Household Goods in Early Nineteenth Century Korea as Seen in the *Kyuhap Ch'ongsŏ*

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Material Culture

Gives insight into how people lived

My focus here is on kitchen goods/ implements

Lady Yi-ssi Pinghŏgak 憑虛閣 李氏

• 1759 - 1824

• yangban 兩班

• Kyuhap ch'ongsŏ [閨閣叢書 The Encyclopedia of Daily Life]

A Trip to the Marketplace

The Daoist Hermit's Elixar to Prevent Drunkeness 神仙不醉丹

arrowroot flowers, arrowroot, white Pachyma hoelen, redbean flowers,
elecampane, asparagus roots, amomum seeds, moutan (skins of peony tree root),
ginger, thick cinnamon of an at least five to six-year old cassia tree, the fruit of a
Korean matrimony vine, dried tangerine skin, alisma, licorice root and white salt

Storage Vessels

• onggi,

• Hangari/ changdok, -- condiments,

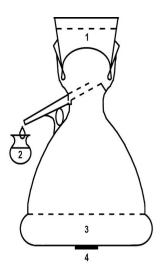
• mulhang -- water,

• sulhang -- liquor

ttonghang

Soju

soju kori



tarim-bang

- Eight Lowborn (八賤)
 - Butchers, kisaeng (female entertainers), shamans, pallbearers, wicker-workers, slaves, monks and itinerant entertainers

Confections

 Ttök -- pokryöng mushrooms, lotus fruit, honey, lotus root and leaves, yuzu, walnuts, pine nuts, jujubes

 Yumilgwa -- cinnamon powder, honey, pine pollen, gromwell, sesame seeds and salt

• Jellied fruits (*pyŏn /chŏnggwa*) -- hawthorn, cherries, raspberries, quince, apricots, tangerines, yuza, pears and pomegranates