

STATEN ISLAND
MUSEUM

KOREAN
LUNAR NEW YEAR
2023





TABLE OF CONTENTS

INTRODUCTION

LEARNING THE VOCABULARY OF SEOLLAL (설날) 4

JONG-I JEObKI (종이접기) - THE ART OF PAPER-FOLDING 5

Rabbit (토끼)

Ddakji (딱지) - Make and Play!

COOKING TO CELEBRATE THE NEW YEAR 8

Japchae (잡채)

Bindaetteok (빈대떡)

FUN FOR THE WHOLE FAMILY - YUT NORI (윷놀이) 12

SOKDAM (속담) - KOREAN PROVERBS AND SAYINGS 14

HANBOK (한복) - LET'S GET DRESSED UP! 15

SPOT THE DIFFERENCE - SAMUL NORI BAND (사물놀이) 18

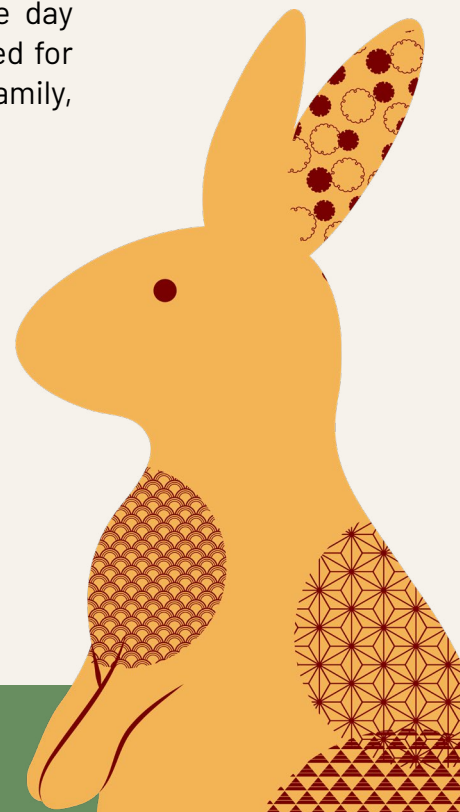


Since 2016, the Staten Island Museum has been celebrating Lunar New Year with the Korean Community Development Center. This year, we continue this tradition and bring Seollal straight to your home through recipes, games, and activities for the whole family to enjoy.

About Korean Lunar New Year:

The Lunar New Year, or Seollal, is the most celebrated holiday in Korea. Seollal falls on the first day of the lunar calendar, which is usually towards the end of January or beginning of February. This year it falls on January 22nd and marks the beginning of the Year of the Rabbit. While the Lunar New Year is observed across most of Asia, each country has its own way of celebrating. Korea has a unique set of customs and traditions. During Seollal, everyone celebrates for three days: the day before, the day of, and the day after. It is a time reserved for remembering ancestors, wearing hanbok, visiting family, eating traditional food, and playing fun games.

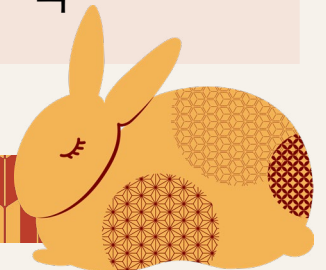
새해 복 많이 받으세요
saehae bog manh-i bad-euseyo
Happy New Year!



LEARNING THE VOCABULARY OF SEOLLAL

Today, I learned how to say:

Meaning in English	Revised Romanization of Korean (RR)	Hangul (Korean Alphabet)
Korean Lunar New Year	Seollal	설날
Family	Ga jok	가족
Rabbit	To kki	토끼
Toast	Geon bae	건배
Celebration	Chuk jje	축제
Traditional Korean clothing	Hanbok	한복
Paper folding craft	Jong-i jeobgi	종이접기
Have a blessed new year!	SaeHae Bok Mani Baduseyo!	새해 복 많이 받으세요
Luck	Bok	복



