



A South Korean businesswoman Park Yun-Kyung came up with a new **detox** drink, kimchi juice.

Kimchi is a Korean dish which has **fermented** cabbage or other vegetables, sometimes fish and chili peppers. Park travelled a lot, and on her trips to Europe and America, she missed kimchi a lot. It was not easy to take it with her, because it smelled a lot. Park thought of other ways to eat kimchi, and then she got an idea to make kimchi juice, which she started to sell **internationally**.

Park said that Korean kimchi became very popular during the pandemic. Scientists said that it was very healthy, and many people started to eat it more. Park hoped that her drink would become popular, too.

**Difficult words:** **detox** (a healthy food or drink which takes bad substances from a person's body), **ferment** (to go through a chemical process during which some living things change sugar into alcohol), **internationally** (in more countries).

**Discussion Questions****Topic Talk**

1. Define the word: *detox, ferment and internationally*
2. What is kimchi made from?
3. Why wasn't it easy for Park Yun-Kyung to take kimchi with her while she was traveling to America and Europe?
4. Why did the South Korean businesswoman come up with kimchi juice?
5. Why did kimchi become very more popular during the pandemic?

**Express Your Thoughts**

1. Are you familiar with kimchi? Have you eaten it? *If yes*, do you like it?
2. What about the new kimchi detox juice, have you tried it? *If no*, would you like to?
3. Are you drinking any other detox drink?
4. Do you think it's necessary to eat or drink something to detoxify?