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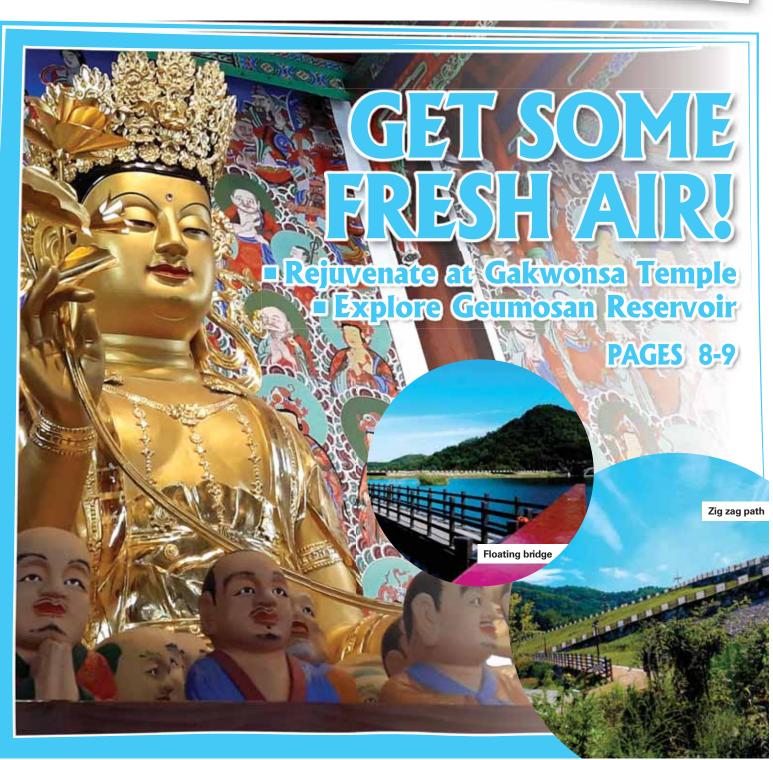
ey, all you kids in the military community need to read this. Seriously! So, please put down your iPad, iPhone or other digital device for the next couple of minutes. You'll survive, and I promise no one will take them. And, I also promise that this has nothing to do with more COVID-19 restrictions.

Now that I have your attention, I want to give you a little job. No, wait! Don't stop reading! If you do a little bit of work, you'll have the opportunity to be heard by tens of thousands of people. Seriously! You see, April is the Month of the Military Child, and for the 20th straight year, the Stars and Stripes community publications are dedicating it to you, the children of our men and women in uniform.

Each Stripes Okinawa, Stripes Japan, Stripes Korea and Stripes Guam issue in April will contain your stories, poems, drawings and photos about what life is like as a military child.

SEE MOMC ON PAGE 2







Max D. Lederer Jr.

Lt. Col. Richard E. McClintic

Chris Verigan

Marie Woods

Publishing and Media Design Director **Chris Carlson**

Publishing and Media Design Manager

Eric Lee Advertising and Circulation Manager

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Kentaro Shimura

Rie Miyoshi Engagement Manager

Denisse RaudaPublishing and Media Design Editor

Publishing and Media Design Writers

ChiHon Kim Shoji Kudaka Takahiro Takiguchi

Layout Designers

Mamoru Inoue Yukiyo Oda Yuko Okazaki Kayoko Shimoda

Multimedia Consultants

Doug Johnson Hans Simpson Jason Lee Chae Pang Yi Gianni Y Robert Zuckerman Gianni Youn

Graphic Designers Kenichi Oga

Sales Support

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MOMC: We're here for you!

CONTINUED FROM PAGE 1

For those children who are part of the military community overseas but not technically a military child, we want to hear from you, too. You and your Department of Defense civilian parents are also a key part of the military community.

So, what's life like as a military kid? Tell us. And after you share with us, your story, poem or drawing will be posted on our special Month of the Military website: Militarychild.Stripes.com and could appear in at least one week-

We are giving you a platform to say what you want. Of course, to have your say, you have to write, type or draw it. You can be funny or serious. You can write a paragraph or a longer story (300-word maximum, please). Or you can

draw a picture or write a poem. But, what-

ever you do, be yourself. Stand up and be heard.

We get thousands of submissions a year, so for stories to run in the paper, they must be submitted by April 15. As we approach another April, our team is ready for the onslaught. In fact, we've already received hundreds and are already loading them onto the website and getting them ready for the papers.

By the way, like every year, we've been in touch with teachers across the Pacific who are using this as a class project. So be ready for that. For those of you who haven't participated in our annual salute, we hope to hear from you this year.

Stars and Stripes is very proud to serve the military community, and it's an honor to spotlight its resource-Stories must ful group of children. be submitted We can't wait to hear from you! by April 15

Chris Carlson, Publishing and Media Design Manager Stars and Stripes





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Recreate key noodle dish from award-winning Korean film 'Parasite'



4 STRIPES KOREA

arasite" invaded the U.S. after an Oscars sweep earned the Korean film four awards including Best Picture, Best Director, Best Original Screenplay and Best Foreign Language Film last year. Now, Parasite fans overseas are talking about one aspect of the movie – the food. In particular ram-don, a Korean comfort food known as "Chapaguri," a compound word mixing "Chapagetti" and "Neoguri." In postproduction translation, the dish name is 'ram-don," mixing ramen and udon, which are a bit more familiar to western audiences. This dish incorporates Korean instant noodle packages and other ingredients.

In Korea, director and writer Bong Joon-ho is well known for utilizing small props in his films to carry heavy symbolic meaning. This element of Bong's films has earned its own moniker "Bong-tail." Parasite's bong-tail is the ram-don from one of the most high-tension, high-stress scenes in the film and is thought to symbolize the gap between the rich and poor.

