



The Parrot

Your ARC newsletter by and for ESL, multicultural, international students, new Californians, and, well, anybody really...

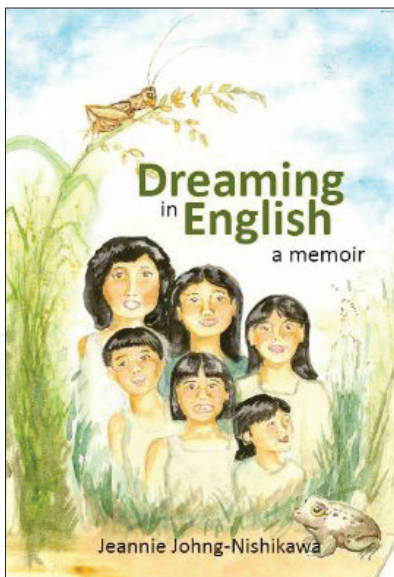
Issue # 70

Spring 2013

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Dreaming in English Interview with Jeannie Nishikawa

Jeannie Nishikawa is a Korean immigrant who has published a book on her experience of coming to America and learning English. She was graciously interviewed by students in Professor Ruan's classes at the beginning of this semester.



Parrot: Who inspired you the most?

Jeannie: The person who has inspired me the most in my life is my mother because she has not only taught me how to live, but also has taught me how to die.

Continued on page 2

Korean Perspective

See page 10

"A great river does not refuse any small streams"

Korean Proverb



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What Do you Say?

Korea

Professor Hoggan interviewed his class
Here are the results:

I say Korea, you say ___?"

- ◇ City full of people
- ◇ Cars
- ◇ Nice people
- ◇ Samsung
- ◇ KIA, Daewoo, Hyundai
- ◇ Bicycle, Motorcycle
- ◇ Nuclear missiles

What is "kimchi"?

- ◇ Way to say "Hello"
- ◇ Professor created this word
- ◇ Name of city
- ◇ Animal
- ◇ Leader, president
- ◇ Essay



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Dreaming in English
Continued from page 1

She is dying of lung cancer right now, but she inspires me by her actions, on how to become a better daughter, how to become a better mom; she never spanked me, but she always taught me with wisdom, with proverbs so I really admire my mom.

Parrot: What are some ways immigrant's in this country can help their kids know something about their ethnic heritage?

Jeannie: I think that the older generations should continue to speak to their children in their mother tongue or native language and also always share oral stories about their mother country with their children. Don't lose that because that's what you are...

Parrot: Why did you decide to write a book about yourself?

Jeannie: Well, this didn't start as a book. It started as an oral story that I told to my children, Ryan, at the time he was six and Victoria, at the time she was five. They wanted me to read books over and over again and one day I decided to tell them an oral story about what my life was like on the farm in Korea, to make it more interesting. And I realized how much they enjoyed the story since they wanted me to repeat this story almost every night. That's when I knew that they would enjoy this [the book].

Parrot: What was your first step in writing the book?

Jeannie: That was kind of challenging. It's always

been in my mind and my heart, but I never thought I would write it down. However, if I changed the story my kids noticed and would ask me to tell the real story. So, I decided to write it down. I just wrote it from there; and from then on, my girlfriend, Doctor Norton, encouraged me to continue to write the book and that's when I sat down on a Sunday evening at 10 and continued to write for 8 hours until the next day, Monday morning, at 6. That's when I knew I really liked writing.

Parrot: What made you decide to get it published?

Jeannie: Well, many friends and professional authors too, some people who were familiar with reading, read my manuscript and told me there is a potential for this book to be a universal story and there is a potential for the public to read my story and be able to sell it.

Parrot: What are two stories from your book that you most enjoy telling?

Jeannie: This question is very difficult for me since every story that I chose for my first memoir is very significant and very important in my life from childhood until the last chapter I wrote. So it's very difficult because it means so much. Those memories are so vivid that they're still in my heart. But, if I have to choose two stories, I would choose "Package from America" because of the peanut butter and strawberry jam that I had for the first time that was so magical. And the second chapter I would choose "Bleeding Steak" because in my country or at least back then we weren't allowed to eat raw meat. So that was just very significant and funny at



the same time since I thought I was going to die eating that and I didn't.

Parrot: What is luck and what is not?

Jeannie: That is a very difficult question because I don't know if I believe in luck. I believe things happen for a reason, but also hard work is... that you have results at the end. I think something is supposed to be part of your destiny for a reason and that's what's going to happen. They come your way and you have a chance to take that opportunity and do something with your life or do something with it, and you work hard and there is a result. I don't know about luck.

Parrot: What do you hope students will think or do after they read your book?

Jeannie: Hopefully, after they read my book, they will look inside or look into their own life and write the stories of their lives.

Parrot: How are women treated in Korea?

Jeannie: You mean historically... historically Korean women are... I won't say second class. Maybe second class, it depends, there were different levels of the royal monarchy and noble families kind of ruled Korean commoners. Commoner women, of course, were controlled by the noble families. But women generally didn't have too much freedom. I will talk about noble women because I'm familiar with this culture. Noble women were only allowed to leave their gate to use the women's quarter and men's quarter. Women weren't allowed to be on their own, they had to cover their head, and there were strict guidelines on how the noble women should act in public and privately versus men. I don't think they were well-educated although some were. Of course men were educated. Women couldn't marry whoever they wanted. It was done by the elders in their household, and usually it was from noble-to-noble

family, but all that changed when the Japanese occupied Korea in 1910 until 1945. Some of those things did still go on under the Japanese government from what I was told by my elders. Relatives allowed that... After the Korean War, women had a little more freedom but men still controlled Korea. In more recent years, especially now, the first female Korean president was elected in Korean history. So I think more and more women are leading. For example, I recently spoke with one of the council members in the South Korean city of Sangju. She said that now women are considered heaven and men are considered ground; some of the roles are reversed now because before men were considered heaven and women were considered dirt, like a servant. But it's interesting that this council member can say "now my wife is the heaven and I'm the dirt, that's how I feel in the household." And I think that not all, but many men in Korean households are in a similar situation now.

Parrot: Did you ever republish your book?

