

Recent Books from South Korea – Feb 2022

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Biography/Memoirs

Witnessing Gwangju: A Memoir / Paul Courtright (Eds) Park So-Yeon & Lisa Wolff

Seoul: Hollym Corp., Publishers, 2020

192p.

9781565914957

KRW 18000.00 ; USD 15.25 / PB

336gm.

Young Peace Corps volunteer, Paul Courtright was helping leprosy patients in the countryside of South Korea 1980. He enjoyed cooking eggs and listening to music. On his way back home from his medical checkup, he got caught in the middle of Gwangju massacre. Between Peace Corps policy and frustration, He couldn't stop writing notes about what he was witnessing. It was the only way he could process what he was seeing. 〈Witnessing Gwangju〉 is based on his massive amount of notes. This memoir is not only the record of Gwangju uprising but also a great story of how the incident changed a young man's life in a very short period of time.

“We have no voice. You have to be our voice. You have to tell people outside what they’re doing to us.” She glanced around the street, then returned her fearless gaze to me. I was rooted to the spot. I was to be the “witness” and she had given me a clear task. I failed the halmeoni. I was given a responsibility that now, forty years later, I can finally face. I hope I’m not too late. -From the Prologue-

<http://www.marymartin.com/web?pid=791981>

Cookbooks

K Food : Secrets of Korean Flavors (Set – 5 Books) / Designhouse, Inc., (Ed-in-Chief) Koo Sunsook
Park Ridge, Illinois, USA: Kong & Park USA, Inc., 2021
9781635190373
\$ 245.00 / HB (Set)
4086gm.

“There's never been a Korean food book like this before”

As the first Minister of Culture, Lee O-young, states, people who say 'eat age' (which means getting older), 'eat money' (that is, earning it), 'eat insults' (being bad-mouthed), 'eat hardship' (exerting yourself), 'eat fear' (getting scared), 'eat your mind' (making up one's mind), 'eat a championship' (winning one), and 'eat feelings' (when one is really touched) are Koreans. In dealing with food, time, space, emotions, and goods, Koreans have been inseparable from the activity of eating. However, there were not many books that explored the way they ate and lived. Above all, it is rare to find a book that properly answers the question of people outside the country, 'What are the characteristics of Korean food?'

Five Codes to Examine Korean Food: 'Flavorlessness,' 'Fusion,' 'Fermentation,' 'Gathering,' and 'Moist-Heat'

K FOOD: Secrets of Korean Flavors is the result of an effort to examine the spirit and substance, and the past and the present, that has taken root in the Korean table, with a dense and bold eye. Above all, this book looks at Korean food in terms of cultural codes such as 'flavorlessness,' 'fusion,' 'fermentation,' 'gathering,' and 'moist-heat' instead of traditional standards, such as 'season' and 'ingredients.' Korean food begins with a bland and mild 'tasteless' rice, and that rice is wrapped up in a ssam or mixed with meat and vegetable ingredients, sesame oil, and red pepper paste for 'fusion' properties, which are the first and second codes. While the Western cooking code consists of the confrontation between cooked and raw, and meat diet and vegetarianism, the third code examines the taste of fermented Korean food, that is, Korean food through 'fermentation.' The fourth code, 'namul culture,' looks into Korean food through the tradition of the 'gathering era' of digging for namul (greens), picking tree fruits, and plucking marine plants. The fifth code, 'wet culture,' focuses on foods that are always included in Koreans' meals. They are broth-based foods such as soup, tang, stew, and hot pot, foods that need to be simmered, such as yeot (Korean taffy), grain syrup, and syrup,

and foods cooked with steam, such as rice cakes and other steamed foods. Former Minister of Culture Lee O-young, “Korea’s best scholar,” took on the task of coding through this insight into the spirit and matter, and the past and the present of Korean food. Han Bokryeo, the director of the Institute of Korean Royal Cuisine, Chung Haekyung, Professor in the Department of Food and Nutrition at Hoseo University, Park Chaelin, Ph.D. at the World Institute of Kimchi, and Cha Gyunghee, Professor of Korean Cuisine at Jeonju University, were responsible for the task of specifying and presenting the code in detail across each volume.

