Homestay Q & A

Q: My student needs to go see a doctor. Does OC accompany the student?

A: It depends on each situation, although in general, no. It’d be very helpful if host family can assist the student, especially for the first couple of times while the student learns the system. Our hope is that students will learn to go to hospital on their own when necessary, but they will still appreciate your support as the experience can be really scary in a new country with limited language skills.
MEET OUR HOMESTAY STUDENT

Bob, one of our international students from Taiwan, has been living with a host family for 8 months. Bob did not miss home so much thanks to his host family. He thinks that he made a good decision to live and stay with host family. Sometimes, at dinner, they ask him about the cultural differences in his countries, and usually ask him how he is doing, how his day was.

During his time staying with the host family, he has joined them in many events such as Thanksgiving and holiday parties. He also will spend the most wonderful time of the year, Christmas with them. In summer, the whole family went to the lake. “We went swimming and boating together. It was so much fun and made me feel cozy.” His host family has five children, he hangs out and plays basketball with his host brother when he has free time. He said his host family is so nice that they even taught him how to drive because he wanted to get a driver’s license.

He has some advice for the prospective international students who might live with host families. “Have as many conversation with your host family members as you can. Don’t be shy or stay in your room a lot when you are home. It is always good to talk, spend time, and care about them. It will not only improve your English skills, but also nurture the relationship between you all. If your host family has pets, try to help walk them when you can.” He also gave an advise for the prospective host families, “spend time with your students if you are available because sometime the students miss their homes.”

Global Recipe

Spicy Grilled Tofu from Taiwan

Ingredients

1 lb. extra firm tofu, drained and cut lengthwise into 8 slices (press out as much of the water as you can)
1/2 cup fresh lime juice
1/2 cup maple syrup
1/4 cup low-sodium tamari or 1/4 cup soy sauce

Directions

Place the tofu slices on several layers of paper towels and cover with additional paper towels. Let stand 20 minutes, pressing down occasionally with your hands to squeeze out the water. Place the tofu in a single layer in the bottom of a 13x9 glass baking dish. In a small bowl, whisk together the lime juice, maple syrup, tamari, chile paste, garlic, and pepper. Pour mixture over the tofu, stirring to coat all the slices. Cover the baking dish with plastic wrap and place in the refrigerator for at least 4 hours or overnight. When the tofu is marinated and ready to cook, spray both the tofu slices, and grill rack or pan generously with nonstick cooking spray to prevent sticking. Heat grill or grill pan to medium heat. Place tofu slices on the grill. Reserve the marinade. Grill tofu 3 or 4 minutes on each side, or until the outside is browned and crisp. Return tofu to the baking dish and toss the slices with the reserved marinade. Serve immediately.

Source: http://www.food.com/recipe/spicy-grilled-tofu-167069