

Kimchi Festival

San Antonio's Inaugural Kimchi Festival

October 22, 2011
University of Texas at San Antonio

Korean Food and Cultural Fair



Facts about Korea

- Korea is Asia's third largest economy
- Korea is the world's 15th largest economy
- The population of Korea is 48 million (twice as many as Texas)
- The size of Korea is about 1/7 of that of Texas
- Korea is the world's number one ship builder
- Korea is the world's number one Dram builder
- Korea is the world's number one LCD maker
- Korea is the world's number two mobile phone maker
- Korea is the world's number five steel producer

Celebrate Korea!



On Saturday, October 22, 2011, the East Asia Institute (EAI) hosted San Antonio's Inaugural Kimchi Festival. This event was made possible through collaboration with the Korean American Association of San Antonio (KAASA) and the Consulate General of the Republic of Korea in Houston. This celebration of Korean food and culture was attended by over 400 people.

The festivities began at 2:00 p.m. and guests were invited to visit booths that had been set up by both the East Asia Institute and the Korean American Association of San Antonio. Through games, arts and craft activities, and short presentations, the participants were able to gain insight into Korean culture. Many were attracted to the craft booths where they made Korean fans with colorful feathers, Korean and American flag ornaments, and



Above: Changgong Drum Dance
Left: Korean paper folding



San Antonio's Inaugural Kimchi Festival:

Food tasting, art and craft activities, presentations, games, drum and dance performances and more...

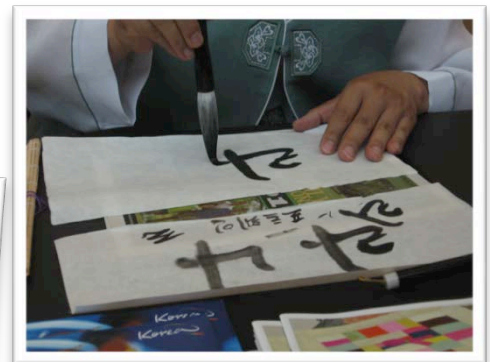
participated in Korean paper folding. Korean chess and the *Yut* (four-stick game) booths were also surrounded by participants of all ages.

The Korean trivia game on geography, history, society, economy, language and culture attracted many participants as well. Those that answered the questions correctly were able to spin a wheel and get a prize.

The KAASA had booths showcasing the Korean language as well as calligraphy. There was also an informational booth that covered the Teach and Learn in Korea Program (TaLK) and English Program in Korea (EPIK), through which English-speaking students are able to teach English in Korea. One booth

featured UNESCO World Heritage Sites in Korea as well.

After spending time enjoying the fair, guests were invited to the Denman Room to hear the opening remarks. Julius Gribou, Executive Vice Provost of UTSA, was the first to speak. He introduced the Kimchi Festival and talked about the international community of



"Global education is the key to success in today's political, business and academic world. UTSA is pleased to be part of the Kimchi Festival to help promote awareness on Korea, its society and culture."

-Julius Gribou, Executive Vice Provost and Senior International Officer



UTSA along with the ties that university shares with Korea.

The next to speak was Shahrzad Dowlathshahi, Chief of Protocol for the City of San Antonio. She spoke not only about the growing population of Koreans in San Antonio, but also the sister city relationship with Gwangju, located in South Korea.

Afterwards, Jai Hun Yang, M.D. and President of the Korean American Association of San Antonio took up the mic to speak about different types of Kimchi and the health benefits that Kimchi provides.

Finally, Consul Young-Ho Son of the Consulate General of the Republic of Korea in Houston welcomed the guests and made a short presentation on Korea. He discussed a few basics facts about South Korea and divulged into the economic ties the country has with the United States, and more specifically, with Texas. Additionally, he spoke about a few famous Koreans, such as Michelle Wie, the famous golfer and the Korean pop music group, Wondergirls.

Once all of the welcoming remarks were finished, it was time for the performances to

begin. To kick off this portion of the festivities, The San Antonio Korean Community School preformed the Traditional Korean way of greeting. This performance taught the audience a few simple greetings that are still used today.

Next up was the *Changgo* Dance, presented by the Korean American Culture Center of San Antonio. The *Changgo* is an hourglass shaped drum that is the most widely played of all Korean instruments. One side has a bass sound called *Kung Pjon*, while the opposite side is higher in pitch and is called *Cha Pjon*. Both sides are tunable in relation to each other. Two different kinds of mallets produce a variety of sounds that give the impression that a few different drums are being played simultaneously.

