

საერთაშორისო სამეცნიერო ონლაინ კონფერენცია
კულტურათაშორისი კომუნიკაცია და ეროვნული კულტურა.
ეროვნული საკვები როგორც ქვეყნის იმიჯის შექმნის საშუალება
21-22 მაისი, 2021 წელი /თბილისი, საქართველო

შრომათა კრებული

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**THE IMPACT OF DIFFERENT NATIONS AND CULTURES
ON THE DEVELOPMENT OF LATVIAN CUISINE.
THE MATERIALS FROM THE ACADEMIC LIBRARY OF
THE UNIVERSITY OF LATVIA COLLECTION**

The Academic Library of the University of Latvia (founded in 1524) is one of the oldest libraries in Europe, a repository of historic memory, which also forms the contemporary cultural space, provides the base for studies, and serves as an essential source of cultural and historical research implemented by institutes and faculties of the University of Latvia.

The total stock of the Academic Library UL comprises 3.4 million units of information resources. Its collection of manuscripts spans the period from the 13th century to the present day. The Misiņš Library is separate and eminent part of the Academic Library UL, founded in 1885, is the most complete repository of Latvian literature in the world. Its founder is a the prominent Latvian bibliophile and bibliographer Jānis Misiņš (1862-1945).

The Library's information centres are open to new ideas and expand bilateral relations in the fields of education, science and culture, linking Latvia with Austria, Switzerland, Ukraine, Georgia, Azerbaijan, Belarus, Uzbekistan and Kazakhstan. The Interdisciplinary Research Centre has boosted the participation of different scientific discipline representatives in mutual scientific projects.

The Misiņš Library stores a wide range of cookery books issued in Latvia as well as all over the world, they are more than 2000 books publicated in different languages and in different times.

One can consider these cookery books as the historical witnesses reflected not only in meals, food and products of that time, but in culture as well. That allows us to find out more about historical, political and social changes contained several aspects revealed in broad cultural and historical texts.

This is the cultural interaction because cookery books don't say only about the preparation of food but about the cultural interaction and what they gain from each other as well.

The first published cookery book in Latvian was “Tā Pirmā Pavāru Grāmata, no vāces grāmatām pārtulkota” (1795) / The First Cookery Book from German books Translated [1].

The book was compiled and published by Christoph Harder (1747-1818) – he was the excellent personality of the 18th century. Christopher Harder, a priest of the Lutheran congregation, born in Königsberg, was one of the most prominent representative in the sphere of enlightenment in Latvia in the 18th century.

The cookery book surprises with its level of a powerful scope and volume – there are 414 food recipes summarized and translated into the Latvian language from different cookery books’ issues in the German language of that time, one could find a wide range of food recipes there. The book is a bright illustration of the refinement of the “Elegant world” of the Rokoko period, in which every area of life, including culinary, could be transformed into art .

The second cookery book “Latviska Pavāru Grāmata Muižas Pavāriem Par Mācību Visādus Kungu Ēdienus Gardi Vārīt Un Sataisīt” (1796) / Latvian Cookery Book for Cooks on Barons Estate to Teach Them to Cook Delicious Meals for Barons [2] was printed in the Printing House of Johann Friedrich Steffenhagen (1774-1812).

J.F. Steffenhagen writes about the difficulties of “... reading, arranging to pick up very often dispersed pieces from different books properly, reconciling both apparent and real contradictions, giving space and application to the whole, all in so groomed language“ in the introduction of the cookery book (image 2).

The characteristic feature of both cookery books is that the exact amount of products and the duration of preparation are not shown in recipes. The food preparation was still completely depending on the cook’s experience, moreover, the clock in the 18th century’s kitchen had not been introduced yet. The amount of products was determined with the help of words such as a piece, a good piece, a good share (portion), as it is, on request, a little bit, but more correctly it was introduced as a handful, a palm, a bow, a spicy glass, a 100-gramme bottle, a spoon...

Units of measurement such as a pound, a half pound and a quarter of pound were indicated only in few recipes. Words used for cooking time were such as – at a good moment, etc...

The characteristic features of the European cuisine of that time had already steadily entered in the first printed cookery books in the Latvian language in the Baltics of the 18th century. The German surface played a mediating role in this process.

The adopted culinary elements were presented in two ways. The first elements – the oldest-were widespread in the Baltics in the Middle Ages, the second ones – the youngest-were formed in Europe and entered the Baltics at the beginning of the new era in the conditions of the economic, trade and communication expansion.

Cookery books indicated even directly indicated the origin of new dishes, thus attracting more attention to them. The majority of elements were borrowed from recipes of the English cuisine (they were dishes from beef, ram, goose pate, pudding, etc...). Recipes from France were mentioned twice in each cookery book (a ragout, a cake, sausage). Other recipes were with indications of their origin-pork on the Turkish manner, carps – on the Jewish manner, a spanera almond cake, etc....

