



View from the Bridge...8.9.11...Vol. 2 Iss. 2

Welcome to Ta-ri's e-newsletter, provided as part of our mission to be a cultural bridge in the community.

Summer Socializin'

Good Eats

Looking for a new recipe to add to your summer lineup? Here's one that's sure to please ...



Bulgogi (Korean Barbecued Beef)

You can buy pre-made bulgogi sauce or already marinated bulgogi meat inexpensively at most Korean markets, which is a convenient alternative to the recipe below.

Direct butcher to cut meat like he cuts bacon or corned beef...in cross-grain slices approx. 3-inch square or in long 1-inch strips. Not all stores have slicing machines capable of this, so call ahead. Get your meat as tender as possible...marinating for a longer time (and/or adding ½ tsp. baking soda) also helps to tenderize meat. Feel free to vary the measurements on this recipe to taste, but stick pretty close to the listed amounts for the sesame oil and green onions.

1 lb. lean beef (see above)
2 tbsp. sugar (can use less for healthier meal)
¼ cup soy sauce
2 tbsp. sesame oil (use less for healthier meal)
1 tsp. toasted ground sesame seeds
¼ cup green onions, chopped fine

¾ tsp. minced garlic
½ tsp. black pepper
lettuce leaves
rice or grilled garlic
bulgogi paste or kimchi (optional)

- Combine all ingredients but beef. Add beef and marinate for at least 15 minutes (overnight is fine).
- Grill over charcoal fire or in a bulgogi pan...oven-broiling and pan-frying also work.
- Serve rolled in a large lettuce leaf with rice and/or grilled garlic.
- For more heat, add bulgogi paste or kimchi.
- An American variation is to serve bulgogi like a steak sandwich on a hard or Kaiser roll.



Join us on Saturday, August 27 for a family-style picnic and pool party that includes bulgogi. Details on page 2 of this newsletter.



Community Events and Opportunities

Send submissions for this section to director@ta-ri.org. We reserve the right to edit.

SolNal Party a Success

산토끼 토끼야 어디를 가느냐
강충강충 뛰면서 어디를 가느냐
San-toki, toki-ya
Uh-dee-reul gah-neu-nyah?
Kang-choong, kang-choong tee-myun-suh
Uh-dee-reul gah-neu-nyah?

This sweet children's song about a wild rabbit floated through the New Cumberland Public Library's Foundation Hall on Saturday, February 12, accompanied by Eunju Kim on the keyboard and the giggles of dancing children. Ta-ri brought together almost seventy members of the community to celebrate the Lunar New Year, central PA-Korean style. This year is the Year of the Rabbit. We also enjoyed:

- feasting on dukkguk, chap jae, kimbap, mandu, cinnamon punch, and all kinds of cookies and dessert treats.
- Folding paper rabbits
- A talent show full of musicians and performers of all ages
- Visiting with friends, both old and new



Ta-ri Picnic/Mechanicsburg—August 27

4:00-7:00PM (Raindate August 28)

Contact: Stacy Schroeder, director@ta-ri.org
717-574-3629

RSVP: August 20 via email, phone, or Facebook

This family-friendly pool party and potluck takes place at a Mechanicsburg home and is a great way to get to know others in the community. We provide bulgogi, hot dogs, and drinks; you bring a side dish or dessert to share. Let us know if you have a canopy tent you can bring. Directions provided when you RSVP.

Korean-American Wives Club Chusok Party/ New Cumberland—September 10

7:00PM till ???

New Cumberland Holiday Inn

148 Sheraton Dr. New Cumberland, PA 17070

\$40.00 per person; tickets sold at DongYang Market; Spring Garden Restaurant

Contact Pres. Bobbi Van Scyoc @ 717.226.5526

Expect a lovely evening of food, fellowship, entertainment, and raffles.

Ta-ri Chusok Celebration/Harrisburg—Oct 1

4:00-7:00PM

One HACC Drive, Cooper Student Union Bldg
Harrisburg, PA 17110

Contact: Stacy Schroeder, director@ta-ri.org
717-574-3629

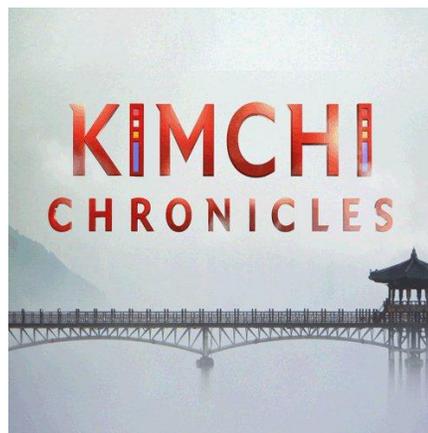
There's still time to get in on the planning for this great event that's part festival, part holiday celebration, and ALL FUN! Each year the lineup is a bit different, but expect good food, lively music, interesting activities, and plenty of nice people. Contact us if you have an idea or would like to volunteer.

Featured Links

PBS Series: Kimchi Chronicles

Kimchichronicles.tv

PBS has launched a thirteen-episode series featuring Korean food and culture. Host Marja Vongerichten, a Korean-born actress/model, is joined by her husband, well-known chef Jean-Georges Vongerichten, and other famous friends during various episodes. Marja is part Korean, and she is publishing a book on Korean cooking to accompany the show. The series begins airing this summer, with the cookbook available soon.



Get Involved!

Ta-ri owes its lifeblood to volunteers and donors ... even our staff work pro bono! We strive to use all gifts effectively and be as professional as we can. At the same time, we thrive on the informal community interactions that grow out of our events and work.

If you have appreciated Ta-ri's activities and services in the past and want to give back, we can find a place for you. Check out the list at right or give us a call and we'll see what we can do together.

Here are just a few ways we have identified:

- Volunteer your [time](#)
- Provide a financial [gift](#)
- Donate [resources](#)
- Share [ideas](#)
- Advertise as a [business supporter](#)
- Earn cash for Ta-ri while searching or shopping online via [our Goodsearch toolbar](#)

We are **deeply grateful** to our existing [leaders](#), [staff](#), [business supporters](#), and [others](#) for their investment in Ta-ri.

About Us



Ta-ri was founded in 2005 and celebrates Korean-American culture and community in the south central Pennsylvania area. Our mission is to serve as:

- ❖ community gathering "place"
- ❖ central information source
- ❖ visible presence and voice in the community

You can also find us at [facebook.com/view.from.the.bridge](https://www.facebook.com/view.from.the.bridge)

Ta-ri is a project of fiscal sponsor [The Foundation for Enhancing Communities](#) and as such enjoys 501©3 status as a non-profit. The official registration and financial information of The Foundation for Enhancing Communities may be obtained from the Pennsylvania Department of State by calling toll free, within Pennsylvania, 1.800.732.0999. Registration does not imply endorsement.

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