

COOKIN' NANTA



What's Cookin

Since first presented on stage in 1997, **Nanta** has been the most popular performance in Korea. **Nanta** figuratively refers to reckless punching as in a slugfest at a boxing match. **Nanta** is a non-verbal performance of reckless rhythms that dramatize customary Korean percussion in a strikingly comedic stage show.

Integrating uniquely Korean traditional drumbeats with a western performance style, **Nanta** storms on stage into a huge kitchen where four capricious cooks are preparing a wedding banquet. While cooking, they turn all kinds of kitchen items - pots, pans, dishes, knives, chopping board, water bottles, even brooms and each other- into percussion instruments.

The typical instruments used in Samulnori (Korean traditional percussions) have been replaced with diverse drums improvised from utensils commonly found in kitchens. Going back and forth from cooking to pounding out their rhythmic cadences, from cheerful banter to playful animosity, the kitchen crew creates visual humor and aural fun that irresistibly entice the audience to participate. As they complete the best dishes of the day, the performance culminates in a feast that is shared with the audience to both highlight and celebrate the communal bond found in a traditional Samulnori performance.

Rhythm rules and audiences are swept along in the primitive sound explosion and actions on stage. Though the performance is built primarily on captivating rhythms and has very few spoken words, audiences of all ages and nationalities can easily enjoy the plot and dramas.



Synopsis: A cross-tempered manager orders three chefs to cook a major wedding banquet within a strict time limit. On top of that, he brings his mischievous nephew to work with them. Even though cooks don't like his nephew, they need the assistance. While they are cooking, they show their mistakes and happenings with dance and music. The sexy man and woman chefs are too busy with their love affairs. The mischievous nephew has trouble with cooks. While making a big cream cake for the highlight of the wedding, they lack time and good ideas. Luckily the nephew has a great idea, and the chefs complete the big cake and other dishes on time. Then, a fantastic wedding party is held. The typical instruments used in Samulnori (farmers' percussion quartet) have been replaced with diverse drums improvised from common kitchen utensils. Going back and forth from cooking to pounding out their rhythmic cadences, from cheerful banter to playful animosity, the kitchen crew creates visual humor and aural fun that irresistibly entice the audience to participate. As they complete the best dishes of the day, the performance culminates in a feast that is shared with the audience to both highlight and celebrate the communal bond found in traditional Samulnori performance.



Duksu Palace



Duksu Palace is located across street of City Hall in the center of downtown Seoul, Doksu Palace was built as a royal residence by Wolsan Taegun, elder brother of King Songjong in the mid-fifteenth century. When other palaces were burnt down and destroyed by the Japanese invaders at the close of the 16th century, King Seonjo returned from his refugee life, and used this residence as his palace. Among all the palaces in Seoul, Doksu Palace has the first western-style building, Sokjojon, a Stone hall, which is now being used as the Royal Artifact

Itinerary

- 1130 --- Depart ITT (Bldg. 924)**
- 1230 --- Arrive Chongkye Plaza**
- 1330 --- Arrive Bennigan's**
- 1500 --- Depart to Duksu Palace**
- 1530 --- Arrive Duksu Palace**
- 1630 --- Arrive Theater & get the ticket**
- 1700 --- Start the performance**
- 1840 --- Depart to Osan Air Force Base**
- 2000--- Arrive Osan Air Force Base**

This itinerary is subject to change

Important Things that You Must know

- Tour bus leaves in front of ITT and departs at 1130 hours. Please be here 15-20 minutes prior to departure time.
- Required to bring W1,000 won for Palace admission fee.
- It is required to bring Korean Currency for ticket. (W30,000)
- Recommended to bring extra Korean Currency for lunch (W20,000) and souvenir stores.