Jane and Cleon spend the day with their Norwegian family match, Johan, Hilde and their 3-year old son Olve, as they all enjoy their time at Wimberley.

“[Cleon and I] have a lot of fun with Johan, Hilde and Olve, and have found we have many interests in common. We have traveled a bit in Norway, so Johan and Hilde are serving as belated tour guides to tell us more about what we experienced there. We wanted to share Austin culture and get better acquainted with another country and this program is letting us do both!” – Jane Dunham

“It has been great! We are really glad we signed up for this. Our families have met three times already – the first time at the kick off [and] the second time [Jane and Cleon] invited us to their house and treated us with traditional BBQ in Austin. It was a great experience since we don’t have anything like that in Norway. For the third time, they were so kind as to invite us for an outing to Wimberley…and it was quite a nice experience. [This program] has exceeded our expectations. Jane and Cleon have been very generous, and their devotion to make this a good experience for us has been inspiring. Maybe we will do something similar when we return to Norway.” – Hilde Johanne Thomassen
ANNOUNCEMENTS

December Events

On Campus
Dec. 4th – University Orchestra performs with Jun Seo, cello
  • For more information and details, please visit: http://www.music.utexas.edu/calendar/
Dec. 1st -21st – “The Rules of Basketball” on exhibit at the Blanton
  • For more information and details, please visit: http://blantonmuseum.org/exhibitions/

Around Austin
Dec. 6th – First Thursday on South Congress
  • For more information and details, please visit: http://www.firstthursday.info/
Dec. 8th – 2012 Cherrywood Art Fair
Dec. 15th – Trail of Lights 5K

*Please visit www.austin360.com for more details regarding the above events.

DISH OF THE MONTH

Borsch [Russian]

Ingredients:
• 2-3 potatoes, peeled and cubed
• ½ a small head of cabbage, shredded
• 1 small yellow onion, chopped
• 1 carrot, grated
• 2-3 medium beets, peeled and cubed
• 3-5 whole peppercorns
• 1-2 bay leaves
• 1-2 cloves
• Dried dill
• Dried parsley
• Lemon juice
• 1 tbsp of sugar
• Roughly 2 tbsp of tomato paste
• Fresh cilantro (can also use dill or parsley or chives to garnish)

Method:
1. Sauté carrots and onions in olive oil; set aside
2. Place beets, bay leaf and peppercorns in a large soup pot, cover generously with water. Salt generously and bring to a boil. Cook beets on a gentle boil until they begin to soften.
3. Add potatoes to broth and continue cooking until they begin to soften.
4. Add cabbage and continue cooking until they begin to soften. Do not overcook.
5. Add the cooked onion and carrot mixture.
6. Add tomato sauce and lemon juice (to taste).
7. Do not boil after this or soup will lose color.
8. Add sugar, salt, pepper, and dried herbs to taste.
9. Serve hot with cool sour cream and fresh herbs as garnish. You can also use fresh garlic as a garnish.