



My name is Sofia Matviets. I am 16 and I am a pupil of the 11 form of school of Vilcha. I live in village of Vilcha, Kharkov region in the Ukraine.



My family is not very big. We are four: my mother, little sister, grandma and me. Our family is friendly and industrious.



I like to watch films, read books, listen music, draw and write short stories about people. I'm a journalist so I'm sociable.



I'm a an excellent pupil. I'm good at all subjects, but English, History and Ukraine literature I like the most. Now I'm getting ready to pass exams. I want to stay a good producer or journalist.



About Korean culture I learned from my classmate and best friend. She introduced me to the musical culture of this country. I'm very fascinated by these and now I decide to learn more about South Korea, this customs, traditions and culture.

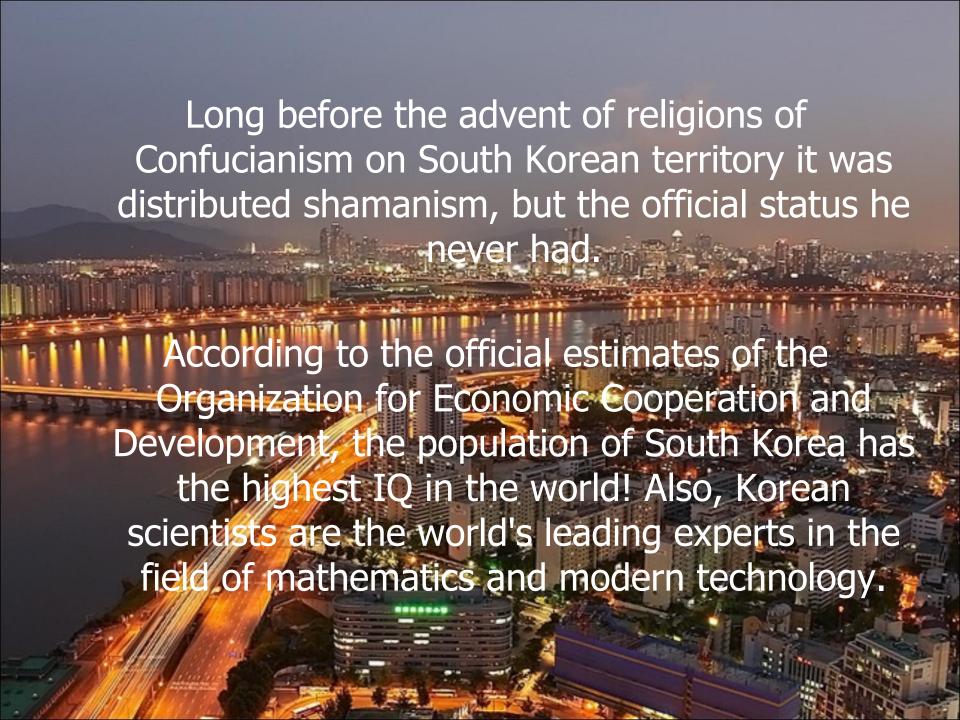


SOUTH KOREA

South Korea - a small country situated on the Korean Peninsula in the center of East Asia.