The Baltic cuisine in general was characterized by sharply expressed social differentiation at the end of the 18th century. Types of dishes of the Western European cuisine included in cookery books were available only to nobles and wealthy townpeople.

Cookery books published in Latvian were mainly intended for chefs of the Latvian national manors until the middle of the 19th century.

The fact that these books were written for the professional audience is evidenced both by an approximate description of ingredients and the preparation process as well.

As well as the fact that images were not used functionally, but performed an illustrative function, representing scenes from the manor kitchens, for example, “Latviska pavāru grāmata” (1851) / Latvian Cookery book. Republished 1863, 1872 [3, image 3].

The book “Jaunā pavāru grāmata priekš Baltijas. Pēc ķēķniecības mākslas jaunākajiem izmēģinājumiem”(1876) / New Cookery book for Baltics written by M. Zale, who was a cook of Van Baron Han was also popular [4].

Books written by legendary Minjona (her real name was Hermīne Zālīte) were published in Latvia at the beginning of the 20th century as well as in the 1920s.

One could find everything what was related to the art of food preparation, as well as an explanation of the effect of the chemical composition of substances on the human body, instructions on the pre-treatment of products, recommendations for drying and marinating fruits, vegetables and mushrooms, salting and drying meat in the book “Minjonas pavārniecības māksla” (1921) / Cookbooks of Hermīne Zālīte Minjona. 1837 recipes included in the edition were not only Latvian dishes, but also masterpieces of foreign cooking. Minjona’s book of 1921 year was republished four times in additional issues, it was a sign of giant Minjona’s popularity [5].

The books “Mājsaimniecība un Pavāru Māksla” (1927) / Household and Chef Art and “Pavārniecības māksla” (1927) / The Art of Cooking were written and published later [6]. One can read Minjona’s books as novels, descriptions of cultural and poetic journeys, a complication of ethical and aesthetic views and beliefs that demonstrates a wide range of mental outlooks.

The compositions devoted to cooking in Latian reflected the German country nobility’s cuisine at the beginning of the 20th century. The most prosperous Latvian towns and countryside began to imitate everything that was seen in manorial houses, the employment of peasants in the kitchens of manors also facilitated that.

Social affirmation took place in the process of rural nobility customs’ imitating. The dishes seen from the nobility were prestigious, but the largest part of recipes included in the Latvian cookbooks were formed later by the recipes borrowed from the German books.

Recipes coming from the German, Swedish, Russian, Polish, Jewish cuisine revealed the Latvian multinational society, history and influenced the formation of the Latvian national cuisine.

Exactly the 30s years of the 20th century could be called the stage of national cuisine’s formation. The growth of agriculture and the development of the middle class pretended to new living standards were carried out in those years.

The level of Latvian general education also increased, the essential importance of the development of the Latvian cuisine was for the spread of housekeeping education.

In particular, the Kaucminde’s Housekeeping Seminar’s graduates not only organized and conducted culinary courses

throughout Latvia, but also wrote cookbooks that met modern requirements.

Authors of cookbooks in that period drew their attention to previous editions pretended to a new type of books, thus the words – new, reformed, modern-appeared in the titles. The main function of new books was usability and usefulness as evidenced in references and instructions: practical, cheap, easy to prepare, etc...

Propaganda served to revive and maintain national ideology through cookbooks. One could achieve that by promoting local products or national dishes. National motifs were mentioned in the table setting instructions, they also were visible in the books' design, for example, the cookbook – Kārlis Siliņš "Tautas virtuve" (1935) / The National Cuisine), [7] Vilma Bērtiņa. "Pavāru grāmata" (1937) / The Cookbook [8, image 4, 5]. International titles were used to diversify the menu in Soviet Latvian cookbooks in order to supplement the culinary repertoire with dishes from the fraternal republic. For example, there were dishes with such titles – shaslik, Leningrad rasolnik, Russian borsch, dumplings, later evoking abstract associations with foreign cuisine – salads in the French style, or a kidney soup in the English style, sauce in the Dutch style, etc...

The first recipe in the cookbook written in 1977 by Valentina Gustava and Ilze Jansone "Pavārgrāmata" (1977) / The Cookbook was of such a dish as Artichoke broth, but banana salads appeared in a few pages further [9]. The cookery books of Latvian cuisine written by Ķina Masiļune "Lielā pavārgrāmata" (1999) / The Large cookbook, [10] etc... were very popular. The diversity of dishes was developed in Latvian gastronomy and cookery in the post-Soviet period. Cookbooks pointed out to the ongoing changes, new products, dishes and new cooking techniques appeared.

Cookbooks did not have a strong structure according to the menu principle as before, an author's personality considered to be much more important, who could be revealed through his/her description of dishes of cuisine.