Don't worry! If you haven't yet had the opportunity to catch this movie which critics are calling "flawless" and "gloriously entertaining," I'm not going to spoil it. Instead, try ram-don first (or if you've also become a Parasite fan, you'll want to hold on to this recipe) and then be on the lookout for it streaming on-

line! kim.chihon@stripes.com



- PREP TIME: 2 minutes
- COOK TIME: 5 minutes
- TOTAL TIME: 7 minutes
- DIFFICULTY: Very easy
- SERVINGS: 2
- INGREDIENTS:
- 1 packet of Neoguri (Instant noodle)
- 1 packet of Chapagetti (Instant noodle)
- 1 piece of Korean sirloin (Hanwoo) or any steak cut you prefer.



Basically, the dish is made of two types of instant noodles and topped with sirloin. So, you don't particularly need special ingredients other than two noodle packages – Jjapaguri and Jjpagetti. What makes the dish is the protein, which can be anything

that suits your fancy. A famous film critic in South Korea analyzed that cheap instant ramen means the working class, while sirloin, an expensive ingredient in Korea, signifies the upper class.



Put 7 cups of water (1400ml) in a pot that is large enough to hold the noodles. As soon as the water comes to a boil, put the ramen packets into the water.



Trim the steak of all gristle and thick layers and then cut it into small cubes. In my case,

I bought chopped steak for stew at the grocery store, which was convenient. Next, toss the steak into another pan and cook it in any kind of sauce you prefer. When the steak is done, remove from the pan and set aside.



As soon as the water comes to a boil, add the noodles and the two vegetable mix packets. Stir the noodles so they cook evenly and let boil for about three minutes. Avoid overcooking the noodles, as you will need to fry the noodles in the final step.



Drain most of the water from the pot, leaving 3/4 cup of water to just barely cover the noodles.



Add all of the Chapagetti seasoning packet and half of the Neoguri seasoning packet (add more Neoguri seasoning if you like the spicier taste). Add the tiny oil packet of Chapagetti and then turn the heat to medium. When you're creating the dish, bear in mind that the key to cooking ram-don is controlling the balance of the two seasoning packets to your liking.



Sauté for 1 more minute until the noodles have soaked in all of the seasoning in the pot. (Add a little water if it's too stiff.) Remove from the heat. Serve your noodles in a bowl with the sirloin (or other meat) on top.

Bon appetite or 잘 먹겠습니다 (Pronounced: jal meok-ke-sseum-nida)!



Korean spring greens you should know

STORY AND PHOTOS BY BBURI KITCHEN, GROOVE KOREA MAGAZINE

or those of us who've grown up abroad, shopping at Korean grocery stores can be both a beautiful and bewildering experience. What is this root? This tangle of leaves? How can I make it delicious? Unfortunately, marts and markets don't make it easy to taste the ingredients, or buy small amounts for recipe testing. This season especially, the markets are full of bom-namul, or spring greens, which are inexpensive, delicious and healthy ingredients that you'll definitely want in your kitchen. So we hope that this short guide to ten basic bom-namul will help get you started (if you haven't already). There are so many more, but this is just the start!



Bireum-namul is in the amaranth family, and can be thought of as a summer spinach. It's a wild green that grows abundantly in the countryside and tends to be foraged rather than planted and harvested. It's one of the last bomnamul of spring, so you know that summer is right around the corner when it begins to grow. Bireum-namul has a fairly earthy and nutty flavor, and goes well with both gochujang and Joseon ganjang. Simply blanch and season for a tasty banchan dish.



This is the only bom-namul on this list that comes from a tree. The young shoots of Aralia elata (a kind of angelica tree) are trimmed and brought to market in late spring.

Like many bom-namul, dureup has a very nice, slightly bitter flavor. It is often eaten blanched and served with cho-gochujang (vinegared gochujang for dipping). Skewer with beef and lightly batter and fry to make a nice main dish.



Translating "ssuk" is tricky, but it's often called mugwort in English. When ssuk arrives in the markets, you know spring is here. It has a very herbal, almost eucalyptus-like fragrance and it best in mid-spring, before Dano (the 5th of May on the lunar calendar). Ssuk is most commonly eaten in doenjang-based soups or made into rice cakes. You can also deep fry your ssuk for something nice and crisp.



There's no good English translation for cham-namul, and that's probably because it's not widely known outside of Asia. Its smooth, bright green leaves and crunchy have a fresh, grassy aroma, and it can be eaten raw or blanched. Blanch and season with Joseon ganjang (original soy sauce) or even just with salt for a nice spring banchan. Try adding it to your salads or using it as a garnish.





Though it bears a passing resemblance to cham-namul, chui-namul leaves are somewhat furry and have a slightly thicker, tougher texture. For the reason, it's not usually eaten un-cooked. Blanch and season with Joseon ganjang to make another popular spring banchan.



This namul is a kind of saltmarsh sand-spurry, a pleasantly crunchy, thin, segmented plant that grows (as the name suggests) in brackish marsh areas. Saebal namul is great when eaten raw, use it in salads or even as a garnish. Koreans like to mix it with a soy sauce dressing. Don't over-salt—this plant has a naturally salty aftertaste.

STORY AND PHOTO BY CHIHON KIM, STRIPES KOREA

A STARS AND STRIPES COMMUNITY PUBLICATION

long chilly winter is finally gone, and spring has arrived. For many, the hints of spring are in the new flowers blooming, a slight change in the temperature, or a certain scent in the air. What reminded you of the fact that spring is just around the corner? As a child, my first hint of spring was Naeng-i.

Known as "Shepherd's Purse" in English, this herb is paired with Korean soy bean paste stew, or "daenjang jjigae." As an adult, Naeng-i is my favorite spring

like the peculiar scent of the herb, but my father was pretty strict and wouldn't let me leave home without a good breakfast.

I didn't know what this green plant in my soup was until my mother sent me to the market to pick some up. I had to keep repeating its name, so I wouldn't forget, but by the time I reached the herb section of the market they all looked the same! Unable to distinguish which was the Naeng-i, the vendor helped me and taught me a quick trick to finding it in the future: always look for the ugliest herb in the group.

Though its appearance is not attractive, Naeng-i is filled with nutrition sure to help you beat spring fatigue and regain your appetite. The herb features a thick, white

green even though as a kid I really didn't root attached to green leaves that resemble dandelion leaves and it is one of the most common herbs grown on farms, in the hills, and, sometimes, even popping up randomly in home gardens.

