

## < Sun–Ji-Guk in Dae-Duck-Sik-Dang >

**-Intro-** Voice: Ellie (Koh, Ji-yeon)

Daegu is located in southeastern Korea. It is a good place to visit other famous tourism cities in Korea such as KyungJu and Andong. Daegu is surrounded by mountains; as a result, Daegu is famous for its hot weather in summer. Whether the weather affects people, people living in Daegu are quick-tempered and passionate. Like this, the food of Daegu is spicy and salty. Most food in Daegu is mixed with some other ingredient and that is why people say it does not look good and delicious. But, there is a restaurant which can change people's idea of food in Daegu. If you visit Daegu, you should go to Dae-Duck-Sik-Dang near Mt. Apsan. This restaurant is famous for its popular menu "Sun-Ji-Guk." Sun-Ji-Guk consists of beef and clotted blood soup served with rice. It has the other name, "DDaro-Guk-Bap", which means soup and rice separately and originates in a rice soup once sold by street vendors. Sun-Ji-Guk is a popular food for all Daegu citizens. It does not look pretty like other food of Daegu, and it is hot. But, it is healthy. Some people say Sun-Ji-Guk is like Daegu people. If you want to know about Daegu and people living in Daegu, try Sun-Ji-Guk in Dae-Duck-Sik-Dang! You can feel the taste of Daegu.

Here is Dae-Duck-Sik-Dang!!

Why do you like Sun-Ji-Guk in Dae-Duck-Sik-Dang?

**-Origin-** Voice: Joseph (Jung, Chang-hyun)

Dae-Duck-Sik-Dang is the most famous Sun-Ji-Guk restaurant in Daegu. If someone doesn't know the name of the restaurant, Dae-Duck-Sik-Dang, they know where the best restaurant in Daegu is.

Why has Dae-Duck-Sik-Dang become the most well-known place? There are several reasons. First, it is the best taste that never changes. They have chosen only Korean beef over 30 years, and the soup is simmered for 24 hours to 36 hours. Second, the restaurant uses only fresh vegetables and ingredients. When Sung, Jilbun who is the owner of Sun-Ji-Guk started it 30 years ago; the restaurant was just a small place with two tables. But now, the restaurant has 500 tables. It is opened for 24 hours and 365 days. Sung, Jilbun is sold 5000 dishes per day.

To be honest, Sun-Ji-Guk may look strange to foreigners. Around the world, everywhere you go there will be food that you have not tried before. From cockroaches, turtles, and even to snails and Zebra, all are eaten. Everything is conceivable. Why do

Koreans eat Sun-Ji-Guk? Literally, there are chunks of semi-solid blood in it. Blood is very high in protein value.

Soup culture has been developed in Korea. Korean soup is made from a variety of different meats, fishes, and vegetables, and is meant to be eaten with rice. Most will come with a bowl of rice or have the rice already in the soup when delivered to your table. Koreans especially love a bowl of hot soup during the cold winter. However, soups can be enjoyed at anytime as part of a meal with rice, kimchi, and other side dishes. Names of soup dishes generally have a guk or t'ang suffix. Influenced on this Guk culture, Sun-Ji-Guk was started in Daegu. How does Dae-Duck-Sik-Dang make Sun-Ji-Guk the traditional way?

**-Let's know how to make Sun-Ji-Guk-** Voice: Ashley2 (Kim, Eun-ha)

First, clotted blood of cattle called Sun-Ji is parboiled in water with some salt, and it is divided into several lumps. After that, the outer leaves of cabbage and bean sprouts whose roots are nipped off are boiled slightly. Next, to make seasoning sauce, chopped green onion, garlic, powdered red pepper, sesame oil, and powdered sesame mixed with some salt are put into nicely aged soy sauce, and they are mixed evenly. Then, the prepared outer leaves and bean sprouts are put into a pot. Also, Korean red pepper paste and chopped green onion and garlic are added. They are boiled until flavorful. Finally, the lumps of Sun-Ji are put into the boiled soup and it is seasoned with the prepared seasoning sauce.

