

Jeonju Experience Program I for ISAAC 2014

Korean Traditional Alcohol Experience

Jeonju is well known as a core city of Korean traditional cuisines including traditional alcohol beverages like [Makgeolli](#)(막걸리), [Yakju](#)(藥酒, 약주), and traditional distilled liquor [Soju](#)(燒酒, 소주). We are pleased to offer you a real experience program of visiting several local breweries near the conference site, making your own Makgeolli, and tasting three or more famous Korean liquors with a Jeonju-style dinner at a qualified Korean restaurant in Jeonju. The details are as follows.

Date	4:00pm – 9:00pm, 17, December, 2014 – just after the last session
Fee	80,000KRW per person (including a dinner of cost 30,000KRW and tasting)
Max persons	20

Program (see the [route](#) at the [google map](#))

4:00pm – 5:00pm	Visiting breweries	Two Korean breweries in Hanok Village, and one craftbeer brewery at Dongmun Art Street .
5:00pm – 6:00pm	Making Makgeolli	Brew by yourself at Woorisool experience hall(우리술 체험관 시), and taste homemade Makgeolli
6:00pm – 9:00pm	Tasting dinner	Jeonju-style dinner with three Korean liquors at Korean restaurant 양반가 (Yangbanga, 兩班家)

Tasting Liquors at dinner

Type	Name	Description
Yakju	Songjuk Ogok Ju – 송죽오곡주 (ABV: 16%)	Brewed in a Buddhist temple by a traditional recipe with various ingredients – five grains(오곡: rice, barley, sorghum, wheat, millet), pine needles, bamboo leaves, various herbs, and wild fruits
Makgeolli	Song Myeongseop Makgeolli – 송명섭 막걸리 (ABV: 6%)	Brewed by a Brew Master Song Myeongseop with only three essential ingredients – rice, water and Nuruk(fermentation starter similar to the yeast) – without any sugary addition
Soju	Leegang Ju 19 – 이강주19(ABV: 19%)	Known as one of three distilled liquors of repute in Chosun dynasty of Korea, made with rice, pear, cinnamon, ginger, honey and turmeric