One can illustrate that in the following books: "Mielasts ar Mārtiņu" (1997) / Feast with Martiņš [11], "Bon appetit! Included in the cookery book written by Raimonds Auškāps (2001) [12], Ilze Jurkāne "Dzīves garša" (2011) / Taste of Life [13], Sandra Kalniete "Prjaņiks. Debesmannā. Tiramisū " (2012) [14] / Spice-cake. In

heaven. Tiramisu. Sandra Kalniete begins her book “Prašņiks. Debesmannā. Tiramisū” with the dedication “To all Latvian women who fed their families despite wars, Sibiria, empty Soviet shops, refugee camps!”

A historian Linda Dumpe, Dr.habil. hist., gives the first reflection on wisdom and joy of beer in her book “Alus tradīcijas Latvijā” (2001) [13]. Beer Traditions in Latvia. This book proposes the author’s opinion about the history of festive drinks in Latvia. Beer and other festive drinks are essential components of human culture. They went through a long and difficult way of development influenced by historical events, economic and other circumstances (image 6).

The book consists of three parts. The first one offers a short review about a history of beer in Latvia: the beginnings of beer distribution, the course of development, the formation of main features. The presentation is based on historical sources-documents and testimonies of contemporaries. The traditional methods and equipment for beer making is described in the second part. Culture of Latvian beer drinking-drinking customs, traditions and the symbolic role of beer in traditions– is described in the third part.

The book “Latviešu tautas ēdieni” (2009) / Latvian National Food written by Linda Dumpe is devoted to an expressive part of the folk cultural heritage– nutrition.

Daily drinks and food left traces in the national fate, lifestyle, customs. Moreover, food is characterized by a special steadiness of traditions-national belonging is expressed with a traditionally laid table.

The book contains memories about Latvian national dishes recorded in different Latvian regions during ethnographic expeditions and stored in the repository of ethnographic materials at the Institute of Latvian History. Descriptions, photographs and drawings are located in a form a wider ethnographic material about Latvian national traditional material culture. The storage descriptions are supplemented with memories about cooking and eating habits which are stored in the Ethnographic Department of the Museum of the Latvian National History.

One can find the information about how the Latvians borrowed the recipes of blueberrie soups, potato pancakes and cabbage-rolls

from the Swedish national cuisine, but fake bunnies, fried liver with mashed potato and puff rye bread-from Germans in the book “Eiropas vēsture latviešu virtuvē” (2017) [15]. The European History in Latvian Cuisine. So, for example, puff rye bread and meat sticks went from Germany, in turn, herring under a fur coat and cottage cheese casserole came from Russia (image 7).

Sweden influenced the Latvian cuisine mostly of western states by bringing cinnamon buns, cabbage-rolls and potato pancakes to the Latvian tables. The aim of the book is to introduce readers what influence different Latvian neighbours left on the Latvian cuisine.

The emphasis is not on dishes that once existed and no one prepares anymore but on those people who passed that down from one generation to another one.

Latvian cookbooks prove the truth that food cooking is Art as well-cooking art, which appealed to many notable and popular people.

Cookbooks represent a set of cultural, historical and social phenomena, not only a gastronomic document.

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**სხვადასხვა ხალხისა და კულტურის გავლენა
ლატვიურ სამზარეულოზე.
მასალები ლატვიის უნივერსიტეტის აკადემიური
ბიბლიოთეკის კოლექციებიდან
რეზიუმე**

ნაშრომში, ლატვიის უნივერსიტეტის აკადემიური ბიბლიოთეკის არქივების მასალების საფუძველზე, განხილულია ლატვიურ სამზარეულოზე სხვადასხვა ხალხისა და კულტურის გავლენა. აქცენტი კეთდება არა კერძებზე, რომლებიც ოდესღაც არსებობდა და რომლებსაც ახლა არავინ ამზადებს, არამედ იმ ადამიანებზე, რომლებიც ყოველივე ამას გადასცემდნენ თაობიდან თაობას. ლატვიური კულინარიული წიგნები ამტკიცებენ, რომ კერძის მომზადება – ეს არის ხელოვნება და არამხოლოდ კულინარიული ხელოვნება, რომელიც მოსწონდა ბევრ ცნობილ და პოპულარულ ადამიანს. კულინარიული წიგნები არის კულტურული, ისტორიული და სოციალური მოვლენების კრებული და არამხოლოდ გასტრონომიული დოკუმენტი.

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**Влияние разных народов и культур
на развитие латышской кухни.**

**Материалы из коллекции Академической библиотеки
Латвийского университета
Резюме**

В статье, на материалах из архивов Академической библиотеки Латвийского университета, рассматривается влияние разных народов и культур на развитие латышской кухни. Акцент делается не на блюдах, которые когда-то существовали и которые больше никто не готовит, а на тех людях, которые передавали это из поколения в поколение. Латвийские кулинарные книги подтверждают, что приготовление еды – это искусство, которое нравилось многим известным и популярным людям. Поваренные книги представляют собой совокупность культурных, исторических и социальных явлений, а не только гастрономический документ.