**Do you know the efficiency of Sun-Ji-Guk?**

Sun-Ji-Guk is one of the most popular soups for caring a hangover in Korea. Because there is a lot of iron in it, it is also good for people who suffer from anemia. It has not only iron but also a lot of protein, and outer leaves and bean sprouts are added to Sun-Ji-Guk, so it is an excellent balanced diet. The outer leaves and bean sprouts have lots of fiber, so it helps you to digest food and your intestines to work properly, and it prevents you from being constipated. The outer leaves of cabbage also help your body to produce blood. Sun-Ji extracts harmful heavy metals from our bodies, so it is effective in spring when heavy yellow sand comes to Korea from China.

**-How to get there-** Voice: Jin (Eun, So-jin)

'Dae-Duck-Sik-Dang' is located in Daemyungdong, Namgu in Daegu. It is at the base of Mt. Apsan. You can go there by three kinds of public transportation.

First what I explain is the bus. There is a bus stop in front of the restaurant and three buses stop there. The numbers are 410, Dal-Seo 2, Dal-Seo 4. If you come from downtown, you can take 410 heading to Apsan Park on the opposite side of the central police box. It takes about 30 minutes. As you know from the previous information, the restaurant is very close to Apsan Park. The bus stop in front of the restaurant is just 4 stop before its last stop. So if you miss the right stop, you can get to the restaurant on foot within 20 minutes. If you come from Seong-Seo, you can catch Dal-Seo 2 on the opposite side of Keimyung Graduate School. It takes about 60 minutes.

And the subway station is not far from the restaurant. If you take the subway, you will stop at 'Dae-myung' or 'Anjirang' on line 1. Then you will see Mt. Apsan at south. You can get to the restaurant on foot. It takes about 10 minutes from the subway station.

If you are not good at using bus or subway in Korea, you can catch a taxi and you will say 'Dae-Duck-Sik-Dang, please.' Then the taxi driver will bring you to the restaurant.

You can drive your car to get there as well. The restaurant is located in the out side of downtown, so there is no heavy traffic around the restaurant. So don't feel too worries about a traffic jam. There is a parking lot which is big enough to hold about 40 cars. And it is free of charge to customers. In addition, when you enter the restaurant, you can sit whenever you want. If you want to order Sun-Ji-Guk, you have to say "Sun-Ji-Guk ju-se-yo!" in Korean.

**-Attractions-** Voice: Sung Mi (Jang, Sung-Mi)

After eating Sun-Ji-Guk at Dae-Duck-Sik-Dang, it is a good idea to have a look around Mt Apsan. Mt. Apsan is the most familiar natural resort area which has a beautiful forest and fresh air for Daegu citizens. It is surrounded by various sightseeing facilities such as cable cars, the Nacdong River Battle (Chounghon tab) Memorial Museum and

Eunjeoksa temple. The mountain is famous for many valleys include Keungol valley, Gosangol valley, Dalbigol valley, and Angiranggol valley.

There is an interesting origin of the valley which is called Angiranggol. In the past, there were more than 20 water springs that contained a lot of good elements for health. According to the legend, the people who were suffering from skin diseases or could not walk (an-jeun-baeng-i) were cured from these waters. Therefore, Angirang is named after 'an-jeun-baeng-i' at that time.

Eunjeoksa is over than a thousand years old. It was well known with Donghwasa temple since the ancient period of Korea. When people visit here, they might feel the atmosphere of the past millennium.

If you would like to see the view of Daegu City, it is a excellent idea to take the cable car. You can see a panoramic view of Mt. Apsan while you go up to the top of the mountain at the cable car. When you arrive at the top of the observation platform, you may see the whole magnificent view of Daegu City it is the most beautiful scene at Mt. Apsan.

In addition, there is the cultural place near by Dae-Duck-Sik-Dang; it is called 'Daedok Cultural Center'. This place offers various activities in exhibition, performance, and cultural learning courses for local people. You can see an art exhibition for an inexpensive price. In particular, cultural events are provided regularly for young people. If you feel strange in Daegu, if you feel hungry in Daegu, come and taste 'Sun-ji guk'. You will feel satisfied by a unique portion of Daegu cuisine.