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HR-52 (2021-2022)





REVISED AUGUST 23, 2021

AMENDED IN ASSEMBLY JULY 08, 2021

CALIFORNIA LEGISLATURE— 2021–2022 REGULAR SESSION

## **HOUSE RESOLUTION**

NO. 52

Introduced by Assembly Members Choi and Quirk-Silva (Principal coauthor: Senator Min)

(Coauthors: Assembly Members Aguiar-Curry, Arambula, Bauer-Kahan, Berman, Bigelow, Bloom, Boerner Horvath, Burke, Calderon, Carrillo, Chau, Chen, Chiu, Cooley, Cooper, Cunningham, Megan Dahle, Daly, Flora, Fong, Frazier, Friedman, Gabriel, Gallagher, Cristina Garcia, Eduardo Garcia, Gipson, Lorena Gonzalez, Grayson, Holden, Irwin, Jones-Sawyer, Kalra, Kiley, Lackey, Lee, Levine, Low, Maienschein, Mathis, Mayes, Medina, Mullin, Muratsuchi, Nazarian, O'Donnell, Patterson, Petrie-Norris, Quirk, Ramos, Rendon, Reyes, Luz Rivas, Robert Rivas, Rodriguez, Blanca Rubio, Salas, Santiago, Seyarto, Smith, Ting, Villapudua, Voepel, Waldron, Ward, Akilah Weber, Wicks, and Wood)

May 25, 2021

Relative to Kimchi Day.

## LEGISLATIVE COUNSEL'S DIGEST

HR 52, as amended, Choi.

WHEREAS, There is an increasing demand for kimchi and Korean food in California and the United States as all major-retailers, including Costco, Walmart, and Trader Joe's, retailers now carry kimchi; and

WHEREAS, There is a 222-percent increase in food products launched between 2014 and 2018 with "Korea" or "Korean" in the product name. Korean cuisine has grown on food menus in the United States since 2014, which can be attributed to the fact that Korean cuisine has been adopted in American and Mexican cuisine as Kimchi is used as an alternative to slaws, pickles, and sauerkraut; and

WHEREAS, Between 2012 and 2019, Korean cuisine saw a 34-percent increase on Yelp, online and 45 percent of people were interested in trying Korean cuisine; and

WHEREAS, Kimchi is an excellent source of probiotics, folate, beta-carotene, choline, potassium, calcium, and vitamins A, C, and K. Many of these nutrients can contribute to lower rates of stroke, cancer, diabetes, and heart disease, and to increased immunity; and

WHEREAS, In 2013, the United Nations Educational, Scientific and Cultural Organization officially recognized Korea's traditional process of preparation and preservation of kimchi known as "kimjang" as an "Intangible Cultural Heritage item"; and

WHEREAS, The history of kimchi is rich, given its origination during the early period of the Three Kingdoms of Korea (37 B.C. – 7 A.D.); and

WHEREAS, The increase in awareness of kimchi corresponds to higher awareness of Korean culture, including K-pop, K-beauty, K-food, and K-drama; and

WHEREAS, With the rise of Korean celebrity chefs, such as Beverly Kim, Chris Cho, Corey Lee, Danny Bowien, David Chang, Edward Lee, Judy Joo, Kristen Kish, Roy Choi, and many others, the influence of kimchi and K-food in general is becoming an international staple; and

WHEREAS, The United States is home to the largest Korean diaspora in the world. California alone is home to 32 percent of the country's Korean population. Even within California, Los Angeles County houses 15 percent of the national Korean population; and

WHEREAS, The United States should recognize the Korean diaspora through Kimchi Day; Korean American community has enriched the cultural, social, and economic landscape of California; and

WHEREAS, Korea is the country of origin of kimchi; and

WHEREAS, In South Korea, November 22 is celebrated every year by designating it as Kimchi-day; Day; now, therefore, be it

Resolved by the Assembly of the State of California, That in California, where the most Korean Americans reside, November 22nd of each year shall be celebrated as Kimchi Day; and be it further

Resolved, That the Chief Clerk of the Assembly transmit copies of this resolution to the author for appropriate distribution.

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