> Consider adding spring herbs to your shopping list next time you visit a Korean market. They are healthy and add the flavor of spring to any meal. Don't forget to wash them thoroughly and add them to some soy bean-paste stew (daenjang jjigae). Another way to enjoy Naeng-i is seasoned with soy sauce and perilla oil then used as a substitute for some of the veggies in bibimbap. Try it and see why naeng-i's scent is the real smell of spring in Korea.

kim.chihon@stripes.com

SPEAKIN' KOREAN BY CHIHON KIM, STRIPES KOREA

- I'm craving spring greens! bom namuri meokgo sipeoyo!
- What is your favorite spring green? jeil joahaneun bom namuri mwoyeyo?
- Where should I go to get spring herbs? bom namureul saryeomyeon eodiro gayahanayo?
- I'd like to get some spring greens. bom namul jom saryeogo haneundeyo.
- Which one is best? mwoga jeil masinnayo?
- How do you sell these spring greens? bom namul eotteoke panayo?
- I'll have this, please. igeollo juseyo.
- How much is this? olmaeyo?
- Do you carry (shepherd's purse)? (Naengi) isseoyo? or (naengi) panayo?

Igeollo juseyo.

Jeil joahaneun bom namuri mwoyeyo?

Bom namul om saryeogo naneundeyo





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Married into the space domain

STAFF SGT. BETTY R. CHEVALIER, 51ST FIGHTER WING

OSAN AIR BASE - Two Osan airmen made the jump to become Guardians this week and will start a new chapter of their lives, but with more personal titles for each other: husband and wife.

Sergeants Jamie and Frank Franco's career field, cyber systems operations, was eligible to transfer to the U.S. Space Force when the call for volunteers went out to airmen in early 2020.

"It all started back in April when Jamie and I found out about the ability for our career field to be transfer to the Space Force." Frank said. "For about 2 weeks, she would bring it up all the time how cool it would be to make history and be some of the first people into a new branch. Eventually the idea grew on me



U.S. Space Force Sgt's. Frank and Jamie Franco following a transfer ceremony at Osan Air Base on Feb. 5. The Franco's volunteered to switch services and are some of the 5,000 initial airmen selected to help set the foundation for the Space Force.

and realized I couldn't let her go at it alone so we both volunteered."

The U.S. Air Force and Space Force have selected

approximately 5,000 members to make the service transfer, which entails officially enlisting in the Space Force. Jamie, who had a pending promotion, pinned on

the rank of staff sergeant on Feb. 1, before taking the oath to enter the Space Force. Frank followed suit enlisting on Feb. 5.

"It feels a bit unreal," Jamie said about the transfer. "I feel like the time that's passed since the branch stood up has flown by. I'm sure that's how Gen. Raymond (U.S. Space Force, chief of space ops), Chief Towberman (U.S. Space Force, senior enlisted advisor) and all that have been leading this feel the same way. I wish I could talk to someone who transferred from the Army Air Corps to the Air Force, because I'd love to know what was going through their mind at the time and what they wish they would have done."

While the color of the Franco's name tapes will change from spice brown to navy, they will still be accomplishing the same

duties focused on cyber and communications, supporting the joint warfighter at their next assignment.

Transitioning into the U.S. Space Force can be exciting, albeit overwhelming, as many life changing decisions are. As these Guardians are making history building the foundation to the Department of Defense's newest branch, this process is made easier when an airman does it with the support of their spouse.

"Transferring to the Space Force with Jamie means everything to me," Frank said. "Without her I most likely would not have taken this opportunity. I'm not sure what's going to happen in the next few years of our Space Force career, but I'm very fortunate I get to start this journey with my best friend."

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LET'S GET SOME FRE







Temple roof tiles

Rejuvenate at Gakwonsa Temple

STORY AND PHOTOS BY CHIHON KIM, STRIPES KOREA

If you want to get away from hustle and bustle of the city life, Gakwonsa Temple and its surrounding area is the perfect place for one-day trip. Located at the foot of Mt. Taejosan, a few miles east of downtown Cheonan in Chungcheongnam-do, it is about a 40- to 50-minute drive from Camp Humphreys and Osan Air Base.

Gakwonsa Temple is a great place to breathe in the fresh air, reflect and enjoy the picturesque scenery and tranquil atmosphere.

When most people think of temples and shrines in Korea, they picture centuries-old structures weathered from the past. That is not the case with Gakwonsa Temple, which was built in 1977 by a monk named Beobin who spent the Korean War praying for peaceful relations between the North and South. Although it is a relatively new building, it does harmonize with its surroundings like other traditional Korean buildings.

What I like about this area is that there is more than just a beautiful temple. There are also walking paths where you can stroll at your own pace and a street in front of the temple full of restaurants and stores. And, there's a giant Buddha!

The Temple

There is ample parking for vehicles in the lot located just before a magnificent bell tower, called a Jonggak. The bell tower is bigger than most in Korea because the massive bell (Beomjong) it supports weighs 20 tons! You can hear the grand sound from it every day at 4:30 a.m. and 6 p.m. It'll definitely wake you up, whether you are there in the morning or evening. As you walk underneath the tower, you'll see big antique roof tiles on display. They are quite beautiful.

After you pass by the bell tower, you will spot Mahavira Hall (Daeungbojeon) in front of you. Multiple halls for learning Buddhism are located on both sides of the main hall. The inside of Mahavira Hall is gorgeously decorated with paintings and three golden Buddha statues. The golden Buddha triad symbolized Buddha sitting on the Sumeru Mountain and the paintings represent the Buddhism view of the world.

If you have time, stay inside the hall and feel the peace and quiet for as long as you want. When the wind chimes hanging under the eaves awake you from a brief moment of silence, you should make your way outside the hall to take in the largest attraction on the temple grounds.

