

Pyeonghwa Market

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Ashley I: Let you know one of the most visited places in Daegu. It is Pyeonghwa Market and famous for chicken gizzards. I am going to tell you about the origin of the Pyeonghwa Market first.

Pyeonghwa means peace. After the Korean War, many markets were established in Korea because Daegu hadn't been affected much by the war. Daegu developed as one of the biggest cities. Generally, the name of Markets is decided by where a market is located. For example, Seomun Market is called that because it is located near the west gate of the city. The name of Pyeonghwa Market reflects citizens' hope that there is no more war. Because of the name, the people who work in Pyeonghwa Market seem to work really kindly, peacefully, and happily. If you visit it, you will feel at home.

Next you need to know how to get there. Wow! Isn't it exciting? The starting point is Dong Daegu station. When you arrive at Dong Daegu Station, take a taxi and tell the taxi driver "Pyeonghwa Sijang ga jue se yo." That means "I want to go to Pyeonghwa Market." in Korean. It takes only 3 minutes and costs only the base rate.

You can also walk. After getting out of Dong Daegu station, turn right and keep going to the intersection in front of Fatima Hospital. Then, turn left and go straight until you see the signpost for Pyeonghwa Market.

Chicken gizzards are called "dack ddong jjip." A gizzard is a specially-adapted stomach used for grinding up food that is found in birds, reptiles, earthworms, some insects, and other creatures. It has a thick, muscular wall in many invertebrate animals, enabling a powerful crushing and pulverizing action.

Kayly: The gizzards of poultry are a popular food around the world. Grilled chicken gizzards are sold as street food in China, Taiwan, Japan, Philippines, Haiti and the rest of Southeast Asia. Stewed gizzards are eaten as a snack in Portugal, while pickled turkey gizzards are a traditional food in some parts of

the Midwestern United States. In the Southern United States, the gizzard is typically served fried and sometimes eaten with hot or honey mustard sauce. Giblets consist of the heart, liver and gizzard of a bird, and are eaten.

In Korea, university students often eat chicken gizzards. The reason is that chicken gizzards are so cheap. Besides students, people eat gizzards when they want to drink alcohol but don't have enough money. However, the most interesting thing is that people from other regions sometimes go to Pyeonghwa Market. They are people who just want to see the sights or are in Daegu on business. Before they go home, they hear that the chicken gizzards in Pyeonghwa Market are very delicious and the third most famous food in Daegu, so they go to Pyeonghwa Market.

If you go Pyeonghwa Market, you will see lots of people playing games while drinking. They are party drinking clubs.

Gizzards are a kind of stomach. They are only developed in birds which don't have teeth. Mammals like cows are different from birds in digestive organs. Cows don't have gizzards, so people can't eat cow's gizzards.

Ricky: Now I'll tell you about the menu board. There are 11 different foods that you can eat in "Pyeonghwa ddong jjip alley." The most famous food is fried chicken gizzards. Koreans call it "twee gim ddong jjip." It's made of chicken gizzards about three to five centimeters long. First, they are sliced, put into wheat flour (mixed with water), and then fried. When the food is fried enough, it's taken out of the pot and served to customers. There are two kinds of fried chicken gizzards. One is just fried with wheat flour and the other is fried in the same way but seasoned with Korean hot pepper paste (mixed with garlic, starch syrup and sugar). The latter one is called "yang nyum ddong jjip" and it tastes a little spicy. Both of them are crunchy and served with some fried chopped sweet potatoes. If you want to try spicy food, I would suggest you to order "yang nyum ddong jjip." But if you want to have the two together you can order half and half by saying "ddong jjip ban ban" and the server will understand.

