

Self-reliance and fortitude, spirit peculiar to Korean people

The spirit of self-reliance and fortitude and creativity are the valiant spirit peculiar to the Koreans and a source of powerful strength for a new victory.

By Yun Kyong Il PT

In view of the whole historical course of the Korean revolution, 2022 was a year of unprecedentedly severe ordeals.

But the year beset with difficulties proved that the single-hearted unity of the Workers' Party of Korea and the Korean people has inexhaustible strength, the people-centred socialist system has absolutely superior power and Juche Korea advancing holding aloft the banner of independence in politics, self-sustenance in the economy and self-reliance in national defence has a bright future.

In his historic speech delivered at the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea, General Secretary Kim Jong Un said that 2022 was a time which was by no means meaningless and the Korean people made clear advance in the year, adding that definite successes made in all work of the Party and the state were a praiseworthy victory that could be won only by the great people

who displayed the spirit of self-reliance and fortitude and creativity while stoutly enduring the grave national crisis, and the immortal feats that would shine forever in the history of the country.

The spirit of self-reliance and fortitude and creativity are, indeed, the valiant spirit peculiar to the Koreans making undaunted advance while overcoming all difficulties and a source of powerful strength infinitely inspiring the DPRK toward a new victory.

They made the country's great power more certain and built up powerful and matchless military muscle under extremely difficult conditions and environment, achieved excellent successes symbolizing the struggle of last year in the construction of the Hwasong area and the Ryonpho Greenhouse Farm and built model dwelling houses representing the new era of rural development in cities and counties across the country. These were not accidental gifts from heaven at all.

What brought about all these miracles and progress was the strength of the

indomitable spirit of all the people who turned out in response to the call of the WPK to effect a revolutionary upswing on all fronts of socialist construction with self-reliance, which has served as the banner of struggle and motive power for leap forward in the whole course of the Korean revolution, as a treasure sword for prosperity.

It is a philosophical principle established through the decades-long practice of the Korean revolution that big-power worship and dependence on outside forces lead to national ruin and self-reliance is the only way to victory for national prosperity.

Today, many things are in short supply in the DPRK, posing big obstacles and severe difficulties in its advance. However, the Korean people are overcoming all these difficulties through an unyielding struggle with the faith in sure victory that nothing is impossible when they hold aloft the banner of self-reliance.

They have actually the revolutionary spirit of self-development and self-

reliance, the motive force of unremitting advance which they have bolstered from one century to the next under the leadership of the WPK.

As they courageously overcame innumerable crises in the revolutionary spirit of self-reliance under the wise leadership of the WPK, they engraved on their mind the philosophical truth that self-development is a powerful weapon for building a powerful socialist country and a basic guarantee for consolidating the material and technical foundations of the country.

Although the Korean revolution is faced with ceaseless obstacles in its way and has enormous tasks to do, the Koreans, who have learned how to live on their own, how to defeat enemy and surmount difficulties and how to defend their dignity and rights in the worst adversities never known in history, are filled with the gritty determination and enthusiasm to glorify this year as a year of great pride to make a big stride in the country's economic development by relying on their own strenuous efforts.

Enlarged Cabinet plenary meeting held

KCNA

An enlarged Cabinet plenary meeting took place on January 20 by way of videoconferencing to vow to thoroughly carry out the important tasks set forth at the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea.

It was directed by Premier Kim Tok Hun, who is also member of the Presidium of the Political Bureau of the Central Committee of the WPK and vice-president of the State Affairs Commission of the DPRK.

It was attended by vice-premiers Pak Jong Gun and Yang Sung Ho and other Cabinet members.

Present there as observers were officials of organs directly under the authority of the Cabinet and ministries, chairpersons of provincial, city and county people's committees, and officials of agricultural guidance organs and major industrial establishments.

The meeting discussed the measures to thoroughly carry out the important tasks set forth

at the Party plenum.

He said that the Party plenum defined this year as a year of making a big stride in the development of the national economy and set it as the main task of economic work to mainly carry out the plan for readjustment and reinforcement decided by the Eighth Congress of the WPK while pepping up production in overall sectors and units.

Kim Tok Hun made a report.

There were speeches at the meeting.

The speakers expressed their determination to find out definite methodologies for implementing Party policies and implement the indices of the national economy to be attained this year without fail, regarding the successes, experience and lessons gained in last year's struggle as a stepping stone for a leap.

The meeting announced measures for the matters put forward by the participants as regards the work of the Cabinet and the administrative and economic work of the state and adopted relevant decisions clarifying more detailed, scientific and practical ways with unanimous approbation.

Power organs strive to fulfil their duties

KCNA

The people's power organs in the DPRK redouble their efforts to fulfil their duties, true to the decisions of the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea.

The Kangwon Provincial People's Committee actively conducts collective consultation on normalizing the operation of existing production processes and increasing the production of goods by tapping all potentials and possibilities of the province while striving to solve the knotty problems arising in stabilizing the

people's life.

The South Hwanghae Provincial People's Committee carries on the economic work to provide sufficient farming materials and manpower to suit the characteristics of the province, the biggest granary of the country, and to solve the problems arising in completing the project for water conservation and irrigation facilities before the farming season.

The South Phyongan Provincial People's Committee has taken measures to improve rivers and streams and protect the ecological and living

environment in the province, regarding it as an undertaking directly related to regional security and sustainable development.

The Nampho City People's Committee has pushed ahead with the work to produce various finishing building materials by relying on local raw materials at building-materials production units whose capacities were expanded last year, while urging districts and counties to produce various kinds of finishing building materials by their own efforts.

The Kangdong County People's Committee of Pyongyang is stepping up

the work to produce the exterior wall tiles needed for housing construction with natural stones abundant in the region in cooperation with researchers of the new technology research and dissemination centre under the county commission of science and technology.

The Onsong County People's Committee of North Hamgyong Province has pressed on with the work to make effective use of mountains on a long-term basis, thus planting raw-material forests for paper production and providing raw materials for local-industry factories.

INSIDE



On lunar New Year's Eve

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Premier Kim inspects agricultural sector in North, South Hwanghae provinces

KCNA

Premier Kim Tok Hun, who is also member of the Presidium of the Political Bureau of the Central Committee of the Workers' Party of Korea and vice-president of the State Affairs Commission of the DPRK, inspected farms in North and South Hwanghae provinces.