Giant Buddha

When you step out from the hall, you can see a seated giant Buddha, which was under construction from June 1975 to May 1977. Called Amitabul-sang, it is the biggest Buddha statue in Korea and the second largest in Asia, weighing a massive 60 tons and standing (although it is sitting) 15 meters high. Its ears alone are two meters and its fingernails are 30 centimeters long. Although you might be

overwhelmed by this grand statue, don't forget to take a selfie with it. It offers a nice place to take a picture because it overlooks the temple and beautiful landscape.

Note: If you park your car next to the souvenir shop located next to the pond by the temple, not the parking lot, then you can take 203 stairs that lead directly to the Buddha. Some people prefer to start their trip from this spot.

Easy hiking trails

Once you've had your fill of the big Buddha, there are a couple of trails that lead up into Taejo Mountain, which stands 420 meters high and was named after King Taejo, the founder of Goryeo. It provides a full view of the city from its summit. Many hikers and mountaineers visit this place, especially those with children because it is a relatively gentle trail.

When you get to the start of the hiking trail, it is divided into two paths. Many people prefer the right one, which is a bit gentler than a steeper left path. Whichever you choose, it takes about one hour to the top of the mountain. Yes, you can get to the top of the mountain, but be sure to wear athletic shoes. If you're on a date, leave the heals and dress shoes behind. It's all about being comfortable. By the way, bringing a small picnic to enjoy during your walk is also an enjoyable thing to do.

Street fun

If you don't bring your lunch, don't worry. Many traditional Korean restaurants and stores line up along the hill leading to the temple entrance. You can try vegetarian restaurants specializing in wild herb and vegetable dishes, or you can slurp down some tasty, hot noodle soup (Kal-guksu) at Goljjagi Sanghoe, a small restaurant located across from the pond.

There are plenty of places to eat, as well as shops where you can pick up some local veggies. It's a good way to finish off a day trip to Gakwonsa Temple.

kim.chihon@stripes.com

directions

CAR

- ■Camp Humphreys → Gakwonsa Temple (40 min.) ■Osan Air Base → Gakwon
- ■Pyeongtaek Intercity Bus Terminal → Cheonan Express Bus Terminal Take Intercity Bus. (40 min. / 2600 won) Get off at Cheonan express bus term Take bus number 24. Get off at the bus stop of Gakwonsa temple (25 min.). Or take a taxi (15 min./about 7,000 Won)
- ■Pyeongtaek station → Cheonan station Train

MUGUNGHWA: 15 min. / 2,600won

ITX-SAEMAUL: 10 min. / 4800won

After getting off the train, take bus 24 (the bus stop is across the street!).

ADDRESS: 245, Gagwonsa-gil, Dongnam-gu, Cheonan-si, Chungcheongnam-G **TEL:** +82 41-561-3545 **HOURS:** 4 a.m. - 6 p.m. **ADMISSION:** Free

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he stress from everyday life and work can wear on you. Sometimes you just need to get away, but that's hard to do without taking vacation days. But, instead of sitting on the couch and wasting time, why not try re-energizing and reconnecting with nature close by? If you have the motivation to drive a little or hop on a train, the Geumosan Reservoir and Olle is a great place to unwind and enjoy nature at its finest. And you don't need to make a lot of travel arrangements or do any packing; this is the perfect day trip!

STRIPES KOREA

Zig zag path
If you are driving, slow down and enjoy the scenery! Some tourists drive so fast up the mountain that they miss the entrance to the Geumo Province Park. There are two parking lots on the mountain, so when you ask a taxi driver to take you at Geumosan, make sure to ask to be dropped off at "Geumosan Daejuchajang" (big parking lot) next to the Geumochen stream. Then you can slowly walk up to the mountain and enjoy more scenery.

If you're taking a train (make sure you look out the window and take in all the beauty), get off at Gumi Station and grab a taxi to the parking area. It'll cost you about 3,600 won (around \$3) each way.

Note: It takes more than two hours to get there by car from Camp Humphreys and Osan Air Base. By train, it's about 20 minutes less.

Another option is walking. From Gumi Station, you can reach the entrance to the Geumo Province Park in 10 minutes by foot. On your walk, you'll notice the tiled roof of a traditional-style building, which is a museum dedicated to the people of the Joseon era (1392-1897). A little further down, coffee drinkers might enjoy a pitstop at the three or four different hipster and classy-style coffee shops near the entrance of the parking lot. I know some folks really need their coffee, so here's some good places to enjoy a cup or two.

Once you arrive at the entrance, you'll see a path zig-zagging its way toward the reservoir Olle Gil. The railing along the uphill path has traditional paintings and calligraphy mounted on it, so take your time and enjoy the painting and drawings at your own pace.

Geumosan Reservoir

At the end of the path, set your eyes on the beautiful waters of the reservoir and let the breeze wash over and refresh you.

The Olle Gil path is about 2.4 kilometers long, surrounds a large portion of the reservoir and connects

DIRECTIONS:

- ■Train from Waegwan station to Gumi station.
 - Mugunghwa: 15mins / 2,600won
- ITX-Saemaeul: 10mins / 4,800won
- Train form Pyeongteak station to Gumi stioan
- Mugunghwa: 2hrs 20mins / 13,100won
- ITX-Saemaul : 2hrs / 19,400wo

After off the train, take a taxi to the Geumosan province park public 'entrance' parking lot (With in 10min, about 3,000won)

to Gumi Eco Park. After walking the path and seeing all the strange rock formations and bizarre stones along Mt. Geumo, you just might feel like walking it two or three more times.

Floating bridge
Along the path, you'll walk on a floating bridge, which at night is lit up with LED lights. It's quite a sight and many visitors time their visits for this illuminated night view. It's also not uncommon to find turtles resting on rocks near the bridge and spot fish jumping in and out of the water. This is a great spot for children.

The entire path along the Geumosan Reservoir is a great place to walk and take pictures. Large trees line up along the path and there are plenty of benches and pavilions great for some rest. It takes less than 40 minutes to walk the entire path, but take as long as you want .It's also a great place to have a picnic with family, friends or that special someone.

