

김치

UDLS
October 15, 2021
유준성





역사

History

어원 / eowon / Etymology



Chén cài

어원 / eowon / Etymology

沈菜

Chén cài

팀치

tim chai

어원 / eowon / Etymology

沈菜

Chén cài

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딤чи

dim chai

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짐치

jim chai

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沈菜

Chén cài

팀치

tim chai

딤чи

dim chai

짐치

jim chai

짐치

jim chui

김치

kim chi

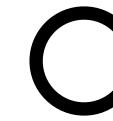
O

*Just a really
long time ago
ok*



*Just a really
long time ago
ok*

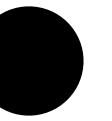
17th century



*Just a really
long time ago
ok*



17th century



Present day

삼국사기 / *samguk sagi* / Three Kindgoms Period

- Covers 57 BCE to 668 AD
- Completed in 12th century AD
- Earliest known compilation of Korean history
- First known mention of 옹기 / *onggi* / Earthenware pot

胡世威固有臣侯雖被祖所府君而不悔其鑿
平日之所養而無愧焉羅氏之義臣矣舊德所發于
上也亦忠直傳世云

王純山星州人後改名虎臣仕新羅與其弟敦由俱

而更純由之後世居龍山里故由之後無明安等
增州安東人以太師幸之號自求為馬長科正風俗
內好成氏無間焉金氏之冠冕於世者殊之在境
金氏之冠冕於世者固多有之而

其所以得名公錄辨夷世相望間亦有高史
達五官史之士人也其子自大師之孫
辟高鄉吏之至成宗時今主官吏之子弟復仍
限十年立授辟同其鄉之高鄉吏之子弟復仍
人之正職授之其人太宗之子弟復仍
加封三十一年判大司憲府事