The two-year-long journey bundled into five volumes originated from the idea that food, especially Korean food, is not just a material substance that fills the stomach but somewhat of a 'media' with strong communication powers. This is the result of a comprehensive examination from the roots of Korean food such as royal cuisine, temple food, and Jongga food, to the scenery of the dining table where Koreans live in 2021, and from the source of ingredients to producers, from representative local foods to popular products on the market. Korean food, which is prepared by mixing, fermenting, seasoning, and boiling, harmonizes with the principles of circulation and paradox. They do not 'exclude' but 'include,' and embrace and harmonize with each other. It not only adheres to the memories of the past or the taste of tradition, but also fuses and develops with the present taste and foreign culture, and as this book struggled to find this, it would be very reasonable to name this book 'K-food,' like 'K-pop,' 'K-drama,' and 'K-beauty.'

<http://www.marymartin.com/web?pid=791982>

K Food: Secrets of Korean Flavors Part One: The Special Flavors of Korea / Lee O'Young & Cho Heesuk

Park Ridge, Illinois, USA: Kong & Park USA, Inc., 2021

9781635190328

204p

Includes Index

\$ 49.90 / HB

754gm.

<http://www.marymartin.com/web?pid=791983>

K Food : Secrets of Korean Flavors Part Two: Bland. Wrapping. Mixing / Chung Haekyung & Cho Heesuk

Park Ridge, Illinois, USA: Kong & Park USA, Inc., 2021

9781635190335

216p.

Includes Index

\$ 49.90 / HB

788gm.

<http://www.marymartin.com/web?pid=791984>

K Food : Secrets of Korean Flavors Part Three: Pickling : Fermenting / Park
Chaelin & Lee Hayeon

Park Ridge, Illinois, USA: Kong & Park USA, Inc., 2021

9781635190342

256p.

Includes Index

\$ 49.90 / HB

898gm.

<http://www.marymartin.com/web?pid=791985>

K Food : Secrets of Korean Flavors Part Four: Picking. Digging. Plucking /
Chung Haekyung & Roh Yunghee

Park Ridge, Illinois, USA: Kong & Park USA, Inc., 2021

9781635190359

234p.

Includes Index

\$ 49.90 / HB

810gm.

<http://www.marymartin.com/web?pid=791986>

K Food : Secrets of Korean Flavors Part 5: Simmering. Boiling. Steaming / Cha
Gyunghee & Han Bokryeo

Park Ridge, Illinois, USA: Kong & Park USA, Inc., 2021

9781635190366

236p.

\$ 49.90 / HB

844gm.

<http://www.marymartin.com/web?pid=791987>

Education

Innovation of Higher Education : Change-Makers at Incheon National
University I / Ahn Hee-Soo (et al.)

Irvine, CA, USA: Seoul Selection USA, 2020

204p.
9781624121340
\$ 37.00 / PB
384gm.

This book outlines case studies of innovation at Incheon National University (INU) , which developed a new paradigm of innovation driven by field staff. The text itself is the product of hands-on fieldwork carried out by 275 members of the INU staff. These staff members demonstrate how the driving force for innovation rises from the change-makers themselves. The book shares INU's tried and tested lessons on problem-solving, implementing innovation, surveying public opinion, and gathering feedback from the field, all of which allow other change-seeking universities and institutions to benchmark their innovative programs.

<http://www.marymartin.com/web?pid=791988>

Linguistics

Have You Seen a Blue Jindo Dog? = (혹시 파란색 진돗개 보셨어요?) / Kanari Jones & TalkToMeInKorean
Seoul: Longtail Books, 2021
1v.
9791191343205
\$ 35.00 / HB
672gm.

TalkToMeInKorean.com has provided FREE Korean language learning content to 8 million learners around the globe since 2009, and with over 1,400 lessons published on the official website at?TalkToMeInKorean.com, it has become the largest community in the world for Korean learners.

Have You Seen a Blue Jindo Dog? is designed specifically for Korean learners. This picture book was produced in collaboration between TalkToMeInKorean and illustrator Jang Sung-won - a.k.a. 'Kanari Jones'. Friends must rescue Jin! It's the 'Jin Expedition'!

<http://www.marymartin.com/web?pid=791989>

Politics/Current Affairs

Korean Administration and Organizational Culture / Parkyoung Press (Ed)

Suk-Joon Chio

Park Ridge, Illinois, USA: Kong & Park USA, Inc., 2022

x, 174p.

Includes Index

9781635190397

\$ 22.99 / PB

368gm.

In this book, I apply the study of folklore and anthropology to public administration in an attempt to describe the actual dynamics of the Korean administrative context. My focus is not placed on the formal administrative system but on the informal aspects of the Korean administration, that are necessary to reveal in detail the operation, structure and administrative behavior of the system, and the effects of these factors on the policy – and decision-making process.

<http://www.marymartin.com/web?pid=791990>
