medium low and simmer for 1 hour 30 minutes.
5. When soup has about 10 minutes to finish cooking, bring another pot of salted water to boil. Blanch baby bok choy for 1 minute and remove from water. Set aside. Cook noodles by following directions of package you're using. Drain and place in a serving bowl. Pour beef soup into noodle bowl, garnish with chopped green onions and cilantro. Serve immediately. Enjoy!

Reference: https://seonkyounglongest.com/taiwanese-beef-noodle-soup/