This October, Multicultural Services presented “Breaking the Language Barrier”. They invited six different people to teach their native languages, which were Korean, Hawaiian, Japanese, (Mandarin) Chinese, Bambara, and Bunun languages. I was one of the presenters during this series, and I taught about Bunun, which is an indigenous language from Taiwan. I was kind of nervous before my lesson because I was not sure if people would participate in my session and if they would understand what I teach. However, it turned out really well. I think this project is awesome because we can not only help other people to understand our culture but also can exchange our culture and bring more perspective to the college. - Umas from Taiwan.
We went to the haunted house as an International Club event. I have been there before, but this time was scarier than last time. We screamed a lot because it was dark, and the ghosts were too creepy. We were especially spooked when we encountered the chainsaw man! But we enjoyed that time from start to finish. I’d like to go there again.

- Rina from Japan.

擂茶 is a special type of beverage that mixes grain, rice, tea leaves, and different kind of nuts. It is pronounced “Lei Cha.” “Lei” stands for grinding, “Cha” stands for tea. It a typical Hakka beverage in Taiwan. Back in the days, people live in poverty, to treat their guests a better meal, they came up with the idea to put rice and other ingredients into tea and grind them together before adding in hot water. The history of Lei Cha can trace back to the Three Kingdoms period in China, 220-280AD. Lei Cha has a thick consistency and layers of flavor from different combinations of ingredients. There are a few different ways of consuming it, other than drinking it, people often add rice in it along with other salty ingredients.

- Yen from Taiwan