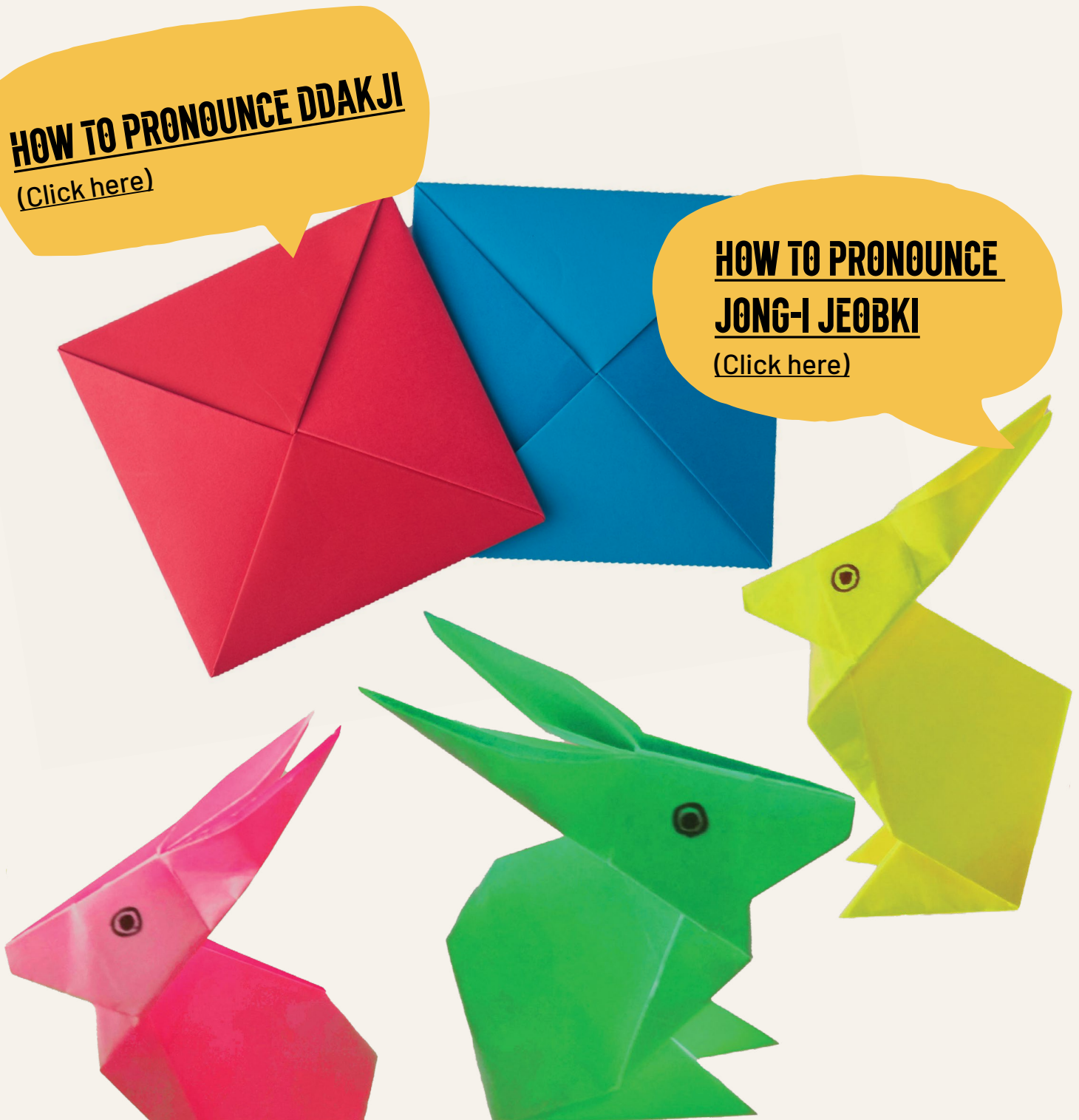
JONG-I JEOKKI (종이접기)

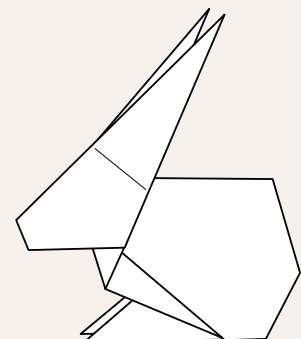
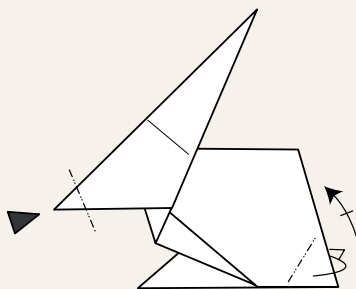
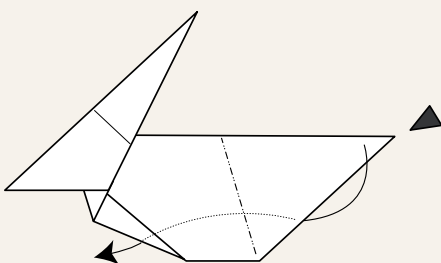
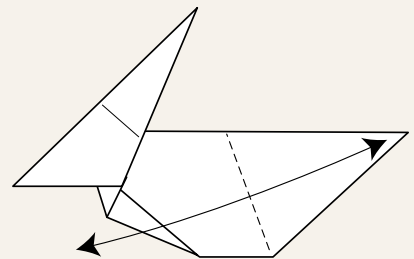
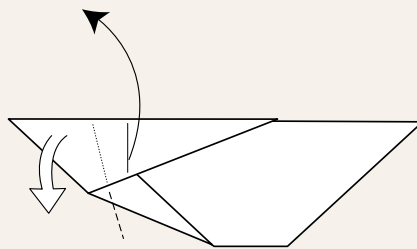
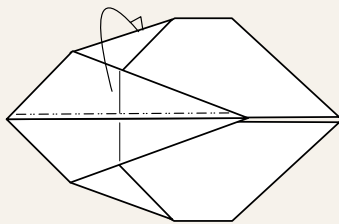
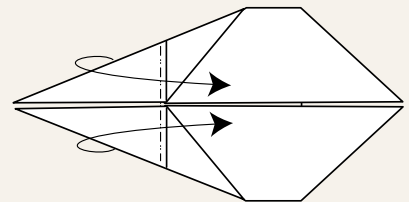
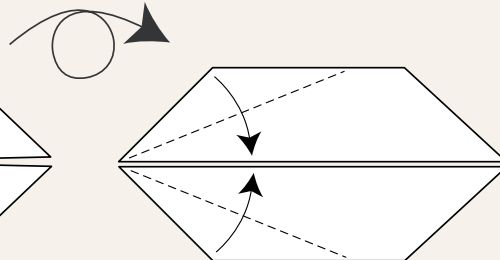
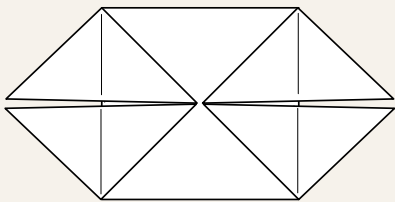
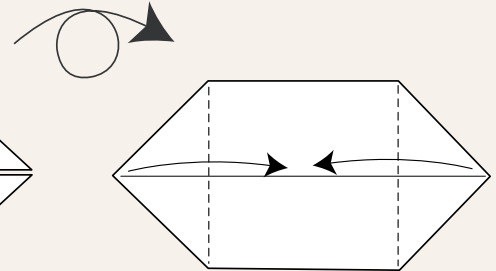
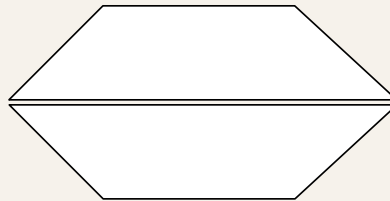
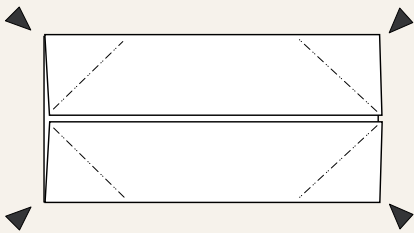
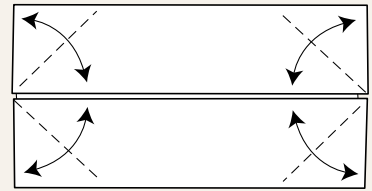
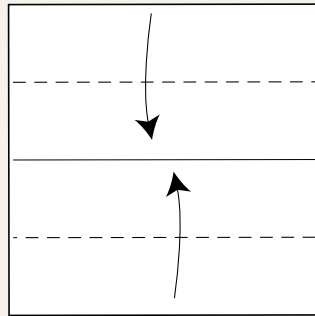
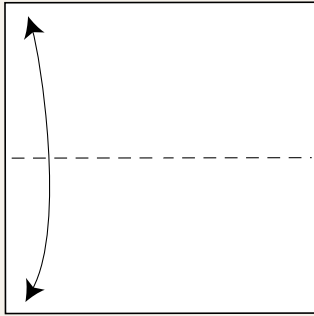
Jong-i jeobki (종이접기) is a paper-folding art just like origami, but from Korea. It is commonly taught to schoolchildren as part of lessons in art, science, math, and history. Paper folding and paper crafting remain an important part of Korean culture.

