MEET OUR HOST FAMILY

We have hosted three (OC) students since June 2019, but when we lived in Lacey, WA, we hosted eight students from six different countries. Daniel and I like to host because we like to make students feel at home in America.

One of the most memorable experiences we had was with our student from Thailand. He was a young student, only 17 years old. He loved to game and eat hotdogs. One night he decided to make hotdogs on his own and turned up the pan too high. The fire alarm woke us all up at 2:30 in the morning! One of our students from Columbia gave me a gift at the end of his stay. He said that his mother had given him the gift to give only if he felt like he had truly enjoyed his homestay experience. This particular student spoke very good English and had a similar sense of humor as I (Cheryl) do, so it made our interaction fun! A challenging situation was when one student didn't always tell the truth and became embarrassed, so he started staying in the dorms instead of our home. He didn't pay rent one month but his things were still at our house. I kept asking him to pick them up, and he finally did the day before a new student arrived.

I really like how the homestay questionnaire and contract OC has written is in depth. It helps the student to understand the home they are moving into. Answer the questions honestly; don't try to be someone you are not, or someone you want to be. It's okay if a student moves out early; maybe the next one will be a better fit. Do homestay (host) because you enjoy young people and not just because you can make money. Ask questions! Don't be afraid to ask your host to repeat if you do not understand. Communication is a big part of homestay and we all know there is a language barrier. Be patient with us and we will be patient with you. Respect us and our home, and we will respect you. We have really enjoyed having Koichi stay with us. He loves to cook and has made us several meals already, including tempura and gyoza. If all homestay students were as polite and serving as Koichi, you would have too many host families to choose from - everyone would want a homestay student!

Homestay Q & A

Q: Where can we find information about our student’s health insurance information?

A: All international students who carry valid I-20 issued by Olympic College must carry medical insurance at all times. There are 2 types of insurance. Please ask your student which insurance they use.

1. Firebird Insurance—First Choice Network
   Visit https://tinyurl.com/ocinsurance for more info.
2. Approved study abroad insurance from home country

INSIDE THIS ISSUE

♦ Host Family Interview
  The Bradley Family
♦ Homestay Q&A
♦ Homestay Student Interview Minh Anh Ha from Vietnam
♦ Global Recipe
  Vietnamese Flan Cake

Please Contract Hideko Lyle, our Homestay Coordinator, hlyle@olympic.edu or 360-475-7562 for any homestay questions.
MEET OUR HOMESTAY STUDENT

Hi everyone, my name is Minh Anh, but you can call me Mina. I'm 16 years old, and I'm an international student from Vietnam. Since I came to the United States, I stayed with a good host family in Port Orchard for more than nine months. For me, that time is the best time ever in my life, and it was etched in my mind.

On the first day I came to America, the whole big family welcomed me with a warm dinner and great communication. During the time I stayed with them, they always assisted me, from studying to life. My host family have five kids, so the house is always busy. Since the pandemic appear, I stayed home all the time but didn't feel bored. I spent time talking and playing a lot with my host sisters, we cooked Asian food together, played board games, did make up, played sports, took photos, baked, and watched movies. In the summer, my host family even took me to Oregon, and we had memorable times there. Besides that, my host family took me to their friends' houses, so it helped me build relationships and improve English, and by that, I found some good friends! Moreover, they even invited me to my eldest host sister's wedding, which was so amazing, because that was a good opportunity to learn about American culture, and also, I have never participated in an American wedding before!

Overall, staying with a host family made me become more mature, but it brought me a lot of fun and memorable experiences with a good family. Even though I currently changed host family because they moved away, we still keep in touch with each other and became good friends! My new host family is nice too. Both of my host families are great people!

Global Recipe

Vietnamese Flan cakes, Bánh Flan

Ingredients

For the Flans:
3 large eggs
2 egg yolks
1/3 cup sugar
13 ounces milk
5 ounces whipping cream
1 tsp vanilla extract
Ramekins

For the caramel:
1/3 cup sugar
1 tsp lime juice
3 tsp water

Directions

1. Brush a thin layer of butter on the edges of the mold to get the flan out easier. Do not brush butter at the bottom.
2. Making caramel: Put sugar into a pot, then stir it until the sugar turns light brown, then add water. Keep the temperature to low and medium, and shake the pot when necessary. Once the sugar has turned medium brown yellow (like the color of honey), remove it from the heat. Quickly add lime juice into the syrup, then shake or stir. Lastly, pour the syrup into molds while hot and let the sugar harden.
3. Combine the 3 eggs and 2 yolks with sugar into a large bowl. Whisk lightly (stir the eggs until they are lightly frothy—do not whip).
4. Add the milk and whipping cream to the pot, and stir evenly. Cook the mixture until it reaches 95-104°F, then turn off the heat. Slowly pour this into the egg mixture. Stir gently.
5. Filter the milk and cream mixture using a sieve to remove all impurities. Pour them in the molds.
6. After dividing the flan into molds, cover each of them with aluminum foil or food wrap. Arrange them in a pot to prepare for baking.
7. Pour boiling water into a bigger pan (depth of about 1 to 2 inches). Bake in a preheated oven (350°F) for 50 to 60 minutes, or until set.
8. Let the flan chill for 1 hour then put into the fridge for 2 more hours.

Tips: you can put flan cake to milk tea as a pudding, or eat them with the combination of minced ice, coffee and condensed milk!

Resource: