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# Leo Gala Series

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## 2020 Cultural and Public Diplomacy Award



*Dr. Eun-Kyeong Jeong, Commissioner of Korea Disease Control and Prevention Agency (center), Dr. Hong-Koo Lee, Honorary Chairman of Asia Society Korea (top left), H.E. Harry B. Harris Jr., Ambassador of the U.S. Embassy Seoul (top right), H.E. Simon Smith, Ambassador of the British Embassy Seoul (bottom left), and H.E. Philip Turner, Ambassador of New Zealand (bottom right)*

November 24, 2020 – Asia Society Korea honored **Korea Disease Control and Prevention Agency (KDCA)** with Asia Society Korea’s 2020 Cultural and Public Diplomacy Award for their dedicated efforts to achieve transparency amid the pandemic and to show the appreciation for their selfless hard work to save lives during the COVID-19 crisis. **Dr. Eun-Kyeong Jeong**, Commissioner of KDCA, accepted the award on behalf of the agency.

Since the outbreak of the pandemic, the **Korea Centers for Disease Control and Prevention (KCDC)**, now called the **Korea Disease Control and Prevention Agency (KDCA)**, has been in charge of advising South Korea’s disease control guidelines, including strict social distancing, which have been highly praised by the international community. Thanks to their arduous and continuous dedication, South Korea has been regarded as one of the few nations that has kept the spread of the virus under control. To date, there have been less than 30,000 confirmed cases nationwide, and more than 25,000 of those who were infected have recovered. On September 8, 2020, in recognition of its appreciation for their profound performance, the South Korean government promoted the **Korea Centers for Disease Control and Prevention (KCDC)** to the **Korea Disease Control and Prevention Agency (KDCA)**, and appointed Dr. Jeong as its first commissioner. Following her promotion, on September 23, 2020, Commissioner Jeong was selected as one of “the 100 Most Influential People of 2020” by Time magazine.

This year’s awardees were recommended and selected by Asia Society Korea’s 84 [Honorary Ambassador Members](#), and the KDCA was selected with an overwhelming majority. While previous honorees traditionally received their awards at the Leo Gala, Asia Society Korea’s signature annual celebration, this year’s award was presented virtually.

At the ceremony, Asia Society Korea’s Chairman **Mr. Dong-Bin Shin**, Honorary Chairman **Dr. Hong-Koo Lee**, Executive Director **Yvonne Kim**, U.S. Ambassador **H.E. Harry B. Harris Jr.**, British Ambassador **H.E. Simon Smith**, and New Zealand Ambassador **H.E. Philip Turner** were in attendance to present the Award on behalf of Asia Society Korea and its members.

The Asia Society Korea Cultural and Public Diplomacy Award was established in 2011 to honor those individuals and institutions who have brought about truly meaningful impacts and changes in public health, the global economy and social stability, and who are making a inspiring and positive impact across the region.

## 2020 Ambassadors of the Year Award



Won Tae Cho, Chairman of Korean Air, H.E. Abdulla Saif Al Nuaimi, Ambassador of the United Arab Emirates, H.E. Harry B. Harris Jr., Ambassador of the U.S. Embassy Seoul, H.E. Eric Teo Boon Hee, Ambassador of the Republic of Singapore, Mr. Dong-Bin Shin, Chairman of Asia Society Korea, H.E. Simon Smith, Ambassador of the British Embassy Seoul, H.E. Philip Turner, Ambassador of New Zealand, Young Joon Kim, Chairman of Asian University for Women Support Foundation, Yvonne Kim, Executive Director of Asia Society Korea, and Cheol Hong Huh, Vice President of GS Caltex (from left to right)



H.E. Philip Turner, Ambassador of New Zealand (left), and H.E. Eric Teo Boon Hee, Ambassador of the Republic of Singapore (right).



H.E. Abdulla Saif Al Nuaimi, Ambassador of the United Arab Emirates (left), and H.E. Simon Smith, Ambassador of the British Embassy Seoul (right).

December 3, 2020 — Asia Society Korea honored **H.E. Eric Teo Boon Hee**, Ambassador of the Republic of Singapore, and **H.E. Simon Smith**, Ambassador of the British Embassy Seoul, with the **2020 Ambassadors of the Year Award** at the **Leo Gala Year-End Dinner** for their dedication and support to our organization throughout the year.

The two ambassadors were awarded by the previous year's awardees, **H.E. Philip Turner**, Ambassador of New Zealand, and **H.E. Abdulla Saif Al Nuaimi**, Ambassador of the United Arab Emirates. **Mr. Dong-Bin Shin**, Chairman of Asia Society Korea, **Young Joon Kim**, Chairman of Asian University for Women Support Foundation, **H.E. Harry B. Harris Jr.**, Ambassador of the U.S. Embassy Seoul, **Won Tae Cho**, Chairman of Korean Air, **Cheol Hong Huh**, Vice President of GS Caltex, and **Yvonne Kim**, Executive Director of Asia Society Korea, were also present to congratulate the awardees.

The Ambassador of the Year Award was established in 2013 to honor members of the foreign diplomatic community in Korea for their active involvement and support of Asia Society Korea.

# Webinar & Monthly Lecture

## 2020 U.S. Presidential Election Preview: What to Expect in 2020



Victor Cha, Senior Advisor and Korea Chair at Center for Strategic and International Studies (top left), Jiyoon Kim, Senior Research Fellow at the Institute of Democracy and Education (top right), Robert Kelly, Professor at the Pusan National University (bottom left), and Mason Richey, Asia Society Korea's Senior Contributor (bottom right),

September 22, 2020 — Asia Society Korea's Senior Contributor **Mason Richey** spoke with **Victor Cha**, senior advisor and Korea Chair at CSIS, **Robert Kelly**, professor of political science and diplomacy at the Pusan National University, and **Jiyoon Kim**, senior research fellow of the Institute of Democracy and Education, about the U.S. presidential election and its impact on Asian regional affairs before the elections.

## The Effect of COVID-19 on the Korean Economy

October 9, 2020 — Asia Society Korea's Senior Contributor **Mason Richey** talked with **Chong Hoon Park**, head of the Korea Economic Research at the Standard Chartered Bank Korea Limited, and **Victoria Kim**, a Seoul correspondent for the Los Angeles Times, about the impact of COVID-19 on the Korean economy. The two speakers shared their views and prospects on the Korean economy based on their respective fields of expertise.



Victoria Kim, Seoul Correspondent for the Los Angeles Times (left) and Chong Hoon Park, Head Researcher at Standard Chartered Korea (right)

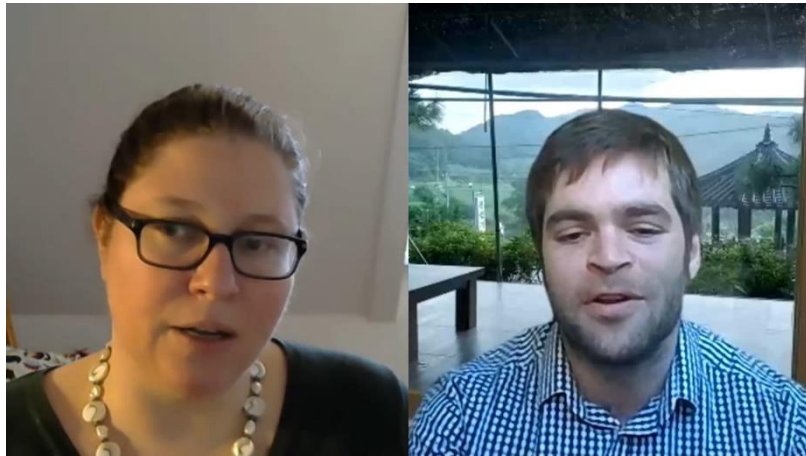
## Korea's Place in the Next Four Years of U.S.-China Relations: A Discussion with Journalists



John Delury, Professor at Yonsei University and Asia 21 Young Leader, (top left), Jung-Ahn Kim, Washington Correspondent for DongA Daily and Channel A TV (top right), Victoria Kim, Seoul Correspondent for the Los Angeles Times (bottom left), and Steven Lee Myers, Beijing Bureau Chief for The New York Times (bottom right)

November 18, 2020 — Asia Society Korea invited three distinguished journalists: **Jung-Ahn Kim**, Washington Correspondent for DongA Daily and Channel A TV, **Victoria Kim**, Seoul correspondent for the Los Angeles Times, and **Steven Lee Myers**, the Beijing bureau chief for The New York Times, to discuss about Korea's future in the next four years of the U.S.-China relations. The three journalists shared their thoughts and insights on the impacts of 2020 U.S. presidential election on Korea and Asia, U.S. foreign policy on Asia under the new administration, and future prospects for South Korea based on the U.S.-China relations. The discussion was moderated by **John Delury**, professor of Chinese Studies at Yonsei University Graduate School of International Studies, Asia 21 Young Leader, and Senior Fellow of the Center on US-China Relations.

## The Open Source Intel Revolution: The Democratization of Imagery Analysis of North Korea



Melissa Hanham, Deputy Director of Open Nuclear Network and Director of Datayo Project at One Earth Future (left) and David Schmerler, Senior Research Associate at Center for Nonproliferation Studies (right)

November 23, 2020 — Asia Society Korea invited two North Korea experts - **Melissa Hanham**, Deputy Director of Open Nuclear Network (ONN) and Director of Datayo Project at One Earth Future, and **David Schmerler**, Senior Research Associate at Center for Nonproliferation Studies (CNS) of Middlebury Institute of International Studies - to talk about the open source intelligence on North Korea. The two distinguished guests have provided presentations of how the open sources are collected, analyzed, and utilized in security policy, especially in nonproliferation engagement. The discussion was moderated by Asia Society Korea's Senior Contributor **Mason Richey**.

## 70 Years Later: Remembering Korean War Veterans



H.E. Harry B. Harris Jr., Ambassador of the U.S. Embassy Seoul (left), ROK Army General (ret.) In-Bum Chun (middle), and H.E. Simon Smith, Ambassador of the British Embassy Seoul (right)

November 25, 2020 — Asia Society Korea had a special Live Webinar session commemorating Korean War Veterans. ROK Army **General (ret.) In-Bum Chun**, **H.E. Harry B. Harris Jr.**, Ambassador of the U.S. Embassy Seoul, and **H.E. Simon Smith**, Ambassador of the British Embassy Seoul, participated in the discussion. **Andrew Salmon**, the Northeast Asia Editor of Asia Times and author of *To the Last Round*, moderated the conversation.

