Dotorimuk
Chaebin "Vicky" Yoon
acorn /ˈɑːkərn/ /ˈeəkərn/
noun

The fruit of the oak tree, a smooth oval nut in a rough cup-shaped base.
adulthood means liking the food you hated as a child like asparagus, brussel sprouts, and acorn jelly.
### TABLE OF CONTENTS

- **Body**.......................................................................................................................... Page 10
- **Works Cited**........................................................................................................... Page 55
in the yard of our new home
is a peach tree.
it beared fruit in the summer,
small as they were,
but they disappeared
as suddenly as they appeared.
i suppose the squirrels got to them first.

they like to yell at me and my dog
as we wander around the property,
but i don't pay them much mind.

"they were here first," mom says.
"it's their home and we just live here."
when we first moved in, i looked around
and resigned myself to raking maple leaves in the fall
i did not account for the oak leaves
that would blanket the grass and moss
just as the maples began transitioning to brilliant red

the maples stand bare now
yet the oak leaves keep falling
mom says they’re not the right kind
but these are the bounties of this home
so i gather them in my pockets.

here, an ocean away,
they look different than the ones
that the land of her childhood provided.
still the trees feel familiar
if only vaguely.
i don’t remember ever liking dotorimuk
still i crack open the acorns
and tediously soak
and rinse away the bitterness
to collect the starch
panned flakes of forest gold.
adulthood means liking the food you hated as a child like asparagus, brussel sprouts, and acorn jelly.
i am told
to stop wasting time
"you can just buy it at the store."
Acorns were once a dietary staple wherever oak trees took root. Native Americans used acorn flour for baking; Germans roasted the nuts as a coffee substitute, and Berbers in North Africa pressed the fruit into oil.

These days, besides survivalists and squirrels, Koreans are among the few who’d think to find dinner on the front lawn.

Dotorimuk, or acorn jelly, is a common dish at the Korean table. Its origins are shrouded in a bit of over-the-top romance: wild acorns were gathered in misty mountain forests, intensely labored over using old-fashioned millstones, and provided sustenance for riverside villagers.

By contrast, today’s standard recipe is sterile: head to Asian supermarket, buy acorn starch, prepare according to package.

“What the Squirrels Know: Acorns for Dinner”  
Debbie Lee, The New York Times  
October 9, 2010
someone asked me once
what persimmons taste like.
"they taste like fall."
the autumnal blessing grows alongside apple orchards
in the hills behind our new home
but mom insists
the best persimmons
come from gyeongsang province.
she pauses.

“there used to be birds too.
every year
during their migration
they would stop in our town.

probably not anymore.”
California grows nearly all the rice used in the country. This rice field outside Woodland, CA went unfarmed this year due to drought. The fields were once burned after harvest, but now they are filled with water to become floodland habitats.
Inundation of the floodplain will occur during the late fall and winter months allowing for continued agricultural use of the property during the growing season. The area may be pre-flooded and maintained after a natural Fremont Weir overtopping event. The Project will mimic natural, shallow, long duration flood patterns and restore the ecological process that drives healthy and productive aquatic ecosystems.

The Project creates critical floodplain rearing habitat for all runs of Salmon as well as producing annual export of food to the Delta, even in critically dry years, benefiting the Smelt populations in the Sacramento River and Delta ecosystems.

Migratory birds along the Pacific Flyway will benefit from winter water practices that generate varied depths of floodplain habitat at key times for multiple species of waterfowl, shorebirds, and wading birds.

Nigiri 2.0
thenigiriproject.com
did they know
those birds
as they left
that it would be the last time?
back then
communication was scarce
every minute paid for by prepaid card
my grandmother calls from korea
"come say hi."
I hid in my room

she is as foreign
as my mother tongue.
Making 도토리묵 with the acorns from my neighborhood

Mom said they’re not the right kind of acorns but I wanted to try anyway...

Fingers crossed

Moment of truth!
Acorn jelly is notoriously hard to grab with chopsticks.

Censored for awkward enter into mouth moment. Tasted like moms! 😱👍

for better or for worse
i share my day
and near instantaneously
an ocean away
my cousin sees
In a way, diving back into foraging was the way that I fell back in love with food. It was not on purpose... And it just brought me this joy and this connection to place that I didn’t have at that point in time. So much so that I went out and I sought out more information, and I got more bold with my cooking and started being willing to put flour and bread into my food again. And I was willing to make sweet things again. There’s something soul-nourishing about caring about how you’re nourishing your body.

“How Foraging Restored My Relationship with Food”
Alexis Nikole Nelson, TED Radio Hour
September 3, 2021
grandmother is
halmoni
acorn jelly is
dotorimuk
WORKS CITED


"Nigiri 2.0." The Nigiri Project, Cal Marsh & Farm Venture;,
https://static1.squarespace.com/static/5ab42d9f4eddec289c2dd0a3/t/5d4982d17fda4c00018e7884/1565098706928/Nigiri20_Four-Page-D9.pdf.


ACKNOWLEDGEMENTS
To my mother
whose love language is food.
To Yoona and Andrew,
my relentless cheerleaders.
To Alexis Nikole Nelson,
@blackforager,
who having never meet me
teaches me that food
connects me to land and self
and family.
Dotorimuk means acorn jelly, a classic Korean dish. I never liked it growing up, yet still I grabbed some acorns off the grass of my backyard. This is the story of how acorns took me on a journey to discover culinary and cultural roots.