



OLYMPIC COLLEGE

HOMESTAY NEWS

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MEET OUR HOST FAMILY

Mr. Dean Ommen, has been hosting 5 students in 3 years. He mentioned hosting students has been very interesting because he could get to know other cultures from students' cultural perspective. This was something you won't be able to learn from online.



Mr. & Mrs. Ommen.

He is a easy-going person, however, there were still some challenges for him to deal with. He said that he needed to draw the solid line to let students know what they

should and should not do. Sometimes, students still made some mistakes but he learnt how to forgive. He also stated that he

liked to treat all students as a part of his family. However, it still also determined by students' personalities. Students who are engaged in daily life more seemed easier to adapt as a family member.

For now, Dean still enjoys hosting students. He thinks he would keep hosting students until he gets old and wants to enjoy the silent moment with her wife.



Welcome to my
Home

HOMESTAY Q&A

Q: What is the vacation policy for homestay students?



A: Students who wish to go out of town while living in homestay must prearrange the absence with the host family and Hideko. If students plan to be away for 15 or more nights, the homestay fee will be reduced 50% for the duration of your vacation and must be paid before the vacation start date.

This policy applies to any vacation

plans during Spring, Summer, and Winter breaks including 1) going to relative or friend's house; 2) going home without moving out; 3) going on a trip; 4) taking a quarter off without moving out. Additionally, the host families of minor students may request student's parents' approval prior to student's vacation plan.

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contract Hideko Lyle, our Homestay Coordinator,

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MEET OUR HOMESTAY STUDENTS



Lam Nguyen from Vietnam

Lam Nguyen from Vietnam, one of our international students, has already lived in homestay for 3 years. From a student's point of view, a kind, gentle, and caring host family attracts him the most. He mentioned that freedom was needed for all international stu-

dents. Therefore, students could explore more American culture by hanging out with others. He thought his host parent was like his family back home. "They bought me a heater when I was cold, and provided me a ride when I needed. My host mom also invited me to her friends and families' house, watch movie, and hike. I am a part of the family and I feel like her son", Lam said.

Lam also recommended the future students to be more outgoing to get along with host parents and try to communicate with them daily. "You need to tell them what you

need. For example, I need to eat fruits at least once in two days because I get sick really easy. If you don't tell them, they will never know about it. The best time to communicate is while you are helping with chores, you talk while you wash (the dish), that is the best time for you to learn English too".

Finally, he provided us a recipe of traditional Vietnamese dish, called Vietnamese Spring Rolls with Crispy Tofu. "It's easy to cook and you don't actually need to spend money for it at restaurant".

GLOBAL RECIPE VIETNAMESE SPRING ROLLS WITH CRISPY TOFU

INGREDIENTS

Spring Rolls

- 1/2 cup each julienned carrots, red pepper and cucumber
- 1 bunch fresh cilantro
- 1 bunch fresh mint
- 4 ounces vermicelli or rice noodles (the thinner the better)
- 8-10 Rice Spring Roll Papers

Almond Butter Dipping Sauce

- 1/3 cup salted creamy almond butter
- 1 Tbsp reduced sodium soy sauce (GF if gluten free)
- 1-2 Tbsp brown sugar, agave or honey if not vegan (depending on preferred sweetness)
- 1 Tbsp fresh lime juice
- 1/2 tsp chili garlic sauce
- Hot water to thin

Crispy Tofu

- 8 ounces extra firm tofu, drained and thoroughly dried/pressed
- 4 Tbsp sesame oil, divided
- 3 Tbsp cornstarch
- 2.5 Tbsp almond butter dipping sauce
- 1 Tbsp reduced sodium soy sauce
- 1 Tbsp brown sugar or agave nectar



 Basically, you just need to wrap all the ingredients in the rice spring roll paper. For the instruction details, please visit: <http://minimalistbaker.com/vietnamese-spring-rolls-with-crispy-tofu/>