Chaemi-jeong
At the end of the Olle, you will see a beautiful building named Chaemi-jeong. The scholar Gil Jae, who lived during the turbulent transition period of Goryeo Dynasty (918-1392), escaped Seoul for the countryside because he would not serve for another king of a new dynasty. Although he wasn't wealthy, he refused to take the new Joseon Dynasty's high official position and he barely managed to stay alive, existing on herbs, roots and tree bark. Thus, his home was named Chae Mi (Chae Mi means herbs)-

From Chaemi-jeong, you can hear the sound of a stream running under the bridge leading to a shrine. In the summer, people crowd under the bridge to avoid the hot weather and play in the water. If you enter the Chaemi-jeong, you can see the architecture of a Hanok (traditional Korean-style house) and try to imagine the conviction this scholar had. kim.chihon@stripes.com

TASTY KOREAN GIFTS

KOREATOURISM ORGANIZATION

hopping is one of the most fun activities to enjoy while traveling in Korea. Of the gift items available, many tourists choose to purchase local foods as a gift. Since some food items have a short shelf life, they require extra care and attention. Here are some Korean food items that are popular and have a relatively longer shelf life.

Kimchi

Kimchi is Korea's representative healthy side dish and is made by fermenting salted cabbage, radish, fermented fish sauce and various vegetables in a red



chili pepper sauce. The types of kimchi vary by region, season, and even the making process. The most representative varieties include baechu kimchi (kimchi), kkakdugi (diced radish kimchi) and yeolmu kimchi (young summer radish kimchi). Baekkimchi (white kimchi), a variety made without red chili pepper sauce, is popular among people who dislike spicy foods. Kimchi contains an abundance of vitamins and minerals, helping to strengthen one's immunity to bacteria and cancer.

A STARS AND STRIPES COMMUNITY PUBLICATION

Vacuum-packed kimchi can prevent any leaks and is recommended for travelers planning to take it home as it will pass the stringent customs. Various vacuum-packed kimchi products are readily available in department stores, supermarkets, convenience stores and duty free shops

Gim

Gim (laver), a must-buy item among tourists, is made from dried seaweed that contains a variety of vitamins and minerals. Five pieces of gim contain the same amount of protein as one egg, and the amount of vitamin A in one piece is equivalent to the amount found in two eggs. In particular, Korean gim has received much enthusiasm



from international food connoisseurs for its unparalleled quality, making for a luxurious souvenir.

SHOPPING TIP

Gim comes in a variety of types and packaging methods, which can be easily found in supermarkets. Since it is particularly susceptible to moisture and can easily go stale, it should be stored in an airtight container or bag.

raditional Korean Snacks



The most representative traditional snacks in Korea are tteok (rice cakes) and hangwa (traditional Korean sweets). Depending on the ingredients and methods, there are over 200 ways to make tteok. Hangwa is made from flour mixed with honey or sugar, which is deep-fried to make snacks such as yugwa (deep-fried sweet rice cake) and yakgwa (traditional honey cookie). They can be eaten as everyday snacks, but are usually served on special occasions

such as weddings, birthdays, and Seollal (Korean New Year's Day) and Chuseok (KoreanThanksgiving Day) holiday.

Hangwa snacks are readily available in a range of prices in department stores and supermarkets. Gift boxes with a variety of hangwa snacks make great

Korean Snacks

Korea has a wide range of snack items, from sweet snacks perfect as desserts to salty and spicy snacks that stimulate your appetite. Korean snacks are not only tasty but also nicely packaged, making them a very popular souvenir.



SHOPPING TIP

Popular snacks and chips are often available in new variations of flavors. Shop for products introduced in Youtube to try snacks in different flavors.

Gochu-jang

Gochujang (Korean chili paste) is a traditional fermented condiment with a combination of sugary, salty and spicy tastes. It is made by fermenting a mixture of rice powder, Korean chili pepper

> powder, malt oil, fermented soybean powder, and salt. Gochujang contains an abundance of nutrients and the spicy taste that comes from capsaicin stimulates one's appetite and improves digestion.

Gochujang is packaged in plastic tubs or tubes with varying degrees of spiciness and can be found in supermarkets, convenience stores and duty free shops. The standard unit of spiciness, running from one to five, is 'GHU' (Gochujang Hot taste Unit). This unit system is handy for purchasing gochujang; the higher the unit, the stronger the spiciness.

Kamyeon



Ramyeon, Korean instant noodles, is one of the most popular foods in Korea. The low cost and easy cooking method have made ramyeon a popular souvenir even among tourists. While the most common ramyeon is spicy, there is a plethora of flavors available, from non-spicy broths including udon flavor to stir-fried noodles, including spaghetti or black bean sauce flavoring. Recently, extremely spicy Korean noodles have become the new trend internationally.

SHOPPING TIP

Single packets or cup noodles can be found at small supermarkets or convenience stores. Large packets with bundles of five can be purchased at large supermarkets. The average shelf life for ramyeon packages is five months.

Insam (Korean ginseng) is a root with a bitter taste and strong flavor that is named after its shape that resembles a human body. There are three types of insam: susam (fresh ginseng), which is unprocessed and picked right out of the field; baeksam, which is dried insam; and hongsam (red ginseng), which is



steamed and then dried. Insam has long been used to boost one's health, with the effect varying by type, harvest time, and preparation method. The health benefits, including an immunity boost, help in fighting cancer, and a speedy recovery from fatigue, all come from the saponin and ginsenoside within insam.

SHOPPING TIP

Insam is a high quality souvenir, and can be purchased in specialty shops within department stores and supermarkets. It is mostly available in forms of extracts, candies, jellies, and other easy to consume products in neat packages, making for a perfect gift.

Meal Kit

Recently, with more people interested in cooking, various meal kits have emerged in the market. A meal kit provides everything necessary for even beginners to make a meal. From hotteok (sugar-filled griddle cake) and tteokbokki (spicy rice cakes) to naengmyeon (cold buckwheat noodles), there are plenty of Korean food meal kits to try.