Jeannie: Not yet, I'm almost done, I'm working on it right now. Hopefully it will be published this spring, if not, sometime this year for sure.

Parrot: And how is it going to be used?

Jeannie: Hopefully, it will be used in sociology classes, ethnic studies; ESL classes because I think it will help (the ESL students) tremendously, international students, and professors to learn about not just the Korean history and culture from my point of view, but I think my story is very universal if you really look into it, especially with the migration from all countries all over the world now. And I believe the world is getting smaller through the internet. So hopefully my book would just be an added flavor to many cultures in this country. *

Dreaming in English: R40 Student Reflections on the Novel

- I feel connected to Sami's family because in my family the older siblings had to sacrifice their dreams to help pay for the younger sibling's education. *Claudia (Mexico)*
- **In the story Halmoni (grandmother) gave them a cow. It reminds me of a time when our grandfathers helped our family. I felt proud of them. Habtom (Eritria)**
- I learned that Jeannie is very proud of her childhood in Korea with her family, as well as today. *Nallely (Mexico?)*
- **Some parts of family life in my native culture (Chinese) are like Korean. The older siblings help support the younger ones. Liyuan (China)**
- Most Chinese people like to eat frog legs just like in Sami's story. *Liyuan (China)*
- **My childhood story is different than Sami's in Korean culture. All kids could go to school even if their parents didn't have money. The kids could eat for free in the school. Mykola (Ukraine)**
- I felt sorry for Jin-bok because she was born in the year of the White Horse (not good for a girl)... so her father and grandmother refused to touch her. *Neliya (USA)*
- **I felt sorry for Sami's father because he lost his business. Ana G. (Mexico)**
- I have learned an important thing about the story. Many people have economic problems, but if we focus on our dreams, we can accomplish them. *Ana O. (Mexico)*
- **I remember best the story of Jin-Bok because her family didn't like her darker skin color. It reminds me that in my country some people discriminate against people for skin color. It makes me feel bad. Seida (Honduras)**
- Reading about Sami in Korea reminds me of similar things in my childhood. Sami says that her siblings are more precious to her than money. My father died before I was born, and my siblings took care of me. I think my siblings are precious too. *Hanna*
- **Reading about Sami in Korea reminds me of a similar thing in my own childhood. My mom used to cook frog legs for my family. However, I hate eating them now because I feel they are nasty. Yer (Thailand)**
- I like the story of the snake because I remember killing snakes in our fields with my grandma. *Ana V.*
- **The happiest part of the story is when Jin-bok got a scholarship from Canada, so she never had to work, but could go to school. Alina (Ukraine)**
- Something I learned about Korean culture that I never knew before is the Yangban burial process. *Anastasia (Russia)*
- **I felt sorry for Sami because her mother always told her not to argue with her sisters just because she was more obedient than they were. Anastasia (Russia)**
- The story I remember best is when Umma (mom) teaches Sami in a parable about being a role model for her younger siblings. It reminds me that being a mother is not easy. *Annie (Taiwan)*
- **I felt sorry for Umma because she was born in a noble family with servants, and then after marrying, she ended up being a mother working a farm.**
- Something of Korea that is similar to Viet Nam is the burial process. We also bury people with coins to pay for their ride. *Thuy (Vietnam)*
- **I feel sorry for Korean people after WWII because it was the same situation for them as in Viet Nam. (Civil war ending in split countries.) Thuy**
- I discovered that modern Korea is 100% different than in the past. *Mohammed (Yemin)*
- **Reading about Sami in Korea reminds me of my own childhood on a farm. My husband and I lived on a farm and our children liked living on a farm. Just like Sami remembered, they like to play in the snow in the winter. Rita (Russia)**
- I felt sorry for them having to wash clothes in a frozen river. *Ecaterina (Moldova)*
- **I felt sorry for Unni because she worked 12 hours a day, seven days a week in a factory. Ecaterina (Moldova)**

Student Chirpings

New Year's Day in Korea

There are many significant traditional festivals in Korea such as Boreum, Chuseok, and Danoh. Most Koreans gather on holidays in their hometowns to preserve their native culture and customs. This tradition has connected generations over five thousand years. One of my favorite cultural events is New Year's Day at my grandmother's house. That's because I was able to visit beautiful grandmother's home, play exciting traditional games, and spend time with my whole family.

Every New Year's Day, my family and I visited my grandmother's house. It was located near Nam San mountain of Northern Seoul, and it was a perfect place to enjoy family events. Her house was a single home that was made of red blocks with a cute garden. It looked like a classical temple of deep mountain. On the front of the door, there was a red sign with "Lucky" written on it. It wished good things during the new year. There was a handmade antique swing from my grandfather, a small well, and old bikes that were used by my mother and aunts in the garden. The thing I loved the most at my grandmother's house was the spacious, shiny, living room where my whole family played, ate and rested. Besides that, the warm floor of the living room made me happy after playing outdoors. My grandmother's house was a comfortable and relaxing place to have a family gathering.

One of the Korean New Year's Day activities is "Yutnori" and it is the most popular and exciting game. This is because family members of all ages and both sexes can enjoy this game easily with four small sticks

and one board. First of all, everyone in my family was divided into two teams and each person threw the sticks in order. The number was counted of the number of sticks on the flat side, and the number on the rounded side. Checkers were used to mark the position of pieces on the board. During the game, members of the teams such as my cousins and I cheered, sang, and danced to win. It was fun and very exciting. I felt the love and bonding of my whole family by that game.



I really love Korean New Year's Day because all my family members such as uncles, aunts, from all over the country gather to enjoy that family holiday. Therefore, I was able to take a family photo, make a Korean traditional meal such as Mandu, Duk Guk together, and play games with many cousins. Also, I received a gift of money and words of wisdom from my grandmother, and every family member wished each other blessings for the New Year. I was so grateful.

In conclusion, New Year's Day at my grandmother's house is the best traditional holiday because I was able to enjoy the comfortable atmosphere, have an opportunity to play the traditional Korean game, "Yutnori" and feel a family bond. If I have a plan to visit my country, and I would like to join the New Year's family event at my grandmother's house.