In the next couple of pages, learn how to make and play Ddakji, and celebrate the New Year by making your own rabbit out of paper.

HOW TO PRONOUNCE DDAKJI
(Click here)

**HOW TO PRONOUNCE
JONG-I JEOKKI**
(Click here)





GAMES: DDAKJI (딱지)

7

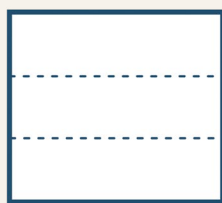
Ddakji (딱지) is a traditional South Korean game played by two or more players using folded paper tiles. It is similar to the American game of Pogs that was popular in the 1990s, but there is no “slammer” piece involved in the gameplay. The game is won by flipping the other player’s tile.

SUPPLIES

Several sheets of square paper.

- Choose papers with coordinating colors or patterns. The size of the paper does not matter as long as it is square. If you don’t have origami paper, cut construction paper into a square.

FOLDING INSTRUCTIONS



(a)



(b)



(c)



(d)



(e)



(f)



(g)



(h)

BY CALVINBALLING - OWN WORK, CC BY-SA 4.0.

<https://commons.wikimedia.org/w/index.php?curid=114860612>

LET'S PLAY!

- To start, choose a throwing player. Flip a coin, roll dice, play a game of rock-paper-scissors, it's up to you.
- The other player places their ddakji tile on the table. The throwing player tries to throw their tile so that it makes the other player's tile flip over. If they are successful, they get to keep the tile.
TIP! This is why it would be a good idea to fold several tiles before you begin playing.
- Throwing ddakji looks simple, but getting the angle and force necessary to flip the other player's tile takes practice. Don't get discouraged! Experiment with different sized tiles to see which is easiest for players to flip.

TIP! Try to aim for the fullest or puffiest part of the disk when you're trying to flip it.



WHAT IS JAPCHAE (잡채)?

Japchae is the signature noodle dish of all Korean noodle dishes. It is made with Korean glass noodles (so called because they are translucent when cooked) called dangmyeon. The noodles are stir-fried with various types of vegetables – onion, carrot, pepper, spinach, mushroom. Often beef or pork is added to make it a hearty and nutrient dense satisfying meal.

Japchae is a dish that you will find on every Korean feast table, including Korean holidays, weddings, birthday parties, or any life celebrating events. There might be some people out there who have never had japchae before, but those who have tried japchae will never stop eating it!



LEARN MORE ABOUT JAPCHAE AND OTHER KOREAN RECIPES FROM HOLLY AT BEYONDKIMCHEE.COM

INSTRUCTIONS

FOR THE GLASS NOODLES

1. Soak the glass noodles in hot water for 15 minutes, then drain and set aside. Pre-soaking will soften the noodles and make them easier to cook.