SHOPPING TIP

Meal kits can be purchased at convenience stores, supermarkets, and department stores. For meal kits found at the refrigerator section, they must be kept cool or refrigerated before and after arriving home. Depending on the kit, cooking appliances such as pot or oven may be required.

Fruit Vinegar

Fruit vinegar is produced by fermented fruits, and has a sweet and sour flavor. It is known for its health benefits, such as improving one's skin tone, and effectiveness in relieving fatigue and constipation. The most common method to consume fruit vinegar is by mixing it with water. A 3:1 ratio of water to fruit vinegar is the general rule of thumb; the ratio can vary depending on personal preference in taste. A variety of fruit vinegar flavors available such



as pomegranate, blueberry, bokbunja (Korean black raspberry) and more. The vinegar can also be used to make fruit soju.

SHOPPING TIP

Fruit vinegar can be purchased in varying sizes in bottles of 50ml to 500ml, 900ml and 1.8l. The shelf life is approximately 18 months in average from the date of manufacture. It can be stored at room temperature out of direct sunlight but needs to be refrigerated after opening.

Traditional Korean Alcohol

Much like beer in Germany, wine in France, and vodka in Russia, makgeolli and soju are the representative alcoholic beverages of Korea. Makgeolli is made from fermenting rice or wheat and has a smooth, milky color. It has a low alcohol content of 6-13% with a nutty and sweet flavor. Soju, a distilled alcohol with an alcohol content of about 20%, is popular in part due to its relatively low price. Recently, fruitflavored soju has been gaining popularity for its sweet taste and less harsh smell.



SHOPPING TIP

Makgeolli and soju can be easily purchased in convenience stores, supermarkets and corner stores in even the smallest of towns. The packaging of soju varies from drink boxes to plastic bottles. As alcohol purchases by minors are strictly prohibited in Korea, a form of photo identification with the date of birth is required.

Traditional Korean Tea

Traditional Korean teas have various flavors and effects. Representative Korean traditional teas include nokcha (green tea), yujacha (citrus tea), maesilcha (green plum tea), mogwacha (Chinese quince tea), omijacha (five-flavor berry tea), and saenggangcha (ginger tea), as well as sikhye (sweet rice drink) and sujeonggwa (cinnamon punch). Nokcha is made from tea leaves that have a



bitter and refreshing taste. While green tea is traditionally enjoyed by steeping dried and roasted green tea leaves in hot water; these days green tea is available in powder form as well as in teabags. Yujacha, maesilcha, mogwacha, omijacha, and saenggangcha are made from fruits sliced and preserved in sugar or honey. It can be mixed with warm water for a hot drink in winter, or with cold water for a refreshing summer tea. Sikhye is a sweet drink

made with rice that aids with digestion. Sujeonggwa tastes sweet with a kick of spice; it contains ginger and cinnamon boiled in sugar water, which is chilled and served cold.

SHOPPING TIP

Traditional teas are available in supermarkets, department stores, and convenience stores. There is a wide variety of green tea products sold in the form of powder, teabags, or whole roasted leaves. Yujacha, mogwacha and saenggangcha are sold in glass jars but also come in the form of powder, packets or tea bags. Sikhye and sujeonggwa are sold in cans or plastic bottles.



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STARS AND STRIPES Published: February 4, 2021

ust beyond the gates at Camp Humphreys, dozens of restaurants are doing their best to entice customers searching for the best place to feed an American appetite.

The Big Bite hits home with

EXCLUSIVE NEWS FROM:

fans of classic rock 'n' roll. The restau-

rant's twist on the iconic tongue-and-lips

logo made famous by rock legends The Rolling Stones captured my attention. You can always get want you want off The Big Bite menu.

As with many family restaurants, the range of entrees more than accommodates your party's varying appetites. The Big Bite offers salads, soups and pastas, as well as meals of chicken, pork or beef.

Its selection of healthy salads on the weekday lunch menu can't be matched. A grilled chicken Caesar costs 11,000 won, or about \$10, and an avoca-

do salad is 13,000

A STARS AND STRIPES COMMUNITY PUBLICATION

Don't like those choices? Get your healthy fix with the popular salmon salad for 16,000

won. It features grilled salmon on top of fresh mixed greens, a strawberry Italian balsamic dressing and shredded, fresh Parmesan cheese.

While each of these options are great. I had my sights set on the chicken and rib entrees

before stepping on the property.

The chicken with

The smoked barbeque pork alongside your choice of a generous amount of fresh vegetables or french fries. Although a bit pricey at 35,000 won, this en-

The ribs were delicious. Nothing special but definitely what you would expect from American-style barbecue.

The top prize from this experience was the chicken with chimichurri sauce priced perfectly at 20,000 won. Again, enough for two if you're willing to share this tasty dish.

portions of grilled chicken with a chimichurri sauce on the side. and sautéed vegetables and

ribs feature the restaurant's own signature barbecue sauce, tree can be easily shared by two.

The plate arrives with two

★ LOCATION: 187, Anjeongsunhwan-ro, Paengseong-eup, Pyeongtaek-si, Gyeonggi-do, South Korea

- ★ DIRECTIONS: Within walking distance of Camp Humphreys' pedestrian gate. GPS 36.963387, 127.044576
- ★ HOURS: Open 11:30 a.m. to 10 p.m., Tuesday thru Sunday; last order 9 p.m.; closed Mondays
- ★ PRICES: Entrees range from 11,000-44,000 won; kids items range from 8,000-13,000 won
- ★ DRESS: Casual
- ★ TEL: 031-656-3083

mushrooms, which can be substituted with fries if desired. The chicken is extremely moist and tender, with a hint of spice

that works excellently when combined with the sauce. keeler.matthew@stripes.com Twitter: @MattKeeler1231

The smoked barbeque

pork ribs feature the

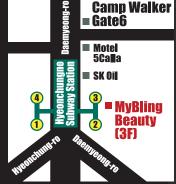
signature sauce.

restaurant's delicious

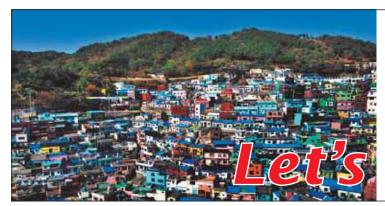
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Walking down Dongcheon Ginko Tree Street

HAPS KOREA MAGAZINE

inkgo trees serve as a natural separation between Jeonpo-dong (neighborhood) and Seomyeon along this busy street. In total, 740 meters encompass Dongcheon Ginkgo Tree Street, which begins at the Seomyeon NC Department Store and ends at Gyeongnam Technical High School.