Since the *Changgo* is quite light in weight, it is effortless to carry and dance with. This seamlessly transitioned to the *Modumbuk* Korean dance performance. *Modumbuk* is a barrel shaped drum with a round wooden body. Both sides of the drum are covered and the performer can

From top: Julius Gribou, UTSA; Sherry Dowlathshahi, City of San Antonio; Dr. Jai Hun Yang, Korean American Association of San Antonio; Consul Son, Consulate General of the Republic of Korea in Houston; *Changgo* Dance performance



Changgo, Modumbuk and the Korean Fan Dance fill the Denman Room with sound, music and movements

hit it using either drumsticks or their bare hand. Unlike the *Changgo*, however, the *Modumbuk* is usually placed on top of a stand and is played from either a standing or sitting position. A person can play multiple *Modumbuk* if he or she chooses to. This performance was also provided by the Korean American Culture Center of San Antonio (KACC-SA).

After both drum demonstrations, KACC-SA introduced the fan dance. This particular style is one of the most popular and appealing Korean folk dances. The dance is usually performed by a group of females with folding fans that have feathers at the end. The dancers open and close the fans to a folding rhythm. The climax is when the dancers form a big fluttering flower. The dancers wear colorful costumes similar to those once worn by dancers of the royal court.

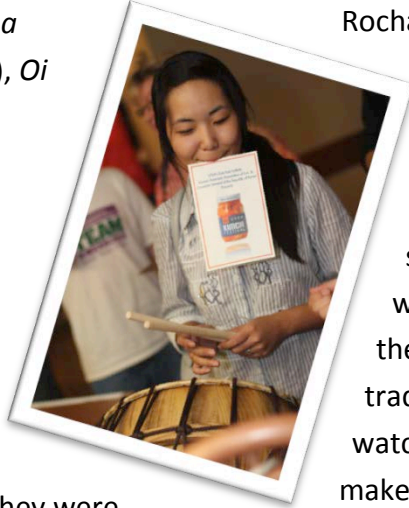
The final performance of the day was a sing-a-long with the traditional Korean song “A Ri Rang” led by B.J. Yang from KAASA. Yang sang it a couple of times with a group of her students

before inviting Korean exchange students from UTSA to go up on stage and sing along with them. She even invited Shahrzad Downlatshahi to join in as well as several other participants from the audience.

When all of the performances were concluded, the Kimchi portion of the event began. In addition to the continuation of the festival and booth activities, the attendees were able to enjoy various Kimchi and Korean food catered by Il Song Garden Restaurant and Koreana Restaurant. The dishes provided were: *Bulgogi* (barbecued beef), *Kimchi Buchim* (Kimchi pancake), *Jap Chae* (stir fried noodles with vegetables), *Miyuk Oie Muchim* (seasoned seaweed with cucumber), *Kongnamul Muchim* (seasoned yellow bean sprout), *Cheongpomuk Muchim* (mung



bean jelly), *Bap* (steamed white rice), *Baechu Kimchi* (spiced fermented Napa cabbage), *Kkakdugi* (spiced cubed radish), *Bak Kimchi* (white kimchi), *Yangbaechu Kimchi* (cabbage kimchi), *Musaengcha* (spiced radish salad), *Oi Kimchi* (cucumber kimchi), *Hopakmuchim* (seasoned squash), and *Ojinged Muchim* (squid).



While the guests enjoyed the delicious food, they were also treated to a Kimchi demonstration sponsored by the Il Song Garden Restaurant. Making Kimchi is a long process. A lot of work has to go into making this popular side dish. The fermenting process alone takes at least two days to complete. Although, most people would agree that the effort is worth the wait.

As the event drew to a close,

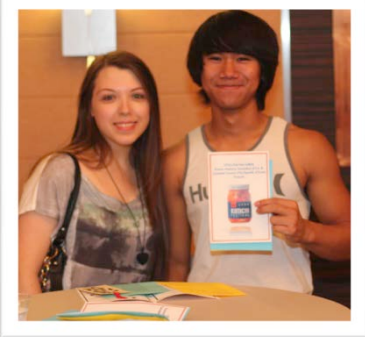
all of the guests seemed very pleased with their experiences. "I thoroughly enjoyed the festival," exclaimed one young participant, adding "I look forward to future events!" Angelika Rocha, a UTSA Grant and

Contract Specialist also attended the festival.

"I had such a wonderful time listening to the speakers, watching the wonderful performers in their colorful, distinct traditional dress," she said. "I watched the film on how to make Kimchi. It was my first time tasting Kimchi and I liked it. The food was delicious!"

UTSA's East Asia Institute is proud to promote awareness, appreciation and understanding of East Asia in the Alamo City. We are looking forward to organizing a bigger Kimchi Festival with KAASA next year, so stay tuned!

UTSA East Asia Institute
<http://www.utsa.edu/eai>
 210.458.4943
 eai@utsa.edu



From top: Korean ceramics, Korean lanterns, singing *A Ri Lang*, Children from the San Antonio Korean Community School, Festival participants

Left: Group photo with Consul Son

