



# OLYMPIC COLLEGE

# HOMESTAY NEWS

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Office of International Education

Editor: Wai-lun Tsang

## INTRODUCING OUR HOST FAMILIES

Sharron Clark, is one of the kindest and energetic host parents that I have met. She has been hosting 5 students already, including myself. She and her husband, Duncan Clark, are Christian. “We love God, love life, love young students, and we love sharing. This is why we host international students” she mentioned.

Hosting students has not only given her a title of mom, but also provided her a chance to learn. In 3 years of hosting, she has learned to listen to students and provide them with what their needs. She also learned to cook different dishes from other countries to fulfill what different students’ craving.

Being a host mom is exactly like being a mom, “I have to plan when to fix dinner, and some activities for stu-



Sharron, Duncan, and Paul, their dog

dents to join” she says. She also thinks the most interesting part in the whole hosting experience is sharing food and watching movies together like a family. She is really glad to host a student like Adrian Fung, her current host student, who is an easy-going and energetic man.

She thinks that a host family should be committed to loving, giving, sharing, and teaching. I believe this is why she is the best “mom” I have had. —Wai-lun—

## HOMESTAY Q&A



**Q: Do International Students have health insurance?**

**A: OC International Students are required to purchase our contracted health insurance through LewerMark Insurance (CIGNA) for their entire stay at OC. Although dental (checkup, cavity, and etc) and vision care are not covered under this insurance, students have options to purchase such insurance coverage from the link provided below as needed. American health care system operates very differently from many other countries. Host family’s assistance is greatly appreciated.**

You can help your student by learning more about their insurance here:

<http://www.lewermark.com/olympic/>

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Please contact Hideko Lyle, our Homestay & Housing Coordinator, at [hlyle@olympic.edu](mailto:hlyle@olympic.edu) or 360-475-7562 for any hosting issues.

## MEET OUR HOMESTAY STUDENTS



Kayoko Takewa,  
from Japan

Kayoko Takewa is our international student from Japan. She has been studying in the United State for 9 months already. While she was still in Japan, she thought it might be interesting to live with a family who is different from her own parents.

She believed it would be easier for

her to engage in the US society through the help of family. However, during the interview, she emphasized her family had helped a lot more than that.

During dinner time, she always got a chance to share her school life, feelings, and challenges she was facing, both good and bad, with her family. "It is also a good moment to practice your English", she mentioned. Except from getting appropriate advice, she also realized how important dinner time could bring her.

**What is the most memorable experience you have here?**

"The most memorable experience was going to my older host brother's wedding party. Will, my younger host brother, was taking pictures with his family members. I was standing outside of the group because I felt like I was not one of them. I asked Will whether I could get into the picture and I was surprised that he said "Of course, you are a part of my family." I am really glad that I am treated as a family member".

Kayoko also advised both current and future homestay students to give a try for everything if possible. "I am not a Christian but I still go to church with my family. However, I have gained a lot while being with them". After this quarter, Kayoko will leave OC and continue her studies back in Japan. She said her family would be the main reason for her to come back.

## MISO SOUP INGREDIENTS

3 cups homemade dashi or quick dashi packet (use Kombu Dashi for vegetarian). 3 Tbsp. miso. 6 oz silken tofu or soft tofu  
2 tsp. dried ready-to-use wakame (seaweed). 1 green onion/scallion

## HOW TO MAKE

- In a medium saucepan, add water and dashi packet.
- Bring it to a boil over medium high heat. After boiling, reduce the heat to medium low and simmer for 5 minutes.
- Put 1 Tbsp. of miso in a ladle (or strainer) and blend it with dashi until it is thoroughly mixed. Continue this process until miso is all used.
- Cut tofu into ½" (1 cm) cubes and add to the soup. Stir gently without breaking the tofu
- Soak dried wakame in water to rehydrate for 10 minutes and drain well.
- Finely slice the green onion and put the wakame and green onion in each bowl
- Return the miso soup to a slight simmer until heated through and pour into the bowls. Be careful not to boil the miso soup because miso will lose flavor.



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