Beyond the school is an extended walkway that was opened in 2015. The formerly four-lane portion of Dongcheon-ro that runs parallel the Sharp apartment complex was reduced to two lanes, allowing a more pleasurable walking experience (and a few more ginkgo trees to boot).

Besides wider sidewalks, various sculptures and fountains can be enjoyed in this area, as

well. Drivers should take note, however, that a busonly lane is set during



hapskorea.com

rush hour times and that slower speed limits are required at all times. This area also enjoys easy access to the popular Jeonpo Cafe Street area.

Peak ginkgo tree season can be enjoyed in mid-October.



Don't mind its particular, pungent smell! The yellowish ginkgo tree leaves are an incredible sight as they begin to fall to the ground. It's such an awesome scene that a ginkgo tree festival is held there every December.

ART MARKET

While admiring all the ginkgo trees, be sure to check out the art market that stretches from Seomyeon NC Department Store to Norimaru, the former Jungang Middle School. The market, which features about 50 booths offering handmade accessories, art and

HOW TO GET THERE

Seomyeon Station (Metro lines 1 and 2), exit 3. Walk straight three minutes and cross the street at the intersection facing Seomyeon NC Department Store. Dongcheon Gingko Tree Street begins from there.

more, operates from noon to 6 p.m. Saturdays and Sundays through December.

JEONPO CAFE STREET

After checking out those ginkgo trees and the many artistic booths along Dongcheonro, head into the famous Jeonpo Cafe Street area. Several sign markers will point the way. More than 100 coffee shops, dessert cafes, restaurants and more have put this area on many must-visit lists for both Busan residents and out-of-towners since 2010.





A STARS AND STRIPES COMMUNITY PUBLICATION







Museum in Asan showcases exploits of beloved Korean military figure

STORY AND PHOTOS BY CORD A. SCOTT, PHD, UMGC KOREA

outh of USAG Humphreys on route 43 in the town of Asan is a park of serenity and interest for the nature lover as well as the historian. This area is noted as the ancestral home of Admiral Yi Sun-shin. Yi is to the history of Korea what George Washington is to America: a commander who took on a powerful adversary (in Yi's case, Japan), had his share of hardships (he was actually removed from command

at one point) and is seen as an integral part of Korean history.

For many Westerners unfamiliar with Korea, Yi is often noted as the statue in downtown Seoul just south of the U.S. Embassy, or through the military figures sold as part of the Korean souvenirs that permeate the region.

His home in Asan now has a museum which describes his life and history, not to mention a

temple which has his image in it, and finally a home in which he lived for a time in his earlier years. The markers explaining how to get to

his home are fairly well marked, even for someone who may has very limited Korean language skills.

As with many locations, there are some pamphlets in English which will explain the history of Yi and his impact on the Choson Kingdom in the late 1500s. The museum also has a section which explains through maps, diagrams, models and artifacts the development of his greatest weapon: the turtle ship.

The turtle ship was a squat ship which was armored and featured a large dragon head with small cannon inside to serve both offensive as well as psychological purposes. These ships and Yi's tactics served as a significant counter to the Japanese invasion under Hideyoshi Toyotomi, which began in Busan in 1592. Yi pushed back the Japanese forces over the course of the next several years, mostly by harassing Japanese supply routes. The Koreans also had assistance from the Chinese as well.

With the renewed Japanese

push in 1597, Yi countered again with the turtle ships. While the battles in 1598 took place near Jeju on the southern tip of Korea, the impact of Yi on Korean history was critical to a sense of identity. There is also a Korean movie on the battle, entitled The Admiral: Roaring Currents, which is subtitled in English. This movie was originally part of a Korean TV series.

As one wanders through the

grounds past the museum there are remnants of Yi's life still preserved as well as a sense of calm. The bridge and pond offer a

serenity as well as artistic detail that is common of Korea. The house which is located just beyond gives the visitor a sense of the life of Koreans from that time. Up on the hill behind the house are some of the relatives of Yi who are buried there.

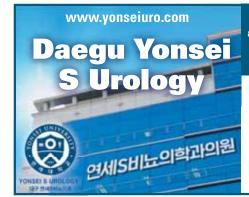
Also on the hill is one of the ancestral temples where Yi and his family might come to pray for good fortune, be it academically, militarily or in a more intimate, familial sense. The area offers a nice view of the valley to the south.

Admiral Yi is not buried here, however. He is buried at Gwangmyeong, near Incheon. His end came in battle which seems appropriate and occurred from an errant shrapnel from a cannon shell. As for getting to the site, the drive is fairly simple. Drive down route 38 and continue. It will take approximately 45 minutes, but the drive is nice. Look for the brown history marker signs. There is a minimal cost to enter or if you take part in activities.



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Stripes Sports Trivia

The UConn women's basketball team doesn't do much losing on the court. The Geno Auriemma-led Huskies hold countless NCAA records among the all the National Championships they've won. In 2017, an overtime loss in the Final Four ended the Huskies 111-game winning streak - a record, of course. What team beat them?

Answer

Mississippi State



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KNOW?

oju is the most popular type of alcohol in South Korea. It is around 19% alcohol – very strong - and is a grain or potatobased vodka. It's traditionally consumed straight with food, but also mixes into cocktails.

Hangul of the week



Language Lesson

I'm very hungry.

Neomu baegopayo.

