MEET OUR HOST FAMILY

Welcome back to Fall Quarter, everyone! In this issue, we are going to introduce another host family — the Ruiz family. Mr. and Mrs. Ruiz have been hosting our OC international students for 4 years. They have enjoyed hosting 4 students from different countries in the past. Right now, they are hosting another international student from Taiwan named Julian. They decided to join our homestay program was because they want to learn about other’s cultures by hosting them.

Mr. and Mrs. Ruiz have many memorable and rewarding experiences from hosting international students. They said the respect and kindness they receive from international students has made their experience especially enjoyable. “They treat us as their parents, with respect.” said Mrs. Ruiz. Besides that, she also said that going grocery shopping with international students is especially memorable.

Sometimes they encounter some challenging moments or other problems when they host students. Mr. and Mrs. Ruiz said that when this happens, they will talk to the student and try to solve the problem together.

Mrs. Ruiz suggests to other host families that talking to your host student frequently and treating them as your own child are two important things to do. She also says that for international students, being honest with your host family is important.

Homestay Q & A

Q: How can we assist our student(s) who are not used to winter in the Pacific Northwest?

A: Winterize your home! You can provide warmer blankets, replace sheets with flannel sheets, and use thermal curtains. If the student is allowed to use a space heater, talk about expectation and safety. It is helpful to talk to your students to dress for winter, such as wearing thicker socks, warm sweaters, and long pants instead of walking around in T-shirt, shorts, and no socks! In general, heating bill tends to be much more higher in older homes than in newer homes. And rooms downstairs or basement get much colder than rooms upstairs.

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

I’m Panchapor and I’m from Cambodia. Last year during fall quarter, I first moved in with my host family in Silverdale. I remember it as if it was yesterday. They are very friendly and warm-hearted people. I came way too early before school started, so we had plenty of time to look around Washington. My host family took me and my parents to Tacoma and Seattle. They were great tour guides. That was probably the most memorable experience I had with them—to be welcomed by a family that is enthusiastic and bighearted. It also made my parents feel at ease that I am in good hands.

I had some trouble adapting to my new routine and lifestyle but it was only temporary. My host family has rules that I must comply with, but those rules are very reasonable. From time to time, I enjoy going grocery shopping with my host mother. Especially Costco! My host mother is Caucasian, yet most of the time she cooks Asian meals and rice on the side even though their household doesn’t eat rice that often. She is very considerate and I could never ask for more. For students who are new to living with a host family, I highly suggest that you talk about your preferences and expectations clearly and they will talk about their expectations from us as well. Communication is key and is very important when it comes to living with someone new to you. Good Luck! ^^

Global Recipe

Sweet and Soft Sticky Rice Balls from Cambodia

Ingredients:
- 1 cup or 200 grams sticky rice flour
- 100 -150 grams palm jaggery
- Pinch of salt
- Grated coconut
- Boiled water – to cook the sweet rice balls
- Cold water – to cool the cooked rice balls
- Banana leaf for serving

Directions:
1. Mix rice flour with a pinch of salt and water (room temperature).
2. Cut the palm jaggery into small pieces to fill one piece into each ball.
3. Grate coconut and keep aside. Can be kept in fridge and taken out in the end as grated coconut is needed only in the end and might stay fresher refrigerated.
4. Make small shells out of rice dough and fill each ball with one piece of cut jaggery and close.
5. Repeat the same with all the rice flour.
6. Bring water with a pinch of salt to a simmer over medium heat.
7. Gently drop the palm jaggery filled rice balls into the water; Keep flame in minimum position.
8. The sweet balls will sink when dropped, then will rise up to the water level after cooked. This cooking process might take 5 to 10 minutes.
9. Take a bowl of room temperature water or cold water and drop the cooked sweet balls inside.
10. After a minute, remove them and place on a plate.
11. Take the grated coconut and spread in a plate and roll each sweet in grated coconut to make a covering.
12. Serve hot or cold.

Source: https://dosaikal.com/2015/03/21/khmer-memories-num-plae-aisticky-rice-sweet-balls/