

## TRANSLATION OF Yeon Ok Lee AUDIO CLIP

### INTERVIEW INFORMATION:

Narrator: Yeon Ok Lee, kimchi maker, Kong Ju Korean Rice Cake, Houston, TX

Date: July 1, 2014

Location: Kong Ju Korean Rice Cake – Houston, TX

Interviewer: Amy C. Evans

Interpreter: Jae Yoon Um

Transcription: Shelley Chance, ProDocs

Translation: Jung Min “Kevin” Kim

Length: 42 minutes

Project: Houston’s Underbelly

Visit [www.southernfoodways.org](http://www.southernfoodways.org) for the complete interview.

**\*This is a transcript of the audio clip and audio slideshow created from the original oral history interview.**

**AUDIO CLIP LENGTH:** 2 minutes, 22 seconds.

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My name is Yeon Ok Lee. My birthday is January 1st, 1943. I have been in the United States for twenty-six years. While I was working, I started making kimchi. Once it became popular, I continued— with a positive attitude.

Well, you know, all Koreans pretty much naturally know how to make it. If you are a Korean housewife, then you learn how to make it.

You cut the Napa cabbage and salt it for about three or four hours— since for household consumption, you're only making a small batch. Then you wash and drain the cabbage and add the seasonings— *gochugaru* [Korean red pepper flakes], green onion, garlic, a bit of sugar, and then a bit more garlic. And that's about it. Now that's for the *pogi* [kimchi] [Napa cabbage kimchi], but like I said, you should tell them about the different varieties. You just mix those ingredients together, and that's how you do it.

I do it with a positive attitude, so I don't really get tired of it. That's what you should say. And we don't just do *baechu* [Napa cabbage] kimchi, but we also do *chonggak* [ponytail radish] kimchi, and today we sliced about three boxes of *poot baechu* [baby Napa cabbage]. We also have *pa* (scallion) kimchi. We make a wide variety—*oi* [cucumber] kimchi, *kkakdugi* [white radish] kimchi. I do with a positive attitude, but at night I am exhausted.

I think it's great. I'm happy that Korean kimchi has been introduced to various people and that I was able to interact with them.