This photo was submitted by Patrick Cline, and captures his girlfriend Janet Snow and her children Miles and Sabrina along with their international student match, Jose Medeiros of Brazil, at the Pecan Street Festival!

“I’ve been in the program for 6 years and it’s been really fulfilling! It doesn’t take a lot of time but has a lot of benefits by spending a few hours a month to make a difference in someone’s life and provide them with this opportunity. When it comes to me and my matches, school comes first! . . . When meeting Jose we hit it off right away and were both really excited to get started!” — Patrick Cline

“My time with Mr. Cline and his family was wonderful. They are very nice people and I can relate to them very easily. They showed me a lot of interesting things and thoughts about USA that made me really glad to have come here for this exchange program. Thank you for this program. This is a great idea and my match [is] perfect.” — Jose Medeiros

http://world.utexas.edu/issis/intercultural/friendship
intercultural@austin.utexas.edu
ANNOUNCEMENTS

Share Thanksgiving Dinner with an International Student/Scholar!

Thanksgiving is right around the corner and what better way to spend it than hosting an international student/scholar for dinner!

We are currently looking for hosts who would be interested in welcoming an international student/scholar and showing them the importance and meaning of this traditional American holiday! If you would like to participate in this opportunity, please email us at intercultural@austin.utexas.edu.

November Events

On Campus
Nov. 12-16th – International Education Week
- For more details, please visit http://utiew.wordpress.com/

At the International Office (IO)
Nov. 17th – ISSS Texas Excursion to the Texas Renaissance Festival – Scottish Highland Fling
- For more information and to register, please visit http://world.utexas.edu/isss/intercultural/excursions

Around Austin
Nov. 1st – First Thursday on South Congress
- For more information and details, please visit http://www.firstthursday.info/

DISH OF THE MONTH

Creamy Poblano Pepper Strips (Rajas) [Mexican]

Ingredients:
- 6 fresh poblano chiles (or canned, peeled)
- 3 tablespoons of vegetable oil
- 1 medium white onion, thinly sliced
- 2 ears of corn, kernals removed (can also use canned corn)
- ¼ cup of heavy cream
- ¼ cup of Mexican crema or crème fraiche
- ½ cup of shredded Monterrey Jack cheese
- Kosher salt and fresh ground black pepper

Method:
1. Char the poblano chiles directly over the gas flame on the stove or under the broiler until blackened on all sides.
2. Enclose in a plastic bag and let steam for about 10 minutes.
3. Add the oil to a heavy large skillet over medium heat. When the oil is hot, add the onion and sauté until translucent for about 5 minutes.
4. Add the corn and cook for an additional 3 minutes. Set aside.
5. Peel and seed the chiles.
6. Cut the chiles into ¼ to ½-inch strips (rajas) and add the strips to the onion and corn mixture and sauté until the corn is tender for about 5 minutes.
7. Add the heavy cream and Mexican crema and cook until bubbling for about 8 minutes. Add the cheese and stir until melted and smooth.
8. Season the strips with salt and pepper, to taste. Transfer to a serving dish and serve.