At the township farm and Chimchon and Sunchon farms in Hwangju County, which are busy with preparations for this year's farming true to the decisions of the Sixth Plenary Meeting of the Eighth Central Committee of the WPK, he referred to the ways to carry out the grain production plan for this year, including taking foresighted sci-tech measures and raising the per-hectare yield in farm fields

of intermediary mountainous areas by taking unfavourable weather and climatic conditions as a fait accompli.

Looking round wheat fields of several farms including the Wolchon Farm in Phyongsan County, he called for raising the productivity by expanding the wheat cultivation area, securing enough organic fertilizer, perfecting irrigation and drainage systems and manuring and tending crops properly.

He also visited the Honghyon Farm in Paechon County, the Jayang Farm and a farm machine station in Yonan County, where he stressed the need to further perfect the production cycle for agricultural production and livestock farming and plant green manure crops in a planned way and thus actively introduce organic

farming methods to improve the fertility of soil and raise the operating rate of farm machines by ensuring timely supply of spare parts.

The field consultative meetings discussed the issue for the officials to effectively guide the farming of their units, bearing in mind the intention of the Party which set the grain production goal for this year as the primary target of economic development, the issue for the relevant sectors and cities to render material and moral assistance to the agricultural sector and rural areas, and the issue of bringing about substantial improvement in the farming on low-yielding fields by ensuring timely supply of farming materials including fertilizer and making rational labour arrangements.

Meanwhile, the Premier



Premier Kim (third from left) inspects the agricultural sector in North and South Hwanghae provinces.

learned in detail about the supply stations and grain sales operation of various food stations in North and South Hwanghae provinces and took relevant measures.

Farmers move into new houses across country

KCNA

House-moving took place in different farm villages in South Phyongan, North Hwanghae and North and South Hamgyong provinces.

Modern dwelling houses were built in a diversified and distinctive style to retain the specific characters peculiar to farm villages and natural and geographical conditions and accommodate agricultural workers.

House-moving ceremonies took place respectively on the spot.

They were attended by officials from relevant provinces, cities and counties, builders, officials of units that contributed to construction, and agricultural workers who would move into new homes.

Speeches were made at the meetings. House licences were conveyed at the meetings amid the enthusiastic applause of participants before speeches were made.

Speakers said that a new great era of socialist rural development has been

unfolded on this land, thanks to the ardent love for the people of General Secretary Kim Jong Un, who wants to put forward agricultural workers as enjoyers of socialist civilization by turning all farm villages throughout the country into an earthly paradise to be envied by the world.

Amid the excitement and joy of working people to move into modern farm houses and the merry dancing of villagers, officials shared joy with the owners of new houses as they congratulated them.



House-moving takes place in South Phyongan, North Hwanghae, and North and South Hamgyong provinces.

Sustained effort put in to enhance efficiency of anti-epidemic work

KCNA

True to the idea of the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea on making the emergency anti-epidemic work a top priority in the state affair and leaving nothing desired in the work this year too, efforts have redoubled to effectively check and control the outbreak and spread of infectious diseases.

To cope with the world anti-epidemic situation which is growing worse day after day, all sectors and units are firmly maintaining

the anti-epidemic atmosphere in the whole society and at the same time taking far-sighted measures to raise the efficiency of the overall anti-epidemic work.

Primary efforts are directed to solidly maintaining and consolidating the anti-epidemic wall and the disease screening and medical check-up and disinfection are further intensified to prevent the outbreak and spread of the viral respiratory diseases like influenza.

The state emergency epidemic prevention headquarters grasps in detail the execution of the

anti-epidemic measures taken to suit the seasonal conditions and makes the relevant regulations concrete according to anti-epidemic situations in every region and unit to further improve the scientific level of the anti-epidemic work.

Anti-epidemic units and curative and preventive institutions at all levels are concentrating efforts on ensuring that everything of the anti-epidemic work is done thoroughly based on scientific accuracy and safety to cope with the seasonal conditions in which respiratory diseases are likely to break out.

HOME NEWS

First-stage power station construction project pushed ahead

Soldier-builders and shock brigade members of the Tanchon Power Station in the DPRK are making innovations through uninterrupted advance and offensive.

The project for expanding the main waterway tunnel has been carried out at 90 percent, while the project for covering it with concrete has been stepped up.

Kaesong takes lead in supporting rural areas

The youth league committee in Kaesong City is raising the practical effect of the mass movement for supporting socialist rural areas, true to the idea and spirit of the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea.

Youth league committees in Kaephung and Phannun districts have encouraged the youth masses to rendering sincere assistance to rural areas while paying close attention to the work and life of those who volunteered to work in youth workteams

and sub-workteams.

Fertilizer complex sees boost in production

The Hungnam Fertilizer Complex is bringing about an upsurge in production to implement the decisions of the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea.

The complex has solved sci-tech problems by dynamically waging the mass technical innovation drive and the socialist emulation drive between shifts, and overfulfilled daily plans.



Setting consumer demand as standards

By Chae Hyang Ok PT

The Ryongaksan Soap Factory developed various kinds of new products including shampoo, rinse and liquid soap by putting *insam* extracts in them and men's shampoo by adding peppermint and aloe extracts. The products have different functions: they improve the nutrition of hair, make users feel refreshed and remove dandruff.

“What do the people demand and how do they assess things—this is the yardstick of creation our factory uses in the development and production of new products and the improvement of their quality,” said Jong Myong Hwa, head of the technical department.

According to her, factory employees actively present

various ideas for improving quality from the standpoint of consumers, not producers, on different occasions. And they introduce them into production if they have any actual possibilities.

In particular, they frequent commercial networks to keep abreast of consumers' appraisal and demand concerning products. Most of the products of the factory were appreciated at the 13th Pyongyang Department Store No. 1 commodity exhibition last year. But some products failed to be favourably commented on by consumers.

The factory pooled the creative wisdom of employees in order to produce a variety of high-quality products from the standpoint of consumers.

In the course of this, it improved the quality of products by researching and introducing various analysis methods including a method of measuring the washing mass of liquid laundry soap, that of analysing the content of anionic surface active agent and that of analysing effective substances.

