

Traditional Culinary Museums: Samples from Turkey

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ABSTRACT :Culture, which is utilized to hand down material and spiritual values created in the process of social development to next generations, serves as a communication system within and among societies. As for culinary culture, it is included as a sub-category of culture and varies from region to region. Today, tourists may come to a destination within the scope of gastronomy tourism to taste foods belonging to that specific region and taste different flavors, and also to get to know various cuisines. Gastronomy activities need to be carried out and also within this context culinary museums need to be established in these destinations both to develop gastronomy tourism and to introduce cuisine, local foods and the history of these local foods apart from culinary culture. This study has been carried out with the purpose of introducing gastronomy and culinary museums founded in our country to introduce and sustain regional and traditional culinary cultures.

KEYWORDS: Gastronomy, Cuisine, Culinary Cultures, Museums, Culinary Museums

I. Introduction

When culinary culture, which is emerged by nutrition system constituting people's one of the most basic requirements, is analyzed historically, it is seen that cuisines each passing through different developmental phases in parallel with such factors as traditions and customs, socio-cultural dimensions, and welfare of societies; developments and changes of dwellings caused by struggles and migrations attempted to decide new living paces all have had an important role in the formation process of culinary cultures [1].

Culture is defined as all the material and spiritual values formed with in the process of historical and societal development and set of all means that show the dimensions of human domination on natural and societal environment used in forming all these and handing them down to next generations [2].

As for culinary culture, which serves as a template in forming societal norms in every period of time and also as a communication means on an intra-societal and inter-societal basis, it shows up as one of the sub-headings of the term 'culture' and varies from region to region all over the world [3].

A tourist may come to a destination to see and gain experience of different cultures; they may also want to taste local dishes and different flavors be longing to that destination as well [4].

Because most of the destinations interpret local food and culinary culture as a tourism market demand, gastronomy and culinary museums which are founded to introduce local dishes and culinary culture belonging to that destination and have an important effect on the experience tourists gain can feature those destinations. Gastronomy activities need to be carried out and also with in this context culinary museums need to be established in these destinations both to develop gastronomy tourism and to introduce cuisine, local foods and the history of these local foods apart from culinary culture [5-13].

Originating from 'Mouseion' in the Greek Mythology and used to refer to such place names as 'temple', 'mountain', 'prairie', and 'garden' or also used for 'festival', 'book', etc. in Ancient Greece; the word "Museum", which is also the name (Musalar) of the daughter of the King of the Gods, Zeus, and the Goddess of Memory, Mnemosy, means the place dedicated to Musalar, the place where she lives [14].

"Museum" means "to bring together" by its dictionary definition and the reasons they exist are the collections they have and they are institutions of art, science, and culture, etc. [15].

The International Council of Museums (ICOM) defines the word "museum" as "an enduring non-profit open-to-public institution which collects, keeps, explores, conveys, and exhibits the concrete and intangible human and environmental her it age with the aim of investigation, education, and enjoyment and serves the society for its development" [16].

II. Material And Methods

This study is a compilation prepared by literature review method with the aim of investigating the gastronomy and culinary museums established in our country in order to introduce local and traditional cuisines, their characteristics, and the features of local foods and beverages and hand them down to next generations, and determining these museums' proficiency in terms of quantity and quality.

III. Literature Review

1. *Gastronomy and Culinary Museums*

Over the history since ancient times, people have used and kept the objects some of which they themselves have created and some of which they have obtained in various ways from various sources, and they have exhibited them sometimes in the simplest way or sometimes professionally. Within the development process of science and art, these objects have been collected to get an insight into the past and shed light on the future, and people have often referred to these old objects sometimes to make use of past experience and tell something to next generations giving illustrations and sometimes with the desire to develop themselves. The concept of “museum” has come into existence in this way [17].

