

SECTION 17. World history. History of science and technology.

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(XIX-BEGINNING OF XX CENTURIES)

Abstract: Article is dedicated to the research of the basic national meat-dairy foods and food culture of Ganjabasar region on the basis of important historical materials. In scientific work also has given information about the main material culture of people of this part of the Azerbaijan Republic.

Key words: Ganjabasar, material culture, food, meat- dairy food, food culture.

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In Ganja, which has ancient and rich culture and traditions of the table, still has preserved Azerbaijani national cuisine traditions. Ganja kitchen with its national characteristics is differs from other regions of Azerbaijan. The cooked dishes, prepared sweets, sherbet (sweet drink) are differ for their tasty and manufacturing technology. Ganja has a positive impact on national food composition in the human body, is the health service. Ganja harmoniously combines kitchen culture, its history, philosophy, table psychology, traditions, physiology, hygiene, chemistry, equipment, ethics, esthetics, poetry and other aspects of the culture of the table.

Most unique culinary samples of Ganja , including plov, kebab, changal, chıgirtma, pity, dovga, cream, cheese, oven bread, thin, lavash, pakhlava, zilviyye, sherbet, rose water, lemon tea, different kinds of jam, acids and other meals are extremely delicious. Most of the meals, including to Ganja cuisine are Turkish origin. For example, "dolma" comes from the word "doldurmaq" (in translation it means "fill", "basdirma" from "basdirmaq"(means landfill cover), "chigirtma" from "chigirtmaq" (make cry),"bozartma" comes from "bozartmaq" (to boil).

Measured at the thousand ages, ancient Ganja's national kitchen culture as a result of old experience of our progenitors, from generation to generation came to the present day [1, 7].

Cuisine, dishes is well known as one of the elements of the material culture of a wide range. Sometimes its composition, the composition of the study population and the demand continues to be little or no coverage of historical documents in a number of important issues, such as the direction of economic activity, the level of development of productive forces, and even the origin of the people, it is possible to clarify some of the issues [2, 232].

According to the structure of the traditional folk dishes suburb divided into two groups: the dishes of vegetable and animal products (meat, milk, dairy origin). However, this distribution is



conditionally accepted. Because it would be preparing meals more tasty and delicious, was composed of a mixture of a lot of time. The article examines not only in terms of the ethnic dishes of meat products.

The main occupation is farming, foothills and plains of the population living in the cooking vegetable dishes, fixed in the mountainous regions of the meat and milk from cattle elatlar dominated dishes. Juicy and nutritious grass-rich plateaus and a wide range of winter pastures in temperate climates, as well as Ganjabasar created favorable conditions for the development of animal husbandry.

Crops and livestock products (meat, butter, milk, cheese, cream, yogurt, cottage cheese etc.). Prepared meals daily, holidays and considered to be the main dishes at the table. Occupy less space than meat dishes oynəsində everyday meals, in spite of the development of our people is the indicator of high nutrient culture. Meat dishes diversity, complexity reduction methods available for use in meat, meat dishes and the preparation of a multi-phase. The beginning of the twentieth century have been preserved meat cooking "kozlama" or "shepherd kebab", "cooking meat over hot stones", "qorabasdırma", "Buryan" archaic rules of primitive society, such as "food culture" of the remains, including the daily life of the people of ancient cattle prove that the farm area [1, 175].

Meat eating population in both fresh and dried (jerk), but also roasting were used. Widespread among the people of the region to supply the meat. To this end, a tail of small chopped meat in large boilers, with the addition of a little water. After a while, "the meat was fat." Large jug and fill it up after that, the bowl of melted tallow and abdomen fills her mouth with a hard straw to hold for the winter. Govurma the natural way, as well as various meat- foods (rice, khangal, acid-frying, water dishes, and so on.) Were used as an integral component.

