Homestay Q & A

Q: Help! My homestay student’s “visa” is expired! Is the student in trouble!?  

A: The answer is no. An F-1 student visa is a travel document which must be valid only when entering or re-entering the U.S. As long as they remain in the U.S., it is okay to have the visa expired. To the contrary, a Certificate of Eligibility for Nonimmigrant Student Status called “I-20” must be valid at all times to study as an F-1 student in the U.S. legally.

MEET OUR HOST FAMILY

Mike and Lina Dubrall have been hosting international students for more than 5 years. They have been enjoying hosting 8 students from different countries. He tries his best to provide the opportunity to learn and explore the world as their second parent.

It all started when he had moved to different country. He used to be in the navy and had visited many countries such as Japan, China, Hong Kong, and so on. He loved experiencing diverse culture. Experience of living in different country made him think that supporting the international students, the community, and Olympic College.

“One of the memorable moments are always seeing the students and their parents when they came back from their countries. It is always fun to see different cultural gifts from their countries and listen their stories,” said Mike.

The language barrier is always challenging for them to overcome. It is sometimes hard to understand each other. However, there are many ways that we can communicate with each other such as using the internet. Smartphones led us to start a conversation and even finding different topics through smartphones help stimulates it.

As advice for hosting international students, utilize smartphone for communication and help them to improve their English little by little without not depending too much on the technology.
MEET OUR HOMESTAY STUDENT

I am Siyi from China. I am currently working in the International Office. About two years ago I flew to Bremerton from China to start a new journey of my life. Time flies, I am about to graduate this quarter. Talking about my two-year experience, what I really want to mention is that I have met a lot of friends and they speak different languages and various hobbies. I was able to learn but also enjoy many things from being a friend with them. The biggest difficulty I had and still I am trying to overcome is language. As an international student, English is not my mother tongue, so I take much more time to understand an article than native speakers, but the class is fair, you won’t be given any extra time due to your English proficiency, this can never be an excuse. However, my host family and friends were helping me a lot. I have been living in host family since the first quarter. I love my host family. They have been always really nice to me. Even my friends love my host family, so they stop by and visit them before they graduate or leave to go back home. Living with a host family can help with better and quicker get involved with American family culture and also improving my English. We have three boys in our house, since I have been living with them for a long time, so I was able to see their growing which is amazing. My host family has been helping me a lot, they are like my parents always giving me some good advices and warmth.

Global Recipe

Sweet and Sour Ribs from China

Ingredients

- 1 kg pork ribs
- 1 tablespoon light soy sauce
- 2 tablespoons shaoxing wine, divided
- 3 tablespoons oil, divided
- 8 thin slices of ginger
- 4 scallions (white parts only), chopped
- 2 tablespoons sugar (rock sugar is preferred if you have it)
- 2 teaspoons dark soy sauce
- 1 tablespoon dark Chinese vinegar
- 2 cups water

Directions

Clean the ribs and pat them dry with a paper towel. Marinate the ribs with 1 tablespoon light soy sauce and 1 tablespoon shaoxing wine for 15 minutes.

Heat 1 tablespoon oil in a flat bottomed pan over medium heat and brown the ribs on all sides. Set aside on a plate.

Heat another tablespoon of oil in a clean wok over medium heat, and cook the ginger and scallions until fragrant, about 3 minutes. Take them out and set aside. Add another tablespoon of oil, and with the wok on low heat, add the sugar. Stir and let it melt. Add the ribs and coat them with the melted sugar. Turn off the heat.

Add the second tablespoon of shaoxing wine, dark soy sauce, vinegar, water, and the cooked ginger and scallion. Turn up the heat and bring everything to a boil. Then cover and simmer on low heat for 30 minutes, stirring occasionally to prevent sticking. After 30 minutes, if there’s still too much liquid in the pot, take off the lid and turn up the heat, stirring continuously until the sauce has thickened and the ribs are coated and sticky.

Source: https://thewoksoflife.com/2014/09/shanghai-sweet-sour-ribs/