Hye Jin Chung
ESLW 50

The First Birthday

Traditions and customs are part of our lives. No one can live without these important things. I believe every country or nation has at least one amazing tradition. Koreans hold strongly to their traditions. Indeed, every Korean has to celebrate three important celebrations. These traditions are the first birthday, wedding, and sixtieth anniversary. However, the celebration of a child's first birthday is the most important and amazing celebration.

Why is a child's first birthday the most important? First, on that day parents can get some information about the child's future. Koreans believe certain things which a baby touches can predict his or her future. For example, if a child takes money, it means he or she will be very rich. I'm not sure that it can influence a child's life, but it's so funny to watch how a little one chooses between food, money, and a book. Besides that, the whole family gathers together to celebrate the baby's first birthday. Relatives and friends have an amazing time on that day. Close relatives buy expensive gifts for the baby or family. Some of them give money. It's great help for the family! Finally, it also creates a good memory for all. The parents, relatives, and friends take pictures of the baby. It's very touching for parents and grandparents to watch the pictures of the child's first anniversary. That's why every family keeps the tradition and celebrates the first birthday for every child.

On the morning of the first birthday, a baby has a special time at home. Close relatives gather together at the baby's home. The baby wears a beautiful colored traditional Korean dress. Parents and grandparents prepare a special Korean table with short table legs. They put a bowl of rice, a bowl of beans, some Korean bread made from rice, a book, a pencil or pen, sewing thread, scissors, and money on the table. After that, parents set the table before the baby. Can you imagine the child's reaction? He or she sees many attractive things and wants to touch everything. However, only the three first things that the baby chooses make sense and can tell a little about his or her future life. For instance, my daughter took sewing thread, a pen, and

money. Sewing thread means she will have a long life, a pen represents art professions, and money promises wealth. Of course, parents understand that future life can't depend on things or food. However, this special traditional part of the holiday is necessary because it unites a family and everyone can feel love, tenderness, and warmth.

After a special time at home, the baby and parents go to a restaurant celebrating a birthday party. It's the most funny and expensive part of the holiday. Parents usually invite all relatives, friends, and neighbors to the celebration. The restaurant is decorated with balloons, flowers, and other decorations. In the center of the room is a table for the baby and parents so everyone can see them. Cooks prepare the most delicious food. Waiters set festive tables. Of course, the parents don't forget about a cake! Is it possible to celebrate a child's birthday without a cake? The cake is very big and beautiful. Every little thing says that it will be a great and joyful dinner. After everyone has arrived, a host starts the party. The baby is the center of attention all day! During the party, guests say happy birthday and give presents to the baby and parents. A band plays music all evening and singers sing beautiful songs so guests can dance without stopping. The host holds games and competitions for all. It's so amusing to watch how adults play games and become like children. At the end of the party, the parents cut the cake and the baby tastes it first. This part of the celebration brings a lot of joy, fun and happiness. I think it's a good tradition to share the joy of the child's first birthday with close people.

In conclusion, in my opinion, a person who doesn't have any traditions can't have a future. We have to keep traditions and tell our children about them because traditions help people to save their culture for the next generation. In my view, celebrating the child's first birthday is a good example of how we can pass traditions to our children. Believe me, this Korean tradition is really amazing!



Korean Places in Sacramento

Korean American Community Association of Sacramento



For nearly 30 years, the Korean American Community of Sacramento has been helping recent immigrants with paperwork and counseling. It also assists area residents through language

classes taught by the **Korean School of Sacramento**, located in the same building. The association sponsors community events, like golf tournaments, festivals and the annual Korean Day celebration.

Hours: Mon - Sat, 9am - 5pm; Sun, closed

Handicap Accessible: Yes

Parking: Free lot, On-street: free

Mission: To help recent Korean immigrants with paperwork and through counseling, and to help Korean-Americans learn more about Korean culture.

Hours: Mon - Sat, 9am - 5pm; Sun, closed
3641 S Port Dr. Sacramento, CA 95826

Korean School of Sacramento

The Korean School of Sacramento was originally founded in 1987, but didn't stay open long. The school closed for about two years, but then reopened and has operated continuously ever since.



The school's focus is to teach Korean language and culture to all ages - from preschoolers to adults. The three-hour classes are held each Saturday morning, and one semester of classes costs \$150. Spring and Fall semesters are offered, each lasting four months.

The school is housed in the Sacramento Korean American Education and Culture Center on South Port Drive, just south of Kiefer Boulevard.

Hours: Sat, 9:30am - 12:30pm.

Handicap Accessible: Level entrance

Number of students: 70

Public/Private: Private

Parking: Free lot

Number of faculty: 8

Koreana Plaza Market



The market, located on Olson Drive, opened in 2003 and includes Korean, Eastern European, and Hispanic foods such as fresh fish, shellfish, and specialty seafood, with selections from the San Francisco - Bay Area, Japan, and other Pacific regions. There is a meat market, produce and other imported and domestic goods.

Hours: 8 a.m. - 10 p.m.

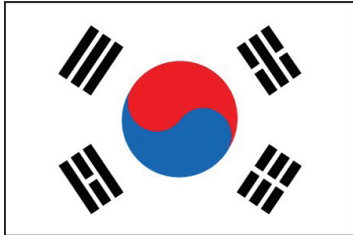
Location: 10971 Olson Dr
Rancho Cordova, CA 95670

Phone.: (916) 853-8000

Nestscape -- Articles from The Web

A Quick Overview of North vs. South Korea

South Korea



Location: Eastern Asia, the southern half of the Korean Peninsula bordering the Sea of Japan and the Yellow Sea

Area: 99,720 sq km (total).

Capital: Seoul

Population: 48,860,500 (July 2012 est.).

Climate: Temperate, with rainfall heavier in summer than winter

Terrain: mostly hills and mountains; wide coastal plains in west and south.

Independence: 15 August 1945 (from Japan)

National holiday: Liberation Day, 15 August (1945)

Chief of state: Park Geun-hye (inauguration 25 February 2013)

Labor force: 25.18 million (2012 est.)