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# Healthy Food of Asia

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## [COVID-19 Special] Beating the COVID-19 Blues with Homemade Kimchi



*H.E. Harry B. Harris Jr., Ambassador of the U.S. Embassy Seoul (left), and Chef “Big Mama” Hye Jung Lee, Korean food specialist and President of Kitchen Story*

December 15, 2020 – Asia Society Korea hosted a special webcast featuring U.S. Ambassador **Harry B. Harris Jr.** and South Korea’s famous food specialist **Hye Jung Lee**, aka “Big Mama.” The pair showcased how to prepare locally-made, authentic kimchi with deep layers of spicy pepper, garlic and ginger flavors. Check out Big Mama’s kimchi recipe — spicy yet smooth, with a delicate crunch — and bring an end to the coronavirus blues. You won’t regret it!

### MAIN INGREDIENT

- 1 Salted Napa Cabbage (cut into 4 pieces)

### KIMCHI PASTE INGREDIENTS

*(Baechuso; Kimchi paste)*

- 2 cups of grated Korean radish
- 1 large Korean radish
- 200g Korean red mustard
- 100g water dropwort or *minari* (optional)
- 10 scallion roots
- 6 tsp minced garlic
- 3 tsp minced ginger
- 70g salted shrimp
- 1/2 cup Korean anchovy sauce
- 1 cup Korean red pepper flakes
- 5 soft persimmons—skin and seeds removed (optional)
- 1 grated Korean pear
- 2 cups grated raw shrimp
- 1/3 cup rinsed oysters
- Salt and sugar

## INSTRUCTIONS

- Rinse the radish and peel the skin. Slice the radish into matchstick shapes—each slice being approximately 6 cm in length and 0.3 cm in width.
- Cut the Korean red mustard, water dropwort (*minari*), and scallions into 4-5 cm pieces.
- Place the grated radish in a large bowl and sprinkle red pepper flakes on it. Then add the water dropwort, red mustard, scallions, grated radish, minced garlic and ginger, anchovy sauce, salted shrimp, soft persimmon, grated Korean pear and raw shrimp—and mix it well. Season the kimchi paste with salt and sugar until it tastes just right.
- Spread the kimchi paste evenly across each leaf of the cabbage and cover it with the outer leaves. Place the kimchi inside a kimchi jar or container.

## PARTICIPANTS

### Hye Jung Lee (Instructor)

Hye Jung Lee is a Korean food specialist and culinary instructor with over 28 years of experience in cooking and culinary research. She first gained recognition in Korea after appearing on a local cooking show in 1993. At the age of 43, she completed her training at the Italian Culinary Institute for Foreigners (ICIF) in Turin, Italy where she picked up the nickname “Big Mama” for her unique style of cooking, which didn’t involve precise measuring of ingredients. Having studied under a master of Korean royal court cuisine, Hwang Hye-sung, she gained nationwide fame in 2004 when she hosted her first solo cooking show, “Big Mama’s Open Kitchen.” Since then, she has served as a guest on dozens of cooking shows both on TV and radio. She also has a number of food businesses ranging from Korean red pepper paste to steamed buns. Currently, she runs a cooking studio called “Kitchen Story” in Kwacheon that she founded with her daughter in 2012.

### H.E. Harry B. Harris Jr.

Ambassador Harry Harris was nominated by President Trump on May 23, 2018 and confirmed by the United States Senate on June 28 as U.S. Ambassador to the Republic of Korea (ROK).

Ambassador Harris commanded the U.S. Pacific Command (USPACOM), now known as the Indo-Pacific Command (INDOPACOM), from May, 2015 to May, 2018. He is the first Asian-American to hold four-star rank in the U.S. Navy and the first to head USPACOM. Prior to USPACOM, he commanded the U.S. Pacific Fleet. Other operational commands include the U.S. 6th Fleet, Striking and Support Forces NATO, Joint Task Force Guantanamo, Patrol and Reconnaissance Wing 1, and Patrol Squadron 46.

From 2011 to 2013, Ambassador Harris served as the representative of the Chairman of the Joint Chiefs of Staff to the Secretary of State. In this role, he traveled to over 80 countries with the Secretary and participated in most of the Secretary’s meetings with foreign leaders. He also served as the U.S. Roadmap Monitor for the Mid-East Peace Process.

Ambassador Harris’ personal decorations include the State Department’s Distinguished Honor Award, the Defense Distinguished Service Medal, three Navy Distinguished Service Medals, three Defense Superior Service Medals, three Legions of Merit, two Bronze Stars, and the Air Medal. He received the Republic of Korea’s Tong-il medal in 2014. He has also been decorated by the governments of Australia, France, Japan, Mongolia, the Philippines, and Singapore.

Ambassador Harris was born in Japan and reared in Tennessee and Florida. He graduated from the U.S. Naval Academy in 1978. He holds master’s degrees from Harvard’s Kennedy School of Government and Georgetown’s School of Foreign Service. He also did post-graduate work at Oxford University and completed the Seminar 21 fellowship at the Massachusetts Institute of Technology.

Ambassador Harris’ father served in the U.S. Navy, and was a veteran of both World War II and the Korean War. He was stationed in Korea and Japan after World War II until he retired in 1958. Harris’ mother was Japanese. She moved to Tennessee with her husband and young son in 1958 and became an American citizen in 1974.

Ambassador Harris is married to Ms. Bruni Bradley, herself a career Naval officer.



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## Asia Society Korea's Top 50 Kimchi Recipes of 2020



Our recent [special webcast](#) featuring U.S. Ambassador H.E. Harry Harris and South Korea's famous food specialist Hye Jung Lee (aka "Big Mama") showcased how to prepare the most authentic Korean kimchi in the face of the COVID-19 lockdown blues. This time around, we plan to go a little further down the kimchi rabbit hole.

Like Chef Lee said in the webcast, the first kimchi was neither red nor spicy. The genesis of this national food dates back 3,000 years, but it wasn't until much later that kimchi gained its signature red color. With over 200 documented types of kimchi out there, the average South Korean consumes a total of about 26 kilograms of various types of kimchi every year. There are even special fridges made just for kimchi.

Prized for its health properties, kimchi has become an iconic dish of Korean cuisine which takes up a huge portion of the standard Korean diet. Our favorite spicy fermented condiment is good for so much more than just eating straight out of the jar — though you can certainly find Koreans doing that regularly. But you'll never fully understand kimchi by eating it as a standalone side dish. When used properly, this uniquely spiced food can be hugely versatile, livening up savory and sweet dishes alike.

So, members of Asia Society Korea handpicked Top 50 Kimchi Recipes for you today. From festive kimchi-making to deliciously spiced army stew and the guilty pleasure of veggie-packed Korean kimchi pancakes, here are 50 kimchi-filled recipes and dishes that will blow your mind away. K-wave? Let's talk about a Kimchi Wave!

Bon appétit!

1. **Baechu (cabbage) kimchi** – Most people who are new to Korean cuisine imagine kimchi to be this hot, red, garlic-laden fermented cabbage in a side dish that is most often served as a side dish. Well, this is the type of kimchi that falls right into the lap of that preconception. When you ask for "kimchi" at a Korean restaurant, this is most likely what you are going to get.
2. **Baek (white) kimchi** – If *baechu* kimchi was the spicy devil on one of your shoulders, the white version is the angel sitting on the other side. The process of making this white kimchi is almost identical to that of its red sibling—but with milder ingredients and no hot pepper flakes.
3. **Kkakdugi (cubed radish kimchi)** – We're back to the taste of fire and fury. This cube kimchi is made of, well, white Korean radishes also known as *mu* cut into tiny cubes. You will oftentimes come across online recipes that tell you the white Korean radish can be replaced with Japanese *daikon*. Don't fall for it. *Kkakdugi* is prepared with nearly the same combination of ingredients as *baechu* kimchi but the cubed radish makes the end product much juicier and gives it a crunchier texture than its cabbage variation.
4. **Chonggak (bachelor/ponytail radish) kimchi** – It's made from *chonggak* radish, which is a smaller-than-usual white radish that comes with a long, green ponytail. The greens are usually left on and eaten together with the white roots. This particular kimchi goes by the cutely coined name of "bachelor radish" because it reminded Korean people of the traditional hairstyle that young unmarried men in ancient Korea used to wear.