FOR THE MEAT SEASONING

1. Slice beef (or pork) into thin match sticks (about 1/4-inch thick) against grain and season with soy sauce, sugar, and sweet rice wine; set aside.

FOR THE JAPCHAE SAUCE

1. In a mixing bowl, combine all the japchae sauce ingredients, and set aside.

TO COOK JAPCHAE

1. Heat 1 tablespoon oil in a large skillet or wok over medium high heat. Add onion, carrot, pepper, and a pinch of salt; stir-fry until soft. Add sliced shiitake mushrooms and another pinch of salt. Continue to stir-fry until soft. Add more oil if needed.
2. Add spinach at the end and stir-fry until spinach is wilted. Remove the skillet from the heat and transfer the vegetables to a large plate to cool.
3. Reheat the pan over high heat with the remaining 1 tablespoon oil, add the beef (or pork) and stir-fry until fully cooked. You will see the juice coming out from the meat. Transfer the meat to the large plate with the reserved vegetables, reserving the juice in the pan.
4. Add the drained glass noodles to the pan with the meat juices. Pour the japchae sauce over the noodles and toss to combine. Let the noodles cook over medium heat until they are soft and the sauce liquid is mostly absorbed into the noodles, about 3-4 minutes.
5. Reduce the heat to low. Add the vegetables and meat back to the pan over the noodles. Add sesame oil and sesame seeds and toss all together to incorporate. Drizzle more sesame oil if you wish. Taste and season more according to your taste.

NOTES

To make this Japchae vegan or vegetarian: omit the beef (or pork) and the meat seasoning step in the recipe.

INGREDIENTS

8 oz Korean glass noodles (dangmyeon)

6 oz beef sirloin, or pork loin. See note below for the vegan/vegetarian option

2 tbsp oil

1 medium onion, thinly sliced

1 medium carrot, cut into thin matchsticks

1 small red bell pepper, thinly sliced

a few pinches salt

5-6 shiitake mushrooms, sliced

1 bunch (about 6 oz) spinach, cleaned

1 tbsp sesame oil

1 tbsp toasted sesame seeds

FOR BEEF SEASONING

1 tbsp soy sauce

1 tsp sugar

1 tbsp sweet rice wine (mirim)

FOR JAPCHAE SAUCE

4 tbsp soy sauce

1/2 cup water

2-3 tbsp sugar

2 tbsp sweet rice wine (mirim)

1 tbsp oil

2 cloves garlic, minced

1/2 tbsp black pepper



WHAT IS BINDAETTEOK (빈대떡)?

Historically, bindaetteok (빈대떡) has adorned the ancestral table during Seollal, or Lunar New Year, as it will again, when families gather around to prepare their own versions of this beloved dish for the holiday. Records of the dish date back as far as the 1600s, but it seems to have received its current moniker in the early 1900s.

Bindaetteok (빈대떡) is filled with ground pork, coarse mung bean puree, mung bean sprouts, wild fern (fiddlehead, optional), and sour kimchi. As you can tell, the combination makes these little pancakes flavorful with a delightfully crunchy texture.



These lovely pancakes are often called a different name in Korea. Some people call it “nokdu jeon” (녹두전). Nokdu means split peas, which is the main ingredient in this recipe.

LEARN MORE ABOUT BINDAETTEOK AND OTHER KOREAN RECIPES FROM HOLLY AT BEYONDKIMCHEE.COM



HOW TO MAKE BINDAETTEOK (빈대떡)

11

INSTRUCTIONS

TO COOK BINDAETTEOK

1. Combine rinsed mung beans and rice in a large bowl. Add cold water and soak for at least 6 hours up to 24 in the fridge. Drain and rinse them. Set aside.
2. Season minced pork with garlic, salt and pepper and mix well.
3. Put the beans and rice in the blender and process with 1/4 cup water. Add 1/2 cup kimchi juice for the blade to turn and stir a bit in the process so that they can blend easily. Do not over puree, it should be coarsely smooth. Pour the mixture in a large mixing bowl
4. Mix in pork, kimchi, mung bean sprouts, and fern with pureed beans and rice in the bowl.
5. Add soy sauce, salt and pepper and mix well.
6. Heat generous amount of oil in the skillet over medium heat and spread 2-3 tablespoonful of batter. Cook for 3-5 minutes on each side until it gets golden brown. Serve hot with a dipping sauce
7. To make the dipping sauce, mix soy sauce and vinegar in a small bowl. Serve with pancakes.

INGREDIENTS

- 2 cups dried split peas (mung beans), rinsed in a few change of water
- 1/4 cup short grain rice, rinsed
- 1/4 cup water
- 1/3 lb minced pork
- 2 cloves garlic, finely minced
- 1 1/2 cups fermented kimchi, chopped
- 4 oz mung bean sprout, blanched and squeezed to remove moisture.
- 3 oz Korean wild fern, sliced, optional
- 1/2 cup kimchi juice
- 1 tbsp soy sauce
- salt and pepper , to taste
- green/red chilies , sliced, optional

FOR DIPPING SAUCE

- 1/3 cup soy sauce
- 2 tbsp rice vinegar



Yut nori is a traditional Korean board game often played on Seollal.

Let's make our own!