ACE Golf
에이스골프



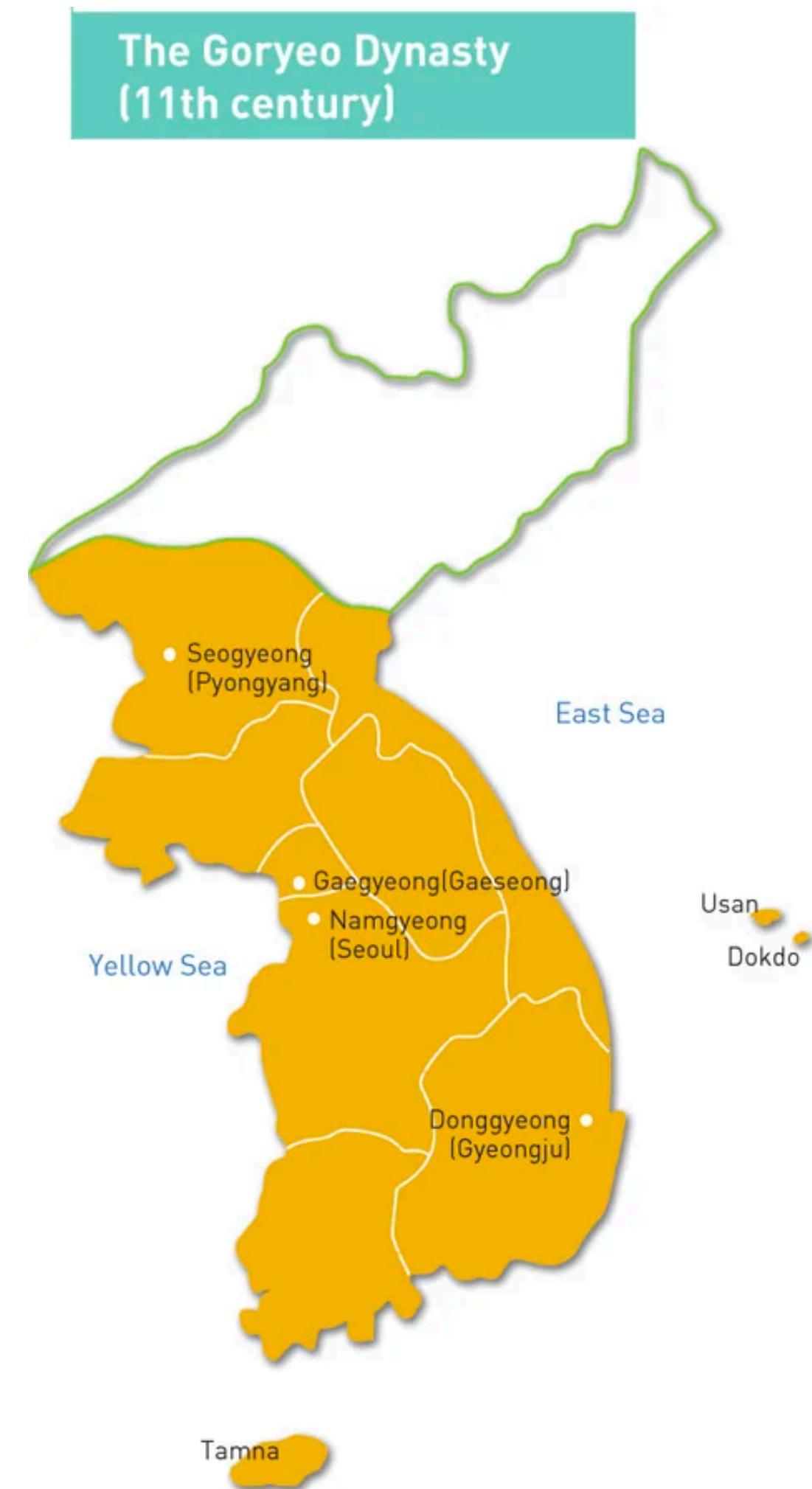
862-0754

지아



고려 / Koryo / Later Three Kingdoms Period

- Kingdom that encompassed most of the modern-day Korean Peninsula
- 918 - 1392
- Root of the modern word “Korea”



*Pickled radish slices make a good summer side-dish,
Radish preserved in salt is a winter side-dish from start to end.
The roots in the earth grow plumper every day,
Harvesting after the frost, a slice cut by a knife tastes like a pear.*

– 이규보 / Yi Kyubo
동국이상국집, 1241

Proto-Kimchi

- Pre 17th century
- Did not include peppers
- Wasn't originally made with Napa cabbage



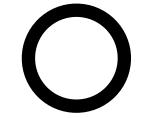


동치미

Dongchimi

Peppers and Kimchi in the Korean Peninsula

First written
record of chilli
peppers



지봉유설

Jibong yuseol
Topical Discourses of
Jibong

Early 17th century

Peppers and Kimchi in the Korean Peninsula

First written record of chilli peppers



지봉유설

Jibong yuseol
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Early 17th century

