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### A STUDY ON DISHES COOKED ON SPECIAL DAYS IN SANLIURFA

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#### EXTENSIVE SUMMARY

This study aims to introduce the local tastes of Şanlıurfa, the cradle of many civilizations, having a significant tourism potential with its religious, cultural and historical attractions, having a world-wide known foundation legend, putting its stamp on the history with the title “Şanlı-glorious” during the Independence War. In line with the said purpose, interviews have been made with the local people about the local dishes cooked on special days. 15 persons were interviewed in February-March and May-June 2016. People over 50 years old were interviewed in order to benefit their experience of cuisine. Semi structured interview method and the relevant form has been used for the study. The study data were collected without any time restriction in a comfortable environment at places and time intervals at the discretion of the participants as determined by the pre-interviews. During the interviews, sound recordings and note taking procedure were conducted simultaneously. Then, the sound recordings were analyzed and compared with the notes taken; and the deficiencies on the notes were eliminated. Hence, the reliability of the study was ensured. It was observed as a result of the interviews made with the local people that Şanlıurfa people have their meals on floor table. Men and women guests are welcomed on separate floor tables and the homeowner sits down the table upon the insistence of the guests. It has been observed that the main ingredients of the meals of winter season are prepared in summer season and kept in rooms called as “Zehre Damı – a kind of store room”. Especially Isot (Preserve of Urfa red peppers used as spread), types of broken wheat, isot preserve (red pepper paste), dried vegetables (gherkin, pepper, aubergine, pumpkin), Şire, pomegranate syrup and wheat are the food prepared in every house. It is determined that meat, broken wheat, isot and plain butter are consumed very much in Şanlıurfa cuisine.

When we study the dishes cooked on special days, we observe that such dishes include çığköfte, tepsi kebabı, lahmacun, üzlemeli pilav, kuzu kaburga, borane, doğrama, ciğer kavurma and other types of kebab; and the desserts include zerde, şıllık and kadayıf; and also lebeni as soup. Lahmacun is mostly preferred for the special occasions such as weddings, circumcision feasts and engagement ceremonies. It has been observed that the ingredients of such meals are bought in sacks and cases for such special days, when about 300 to 500 people are welcomed. It was determined that “Külünçe”, which is a local pie made especially on Ramadan Festivals, is a tradition unique to Şanlıurfa. Lebeni soup, which is eaten as cold dish in summer months, is determined to be a local taste offered both at homes and in restaurants with meat dishes. It has also been determined that “Pişi – a kind of pastry” tradition is still continued in Şanlıurfa on Kandil – Holy Nights as different from other cities. It may be suggested to make a detailed study of the Şanlıurfa cuisine and to make an inventory of local dishes of the city in line with the findings of this city.