Revenues: \$271.9 billion

Expenditures: \$249.2 billion

Religions: Christian 31.6% (Protestant 24%, Roman Catholic 7.6%), Buddhist 24.2%, other or unknown 0.9%, none 43.3% (2010 survey)

North Korea



Location: Eastern Asia, northern half of the Korean Peninsula bordering the Korea Bay and the Sea of Japan.

Area: 120,538 sq km

Capital: Pyongyang

Population: 24,589,122

Climate: Temperate with rainfall concentrated in summer

Terrain: mostly hills and mountains separated by deep, narrow valleys; coastal plains wide in west, discontinuous in east

Independence: 15 August 1945 (from Japan)

National holiday: Founding of the Democratic People's Republic of Korea (DPRK), 9 September (1948)

Chief of state: Kim Jong Un

Labor force: 12.2 million

Revenues: \$3.2 billion

Expenditures: \$3.3 billion (2007 est.)

Religions: traditionally Buddhist and Confucianist, some Christian and syncretic Chondogyo (Religion of the Heavenly Way)



Why it was so Easy for Korea to Overtake Japan in the Pop Culture Wars



If you dismiss Gangnam Style's popularity as just a freak meme (714 million hits as of this posting), you do so at your own peril. As World Bank President Jim Yong Kim pointed out in a recent interview, Korean rapper Psy is a late-appearing symptom of South Korea's ambition to be the world's pop culture factory. South Korean soap operas, music, and junk food already dominate the Asian cultural scene, and its westward expansion is a foregone conclusion. Case in point: the hit TV show Glee will be performing Gangnam Style on an episode to air in November.

Once, Japanese movies, videogames, and pop music were all the rage. But now, the epicenter of Asian pop culture has moved 700 miles (1000km) westward, from Japan to Korea. And no, it didn't start with Gangnam Style.

As for music revenue, South Korea's upswing goes against the negative trends in Japan and the world as a whole.

Furthermore, from 2010 to 2011, South Korea's video game exports increased 37,7%, according to Korea.net, and foreign rights for Korean films increased 14%, according to the Korean Ministry of Culture, Sports, and Tourism. Not too shabby, considering that South Korea's per capita GDP as of 2011 (\$22,424) is less than half that of Japan (\$45,870).

Japan's pop-culture dominance is hurting, and not just in music. Sanrio, the Japanese company that invented Hello Kitty, had a sales slump from 1999 to 2010 and is trying to bring in new characters to reduce its reliance on Hello Kitty. The Japanese film industry suffered greatly from the decline of Anime. As

for the once dominant videogaming industry—well, it's not a good sign when one of Japan's top game designers (Keiji Inafune, creator of Mega Man) announces, "Our game industry is finished."

Why is Japan's cultural influence waning? One might argue it was always on shaky ground to begin with. As early as 1891, Oscar Wilde wrote in *The Decay of Lying*, "The whole of Japan is a pure invention.... There is no such country, there are no such people." In other words, the West had exoticized Japan to the point that it ceased to be a real place. Thus, although cultural trends infiltrated the West, it was to a limited extent and in erratic spurts: Karate, Manga, Anime, Hello Kitty.



South Korea is ready to rush in where Japan now fears to tread. There are a number of reasons why South Korea's ambitions to be the world's pop culture factory are not totally crazy: These days, Japan makes stuff mostly for Japan.

- Korean culture is puritanical—and for global spread, that's a good thing
- Because Americans are seen as the heroes of the Korean War, South Korea has been closely influenced by US pop culture. Japan, less so.
- K-pop has already conquered Europe.
- The South Korean recording industry is run like Hyundai and Samsung.
- The Japanese are nutty for Korean pop culture, and have pretty much voluntarily ceded the tastemaker role to South Korea.

Such is the power of K-pop !

<http://qz.com/21468/why-it-was-so-easy-for-korea-to-take-over-japan-in-the-pop-culture-wars>

Parrot Warbling



A Korean Perspective

→ *What kind of Korean food should people try?*

Non-Koreans should try bulgogi & chopchae (a mixed vegetable & noodle dish), and if they like spicy, they'll love Kimchi.

→ *What is a good Korean restaurant in Sacramento?*

The best Korean restaurants in Sacramento are found on Folsom Blvd. The 3 best restaurants are *Modurang*, *Korea House*, and *Sonamul*.

→ *What is the best place to buy Korean groceries?*

Koreana Plaza is the best because it's bigger, but *SMILE* market on Bradshaw is more authentic.

→ *What are 2 must see places in Korea?*

1. Kyoungbuk Palace in Seoul has beautiful gardens and shares the history of Korea.
2. Kyungju is the best city to visit and is home to Kyungsanbukdo, a UNESCO Heritage Site.

→ *What are 2 modern places to visit with teenagers?*

1. Yongin Everland (A large amusement park like 6 flags Marine World in Vallejo).
2. Seoul's 63 Building. (Once the tallest building in Asia.)

→ *What are 10 things that Americans should know about Korea or Koreans?*

1. South Korea & North Korea are very small, especially as compared to America.
2. Koreans love to sing and visit singing rooms (NoRaeBangs) with their families & friends.
3. Education in Korea is mostly based on memorizing information.

4. Women in South Korea are well respected and have power.
5. South Korea has a vibrant economy, and is no longer a developing country.
6. Koreans do not all look the same.
7. Korea is often overshadowed by China & Japan.
8. South Koreans work & go to school 6 days a week (M-Sat.)
9. Koreans do not like public displays of affection.
10. Koreans love to laugh.

*Answers based on interviews of a few Korean immigrants at ARC.

Beak Speak

Tidbits on Korean Language



1. **Write Family name first, followed by first name.**

Ex: *Moon, Ji Min*
Family name (Last Name) Moon
First Name: Ji Min

2. **First names follow through each generation.**

Ex: *Older Brother: Sung Hoon*
Middle Brother: Sung Kwon
Younger Sister: Sung Min
Cousin: Sung Hae

3. **Korean Sentence Structure:**

Ex. A: **Hwachangshil odisaeyo?**
Bathroom where is it (polite marker)?
 Where is the bathroom?

Ex. B: **Hwachangshil chogiaeyo.**
Bathroom there it is (polite marker).
 The bathroom is over there.