Kimchi **with** chilli peppers

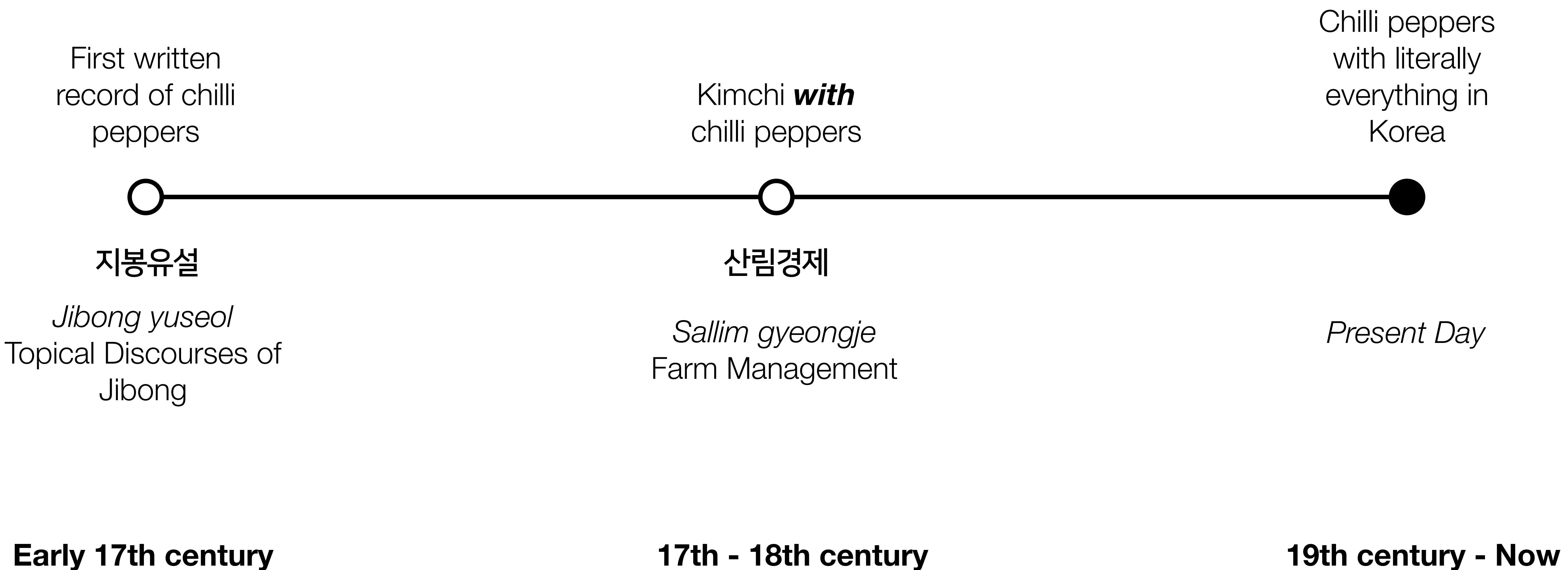


산림경제

Sallim gyeongje
Farm Management

17th - 18th century

Peppers and Kimchi in the Korean Peninsula



Modern Kimchi (1766 - Present Day)

- 증보산림경제 / *Jeungbo sallim gyeongje*
 - Revised Farm Management
 - Describes many kinds of modern kimchi
 - Napa cabbage kimchi
 - Baek kimchi (kimchi modulo chilli peppers)
 - Pa-kimchi (green onion kimchi)

In all, over 180 types of kimchi!













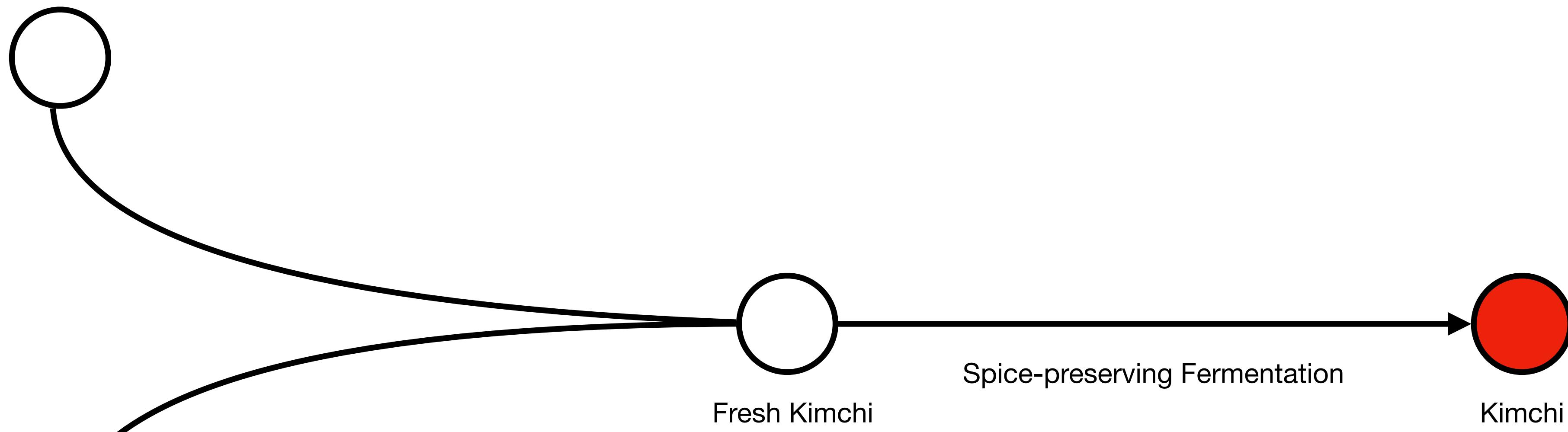
Recipe

재료 / jaelyo / Ingredients

- Napa cabbage
- Radish
- Carrot
- Salt
- Garlic
- Fish sauce
- Chilli powder + scallions



Napa Cabbage



Chilli pepper paste

Fresh Kimchi

Spice-preserving Fermentation

Kimchi

Napa Cabbage

1. Cut each head of cabbage into quarters
2. Soak each quarter into a large basin, add salt
3. Rinse after 1.5 - 2 hours
4. Squeeze out extra water



Chilli Pepper Paste

1. 3 cups water + sweet rice flour into a pot
2. Stir over heat, bring to a boil
3. Add 1/4 cup sugar, stir until translucent
4. Cool for 1 hour
5. Add fish sauce, hot pepper flakes, crushed garlic, minced ginger, and minced onion



Fresh Kimchi

Apply paste to each leaf of the napa cabbage quarters





서울특별시

www.visitseoul.org

Kimchi today

- 2013: Kimchi is inducted into the UNESCO Intangible Cultural Heritage Lists
- 2021: James Yoo gives talk on Kimchi at UDLS