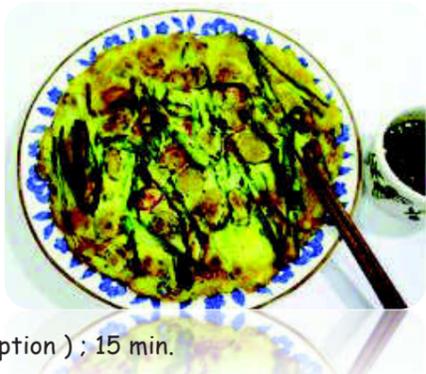




Soul DongEun (Faculty of Commerce)

# Easy Cooking

## Korean style Leek Pan Cake



(Makes: 4~5 pieces per option) ; 15 min.

Ingredients: ½ leek , 1 onion , 1 carrot, oil , salt,  
Korean pancake powder (or medium flour & coating powder)

\*Sauce: soy sauce, vinegar, chili powder

※You can add kimchi, cheese, or seafood according to preference.

•**Sauce:** Mix soy sauce and vinegar and add a pinch of Chili powder.

•**Dough:** Follow the instructions below.

1. Korean pancake powder 300g : Water 500ml (2½ cups)

2. Medium flour : Coating powder : Water = 2 : 1 : 2.5

•**Preparing Vegetables:** Chop the carrot and onion into bite- sized pieces. Cut leek into 4~5cm long pieces.

~ Add a little bit of salt and put in vegetables that you prepared into dough and mix all together.

~ Spread the mixture into a round shape on a generously oiled and heated pan. Fry both sides on medium heat until golden brown. Enjoy food with sauce. ☺

(4~5장분) ; 15분

재료” 부추1/2단, 양파1개, 당근1개, 식용유,  
부침가루(밀가루+튀김가루도 가능),소금

\*양념; 간장, 식초, 고춧가루

※기호에 따라 김치,치즈,해물등을 추가해도 맛있습니다.

•양념 만들기 : 고춧가루를 약간 넣고, 간장과 식초를 적당히 섞는다.

•반죽만들기 : 아래의 비율로 반죽을 만든다.

\*부침가루의 경우 - 부침가루300g에 물500ml(약2컵반)

밀가루(중력분)과 튀김가루의 경우에는,[밀가루:튀김가루:물] = [2 : 1 : 2.5]가 기준.

•야채 손질 : - 당근은 채썰기, 양파는 얇게 썰어두고, 부추는 4~5cm 정도로 잘라둔다.

~반죽에 소금을 약간 넣고 준비해둔 야채를 모두 넣는다.

기름을 충분히 두른뒤 반죽을 후라이팬에 넣고 중불로 익힌다. 가장자리가 노릇해지면 뒤집개로 뒤집어 다른 한면을 마저 익힌뒤,양념장과 맛있게 먹는다☺

# CELEBRATING THE NEW YEAR!

## In Taiwanese style

En-Tzu Yang (Tamkang University)

In Taiwan, it is customary to celebrate the New Year in the January of the lunar calendar. Of course, we also greet the New Year happily with everyone else who goes by the solar calendar too – but for Chinese people, it is not really the New Year until January comes in the lunar calendar. Because the months are different in the two calendars, the lunar New Year takes place from around the end of January to the beginning of February in the solar calendar.

The most important thing about the New Year is considered to be how families that are scattered in various places go back to gather at their original home, to offer prayers to their ancestors, eat together, and so on. Special dishes of the season differ according to the region, but in many cases, the names of the dishes and ingredients have something to do with words of good luck. For example, the phrase 年年有餘 (niánnián yǒu yú) means that “Next year will also be a warm life (with ample wealth).” Also, 餘 (yú, meaning “surplus”) in Chinese has the same sound as 魚 (meaning “fish”), so it can be said that fish dishes are a standard of New Year’s cooking. In the old days, people generally cooked these dishes at home; but today, since eating out has become more convenient, there are more families that go to restaurants to eat New Year’s dishes or order them to be delivered to their homes.

