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### A Study on Dancers' Motive of Participation in Dancing

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The purpose of this study is to examine what difference dancers show in the motive of participation in dancing according to age, major, and career. Group sampling by major was conducted with 179 female dancers in Busan, Ulsan, and Gyeongsangnam-do as subjects. A research instrument was a questionnaire of the motive of participation in sports, which was used after analyzing items and testing reliability and validity. The following are the results: First, for the motive of participation according to age, it was revealed that developing techniques was the primary reason among dancers in teens and twenties, and that pleasure was the primary reason among those in thirties. Second, for the motive according to dancers' major, developing techniques showed the highest percentage for ballet and Korean traditional dancing majors, while modern dancing majors responded by saying that developing techniques and pleasure were the primary motive. Third, dancers showed the high motive of participating in dancing in proportion to their dancing career. For dancers with a career of less than 82 months, developing techniques was the highest motive; for those with a career of more than 83 months, developing techniques and pleasure was the primary motive. These results were discussed in terms of the special relation of dancing to dancers' internal and external desire of achievement through dancing activities.

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### Isolation of Bacteriocin-Producing Lactic Acid Bacteria from Fermented Vegetable Food

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For the purpose of isolating lactic acid bacteria(LAB), we have collected 91 types of Korean traditionally fermented vegetable food. Based on morphological characteristics, 320 LABs were isolated on MRS agar media and cultivated in liquid medium 20 h at 37°C. The recovered culture supernatant was tested for antibacterial activity by agar diffusion method using *Micrococcus luteus* as a test microorganism. Finally 28 isolates with bactericidal activity were selected and bacteriocin-producing isolates were additionally screened by proteinase K treatment, resulting in 5 isolates producing bacteriocin. We examined some physico-chemical properties of a few bacteriocins.