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www.onomad.club +33 782550702

onomadclub@gmail.com

온새미 노마드 (불어/영어판)

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A portrait of Patrick Jouan, a man with dark hair, wearing a dark suit, a light blue striped shirt, and a dark tie. He is looking directly at the camera with a neutral expression. The background behind him is a vibrant, abstract pattern of blue and white, resembling water or a digital interface, with a small red and yellow circular light element on the right side.

# 70

July 27, 2023

**PATRICK JOUAN**  
Ambassador of  
Citizens DMZ

**70 Years after the Korean War (1950-53)**

**CAPITAL OF THE WORLD**

## CAPITAL OF THE WORLD



Bee Chapel par l'artiste Terrence Koh

# 70 YEARS

## after the Korean War (1950-53)

# Every time lost I press DMZ and I know where my spirit is ... That is my GPS

- To Our DMZ Citizens -

First of all, I see my local fellow citizens: DMZ architecture, multi-service, production, IT, no rating or review, IT consultant 9000 km away ... Virtual DMZs provide me online repairs. A concrete existence in a divided territory of 4 km wide by 243 km for almost 70 years and yet another virtual interconnection to our citizens of the world. IT protection with Proxis, Firewall in private networks or trading partners comes from the word DMZ (demilitarized zone) of the 2 Koreas. Here is the capital of the world cookies, our veterans, the missing, the refugees escaping from the North, the migrants beaten by dictators, the orphans, the victims of discrimination, the refugees of the world. This is the connected empire of the globe to be invited to vote. DMZ is our virtual nation's newborn being in an extra-territorial.

We would not need ideological conflicts in neutralized space. Mountain of Switzerland in Asia without nuclear weapons but supervised by all the powers of the world. The sanctuary for refugees, migrants, multi-religions, physical or psycho nomads ... our global nation DMZ is the reserve of an anonymous refuge. A DMZ virtual passport is initially reserved for the first hundred Elite Ambassadors who spread the virus of the righteous and

consolidates the global community by the vote of the world cookies ... Not requiring the qualification, the nationality, the locality, the age .... but democratic common sense!

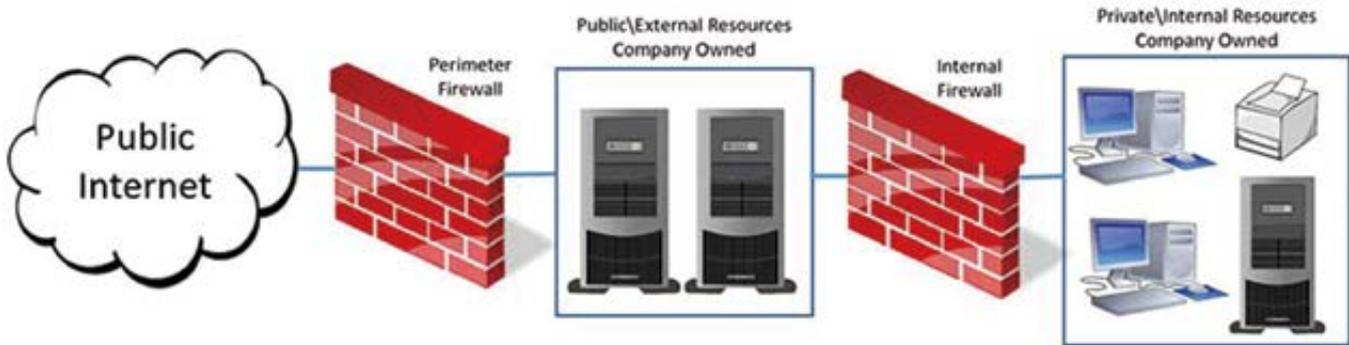
A vast DMZ area buried with mines is inaccessible for human beings to live. But several areas in projects could accommodate elites of migrants and refugees to build the satellites (under discussion). A key step must act for the opening DMZ of closed connections by taking advantage of a resource break from the heart of the dynamism in Asia. If you practice mobile apps, the voice of your nation is ours.

Expulsion of 9,000 migrants in Ceuta / Melilla, Spain on May 17, 2021, +140,000 new illegal arrivals in southern Italy since early 2021. Several million migrants from Africa, the rush to Europe in the 21st century. The suicide of the French and Europeans by the migration crisis is a daily controversy in the medias ... The DMZ empire invites our citizens of the world to share mutual prosperity. Our story overcomes the tragic circumstances that unfold across geographies. Our nation is no longer limited to a territory but rather a geopolitical consent.

We are looking for the first hundred Elite Ambassadors of the Empire DMZ: [onomadclub@gmail.com](mailto:onomadclub@gmail.com)

# CITIZEN DMZ

## DMZ (Demilitarized Zone)



## DMZ is Proxy, Firewall for IT

written by K. Yung

**If you want to get out of prison  
you need the key to the lock,  
and if you can't get it, have  
courage and tenacity. Social  
and economic problems were  
not problems of the will, but  
problems of the spirit.  
(by Trille Lionel)**

Working Holiday Visa in South Korea, less known than Japan, it is one of the most exotic WHV, but it impresses you every day with an exponential dynamism and the value of Korean culture of the 21st century. The futuroscope capital, Seoul, is the world's first destination of renowned multi-platforms since the coronavirus, which is even more modern than Tokyo. English is relatively common in Seoul. Taking a ride in the metro allows you to experience modernity

full of new realistic ideas. The megalopolis gives quick access to mountainous regions and superb natural parks too.

English required, Korean advised and 2,000 visas are available from France each year. Mastering at least the basics of Korean is a real plus. Practicing Korean while traveling through the various Apps, Google translation or Google Lens will no longer displace you. In Japanese there are 5,000 ideograms, whereas it suffices to master 46 signs in Korean to be able to read and write a name. And these simple basics will open doors, a local friendship and in particular to find a job, to do language tutoring.

Léa was firstly fascinated by North Korea and she was very curious to learn more about such a mysterious country. Léa says in her site [souslecieldecoree.fr](http://souslecieldecoree.fr) "I did not understand how a country could still live in total autarky today, living completely cut off from the world. This is how I started to learn more about North Korea , Korean traditional culture, Korean food and language ... "  
(\* Léa has two Youtube: Leadventure, Jeolla Go)

When hired by a French or multinational company in South Korea, the foreigner needs to know what Koreans think about work; how are cooperative networks formed and what misunderstandings can arise in interactions between Koreans and 157k Americans, 86k Japanese, 401k Chinese (total of 2 million expatriates) in Korea. Knowledge of recent Korean history is important, tensions in the DMZ, Japanese colonization 1910-45, the Korean War 1950-53, the disturbances of the military dictatorship of Park Chung-hee and uprisings in Gwangju 5.18 (1980), the perpetual movements of democracy ... are still shaping the attitudes of workers. One must also consider its response to the social phenomenon of evolved feminism and NGO activities in Korea. This means that newcomers need to know a bit about gender relations in Korea, both in the Confucian tradition and more recently in the Americanized Korean and Yugyo Talibans culture against

Confucius likely the BTS origin.