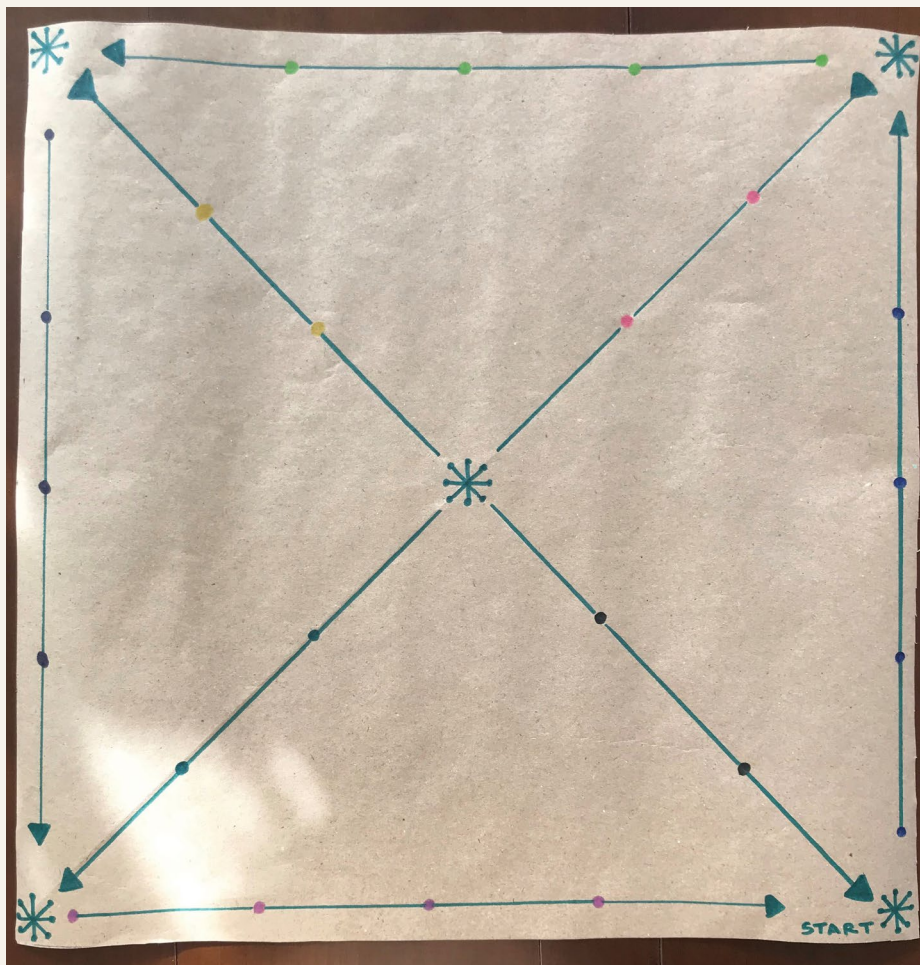
MATERIALS

- Piece of paper measuring at least 16"x16"
- Markers
- Pencil
- Ruler
- Popsicle sticks
- Buttons or coins

YUT STICKS

Traditional yut sticks are flat on one side and rounded and marked on the other.

For this yut nori game, we're going to use popsicle sticks. Since they're flat on both sides, mark one side with any design you like. This marked side will be the "rounded" side.



GAME BOARD

The traditional game board is round, but we are going to keep it simple and make ours square.

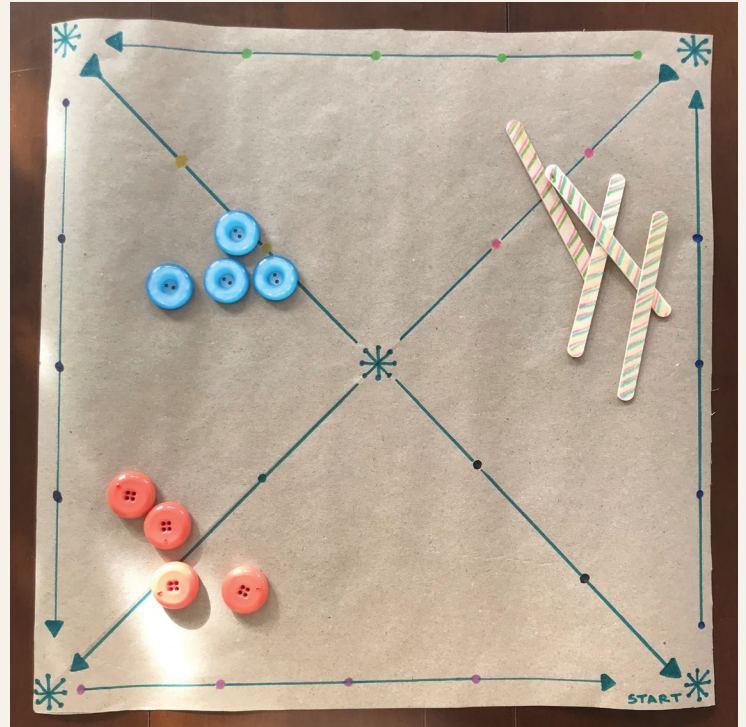
- Cut a square measuring 16"x16" from any kind of paper you have available. We used brown kraft paper.
- Mark a starting point, four spots, and then the corner along each side. You can make dots, stars, or use stickers. Feel free to get creative! We used markers because that's what we had on hand.
- Mark the center of the board, and then two spots from each corner leading to the center.