5. **Dongchimi (radish water kimchi)** – There’s a certain amount of freshness that comes with using the radish in whole. *Dongchimi* is a high-water mark of that freshness, as it is fermented just like the other varieties of kimchi but with a much shorter maturing period. Also known as radish water kimchi, the clean and clear taste of the watery soup helps balance out the spicy flavors found in Korean cuisine.
6. **Nabak (red water) kimchi** – This may look like a vegetable punch at first sight. It is one of the freshest and prettiest types of kimchi you will see at a Korean restaurant. Think of it as a hotter version of *dongchimi* with a bit of red pepper added for color. It goes tremendously well with grilled and greasy food.
7. **Oi Sobagi (cucumber kimchi)** – This is a refreshing, crisp and spicy variation of kimchi. If you are a fan of pickled cucumbers, this might be the closest thing there is to a Korean pickled cucumber. While people enjoy them most in the summer this kimchi isn’t meant to be stored away for long — only a few days maximum.
8. **Gat (mustard leaf) kimchi** – Disclaimer: Here comes a kimchi that is conspicuously different from the usual variations you’re used to seeing. It’s made from dark green Korean mustard leaves and stems. *Gat* is a nutritious plant that is very popular in Korea. The leaves in their raw form may taste quite pungent and even sharp. *Gat* kimchi accentuates that distinctive flavor by mixing it with anchovy sauce and other common ingredients that go into the making of kimchi.
9. **Bossam (wrapped) kimchi** – The word bossam in Korean literally translates to “wrapped.” Coincidentally, it also happens to be in the name of a popular Korean dish: boiled pork belly wrapped in lettuce leaves. *Bossam*, which often gets abbreviated to *ssam*, is a variation of the kimchi repertoire that originates from Kaesong, North Korea. This is perhaps one of the greatest accompaniments to Korean meat dishes.
10. **Pa (green onion, aka scallion) kimchi** – This is a kimchi delicacy that should be enjoyed in the winter. One popular belief is that the most common *baechu* kimchi is not as tasty as it should be in warmer seasons, mainly because cabbage tastes better in cold weather. Koreans look for different vegetables to make kimchi with during the spring and summer and green onion is one of the best choices among them.
11. **Kongnamul (bean sprout) kimchi** – This is a common dish in southwest region of South Korea known as Jeolla Province as well as in certain parts of North Korea. While South Koreans mainly use fish sauce, North Koreans tend to add mustard and vinegar to the bean sprouts to make the kimchi tangier.
12. **Kkatnip (perilla leaf) kimchi** – This is commonly eaten in the summer. If you like some of the more common forms of Korean kimchi and would like to expand your taste buds, try this one.
13. **Seasoned dried radish strips with kimchi** – This a popular Korean side dish that often appears in a Korean lunch box. The main ingredient is white Korean radishes cut into small pieces and dried in the sun. You can buy the packaged version in Korean grocery stores.
14. **Mugeun-ji (aged kimchi)** – Aged kimchi is just as popular as fresh, unfermented kimchi in Korea. The deep and thick seasoning is evenly mixed in the cabbage, so it’s good to just eat by itself. But if you put it in various dishes like stews, it will provide a deeper, richer flavor.
15. **Braised kimchi** – It is oftentimes enjoyed with pork fillets, a combination that is quite flavorful and delicious. The pungent and sour taste of the kimchi is a good complement to the savory meat.
16. **Kimchi gimbap** – This is a perfect combination of the two things Koreans can’t live without. That’s right. Kimchi and *gimbap*. For Koreans, *gimbap* is often associated with warm and fuzzy memories of picnics and school field trips where *gimbap* is nearly essential. The spicy and crunchy kimchi adds a little zing to pretty much any type of *gimbap* out there.
17. **Kimchi fried rice** – What do you do when you don’t have much in the fridge or don’t feel like cooking a complex meal? Because most Koreans have sour kimchi in the house, kimchi fried rice is the obvious answer for many Koreans.
18. **Roasted with meat** – Roast sour kimchi with heavy meats. This will help lighten up the flavor with a spicy punch.
19. **Kimchi jjigae (stew)** – This stew is perfect for well-fermented kimchi. It’s one of the most beloved dishes in Korea.
20. **Tuna kimchi jjigae**
21. **Pacific saury kimchi jjigae**
22. **Pork kimchi jjigae**
23. **Kimchi jeon (pancake)** – This kimchi pancake provides a nice kick to the palate thanks to the pungent flavor of kimchi. No maple syrup is needed here.
24. **Kimchi noodle pancakes** – Add noodles to the kimchi pancake, which will add another layer of flavor to the dish.

25. **Braised dishes** – Add well-fermented kimchi to braised beef short ribs or fish. The savory tenderness of the braised meat and fish will complement the extra tanginess of the sour kimchi.
26. **Kimchi soondubu (soft tofu) stew** – Add a tangy kick to soft tofu with spicy kimchi and make a stew out of them. Sour kimchi will add a delicious crunchy texture that will complement the soft tofu.
27. **Kimchi mandu (dumpling)** – Sour kimchi is a perfect dumpling filler. You could steam, boil, fry and/or pan-fry them.
28. **Kimchi mandu in broth**
29. **Albap (Hot-pot rice with fish roe)** – Top off your *albap* with some sour kimchi. The mixed veggie and fish egg rice dish has a multitude of textures and flavors that could be a perfect match for the spicy condiment.
30. **Toppings** – Kimchi makes a yummy topping for pretty much anything. Chop it finely and sauté it with butter. You might never ask for ketchup ever again.
31. **Spicy kimchi slaw** – This is a Korean version of coleslaw. Instead of your typical cabbage coleslaw there is whipped, airy kimchi dressing in it.
32. **Kimchi udon** – The powerful combination of *gochujang* and kimchi will produce a ballad of flavors quite mesmerizing in this *udon* recipe. Scallions go well with the dish.
33. **Samkim (Korean BBQ and kimchi)** – *Samgyeopsal* (pork belly) is one of the must-eats in South Korea. If you want to take this culinary delight to the next level, wrap the pork belly with kimchi and eat it in one mouthful, letting the juices dribble down your throat.
34. **Samhap** – *Samhap* translates to ‘three tastes’ which is typically consisted of *honge* (fermented skate), steamed pork belly, and over-ripe kimchi. The texture of the pork and smell of kimchi are supposed to hide the presence of the fermented fish — but certainly not to complete success. Disclaimer: This is not for the faint-hearted foodie.
35. **Kimchi miso soup** – It might be more common to have the miso soup without the kimchi. But if you like your soup extra spicy, add a bit of *gochujang* (Korean hot pepper paste) or even just a tiny bit of kimchi juice for that additional kick.
36. **Kimchi ramen** – This is one of the speediest, least traditional—but still delicious—culinary delights. Because you can never go wrong when combining *ramen* and kimchi hand in hand.
37. **Tofu kimchi** – It’s a popular Korean dish consisting of tofu and fried kimchi. It is most often served with fried pork.
38. **Kimchi jumeok-bap (rice balls)** – This is one of the simplest yet popular kimchi dish out there. Just put together some kimchi, *gochujang*, the stuffing of your choice, and some cooked rice. Roll them up into a rice ball. There’s your perfect picnic food.
39. **Kimchi congee** – *Congee*, a savory rice porridge, works for any meal. But so does kimchi, which makes them a perfect match for each other.
40. **Spicy cold kimchi noodles** – There’s no better way to beat the hot summer weather than enjoying addictively spicy cold noodles. Buckwheat noodles loaded with kimchi will be covered with that sweet, spicy and tangy sauce.
41. **Bibim guksu** – This is a traditional Korean noodle dish that will wake up your palate. This light soba noodle salad is loaded with leafy greens and a good amount of kimchi. The crushed ice cubes on top keep the food chilled no matter the heat index.
42. **Sautéed kimchi** – Here’s a nice alternative to the raw version and it goes well with anything.
43. **Kimchi deopbap (rice bowl)** – It’s a common way to transform your aged pungent kimchi into a side or main dish.
44. **Kimchi pizza** – You might be surprised to find out how well kimchi goes with pizza. The key is in the balance.
45. **Kimchi burger** - This is a hamburger which includes kimchi as its main ingredient. You will see popular burger joints in South Korea serving kimchi burger from time to time.
46. **Kimchi, chicken and cabbage stir-fry** – You can never go wrong with kimchi, chicken and cabbage cooked together.
47. **Bibimbap (mixed rice with vegetables) with kimchi**
48. **Instant kimchi** – Made with greens and mung bean sprouts
49. **Kimchi as a condiment**
50. **Budae jjigae (army stew)** – Some Korean dishes have a sad history behind them. Army stew was first concocted using various scrounged or smuggled canned foods that came from the U.S. army bases shortly after the armistice that ended the Korean War. While the dish was born out of the post-war impoverishment, the food continues to be popular to this day.

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# Ambassador Interviews

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## Interview with H.E. Mumtaz Zahra Baloch Ambassador of the Islamic Republic of Pakistan

**Pakistan and Korea have been collaborating in the energy sector, especially with respect to renewable energy. The Country Partnership Strategy also notes the energy sector as one of the core areas of cooperation. What has been done so far and what can we expect in the future?**

Pakistan and the Republic of Korea have a robust partnership in the energy sector. Korean companies are engaged in developing several hydropower projects in Pakistan. Some of these projects are complete and have started power generation. Others are at different stages of development. A few other projects are under discussion between the two sides. Pakistan has a very good experience with Korean companies which have demonstrated a high degree of professionalism in developing high quality projects. We hope this cooperation will continue.

**Your academic background in physics is unusual for a diplomat. Could you tell us about how your understanding of hard sciences has impacted your career in foreign policy?**

Although I have a background in Physics, over time I have developed a deep interest in international law and politics. I also had the opportunities to deepen my understanding in these areas when I pursued studies in European Studies, International Law and International Relations.

This diverse academic background has helped me grow into the job of a diplomat. Having a science background came particularly useful when I was dealing with nuclear security and non-proliferation issues. It has also helped me bring a unique perspective on complex issues which is generally appreciated.

That is why, in Pakistan individuals of diverse background are encouraged to apply for civil service jobs. In the foreign service of Pakistan, we have several engineers, doctors and physicists apart from those with the usual background in law, political science and international relations. This diversity of backgrounds enriches the debate on policy issues which is critical in responding to the complex foreign policy challenges faced by Pakistan.

**Korea-Pakistan trade has been increasingly active in the past few years and has remained relatively stable amid the COVID-19 pandemic. Since arriving in Korea, your meetings with institutions such as KOICA and KOIMA are noteworthy. Could you discuss your future plans for bilateral cooperation?**

Pakistan and Korea have a multidimensional relationship rooted in our decades long bonds of friendship. Bilateral trade and investment are an important pillar of this relationship.

There is enormous potential of bilateral trade between Pakistan and the Republic of Korea. The two sides have made a study to explore the bilateral trade potential and found that because of complementarity of our economies, both countries can benefit a great deal from enhanced economic exchanges including possible arrangements for preferential trade.

The challenge is to encourage business community of both countries to explore each other's market. Pakistan is a market of 220 million people which offers attractive opportunities to Korean businessmen. My meetings with Korean companies or with KOTRA, KOICA or KOIMA are part of our effort to further strengthen our bilateral economic cooperation.

**During your recent meeting with Won Haeng, President of the Jogye Order, you mentioned a documentary on Gandhara art and Buddhist artifacts. Could you elaborate on the documentary and share your thoughts on further efforts that could be made for sharing cultural assets?**

Gandhara civilization rooted in the northwest of Pakistan was the cradle of Buddhism from 6th Century BCE to 11th Century CE. It became the source of spread of Buddhism to Tibet and East Asia including Korea. Pakistan and Korea thus have deep Buddhist links.

