MEET OUR HOST FAMILY

Dave and Kathy Turnquist have been hosting international students since 2015. The first student stayed with them for about a year, then another student came to live with them a couple of months later and is still staying with the Turnquist family.

Dave and Kathy started hosting international students to enlarge the worldview of their children by having them get to know people from diverse cultures. They are more than willing to provide a good and safe place for an international student to experience American culture.

Kathy shared a memorable experience. “The day our first student arrived, we were caring for a friend’s baby who had recently had surgery. He began bleeding and we had to call 911. As our student walked into our house for the first time, an emergency vehicle pulled into the driveway and rushed the baby to the hospital. It was a crazy introduction to family life in the United States!”

Dave and Kathy suggest international students participate in as many positive activities as possible where English is spoken. “At the beginning of their time with us, sometimes it was very challenging for us to understand our students, and also for them to understand us,” said Kathy.

Dave and Kathy also have some tips to share with host families, “Invite your student to do as many things as possible with your family to make them feel welcome and give them chances to hear and speak English.”

Homestay Q & A

Q: What are the options when my student goes home for the entire summer and plans to return to my home for fall?
A: The student will pay homestay fee according to the following options.

Option 1: $100/month as storage fee when the student vacates the room by packing everything and storing at the host’s garage or storage.

Option 2: $225/month (50% of $450/month, no meal option)

*Both options require the student to prepay $225/month x 3 months = $675 as refundable prepayment for fall reservation. It will be applied to the first month (and the second) of fall homestay fee upon return.

*Starting summer 2018, homestay commitment will be quarterly.

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

Marco is our first international student from Cameroon. He has been here and staying with his host family for almost half a year. Marco wants to experience an authentic American culture and improve his language skills by living with the host family.

Marco enjoys staying with his lovely host mom, Ms. Sybil. He said, “we often go to grocery (shopping), the cinema, and hang out together. Ms. Sybil did more than what I expected on my birthday. And she cooks as well as a culinary chef does. I am proud to have her as my host mom.”

Moving to a new country can be a scary experience. It will take time to adjust to a different environment. “I miss Cameroonian food sometimes but it never lasts for more than two minutes, because I am never hungry. The Cameroonian ingredients are rare and difficult to find them so I haven’t tried to cook for myself here,” said Marco. Although Marco misses his family, friends, and food in a different time zone, the host family always provides warm support and is great resources to him.

Living with a host family is an adventure within an adventure. Noticing and accepting cultural differences is essential for both homestay hosts and international students. Having an experience of immersing yourselves in diverse cultures helps people to become more open-minded.

Global Recipe

Cameroonian Ndole

Ingredients
8 oz (1 cup) Groundnuts/Peanuts (Skinless)
1/2 pound shrimp
1/2 pound stock-fish
1/2 pound Beef

4 garlic cloves
1 large Onion
3/4 cup Crayfish (ground)
2 Tablespoons Maggi (Bouillon)
1 pound Bitter leaves (Spinach)
2-3 cups oil

Directions
1. In a large pan season meat with salt, maggi and onions and boil until tender depending on the choice of meat. Meanwhile, boil stock fish with salt and water; add it to the boiled meat. You should have about 3 cups of stock from the meat and stock fish. Reserve the rest or freeze it.

2. Boil peanuts for about 10 minutes in a sauce pan. Let it cool and blend/pulse in a food processor or blender into a fine consistency use water to facilitate the blending. Add to the mixture of beef and stockfish.

3. Blend one onion and garlic into a fine paste and add to the mixture of peanuts and meat.

4. Pour in the crayfish and let it simmer for 10 minutes stirring frequently to prevent burns. Season with salt and Maggi. You might have to add more later.

5. Add the bitter leaves or spinach to the pot. Stir and simmer for several minutes more.

6. While the pot of ndole is simmering, heat oil in a fry pan or, preferably a cast iron. Add the shrimp, stirring constantly until they just turn pink. Slice and add the remaining onions stir for a few more minutes.

7. Finally incorporate the mixture of shrimp, onions and oil into the pot of Ndole. Stir for a few minutes and serve hot with any of the sides mentioned above.

Source: https://www.africanbites.com/ndole/