The factory's liquid soap is winning popularity with users as it has great washing power even though a small amount of it is used, is convenient to use and has diverse functions.

Vessel detergents for removing smell developed by extracting the natural materials from sea water caltrop and others are favoured by housewives as they remove oily and impure smells.



Bottled functional liquid soap and detergents roll off the production line at the Ryongaksan Soap Factory.

Base for production of quality, tasty tea

By Yun Kyong Il PT

The Unjong Tea Drink Factory built in the Namsa-ri area of Rangnang District, Pyongyang, produces quality and tasty teas.

Now teas develop worldwide in such a way as to preserve their traditional flavours. Accordingly, it is a trend to produce teas in that way and the consumption of them is constantly increasing.

According to manageress Ryom Son Yong, the factory is a harmonious combination of a production building, a subsidiary building and welfare service facilities.

The production building is equipped with the processes for water purification, tea infusing and preparation and packaging and the whole production line is automated and streamlined on a high level.

“What is important in making a good tea is the quality of water used for infusing tea along with that of tea leaves. The water in the area where the factory is located has long been known to have a good quality. However, in order to ensure the perfect water quality, our water purification process has



Quality tea drinks are produced at the Unjong Tea Drink Factory.

multi-medium, ion-exchange and precision filters,” said analyst Ri Ye Song.

The factory focuses efforts on improving product quality in accordance with the trend of development of tea drink production towards preserving natural and nutritive qualities and developing new varieties. Especially, it increasingly relies on advanced technologies to solve problems arising in the production such as losses of nutritive substances and formation of turbid liquid in the wake of refrigeration.

At present, the factory turns out green and black teas and Cholgwanum tea.

Unjong tea has rich contents of caffeine and tannin and many vitamins and thus it is effective in preventing arteriosclerosis and hypertension, making heart activity flexible and retarding ageing.

As such leaves are processed to make tea drinks, people can easily drink them at any place. The tea drinks are popular as they can be consumed as soon as their bottles are opened.

“We are now conducting research for producing tea drinks using ginkgo and persimmon leaves, *insam* and *Schizandra chinensis* which have long been popular among Koreans,” said the manageress.

Consumer demand grows for products of automation appliances factory

By To Kyong Chol PT

Household electric appliances made by the Pyongyang Automation Appliances Factory is now very popular among users.

They say in unison that the quality of electric rice-cooker, steam iron, fan and other products has improved remarkably.

“In fact, we began to develop electric rice-cooker a few years ago. We finalized its design, but it was difficult for us to make it with the existing production conditions of the factory. It was hard to prepare materials needed for making various kinds of moulds and we were short of equipment to process parts which required high precision. Some people had said that we should start it after creating full conditions with great efforts,” said Manager Kim Chang Won.

The factory did not choose the way of copying, but the way of creation

from the idea to design and making.

It built up its own technical development force to step up the diversification of products in terms of shape, kind and colour and solve all problems arising in production by relying on science and technology.

It reinforced the workshop which mainly produces consumer goods with technicians and skilled hands with high technical knowledge and skills.

It also saw that technical guidance was offered for consumer goods under the collective discussion of the technical force of its technical department and encouraged all employees to present more than one clever ideas for diversifying the production of consumer goods.

In the course of it, it applied valuable technical innovation plans like the domestic production of heating panel, the core of the production of electric

rice-cooker, to contribute to putting its production on a regular basis.

“Conditions were not a problem at all. It is important to have the determination to do anything with our own strength and technology. Everything depends on the will and efforts of us, producers of consumer goods,” said department head Kim Chang Hyon.

The painstaking efforts of the factory employees for the development of flawless iconic products bore good fruits.

At several consumer goods exhibitions held last year, electric rice-cooker, fan, steam iron and other products of the factory won immense popularity among the visitors.

A woman who bought an electric rice-cooker made by the factory said that its cooking time was short and boiled rice cooked with it tasted good and so she wants to buy household electric appliances of the factory for her married daughter.

Increased greenhouse vegetable production enriches dietary life

By Chae Hyang Ok PT

The Fourth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea defined increased vegetable production as a major task for enriching the people's diet.

Vegetables are an essential subsidiary food in people's dietary life.

The DPRK, with four distinctive seasons, has attached great importance to increasing vegetable production as much as to increasing grain output.

It turned many farms into special vegetable producers and built vegetable greenhouses in urban and rural areas to provide people with fresh vegetables all the year round.

In recent years, modern greenhouse farms have been built in the Jungphuyong and Ryonpho areas in North and South Hamgyong provinces under the wise leadership of the Workers' Party of Korea.

The Ryonpho Greenhouse Farm was inaugurated in October last year, furnished with more than 850 hydroponic and edaphic greenhouses.

The highly-automated farm clearly reflects the WPK's intention to make the country overtake the world in terms of the size of vegetable greenhouse, cultivation method of greenhouse vegetables, laying of technical foundations and productivity and thereby bring benefits to the people as quickly as possible.

Each process for raising greenhouse vegetables should attain a high

scientific level as their output per unit area is far greater than that of vegetables grown outdoors and they are cultivated in different seasons.

That's why raising the intensive and scientific level of greenhouse vegetable farming leads to an increase in their output.

Vegetable producers across the country are now striving to grow various species of vegetables and increase their output by radically boosting the intensive and scientific level.

They channel primary efforts into breeding, introducing and widely spreading good vegetable varieties that suit the ever-developing people's taste and those of great nutritive, curative and preventive value.

They introduce advanced farming technologies and methods into vegetable farming processes including distribution of crops and strains, soil management and prevention of damage from blight.

Great efforts are being made to solve urgent sci-tech problems including the one of lowering the cost of greenhouse vegetable farming, develop larger numbers of necessary equipment and facilities and establish new methods of distributing and cultivating the varieties to apply them.

Heightened activities are being conducted to breed and introduce functional vegetable varieties, main raw materials of health foods.

Fresh vegetables are being produced and supplied to people even in the dead of winter.

To put vegetable production on a scientific basis



RI RYON SONG / THE PYONGYANG TIMES

By Yun Kyong Il PT

Greenhouse vegetable producers across the country are working hard to ensure scientific vegetable production.

