

KIMCHI MAKING FOR A TASTE OF KOREA

In order to sample Korean culture, a Korean professor, Joh Tae Soon, teaching at the Japanese Department taught her students how to make kimchi, a fermented dish made of some selected vegetables that is served at nearly every meal in Korea. She demonstrated this traditional recipe at Chueh Hsuan Chinese Garden last Thursday (Dec 10) with authentic sauce needed for the vegetables. She also prepared other traditional dishes for participants to savor. Students who attended the class were impressed by her dedication of bringing foreign culture to their doorstep. A cultural lesson aside, Chen Shun Pin, a senior from the Department of Economics who was one of the participants, claimed that she finally knew how make a dish she could show off to her friends. (~Ying-hsueh Hu)

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Students roll up their sleeves and learn how to make kimchi, a favorite and most well-known dish in Korea