Monk Maranatha who is credited with introducing Buddhism to Korea belonged to Chota Lahore region in Pakistan. He arrived at the port of Beopsongp0 in Baekje kingdom in 384 CE. Later in the 8th century, monk Hyecho travelled from Silla dynasty in Korea to South Asia, Central Asia and the Middle East in search of Buddhist texts. During this journey he traveled to five Buddhist kingdoms of which three are in today's Pakistan.

In commemoration of these historic and religious links, late last year President Jogye Order headed a delegation of about 80 monks to Pakistan and paid pilgrimage to some of these historic sites. It was a spiritual journey which has caught the imagination of Buddhists in Korea and rest of the world.



H.E. Mumtaz Zahra Baloch, Ambassador of the Islamic Republic of Pakistan, met Won Haeng, President of the Jogye Order, on May 19, 2020. (Photo: courtesy of the Embassy of the Islamic Republic of Pakistan)

We therefore intend to introduce these historic and religious sites widely to encourage more Koreans to travel to Pakistan and see for themselves this rich heritage. We are in discussions with Jogye order to explore various options to promote this incredible connection of Buddhism between our two nations. The COVID situation has delayed some of these projects but we hope these projects will soon come to fruition.

**Last month, headlines in Korea have been covering issues regarding domestic violence and child abuse. Several articles regarding a case of child abuse in Pakistan have also appeared. How is Pakistan combating the issue?**

These issues are a social evil that afflict every society. Pakistan is no exception. Such cases shock the society and our collective conscience. In many cases perpetrators are family friends or people of trust.

The Zainab case was a high-profile case caught the imagination of the entire Pakistani nation. Raped and killed by a neighbor, Zainab's death ignited a campaign to protect children from such incidents. The culprit was tried and later awarded death penalty. But a more significant result was the adoption by "Zainab Alert, Response and Recovery Act 2019" which created an entire new system for protections, recovery and rehabilitation of victims of child abuse.

The #MeToo movement has also reached Pakistan and women are becoming increasingly vocal and the society at large more supportive of their rights. Women March held annually in March has become a national event that attracts women and men from all strata of society, highlights women issues and engenders debate on how we can empower women and promote and protect their rights including through legal and administrative reforms. These days there is an active debate in Pakistan on punishments relating to rape cases. Women are no longer remaining silent on incidents of abuse and have become active participants driving fundamental change in society.

**Unlike governmental and business interactions, there seems to be a deficiency in civil society's involvement in diplomatic relations between the two countries. What are some ways to increase the involvement of the 'third sector' of the two countries' societies?**

The so-called 'Third sector' has a crucial role to play in developing relations between countries and peoples. It helps us understand and appreciate each other and solidify bilateral relations in an effective and far-reaching manner. Promoting interaction between universities, think-tanks, and cultural associations has therefore become an essential aspect of diplomacy today.

We at the Embassy of Pakistan are actively engaged in reaching out to the Korean civil society especially the academia, journalists and think-tank experts. We are working to develop linkages between counterpart associations, women groups as well as student and youth organizations. This includes exchange of delegations and sports teams, cultural exhibitions, research on each other's language, literature and culture and exchange of movies, drama and music. We are also prioritizing collaboration between local government officials who can develop these relations at the grassroots level. In this context, we have recently established Pakistan-Korea Friendship Association involving the civil society to promote friendship and understanding between our two countries. I encourage Korean academia to join the Association.

## Interview with H.E. Hazem M. Fahmy Ambassador of the Arab Republic of Egypt



*H.E. Hazem M. Fahmy,  
Ambassador of the Arab Republic of Egypt*

October 28, 2020 — **Yvonne Kim**, Executive Director of Asia Society Korea, interviewed **H.E. Hazem M. Fahmy**, Ambassador of the Arab Republic of Egypt to the Republic of Korea, about the country's national day and South Korea-Egypt bilateral relations amid the pandemic.

### **H.E. Hazem M. Fahmy**

Ambassador Hazem Fahmy Started his career in 1987 at the Egyptian MFA. He served at the Egyptian mission to the European Union in Brussels (1991-1995), the Foreign Minister's Cabinet (1995-1998), at the Egyptian Permanent Mission to the United Nations (1998-2003).

At the UN, he was elected Vice President for Africa on the Executive Board of UNDP (2001), Vice Chairman for Africa on the Bureau overseeing the preparatory process of the International Conference on Financing for Development ICFFD (Monterrey 2002), and "Rapporteur General" of ICFFD.

He was seconded to the UN Secretariat (2003-2014), at the Financing for Development Office and at the Executive Office of the Secretary General

On the first of July 2014 Ambassador Fahmy was appointed as the first Secretary-General of the Egyptian Agency of Partnership for Development,

He has a B.A. in Economics from the American University in Cairo (1986), a M.A. in Public Administration from Harvard University (1990), a MPhil Economics form the New School University (2007) and a PHD in Economics from the New School University (2011).

## Interview with H.E. Abdulla Saif Al Nuaimi Ambassador of the United Arab Emirates

November 11, 2020 — Asia Society Korea's Executive Director **Yvonne Kim** invited **H.E. Abdulla Saif Al Nuaimi**, Ambassador of the United Arab Emirates, to Asia Society Korea's Ambassador Interview Series and discussed UAE's national day and South Korea-UAE relations.



*H.E. Abdulla Saif Al Nuaimi,  
Ambassador of the United Arab Emirates*

### **H.E. Abdulla Saif Al Nuaimi**

After completing several graduate courses in the United States, Ambassador Al Nuaimi has joined the Abu Dhabi Investment Authority (ADIA) as Senior Analyst specializing in the US market. From 1992 to 1997, he was responsible of analyzing US companies for investment opportunities and preparing recommendations for selling and buying shares. In 1997, Al Nuaimi was seconded to the Privatization Committee for the Water & Electricity Sector in the Abu Dhabi Emirate, taking on the role of Director of Independent Water and Power Producers Projects (IWPP). As part of his responsibilities, he became the first Emirati to preside over a unique UAE privatization enterprise that aims to produce water and electricity in one integrated project. His success with the project was recognized with a number of awards, including the MENA Energy Sector's coveted Power Personality of the Year for 2014. In 2011, he was appointed as Managing Director of the Abu Dhabi Water and Electricity Authority (ADWEA), where he continued to serve as an advisor till now. In deference to his expertise and leadership in the power and water sectors, he has been nominated as Chairman of the Board for many public and private enterprises including: the Abu Dhabi Distribution Company and Al Ain Distribution Company; the Abu Dhabi Transmission & Dispatch Company (TRANSCO); Abu Dhabi Water and Electricity Company (ADWEC); Al Wathbah Central Services Company; and Taweelah Asia Power Company (TAPCO). He serves and has served as Vice Chairman of the First Energy Bank; The Abu Dhabi National Energy Company; and the International Energy and Water Company, TAQA. In addition, Al Nuaimi has been a board member for Sohar Aluminium Company LLC; the Federal Electricity and Water Authority; Abu Dhabi Sewerage Services Company and Oman Insurance Company. He was a member of the Follow-up UAE President's Initiatives Committee until 2014 and President of the Canadian Emirati Businessmen council. Al Nuaimi was shortlisted for Abu Dhabi Excellence Award, administrative sector (2008/2009). Ambassador Al Nuaimi has been the duty as the UAE Ambassador Extraordinary and Plenipotentiary to the Republic of Korea since December 2016.

## 아시아의 새로운 축 성장하는 아시아-중동간 연대

오바마 (Barack Obama) 행정부가 10년 전 발표한 '아시아로의 중심축 이동' 전략은 전세계, 특히 중동과 아시아를 향한 지정학적 전망의 변화를 일으켰다. 이후 몇 년 동안 새롭게 개편된 미국의 '재균형'이 시행되면서, 또 다른 아시아 중심축의 변화가 이루어졌다. 이번에는 미국과 아시아 파트너들의 관계가 아닌, 유라시아 대륙 양끝의 국가들 간의 통합에 초점이 맞춰진 것이다.

전통적으로 아시아와 중동 모두 미국을 가장 중요한 경제 및 안보 파트너로 여겨왔지만, 이러한 구조는 현재 변화하고 있다. 중국과 중동 국가간의 무역은 에너지 수요 증가에 힘입어 2000년부터 2014년까지 무려 600%나 급증했다.



또한, 걸프 협력 회의 국가에 대한 인도의 수출은 지난 10년 동안 두 배 가까이 늘었다. 앞으로 양 지역 모두 전략적 목표를 달성하기 위해 더더욱 서로를 향해 눈을 돌릴 것이 분명해 보인다.

지난 몇 년간, 몇몇 중요한 사건들을 통해 아시아-중동 관계의 네트워크가 증가하는 추세가 두드러졌다. 2017년 2월 사우디아라비아의 살만 빈 압둘아지즈 (Salman bin Abdulaziz) 국왕은 약 한달동안 아시아 4개국을 방문하며 650억 달러 이상의 경제거래를 예고했다. 그의 방문은 걸프만 국가들이 경제적 현대화와 다양화를 활성화시킬 시장과 파트너를 모색하기 위해 “동쪽을 바라보는” 현상이 늘어났음을 보여주는 가장 확실한 증거라 할 수 있다.

한편 아시아 국가들은 서쪽을 바라보고 있다. 과거 아시아의 경제적 관심사는 믿을 수 있는 에너지 자원을 확보하는 것이 주요했지만, 최근의 관계는 첨단기술, 친환경에너지, 안보, 인프라 개발 등 새로운 분야로 심화 및 다양화되고 있다. 중국은 일대일로(一帶一路) 정책 구상에 맞춰 중동 지역에 대한 투자와 교류를 강화해왔으며, 인도도 나렌드라 모디 (Narendra Modi) 총리의 “Think West” 정책을 통해 걸프 지역, 이스라엘, 이란과의 교류를 두배 증가시켰다.

중동과 아시아의 교류 증가에 대한 잠재적이고 장기적인 시사점은 아직 완벽히 이해하거나 경험하지 못한 수많은 도전 과제와 기회를 제공한다. 이번 아시아소사이어티 정책연구소(ASPI)의 프로젝트는 아시아와 중동 주요국 간 신흥국 유대가 갖는 전략적 의미를 알아보기 위해 기획되었다. 본 프로젝트는 아시아와 중동의 긴밀한 관계를 촉진시키는 중요한 요인과 동향을 파악하고, 이러한 추세가 미국과 해당 지역의 주요국가들에게 미치는 지정학적이고 전략적인 영향을 평가하고자 한다.