Other indispensable elements to the New Year include firecrackers, gifts of money, and 春聯 (chūnlián, meaning “spring scrolls”). At New Year’s time, one can see the red spring scrolls and red decorations everywhere in the city. On top of that, there are the sounds of the firecrackers, which add to the bustling, lively atmosphere filling the air. Also, Chinese people have a habit of wearing new clothes for New Year’s, so there are many families that go shopping around this time. The reason why they buy new clothes is because, in the past, people did not have that much money to shop for new clothes at an ordinary time, and since it was the most valuable time of the year, they would wear new clothes to accompany the New Year. Moreover, wearing new clothes also has these meanings: “celebration of spring” and “avoiding bad things.”

在台灣，所謂的新年是指農曆一月。雖然西曆的12月31日大家也會聚在一起慶祝新的一年，但對於華人來說，農曆年才是真正的新年。西曆上的農曆年節日期每年都有些微差距，但大致是在西曆的一月底或二月初左右。學校的寒假也會受到農曆年的影響，每年的寒假長短有所不同。

過年期間是一般人辛苦工作一年才有的難得假期，也是家族全員能聚在一起的重要時光。因此四散各地的家族成員會回到老家享受團聚時光。說到過年的活動，其中相當重要的就是祭祖。祭祖是為了感謝祖先們保佑全家人的平安，帶有飲水思源的意義。

家人們聚在家裡一起享用年夜飯也是新年必做的事。年夜飯的菜色大多跟吉祥話的諧音有關。像是「年年有餘(魚)」，在中文「餘」和「魚」同音，而「年年有餘」代表了希望新的一年全家也能得溫飽，生活地有餘裕。然而現今因為外食的方便，不少家庭以在飯店享用年菜，或是向店家訂購年菜取代在家親自料理。

過年時期同時也是一波購物熱潮。俗話說「過年穿新衣」，意謂著華人在新年時有穿新衣服的習俗。雖然現代人物質生活比較富裕，隨時都能買新衣服，不像以前的人只有過年時才能買新衣服穿。但目前依然不少人認為過年還是要穿新衣才有過年的氛圍。

紅包、春聯與鞭炮也是過年不可少的項目。孩子們也因為能拿紅包，放鞭炮而興奮不已。以前，認為過年時會有稱之為「年獸」的怪物出現，所以家家戶戶會放鞭炮和貼春聯，以鞭炮聲和春聯的紅色驅趕年獸。現在也依然維持這項傳統。一到春節前後，家家戶戶甚至是百貨公司、店家，都充滿了春聯與各式各樣紅色的裝飾。

## In Japanese style

Ryohei Miyazawa (Faculty of Policy Studies)

First of all, I will explain about the Japanese New Year (お正月). The first day of the year, in other words, January 1<sup>st</sup>, is called 元旦 (Gan-tan), and this is a national holiday. When we think of New Year, we get the impression that it only lasts until January 3<sup>rd</sup>, 三が日(Sanga-nichi), but actually, it lasts until January 31<sup>th</sup>.

Next, I will explain about the cultural traditions of the Japanese New Year. In Japan, we send postcards called 年賀状 (Nenga-jo) to friends or acquaintances – though in recent years, more and more people turn to e-mails or phonecalls instead of sending Nenga-jo. Also, it is usually a taboo to send Nenga-jo to families that are in mourning – meaning that someone died in the previous year.

Some famous games children play in the New Year are 羽子板 (Hago-ita, which is like ping-pong and badminton put together), 凧揚げ (Tako-age, kite-flying), かるた (Karuta, a type of cardgame) and 駒 (Koma, spinning top).

Another thing that many children look forward to is お年玉. Otoshi-dama is an envelope containing money given to children by older relatives, and this is a FABULOUS custom!

Finally, I will explain about traditional New Year dishes. The most famous one is お節. Osechi contains many dishes, and each dish has a special meaning. 黒豆(kuro-mame, black beans) is for living in a “mame” way (which means living sincerely). 数の子(kazu-no-ko, herring eggs) is for having many children (because it consists of lots of eggs). 鯛 (tai, sea bream) is for “mede-tai” (which means an occasion to celebrate). These are some examples that have unique Japanese humor, 駄洒落 (dajare).

This is a general explanation of Japanese New Year traditions. Everyone looks forward to this time of year.

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