One of the best ways to celebrate the Year of the Rooster is to get together with your children and members of your family to make the special traditional food. For example, the Koreans cook the dumpling soup (mundu guk) and the Northern Chinese wrapped Jiaozes (stuffed dumpling).

To find out more information on the Chinese, Korean Sol-nal, and Vietnamese Tet visit:

http://www.asiaforkids.com/resources/lunarnewyearinfo.tpl?cart=11067726102007612

To learn more about the Korean tradition, check the official site of Korea National Tourism on National holidays http://english.tour2korea.com.

Here’s a Korean recipe for Mandu-guk (dumpling soup) from Seoul Culture & Tourism. http://www.visitseoul.net/english_new/eat/cen_recipes-manduguk.htm

The Chinese also make the Jiaozi (dumplings), a northern China tradition for the lunar New Year. Since the shape of Chinese dumplings is similar to ancient Chinese gold or silver ingots, they symbolize wealth. Traditionally, the families get together to make dumplings during the New Year's Eve. They may hide a coin in one of the dumplings. The person who finds the coin will likely have a good fortune in the New Year. Wrapped in a thin layer of dough, the filling traditionally consists of chopped pork and cabbage, ginger, and other ingredients. Try the recipe from the China Daily News http://www2.chinadaily.com.cn/english/doc/2004-01/09/content_297527.htm#

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