

## TRANSLATION OF Jina Kim AUDIO CLIP

### INTERVIEW INFORMATION:

Narrator: Jina Kim, owner, 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: 23 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, 29 seconds.

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In Korean? My name is—in English? Jina Kim. My name is Jina Kim. Our business has been operating for about ten years—ten years. About ten years. We make rice cake, *tteok* [*ddeok*]<sup>1</sup> [Korean word for rice cake], kimchi — is on our menu. And side dish, Korean side dish, and Korean style *mandu* [*mandu*] [dumplings], Korean *panchan* [*banchan*].

It’s a bit of a long story. How should I tell it? Um— we— In L.A. [Los Angeles, California] we met a friend— a rice cake expert. And through him and a friend of my husband [Heesuck Ko], we came to Houston and started making rice cakes.

The basic ingredient for rice cake is rice. You make the rice into a powder and mix in a variety of beans and a variety of grains. Then you mix everything together. Rice cake is then steamed—the thing about rice cake that is important to understand is— for bread you bake, but for rice cake you have to use steam. You make rice into flour and mix.

Chris [Shepherd of Underbelly] has a farm[er], and he brings in various seeds like sesame. We then toast the seeds and extract the oil. Chris has a lot of product without the equipment to do anything with it. After seeing us extract the oil, he brought it in and orders the sesame oil from us. We make it for him and he uses in his cooking. And that's how we do it.

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<sup>1</sup> Translator's Note: Throughout the document the Romanization of Korean is presented both in the original McCune-Reischauer form and the newer Revised Romanization form in brackets.