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#### FOOD AND COOKERY IN TURKEY.

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In treating of the food and cookery of Turkey, or rather of the inhabitants of the Turkish Empire, it must be premised that there is a great difference—one that is even more marked than in other countries—between town and country, as also between Turkey in Europe and Turkey in Asia, including in both regions Mohammedans—Turk, Syrian, and Arabian—and Christians—Greeks, Armenians, Sclavs, Bulgarians, and others.

In the greater part of Turkey in Asia the peasant's diet consists simply of leavened bread, baked for the most part on what the Arabs call a *tajen*, which is the same word *teganon*, by which the Septuagint renders the Hebrew *nachabath*, in Lev. ii. 5. It is a sort of pan of earthenware or iron, usually the latter, slightly convex, which is put over a slow fire, and on which thin flaps of dough are laid and baked with considerable expedition. The flour is ground daily in a hand mill, as of old, and the dough is prepared in small wooden bowls (Exod. viii. 3; xii. 34; Deut. xxviii. 5, 7). Sometimes the cakes are baked against the side of a small pit duly heated, or in a pit from which the fuel has been previously removed. The latter is the thicker and the better bread.\* It is almost unnecessary to say that what is commonly

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\* Some also bake bread in the Zirpulia, an earthen pan, or the Peka, an iron pan, previously heated.