Ganja city, that located on an altitude of 400-450 meters above sea level, is situated on the west of Azerbaijan, 375-kms to the west from the capital city Baku, on Ganja-Kazakh plain, that located in the Kura - Araz lowland, at the foot of the Lesser Caucasus on the north-east. One of the areas of initially appeared human civilization was an integral part of Azerbaijan, the historical land of Ganja city. Scientific and archaeological researches have proved that Ganja had been the cradle of science and culture not only of Azerbaijan, but also of the whole East. Most of the natural and geographical conditions, plenty water of rivers, fertile land, rich ore deposit, fuel, wood materials used for construction and craftsmanship, colored plants for getting color and natural caves allowed the first people to live in this area in the Late Stone Age. About the fertility territory of Albania, which included Ganja city, wrote well-known geographer Strabo, who lived in the I century AD: "The land, that planted one time gives harvest two or even three times, even 1/50 for the first time, but also without resting, cultivating with rough wooden plough, not with iron, irrigating with the plain rivers and other water better than in Babylon and Egypt, and as a result it is full of the pasture. In addition, the air is cleaner than there.

The Kur and its branches, that run here, increase fertility of the soil. Grape grapevines are never torned with a hoe and cut every five years. New grapevines bring harvest for the second year, others becoming so tall, that the majority of grape remains on it. At the same time they can also growth domestic and wild animals.

This country is a flourishing and beautiful place with all the possible benefits and heights of the Caucasus Mountains. Great Kur brings here many large and small fishes with its tumultuous stream. It runs to the Caspian Sea. It's plains are full of grain, wine, oil, salt, silk and cotton paper, olive trees don't have accounts; gold, silver, copper and yellow incense is eliminated from its mountains. Predatory animals and many birds; eagles, hawks and others are here."

Well-known thinker Abdur - Razzaq Isfahani appreciated Ganja's natural conditions, said: "I have never seen the city like Ganja all over the world. It has paradisiacal color and the smell of musk." Its water is rose water, it's land is saffron. Ganja has cool and pleasant air. It

seems that every time it's land goes into raptures, wants to wake up. In nowadays, when people speak about its historical, geographical location and position they mean the area of Ganjabasar. This area in various stages of the history was named as Ganja-Karabakh beylerbeylik, Elizavetpol province, also Ganjabasar with the center in Ganja. Nowadays, the historical territory of Ganja is also named Ganja-Kazakh economic region or Western region. This area includes Agstafa, Dashkasan, Gadabay, Goranboy, Goygol, Kazakh, Samukh, Tovuz administrative regions, cities Ganja and Naftalan.

The population of the sheep and beef jerky was important to meet the demand for meat in the winter. He notes that the ethnographic literature on the procedure for the preparation of "special care of the animals in the reserve is intended for food, bordag concludes, contributed *kokəlməsinə*. Meat-qakhajlig (*qovurmalıq*) animals were able to in the last month of autumn. Fresh peeled animals kept outdoors for a few hours, the water in the dry meat. Then cut and dried parts of the breast and tail, as well as being a jerk. Beef is when you jerk mass its flesh, and of the parts causes the strips *duzlayırdılar* enough. Place beef in a relatively thick meat was a necessary condition for the opening of ridges. Salt injected into the strip. Qakhaj eat and cooks, as well as a variety of dishes (*khangal, sulhullu*) were on the table [7, 196-197].

Place the tail in the *cızdag* Ganjabasar reserve played an important role in food supply. Note that the cultivated Mazikh (place of gold), *bozax, Balbas, Karabakh, Garadolag*, the castle is a large breed of sheep's tail [4, 244-247] mainly was recommended that the sheep's tail.

Kebabs cooked in a special place in the purified sweet kebabs were made of gut and abdomen. To this end, 0.5 m intestine cutting cleans the inside of the turn, the report adds that the cut, in the salt, pepper, curcuma, mint, onions and sour pomegranates were adding to landfill. Then one end of the large intestine is the tumor, the tumor in the rest of the body in the form of a spiral charcoal cooking. It is usually attached to the table. Cook was the fashion of the lungs *kababını* tail. When cooked on the tail of the liver, lungs, absorbed oil was it even more delicious. In addition, inadequate liver kebabs over coals in domestic oil and foot had a strange taste.

