## ABSTRACT Lecture 1

Here are two types of old Korean cookbooks: those written in Literary Sinitic (hanmun) and those written in the vernacular (han'gŭl).

Hanmun cookbooks were written by men and read by men. Han'gŭl cookbooks were written by either men or women, and were mostly used by women. This lecture will introduce to the participants some of the earliest examples of hanmun and han'gŭl cookbooks.

We will describe the internal structure of these cookbooks and their value. We will also read some food recipes together. Participants will learn how Korean ancestors used Han'gŭl to teach cooking recipes.

Particular attention will then be given to the Western cookbook *Choyang panso* 조양반서( 造洋飯書) translated in Korean by Horace Grant Underwood (1859-1916), an American missionary to Korea, and the 1930s most famous cookbook *Choson Mussang sinsik yori chebop* 조선무쌍신식요리제법 *Unparalleled recipes of New Style Korean Food*, compiled by Lee Yonggi almost one century ago.