MEET OUR HOST FAMILY

Ms. Sybil Franklin has hosted 6 students in 5 years, students from Japan, Hong Kong, Lithuania, Viet Nam, and China. Hosting international students is interesting for her because she can enjoy different cultures, and have opportunities to know more people from other countries. A big challenge for many host families is cooking food that their international students enjoy. However, it is not a big deal for Ms. Sybil. She said she cooks American food and sometimes other kinds of food. She is happy because the majority of students like her food.

Besides daily activities like watching TV, game show at dinner, and having conversation that Sybil and her students enjoy together, they also go to the movies, the lake, have birthday parties, and attend events at the Admiral Theater in downtown Bremerton.

She has advice for future and current host families: “Enjoy and treat your students like your own children. Make them feel like they are in their own home.” She also has some advice for future and current international students who live with host families: “Make sure that you listen to the rules, and don’t be shy about asking questions.”

HOMESTAY Q&A

Q: What is the policy when my student’s family members want to visit?

A: Our policy is that family members of your students will stay at a hotel during their travel in the U.S. Therefore, host families are not expected nor encouraged to provide accommodation for the student’s family members. While it is wonderful to get to know them, it could cause an unwanted situation due to misunderstandings and different expectations.

It is important to communicate clearly that the family members need to stay at a local hotel. However, if you’d like them to stay at your home, please remember to 1) discuss and agree the (exact) duration in advance, preferably shorter; 2) share your expectations regarding guests’ meals, rules, and etc; 3) make sure it does not interfere with other homestay student(s); 4) inform Hideko to double check before you make the decision.

It may be a great idea to just invite them for a family dinner.

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

Yifei Chen is from China. He’s been here for almost one and a half years. His first impression of an American family is they have tons of activities, which is really helpful for international students to learn the language and also American culture. He said that he plays basketball every two weeks with his host dad and his host dad’s friend. Since his host mom is Filipino, and his host dad is American, he can eat not only American food, but also Filipino food, and he feels very lucky.

From his point of view, to compare the differences between American and Chinese family culture: “Americans enjoy their individual time and private spaces more than Chinese. In China we enjoy spending time together.” He spends time with his host family watching movies and playing chess with his host dad every week.

To live with his host family, he learned how to organize time, cooperate, and follow the table rules. Yifei also has advice for current and future international students who live with a host family: “Try to communicate. Don’t stay in your room all day. Just ask if you have any questions, and learn to share your news, information, and culture. Don’t forget to cook your country food for your host family if you can.”

GLOBAL RECIPE Spicy Eggplants with Pork ~ Chinese Clay Pot Dish

INGREDIENTS

**Step 1:**
- 2-3 Eggplants, cut into 2 inches long, 1/2 inches wide sticks
- 200g ground Pork
- 1 inch Ginger, grated
- 4 cloves of Garlic, minced
- 1/2 Onion, chopped finely
- 2 tbsp Chili Bean Paste (from Chinese Groceries)
- 3 tbsp Oil
- some Water

Marinade for the meat:
- 2 tsp Soy Sauce
- 1/2 tsp Sugar
- 1/2 tsp Cornstarch
- 1 tsp Sunflower Oil
- 2 tsp Water
- some Pepper

For the sauce:
- 2 tsp Soy Sauce
- 1/2 tsp Salt
- 1/2 tsp Sugar
- 2 tbsp Oyster Sauce
- 2 tsp Water
- mix everything well together.

1 tsp Cornstarch and 2 tbsp Water for thickening the sauce, if you wish

**Step 2:**
Mix the marinade with the meat and let stand for 30 minutes. Heat the oil in the clay pot (or the pan); be careful with the heat under the clay pot, don’t turn it too high otherwise your pot might crack. Fry the onion, garlic and ginger in the oil then add the marinated meat. Fry until browned.

**Step 3:**
Add the eggplants and the chili bean paste and go on mixing well, to not let it stick to the pot. Add some water, but only tablespoon for tablespoon, it does not need much. When the eggplants are cooked, add the sauce and mix well, let cook for 5 more minutes. If you like it hot add some chili. Serve with white rice.