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Crossword by Margie E. Burke ACROSS 1 Boat's herth 5 Part of a repair 10 Skewed view 14 Multinational money 15 Come about 16 A while ago 17 Flashcards subject 19 Kind of ID 20 Renter 21 Courting music 23 Put up, as a picture 25 Flinch, say 26 Varied 30 Biased against seniors 33 Bird feeder filler 34 Small sample 36 80's group who sang "Take On Me' 37 Melville setting 43 Mistake in print 54 Spanish

3 Blue flower

38 Talk like Porky 40 Slot machine

41 Pop-ups, e.g.

42 Cheyenne

shelter 43 Ticklish Muppet

44 Navy clerk

46 Tactful

49 Koontz creation

51 Within earshot 52 Ivory tower inhabitant

55 Etsy wares

59 Piercing site

60 Assessment

62 Chutzpah

63 Now or _ 64 Edit menu choice

65 Gives the heave-ho

66 WTO's concern **67** Pound sound

DOWN

1 Close, as an

2 Tackle box item

4 Cheap insult

5 Sing the blues

6 You-here link

7 Tiny amounts 8 Willow for basketmaking

9 Craft anew

10 Pep in one's step

11 Impossible to fill 12 Got an A+ on

13 Parched

18 Try, as a case 22 Raring to go

and go

26 Test, as ore

27 Glove leather 28 Like some

temperatures

29 Old-fashioned 31 Cause of a red

face

32 Medium's card 35 Oktoberfest

souvenir 38 Forestall, with "off"

39 Urban housing

45 Runway figures sparkling wine 47 Safe from 56 Monetary hackers

penalty

57 Type of list

58 Winter coat?

61 Conducted

Answers to Previous Crossword:

48 "Fame" singer

52 Aquatic plant

53 TV cable, for

50 Fare with onions

HORSETRADE

SUDOKU Edited by Margie E. Burke **HOW TO SOLVE:**

9 2 1 5 2 8 9 6 2 8 4 2 3 7 5 6 8 5

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Each row must contain the numbers 1 to 9; each column must contain the numbers 1 to 9: and each set of 3 by 3 boxes must

Answers to Previous Sudoku:

4	3	8	1	2	9	5	6	7
9	7	6	8	5	3	1	2	4
5	2	1	7	6	4	8	3	9
1	9	5	6	8	7	3	4	2
8	4	7	2	3	5	6	9	1
2	6	3	4	9	1	7	8	5
6	1	9	3	7	2	4	5	8
7	8	2	5	4	6	9	1	3
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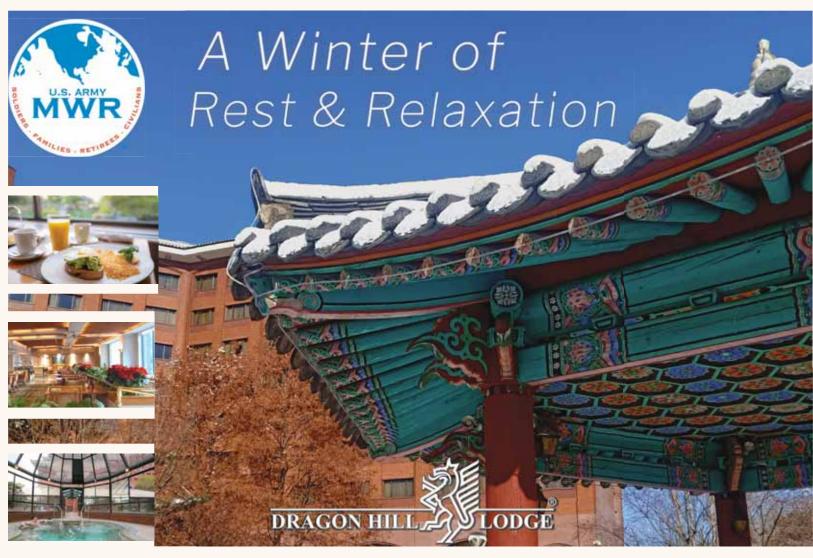
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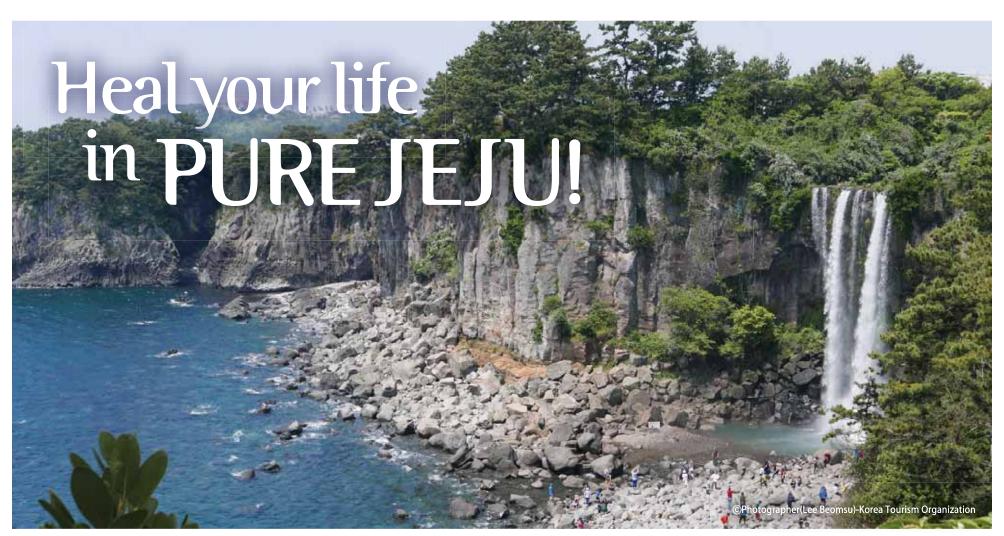
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A STARS AND STRIPES COMMUNITY PUBLICATION

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Jeongbang Waterfall

Jeongbang is one of Jeju Island's Top 3 waterfalls, along with Cheonjiyeon and Cheonjeyeon waterfalls. It is the only waterfall in Korea that empties directly into the sea. The waterfall is 23m high and its two streams pour over a black cliff to create a thrilling sound and a wonderful sight.

Jeju Travel Information



Looking for JEJU Travel Please ask us anything about tourism in Jeju!