Along with the development and change in recent years in museology understanding, the histories of cities have been started to be analyzed, and consequently city museums have been born. Because the emergence and development of cuisines and dishes shape the way the societies live, this subject needs to be discussed with in city culture [18]. Within this context, it is seen that gastronomy and culinary culture museums, which have a very important role in the introduction of cities and also is included in the category of city museums, are becoming more widespread [19-21].

There are some gastronomy and culinary museums in our country which were founded to exhibit such gastronomic characteristics as various indigenous utensils and kitchen tools utilized in different provinces, foods belonging to a specific region carrying the region’s features and became popular for this reason along with their production or preparation process, kitchen designs and settlement styles as well as eating manners and foods and beverages the region had during the transition periods which also mean special occasions to region’s people. Many houses, mansions, seaside residences, and kiosks, which generally belonged to a person important for the region or were home to a very important event or hosted a historical occasion and need to be taken under protection in compliance with their locations, importance, architecture and ornaments by government agencies, local administrators, endowments, corporations, or individuals, were turned into museums. In these houses where generally artifacts reflecting regional values and objects and tools of daily use are exhibited, some special foods belonging to the region are exhibited in archaeological artefacts removed in excavations carried out in old and new environments as well as culinary culture equipment and objects by which eating traditions and customs belonging to the area and its people are conveyed, and past and current folklore characteristics are told to visitors.

2. *Regional and Traditional Culinary Museums*

2.1. *Istanbul Gastronomy Museum (ISTANBUL)*

Established by Mehmet Aksel in İstanbul in 2004 blazing a trail in this sector, the museum presents our food & beverages culture and the historical journey of our industry to the visitor with illustrations.

The museum, which sheds light on the industry and history of the sector, hosts an archive that acts as a witness to life and development in this sector from the late Ottoman periods to the early and mid Republican years with more than 2000 works including many objects that may instantly come to the mind such as candy moulds the elderly used, rice and coffee grinders, or tins that can now only be seen in old Turkish movies, cookery and pastry equipment, old shallow frying-pans, oil cans; beer, raki, water, and fizzy drinks bottles, Republican years groceries and kitchen cleaning stuff etc. (Picture 2.1) [22].



Picture 2.1. İstanbul Gastronomy Museum[22].

2.2. *Hacıbanlar House Traditional Culinary Museum (ŞANLIURFA)*

Hacıbanlar House Traditional Culinary Museum was established in Şanlıurfa, in the Hacıbanlar House in Hacıban Street located in the south of the Ulu Mosque in Şanlıurfa, with 5 rooms, 1 room for grains, 2 living rooms, 3 store rooms, 2 water wells, and a wide yard in which there is a fountain pool. Hacıbanlar House, which was about to collapse, was bought and restored by the Şanlıurfa Metropolitan Municipality. The restoration of

the house carrying the architectural features of the Şanlıurfa region was done in 2011 by own efforts and staff of the Municipality of Şanlıurfa, and then it was transformed into a Traditional Culinary Museum.

In this culinary museum which was designed to introduce the culinary culture of Şanlıurfa both domestically and abroad, it is possible to see get to know food diversity, kitchen equipment and eating table seating arrangement dating from past. In this traditional culinary museum where some important objects of culinary culture being animated with dummies dressed with clothes belonging to the Şanlıurfa region, some instances from the daily life such as kitchen tools having been used in Şanlıurfa from past to present, the tandoori in which the dishes are prepared, seating orders of families' eating tables etc. are being exhibited (Picture 2.2.1) [23, 24].



Picture 2.2.1.The tandoori where the dishes are prepared[23, 24].

In this culinary museum established by the Municipality of Şanlıurfa to protect the traditional values, introduce and hand them down to next generations ensuring their survival, some long term culinary courses are given to Şanlıurfa people and one-day long courses are also available to the visitors in order to introduce, teach and make traditional and regional dishes more widespread (Picture 2.2.2) [23, 24].



Picture 2.2.2.The seating arrangement of eating tables of families[23, 24].

