MEET OUR HOST FAMILY

Mr. and Mrs. Costa have hosted exchange students for many years, but this year they decided to join our OC Homestay Program. Currently, they are hosting Meari, one of our international students from Japan. Mrs. Costa said that they are impressed by how nice and friendly Meari is. They have been trying their best to introduce the American culture to her and are treating her as their own family.

They decided to host international students because they enjoy learning different cultures from all of the world, and their daughter always wants a sibling to play with. They didn’t know OC had homestay program until their daughter started studying at OC. Since their daughter enjoys learning about Japanese culture, they decided to host a Japanese student.

The Costa’s most challenging memory was when Meari first moved in. At first, Meari wasn’t fluent in English. They had to spend a lot of time explaining or using Google translator. They sometimes needed to rely on their daughter’s Japanese. It was a challenge for them. However, now, they can communicate with each other without any help, and they can have more conversations about their day or their cultures.

As for advice, Mrs. Costa suggested to enjoy getting know and learn about each other’s culture is the most important thing to do, and always be open-minded and positive!

Homestay Q & A

Q: What are the changes in homestay fee?
A: There is $50 increase for Traditional Homestay fee starting Fall 2019 (September fee). The fee will change from $625 to $675. At this time, there is no increase for Room & Kitchen access ($450)

In addition, please submit the following to renew your agreement for 2019-2020 year.

1. Host Family Application and Agreement: If there are any changes in your current application.
2. Host Family Agreement: If there are no changes in your current application.

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

I am Yan-Ju Yin from Taiwan, and people usually call me Julian. I’ve been here for four months. Four months ago, I didn’t know how to deal with many things. But, living with my host family helped me a lot. They are all nice and friendly. Because of their working hours, they are pretty busy. It can be very quiet at times, but I still practice English with them when they are home.

These four months, I’ve met some friends from different countries and learned a little bit about their languages. The biggest difficulty to me is the English language. English is not my native language, hence me being an international student. It takes me much more times to understand the articles and information from classes; however, time is limited. You will be graded based on how much you learned or how well you do in the assignments. I think the best way to improve yourself is spending lots of time to communicate with people. Also, make more friends in order to know the American culture and humor. Last but not least, keeping a good attitude is the most important thing in learning.

Global Recipe 🇹🇼 Popcorn Chicken From Taiwan

**Ingredients**

- 1 1/2 pounds boneless chicken thighs (cut into bite-size pieces)
- 1 tablespoon soy sauce
- 1/2 teaspoon rice vinegar
- 2 cloves garlic (finely chopped)
- 2 teaspoons grated ginger
- 1 teaspoon Chinese five-spice powder
- 1 teaspoon ground white pepper
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1 egg
- 1 cup tempura batter mix, or as needed
- Peanut oil

**Directions**

1. Combine chicken pieces, soy sauce, rice vinegar, garlic, ginger, five-spice powder, white pepper, salt, and cayenne pepper in a large bowl. Let it marinate for 10 minutes.

2. Heat the oil in a deep-fryer or large saucepan to 400 degrees F (200 degrees C).

3. Whisk egg in a small bowl until smooth. Pour the tempura batter mix into a second small bowl. Dip the chicken pieces one at a time into the egg, then dredge in tempura batter mix, shaking off any excess.

4. Lower the chicken pieces carefully into the hot oil in batches. Fry until it looks golden-brown (5 to 8 minutes). Transfer them to a plate lined with paper towels to drain. Repeat with the remaining chicken.

5. Then, serve chicken sprinkled with basil leaves, green onion, white pepper, and salt.

Source: [https://www.allrecipes.com/recipe/263930/popcorn-chicken-taiwanese/](https://www.allrecipes.com/recipe/263930/popcorn-chicken-taiwanese/)