

# OLYMPIC COLLEGE HOMESTAY NEWS

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## MEET OUR HOST FAMILY



Ms. Buotte and Queenie from China

Ms. Laurie Buotte has been hosting international students for three years. The first student, a girl who is quiet and easy-going, stayed with her for one year before transferring. Currently, she has been hosting an international student from China since 2016.

“At first, my friend introduced me with Homestay program in OC. I got interested in because I had two spare rooms to share, and it’s a good opportunity for me getting to learn different cultures!” said Ms. Buotte. As an excellent cook, Ms. Buotte always offers delicious food for her students. What is even more exciting is that she invites student to join her for abundant of activities, such as hiking and snow-shoeing.

She thinks the snow-shoeing which they went in March was a really memorable experience.

She was also happy and amazed to host the student’s family last year. “It’s a totally brand new experience for me, she brought me a Chinese tea set and showed tea ceremony! The only thing I felt a little bit challenging was that we weren’t able to communicate in the same language.” She encourages that host families could have more opportunities to get along with students. Also, she has advice for current and future homestay students, “take advantage of every opportunity that presents to you, they are valuable.”



Welcome to my  
*Home*

## Homestay Q & A

**Q: Do we need to set a curfew for our homestay student?**

**A:** Definitely yes for students under 18 years of age. For all students, It is always best to discuss an appropriate time to come home by in regard to safety, available means of transportation, family dinner time, and homestay rules. Talk with your student about curfew here and back home about similarity and differences (safety at night, effective communication, respecting family rules, and etc!).

Important

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Please Contact Hideko Lyle, our Homestay Coordinator,

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## MEET OUR HOMESTAY STUDENT

Honoka is one of our international students from Japan. She has been in the U.S. and living with her host family, Rona and Patrick, for one year. Due to her not being “a cooking person” and her willingness to experience an authentic American life partly affected her choice to start a homestay life.

Honoka really loves to spend time with her host family. Her host mom Rona is a Filipina who is good at cooking Asian cuisine; host dad Patrick always shares his opinions on study; and two adorable little girls in the family are just like angels who bring laughter and happiness.

Honoka is also happy that she has been invited to different activities. “They will invite friends to attend Bible Studying every two week. There will be 2 or 3 families gathering, and it’s a great time to meet new people and share what we know.” This is a new ex-



Honoka Yamaguchi from Japan

perience for Honoka, although she is not a believer in Christianity, these activities still provide a kind and welcoming atmosphere for her to make more friends.

“Last summer, we went to cherry picking. Thanks to my host family, I even had a chance to experience catching crabs from the sea. And it’s good to know that you need a license to catch crabs!” Honoka giggled, “And I enjoy spending my leisure time to

play around with kids, they are smart and independent, sometimes they even help me with my grammatical errors.”

Honoka suggests that homestay students should step out of their comfort zones. She said, “don’t be shy, it’s important to express yourself, so host family can know how to get along with you.”

## Global Recipe ● Omelette Rice—オムライス—from Japan

### Ingredients

3 large Eggs  
 1/4 cup Heavy cream  
 1/4 teaspoon Salt  
 1 teaspoon Vegetable oil  
 0.5 small Onion (diced)



0.3 Carrot (peeled, and diced)  
 1 small clove Garlic (minced)  
 160 grams Cooked chicken  
 260 grams Cooked short-grain rice  
 3 tablespoons Ketchup

### Directions

Add the eggs, cream and salt to a bowl and beat until the whites and yolks are well combined. Add the oil to a pan, then add the onions, carrots and garlic. Medium heat until the carrots are tender. Turn the heat up to high, add the chicken and the rice to the pan. Add the ketchup and stir-fry until everything is well combined.

Mound the rice on a plate, and then pour the egg mixture into the pan. Use a spatula to gently stir up the curds a few times, cover the pan with a lid and turn down the heat to medium low. Slide the egg out and onto the rice.

Source: <https://norecipes.com/omurice-recipe>