Recently, foreigners might find themselves facing high tension issues with Japan; national movements 'Boycott of Japanese Goods', 'Dokdo Island is Korean Territory' and 'WWII Comfort Women' as well as 300 missing ghosts of Thai workers, and with recent attempts by the government to exclude immigrants who are positive for human immunodeficiency virus. Doing this well will require that the foreigners know something about the history of Korean attitudes on race, morality, and sexuality. The practical adaptation of entering the lives of people from other nations is informed by the individual assistance of Youtubes and Apps.

The real Léa struggled to settle in Gwangju and in the island of Geoje, and the employer relations with her new context (restaurant and guesthouse work visa, Vlogger activities) were not always very fruitful. Lover of travels in 28 countries, persevering and curious, however, she settled and recently made herself a good interpreter of the cultural difference by launching the 'City Tour Bus from Sunchang to Damyang to discover Metasequoia-lined Road'. She now plans to spend her life in South Korea, and she believes that she is making a valuable contribution to South Korea and France.

She then faced challenges of a very different kind. Even in the most seemingly universal activities of daily life, cultural difference colors her day. Not only the obstacle of the Korean language but also with the Jeollado Saturi dialect of the mother of the restaurant owner Gwangju ... If international debates on human rights, medical and agricultural issues related to climate change, ethnic and gender relations with migrants, are to advance as we live in the 21st century. An individual, even if not a multinational company or an international organization, lives globally connected by mobile apps and new communications technologies. Even provincial towns like Gwangju, Geoje Island, Sunchang, she could have challenged foreign workers from South Asia who replaced the locals in the fields of manufacturing, agriculture, food industry.

# THE RISE OF HUMANITY

## MORAL OBLIGATION



**The Empire DMZ**  
**"We can no longer limit our country to territory, it is the entire planet."**



Migratory pressure is still very strong in Ceuta and Melilla, two Spanish territories located on the Moroccan coast  
© Photo credit : JOSE COLON/AFP

**"Fortress Europe"**  
**Ceuta and Melilla: two Spanish enclaves in Morocco under high tension**

Spain has exercised its sovereignty over Ceuta since 1580 and over Melilla since 1496. But in 1993, the country entered the European Union. Ceuta and Melilla then become landlocked European territories in the heart of Morocco.

We must educate workers who can function as global citizens with sensitivity and understanding of the world. When asked where he was from, the ancient Greek cynic Diogenes replied, "I am a citizen of the world." By that he meant that he refused to be defined simply by his local origins in the Greek self-image; he wanted to define himself in terms of more universal aspirations and concerns. In the 21st century, a territory is not reserved for a particular country of origin. Each individual qualifies his residence temporarily or permanently according to his rights authorized by the source of his moral and social obligations. When it comes to fundamental moral values such as justice, we must regard all human beings as our fellow citizens and local residents. We are living in the age of legal cosmopolitans.

Humanity has just started to see the light at the end of the pandemic tunnel and completely freeing itself from the challenges of this health crisis is a complex process that requires time, patience, but also taking appropriate initiatives. The DMZ has been fully patient in balancing the ideological and political equation, monitoring the enemy-brothers of the same ethnicity in real time and meeting any challenges that the "next day"

may hold. Realistically, heavy weapons, including mortars, anti-tank guns and multiple rocket guns, are extensively deployed in the DMZ. Numerous debates and policies on project initiatives such as DMZ World Peace Park, a cooperative zone in the North and South for more than a decade, are in a bubble of discussions since the powers do not belong to 2 Koreas rather to the United Nations (South) and China (North). The DMZ objectivity must take place with the mutual prosperity of 2 Koreas, which are advantageous exemplary security measures, against all odds. When countries, despite their differences in political status, think functionally rather than politically, they focus more on how to optimize space and connect them to global markets.

### **DMZ, Golden Door** **'ASIAN DREAM'**

Transport infrastructure and DMZ projects by migrants and refugees likely current

Myanmaris can liberate it and transform our global system of dividing nations into connections. I realize that it seems likely that through migrants and refugees, our citizens will steer the DMZ liberation as long as the area is controlled by the powers of the world. South Korea is the economic hub of Florissant East Asia. Shifting the migration crisis from the Old Continent to the DMZ is conceivable in order to ease tensions and neutralize the political steering of 2 Koreas as scapegoats. I am sure that the 2 Koreas and Almighty will adapt to current situations, by offering attractive "packages" to migrants so that they can taste Korean hospitality, humanity, education, health, security and technologies ensuring the legitimate justice of the globe.

#### **DMZ Spirit**

- Proxy, firewall world security
- Sacrifice on the globe
- Mutual prosperity
- Geopolitical consent by cookies of the world
- Against injustice
- Digitally vote

## CINEMA

# Hong Sang-soo's "In Front of Your Face" marks 11th Cannes appearance

By Hakim Lecheb



Director Hong Sang-soo, left, and actress Kim Min-hee

Famous South Korean director Hong Sang-soo will once again take part in the Cannes Film Festival with his 26th feature film, "In Front of Your Face". According to the official programming of the 2021 festival announced on June 3, "In Front of Your Face" appears in Cannes Premieres, a new section dedicated to the works of well-established filmmakers. "In Front of Your Face" is his 11th film presented at Cannes. This is a record of invitations to Cannes for a South Korean director.

According to the official selection of the 74th Cannes Film Festival, "In Front of Your Face" was invited to the "Cannes Première" section created this year and intended to present works by renowned filmmakers. In its inaugural edition, Hong was invited with nine other filmmakers: Kornél Mundruczo, Arnaud Desplechin, Andrea Arnold, Samuel Benchetrit, Eva Husson, Charlotte Gainsbourg, Ting Poo, Leo Scott and Mathieu Amalric. Their films will be screened at the Claude Debussy theater.

"His selections are very minimalist and his films are personal. They are creative, inspiring and crystallize something that has shaped cinema today. Hong Sang-soo is one of the most prolific directors in cinema today" said Thierry Frémaux, general manager of the Cannes Film Festival, during the announcement.

"In Front of Your Face", for which Hong played the roles of director, screenwriter, cinematographer, editor and songwriter.

Hong is a regular at the Cannes Croisette: "The Power of the Province of Kangwon" (1998, In some perspective), "The Virgin Exposed by Her Suitors" (2000, In some perspective), "Cinema Tale" (2005, competition), "Les Femmes de mes Amis" (2008, Directors' Fortnight), "Woman is the future of man" (2009, competition), "Ha ha ha" (2010, In some perspective), "Calm Matins in Seoul" (2011, In some perspective), "In Another Country" (2012, competition), "Claire's Camera" (2017, photocall) and "The day after" (2017, competition).

**The majority of his films tell of an unhappy love story.**

In "Oki's Movie", Hong shows the loves of two film students and a film teacher. Hong explains that he prefers to film an environment he knows, and affirms that he would feel less comfortable if he was to film the other environment he does not know. Most of his films feature the world of cinema. Koreans of his generation (1970s-90s) were hardworkers, tough and alcoholics. Drunkenness, as an escape from reality, is one of the main characteristics of Hong Sang-Soo's cinema. He is famous for his strong taste for alcohol, which can be found in many of his films.

Hong enjoys telling simultaneous stories experienced by the different protagonists in his films, or the perspectives of different characters on the same story.

