SEPTEMBER SPOTLIGHT
Bob & Diana Christensen and EunByul Cho

Bob, Diana, and their match EunByul (South Korea), along with international friends Van and Ali, enjoy a nice dinner and conversation at the Oasis to celebrate the end of the semester!

“Chinatown for Chinese New Year, Inner Space Caverns, Laser Tag and Lake LBJ - we have had a blast and have developed friendships that we expect to last a lifetime. We love the Friendship Program and the opportunity to be a ‘home away from home’ for students far from their families. . . We have had a great two years and look forward to many more.” -Bob & Diana Christensen

http://world.utexas.edu/isss/intercultural/friendship
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ANNOUNCEMENTS

Friendship Program
School Year Kick-Off

Date: September 16, 2012
Time: 3–5pm
Location: Student Activity Center Ballroom North (SAC 2.412)

We invite you to our semester kick-off where you can connect with your new match and catch up with fellow Friendship Program participants. Refreshments will be provided.

September Events

On Campus
Sept. 20th - Blanton Museum's 'Third Thursday': An evening of free art & activities
- For more details, please visit http://blantonmuseum.org/

At the International Office (IO)
Sept. 29th - ISSS Texas Excursion to NASA Space Center & Kemah Boardwalk
- Registration & Details: http://world.utexas.edu/isss/intercultural/excursions

Around Austin
Sept. 23rd – 15th Annual Austin Museum Day
Sept. 29th – Fall Pecan Street Festival
(Please visit www.austin360.com for more details.)

DISH OF THE MONTH

Pancit Bihon (Filipino Fried Rice Noodles)

Ingredients:
- 8 ounces of "Excellent" brand rice noodles
  - for more of an authentic taste - can be found in most Asian grocery stores
- 1 cooked chicken breast, shredded
- 2 cups of chicken broth
- ½ cabbage, sliced into strips
- 1 onion, peeled and sliced
- 3 cloves of garlic, crushed and minced
- ½ cup of scallions, cut into pieces
- 1 carrot, sliced into strips
- 2 tablespoons of cooking oil
- ¼ cup of diced celery
- 3 tablespoons of soy sauce
- Salt and pepper to taste
- Lemon wedge (optional garnish)

Method:
1. Soak the rice noodles to soften for 10 minutes.
2. Grease a large non-stick pan or wok with cooking oil. Sauté garlic and onions.
3. Add the chicken broth, the shredded chicken breast and all of the vegetables until cooked.
4. Mix in the rice noodles and add the soy sauce, cook for about 5 minutes or until the noodles are soft.
5. Add salt and pepper to taste.
6. Serve hot with lemon wedge on the side (Lemon is to be squeezed into the pancit before eating).

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