Some More Parrot Fun Stuff

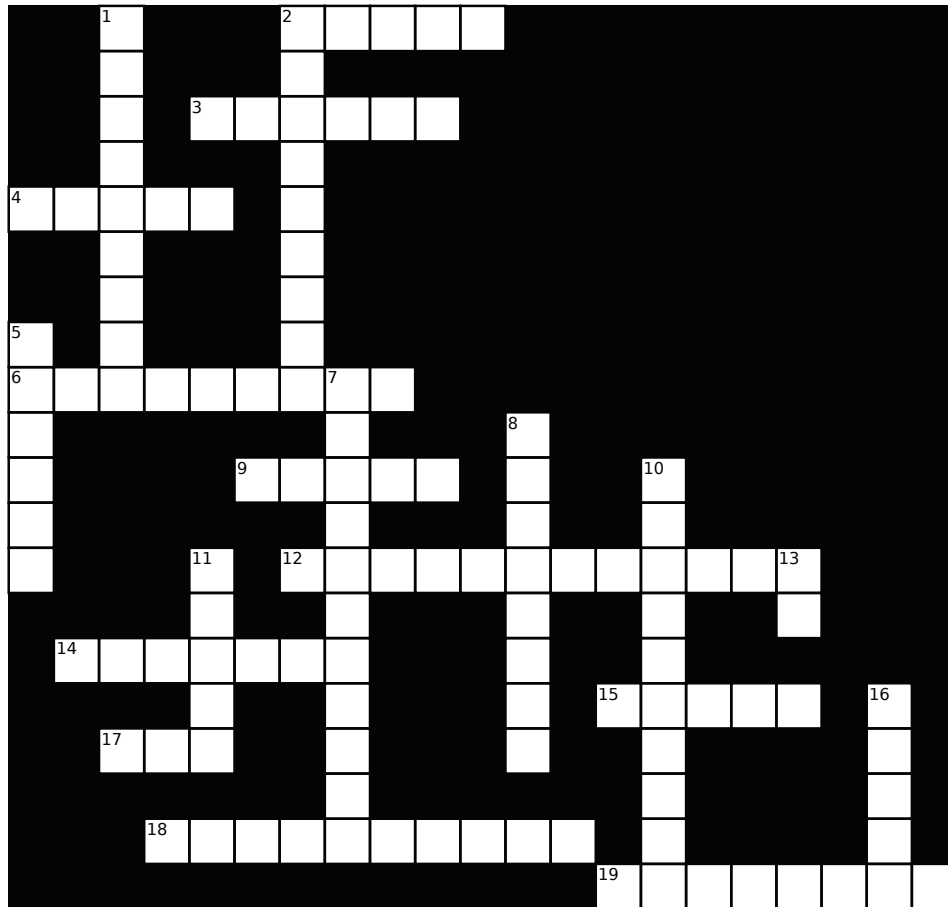
South Korean Cities Word Search

For anyone studying the history or language of Korea, this word search is a great way to learn about the cities located in Korea. Many large cities in Korea are included.

D	P	X	Q	P	S	U	R	Y	C	V	I	C	V	E	D	I	G	L	P
Y	R	Z	I	K	T	K	O	G	V	G	J	L	E	A	A	W	U	R	V
W	N	D	Z	I	H	C	R	O	O	G	M	F	F	V	P	Z	G	D	F
C	K	P	N	P	P	N	L	P	J	E	H	G	R	K	F	A	R	H	R
G	V	X	T	B	D	P	Q	O	D	V	U	J	X	F	Z	L	U	O	Y
G	Y	D	N	E	V	X	K	C	V	P	R	N	W	N	L	P	O	O	F
F	S	A	A	B	B	Y	F	H	A	J	A	P	I	U	G	O	L	U	S
G	S	D	B	U	I	V	P	E	W	E	N	I	A	J	U	X	P	Z	D
H	A	D	I	S	Y	J	J	O	I	A	A	J	Z	A	Q	Q	N	B	K
G	I	D	J	A	N	S	A	N	K	Y	S	L	E	P	Z	O	P	N	Z
J	K	O	J	N	O	N	I	W	A	J	L	E	R	Y	F	D	I	A	O
Q	K	N	G	A	S	B	I	N	O	W	U	S	O	O	G	U	L	H	Q
O	Q	U	J	N	A	W	G	B	C	Z	U	A	P	N	B	J	H	A	Z
S	O	I	K	U	N	S	O	N	G	H	K	S	O	G	G	E	R	X	Q
A	A	N	S	E	O	N	G	Y	N	E	E	E	N	T	Q	H	I	S	X
J	T	F	U	N	H	B	W	I	R	O	Y	O	X	A	I	C	M	Y	Y
U	Y	X	N	N	C	F	T	Y	U	P	J	X	N	E	R	O	X	P	T
O	Y	L	L	H	K	F	R	L	U	I	B	E	H	K	N	K	Y	L	T
L	J	R	F	I	O	O	S	B	U	V	U	M	A	T	S	D	H	Q	T
A	F	R	M	Q	S	Y	S	H	A	Z	V	L	Y	T	H	E	J	R	W

Seoul	Incheon	Paju
Bupyeong	Ulsan	Pocheon
TaeJon	Ansan	Hwaseong
Kunson	Anseong	Sokcho
Osan	Gwanju	Yangson
Suwon	Pyongtaek	ChejuDo
Busan	Uijongbu	

South Korea Crossword Puzzle

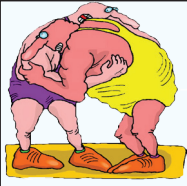


- | Across | Down |
|--|--|
| 2 These were hunted close to extinction for their furs | 1 This sea borders South Korea on the west |
| 3 A traditional Korean dish | 2 The climate of South Korea |
| 4 The capital of South Korea | 5 A traditional costume worn during traditional celebrations |
| 6 What most South Koreans live in | 7 The country to the north of South Korea |
| 9 A form of traditional wrestling where you hold on to a cloth tied around your opponent | 8 A sport that South Korea is the most successful Asian country at |
| 12 The most practiced religion in South Korea | 10 A type of traditional liquor that many families make |
| 14 A three day holiday; a harvest festival celebrating a good harvest | 11 The second largest city |
| 15 There are 10 of these in Hangul | 13 A Korean mattress used in place of a bed |
| 17 The South Korean currency | 16 The US is the top importer of this popular food |
| 18 A type of duck native to South Korea | |
| 19 Used in many side dishes | |

Logo Game

Which one of the logos shown below belongs to a South Korean company?