본 프로젝트는 인도와 중국을 시작으로 한 일련의 보고서를 통해 네 가지 주요 영역에 걸쳐 개별 국가가 상대 지역과의 진화하는 교류관계를 개략적으로 설명할 것이다.

- 경제 및 에너지 연계: 무역, 투자 및 합작 사업을 통한 상업적 참여.
- 전략적 외교 관계: 지정학적 우선 순위를 기반으로 한 정부의 공식적 참여.
- 안보군사협력: 국방시설과 군사시설 등의 양자간 교류.
- 인적자원 교류: 문화적 참여와 인적, 지적 자산의 흐름.

(아시아소사이어티 정책연구소는 이 외에도 타 국가들에 대한 보고서를 향후 추가적으로 발간할 예정이다.)

## 아시아의 새로운 축

### 대한민국



일제 강점기와 남북전쟁의 피해를 뒤로하고, **박정희** 정권인 1961년부터 1979년까지의 한국은 빠른 산업화를 통해 중동과의 상업적, 전략적 외교관계를 확대해오고 있었다. 한국은 대부분의 중동 국가들과의 외교관계를 냉전시대에 수립했지만, 중동과의 양자협력은 21세기 이후에나 시작되었다. 1970년대와 80년대에는 주로 에너지와 건설 분야에 집중된 협력관계를 유지했다. 시간이 흘러 한국 경제발전의 핵심원으로 석유의 의존도가 높아짐에 따라 중동은 한국에게 더더욱 중요한 지역이 되었다.

세기가 바뀔 무렵, 한국의 역량 증가와 더불어 중동 국가들의 경제 다변화와 분쟁 후 재건을 위한 노력은 더욱더 상호 의존적인 한-중동 관계를 만들었다. 오늘날 서방의 세계화가 후퇴하고 세계 힘의 균형이 급속도로 변화하면서, 지정학적 흐름은 다시 한번 아시아와 중동의 양자간 그리고 지역간 협력을 강화하게 하였다. 그 예로, **오바마 (Barack Obama)** 전 미국 대통령의 '아시아로의 중심축 이동(Pivot to Asia)'이라는 전략과 **트럼프 (Donald Trump)** 대통령의 '미국 우선주의 (America First)' 전략 모두 중동 국가들로 하여금 새로운 파트너를 모색하게 하였고, 아시아의 신흥강국들은 국제적 포용력을 넓힐 필요성을 제기하게 되었다. 중동과 전략적이고 상업적인 유대관계를 넓히기 위한 기초 작업은 비교적 최근인 **노무현** 정부(2003-2008)와 **이명박** 정부(2008-2013)동안 이루어졌다. 이에 따라 2000년대 초중반부터 한-중동 파트너십의 범위는 경제를 넘어 전략적, 외교적, 그리고 민간 유대관계로 확대됐다.

오늘날 한국은 중동과 북아프리카 지역의 18개국과 외교 관계를 맺고 있다. 최근 몇 년간은 한국과 걸프협력회의(Gulf Cooperation Council, GCC) 국가, 이란, 북아프리카 국가 간 고위급 인사 방문 빈도가 높아지면서 한국과 해당 지역과의 관계가 더욱 돈독해졌다. 한국은 혁신적이고 체계적인 역량과 경쟁적인 인적 자원을 통해 중동국가들과의 관계 발전에 더욱 박차를 가했다. 또한, 한국은 국제 원조를 할 수 있는 고소득 국가로서 충분한 물적 자원을 보유하고 있고, 미국의 군사력 평가기관인 글로벌파이어파워(Global Firepower, GFP)가 선정한 잠재적 군사강국 순위에서 6위를 차지하고 있다. 그 결과 한국은 지정학적으로 어려운 위치에 있음에도 불구하고 중강국 지위를 공고히 할 수 있었으며, 동아시아에서는 더 이상 고래싸움에 등 터지는 새우로 여겨지지 않는다.

하지만 오늘날 한국의 중동 외교 정책은 갈림길에 서있다. 내부적 요인과 외부적 요인들이 모두 작용하고 있다. 내부적으로는 **문재인** 정부가 2017년 5월 출범한 이후 한국은 대외정책에 영향을 미칠 주요한 정책적 선택의 기로에 놓였다는 점이다. 문재인 대통령의 탈원전 정책은 여러 논란과 중동과의 원자력 협력에 혼란을 불러일으켰다. 반면 우수한 COVID-19 위기관리는 한국의 공공외교와 소프트파워(Soft Power) 역량을 강화시켰다. 대외적으로는 중동의 지정학적 변동성, 미국의 이란 제재, 아랍의 봄(Arab Spring) 이후 중동국가들의 정치적, 경제적 전환 등이 미칠 영향이 한국의 정책입안자들에게 도전과제로 남아있다.



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## 아태지역 무역 재검토: 차기 미 행정부를 위한 TPP 로드맵

웬디 커틀러 (Wendy Cutler), 아시아소사이어티 정책연구소 부소장

미국 대통령 선거 이후 새로운 미 행정부가 지난 정권의 정책이나 재선의 경우 첫 임기 때 고려했던 정책을 다시 돌아보는 것은 심심치 않게 일어나는 일이다. 11월 미대선 이후 반드시 재고해야 하는 정책은 미국이 2016년 11개국과 체결한 무역협정인 환태평양경제동반자협정(Trans-Pacific Partnership; TPP)을 탈퇴했던 사안이다.



Getty Images

최근 들어 아태지역의 정치적 그리고 경제적 중요성이 커지고 중국의 경제모델에 대한 우려의 목소리가 높아지면서 미국의 TPP 참여는 더욱더 설득력을 높였다. 그러나 미국이 기존의 TPP, 혹은 미국을 제외한 나머지 11개국이 최종 확정된 포괄적·점진적 환태평양경제동반자

협정(Comprehensive and Progressive Agreement for Trans-Pacific Partnership; CPTPP)에 가입할 길이 있을까?

아시아소사이어티 정책연구소 부소장인 **웬디 커틀러(Wendy Cutler)**가 작성한 '[아태지역 무역 재검토: 차기 미 행정부를 위한 TPP 로드맵](#)'이라는 제목의 보고서는 미 행정부가 미국 내 상황과 발전을 바탕으로 하여 CPTPP 회원국과 무역을 재개하고 회원국들의 의견을 수렴할 수 있는 방안들을 검토한다. 본 보고서는 누가 대통령직을 맡게 되든지 차기 행정부가 신용을 쌓고 기초작업을 할 수 있는 첫 단계로 세부적인 무역 협상을 추진하는 것을 포함하여 어떻게 CPTPP 가입을 재검토할 수 있을지 구체적인 로드맵을 제안하는 것으로 끝을 맺는다.

**웬디 커틀러(Wendy Cutler)**는 아시아소사이어티 정책연구소(Asia Society Policy Institute, ASPI)의 부소장이다. 그녀는 약 30년간 미국 무역 대표부의 부대표로 활동했던 것을 포함하여 미 정부의 무역 외교관 및 협상가로 근무했다.

## 조 바이든의 외교 정책 - 우리는 무엇을 기대할 수 있을까?

리처드 마우드(Richard Maude), 아시아소사이어티 정책연구소 선임연구원

**조 바이든(Joe Biden)**은 국제주의적 사고방식과 함께 미국의 글로벌 리더십을 새롭게 할 야심찬 의제를 가지고 대통령으로 취임할 것이다. 바이든은 탈 많은 국가주의와 자기 이익만을 중요시하는 **도널드 트럼프 (Donald Trump)** 대통령의 '미국 우선주의(America First)'와는 상반되는 비전을 제시하고 있다.

트럼프 외교정책에 대한 바이든의 비판은 직접적이고 명확하다. 그는 트럼프 행정부가 동맹국들과의 거리를 멀어지게 하였고, 독재자들에게 힘을 실어주었으며, 미국의 소프트 파워의 원천을 "파쇄"했다고 주장한다. 파리협정과 같은 국제협정에서 탈퇴하는 것은 미국의 신뢰도를 손상시켰다. 대중국 정책은 경쟁 없이 대립적이기만 했다.

어떠한 대통령도 외교 정책에만 온전히 집중할 수는 없으며, 이는 바이든도 다르지 않을 것이다. 미국 내에서는 팬데믹과 싸우고 경제를 회복시키는 것이 가장 복잡하고도 최우선적으로 해결해야 할 과제가 될 것이다.

트럼프의 대선 패배가 워싱턴의 정치적 양극화를 끝내지는 못할 것이다. 또한 공화당이 상원을 장악한다면, 바이든은 입법과정을 통해 자신의 의제를 추구할 여지가 현저히 줄어들 것이다.

(불가능하다고 단정 지을 이유는 없지만) 기후변화에 대한 변혁적 정책을 위한 재원은 확보하기 어려울 것이다. 또한 바이든 행정부는 주요 내각 인선에 어려움을 겪을 것이다. 대법원과 관련된 사안이 또 다른 장애요소로 작용할 수도 있다.

국제적으로 바이든 팀은 이전보다 빈곤하고 비열하며 더욱 분열된 세계를 마주할 것이다. 자유주의가 후퇴하고 있고, 민족주의가 부활하고 있으며, 주요 권력 경쟁이 전략적 역동성을 규정한다. 바이든의 외교정책은 이러한 새로운 현실을 반영하지 않으면 실패할 것이다.





조 바이든 (Joe Biden) 미 대통령 당선인, Getty Images

그럼에도 불구하고 바이든과 그의 팀은 그들이 원하는 출발점이 어디인지 알고 있다. 바이든은 미국의 "핵심 가치"를 다시 새롭게 하기 위해 "결단적인 조치"를 취할 것이라며 미국이 다시 한번 모범을 보임으로써 힘을 발휘하도록 할 것이라 말했다. 그는 대통령 임기 초기에 민주주의 국가들간 정상회담을 개최하여 국제 민주주의를 재건하는 것을 대표 의제로 삼고 있다.

기후 변화는 최우선 과제이다. 대통령 당선자는 미국의 접근법에 대한 혁명을 야기하며 "엄청난 규모(epic scale)"의 의지가 필요하다고 주장한다.