The Sinuiju City Greenhouse Farm has remarkably increased the vegetable output per hectare by analyzing interaction between vegetables before choosing proper kinds of vegetables according to seasons and applying an intercrop cultivation method on a large scale.

While trying to boost the output per plotage, it paid

special attention to spaces in a greenhouse and selected suitable kinds for space cultivation before preparing necessary material means. It now combines conventional cultivation with space cultivation in a reasonable way. In the course of using spaces by cubic metre instead of square metre, its vegetable output per plotage has increased over 1.3 times.

Vegetable greenhouses in Sinpho plant crown daisy at regular intervals between cucumbers or bok choy.

It is good for exterminating plant lice commonly detected in cucumbers and

bok choy while using no or less agrochemicals as crown daisy emits unique smell in the course of its growth.

Those in Nampho have increased per-hectare yield by shortening the period of vegetables striking roots and ensuring their safe growth through inter aftercropping of fruit, green and root vegetables based on tall seedlings, while others in Anju have introduced water-saving farming methods and technical innovation plans for enhancing photosynthetic capacity.

Pyongyang Municipality has rationally allocated crops

and strains in accordance with soil components and conditions of greenhouses, managed the nutrition of crops according to growth stages of different crops and strains and gathered them in time and in a qualitative way, thereby producing various kinds of greenhouse vegetables more than planned.

Meanwhile, the Pyongyang Vegetable Science Institute is redoubling efforts to breed high-yielding varieties that can ensure a rich and stable harvest despite unfavourable climatic conditions.

In particular, it works to breed a larger number of choice vegetable varieties that are tasty, highly nutritious and wholesome, functional vegetable varieties and those which have different shapes and colours and can be processed in various ways, and introduce them into practice to meet the ever-growing demand in people's dietary life.

It also supplies enough amount of seeds which already proved productive in practice to greenhouse vegetable producing units.

Research into breeding more high-yielding greenhouse vegetables is conducted at the Pyongyang Vegetable Science Institute.

Greenhouse farm promotes vegetable production

By Ko Kwang Yon PT

The Jungphuyong Greenhouse Farm keeps increasing vegetable production.

The farm, situated in the Jungphuyong area, North Hamgyong Province, consists of 320 blocks of modern vegetable greenhouses.

It is the intention of the farm's employees to cover the vast areas of greenhouses with vegetables all the year

round.

From early January last year the farm directed main efforts to raising the level of its management based on an integrated production system and that of scientific and intensive greenhouse vegetable farming while securing nutrient solution fertilizer and necessary farming materials as planned in contact with relevant units.

The farm introduced the seeds of good vegetable species with high productivity

and conducted seed sterilization, germinating and sowing in accordance with technical regulations to provide necessary vegetable seedlings at the right time.

Meanwhile, it raised the level of intensive vegetable production and revitalized production by introducing close planting, three-dimensional cultivation and other methods.

Workers of hydroponic greenhouses took thorough measures to keep the blocks

warm in different seasonal conditions and scientifically and technologically ensured the supply of nutrient solution and control of temperature and humidity in contact with the general production control room, thus increasing the production of vegetable fruits.

Those of soil greenhouses applied dozens of tons of quality organic manure per hectare, transplanted vegetable seedlings at the right time and grew healthily all leaf vegetables including bok choy, cabbage and spinach by conducting in a responsible manner the manuring and cultivation of the plants.

This resulted in good harvests of vegetables and thus the farm carried out its vegetable production plan for last year.

The farm regularly sends fresh vegetables, including cucumber, bok choy and crown daisy, to baby homes, primary and middle schools for orphans and old people's homes, disability care homes and commercial service units in the province.

Meanwhile, it distributes tasty and nutritious species according to the type of greenhouse and relevant cultivation time and tends the vegetables scientifically and technologically.



RODONG SINMUN

Employees harvest tomatoes at the Jungphuyong Greenhouse Farm in North Hamgyong Province.

Research hit a step forward in production of nano-materials

Dynamic ultrahigh pressure technology has been introduced into nano-materials production.

By Jong Hwa Sun PT

The high-tech product exchange centre of Kim Hyong Jik University of Education is producing nano-materials in order to introduce them into different economic sectors.

"We have introduced the dynamic ultrahigh pressure technology into nano-materials production," said Jang In San, section chief of the centre.

He is a developer who succeeded in the completion of the technology of industrializing nano-materials production based on a dynamic ultrahigh pressure method.

According to him, the dynamic ultrahigh pressure technology is to synthesize nano-material by forming instantaneous ultrahigh pressure or realize stamp forging, and the use of the technology can mass-produce any nano-materials and improve quality remarkably.

Researchers of the centre developed nano-diamond, nano-graphite, nano-functional metal powder and others with the help of this technology and established foundations for industrializing them.

At present, the exchange centre is equipped with a production line consisting of extraction, refining and



RYU KWANG HYOK / THE PYONGYANG TIMES

Researchers pool knowledge to improve the quality of nano-materials at the high-tech product exchange centre of Kim Hyong Jik University of Education.

processing. "Most of equipment and devices are manufactured by our research team's

own efforts by relying on domestic raw and other materials in keeping with its specific conditions," said

researcher Ri Chol Jin.

It is said that the course of manufacture was the period of breaking through the

cutting edge. To cite the refining cylinder which is needed for the extraction process as an example, it was designed to accurately control all indices including temperature control, churning and filtering according to nano-materials.

And the researchers made equipment and devices comprising extraction and cooling and coagulation processes.

This production process now turns out different nano-materials that meet international quality standards.

Nano-diamond and other nano-functional materials have widely been introduced into lubricating oil and extra-hard metal working industries, medical sector and the production of functional cosmetics and sanitary goods, thereby contributing to improving the quality of products.

Milk production process renovated

Technicians test the quality of foodstuffs at the Pyongyang children's nutritious food research institute of the Pyongyang Children's Foodstuff Factory.



PAK KWANG HUN / THE PYONGYANG TIMES

By Kim Il Jin PT

The Pyongyang Children's Foodstuff Factory works hard to increase productivity and improve the quality of products by relying on science and technology.

"The factory is modernizing the equipment and improving the quality of products by giving full play to all employees' creativity to devise and introduce many technical innovation plans and inventions while improving their technical knowledge and skills," said senior engineer An Jong Chol.