Grappling with Grammar

Past Perfect, Function

The past perfect refers to a time earlier than before now. It is used to make it clear that one event happened before another in the past. It does not matter which event is mentioned first - the tense makes it clear which one happened first.

In these examples, Event A is the first or earliest event, Event B is the second or latest event:

John had gone out (event A)	when I arrived in the office (event B)
I had saved my document (event A)	before the computer crashed (event B)
When they arrived (event B)	we had already started cooking (event A)
He was very tired (event B)	because he hadn't slept well (event A)

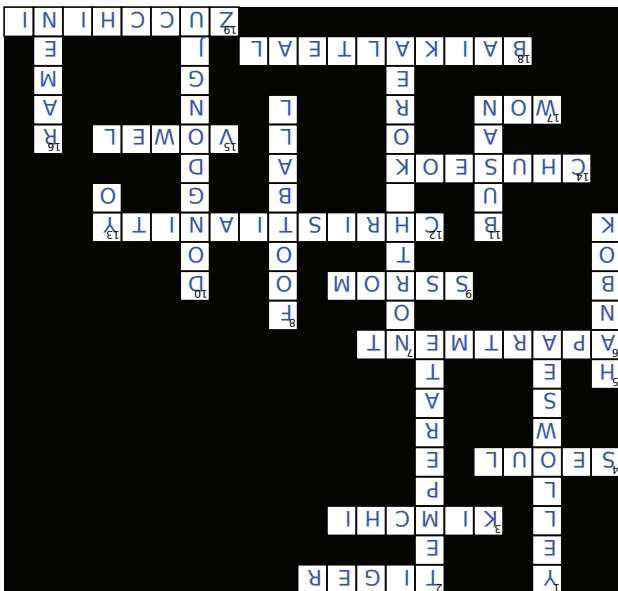
Past Perfect + Just

'Just' is used with the past perfect to refer to an event that was only a short time earlier than before now, e.g.

- The train had just left when I arrived at the station.
- She had just left the room when the police arrived.
- I had just put the washing out when it started to rain.

http://www.edufind.com/english/grammar/past_perfect.php

Solutions to crossword on page 12



Beside a Chrysanthemum

For one chrysanthemum to bloom
a nightingale has sobbed since
spring, perhaps.

For one chrysanthemum to bloom
thunder has pealed in dark clouds,
perhaps.

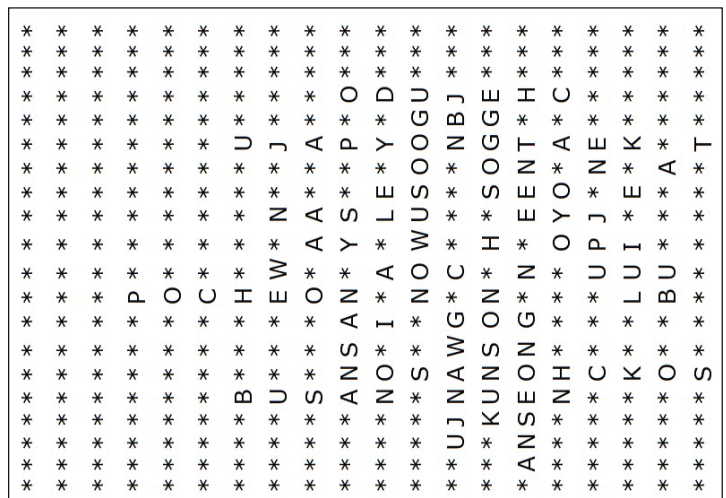
Flower! Like my sister standing
at her mirror, just back
from far away, far away byways of
youth, where she was racked with
longing and lack:

Last night's frost came down
to bid your yellow petals bloom,
perhaps, while I could not get to
sleep.

Midang, So Chong Ju

Logo Answer: Samsung

Solutions to wordsearch on page 11



Korean Meal

Korean food is becoming more popular in America and around the world. Korean food is healthy. A typical Korean meal consists of rice, soup, protein, and panchan (side dishes) that are usually all brought to the table at the same time. Dessert in Korea is typically fresh fruit and coffee. Most families in Korea will eat simple daily meals of rice, kimchi and soup for breakfast, lunch and dinner. However, when inviting people to their house for dinner or celebrating a holiday, families typically serve many dishes. Below you will find the recipes to make a spectacular meal to impress your family and friends when they are invited to your house for dinner.



<http://www.beyondkimchee.com/>

Kimchi, the easy version (mak-kimchi)

Ingredients:

- 1 head (1.5 lb or 1.5 kg) Korean Napa cabbage, sliced into 1.5-2" (smaller at stem part)
- 8 cups water
- 1 1/4 cup Korean coarse sea salt
- 1 Asian leek or onion, thinly sliced 1 bunch green onion, sliced into 2" long

For the quick seafood stock:

- 5-6 dried anchovies
- 3-4 whole shelled small shrimps
- 2 cups water

For the Kimchi filling:

- 1/2 onion, diced
- 5 cloves garlic
- 1" small piece of ginger, diced
- 1/2 sweet apple, peeled and diced
- 1/3 cup cooked white rice
- 2/3 cup Korean chili flakes
- 3 tablespoon Korean anchovy sauce
- 2 tablespoon salted shrimp
- 2 tablespoon sugar



Preparation:

1. Dissolve the coarse sea salt with the water in a very large shallow mixing bowl or in the sink. Add the cabbage slices and toss to mix. Press top so the solution will sip through the cabbage.
2. Soak the cabbage for 1 hour in the solution, toss so the top side will go down to the bottom and let it soak for another 45-60 minutes until the cabbages are well wilted.
3. Meanwhile, make the seafood stock. Combine anchovies and shrimp in the water, bring to boil first, then simmer over low heat for 5 minutes. Let it cool and strain the stock. Reserve 1 cup.
4. Rinse the cabbage 3 times and drain very well. You might need to press the cabbages firmly to remove the extra moisture.
5. To make filling, place onion, garlic, ginger, apple, and rice in a blender. Add the reserved stock and puree until smooth. Transfer the puree into a medium size mixing bowl and add the rest of the filling ingredients, mix well. Let it sit for 10 minutes so the chili flakes will absorb the moisture
6. In a large mixing bowl, combine drained cabbage

es, leek(or onion), and green onion. Add 2/3 of kimchi filling first and toss everything very well. You might need to add the rest of the filling if your kimchi doesn't seem to be red enough.