Hong typically works without a well-established script and from notes he writes, partly during filming, and distributes to the team each morning. He writes the dialogues according to the personality of the actors. The technicians and actors do not know the outcome of the film and they need intense concentration while shooting. He says he is particularly marked by Robert Bresson's "Diary of a country priest" and he is influenced by filmmakers such as Éric Rohmer, Luis Bunuel, Jean Vigo, but also André Gide, Paul Cézanne.

# TASTE JEONJU

## Castle Montagny-les-Seurres

# Under the Burgundy Sun



## Familiar with the Knights of Tastevin in Burgundy ... A dream offered by the signatures 'Taste Jeonju' Yu Hong-lim, Approved Master 'Royal Cuisine' by Korean State

For the next opening, the mistress of the castle Montagny-les-Seurres will reveal the secrets of the culinary art of Jeonju. After 40 years in Europe, she returned to Korea for an intensive 7-year course, at the end of which she obtained the title "Master of Royal Cuisine, Taste Jeonju". Third generation in the making of 'Han-gwa' (traditional cakes) in Jeonju, the capital of Korean gastronomy located 200 km south of Seoul, Mrs. Yu Hong-Lim ran a shop in a traditional village in Jeonju before returning to France. It is a true laboratory of Korean flavors that she created in Burgundy, which respects the regional Jeonju way of life, renowned for ensuring longevity thanks to balanced cuisine and quality foods. Jeonju is often considered the "most Korean city" in Korea. Traditions are not only a holdover from the past, here they are beautifully harmonized with the present.

**Ônomad:** *When did you start cooking royal cuisine and what are its characteristics?*

**Yu Hong-Lim:** My hometown is Jeonju, capital of the Jeollabuk-do region, which is famous for its gastronomy, whose most popular dish is Bibimbap. I have lived in Germany (1982-1995)

and France (2000 until now) for a long time, and when I saw that our local friends enjoyed the dishes I prepared for them, I wanted to study our cooking properly, rather than just saying 'I'm good at it'. I was able to realize my dream after a long journey of learning royal cuisine at a research institute of Korean traditional cuisine. I had the honor to see my career crowned by an award of excellence from the Ministry of Agriculture, Forests and Livestock obtained during an international cooking competition in 2016 and by the publication of two books of cooking co-written with my colleagues.

### The king's table is called 'Surasang', which must feature at least 12 different side dishes.

Each king had his own eating habits. King Sejong (1418 to 1450) was a real glutton, who hated exercise, but loved to eat, especially meat. He suffered from diabetes, eye disease and arthritis due to severe obesity. King Sukjong (1674 to 1720) was a king who preferred "black" food, based on products such as black beans or black-skinned bristle hens. King Yeongjo (1724 to

1776) enjoyed a long life by eating seafood and vegetarian dishes instead of fatty foods, and eating rice mixed with brown rice and various grains instead of all white rice.

**Ô:** *What are your projects in Burgundy?*

**Yu:** I want to promote the tradition of royal cuisine by my research institute here with organizing a food festival. To do this, I try to develop medicinal foods that correspond to different physical conditions, and I make Ganjang (Korean seasoned soy-sauce), made of fermented soybean paste. Light soy-sauce, diluted and marinated for 1 to 2 years is good for soup, Medium soy-sauce, marinated for 3 to 4 years, is used for stews or vegetables, and finally Jin soy-sauce, the most intense which has been marinated for more than 5 years, is dark but sweet, so it is suitable for medicinal dishes. The quality of the sauce is essential; even if the products are good, it is difficult to make good food if the sauce is not good. I am going to build an orchard to plant beans and other vegetables on our 3.5 hectare land and I want to create a pond for planting lotus flowers. The fresh ingredients and the Jang (soy-sauce) will be the basis of a healthy cooking.

## GANJANG 'KOREAN SOY-SAUCE'



photo : korean journal 'Interview'



Meju (haricots blancs)

**Ô:** Over 40 years of living in Germany and France, why did you choose to settle in the small village of Montagny-lès-Seurre, far from a big city?

**Yu Hong-Lim:** To allow soybean paste to ferment and ripen in the best conditions, fresh, high-quality food is essential. Our village is right in the heart of the Burgundy wine region, and this beautiful region produces not only wine, but also white beans of quality, essential for the production of soy-sauce. In Korean, soy-sauce is called 'Jang'. "Ganjang" means "Jang seasoned with salt". Europeans season their cuisine with salt, they do not know the real taste of Ganjang, which is nevertheless better for health thanks to the fermentation of the ingredients. It is my passion to study and make a standard taste of Ganjang, while respecting the traditional manufacturing process. It requires Jeonju craftsmanship to be appreciated by foodies. My children were born in Germany, they grew up in France. My grandchildren will have the opportunity to grow up in Burgundy, I would like to pass on to this new generation the appreciation of the flavors resulting from a fusion between our regions of origin and heart, Jeollabuk-do (capital is Jeonju) and Burgundy .

**Ô:** What is special about Jeonju? Is there a better time to make soy-sauce?

**Yu:** Jeonju enjoys an ideal geographic location that allows it to have access to quality seafood and land. Burgundy is very similar to my region, which is why I am sure I can recreate traditional Korean products here with local products. The best time to make soy-sauce is around Seollal, the Lunar New Year. The cold temperature allows for a delicate taste with little salt. A lightly salted Jang made in winter ensures

balanced and healthy cuisine, which meets the demands of our contemporary lifestyle.

The legend of Jeonju cuisine, saying that "Jang taste is the taste of grandma's hand", means that cooking is a science. The elderly measure the ingredients with their hands. It might sound amateurish, but they got this know-how and 'their taste' through countless experience, trial and error in order to improve its quality. I am doing research to measure and adapt it to European taste so that we can pass our true taste of Jeonju on to future generations.

Whether it results in a red Burgundy wine, a white Burgundy wine or a Crémant de Bourgogne, winemaking is a set of processes that transform the fruit of the harvest into wine. But the real secret of a good wine lies in the know-how and the passion. It's the same with soy-sauce. It is not enough to create original tastes of Jeonju. A key step must then take place: the refining of the 'Jang' by temperature, salt and fermentation taking into account the lunar calendar, just as like organic and biodynamic wines.

It is important to accurately measure the ingredients needed to make soy-sauce, such as Meju (fermented white bean paste), water, and salt. This is the secret to achieving a consistent and balanced taste.

*The less salty, the better the taste  
"The salt is simply to maintain the taste.  
It helps to keep the taste of Meju without  
changing it into umami. The sauce is best  
with a balanced and low salt level."*

*She shares with us a tip for adapting salt to Meju: When the water reaches a salt level of around 15%, it's time to add it to a pot with the Meju. In general, a 100-200 liter pot is ideal for me. To compare, wine barrels are around 225 to 820 liters depending on the cellar. We can already guess a different use and shaping for wine. (Ô)*

**Ô:** Comparably, what are the reasons for favoring a size 100 to 200 liters for your pots?

**Yu:** Wine barrels of 225 to 820 liters are made to keep wine for a long time in the cellar for a specific quantity of bottles. It works. But it's different for the 'Jang' soy-sauce. The used pot is from a Korean manufacture. It is cleaned thoroughly before placing the Meju in it and adding the salt water. Then we'll add hot sun and a cool breeze to it, and ripen it for about 50 to 60 days. It is important to place the jar in a well ventilated area and to lift the lid frequently to expose the contents to the sun. After this maturation time in optimal conditions, we obtain a naturally exceptional Ganjang. I am impatient to discover and share my first vintage Ganjang scheduled for deconfinement in June.