바이든 행정부 아래 미국은 파리협정에 재가입하여 2050년까지 순 배출 제로화를 약속할 것이다. (의회에서 주장하고 있는) 민주당의 기후변화 계획은 기후 복원력, 에너지 효율성과 연구 및 혁신에 대한 거대한 투자를 약속한다.

또한, 바이든은 "모든 주요 국가들이 국내 기후 목표 실현 의지를 높일 수 있도록 주도하겠다"고 약속했다. 최근 중국, 일본, 한국이 모두 20세기 중반까지 (중국의 경우 2060년) 순 탄소 배출량 제로를 약속하면서 호주의 기후변화 개선의 지 부족 현상이 갈수록 두드러지고 있다. 바이든은 캔버라에서 그의 국제적인 캠페인을 시작할지도 모른다.

바이든은 미국에 대한 동맹국들의 인식을 회복하고 이러한 협력관계를 중국과의 경쟁과 공동의 국익 증진을 위해 보다 효과적으로 이용하겠다고 약속했다. 바이든 행정부 하의 미국은 세계보건기구(WHO)나 세계무역기구(WTO) 등 트럼프 행정부의 표적이 되었던 다자기구들과 재협상을 벌일 예정이다. 이 모든 것은 호주의 국익에 부합한다.

바이든 행정부는 트럼프의 백악관보다 더 친무역적이고 무역적자에 덜 집착하기를 바라야 한다. 그러나 호주는 신자유주의로의 회귀는 없을 것임을 알아야 한다. 바이든의 캠페인은 미국 중산층의 정치적·경제적 어려움을 바탕으로 만들어졌다. 이는 미국의 보통 일반 가정에 미치는 세계화의 부정적 영향에 대한 현대의 주류적 우려를 반영하고 있으며, 특히 최근 수십 년 동안 무역 경쟁과 자동화에 의한 미국 제조업의 전면적인 감축이 반영되었다.

바이든 행정부는 "공정한 무역", 특히 중국과의 공정 무역을 계속 추구할 것이다. 바이든은 "바이 아메리카" (Buy America)라는 큰 계획을 가지고 있고 혁신과 기술에 대한 많은 투자를 예고했다. 그는 미국의 제조업이 서민 경제의 회복을 촉진할 것으로 보고 있다.

바이든은 미국의 포괄적·점진적 환태평양경제동반자협정(Comprehensive and Progressive Agreement for Trans-Pacific Partnership; CPTPP) 복귀를 위해 아주 미세하게 문을 열어 두었지만, 그의 행정부가 "미국인들이 세계경제에서 성공할 수 있도록 충분한 투자와 지원"을 하기 전까지는 이 문제는 고려되지 않을 것이다.

또한 미국이 현재 형태의 협정에 가입하는 것을 고려할 것 같지는 않다. 바이든 행정부는 CPTPP 회원국들이 노동 및 환경 보호법의 개선과 더 강력한 지적 재산권 규율 등 달갑지 않게 여길지도 모르는 변화를 요청할 것이다. 마지막으로, CPTPP 재가입의 의회 절차는 여전히 어려울 것이다. 바이든 행정부 중기에 부분적인 거래가 가장 좋은 전망일 수 있다.

중국은 바이든 행정부의 가장 큰 외교 정책 과제가 될 것이다. 대중국 정책에 대한 몇 가지 가이드라인은 있을 수 있지만, 다른 어떤 경쟁국들도 아닌 미국이 직면해야 하는 포괄적인 전략은 아직 없다. 이것은 현재진행형으로 앞으로 써야 할 부분이다. 그리고 국제질서와 전략 전문가인 **토마스 라이트(Thomas Wright)** 브루킹스 연구소 (Brookings Institute) 선임연구원이 관찰한 바와 같이, 민주당 중도파 내에서도 중국에 대해 어떻게 할 것인가에 대한 견해차이가 있다.

하지만 몇몇 분명한 사안들도 있다. 첫째로, 정책 선택에 대한 견해는 다를 수 있지만, 중국의 미국의 이익에 대한 도전이 심하다는 것에는 거의 이견이 없다. 바이든은 중국의 강화된 권위주의, 인권 침해, 무역 관행에 대해 특히 강경한 입장을 취해 왔다. 더 단단하고, 더 경쟁적인 관계가 더 지속될 것이다. 이것은 중국 지도자들 또한 예상하는 바이다.

둘째로, 바이든은 미국이 민주주의와 경제 및 기술력에 더 많은 투자를 하고 미국이 동맹국 및 가까운 파트너들과 더 긴밀히 협력한다면 중국의 도전을 더욱 효과적으로 해결할 수 있을 것이라 믿고 있다. 호주는 중국과의 어려운 관계에 있어 조금 더 자유롭게 움직이기를 바라겠지만, 중국이 호주에 가하고 있는 강압적인 경제 보복 등과 같은 몇몇 도전들에 대해서는 미국과 조율된 입장이 도움을 줄 수 있을 것이다.

셋째, 민주당은 중국과 통신선을 유지하고, 군사간 충돌 및 기타 위기상황을 관리하며, 특히 기후 변화에 대한 국제적 의제를 진전시키기 위하여 더욱 경쟁적인 관계 속에서 전략을 모색하고자 한다.

바이든은 (미 재무부의 농장 지원과 더불어) 트럼프의 관세법이 미국 농부들에게 부담을 전가했다며 비판적 논조를 이어왔다. 그는 중국이 따를 것을 기대하며 더욱 세밀한 관세 정책을 펼지도 모른다. 마찬가지로, 중국 회사들이 미국의 5G 네트워크에 진출하지 못하게 하는 것과 같은 레드라인(red-line)에 근본적인 변화는 없지만, 바이든은 트럼프 행정부의 기술 전쟁에 일부 제약을 걸 수도 있다 (주요 투자자인 실리콘 벨리는 이를 바랄 것이다).

특히 인도-태평양 지역에서 미국이 치열하게 중국과 경쟁하되, 합의된 레드라인 안에서 분쟁지점들을 효과적으로 관리한다면, 이는 호주에게 좋은 결과를 안길 수 있을 것이다.

하지만 이러한 미중관계로 발전하는 것은 쉽지 않을 것이다. 미국의 낡은 포용정책이 중국의 행동을 바꾸지 못했듯이, 트럼프 대통령의 무식한 망치질이 더욱 효과적이었다는 사인 또한 없다. 바이든이 직면하고 있는 딜레마는 국내 정책과 외교정책에서 전술적 변화를 고려하기에는 현재 중국의 힘과 자신감, 그리고 서방 민주주의 국가들과의 상호 관계가 중국 내 당의 입장에 영향을 미칠 수 있다는 위협에 대한 집착이 너무나 크다는 것이다.

이는 불안한 공존이 불가능하다는 것을 의미하지는 아니지만, 미국과 동맹국들이 오래동안 스스로를 더욱 굳건히 해야 한다는 것을 의미한다. 바이든은 즉흥적이거나 본능적이지 않은 방식으로 미국의 힘을 행사해야 할 것이다. 적어도 아시아에서는 그가 중국에 대한 압박을 과도하게 완화시킬 것이라고 걱정하는 이들도 있다.

미국과 인도 그리고 일본과의 관계는 계속 강화될 것이다. 바이든은 대만에 분쟁을 자극하지는 않겠지만, 그렇다고 대만에 대한 지지에서 물러나지도 않을 것이다. 이러한 바이든의 확고함은, 만약 트럼프가 남은 기간동안 이루지 못한다면, 대만과의 자유무역협정(FTA)에서 나타날 수도 있다.

대부분의 동남아시아 정부들은 바이든의 다른 접근 방식을 환영할 것이지만, 이 중요한 지역에서 미국은 중국과 더 효과적으로 경쟁하기 위한 전략적 쇄신이 필요하다. 그리고 가치를 앞세운 외교 정책은 마찰의 시발점이 될 수 있다. 이러한 압박은 호주가 바라듯 균열되어가는 한미동맹의 균열을 완화시키겠지만, 앞선 행정부와 같이 북한이 핵무기를 포기하게 만들 수는 없을 것이다.

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# Korean Beauty

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## In the Mood for Coffee



Photo: Courtesy of Lotte Hotel Seoul

People who assume that Korea has more of a tea culture than a coffee culture will be surprised to find out that the coffee industry in Korea is one of the largest in the world. In 2019, the industry had a predicted value of \$5.6 billion. The immense size of this industry serves as undisputable evidence of Korea's coffee craze.

Coffee was first mentioned in Korean history in the late 19th century. However, it wasn't until the mid-20th century that coffee shifted from being a delicacy among royals to a common beverage in people's everyday lives.

In the mid-20th century, *dabangs*(다방), old-style coffee and tea houses, started appearing on the streets. At first, *dabangs* sold mostly tea. Then gradually, as coffee became easily accessible through U.S. military stores called post exchanges (PXs), *dabangs* began to introduce coffee to the public. There were concerns that black coffee might be harmful to an empty stomach, so *dabangs* added egg yolks. This special coffee with an egg yolk was branded as 'morning coffee,' a refined beverage and breakfast for busy office-workers. Despite the price of 'morning coffees' being rather high, the specialty drink gained great popularity.

Another popular item from *dabangs* was the *dabang* coffee. It was a mixture of coffee, creamer, and sugar. The ratio was unique to each *dabang*, Korean sauna, and coffee cart that sold the beverage. This caused a popular debate on the method and ratio of the three ingredients for making the best *dabang* coffee during the 1980s and into the 1990s. As more varieties of instant coffee became available and foreign coffee shops such as Starbucks started to enter the market, the debate disappeared, but it was enough to emphasize Koreans' interest in the beverage.

In September 1970, Korea produced its first instant coffee, making it available to be consumed at home. By December 1976, an instant coffee packet inspired by *dabang* coffee, 'mix coffee,' was created. Moreover, in the 1980s, vending machines sold 'mix coffee' and were placed in almost every office, on the streets, and outside restaurants. At times, the vending machines were called *gil-dabangs*, which translates to *street-dabangs*. For less than a quarter, you could enjoy a cup of coffee and it was easily accessible to everyone. These series of developments followed by the absence of a dessert culture led to coffee becoming a common beverage and dessert for Koreans.