The factory has renovated the milk production process using goat milk.

Its technicians conducted a technical innovation drive to establish a control system to replace the previous irrational container washing and milk injection processes, thus renovating the production line.

They devised and

introduced technical innovation plans for installing an alarm system in the production process and turning the control system of the refrigerating compressor into the protected one to make it possible to normalize goat milk-based milk production.

In addition, they invented and employed other technical innovation plans including the one for transforming the semi-automatic injection system of the container washing process into an automatic one.

The factory has also established a system for monitoring the condition of the air compressor to ensure normal operation of the equipment and introduced several other technical innovation plans including the system for controlling the level of the concentrator's cooling water.

In particular, the air pipe lines of the compressors for production were rationally connected to be used alternately for production at

any time, thereby ensuring normal production and making production sites more hygienic and cultured.

The Pyongyang children's nutritious food research institute of the factory completed a process for producing powdered rice by a high-speed boiling method, making it possible to increase the production of the powder and improve its quality.

"The high-speed boiling-based production process produces powdered rice 1.2 times more per hour than before and its water absorption ratio is twice as higher as the previous one," said Jo Il Hyok, section chief of the institute.

The institute applied a more rational method of liquefaction to the baby formula production process to reduce the processing time by several hours and improve its chromaticity and solved other technical problems arising in improving the quality of the product.

Factory boosts production by strengthening technical force

By Kil Chung Il PT

The Pyongyang Mechanical Pencil Factory is pepping up production by introducing a variety of technical innovation plans.

According to Kim Song Ho, chief engineer of the factory, it has increased production by strengthening its own technical force.

The factory runs its sci-tech learning space every day to improve technical knowledge and skills of employees through the discussion of matters helpful in carrying out tasks according to kinds of work and according to time.

In contact with the Sci-Tech Complex, State Commission of Science and Technology and Central Information Agency for Science and Technology, the sci-tech learning space established a database for tens of thousands of technical data on production of all kinds of plastic goods, badly needed working methods and latest sci-tech data and obtained many sci-tech books. Workers and technicians of the factory can find solutions to the problems arising in current production thanks to the learning space.

At present, more than 40 employees attend online lectures under the study-while-you-work system.

They have helped the factory solve many knotty sci-tech problems.

Recently, technicians of the factory have updated the automatic feeding and flowline drying devices of semiautomatic palette printer to make the previous semiautomatic work automated. Finally, the output has risen three times with labour saved by 50 percent.

Meanwhile, the factory automated gel-ink pen production by employing new modes of designing in making the relevant assembling machine, part feeder and transfer device.

By intensifying the research to solve such technical problems as the mixing ratio of locally available raw materials to make mechanical pencil

leads of different sizes and kinds, the factory ensured the domestic production of the necessary raw and other materials. It also contrived a new design for the mould of mechanical colour pencil and made the relevant equipment to renew the shape of the pencil. The pencil of new shape and structure uses parts different from the previous ones to be free from the technical problems that previously arose in assembly and become better in quality.

In addition, the factory invented and introduced more than 30 kinds of technical innovation plans including those for recycling gel-ink pen nibs by means of ultrasonic cleaner and establishing a field management system based on image recognition.



JON KWANG HUN / THE PYONGYANG TIMES

Employees get access to the latest sci-tech data through the sci-tech learning space at the Pyongyang Mechanical Pencil Factory.

Important points in development, production of Koryo medicines



The Pyongyang Times reporter Yun Kyong Il recently interviewed Jon Pyong Il, chief engineer of the Koryo medicine production management bureau...

The Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea highlighted the tasks facing the public health sector related to the protection of the people's lives and the promotion of their health...

Sure. Recently, the Party stressed it as an important policy task to develop and produce many efficient Koryo medicines and constantly increase their variety.

To push ahead with the effort for producing in larger quantities the traditional medicines whose treatment effects have already been confirmed and developing new ones is of great significance in thoroughly implementing the Party's policy on preventive medicine and promoting the people's health.

So what is important in increasing the variety and production of Koryo medicines?

It is to produce efficient Koryo medicines which suit the constitutions and tastes of our people in larger quantities and higher quality.

We should continue to make progress in the work for putting Koryo medicine production on a scientific and modern basis.

Koryo medicine production units should direct efforts into laying firm material and technical foundations so as to normalize production and providing a cultured and hygienic production environment.

Another important matter is to ensure a sufficient supply of raw and other materials and to explore new herb resources and intensify research efforts to this end. The public health sector and the units in charge of cultivation and supply of medicinal herbs should carry out cultivation, collection and purchase of herbs in a responsible manner.

Koryo medicine pharmaceutical factories should introduce newly developed technologies and efficient Koryo medicines into production as soon as possible.

The more Koryo medicines are produced, the further the advantages of the socialist health system will be displayed.

Scientific research base for development of Koryo medicines

By Yun Kyong Il PT

The Korean Koryo medicine technology company is a scientific research base established in 1992 for the purpose of solving sci-tech problems arising in the production and business activities of Koryo medicine pharmaceutical factories across the DPRK.

"Our company is mainly aimed at resolving sci-tech problems arising in cultivating, protecting and increasing Koryo medicinal herbs and those arising in developing highly efficient Koryo medicines and health foods and consolidating the material and technical foundations of Koryo medicine pharmaceutical factories," said Jon Ryong Hak, director of the company.

The company has promoted the development of Koryo medicines, traditional Korean medicines, for over 30 years. Last year alone it succeeded

in the research into the standard cultivation of Schizandra chinensis, thus completing "Guide to cultivation of Schizandra chinensis" and "Guide to cultivation of Schizandra chinensis seedlings" to be introduced at the Rinsan medicinal herb farm and established a method of managing the quality of various highly efficient Koryo medicines to be introduced at Koryo medicine pharmaceutical factories across the country.

And it intensified the research for making antihypertensive drinks, thereby completing the ways to make jujube leaf antihypertensive drink and Chinese guttapercha leaf & buckwheat antihypertensive drink.

Besides, it provided technology for the deliberation of design of the first process at several Koryo medicine pharmaceutical factories.

Its pilot plant has examined and turned over 100 technical



PAK KWANG HUN / THE PYONGYANG TIMES Researchers analyze ingredients of Koryo medicinal materials at the Korean Koryo medicine technology company.

directories for Koryo medicine production into PDF files and set up the databases of them to be employed by such factories across the country.

