

김치

UDLS
October 15, 2021
유준성





역사

History

어원 / *eowon* / Etymology

沈菜

Chén cài

어원 / *eowon* / Etymology

沈菜

Chén cài

팀치

tim chai

어원 / *eowon* / Etymology

沈菜

Chén cài

팀치

tim chai

딤치

dim chai

어원 / *eowon* / Etymology

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팀치

tim chai

딤치

dim chai

김치

jim chai

어원 / *eowon* / Etymology

沈菜

Chén cài

팀치

tim chai

딤치

dim chai

짐치

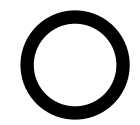
jim chai

김치

jim chui

김치

kim chi




*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 Kingdoms 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

朝世臣因為臣僕雖梳替組序府香而不悔其堂堂
忠義固可堪當世而垂後世觀於其自名者可驗其
平日之所養而無愧為羅氏之義臣夫善德所發其
李純由星州人後改名克臣仕新羅與其弟敦由俱
至卿相高麗初廢新羅宰臣之不順命者分處州郡
高麗純由之後世居龍山里敦由之後無聞家譜
惟州安東人以太師章之孫自求為戶長糾正風俗
仍以世仕遺漢撰三功臣廟記曰三姓子孫之在境
內者張氏無聞焉金氏之冠冕於世者固多有之而

惟惟氏最為繁行名公鉅卿奕世相望間亦有為史
者其所以紀於府司而百史掌之者疑自太師之孫
曰羅本諸人以其人無世平之後世為戶長
職謂得治之主人能盡命治邑者處祖戶長
達五官位之至成府時令王官監邑者弟於京師
得為御史高麗有印矣按此物遺於其子弟其子
京師問其師之重謂之其人又宗三十一為賢於
限十年立後許同正職授補加職金氏譜所謂則正
其子弟

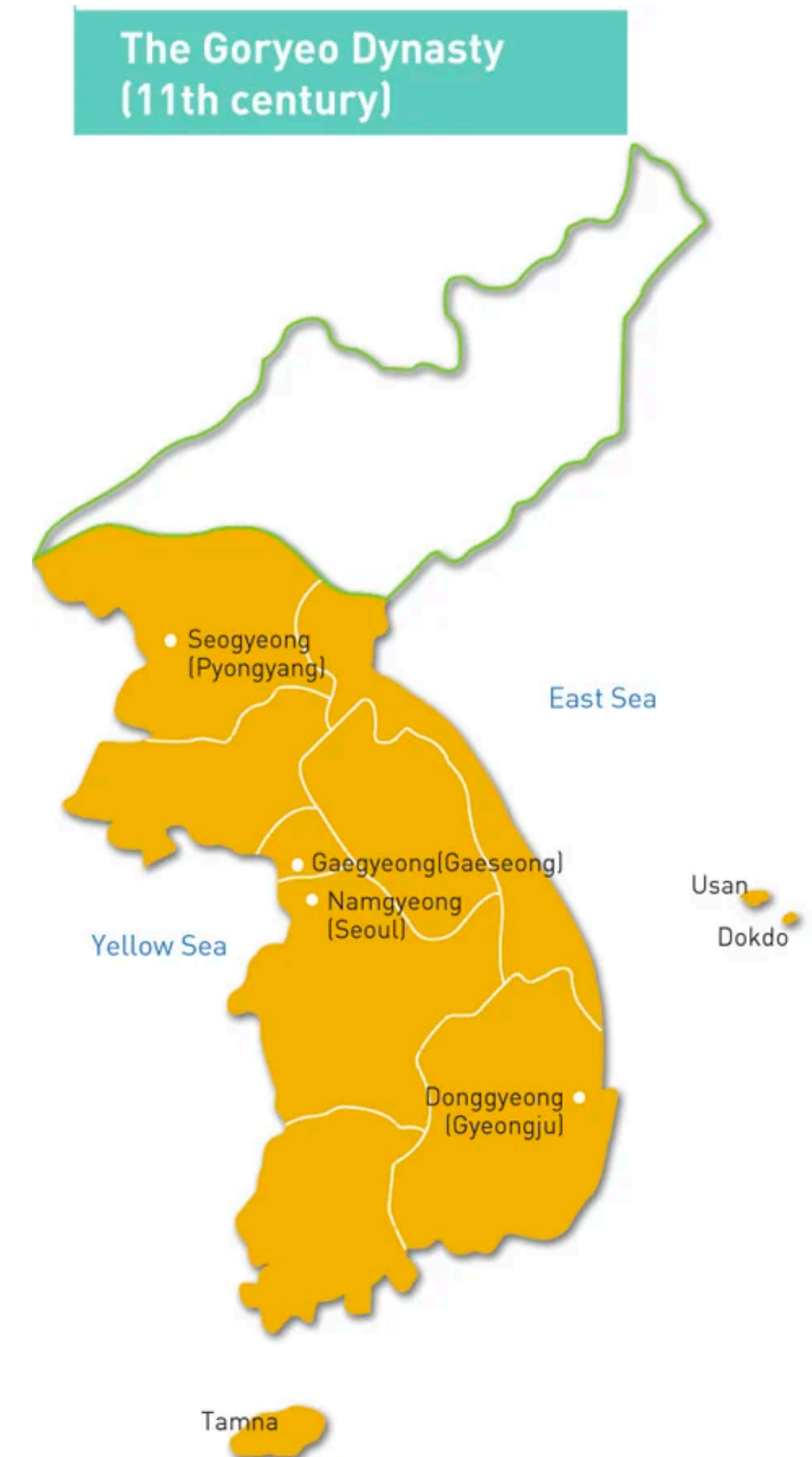




ACE Golf
862-0754

고려 / Koryŏ / 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- Wasn't originally made with Napa cabbage



