Bruce and Debbie Waterbury have been hosting international students since 2011. And they feel that the moment spent with the students are amazing. Right now they are hosting 2 students from Vietnam and China.

They said that the most challenging experience was about preparing food because all of their students were from Asia and they wanted Asian food. But they are trying their best to make food that they will enjoy.

When I asked Bruce why they started hosting international students, he said that he had 2 roommates from Japan and Canada when he was in college, and it was fun living with them.

Bruce has an advice for other host families and it is to treat their students like a part of their family. And he has also some advices for new homestay students; try to make friends; to never be afraid to speak up; and to tell what they need.

Bruce said, “the most enjoyable moment was trying to get them do stuff for the first time”. Miku from Japan got her driver’s license, Karen from China went skydiving for the first time, and Thu from Vietnam went tubing and drove a boat for the first time.

**MEET OUR HOST FAMILY**

Q: What is a guideline for moving out?

A: Both host families and students need to commit to a minimum of one quarter (12 weeks) or one summer session (6 or 8 weeks). After that, both parties must give each other a 20-day notice before a scheduled move-out date.

If the student does not give the 20-day notice, the deposit and any prepaid rent may be lost.

Our policy states that a minor-aged student who is 17 may move out of homestay with parent’s approval. In this case, the student must submit “Alternative Accommodation Form” at least 30 days before planned move-out date.

However, a minor-aged student who is 16 does not have the option. Host Families are also asked to give students at least 20 days notice if they need to vacate their rooms after the minimum commitment.
MEET OUR HOMESTAY STUDENT

Diego is from Mexico and transferred from a college in Canada to Olympic College in Summer 2015. He chose to live with a host family who can provide him a private room, because he had to share his room with someone in a dormitory in Canada. When he first arrived, he’d gotten a good impression of the family and he did not feel any culture shock with the American family because he used to live in Canadian homestay for 3 years and both families are similar. However, he noticed some differences between the American family and his family back home. For example, his family has dinner at 2pm in Mexico but his host family here has dinner in America at 7pm. Also, he eats dinner by himself in Mexico and with the family here in the U.S. Since he has been living in a homestay, his behavior changed a little bit, he doesn’t watch TV in the living room like he was doing in his home country anymore and spends most of his time in his room.

He has some advices for new homestay students who want to live with host families for the first time.

He recommends to be open minded, to have a bus card, and to learn English as much as they can if English is not their first language.

GLOBAL RECIPE CHILES RELLENOS from Mexico

INGREDIENTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>One 15.5-ounce can whole peeled tomatoes, drained</td>
<td>black pepper</td>
</tr>
<tr>
<td>3 cups chicken broth</td>
<td>6 poblano chiles, charred and peeled, seeds and stems left intact</td>
</tr>
<tr>
<td>2 cloves garlic</td>
<td>6 poblano chiles, charred and peeled, seeds and stems left intact</td>
</tr>
<tr>
<td>1 small white onion, cut into pieces</td>
<td>8 ounces Monterey Jack cheese, cut into 3-inch-long strips (like steak fries)</td>
</tr>
<tr>
<td>Kosher salt and freshly ground</td>
<td>1/2 cup all-purpose flour</td>
</tr>
<tr>
<td></td>
<td>2 cups vegetable oil</td>
</tr>
<tr>
<td></td>
<td>4 large eggs, separated, yolks beaten</td>
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</tbody>
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To make the tomato sauce for serving, put the tomatoes in a blender. Add the chicken broth, garlic, onion and 1 teaspoon salt and blend until smooth, about 1 minute. Transfer the sauce to a medium saucepan and bring to a boil medium-high heat. Boil until slightly reduced, about 5 minutes. Season the sauce with salt and pepper. Keep warm.

Carefully cut a lengthwise slit in each chile and scoop out the seeds. Stuff each with 2 to 3 strips of cheese (depending on the size of the chile), enclosing them tightly.

Place the flour on a baking sheet and season with salt and pepper. Dredge the chiles in the flour mixture, shaking off the excess.

In a large saucepan, heat the oil until a deep-fry thermometer registers 375 degrees F.

Using a hand-held mixer, beat the egg whites to soft peaks. Fold the beaten yolks into the egg whites, add 1/4 teaspoon salt and beat to stiff peaks.

Holding the chiles by the stem, dip them into the egg mixture to coat completely. Add to the oil and fry, turning occasionally, until golden brown all over, about 2 minutes per side. With a slotted spoon, transfer the chiles to paper towels to drain.

Place the chiles on each of 6 plates. Spoon the sauce equally over the chiles and serve.