Today, instant coffee and coffee vending machines have seemingly vanished. Instant coffee is not as favored as freshly brewed coffee and with cafés on almost every corner, there is no need for a coffee vending machine. Nevertheless, as a more affordable and convenient option, instant coffee can still be found in offices. You may also be able to spot small coffee vending machines that serve 'mix coffee' outside restaurants or train stations.

During your next trip to Korea, spare a day to experience the coffee or café culture. Explore the streets of Seoul in search for a *dabang*. Set out on an adventure to find a vending machine that sells 'mix coffee.' Perhaps you could try café-hopping in Korea for all the extraordinary, 'instagramable' drinks and dessert.

## Yangeun Naembi, the Retro-Icon of Korean Kitchens



When asked what the key to preparing the best instant ramen is, a myriad of answers will flow out of a Korean's mouth before even taking a breath. One of the reoccurring details of the passion-filled answers would be to cook the ramen at a high temperature. To accomplish the task, arguably, there is no better option than to cook ramen in the good old *yangeun naembi*.

*Yangeun naembi*, 양은(洋銀)냄비, can directly be translated as a nickel-silver pot or a German silver pot because the metal was first developed by German metal workers. However, interestingly, the pot that most people refer to as *yangeun naembi* is not actually made of nickel-silver. It is an aluminum pot with a yellow anodized surface. When this pot was first introduced in the 1960s, aluminum was unfamiliar to the public. So, the company branded the pot as 'yang' [洋, western] 'eun' [銀, silver] as a marketing strategy.

In the 1960s and 70s, Korea's light-metal industry had just taken off and the shift from an agricultural to an industrial society was beginning. The common family structure was changing from extended families to nuclear families and Western influences were affecting kitchens as well. Large cast iron pots over fire pits was no longer the norm, nor were they appealing to smaller families. A more compact kitchen with holed charcoal briquettes replaced traditional kitchens and to complement the lower temperature of coal briquettes, *yangeun naembi* with their high thermal conductivity were convenient for cooking. Moreover, as an alternative to heavy traditional cast iron pots, *gamasots*, the light weight *yangeun naembi* quickly gained popularity among households. Various kitchen appliances made of aluminum were also sold before stainless steel and plastic were introduced into the market.

*Yangeun naembi* disappeared from many households after health concerns over high aluminum concentrations in food cooked in aluminum pots spread across the country. During this period, aluminum pots and appliances were replaced with stainless steel pots. The concerns were later answered by Ministry of Food and Drug Safety as an over precaution and the pots were deemed safe to use as long as the anodized surfaces weren't severely damaged. However, an uneasiness on the use of aluminum pots still remains among the general public.

Despite the hygienic concerns, aluminum pots have been used in Korean ramen restaurants or old-fashioned restaurants as *yangeun naembi* continues to be a peculiar kitchen item that helps recall difficult but innovative times in Korea. Sometimes restaurants even purposefully deform aluminum pots to give them a rustic, old-timey look. With the impact of the retro wave, pots are returning to modern Korean kitchens and it can be found in almost every household. How about purchasing a *yangeun naembi* online and cooking instant ramen for a lazy day in? Try the infamous trick to preparing the best ramen guaranteed by Koreans!

## It's Chuseok and We've Got More than Soju to Serve



With *Chuseok* right around the corner, many Koreans are preparing to spend time with friends and family. *Chuseok*, or *hangawi*, is a harvest festival in Korea celebrated on August 15th of the lunar calendar, when the moon is full. Celebrations for mid-autumn or the full moon take place across East Asia in countries such as China, Japan, Singapore, Malaysia, and Vietnam.

In Korea, during the three-day holiday, families visit their ancestral hometowns or gather at the family head's house to share a feast after the annual *charye* and *seongmyo*, the memorial service for one's ancestors and family visits to ancestors' graves. Although these ceremonies have become optional, many Koreans have kept the joy of gift-giving during this time of the year. Some popular gift options for *Chuseok* are fruits, meat, household items, health supplements, and alcohol. Here are some unique traditional drinks that are perfect for a special occasion, served to you by Asia Society Korea.

**Chunggam-ju, 청감주 淸甘酒**, is a traditional alcohol from the Joseon dynasty. As a drink that has been cited in folk tales and a variety of old cookbooks, chunggam-ju is praised for its clarity, chung(淸; 淸), and a sweet aftertaste, gam(감; 甘). Moreover, the drink's low alcohol percentage makes it easier for it to be enjoyed by a wider group of people. The unique feature that separates chunggam-ju from other traditional drinks is that it is an 'alcohol made with alcohol.' Chunggam-ju is created without using any water. Firstly, rice is cooked with alcohol, sugar, or soy sauce, creating an end-product called *sul-bab*, roughly translating to 'alcohol rice.' The rice is then mixed with clear rice wine and a traditional Korean fermentation starter called *nuruk*. After fermentation and several rounds of straining, the final product is bottled up and sold.

**Sasitonguem-ju, 사시통음주 四時通飲酒**, is an alcoholic beverage enjoyable during all four seasons. Its romantic name comes with the meaning that it is appropriate to drink, *eum*(음; 飲, at any time of the year, *sasi* (사시; 四時), to create a special bond, *tong* (통; 通), with your friends. Compared to other types of alcohol, sasitonguem-ju is easy to make at any time of the year using only with rice, a traditional Korean fermentation starter, and flour. A distinctive feature of sasitonguem-ju is its strong acidity. The acidity, along with its high alcohol percentage, prevent the drink from going bad and makes it easy to store. Furthermore, the acidity provided a remarkable finishing touch to the drink. As an easily preserved alcohol with outstanding taste, it was known as a signature drink of the household, always in reserve for important visitors. It disappeared during the Japanese colonial rule but has recently been rediscovered as a delicacy to be shared among friends and family members.

**Moonbae-ju, 문배주**, is a traditional distilled liquor that originates from Pyongan Province in North Korea. Made from a fermented mixture of hulled millet, great millet, and *nuruk*, this alcohol was named after *moonbae*, wild pear, for its sweet scent and flavor that resembled the fruit. Since the alcohol was first served to King Wang Geon during the Goryeo dynasty, moonbae-ju has been mostly supplied to the royal family. Today, the drink is mainly produced in South Korea and is known as the drink served during toasts at the two inter-Korean summits in 2000 and 2018.

For the upcoming harvest celebration, how about pairing your feast with a traditional Korean drink?

*\*Alcohol overdoses can be harmful to your health and others; thus, alcoholic beverages should be consumed with much care, attention, and responsibility.*

## Are Chopsticks the Same in All Asian Countries?

Over the long history of mankind, different types of utensils have been used for preparing and consuming food. If Western dining is commonly defined by a fork and knife, chopsticks are what many people expect in Asia.

As time passed and the diets changed, China and Japan mostly used chopsticks as their main tools for eating. Spoons are often provided upon request or used with specific dishes that require a spoon. In Korea, on the other hand, the spoons and chopsticks that were used during the Joseon dynasty are what we use in modern-day Korea, except the materials that are used to make the spoons and chopsticks has changed. This particular set of utensils is called *su-jeo* (수저) — spoon (*sut-ga-rak*) and chopsticks (*jeot-ga-rak*) — in Korean.

Chopsticks are thought to be as old as ancient China and are believed to have been introduced to Korea and Japan as early as 500 AD. Depending on the available resources, rather it be for food or what the dishes are made of, chopsticks have developed differently in all three countries. Food anthropologists have different theories about the reasons for this.



In China, chopsticks are longer, wider, and often made of wood or plastic. Their diet included many fried foods, and the meals were often shared among a large group. In Japan, chopsticks are shorter, thinner, and made of wood. Dishes in Japanese cuisine are often prepared for each individual, so it was unnecessary to use longer chopsticks.

Meanwhile, in Korea, spoons and chopsticks became shorter and flatter as the aristocrats practiced eating alone and brass bowls became commonly used among the wealthy. Due to its high thermal conductivity, brass bowls were hot and heavy to hold. As a result, a flatter, shorter spoon was more convenient and preferred. As soup continued to be an essential part of Korean cuisine, spoons never left the table and people still continue to alternate between chopsticks and spoons with one hand.

Then why did metal utensils become popular? During the Joseon dynasty, the king used silver spoons to detect if his food was safe since the material effectively changed color in the presence of toxins. Aristocrats used brass *su-jeo*. The less fortunate were unable to afford brass utensils and used wooden ones, but it was generally believed that brass *su-jeo* were better, perhaps as a symbol of wealth. However, wooden *su-jeo* made from the willow tree were used for funerals and ancestral memorial services regardless of class.

Today, metal *su-jeo* are considered more hygienic as they are able to be sterilized in boiling water. Their popularity in Korea can also be due to the fact that Koreans usually eat their rice with spoons, unlike China and Japan where chopsticks are preferred and thus wooden chopsticks are more efficient. Another theory suggests that the use of metallic utensils came from the Korean War. With limited resources, people were forced to be creative. They recycled tin cans from the army to make utensils when they couldn't find or afford brass. At first, the public was uncomfortable with this change and claimed the utensils were so flat and light that they would slip right out of their hands. To improve their functionality, craftsmen carved decorations into the end of the spoons and chopsticks to increase friction and prevent the tools from slipping.

Although they may all look similar, eating utensils often contain a story that stems from a country's cultural identity and history. Take a closer look at the utensils next time you visit a restaurant. It may enrich your dining experience as much as the food itself.

## Yeot: Korean Sweet and a Good Luck Charm



As the winter chill approaches, many Koreans instantly sense that the yearly College Scholastic Ability Test, also known as the Korean college entrance exam, is right around the corner. As important as it is, the whole country takes the day very seriously: companies change their office hours to avoid causing rush-hour traffic jams in the morning; police, taxi drivers, motorcyclists, and sometimes even ambulance drivers volunteer to stay on call to escort students; and during the English listening exam, no planes are allowed to fly nor land. And for this crucial day, there is a traditional confectionary that acts as a 'lucky charm' for students, *yeot*.