*Photos: Red peppers, gummies and sesame seeds are added to the jar. After a month, hot charcoal is placed inside. And only after 3 or 4 months, we open the jar on a sunny day. The heat from the sun helps intensify the flavor, while naturally sterilizing the jar.*

## NEW MUSEUMS

# Pompidou National Museum at Incheon Airport? Where? Museum LEE KUN-HEE



## The Creation of 'Lee Kun-hee Museum' after the art donation of the late president of Samsung and again the Pompidou museum at Incheon International Airport?

Seoul is the first destination according to surveys by global platforms on deconfinement and dreams of a new regional center of art and culture in Asia.

When 78-year-old Lee Kun-hee died last year, his heirs were faced with a South Korean government tax bill of around \$ 10 billion, and sales of the formidable collection of ancient Korean and contemporary art might help cover that. The process of evaluating the pieces in the collection, by Mark Rothko, Francis Bacon and other big names, should be completed (Korea Herald). For a change in the tax law that allows donations of works of art to go to taxes, an anonymous expert told the newspaper, "If a museum in Korea can receive even half of the artworks of foreign artists", I think "it can become a world-class art museum".

With its some 23,000 works of art and cultural objects, the massive donation of the art collection of the former president of Samsung Lee Kun-

hee, the Ministry of Culture, Sports and Tourism is considering a project of construction of a new museum to house the collection.

But the prospect of a new museum for Lee's collection has also fueled calls for a National Museum of Modern Art in Seoul to be dedicated solely to pieces belonging to the modern era - an institution that many actors of the art world say, currently lacking in Korea.

A committee representing nearly 400 members of the arts community with such a goal in mind urged the government to establish the National Museum of Modern Art, separate from the current National Museum of Modern and Contemporary Art of Korea (MMCA).

With nearly 1000 works of modern art by Lee's donation to the MMCA in addition to the 2000 works of modern art in possession, "Lee Kun-hee Museum" is offered as an alternative.



'Picasso' is part of the art collection by Lee Kun-hee

Instead, the committee stressed the need for a national museum dedicated solely to the history of modern art, for the following reason: "The National Museum of Korea focuses on ancient and medieval times and the MMCA focuses largely on the contemporary. It testifies to the

emptiness of modern history." In other countries, the Orsay Museum in France, the Neue Pinakothek in Germany, the National Museum of Modern Art of Japan in Tokyo, and the National Gallery of Modern Art in Italy focus on the modern era.

## Incheon international airport should host the National Museum Pompidou ...

Recently, the possibility of realization has increased with the sympathy of the French government and a considerable approach to the installation of art museums.

The Georges Pompidou Center had long dreamed of setting up in Asia since 2005, it was planning to settle in Hong Kong in partnership with the Guggenheim Foundation, which ultimately did not succeed, to prefer the opening of a branch in Shanghai in 2019. The first contract is signed for 5 years, renewable. However, China will not pay its services in Shanghai (2.75 million euros).

French cultural diplomacy is being deployed elsewhere in China: the Museum Rodin in Paris has announced that it plans to open an outpost in Shenzhen in southern China in October 2019. The national museum Picasso in Paris, the Giacometti Foundation and the Beijing 798 signed an agreement.

In the development of the West Bund in Shanghai, cooperation strategies have been put in place on the one hand with the West Kowloon Cultural District in Hong Kong and on the other hand with the Pompidou Center in Paris in a cultural cooperation project. The objective is to give a global dimension to the West Bund by bringing in an international cultural institution of prestigious brand to promote the field.

French Trade and Investment Promotion Minister Listeri has expressed his willingness to support Korean-French projects, such as the exhibition of works by artists Picasso and Manet at Incheon International Airport, and the attraction of the Pompidou museum. The Shanghai Westbund Art Museum, which opened in 2019, is the first cooperative annex in Asia with the Pompidou Center. Through the Pompidou Center Museum project in West Bund / Shanghai, the Pompidou Center will present its main collections and participate in the overall operation for five years between 2019-2025. The Shanghai Arts District was supposed to provide the cost of renting and planning the exhibitions ... and it was said to be museum diplomacy from France.

The industry expert announces that it has been renewed for the third year of operation and is in the process of falling apart. After the contract with China ends in 2024, a branch will be opened at Incheon Airport. It is stressed that Korea should use it as an opportunity to cultivate cultural talents and systematically express itself in terms of cultural and diplomatic soft power, and that there is a desperate need for experts in the field of arts and culture having the power to empower them and a sense of international exchange. If the branches of the Pompidou Museum are open, it will be an opportunity for Korean culture to shine even more. Incheon International Airport is trying to set up an art museum and a King Sejong Institute, where you can learn Korean at the same time. The appearance of masterpieces from France and around the world exhibited inside the most Korean museum should give a lot of synergy effect just by imagining it. In addition, the experts analyze that you will live experiences that have never been experienced in the art world. Besides just promoting works, the beauty of Korea can be exported from Incheon International Airport to the world. The conflict between the United States and China leads to a confrontation between the Western world and China, ending cultural exchanges between the two countries, and Korea will be seen as a base for cultural exchanges in Asia.

**Incheon Airport has been ranked n.1 in service rating for 12 consecutive years among 1900 airports around the world in the past.**