Meanwhile, the company issues the magazine Koryo Medicine Technology Bulletin.

"Standardization of stevioside-

based common thyme cough medicine", jujube leaf drink, fermented sweet girasole nutritious solution and designs of medicinal herb pulverizer and kneader presented by the company were highly rated at several sci-tech festivals and exhibitions last year.

Patented medicine producer



JANG KYONG NAM / THE PYONGYANG TIMES

Traditional Koryo medicines are turned out at the Phyongchon Koryo Medicine Pharmaceutical Factory.

By Ri Jang Chol PT

The Phyongchon Koryo Medicine Pharmaceutical Factory in Phyongchon District, Pyongyang, is a small plant in terms of site area and workforce. But it is well known to the country for producing various efficient Koryo medicines conducive to the promotion of the people's health.

According to Mun Sun Ok, manageress of the factory, the variety of patented products symbolizing the factory numbers a dozen. Typical examples are green

four aromas, chicory, powdered painkilling Phellodendron amurense extract and oyster calcium tablet.

Green four aromas, made by combining the folk remedies of traditional Koryo medicine and achievements in up-to-date molecular nutriology with the help of advanced nano technology has comprehensive pharmacological effects as it is completely similar to the muscone of musk in structure. The factory developed it as a health food the middle-aged and the elderly can take like a snack.

"Just a little mental and

physical burden caused my blood pressure to seriously go up and down and resulted in cardiodynia and arrhythmia. But such symptoms disappeared as I took green four aromas and now I'm full of vigour," said Pak Kyong Nam, a 72-year-old man living in Phyongchon District.

Chicory is a natural functional health food made by collecting and processing the plant after cultivating it by a natural environment-based farming method without using chemical fertilizer, pesticides, growth promoter and agrochemicals which are harmful to the human



KCU Congress at the turn of year speaks volume

By Han Kwi Hun PT

The end of 2022 and the beginning of 2023 in the DPRK were very conspicuous.

The closing days of a year can be claimed to be the busiest period of the year to review the annual work and plan the work for next year.

At this time the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea was held to discuss important Party and state affairs. On the same day, the Ninth Congress of the Korean Children's Union took place, leaving a deep impression on the people.

Busy as he was directing the Party plenary meeting, General Secretary Kim Jong Un sent a letter to the participants in the Ninth KCU Congress. The news created tremendous excitement among the local people.

In the letter he said: "What is most important for a revolutionary party is to build a dignified and powerful country where its

coming generations will lead an honourable life for 50, nay 500 years, with having no reason to grovel to others.

"Our people are stoutly defending the red flag of socialism, making the most powerful weapons in the world in the face of harsh trials and continuously building power stations, factories, new streets and villages. They are doing this solely for bringing bright laughter and happiest life to all the generations to come and handing over to them an eternally powerful country which can ensure their well-being."

Such a powerful socialist country is approaching KCU members, he noted.

And he shared the joy of greeting the new year with delegates to the KCU Congress, having a photo session with and sending presents to them on New Year's Day.

The news spread throughout the country like the rays of the sun rising on the first morning of the new year 2023, making all people remember their pleasant and hope-



The Ninth Congress of the Korean Children's Union is held on December 26-27 2022.

filled children's union period and indicating with what the year dawned and would advance.

The Ninth Congress of the KCU showed once again that the DPRK would overcome all hardships and

advance with full vigour on the strength of love for the younger generations.

First teachers, political guardians of KCU members



On New Year's Day the respected Marshal Kim Jong Un had a photo session with the delegates of the Korean Children's Union to its Ninth Congress and sent them generous gifts.

The looks of the KCU members having a photograph taken in his embrace that day just showed the bright, rosy future of our country.

In his letter sent to the Ninth Congress of the KCU, the respected Marshal said that before the people and above the people whom the Workers' Party of Korea believes in as in heaven there stand our children and that the top-priority policy of the Party and state is always the one for the younger generation and it will be an invariable policy of the WPK and eternal policy of the state.

He also said that all KCU members should love the Party ardently, follow it to the end and fully prepare themselves to be dependable successors and reserves for communism, who can carry forward the baton of the Korean

revolution. This teaching engraved on the minds of KCU instructors once again their mission and duty as the first teachers and political guardians of KCU members.

The looks of a young revolutionary and patriot are reflected first on his top honour records of school performance.

We, KCU instructors, should organize each extracurricular activity in such a way as to help students consolidate what they learned in lessons into working knowledge and lead and spur them to take interest in study.

Making KCU members have good characters is no less important than boosting their academic performance.

Those, who lack morality and are poor in manners, are forsaken by others even if they are talented.

The Box Telling Beautiful Minds, which KCU members are using widely, is demonstrating its great vitality in making them aware from childhood that devoting themselves to others is the most beautiful deed in life.

Even though what we do is inconspicuous at present, it is directly linked to the destiny of the revolution and the future of the country. With a deep sense of responsibility for such work, I will devote all my passion to training KCU members of our school as successors to the revolution and pillars of the country.

Kang Chong Mi, KCU instructor at Taedonggang Primary School in Taedonggang District, Pyongyang

'Bugler of KCU' becomes known throughout country

By Ryom Un Gyong PT

U Chon Song, a fifth-year pupil of Sangmae Primary School in Sariwon, North Hwanghae Province, took the platform before others at the Ninth Congress of the Korean Children's Union, drawing the attention of everyone.

Moreover, he presented a bunch of flowers to the respected fatherly Marshal Kim Jong Un who came out to the venue of the photo session to have photographs taken with the delegates to the Ninth KCU Congress on New Year's Day.

How could he have such an honour?

'Bugler of the KCU'

Since he joined the KCU, U Chon Song has visited the statues of President Kim Il Sung and Chairman Kim Jong Il to clean the area, worked harder and took an active part in the do-good-thing movement.

Through the organizational life of the KCU, he grew in mind more than in physique and became discreet. He was elected as chairman of the KCU committee of the school in the third year and made painstaking efforts to do more good things for the country and socialist construction.

He recorded lots of stirring speeches and his own poems and sent them to major construction sites and posts for national defence, which were too far to go due to the lack of time, in order to encourage builders and soldiers.