Stuffed vegetables, both cooked and the filling is placed Ganjabasar leaves (stuffed grape leaves, stuffed *əvəlik*, stuffed cabbage, stuffed eggplant, stuffed plantain), but also by *icliyə* (stuffed with meat, pseudo-filling and so on.) Were different. Stuffed Plantain cooked for family members in the gastro-intestinal disease. Usually, the pseudo-dolma stuffing was a mixture of herbs and rice-*pencər*. Cabbage fill attending prune and chestnut, quince, and between them were under *dilimlənib*. Ganjabasar filling it with vinegar, juice, yogurt or garlic-yogurt *yeyilirdi* of stuffed grape leaves.

Tomato, bell pepper and others. vegetable plants prepared eggplant, tomatoes and peppers stuffed in the late nineteenth century began to play in the nation's food.

According to experts investigating the food culture of our people is one of the traditional national dish was *Petey*. This is a particular type of food in earthen vessels made. *Petey* the baby breast and tail appreciated. *Piti* warm heat and cook for 6-7 hours, followed in sequence by cooking meat, peas, onions, peeled, tail, depending on the pleasure and saffron, dried mint, fresh or dried plum. *Piti* water and blend separately. *Petey* water poured over sliced bread *səngək* usually eaten with a wooden spoon, mix *Petey* was served with the bread *həvəngdəstədə* beaten. *Piti* city limits, as well as herbs, sumac and pepper to was the craze. All the Middle Ages, as well as the cities of the XIX-XX century Ganja became famous with his *pity* [1, 178; 11, 177; 12, 129].

Suburb in the eating of poultry (chicken, turkey, goose, duck), as well as wild birds (grouse, partridge, wild goose, mallard duck, pheasant, quail, little bustard and so on.) And animals (rabbits, deer, deer, mountain goats, Waterfall, etc.). Preparation of meat dishes, there were traditions. It should be noted, however, the fun of hunting profession, implying that most of these foods, the more decorated the tables of the bay-Khan.

Ganjabasar Kura, and other rivers throughout *Gabirri* fish was well-known among the people living in the areas. Fishing grounds in the area of the Kura River is supported by written information. Arab authors, and Ibn al-Fakih Ibn *Hovqəl*, as well as the Albanian historian *Moses*

Kalankatuklu (VIII century) in Albania in the past glories of high-quality information on fish species [13, p. 88-89]. Fish meat boiled, grilled, steamed (ukha) and fish cooked on skewers. Boiled fish, cook fish Ganjabasar Khrami there was a tradition in the western regions. To do this, the whole fish cleaned by boiling in water, while the table next to the pepper, put nardasa. As a general rule, fried oily fish, lean fish, cooked in the cooling. Located on the banks of the Kura River and Main in Mingechaur should be noted that the development of the fishing industry. Kura River sturgeon, carp, axcalı, shamais, sturgeon, whitefish, eel and so on. caught fish. Kebab dishes made from fish, fish, fish çığırtması, Stewed fish, cooked in their own steam fish, fried fish, fish sebzy, fish cutlets, mild-tempered cast (with a touch of tannin), qartdama (made with eel) soup, fish soup, was the most popular dishes cooked fish.

Thus, the population of the suburb in the direction of economic pursuits, sufficient for the development of animal husbandry in the area of natural and geographical conditions, as well as empirical knowledge and experience passed on from time to time, in the field of food, culture and skills systems in the meat and milk-based foods daily and festive ceremony conditioned meals to gain an advantage. Explore the culinary culture of the ethnic population of the region in terms of comprehensive national and worldwide recognition of the moral and material values would be successful.

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