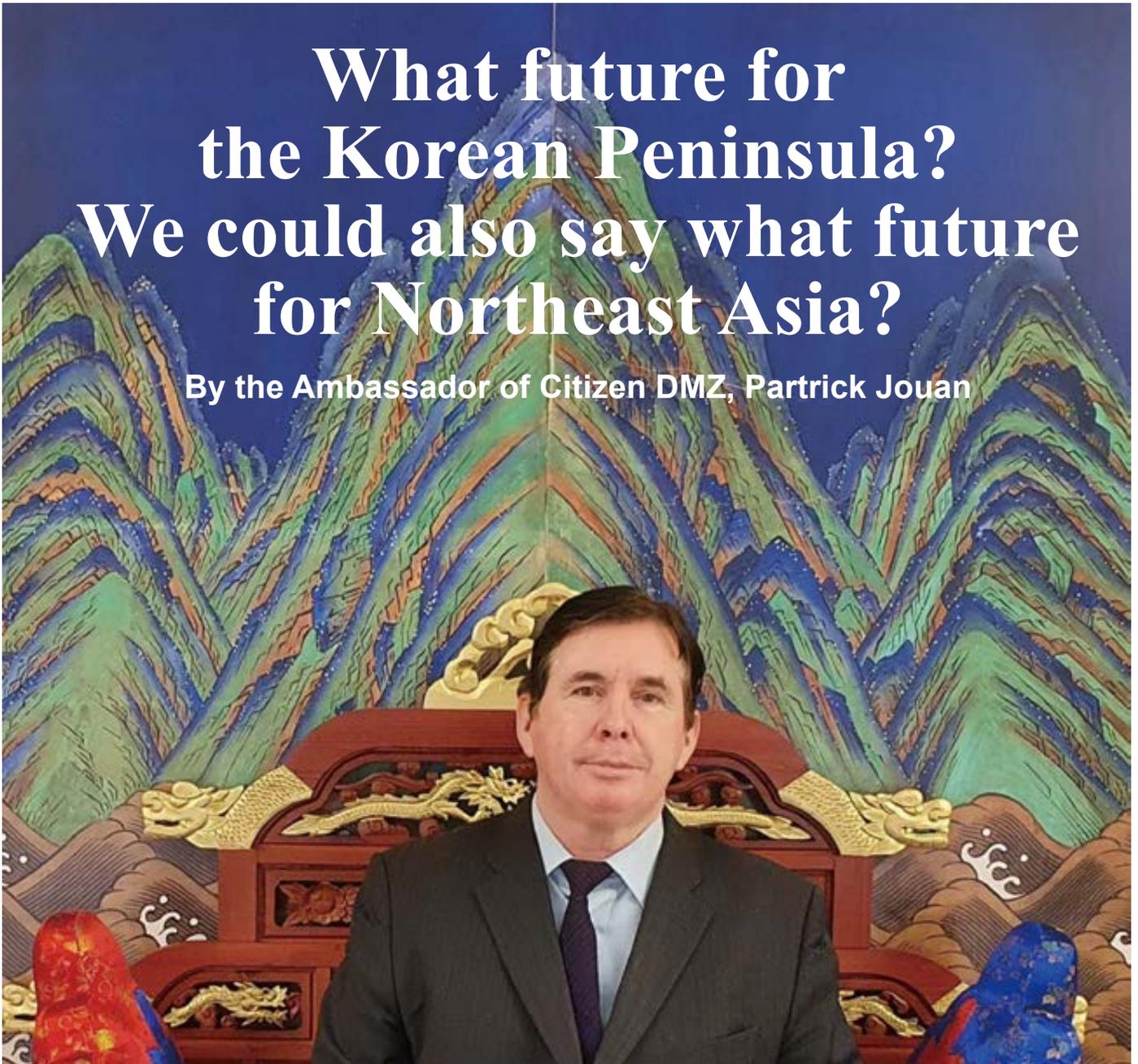
Since the outbreak of the virus, cultural exchanges with China have declined and the Western world's perception of China has deteriorated. It is believed that they quickly concluded that there was no reason to choose China as the base for Asia. From the French point of view, it is also important to act as a channel of communication with Chinese artists, audiences and partners, but after many years of preparation, it seemed to be the result of cultural diplomacy through the soft power, but it should also be in accordance with the diplomatic strategy of the international situation. Above all, the industry experts analyze that there is nothing to gain diplomatically or economically in a period of strong opposition between the West and China. And the next Asian branch will be chosen at Incheon International Airport. (O)



**CAPITAL OF THE WORLD**

# What future for the Korean Peninsula? We could also say what future for Northeast Asia?

By the Ambassador of Citizen DMZ, Patrick Jouan



The 3 countries of North East Asia, China South Korea and Japan have achieved impressive development in a few years, despite ideologies of different political and economic systems. This situation is found concentrated in the Korean peninsula arbitrarily divided at the 38th parallel which has created a strong social and economic imbalance between the South and the North; where families have not been met for decades or even since 1950. This division being supported by foreign powers should not continue to exist, in fact the reunification of the 2 Koreas would be the normal step to ensure security by an interdependence between two countries which would allow co-prosperity to be established based on shared common values. This achievement in Northeast Asia would even be a model for other unstable parts of the world.

When people live apart or when families are divided, their pain is so great and they suffer from not being able to meet and celebrate common birthdays and holidays like New Year or for example Chuseok ...

The stagnation of this situation cannot lead to an improvement in tension and imbalance, so it is in the natural world, stagnant water stagnates and life will stop little by little. This is valid in human society. This is also true in the North-East region of Asia, even if it is a challenge, the reunification of the 2 Koreas is on the

agenda just as at the end of the 80s the reunification of Germany and France was a historically necessary step for stability, peace and development in Europe.

**"When the time of an idea arrived, nothing can stop it, even an army"  
Victor Hugo.**

Historically the Korean people have a common origin 'Tangun' the grandson of Heaven. Beliefs have guided this people as well as shamanism; mythology and philosophy based on Taoism (nature), Buddhism (individual development), Confucianism (the family) and then Christianity gave a strong identity to Koreans. It is certainly this "Korean Thought" or Heart Spirit (Korea-Heart) that has enabled these people who have been invaded, dominated throughout their history to keep their integrity and strength as one big family. Neo-Confucianism reinforced these roots especially through Yulgok then Tassan speaking of principles of good governance and remaining open to the Christian faith in the 19th century while assimilating it and keeping its identity as a people guided by Heaven. This base allowed the South Koreans to rise from the ruins of the war in 1953 and to become this nation, half nation, so developed and efficient (personally I do not know enough about North Korea to talk about it, I would like to visit to).

For me two goals are important among others: to maintain and live these values which have inspired and guided this people, to continue to prosper, otherwise the comfort of self-satisfaction can lead to a decline very quickly as we see it historically; a second point is to allow reunification bringing a balance in the Korean peninsula and in the Northeast region of Asia.

# BigBang opens its restaurant II at Saint-Germain des Prés



BigBang just opens its second restaurant in the heart of the Saint Germain district, this Wednesday deconfinement, June 9, 2021.

BigBang II Saint Germain opens a path of true Korean taste to us with homemade dishes. The famous Bulgogi, the Korean barbecue with beef entrecote marinated in house sauce, at 19€, Mandu, homemade ravioli, at 9€. For lunch, two menus of 12.9€ and 15.9€ with starter and main courses.

BigBang II Saint Germain takes us to the boulevard K-POP Stars displayed on the stairs. You will find the songs of all the most famous groups of Korea, such as BIGBANG, BTS, BLACKPINK.

We had dinner in this restaurant with 2 friends at BigBang I and had a blast. The decor of the restaurant is sober but chic at the exit of Luxembourg metro, but this establishment is beautiful under the Parisian sun. The tables aren't too close together so it's nice. The nose still retains the smell when leaving the restaurant by cooking on the barbecue. What a great finding! Spicy Kimchi Tchigae soup (ragoût de Kimchi) is a staple in high temperatures in summer. And the house's vegetarian dish is Bibimbap vegi.

ALL dishes are prepared with the utmost care by Korean chef KIM KUYONG YONG, an experienced chef who has specialized in Korean cuisine for decades: a tested and approved delight.