2.3. Antakya Culinary Museum (HATAY)

The interior design of the Antakya houses, which were restored by the Antakya Chamber of Commerce and Industry, was established in 2013 and designed in a way to illustrate Antakya gastronomy culture. In the museum designed to exhibit the kitchen tools of the past and build an illustration of the past kitchen life, it is aimed to introduce daily kitchen life in the past and tools used in preparing meals to local people and to the tourists, and to pass these values down to next generations as a heritage by taking them under protection (Picture 2.3)[25].



Picture 2.3.Antakya Culinary Museum[25].

2.4. Emine Göğüş CulinaryMuseum (GAZIANTEP)

Göğüş Mansion, being restored in 2008 by the Metropolitan Municipality of Gaziantep, was opened as Emine Göğüş Gaziantep Culinary Museum being the first and single culinary museum of Turkey. The mansion, which is known to be built in 1905, is in the historical site located in the south of the Gaziantep Castle. It was also called “Sir Kethüaczade Göğüş İbrahim Mansion.”

In the museum where the traditional culinary culture of Gaziantep is introduced, such kitchen tools as kitchen equipment used in Gaziantep kitchens, plates, glasses, spoons-forks, service plates, copper objects, shallow frying pans, and lunch boxes, etc. mirror the history, and illustrations of daily lives in Gaziantep culinary culture give information about the old Gaziantep cuisine and kitchen life to the visitors (Picture 2.4.1) [26].



Picture 2.4.1.EmineGöğüş Culinary Museum[26].

Gaziantep traditional culinary culture, stoves, kitchen and dining table wares, guest-hosting manners, picnic customs, and special day dishes are exposed to the visitors in the museum (Picture 2.4.2).



Picture 2.4.2.Emine Göğüş Culinary Museum[26].

IV. Results

To protect and maintain eating habits and culinary culture that help to better illuminate and understand the life styles that have come from past to present of societies and pass them down to next generations have been a cultural value that has gained importance especially in recent years. Social activities and cultural studies carried out for these purposes are of utmost importance in that they help both the culinary culture to not to get defeated by and survive the developing technology and survive over time, and our traditional food to not to be forgotten because of the fast food movement the youth have been into for a long time and to protest against unhealthy eating. Gastronomy and culinary museums, which are supported by ministries and local administrations, or by individuals, are one of the cultural services founded with the purpose of keeping them survive and introduce the history, development phases, and production processes of local gastronomy products by exhibiting them.

However, no matter how much we mention the existence of such museums in our country, it can be seen that they are too limited in terms of both quality and quantity when compared to the gastronomy and culinary museums established and run abroad.

V. Conclusion

Today, there are many different types of museums all around the world. To illustrate, it is possible to see fruits and vegetables museum (fruits and vegetables particular to the region) in the USA, Canada, Germany, Japan, Belgium and Italy; local food and traditional cuisine museums in the USA, Switzerland, and Denmark; coffee museums in Switzerland, Japan, Taiwan, the USA, Brazil, England, Germany, India, and the United Arab

Emirates; cheese museums in England, the Netherlands, and Cuba; tea museums in Taiwan, India, Sri Lanka, and China; olive and olive oil museums in Greece, Italy, France, Tunisia, Spain, and Cyprus; chocolate museums in Germany, Belgium, Italy, Spain, Russia, France, England, and Brazil; bread museums in Germany, Belgium, France, and Austria; wine and winemaking museums in Austria, Bulgaria, Brazil, Cyprus, China, France, Italy, and Taiwan, which were founded and are still open and available to their visitors. Considering that regional foods are also commonly known in our country which is famous for its regional and traditional cuisine, it can be seen that both traditional and regional cuisine museums and gastronomy and culinary museums established to introduce local products are very few in number and inadequate in terms of content. Therefore, government agencies, local administrations, various institutions and organizations relevant to this issue along with authorities in the sector of gastronomy need to carry out studies to enrich these museums in terms of scope and content which help us to introduce and maintain our culinary culture, and they also need to make attempts to increase these museums in number

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