



OLYMPIC COLLEGE

HOMESTAY NEWS

Office of International Education & Study Abroad
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MEET OUR HOST FAMILY

Mark and Sara Leshley, they had a lot of experiences with hosting international students. They have been hosting OC international students for a total of eight years up until now. They love cross-cultural sharing and want to help students to have a good experience here in the U.S.

They have hosted four different students for a year each, and one student for 3 years! They also hosted two sisters from Kure, Japan. Prior to that, they had also hosted younger students from another program for a short homestay weekend. Recently, they accepted to host two wonderful students from two different countries; Tiffany from Taiwan, and Saaya from



Tiffany from Taiwan and Saaya from Japan, with Sara & Mark Leshley

Japan. Although one of them will be leaving by the end of August, but the other one will return for the upcoming fall quarter.

They said the most rewarding part for being a host is having students to be part of the family to experience important events as a family. One of their past students was there when their oldest son got married! Further-

more, this spring, they have even begun to go line dancing with their students.

The Leshley family had lived abroad before; therefore, they know all the challenges to live abroad as a foreigner. Their advice for other hosts are: 1) ask students how things are done in their country and culture; don't just assume it is the same as here. 2) Americans ask many direct questions that require a yes/no response and sometimes that is very difficult for the student to know what to say. If possible, give the student time to consider the question and perhaps come back with an answer later.



Welcome to my Home

Homestay Q & A

Q: My student is going on vacation during breaks. Does the student pay regular monthly fee?

A: No. When the student plans to be away for 15 or more nights, the student will pay 50% of the prorated nightly rate during the vacation as long as it is pre-arranged with the student's host family. Please see the example prorated nightly rate below.

Nov 1st- Dec 1st: \$625/30 nights x 50% = \$10.42/night

Dec 1st- Jan 1st: \$625/31 nights x 50% = \$10.08/night

For absences of less than 15 nights, there is no reduction in the monthly payment. We are more than happy to help with the vacation calculation!



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Please Contact Hideko Lyle, our Homestay Coordinator,

hlyle@olympic.edu or 360-475-7562 for any homestay questions.

MEET OUR HOMESTAY STUDENT

I'm Chun Ho Leung, Mark from Hong Kong. I've become an international student at Olympic College last fall, and I'm also the editor for this newsletter. I've been studying abroad since 12 years old, and usually living with a host family would be my preference. That's because living in an American family will almost always guarantee to help improving my English, and it's always fun to experience the authentic American living style. Furthermore, living in a host family will help saving some of your time from cooking, so you could have more time to do assignments and more time to enjoy life.

I had experienced so much amazing moments with my current host and my housemate, another



Chun Ho Leung from Hong Kong

er international student from China. A couple days after my arrival in Washington, my host took me to my first MLB baseball game. It was quite an experience. Also, later that fall, my host also took us for a hike up in Mount

Rainier. The sceneries at

Mount Rainier are truly breathtaking.

Personally, I think communication is the key to establish an enjoyable relationship between the host and students. Students should also speak up more because the easiest way to improve your English is through daily dialog with others. There's no need to be shy, all the people here are just trying to help. And most importantly, enjoy yourself here in the U.S.

Global Recipe



Hong Kong Curry Fish Balls

Ingredients

- 3 tablespoons vegetable oil, divided
- 5 shallots, minced
- 1½ tablespoons flour
- ½ of a 4 oz. can of Thai yellow curry paste
- 2 cups chicken stock
- 1/3 cup coconut milk
- 3 tablespoons curry powder
- 1 tablespoon soy sauce
- 1/8 tsp of ground white pepper
- 1/8 tsp of ground black pepper
- 2 pinches of sugar
- 2 packs of Asian fried fish balls



Directions

1. Add two tablespoons of oil to a shallow pan or skillet over medium-high heat. Fry the shallots until they start to caramelize. Then add the flour and stir thoroughly to combine, cooking for a minute or so.
2. Make a space in the center of the pan, and add the last tablespoon of oil and the curry paste, then fry until fragrant. Next, add the chicken stock and stir thoroughly, breaking up the curry and the roux. Bring to a boil and let thicken.
3. Add the coconut milk, curry powder, soy sauce, white and black peppers, the sugar... And finally, the fish balls. Simmer for 10 minutes until the curry sauce thickens and the fish balls are warmed through.

Source: <https://thewoksoflife.com/2017/02/hong-kong-curry-fish-balls/>