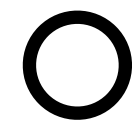


동치미

Dongchimi

Peppers and Kimchi in the Korean Peninsula

First written
record of chilli
peppers



지봉유설

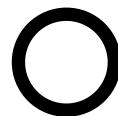
Jibong yuseol

Topical Discourses of
Jibong

Early 17th century

Peppers and Kimchi in the Korean Peninsula

First written record of chilli peppers



지봉유설

Jibong yuseol

Topical Discourses of Jibong

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!











요리법

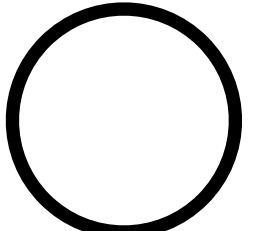
Recipe

재료 / *jaelyo* / Ingredients

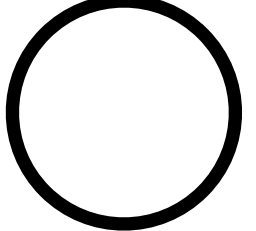
- Napa cabbage
- Radish
- Carrot
- Salt
- Garlic
- Fish sauce
- Chilli powder + scallions



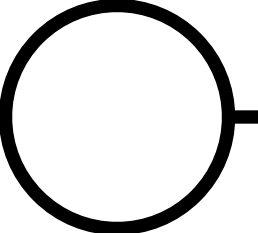
Napa Cabbage



Chilli pepper paste

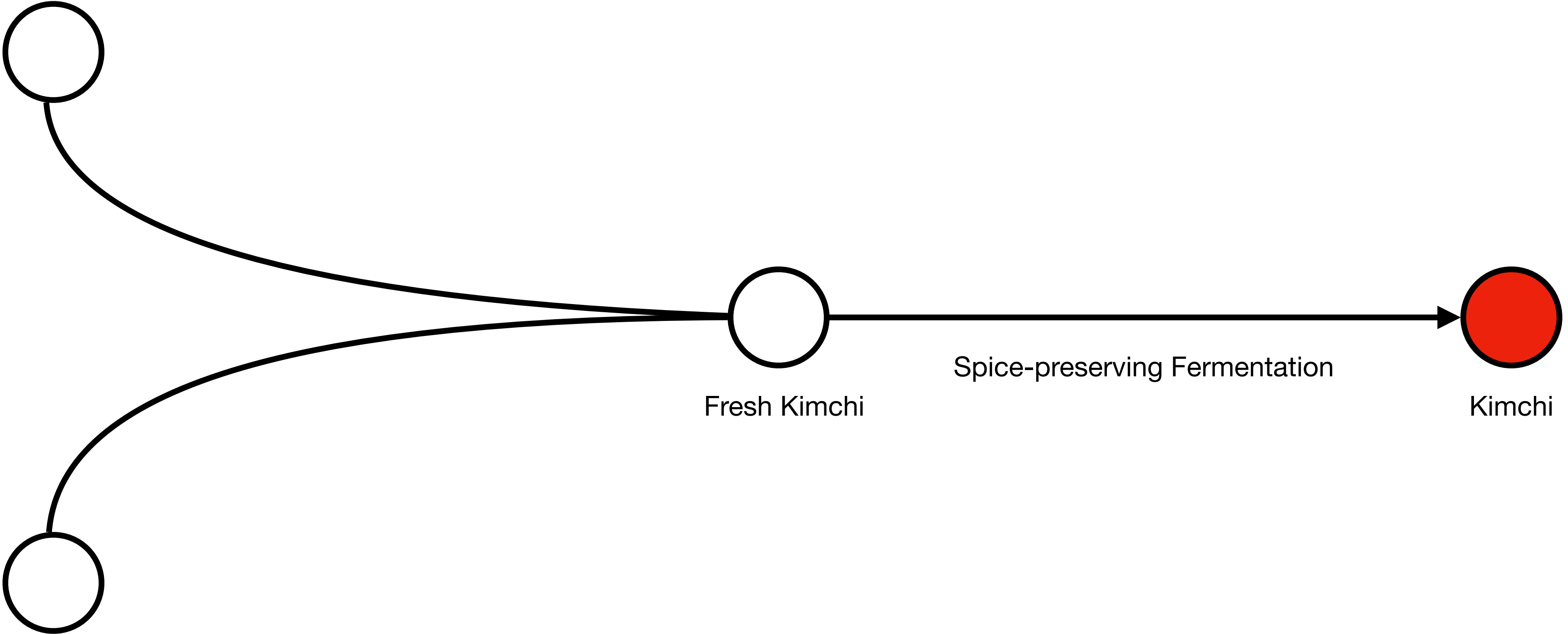
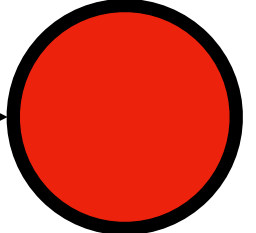


Fresh Kimchi



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
2014
문화제

서우

세

2014
문화제

서울특별시

Kimchi today

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