(Ô! : Juhee)

BigBang II: 50 Rue Dauphine 75006 Paris, this restaurant highlights the real Korean taste, especially Korean barbecue! Bigbang-restaurant.fr

BigBang I: 4 Rue Gay-Lussac, 75005 Paris, France 01 43 29 09 99

A treat in the Latin Quarter, Luxembourg metro

**Health situation requires, most of the 150 Korean restaurants serve take-out. Bibimbap, Barbecue, Fried Chicken, Mandu (ravioli), Kimbap (rice roll), Kimchi ... are the POP Spot of Korean cuisine. Have fun and share the pleasure of trendy Korean taste at home .... Price: 8-15 euros. You can also order the assorted tray for a group of 4-8 people. (Ô**

: A. Rina)

## Solstice

45 Rue Claude Bernard, 75005 Paris 09 88 09 63 52 M.Censier-Daubenton  
solsticeparis.com 35 - 95 EUR • Cuisine créative et moderne  
promoteur du design culinaire, restaurateur à Séoul, Éric Trochon

## Korean Barbecue Grill,

14 rue du Dragon 75006 Paris M. St Germain des Prés  
01 45 44 72 82 mardi-samedi bibimbap : 19-28€, barbecue : 22-45€

## Dochilak Montparnasse

15 Rue Littré 75006 Paris M. Saint Placide  
Menu Dochilak : 13€ / 15€ / 19€ dochilak.com

## Shin Jung

7 Rue Clapeyron, 75008 Paris 01 45 22 21 06 M.Rome

## Soon Grill Champs-Élysées

10 Rue du Commandant Rivière 75008 Paris. soon-grill.com  
M. Saint Philippe du Roule

## Pierre Sang Oberkampf

55 Rue Oberkampf 75011 Paris M.Oberkampf

## Manna

44 Rue de Lourmel, 75015 Paris 01 45 78 80 09 M.Charles Michel

## Maison Park

10 Rue Desnouettes, 75015 Paris 01 48 28 60 91 M.Convention

## Marou

8 Boulevard Jean Mermoz, 94550 Chevilly-Larue 01 45 47 41 73

## Kool II Kwan

12 Rue Gomboust, 75001 Paris 01 42 61 04 18 M.Pyramides

## Riz Riz

221 Rue Saint-Martin 75003 Paris M. Etienne Marcel riz-riz.com

## Soon Grill Marais

78 Rue des Tournelles, 75003 Paris 01 42 77 13 56 soon-grill.com

## Han Lim

6 Rue Blainville, 75005 Paris 01 43 54 62 74 M.Place Monge

## ART

# Seoul emerges as a regional hub of the international art market, American and Korean merchants rush ...



Pace gallery



Thaddaeus Ropac

Seoul is becoming a regional art hub in Asia thanks to the purchasing power of young collectors, new IT rich, private entrepreneurs. Since the pandemic, its favorable economic climate has resonated in the Asian region. The expansion of the Hyundai gallery to New York in May 2019 is the step towards greater collaboration between the South Korean and American art markets. Frieze, a major international art fair, recently announced that it will hold the first Frieze Seoul next fall, putting the city on the global market map. Seoul will be the first Asian city to host the fair.

After an absence of two years due to the pandemic, Art Basel/Hong Kong in hybrid format (21-23 May 2021) exposed to the new constraints, has also declined online with a major Art Basel Live component: ABHK has offered virtual or guided live tours of the event, as well as daily broadcasts from the fair. With Online Viewing Rooms set up in 2020, This 2021 hybrid edition honors 104 galleries from twenty-three countries and territories, fifty-six of which cannot participate in the physical fair due to local regulations.

The Korean market landscape is quite different from Hong Kong and Shanghai, even Japan, which is still worried about the bubble crisis era of the 80s-90s. Since the Japanese art market has cooled, the Japanese no longer invest in art. However, private companies and the public sector in Korea have identified art as a means of creating wealth. The art cluster, Samcheongdong and Chungwadae (blue house) is full of renowned Korean galleries, Hyundai, Kukje, PKM and Arario.

## World famous galleries are opening galleries in Seoul or expanding their presence in the city.

Pace Gallery, the US-based contemporary gallery with eight locations around the world, including two galleries in Asia, recently moved to a larger gallery in Seoul, occupying two floors of Le Beige building in an upscale Hannam-dong district, north of the Han River. The new gallery space just unveiled in May with a solo exhibition by American painter Sam Gilliam.

In recent years, Pace has actively developed its sites in various cities around the world. In 2019, the gallery opened its flagship seven-story space in New York's Chelsea district and London's Hanover area, making Seoul's new space its third largest location. In an interview, Marc Glimcher, President and CEO of Pace, said, "We are growing up, but I like to think that we are growing up with a lot of care and thought. The younger generations of Koreans becoming more and more powerful on the art scene". "When we opened in Korea four years ago, there were glimmers of a new generation of collectors to come. The younger generations in Korea are at the forefront of understanding new designers

and understand the potential of art as a factor of change".

Newcomers to Korea include Koenig Galerie, a Germany-based gallery that opened in April at MCM's flagship store.

Thaddaeus Ropac will open its Seoul gallery in October in the Fort Hill building, an award-winning architectural landmark in Hannam-dong, central Seoul.

"In recent years, the Hannam-dong district has rapidly transformed into one of Asia's most flourishing cultural districts, recognized locally and internationally for its ever-evolving position as a regional hub of arts and creative activities."

Thaddaeus Ropac wrote on its website. Leeum, Samsung Museum of Art is a short walk from Thaddaeus Ropac and Pace Gallery.

Lehman Maupin, who has worked with a number of Korean artists including Lee Bul, Suh Do-ho and Suh Se-ok, led the gallery's opening in Seoul in 2018, is also considering expanding his gallery of Seoul into a larger space. Maupin says: "In comparison with other Asian countries, South Korea has one of the most advanced artistic infrastructures, with strong contemporary art galleries, museums all over the country and three major biennials - the Biennale de Gwangju, the Busan Biennial and the Seoul Media City Biennial".

Local art fairs - including Art Busan, KIAF, Plastic Art Seoul and Galleries Art Fair are reaching new heights, attracting record numbers of visitors. In the past, Korean buyers tended to buy only works they knew. But today they study a lot to the point of understanding contemporary art and they tend to buy the second best piece of art.

# TRAVEL

## KOREAN GASTRONOMIC TRIP TO A CHATEAU OF BURGUNDY

The article is produced in collaboration with the chef, Lee Myung-jin and 'Ô'



photos: the couple M.Koh and Mme. Yu / Chef Lee Myung-jin and her son / prime rib and assorted vegetables (Château Montagny-les-Seures)

### Part 2: First Dinner at the Château

The cuisines of Chef Lee Myung-jin are appreciated more by the elderly Koreans in France for reasons of the often spicy and seasoned taste in the old style differently to the trend towards less spicy and light vegetarian cuisine. Korea's lifestyle landscape is changing rapidly and a third of Seoul residents live on their own. Taste and appetite follow our contemporary times in Korea. But, as long as the Korean expat community in France is made up mainly of residents living in France for one to three decades, it seeks nostalgic taste of family cuisine. Among 150 Korean restaurants in France (of which 120 run by Koreans), restaurant owners came mainly from the Jollabuk-do region, Jeonju capital.

This article reveals the peculiarities of Mrs Lee's cuisine: an old version in the eyes of young people but the advantageous value of originality, diversifying variety retro and nostalgic flavors, a parenthesis of offbeat generations. Korean cuisine is healthy and natural, with certain dishes having fortifying or medicinal properties appreciated especially by the elderly, responding to the principle of yaksikdongwon, the theory according to which food and medicine are from the same origin. (Ô: A. Rina)

*This article is collaborated on the report by Lee Myung-jin,*

A Korean joke says "Open the mouth of a hard shell with a knife ... open the mouth of the lawyer with money". The silent mouth of Pastor Koh, owner of Château Montagny-les-Seures, opens with partridge-colored wine of Burgundy. My basket of grilled seaweed and steamed fish and ribs ran up the highway without a formal package when leaving Paris. The Coteaux wine of Burgundy from the neighboring villages was sweet enough to harmonize with my prepared fish. In particular, spliced blue carp (following the ancient recipe of Korea) dressed in red pepper paste, garlic and ginger in Paris to boost virus immunity, had a too strong seasoning, so Coteaux wines are suitable better than dry white wine.