7. Taste your kimchi and adjust seasoning by adding more anchovy sauce or salt. It should taste a little saltier than you would hope for. Transfer your kimchi into the storage container.

8. Pour 1/2 cup of water to the mixing bowl that you made kimchi in, swirl around to wash the filling and pour over to your kimchi.
9. Serve this kimchi on the same day you made to enjoy the fresh taste or let it sit at room temperature for 1 day to ferment, then store in the fridge and consume within the next 1-2 months.

Bulgogi (Korean BBQ)

Ingredients:

- 2 lb (900g) beef rib eye thinly sliced, about 1/8" thick
- 1/2 Asian pear cut up
- 1/2 onion cut up
- 4-5 dried anchovies
- 2 dried sea kelp
- 1 Cup water
- soy sauce marinade
- 7 Tbsp low sodium soy sauce
- 3-4 Tbsp sugar
- 3 cloves garlic finely minced
- 2 Tbsp mirin or rice wine
- 1 Tbsp sesame oil
- 2 tsp toasted sesame seeds
- 1 tsp black pepper freshly ground



Preparation:

1. Place a sheet of paper towel on the cutting board and layer beef slices (in a single layer) without overlapping. Put another paper towel on top and repeat the layering. Cover the top with towel. Let them sit for 10 minutes so the paper towel will absorb some blood.
2. Puree pear and onion in the blender. Filter the puree in the coffee filter to get the clear juice, discard the fibers. Remove the paper from the beef and place the beef in a mixing bowl. Pour

the pear onion juice over and mix well with your hand. Let it sit for 30 minutes in the fridge.

3. Meanwhile make anchovy stock by combining anchovy, sea kelp, and water in a small sauce pan. Boil and simmer for 5 minutes. Remove the pan from heat and cool for 20 minutes. Discard the anchovies and sea kelp, reserve 1/2 cup of stock.

4. Make the soy sauce marinade by combining all the ingredients.

5. Pour stock and soy sauce mixture to the beef and mix everything thoroughly by hand.

6. Let the meat marinate in the fridge overnight or at least 4 hrs. When ready heat skillet over medium-high heat until it gets nicely hot. Do not add any oil.

Place beef and spread to cover the skillet. It will sizzle. Gently stir the meat to cook. You only need to cook for 1 or 2 minutes since the slices are very thin.

7. Remember! Overcooking will make your meat tough. You will see the meat releasing its juice while cooking. Serve your Bulgogi with its juice over rice immediately. Enjoy!
8. Optional: Sauté some onions and mushrooms with a little bit of oil, season with salt and pepper, and use as topping over meat.

Pan Fried Tofu

Ingredients:

- 1 package (18 oz, 510g) firm tofu, drained and rinsed
- couple pinches salt
- 2 Tbsp grape seed oil or canola oil
- 3 Tbsp low sodium soy sauce
- 1 tsp Korean chili flakes
- 1 green onion finely chopped
- 1 garlic finely minced
- 1/2 tsp shrimp powder, optional
- 1 tsp sesame oil
- 1 tsp roasted sesame seeds



Preparation:

1. Place tofu on top of two layers of paper towels over the cutting board. Cut the tofu in half and slice each half into 8 equal slices. This will make total 16 slices, about 3/8" thick each.
2. Spread each slices on the paper towel and sprinkle with a little bit of salt. Let it sit for 5 minutes.
3. Heat your non-stick surface pan over medium heat, add 1 Tbsp of oil first.
4. Press each tofu slices with dry paper towel to remove some moisture and add to the hot pan. Let them sear for 5 minutes until the bottom of the tofu creates golden crust. Flip to the other side, add 1 more Tbsp oil if your pan seems dry. Continue to sear the tofu for another 5 minutes or so until they are done to your liking.
5. You can adjust the time for your preference. 5 minutes on each side will create chewy texture. If you prefer softer texture 2-3 minutes should be enough.
6. To make the sauce, mix soy sauce, chili flakes, green onion, garlic, shrimp powder (optional), sesame oil and sesame seeds in a small mixing bowl. Place tofu slices on the serving platter and drizzle the sauce over. Serve warm with some rice.

Bean Sprout Salad

Ingredients:

- 10oz (300g) Bean sprouts, cleaned
- 1/2t Sea salt or 1t fish sauce
- 1/8t Garlic powder
- 2t Sesame oil
- 2t Sesame seeds
- 2T Green onion, chopped
- A little bit of chili, thinly sliced (optional)



Preparation:

1. Place bean sprouts in a pot with 1/4 cup of water, cover the lid and set your time for 8 minutes.
2. Cook on medium heat first until steam comes out, then turn the heat to low and continue to cook until time is off. Do not open the lid until done.
3. Drain the sprouts in a strainer and let them cool down a bit.
4. Place them in a mixing bowl and add the rest of the ingredients. Toss them well adjusting seasoning as you like.

Korean Spinach

Ingredients:

- 1 bunch spinach
- 2 teaspoon Korean soybean paste (doenjang)
- 2 teaspoon Korean chili paste (gochujang)
- 1 garlic clove, finely minced
- 2 teaspoon sesame oil
- 2 teaspoon sesame seeds

Preparation:

1. Cut off the tips of spinach and clean thoroughly.
2. Boil a pot of water and blanch the spinach for 1 minute.
3. Rinse under cold water and squeeze out making a ball



shape to remove some water.

4. Untangle the spinach in a mixing bowl (cut into a few section if you prefer shorter length)
5. Add the rest of the ingredients into the bowl, using your finger tips smear the doenjang and gochujang pastes together to combine and then toss everything together as you gently massage around the spinach, so that every strand of spinach will get seasoned.
6. Taste and adjust seasoning as you like.