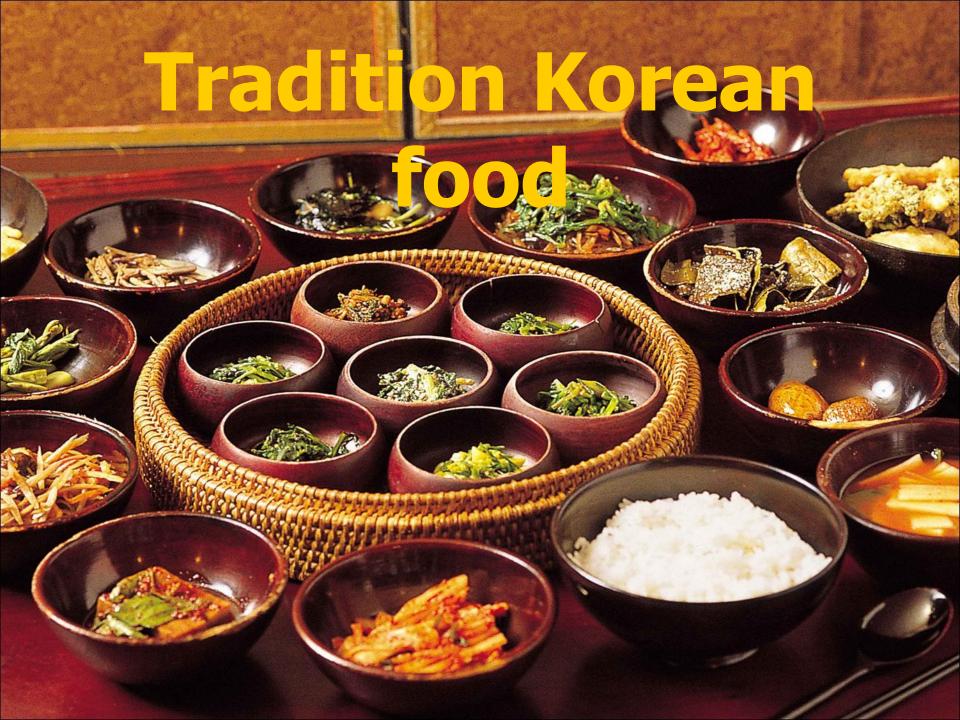
Seoul is South Korea's capital. The city's population is about 10.5 million man. For this indicator, Seoul to be on line 9 in the ranking of the most populated cities in the world.













Soups in Korea are very diverse, meat, vegetables fish. Delicious soup with seaweed.

paritime country, fish are very dive and often fish, shellfish and other marine creatures are eaten raw. In general, Koreans arely cook anything for hours. Mainly meals are repared either by you or just before serving. en on the "buffet", usually in a table mounted electric or gas stove, where you can roast yourself thin slices of beef or pork (pulgogi), shrimp or squid. To facilitate this process, usually next to the semi-raw can be found scissors and forceps.



Traditional Korean dishes were divided into few categories, among which there were quite clear and recognized borders. The first category includes the so-called "entrees" (Korean kibon ymsik or chusik): Boiled rice (dads), soup (cook), noodles (Maine), gruel (PAA), as well as acute pickled cabbage (kimchi), thick sauces (vat). The second kind of Korean 'main course' a few inferior to the popularity of rice and cookie are different varieties of noodles. Korean noodles is of two types - the hot noodles (khalkuksu) and cold noodles (naengmyeon).

Food Koreans usually washed down with water or any of broth - barley, rice or beans. In recent decades, replacing them gradually come to other beverages. Instead own tea in our understanding of Koreans drink a variety of liqueurs, which they call tea. Most popular insamchha from these tinctures (ginseng), ttankonchha (peanut), senganchha (ginger), kyephichha (ghnamon), yuchzhachha (diluted with boiling water a dense citrus syrup). As the popularity of these potions can now fully compete and coffee.

How much is healthy-Korean food?

Korean cuisine is considered to be dietary, because gained popularity among those who are watching their figure and is afraid to get better. The fact is that it is based on a separat food: that is, the traditional Korear dishes completely exclude the combination of incompatible products. In addition, Korean foods are rich i fiber and various spices, which are themselves very useful. Incidentally, it is worth noting that it was Korea occupies the bottom line in a kind of ranking of countries whose residents suffer from overweight and obesity varying degrees.

However, it is worth remembering that all the dishes are very generously flavored with hot pepper, because the people who have certain problems with the digestive organs, should be careful not to get involved in exotic. The best option - to ask the chef not to add spicy seasonings. Of course, in this case, traditional dishes will lose some of its original flavor, but will not do any harm to your health.