At the August 15 event in Paris a few years ago, I remember that Korean seniors of the Cheongsol association in Paris appreciated the steamed rib so much. Braised low grade rib meat can get

tough, so I made Galbitang (beef rib meat soup). The fish was not spoiled. The eels for Maeuntang (spicy fish soup) were pre-frozen, so the taste is kept intact after a 3 hour trip from Paris to Burgundy.

**To dream an idyllic romance in the countryside ... Learning the art of living fiercely first and mastering it qualifies you to come home in the countryside.**

Without a work contract at 6:30 am, but ... even if it rains (or it snows) ... starting with a marathon with Mr Koh keeping the rules I set, I gave up running in less than 5 min. At first I thought it was a very close distance with the hope of catching up if I accelerate to the last gear. As I was walking in looking at the surrounding landscape and in seeing unfamiliar vegetables sprouting, Mr Koh looked straight towards the target and run with a stable posture and he suddenly vanished far away. I was struggling in awe and immediately couldn't even control my own breathing ... regrettable that my pace of insincere life was revealed! It was only then that I understood the meaning of marathon self-control endurance. The carelessness, laziness and irregularities of my personal life were exposed, so I didn't have the courage to see Mr Koh at the breakfast table right away ... Turning away from the marathon path I strolled around village and farms of white cows, which make their nests together as if to escort their dear villagers.

**Within the castle, the Koh family has created a unique healing program combining Western and Asian philosophies and ways to enjoy and enrich life through meditation, the dining experience, intellectual exchanges and social gatherings. The 3 pillars Sa-yu, Chi-yu and Hyang-yu represent thought, healing and happiness.**

In the living room, the breakfast table is set in the <Hunter's room> in an annex building. I appeared there late. Mrs. Yu stepped out dressed in a traditional and elegant white Jeogori dress. Seeing that she was wearing thick socks, I felt the weight of working out all day long.

Breakfast is multigrain black rye bread / strawberry jam and garlic cheese / House Brand: bear garlic pastor / county cheese / ham / gods wayward cheese and coffee.

'As a result of hard work in the fields, the lunch table is naturally a relaxing family meal, a medicine table' from words passed down by word of mouth. For my spontaneous recipes, I couldn't wait to make a white cod fish soup with Korean radish, not spicy but slightly salty. Adding a handful of watercress from the fountain cultivated with clean water could impart a subtle scent with a fresh taste.

The precious daily vegetable in Korea is Kongnamul (bean sprouts), which I saw in the refrigerator and so I quickly put it in the cod soup. When a handful of bean sprouts are added, the cod soup turns into hangover soup (Haejang-guk soup).

I thought it would be easy to shorten the cooking time and quickly put the pickled cod roe brought from Paris in it and take it from a colander to season with garlic and sesame oil. The cod egg milk especially too salty, so I cooked the unmarinated cod roe in soy sauce and sprinkled over the hot rice ... this time cook the cod fish roe in the soup bubbling gives a natural taste, so a simple seasoning is better.

Outside, barbecued beef and pork breasts are braised in oak smoke. I made the assorted salads of dandelion leaves, French green onions, garlic sprouts, Korean red lettuce, spinach sprouts and white flowers of Myungy (mountain garlic) and yellow cabbage flowers. A sumptuous burgundy basket. The sea eel marinated in a soy-sauce with ginger and garlic is lightly grilled. Finally, fry the oyster mushrooms bought from a Korean supermarket in Paris and the fresh prawns from the fish market of Montreuil is made with egg, corn flour were the most popular dishes of the day. The lunch table is set in a workshop with large pots.

*Lee Myung-jin, the home chef, she gives authentic and traditional Korean cooking lessons (reservation 6H, 90E per person at the workshop, 2 rue Fraternelle 93100 Montreuil).  
<http://chateaumontagnylessseure.com>*

## OPINION

# In 1953, a country that was in ruins right after the war became the current 8th power of the world in less than 70 years, or Korea emerges as a superpower competing for the world's G2 place in 20 years, what do you find the most difficult?

The first will seem more impractical and almost impossible. This is a case that has not been preceded in the history of mankind and has become an example of the rise of mankind, which is difficult to hope for in the future.

This is the story behind the Chinese Sai Weng said that a difficulty can be a blessing in disguise and vice versa. "Who knows what is good for a person in life? Indeed, none of us knows what the future holds. A hardship can have positive effects and prosperity can have negative effects.

In the historical trend that Korea is rapidly becoming the center of the world, whether in the market for smartphones or electronic products, in the field of cultural content for films, music or theater, or in the market of the high technology such as semiconductors or Internet technology, Korea is already a country of the world, now the brand. As with the recent friction with Japan, Korea has become so strong that Japan can no longer compete with Korea in terms of physical strength and international political fighting power. And in the process of overcoming the ongoing pandemic, Korea has received the most reliable global assessment with the highest technology and the safest and most stable domestic operational capability. The country called Korea is emerging as a luxury brand. (Ô)

The following article is written by Choi Sang-gi

University of Zurich, Switzerland  
This report examines the relationship between ethnic IQ and national income and growth.

The highest IQ in the world  
1st in Korea,  
2nd place in Japan,  
3rd, Taiwan  
4th, Singapore  
5th, Germany  
6th, Netherlands  
7th, Austria  
He leads 8th place in Italy.



Until the 1960s, the nation with the best brains in the world were cited the Jews. The reason is that

it was before Asia appeared in Western world history. Jews appeared in Western history and became active in the Rothschild family, which dominated the business world in Europe and controlled 90% of the world diamond market. The Oppenheimer family, which has been in control for 100 years, is a prime example. However, as the economic development of Korea and China accelerates after Japan, a midbrain assessment showed that the Jewish race was far behind.

Readers are familiar with the Los Angeles Black Riots. Before the black riots in LA, a trial was held in an LA court in the United States for Koreans in Koreatown, LA about 10 years ago.

The complainants were Jews. It is said that the Jews, who had advanced in the distribution of fish and the distribution of food in the United States and Europe, could not do business at all because of the Koreans who had settled in Los Angeles. When I went to the wholesale market to buy fresh fish and vegetables at 5 a.m., Koreans were out at 4 a.m. The Jews got out at 4 a.m., and the Koreans got out at 3 a.m. and lined up. When the Jews also came out at 3 a.m., the Koreans brought blankets the day before and sat down ahead of time. Tired of Koreans, these Jews - they couldn't do business because of the yellow monkeys - filed a lawsuit in the U.S. District Court for violating the fair trade law, but lost. However, I didn't think it was wrong to say that it is because of judicial fairness that the United States is hanging on.

**There are concrete reasons why Korea has the highest average IQ in the world.**

### 1. Excellence at Hangeul.

The excellence of Hangeul is difficult to express. Compared to Japan or the United States and China, the character generation speed when sitting in front of the computer reaches seven times. In other words, when the Japanese and the Chinese write 100 pages of science and technology texts. Koreans do 700 pages in Hangeul. Although science and technology do not become arithmetic, the accumulation of productivity is indescribable.