TOKENS

Each team gets four tokens. Collect eight tokens in total. You can use coins, or buttons, whatever you have a uniform number of.

GAME RULES

The goal is simple: get your team's token back home first. It only takes one token home to win. It doesn't have to be all the tokens, but that is an approach as well. There is some variation in the rules according to the number of players and strategy you choose.



THE BASICS

- Each team places their tokens on "Start"
- Who moves first? It's up to you to decide. Flip a coin, rock-paper-scissors, whatever you choose!
- The first player tosses the yut sticks up and how they land dictates how many spaces they can advance.
 - If one plain side is up, they move one space.
 - If two plain sides are up, they move two spaces.
 - If three plain sides are up, they move three spaces.
 - If four plain sides are up, they move four spaces AND they get to go again.
 - If four printed sides are up, they move FIVE spaces AND they get to go again.
- In cases where players get to go again, there is no limit to how many times they get to go again. It remains their turn until they throw something other than four (printed or plain) sides down or up.

SPECIFICS

- If one team's token lands on a spot already occupied by the other team, that other team has to go back to the beginning with that token.
- If you land on a spot that's occupied by your own team's token, that's okay. And you can elect to move those tokens as a group from that point on if you want. However, remember the prior rule that, if the opposing team lands on your spot, they can send that group of tokens back to the beginning.
- If you land on a corner, you can change direction and go toward the center of the board as a shortcut to get back home.
- Remember, the goal is to get back home before the other team.

GO PLAY!

SOKDAM (속담): KOREAN PROVERBS

14

Ancestors pass wisdom down from generation to generation through traditional Korean proverbs and sayings. Along with beliefs, practices, and traditions, these sayings are part of Korean culture.

What lessons have been passed down to you through a phrase?

보기 좋은 떡이 먹기도 좋다

Bogi Joeun Tteogi Meokgido Jota

Meaning: What looks good tastes good

Literal Translation: Good-looking tteok (rice cake) tastes good

백지장도 맞들면 낫다

Baekjijangdo Matdeulmyeon Natda

Meaning: Two heads are better than one

Literal Translation: If you lift it together, it's better – even if it's a sheet of paper

등잔 밑이 어둡다

Deungjan Michi Eodupda

Meaning: It's often difficult to see what is right in front of you

Literal Translation: The bottom of the lamp is dark

빈 수레가 요란하다

Bin Sure-ga Yoran-hada

Meaning: Those who talk the loudest aren't necessarily the most successful. Just because someone is outspoken doesn't mean they're right.

Literal Translation: Empty carts are noisy

아는 길도 물어가라

Aneun Gildo Mureogara

Meaning: Even if you know the way, ask again.

Literal Translation: 아는 (aneun) "Known" 길도 (gildo) "way too" (도 has meaning as even/too) 물어가라 (mureogara) ask and then go.



Hanbok (한복) refers to traditional Korean clothing. Until about a century ago, it was worn every day. Today it remains an important symbol of Korean culture and is worn on special occasions and holidays, such as Seollal.

The fundamental structure of hanbok has remained unchanged for almost 2,000 years: the jeogori (jacket), baji (pants) and the chima (skirt). Men usually wear jeogori and baji while women typically wear the jeogori and chima. A prominent feature of hanbok are the bright colors.

Print the following coloring pages and design your own hanbok! What colors will you use? What patterns or designs represent you?



LEARN HOW TO SAY THE COLORS IN KOREAN:



Black – 검정색 – geom-jeong-saek



White – 흰색 – heuin-saek



Yellow – 노란색 – nor-an-saek



Red – 빨간색 – bbal-gan-saek



Blue – 파란색 – paran-saek

OBANGSAEK



Green – 초록색 – cho-rok-saek



Purple – 보라색 – bora-saek



Pink – 분홍색 – bun-hong-saek



Orange – 주황색 – juh-wang-saek

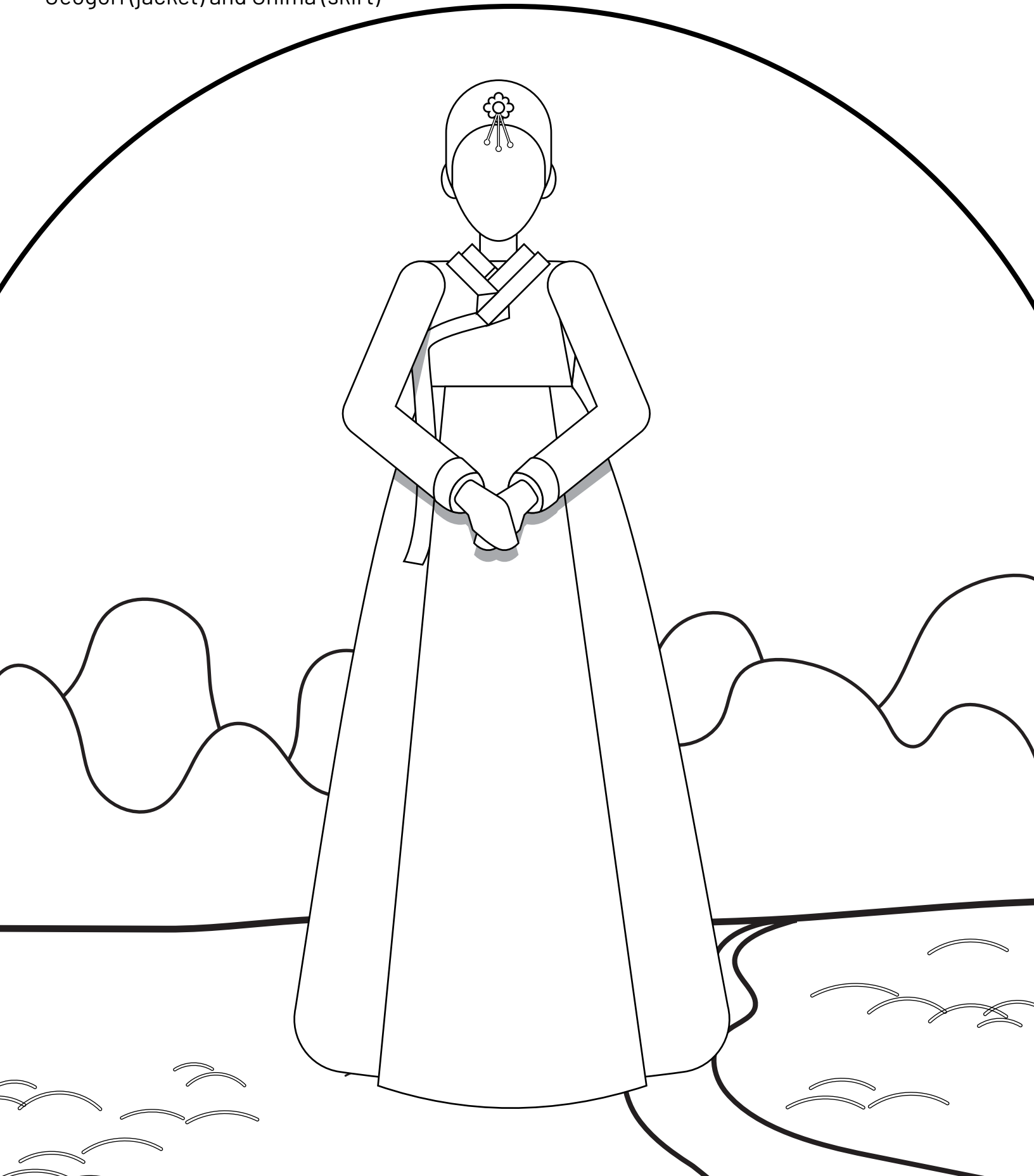


Brown – 갈색 – gal-saek

OGANSAEK

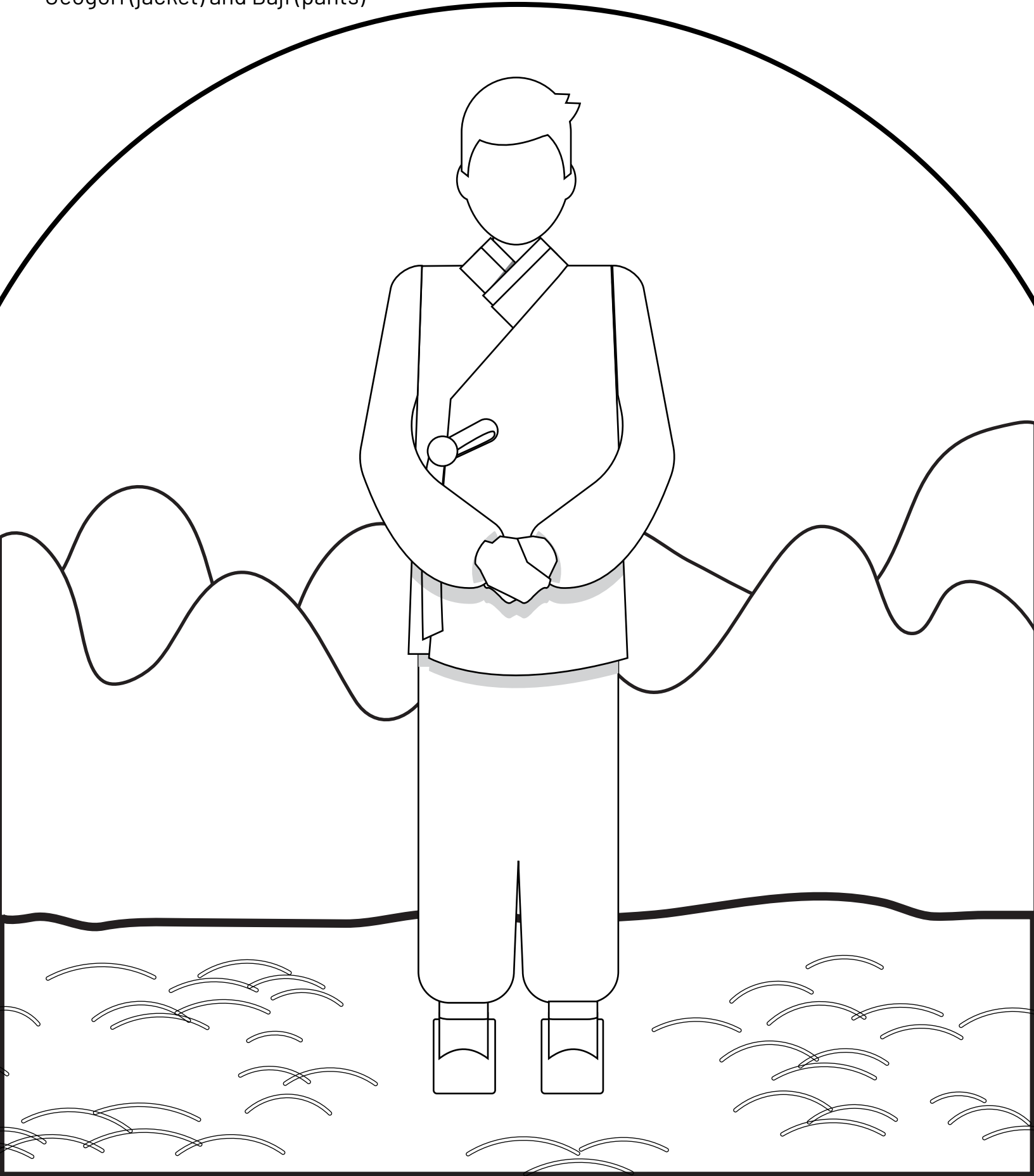
ACTIVITY: HANBOK COLORING PAGE

Jeogori (jacket) and Chima (skirt)



ACTIVITY: HANBOK COLORING PAGE

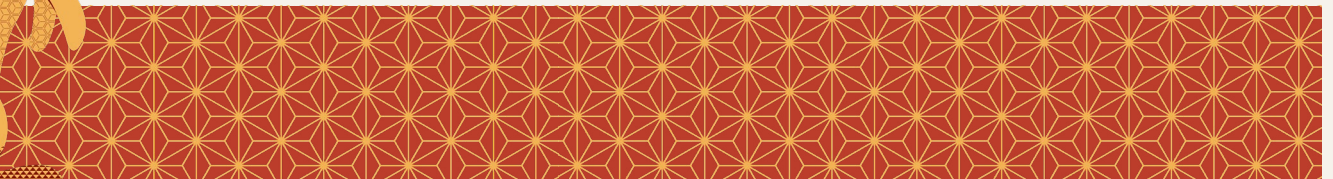
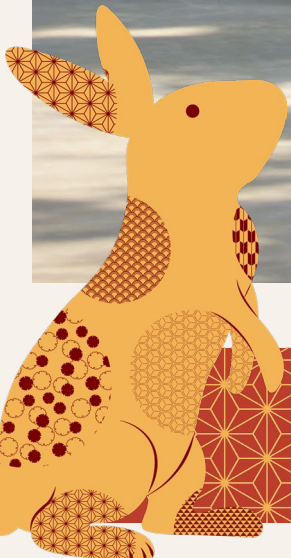
Jeogori (jacket) and Baji (pants)



SPOT THE DIFFERENCE: SAMUEL NORI BAND (사물놀이)

Samul nori (사물놀이) is a genre of percussion music that originated in Korea. The word samul means “four objects”, while nori means “play”. Samul nori is performed with four traditional Korean musical instruments. They are Kkwaenggwari (꽹과리), a small gong; Jing (징), a larger gong; Jangu (장구), an hourglass-shaped drum; and Buk (북), a barrel drum similar to the bass drum.

Study the picture below and play Spot the Difference on the next page.



GAMES: SPOT THE DIFFERENCE - SAMUL NORI