*Yeot* is a type of *hangwa* (한과), Korean sweet, and an overarching term that defines a range of traditional confectionaries made with ingredients rich in starch such as rice, sweet rice, corn, or different types of potatoes. Depending on the region, the ingredients may differ but the preparation method is usually the same. To make *yeot*, the main ingredient selected is steamed, lightly fermented with malt, then squeezed to separate the liquid. The liquid is simmered in a large pot called a *sot* (솥) until the liquid has a consistency of syrup. This syrup is called *jochung* (조청), a liquid form of *yeot*. *Jochung* is used in various dishes instead of sugar or honey. When *jochung* is spread on a large surface and hardened, *gang yeot* (갱엿) is made. Sometimes additional ingredients such as nuts are added to *gang yeot*. *Gang yeot* is often too hard to consume as it is, so people often shave it or break it down into smaller pieces.

The type of *yeot* that is often given to students near or on the day of the college entrance exam has a texture close to that of taffy. It is probably the most familiar type of *yeot* to Koreans as well. To make the taffy-like *yeot*, *jochung* is spread and left to harden but before it becomes *gang yeot*, it is stretched multiple times to add thin layers of air. This particular type of *yeot* is sticky. Once it sticks to your teeth, it is hard to remove. Therefore, this taffy-like *yeot* is given to students in hopes that they 'stick' to the university they wish to attend.

Contrary to its distinction as a 'lucky charm' during the exam season, *yeot* can also be used in the context of a curse. "To feed *yeot*" (엿 먹이다) is a well-known phrase that can even be found in the dictionary with the definition 'to fool or mess with a person.' It is often used as 'eat *yeot*' (엿 먹어라), 'screw you,' or at times just '*yeot*' (엿) could suffice as a curse word. There are also various other negative expressions with *yeot* that closely relate to *yeot*'s sticky consistency. Scholars have debated how this particular confectionary developed into a word with a negative connotation that is often used as a swear word, despite it being a scarce, sweet treat in the past. Some scholars believe that *yeot* has been used as a curse from the Joseon Dynasty while another well-known theory claims that it started from a question about *yeot* on a middle-school entrance exam in the 1960s. Nevertheless, *yeot*, a traditional Korean confectionary with a unique sweetness, is certainly to reappear in local shops and markets just in time for this year's college entrance exam.

Amid the COVID-19 pandemic, this year's entrance exam was postponed to December 3rd from November 19th. Students taking the exam this year have endured this challenging and stressful year of 2020 with diligence, patience, and dedication. Asia Society Korea wishes all examinees the best of luck on the exam!

## Redistribution of Power through the *Angbu-ilgu*, a Unique Korean Sundial



*Angbu-ilgu* (양부일구, 仰釜日晷) was a sundial created in 1434 during the Joseon dynasty under King Sejong's reign. Upon King Sejong's orders, a team of great scientists including Lee Soon-ji and Jang Yeong-sil, created a unique design for this astronomical instrument. The *angbu-ilgu* was not a mere replica of other sundials. Its unique quality is specified in its name, 'a sundial in the shape of the cauldron looking up at the sky.' While other sundials were flat, the *angbu-ilgu* was concave in shape and consisted of three parts: a round and concave dial plate called *siban* (시반, 時盤), a gnomon or a *youngchim* (영침, 影針), and a pedestal.

In the past, many people believed in the Flat Earth theory, which assumed that the sky was round. This belief was directly mirrored in the *siban* resulting in a pot-like shape. The round, concave shape had a practical purpose as well. The common flat sundial was only capable of reading the time of the day and, depending on the time and the respective position of the sun, it was difficult to read when the shadow of the gnomon was longer or shorter than the dial plate. However, with its pot-like shape, the *angbu-ilgu* was able to clearly indicate the time of the day since the concave shape automatically altered the shape of the shadow. Moreover, its unique shape allowed for it to tell the *julgi* (절기, 節氣), the solar term or the 24 periods in traditional East Asian lunisolar calendars, depending on the length of the shadow.

Within the surface of the *siban*, there are seven vertical lines and 13 horizontal lines. During the Joseon dynasty, the day was divided into 12 periods and each period, approximately two hours, was represented by a Chinese zodiac sign. The seven vertical lines represented the 14 hours of the day during which the sun was up. The horizontal lines measured the length of the shadow of the gnomon. The 13 horizontal lines read the 24 *julgi*, solar terms. There were only 13 to represent the 24 solar terms since the length of the shadow would increase as it moved from January to July but return to the original length as December approached.

Aside from the scientific significance of the *angbu-ilgu*, the instrument highlighted the considerate nature of King Sejong. King Sejong installed *angbu-ilgu* outside the palace for public use, despite it being the representative sundial of the Joseon Dynasty. Normally such an instrument would be considered a national treasure and kept hidden from foreign envoys and reserved for the higher class. During this period, the knowledge regarding time was a luxury and a sign of power. The *angbu-ilgu* was often lavishly decorated with ivory, silver linings, and elaborate pedestals to demonstrate the wealth and strength. Peasants and commoners who did not have access to the expensive instrument had to depend on the sun and the bells that were rung by government officials to announce the opening and the closing of the palace or city gates. However, King Sejong installed the instrument outside the palace with the intent of sharing his power with his people. He even designed an *angbu-ilgu* using Chinese zodiac signs, represented by twelve animals, for those who were illiterate. Moreover, for peasants whose lives were highly dependent on agriculture and the respective solar terms, the *angbu-ilgu* improved the living conditions of commoners by informing the people which term of the year it was.

Unfortunately, all of the *angbu-ilgu* that were created during the reign of King Sejong were destroyed during the Japanese invasion of Korea in 1592. The existing *angbu-ilgu* are from the late 17th century, or the late Joseon Dynasty. Although it is not certain, it is believed that they are nearly identical to the ones designed under King Sejong. Today, original *angbu-ilgu* can be found in museums and replicas can be found at palaces and in Gwanghwamoon Square in front of the King Sejong statue along with other scientific achievements conceived during his reign.



## Deumeu: Joseon's Fire Hydrant



2020 has been a challenging year for people around the world for more reasons than just the pandemic. One story that took up the headlines for weeks was the devastating fires in California and Australia. Fire has been and still remains one of the most feared disasters in human history.

As such, preventing and fighting fires has been a critical part of people's lives, and it was no different during the Joseon dynasty. To prevent deadly fires, water was kept in a large, broad-shaped pot called a *deumeu* (드므). In the winter, the water was regularly stirred to prevent it from freezing and some scholars even claim that a small fire was kept burning beneath the *deumeu* during cold weather.

On top of its primary purpose as a fire hydrant, the *deumeu* also acted as a charm to keep away fire spirits. Back in those days, people believed that both home fires and wildfires were caused by a demon-like figure, a spirit of fire that intended on harming people. Similar to the *haetae* (해태), a mythical, lion-like animal, that was placed in front of the palace to chase away fire spirits and other negativity, the *deumeu* was designed to specifically ward off the fire spirit. According to folktales, a fire spirit is extremely ugly and vulgar looking. However, being a spirit, it had never had the chance to see itself. When it finally saw its reflection in the river, it ran away, terrified. To make sure the spirit could clearly see its reflection before it reached any major buildings, each *deumeu* had a wide opening and always had water filled to the brim.

During the Joseon dynasty, most of the architectural elements were made of wood, with the exception of the foundational stones and roofing tiles called *gi-wha* (기와). Moreover, the palace was a series of corridors and colonnades that could let a fire spread rapidly. For this reason, the Joseon people kept *deumeus* in various places around the palace to promptly respond in case of a fire.

Although modern fire extinguishers have replaced *deumeu*, a few *deumeus* have been kept within Korea's palaces as artifacts. They are no longer filled with water and are often covered with acrylic covers to prevent littering. During your next visit to a palace, take a little time to search for one. In the process of looking for *deumeu*, you may learn a few things about the daily lives of the people from the Joseon period.

## An Introduction to Korean Names: Are All Kims the Same?



Based on your many encounters with Koreans, one may wonder if all Korean's have the surname Kim, Lee, Park, Jeong, or Choi. Indeed, these five are the most common family names among Koreans. However, not all of the Kims, Lees, Parks, Jeongs, and Chois are the same.

Korean names consist of two parts: a family name and a given name. Traditionally, a child takes their father's surname like in many other cultures, but Korean women do not take their husband's surname after marriage. Korean family names are often one syllable with a few exceptions, and are subdivided into different *bon-gwans* (본관, 本貫). *Bon-gwans* are used to denote a name's origin and distinguish between the different clans within the Korean family trees that shares the same surname. For example, the two most common Kims in Korea are Gimhae Kim originating from Gimhae and Gyeongju Kim originating from Gyeongju. The respective *bon-gwan* differentiate the two Kims despite the identical surname. With the recent increase in naturalized citizens, the number of surnames have increased nearly 800% between 2000 and 2015. According to a recent population and housing census in 2015 by Statistics Korea, there are 286 *hanja* (한자, 漢字) – the Korean writing system based on traditional Chinese characters – surnames and around 858 clans that have more than a thousand people.

Korean given names are often two syllables. One syllable traditionally notes the biological generation of the child. The representative syllable for each generation is chosen at the *bon-gwan*, which also refers to the house of the direct decedents of the family, and it was traditionally given to sons who continued the family's lineage. Today, the tradition has changed and this syllable is given to daughters as well or is sometimes omitted. With the generational syllable, one is able to know which generation he or she is in and it acts as an indicator of seniority among family members. The remaining syllable was the unique syllable of the child. A few combinations were chosen by the grandfather, or the eldest member of the family, or at a naming center called a *jakmyungso* (작명소) that studied the child's horoscope in order to select the best syllable to combine with the generational name. The final decision was then made by the child's parents.

Today, people have chosen not to use the generational syllable for various reasons. Some call it an old tradition; others choose not to use the syllable to increase the pool of possible names for their child. Moreover, since parents choosing a pure Korean name have increased over the years, many have dropped the generational syllables, which are mostly based on *hanja*. With so many changes in Korea's demographics and the perceptions of the population, younger people may not be aware of the traditional way that names were composed: a surname that traces the origin of one's paternal ancestors and a given name that is consisted of one unique syllable and a generational syllable.

So the next time you encounter Kims, Lees, Parks, or other common family names, you may notice that even though their names sound the same, they might be different in terms of their backgrounds. You may also notice the repetitive syllables in the given names of siblings and better understand what their names mean. Although conventional Korean names only contain three syllables, each one delivers the person's demographic background – both in terms of clan and region, biological generation, and the name's own uniqueness.

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