Hyundai's competitiveness would be able to beat the opponent if it is only 10% higher. At 10% competitiveness, the Koreans are already scoring huge points on the excellence of Hangeul.

### 2. Great enthusiasm for education

High population density. Due to the great zeal for education, in Korea even the most gangsters can express their opinions in writing unless they are mentally weak. As a result, the information delivery capacity given per unit of time and the information highway are the most robust.

Moreover, due to the high population density, the information superhighway stacked like a spider's web has made it the most powerful country on the internet and has the ability to rotate the brain and acquire data information with the fastest Internet.

As Koreans know, brain development is slow because they grow up on their own or have little opportunity to interact with people. The high population density causes many problems, but it also has these advantages.

### 3. Topography of Korea.

It is well known that the area where the brain is most developed is a place with four distinct seasons. Hot when it's hot and cold when it's cold is the best place. However, it is not good to be too hot or too cold. In particular, from Nasan (the eastern peninsula), the Northeast Asian region is said to have the best medicinal efficacy among all the plants. Wild ginseng certainly exists in southwest China and the Americas. However, wild ginseng from the Americas, including southwest China, is inferior in medicinal properties to the 10-year-old bellflower in Korea. The reason why Korean medicines are more expensive and preferred than Chinese medicine in oriental medicine is not only because of the exchange rate problem, but also because of their medicinal effectiveness. It's because the soil is so good.

### 4. Korean traditional culture.

A representative example is the culture of the spoon and the chopstick. As people who use chopsticks, Japan and China use them, but in China and Japan only chopsticks are used and not spoons at the same time. From childhood, the development of the nerves of the fingers is greatly improved. As a result, brain cells develop rapidly from childhood. Moreover, it can be said that this is the reason why the Republic of Korea stands out the most in all the aspects that require a keen sense at your fingertips.

When you go to an American supermarket and the American cashier is working, the Americans leave. This is because the American cashier is too long to calculate the change of currency. If there is a queue, customers will definitely return. However, when I go to a Korean-run supermarket, there is no one in line. It is not because the trade is not working. There are more customers, but there is no need to queue because the calculation ends instantly.

When Koreans see a banker counting money in a Korean bank, they think it is an ordinary case, but when a foreigner visits Korea for the first time and goes to a bank, it is considered a sort of magic or art. Is it a human being? Oh, how wonderful! ~ There is no one in their country or elsewhere in Europe who counts money as a Korean ghost.

## CAPITAL OF THE WORLD 2036?



John Titor's prophecy for the 2036 map



map of the ancient 4th century, which was documented in Handangogi

## Non-Korean alien John Titor's prophecy of a united Korea in 2036

A prophecy about Korea published by John Titor that he time traveled from the future in 2036 has heated the internet.

Soon Korea will rule Manchuria as well as the interior of divided China, and Japan will become a colony of Korea! The map is very similar to the ancient map in the 4th century, which has been documented at Handangogi (a compilation of texts on ancient Korean history). No one would be too confident, but hopeful for Koreans to have such bright expectations and aspiration for unification ...

### The true story of John Titor.

John Titor called Hall Radio of the United States and said he traveled in a time machine from the future in 2036, and came at a high price in 2000 to find a solution to a problem in the future as a member of the US military. Since strange listeners often made funny jokes ... at first glance it sounded like a lie, but at first viewers thought it was a joke and asked questions to keep up. However, the responses were too coherent and contained too precise scientific, historical and social information to be dismissed as a joke or a lie. Later, even the stingy presenter came to believe he was in fact from the future, and hundreds of thousands of Americans who heard the public interview, which lasted about 50 minutes, believed he was in fact someone who flew from the future to the past in a machine age.

Even today in 2021, they believe it actually came from the future on a time machine.

## He mentioned Korea during the interview ...

John Titor said the situation in Asia in 2036, where he currently lives, looks like this map. South Korea, which became a global superpower in 2036, absorbed much of Chinese territory and all of Vietnam, and Japan as a colony. Looking at this map, some will say: This is ridiculous. How can Korea become such a powerful country? Having Japan, one of the most powerful countries, as a colony ... sounds like a psychopath. It's easy to see a reaction that ridicules Koreans by telling them that they will become the most powerful country in the world in the near future.

An everyday prankster wouldn't last ten minutes in front of real scientists ready to unravel his story. However, according to The Guardian, "Titor has stood up to skeptical physicists." He even shared detailed diagrams and photographs of his time machine, all of which were surprisingly convincing. It soon became clear that if this guy John Titor was a prankster, he'd at least done his homework.

## HE CAME BACK TO POST A SERIOUS WARNING ON CNN

While most people doubt that John Titor is truly a time traveler, there are those who still believe, and he may have even returned several times. The most notable example came on November 30, 2010, when a user calling himself John Titor issued a terrifying warning over CNN's iReport feature, frantically warning the United States not to go to war with the North Korea. Titor explained that the conflict would be a horrible mistake, which would lead to the annihilation of half of the United States. Many young Koreans believe this will become a reality in the near future, and the reality is causing a remarkable change now that the Covid-19 situation is stabilizing. In fact, there were many others besides John Titor that Korea would become the most powerful country in the world around 2040.

Jim Rogers, known as the world's three biggest investors, has consistently argued through his

books and lectures for almost 11 years now that in the very near future Korea will overtake China and Japan as well as advanced countries such as Germany and will emerge as the most powerful country in the world comparable to the United States. And also what Jim Rogers predicted was the fall of Japan. Around 2040, Japan will become a completely failing country economically, the government will lose its function and the country will be reduced to one of the worst criminal cities in the country, so Jim Rogers warned you to buy a gun quickly or leave Japan while you still have the option. He didn't just say what he said, he sold all of the Japanese assets he owned, such as Japanese stocks and real estate.

Therefore, as the map above shows, a scenario in which Korea absorbs Japan, which has completely lost its nation function, just as large, strong companies acquire economically struggling small companies, is a sufficiently feasible prediction. . The case of Vietnam is also quite convincing as in the case of the Japanese colony.

In addition to Jim Rogers, Goldman Sachs of Wall Street in the United States has also predicted in previous economic outlook reports that it will become a G2 country along with the Korean United States. As with human life, the situation in the world is constantly changing. 250 years ago there was no country like the United States, 100 years ago there was neither Germany, such a power, nor Saudi Arabia. 60 years ago, South Korea was the poorest country in the world. North Korea had a much more favorable condition. It was a poor country that couldn't even be compared to countries like the Philippines and Cambodia, which were quite wealthy at the time. But today, it is a wealthy and powerful country that ranks in the top 10 in the world.

If someone around 1960 said that in the next 60 years Korea would overtake Japan in the global electronics market and become supreme in the global shipping market, 5th for automobiles and 6th military power, and TV dramas and movies, people all over the world will sing Korean songs in Korean, watch Korean movies with their families at home, and Korea will become one of the 10 most prosperous countries in the world, it was said that he was mad. Who would believe such an absurd dream?

## HOME CHEF



## WEDDING CATERER

**'Taste Jeonju' is a philosophy; it's not just about eating, and there are traditional rules for eating**



### - A LA COREENNE -

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