We used some digital magic to alter the image below. Take a few minutes to study the picture as you search for 6 small but significant differences between the photos. The answer key is located at the bottom of this page.

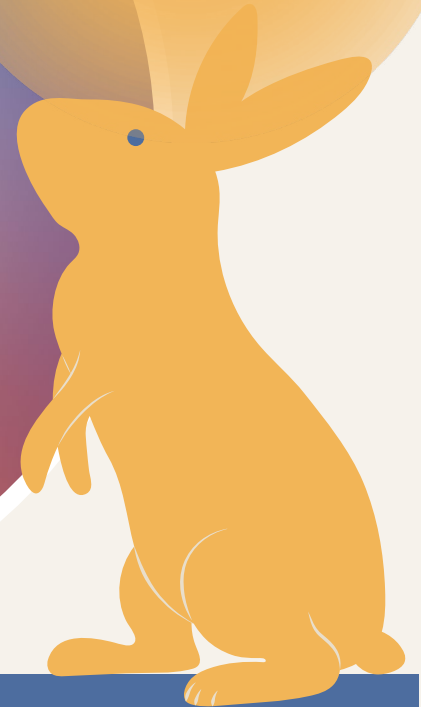


Answer Key : Ribbon missing, Red sleeve, Instrument missing, Door pattern, Hat missing, Yellow shoes

THANK YOU

감사합니다

Special thanks to the Korean Community Development Center and Jee Ra for bringing the traditions of Seollal to the Staten Island Museum.



The Staten Island Museum is supported, in part, by public funds from the New York City Department of Cultural Affairs, in partnership with the City Council. Programs are also made possible by the New York State Council on the Arts with the support of Governor Kathy Hochul and the New York State Legislature.

NYC Cultural Affairs



Council on the Arts



Want to learn more? Take a Korean language and culture class with The Korean Community Development Center! Classes start on Saturday, February 4. Email kcdcofsi@gmail.com for more information on how to register.

Follow the KCDC on instagram @kcdcofsi

FOR MORE INFORMATION ABOUT THE STATEN ISLAND MUSEUM

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