Impressed by his speeches and poems, builders and soldiers affectionately called him a "bugler of the KCU" in their replies.

The voice of the "bugler of the KCU" had gradually resounded far and wide.

Upon hearing the news that the respected fatherly Marshal sent medicines prepared by his family to the people in South Hwanghae Province during the top emergency anti-epidemic period last year, Chon Song sent medicines prepared with his parents to the KCU members in the province together with a letter which called on them to remember

the love of the respected fatherly Marshal and grow healthily as befit the KCU members by overcoming difficulties.

He has sent hundreds of letters and aid and relief materials to working people across the country and soldiers of the Seoul Ryu Kyong Su Guards 105th Tank Division of the Korean People's Army, who turned out in an advance in the new year to carry out the decisions made at the Sixth Plenary Meeting of the Eighth WPK Central Committee.

He often recites lyric poem "I am the son of a worker" with special pride, and in his rousing speeches he ardently calls on people to make the socialist country more prosperous and powerful and firmly defend it.

First step in the year of 2023

In the period of the Sixth Plenary Meeting of the Eighth Central Committee of the Workers' Party of Korea, the KCU members also decided important matters for upbuilding of their organization by

raising their hands and meaningfully greeted the New Year 2023.

At present, Chon Song is redoubling efforts to keep his resolution made at the KCU Congress.

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His speeches are said to be a great deal of encouragement to people in workplaces of his father, a worker of the Sariwon City Construction Group in North Hwanghae Province, and his mother, a worker of the Sariwon City Youth Theatre.



U Chon Song (centre) is called the "bugler of the Children's Union".

Nation celebrates lunar New Year's Day



People visit the statues of President Kim Il Sung and Chairman Kim Jong Il on Pyongyang's Mansu Hill on lunar New Year's Day.

By Kim Hak Chol PT

January 22 was lunar New Year's Day, the biggest folk holiday in Korea.

Thanks to popular policies of the Workers' Party of Korea that has resolutely pushed ahead with the work for the happiness of the people as the most important affair of the state, all the people in the DPRK joyfully celebrated the holiday sharing pleasure and happiness with family members and relatives, close acquaintances and friends.

The celebration of the holiday started with the Korean people visiting the statues of President Kim Il Sung and Chairman Kim Jong Il and mosaic murals depicting their benevolent images and making a bow to them.

Out of a noble sense of moral obligation and with pure conscience all the people from working people and service personnel to members of the Korean Children's Union paid the highest tribute to the President and the Chairman who had built the people-centred socialism of Juche and firmly pledged themselves to make socialist Korea wealthier and mightier true to their intention.

The whole country overflowed with delight and jubilation on the holiday. Colourful artistic performances took place across the country adding

to the festive mood.

A joint performance by the Mansudae Art Troupe and the Wangjaesan Art Troupe, a concert by the National Symphony Orchestra and performances by other national art troupes took place at the theatres in the capital city of Pyongyang in celebration of the holiday and artists of provincial art troupes and artistic motivational teams gave colourful performances on the same occasion.

The joint performance of the Mansudae and Wangjaesan art troupes, prestigious organizations of the country, won great admiration of audiences. The performance given at the East Pyongyang Grand Theatre delighted audiences with songs in praise of the country, folk songs and dances overflowing with national flavour.

At the concert of the National Symphony Orchestra given at the Moranbong Theatre orchestral music *Our National Flag* and the fifth movement *Song of Advance of Socialism* of Symphony of Socialism rocked the theatre.

Public catering service networks in different parts of the country displayed all sincerity in holiday services.

Public catering amenities including the Okryu Restaurant and the Chongnyu Restaurant in Pyongyang, the Kyongam Restaurant in Sariwon, the Sinhung Restaurant in Hamhung and other catering

facilities elsewhere in the country were crowded with customers relishing such traditional foods for lunar New Year's Day as Pyongyang cold noodles and rice-cake soup and other national dishes retaining local characteristics.

Noting that he was proud that the "Practice of making Pyongyang cold noodles" of the DPRK was put on the Representative List of ICH of Humanity, an old person living in Tongdaewon District, Pyongyang, who visited the Okryu Restaurant with his family, said that as they are put into the juice of watery radish kimchi famous in Pyongyang or meat stock, Pyongyang cold noodles are more refreshing and palatable than similar buckwheat noodles in other localities and are sweet and vinegarish.

The Haeju Restaurant of South Hwanghae Province served Haeju kyoban or rice mixed with spices, vegetables, meat, etc. which was inscribed on the local ICH list. Woman cook Jo Un Jong said that Haeju kyoban is the most popular and every diner leaves saying that they will come again.

The Central Zoo, the Munsu Water Park, the People's Open-air Ice Rink and the Rungna People's Recreation Ground were filled with merry laughter of people enjoying the holiday.

The Folk Street of Sariwon was more congested with people than

ever before.

With a gate of pine decorations, snowman and celebrating lanterns adding more to the festive mood on lunar New Year's Day, people pleasantly looked round every place of the street including scenic Mt Kyongam and buildings showing the fine architecture of the Korean nation.

Meanwhile, people visited their neighbours, war veterans, honoured disabled soldiers and their teachers to have a good time with them exchanging lunar New Year greetings.

Jo Hyon Jon and Ri Sun Sil, an old couple living in neighborhood unit No. 59 of Tongsin-dong No. 1 in Tongdaewon District, Pyongyang, said that Kim Phyoung, researcher of the Central Mining Research

Institute of the State Academy of Sciences, and his wife, who always take care of them as revolutionary seniors, visited them earlier than others to offer lunar New Year greeting to them and share joy of the holiday with them.

Old people's homes, schools for orphans and orphanages across the country were filled with joy on the holiday as officials of Party and government organs and many working people visited them to congratulate them on the holiday and new streets and houses built in different parts of the country resounded with happy laughter and merry singing of their residents celebrating the holiday with special pleasure and happiness.

The Mansudae and Wangjaesan art troupes stage a joint performance at the East Pyongyang Grand Theatre in celebration of lunar New Year's Day.



A family has a photo taken at the Pulgongri photo studio in the Chonggwang District, Pyongyang.



Diners relish traditional foods at the pancake house in the Chonggwang Food Alley.



