



Kid's Kaleidoscope

Country of the Month

South Korea

Asia Pacific



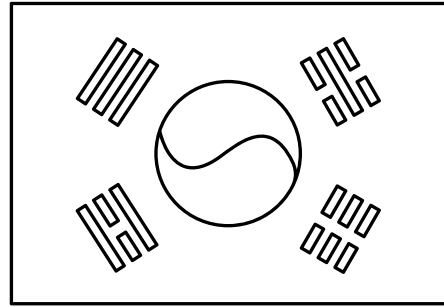
CONVERSATION CENTRAL

The South Korean church in our story held a special bazaar called "Love Your Neighbor" before what big holiday in South Korea?

South Koreans gather as a family and share special foods during this holiday. Can you think of a holiday where you are from when you might do something similar?

The activity the South Korean church held was to help those in need in their community. What are some ways your church helps those in need in your community? How can you help?

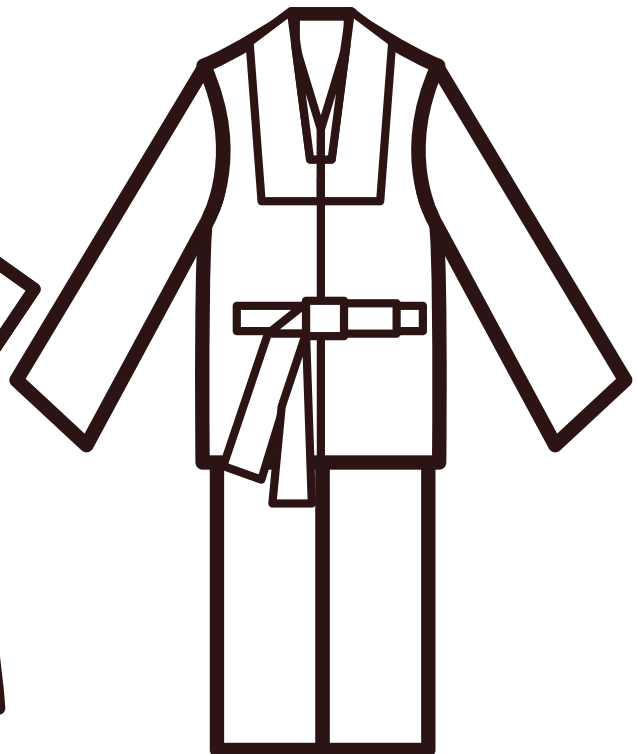
COLOR THE FLAG



The Korean national flag, also known as Taegeukgi has three parts, a white rectangular background, red and blue circle or Taeguek in it's center, and four groups of black bars or sagwe.

TRADITIONAL DRESS

Hanbok is a traditional Korean outfit and it is used during Chuseok and other special occasions. Each are unique, and created especially for the person who will be wearing it. Below you can decorate a Hanbok that you would like to wear if you were invited to celebrate Chuseok.



KALEIDOSCOPE PAGE

In our story, we heard about a special event the Sangam-dong Church of the Nazarene held before the Korean Festival of Chuseok to help their community and neighbors. Do you know what Chuseok is? It is a special day when Koreans gather with their families to give thanks and remember their ancestors. Sometimes it is called Korean Thanksgiving. Families gather and share traditional food like jeon, a fried pancake-type dish with vegetables and meat, and songpyeon, a sweet rice treat. Part of this festival is giving gifts such as fruit and nuts, like persimmon and chestnuts. Some of these traditional foods are part of our Kaleidoscope that you can color. You will also notice some Korean writing 감사합니다; it says Give thanks or Gamsahabnida. There is a blank space in the middle of the Kaleidoscope so you can draw some things you are thankful for. How awesome is it that even though we might not be Korean, and we probably don't speak Korean, we do have many things in common. We all have things we are thankful for and we all have special foods we like to share as a family. We are also all part of God's family and we can share His love with our neighbors, just like our friends at the Sangam-dong Church.

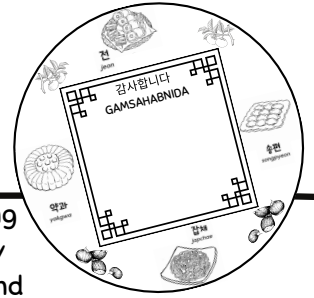


Rejoice always, pray continually, give thanks in all circumstances; for this is God's will for you in Christ Jesus.



Songpyeon

Korean Rice Cake for Chuseok



Songpyeon is a special rice treat made in the Korean home during Chuseok (秋夕) to celebrate the year's harvest and to wish every family member good health. Gather some friends and/or family and try making this special Korean treat!

INGREDIENTS

Rice Powder

- 1 cup or 195g short grain rice (makes a little less than 2 cups fresh rice flour)
- pinch fine sea salt
- 2.5 cups or 590ml water

Dough

- 1 cup or 155g of rice powder
- 3Tbsp or 44ml Boiling water, start out with 2 Tbsp (30ml), add more as needed.

Filling

- 1/2 cup or 71g roasted sesame seeds
- 2 Tbsp or 30ml honey or more if you want it sweeter
- pinch sea salt

UTENSILS: blender, colander, sieve, pot to steam

PREPARATION

Make Rice Flour

- Rinse rice 3 times and soak in 2.5 cups or 590ml of water for 5 hrs or more.
- When rice is fully soaked, drain for 30 minutes or more until rice is evenly drained with no pools of water in the colander.
- Add the soaked rice and sea salt to the blender. Grind the rice for about 3 minutes into a fine powder. Pause 2-3 times during the blending process to scrape off rice that is stuck to the side.
- Rice should be so fine that the powder gets pasty when you rub it between your fingers. It can still feel a little gritty and that's OK.
- Using a large sieve, sift the rice powder to remove any larger granules. If you have a lot of large granules, repeat the process until you have a fine powder.

Filling

- Crush sesame seeds using a mortar and pestle or a heavy cup . You don't need to crush all seeds, just about half so that the flavor is released. Mix with honey and pinch of salt until desired sweetness and set aside.

White Dough

- In a bowl, add 1 cup or 155g of rice flour. Add small amounts of hot boiling water, mix with spoon.
- Once cooled, knead dough with the heel of your hand for a few minutes. Add small amounts of boiling water, depending on the dryness of the powder. The dough should not break easily but also not be so wet that it doesn't hold shape.
- Cover with a wet towel or plastic wrap. Let it rest for few minutes.

Assemble

- Form a 1 inch ball of dough in your palm, press a well into the center, add a small amount of filling and seal edges, to make a half moon shape. Repeat until all dough is used.
- Steam songpyeon for about 20 minutes, then rinse in cool water and serve warm or room temperature.

Recipe source: <https://kimchimari.com/how-to-make-songpyeon-for-chuseok/>