Homestay Q & A

Q: My student may need to seek help from professional counselors. Where do we start?
A: The following services are available on campus.
Mental Health Promotion & Suicide Prevention / Personal Counseling / Academic Advising / Academic Intervention / Career Counseling / High School Completion

Counseling Services: 360-475-7540 or counselingfaculty@olympic.edu

Mental & Nervous conditions expense is also covered by Firebird Insurance (our contracted insurance agency).
MEET OUR HOMESTAY STUDENT

This time we are going to introduce one of our international students, Yung-Hsuan Chou. One year ago, she came here all the way from Taiwan to start her new journey of her life, becoming an international student at Olympic College. She is now majoring in Business. Her hobby is mainly playing the piano. She moved into her current homestay when she arrived.

Living in the host family has helped her a lot. They can help her better engage into the American society especially when she had completely no idea about how the school and class would work. During holiday season, they will spend time with each other, and celebrate Christmas and Thankgiving.

She thinks it’s very beneficial to her to choose to live in a homestay. First thing is that the host family will provide a good environment for her to practice English. Also, she can have her own room without sharing one space with other people, meanwhile she wouldn’t feel lonely since she will be having a housemate as well.

“Communication is important”, says Yung-Hsuan. Her main advice in order to maintain a good relationship with her host family is always having conversation with each other.

She is enjoying her life in living with her host family right now.

Global Recipe

Bubble Tea from Taiwan

Ingredients:
- 2 cups water
- 6 black tea bags
- ½ cup medium black tapioca pearls
- 2 cups brown sugar
- 1 cup hot water
- ½ cup ice
- brown sugar syrup
- ¼ cup half & half
- wide-opening straws

Directions:

In a medium pot over high heat, combine the water and tea bags. Bring to a boil, then remove the pan from the heat and let the tea cool to room temperature.

Bring a medium pot of water to boil over high heat. Once the water is boiling, add the tapioca pearls and boil until softened, about 20 minutes.

Drain the pearls through a strainer.

Set the strainer with the pearls over a medium bowl. Add the brown sugar to the strainer and pour the hot water over.

Stir to dissolve the brown sugar. Soak the pearls in brown sugar syrup for 30 minutes, then store the bubbles and syrup separately until ready to serve.

Assemble the tea: add the brown sugar syrup, tea, and half and half. Stir with a wide-opening straw, then serve.

Source: https://tasty.co/recipe/taiwanese-bubble-tea