PAK KWANG HUN / THE PYONGYANG TIMES

Practice of making Pyongyang cold noodles

The practice of making Pyongyang cold noodles was put on the Representative List of ICH of Humanity at the 17th Session of the Intergovernmental Committee for the Safeguarding of the Intangible Cultural Heritage of the UNESCO in November 2022

By Ri Sung Ik PT

Pyongyang cold noodles which have become one of the favourite dishes of the Korean people through a long historical course are a traditional dish representing Korean noodles.

As the name suggests, the cold noodles were much favoured in the Pyongyang area. It also reflects the special recipe of the dish which involves pouring cooled meat stock over a coil of buckwheat noodles.

From olden times, Koreans liked to eat noodles made with a noodle-press and created dozens of kinds of noodles according to local ingredients and characteristics.

Yet Pyongyang cold noodles top the list of such many kinds of noodles which can be classified according to ingredients, meat stock and garnishes.

The reason is that the recipe for Pyongyang cold noodles has something very different from others in material, broth, garnish, vessel and preparing.

Haedongjukji, an old historical document of Korea, says that Pyongyang cold noodles are the tastiest of its kind and *Tonggukseongi* says that the cold noodles of the Kwanso area (the Phyonan provincial area

in the period of the feudal Joseon dynasty) made of buckwheat are the best.

The people of the Kwanso area which included today's Pyongyang and North and South Phyonan provinces had get-togethers on holidays and other meaningful days and drank liquor and then ate refreshing Pyongyang cold noodles, saying "Liquor first, noodles later".

Therefore, in those days, it was an accepted custom in the Kwanso area for every household to have a noodle-press.

The main ingredient of the specialty of Pyongyang is buckwheat which has long been regarded as a health food. As buckwheat has large contents of proteins, essential amino acids and lysine, it helps prevent hypertension and cerebral hemorrhage, promote digestion and neutralize poison.

To make Pyongyang cold noodles, buckwheat flour is kneaded with warm water with a temperature of 70-80 degrees centigrade and the dough is put into a noodle-press to make coils of noodles. And then, beef, pork and chicken are boiled slowly and then sliced. The meat juice is seasoned with soy sauce and salt, brought to the boil and strained

with a sieve before being cooled. The meat stock for noodles is then added with watery radish kimchi juice.

The noodle broth, an important part of Pyongyang cold noodles, made in this way looks clear and tastes refreshing and savoury.

A coil of noodles is put on a brass vessel, which is refreshing and also good for health, and garnished with kimchi, cucumber, pear and meat, which are sliced in the shape of oval

willow leaf, and boiled egg one after another, before meat stock is poured over it.

Pyongyang cold noodles are famous for chewy strips of noodles, sweet meat stock surrounding them, garnishes of harmonious taste and brass vessels enhancing the value of the traditional dish.

The true taste of the dish can only be felt when some vinegar is sprinkled over the noodle strips, mustard is fully stirred into the broth and the dish is eaten

with garnishes.

Overseas Koreans who savoured Pyongyang cold noodles at the Okryu Restaurant which has food as their signature dish said that visitors to Pyongyang would regret bitterly for long if they failed to enjoy the cold noodles. Some foreign visitors said that as they acquired a taste for Pyongyang cold noodles in the DPRK, they looked for such noodles after they returned to their countries and that they could not forget the Korean word for

noodles.

Koreans love to eat the dish on the traditional holiday of Jongwoldaeborum and various other occasions of life. A noodles contest among popular restaurants in Pyongyang is held regularly in order to improve the taste of the traditional dish.

The tradition, technique, recipe and sociocultural custom related to Pyongyang cold noodles are carried forward from generation to generation through TV, public-catering facilities and educational institutions like Pyongyang Jang Chol Gu University of Commerce and Pyongyang College of Cookery as well as families.

The practice of making Pyongyang cold noodles was put on the Representative List of ICH of Humanity at the 17th Session of the Intergovernmental Committee for the Safeguarding of the Intangible Cultural Heritage of the UNESCO held in Rabat, Morocco, in November last year.



Pyongyang cold noodles are a signature dish of such public catering facilities as Okryu Restaurant and a typical dish in Korean families.



The City of Samjiyon seen from fir forest

RYU KWANG HYOK / THE PYONGYANG TIMES

Koreans' custom of celebrating lunar New Year's Day

By Mun Jong Sun

The Koreans have celebrated lunar New Year's Day as the biggest folk holiday since ancient times.

According to old records, the day was called *sesu*, *nyonsu*, *wondan* or *wonil* which all mean the first day of a year.

The word *sol* (lunar New Year's Day) is derived from the word *sal* (age) and the Koreans have called the day by different names like *sol* or the first day of the year by the lunar calendar.

They have long celebrated the day as the biggest holiday, making New Year's calls on their seniors, preparing and relishing a variety of festive foods for the holiday and playing various folk games.

At the dawn of the day, they held memorial services for their ancestors and gave a New Year's bow to their seniors and the elderly prepared simple gifts to receive New Year's callers.

When a person paid a New Year's call on his or her senior, both of them exchanged the best wishes in the new year, which was called *toktam* or well-wishing talk.

On the day, they traditionally

prepared rice-cake soup, different rice cakes including glutinous rice cake, steamed rice cake and fancy rice cake, a variety of pancakes, confectionery, fruit punch, fermented fish, roast meat, fruits and liquor and relished

them together with their relatives and such a feast was called *sechan* or food for treating New Year's guests and the liquor *seju*.

In particular, rice-cake soup was indispensable as part of the feast.

They each drank a cup of the liquor without warming it. This custom reflected the assiduity of the Korean people who would not drink too much from early in January but diligently hasten the preparations for farming in spring.

And they enlivened the holiday with folk games including *yut* (four-stick) game and kite-flying, which continued from lunar New Year's Day to around *Jongwoldaeborum*(the fifteenth day of the first month by the lunar calendar).

The Korean people still celebrate lunar New Year's Day as a traditional folk holiday of the nation every year.

The author is researcher of the Folklore Institute under the Academy of Social Sciences



Classic dishes for lunar New Year's Day

1 Glutinous rice cake. 2 Rice cake soup. 3 Fruit punch. 4 Steamed rice cake.

