

Seoul Print Party

OSP - Lab sin01

Thursday, January 23, 18:00 — 21:00

Galerie De La Charge

Line up for humans

17:30 — Doors open, korean vynils

18:00 — Launch and visual intro

18:20 — Into the OCR eye

18:45 — Hangul lesson

19:00 — Kitchen check

19:05 — Fonts testing

19:25 — Synthetic poetry

19:35 — Vynil to midi to abc

19:40 — Proto karaoke

19:55 — Singing voice

20:00 — Score printing

20:10 — Paul's boutique, tube and dance!

song's title - 다누보강의 작을결

Tools

Seoul Font Karaoke was made possible with the following tools:

The optical character recognition process is managed by Tesseract-ocr 3.02 (check version)

The font extrusion from the pictures was handled by Funzie Fonzie

The font manipulation software in use is Fontforge

The pictures have been converted to grayscale, sharpened and resized thanks to Imagemagick

The midi file was manually created by Bernard Guyot on basis of a vynil recoding using Sibelius

The lyrics have been sung and recorded by espeak with an additional korean voice courtesy of Kyung-hown Chung

All midi file were played by timidity

The midi file has been convert into an abc file (for musical notation) with midi2abc

Our Fonzie-exported-text was changed from spoken word into musical lyrics by eCantorix

The music-score layout as has been produced by Lilypond

The music is mixed using Pure Data- The booklet you are holding was laid-out using Inkscape

osp.constantvzw.org  
delacharge.com

Line up for machines

```
tesseract special-offer.jpg special-offer
```

```
tesseract special-offer.jpg special-offer -l kor
```

```
mogrify -format jpg *.*
```

```
for i in *.jpg; do mogrify -type Grayscale -sharpen 0x3.0 -resize 1000x1000 $i
```

```
`basename $i .jpg`.jpg ; done
```

```
fonzie tessdata=/home/ludi/src/tesseract/tessdata/kor.traineddata s=100
```

```
i=letraset.jpg txt=letraset.txt otf=1
```

```
n=letraset
```

```
cat *.txt > lyrics.txt
```

```
espeak -f lyrics.txt -v Korean -g -p 20
```

```
espeak -f lyrics.txt -v Korean -g -p 99
```

```
timidity file.mid
```

```
midi2abc korean-song-long-
```

```
instruments.mid > seoul-fonts-song.abc
```

manual edit of the .abc file and adding the words to the notes

```
make
```

```
midi2ly seoul-fonts.midi
```

```
lilypond seoul-fonts-midi.ly
```

```
evince ./seoul-fonts-midi.pdf
```

(bonus) custom fonts in the scoreadd

```
\override LyricText #'font-name =
```

```
#"KoreanLetraset"just after "\lyricmode
```

```
{" and just before the text you want to
```

```
style
```

```
+ pure data remix
```

Korean Leek & Onion Pancake

Serving Size: Makes 6-12 medium-sized pancakes

Ingredients:

2 bundles of Korean leek ( this may be garlic chives- not sure), washed thoroughly and cut into 2 inch segments

1 yellow onion, peeled and thinly sliced

2 cups flour or Korean pancake flour: sold at Asian market ( I recommend the Korean pancake flour because it is already seasoned)

1 cup water

Optional: Dipping soy sauce

Ingredients:

2 tablespoons soy sauce

1/2 tablespoon rice vinegar

1/2 tablespoon sesame oil

1/4 tablespoon sesame seed

1/3 cup minced green onion

Directions:

1. Combine leek and onion in mixing bowl.

2. Add enough flour to cover all of the leeks and onions, but not too much that it buries it.

3. Add water to make batter thin consistency.

4. Heat pan with tablespoon of oil on high heat.

5. Scoop batter with leek and onion and pour onto pan into medium-sized circle; spread veggies out evenly.

6. After batter has cooked on one side, quickly flip over and begin

flattening out pancake. Turn heat to medium high.

7. Continue to flip and press until outside is crispy, golden.

8. Optional: Mix Dipping soy sauce ingredients and serve on the side with pancakes.

Two things I learned from my mom that changed my pancake-making:1. Initial High heat : this is

what gets that nice crispness

2. Just enough pancake flour: I always thought

it was like making American pancakes- you need lots of batter. But it's

quite the opposite. You need just enough to hold the veggies together.

This way you can really taste the veggies and still enjoy the crispness of

the pancake batter.