Doenjang Jjigae (the ultimate Korean comfort food)

Ingredients:

- 2 cups rice starch water*
- 6-7 dried anchovies
- 1 piece (3") dried sea kelp
- 2 generous Tbsp Doenjang (soybean paste)
- 1/2 package (4 oz) tofu, cut into 1" cubes
- 1/2 onion diced
- 1/2 zucchini diced
- 1 tsp Korean chili flakes
- 1 garlic clove chopped
- 1 green or red chili sliced
- 1/2 package enoki mushrooms or one handful of any mushrooms sliced

- 1/2 Asian leek or 1 green onion sliced

* rice starch water : rinse rice once with water and drain. Add a 1/2 cup of water again, toss and swirl around the rice for 30 seconds. You will see the water turning into milk-like. Add 2 cups of water and swirl to collect all the starch from the rice. Drain to save the starch water in a bowl.



Preparation:

Bring small 1 qt stone or heavy bottom pot over medium-high heat. Toast the anchovies for 1 minute and pour the rice starch water to the pot. Add the sea kelp and bring to boil and sim-

mer for 5 minutes. Remove the anchovies and sea kelp, discard them.

1. Using a coarse mesh strainer, mash the Doenjang paste into the pot so it gets incorporated with stock. Add onion, zucchini, chili flakes and

let them boil. Add tofu, garlic, chili and cook for 2 minutes.

2. Lastly add Enoki mushrooms and green onion. Remove the pot from heat and serve hot with rice.

Healthy Korean Food -- What Makes Korean Food Healthy

Korean food is well-known globally for being spicy, flavourful and delicious. But did you know that Korean cuisine also offers numerous health benefits? Korean cuisine is so healthy that South Korea boasts of an obesity rate of just 3.5 percent. Now, contrast that obesity rate with the likes of the United States (34.4%), the U.K (25%), Mexico (30%) and New Zealand (25%).

Many may attribute such low obesity rate to genetics of Asians in comparison with Caucasians - the latter being bigger in build than the former etc. - but that's not true either. Koreans are healthier than many people largely because of their diet, proof of which is the Cambridge World History of Food's report that the average Korean meal contains 13 percent less fat than those found in the diets of Americans and Europeans.

Aside from the fact that Korean food lends itself well to a non-obese population, it also offers many other health benefits. Here are a few of them when one adopts the Korean mindset to food and Korean cuisine itself:

- Lower risks for cardiovascular diseases like hypertension as well as neurological illnesses like strokes and dementia
- Lower risks for certain types of cancer because of the anti-carcinogenic properties of vegetables
- Stronger internal organs especially the liver and the kidneys

- Better digestion because of increased appetite for easily digestible food
- Stronger bones due to the presence of isoflavones in beans and mushrooms
- Healthier skin since there are lesser amounts of preservatives



A discussion on the health benefits of Korean cuisine will not be complete without mention of kimchi, a traditional spicy Korean condiment served from morning till night in virtually all dishes. It is known to improve the circulatory system because of the garlic, fish paste and chilli as its main ingredients.

It's not just food which makes the Korean diet so healthy, South Koreans also gain a lot of health benefits from the drinks that they consume, the teas such as green and ginseng are full of anti-oxidants and aide the bodies systems while drinks containing barley like Shik-Hye and Barley tea, help the digestive system.

Adopting a Korean diet could help improve your health, help you loose weight, prevent diseases and improve your general well being, as the Korean wave continues to gather steam and spread around the world, don't miss out of one of the worlds most interesting cultures.

<http://www.easykoreanfood.com/Healthy-Korean-Food.html>

Granny Noetal

Dear Granny Noetal,

Why isn't there more ESL summer classes? I'm in a hurry to get through these boring classes so I can take real classes. I wanna go fast so I can start making some real money. So wats up wid dat?

Ernst Schnell

Dear Ernst,

Get real. First of all, from a boring ESL Writing class, you may learn that "wan-na" is not quite a word in written English "wats up wid dat" is best left for "chillin'" with your friends. Some day, when Granny is gone, those "words" may be acceptable, but for the time being you have to recognize that particular language goes with particular situations. From one of your boring ESL Reading and Vocabulary classes, you may learn such time-hon-



ored phrases as "Haste makes waste" and "Rome wasn't built in a day." These little tidbits advise us to slow down and do a good job. Patience. There is plenty of time to earn some "real" money. As for "real" classes, I suppose you refer to classes in which you are not reminded that proper English is important. Good luck. In all classes, instructors expect you to have command of standard English so that ideas can be discussed and communicated. Finally, in a boring ESL Listening/Speaking class one learns to be a good listener and a good speaker. People who listen patiently and speak slowly often are right up there earning some cool cash and enjoying some major "bling-bling". So, Mr. Schell, take your time, do a good job, and be part of making your classes interesting and exciting for other people such as classmates and even for your teachers. You'll find that your boring ESL classes will go by quickly and then you'll miss them. Good luck!

Granny

Korean Trivia

1. Korean taxis are colored coded

Korean taxis are colored coded. Each color is an indicator of the type of services they offer.

2. Unlucky # 4

One Korean superstition is the absence of the 4th floor in most of their buildings.

3. Shopping! Shopping!

South Korea boasts some of the biggest shopping malls in the world, in fact, some of the malls are bigger than a European town.

4. It is legal to drink in public

Public drinking is permissible and people like to sit outside in parks or tables to drink with friends.

5. SNUPPY is alive!

Heard about Snuppy? Yes, the first cloned dog in the world was "manufactured" at Seoul National University.

6. Personality = Blood type

Koreans use their blood type to figure out a person's personality.

7. Seoul: 3rd largest city in the World!!

22,547,000 people live here.

8. Korean dramas are a hit in the US

More than 10 million viewers in the US enjoy dramas such as "Wedding", "Coffee Prince", and "Full House".

9. K-Pop Top Groups

Take a listen to *Girls Generation*, *Super Junior*, and *Big Bang*. All are available on iTunes.

10. # 1 Honeymoon Spot

Visit *JeJu Island!* A Volcanic Island!