There are other foods using chicken gizzards, too. "Ddong jjip bbock eum" is made of chicken gizzards that are stir-fried with sliced hot peppers, carrots, onions, garlic, and seasoned with salt. Because of the hot peppers, it's a little spicy. The last food made of chicken gizzards is "ddong jjip yachemuchim." This one is cooked chicken gizzards and several vegetables. There is a food made of a whole chicken except the head. It's called "yache jjimdack." The chicken is cut up and put into the pot with chopped carrots, onions, green onions,

cabbages, scallions, potatoes and hot peppers. It's seasoned with Korean hot pepper paste mixed with garlic, starch syrup, sugar, ginger, and soy sauce. It's spicy and also a little sweet. The sauce and water are put into the pot with the other ingredients. Chinese noodles are also added into the pot. It's simmered for a while until the food is done. "Yache jjimdack" is good to eat with cooked rice and the potatoes are really delicious.

Samuel: Also, there's a food that is made with chicken feet. It sounds strange like chicken gizzards but it's good. It's called "dackbal bbock eum" and the chicken feet are stir-fried with some vegetables like onions, peppers and Korean hot pepper paste with other seasonings is added while stir-frying. It's spicy and good, too. It looks just like chicken feet so some of the customers don't like to eat it but some like it very much.

In addition you can eat a fried chicken that's called "twee gim tongdack" and seasoned chicken with the same sauce as "yang nyum ddong jjip" is called "yang nyum tongdack." There is also a soup that people eat while drinking so-ju (Korean hard liquor). It's called "oh deng tang" made with boiled fish paste and vegetables.

Finally, the last food is fried chicken wings which are called "dack nal ge." It is served with sliced onions in soy sauce and sliced radishes. It seems less greasy when eating with those side dishes. Pepper and salt are also served with fried chicken.

Now, I'll tell you about the drinks that are served with "ddong jjip." Many people say they're a perfect match with So-ju. "Lemon So-ju" costs three thousand won and it is as same price as original So-ju. Some alcoholics like to drink So-ju because it is strong liquor. But sometimes people want to drink So-ju as a beverage. In this case, there are other choices. Beer only costs three thousand won. It's not really suitable for "ddong jjip," but all the people have different eating styles. Mak-gul-ri is a Korean traditional drink. It originated in agricultural society. Drinking Mak-gul-ri relieves stress. I don't know why Mak-gul-ri is cheap, compared to other beverages but it is. Anyway, it smells great. It smells like grain. Other kinds of basic beverages are clear soda pop and coke. Oh! Don't forget! If you want a glass of water with your side dishes, you just need to say "A- joom-ma" Whenever you want more, it is free.

Leon: You maybe wonder how much these dishes are. "Twee gim ddong jip" costs five thousand won and you can eat it by yourself or with a friend. A bigger serving costs eight thousand won and it would be enough for two to

three people. The small serving of "yang nyum ddong jjip" costs five thousand won and the bigger one costs nine thousand won. The small serving of "ddong jjip ban ban" is five thousand won and the bigger one is ten thousand won. "Twee gim tongdack," which is fried chicken, costs nine thousand won and "yang nyum tongdack" costs ten thousand won and mostly we eat with two or three other people. "Yache jjimdack" is the most expensive food, costing thirteen thousand won and three to four people can eat it together. "Dackbal bbock eum" costs eight thousand won and "ddong jjip bbock eum, oh deng tang, dack nal ge and ddong jip yachemuchim" cost six thousand won. The beverages we drink while eating cost one thousand to nine thousand won.

When you want to order, you have to call the server first. You can say "A-joom-ma," "yeo gi yo or jeo gi yo." Then you can order your food by saying "(something) jue say yo." For example, if you want to eat a combination of fried and seasoned chicken gizzards, you can just say "ddong jjip ban ban jue say yo." It's pretty simple, isn't it? And if you want to have more, you can call the server again and talk to her. If your meal is done and you want to pay for it, go to the server or front desk and say "almayeyo?" or "gae san hae ju say yo." Then the clerk will tell you how much you have to pay.

When you have a chance to visit Korea, especially Daegu, try ddong jjip, one of the most famous food in Daegu. If you follow steps that are given, you will get to Pyeonghwa Market without any problems and we are sure that you will like it.