

Coffee in Turkish Culture

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Abstract— Coffee is a word of Arabic origin and was described as an enjoyable liquid drink in the Ottoman period. The adventure of coffee began in Yemen, spread all over Europe and left its mark on the world as Turkish coffee. Arabs call it solid coffee today, while liquid means coffee. Although coffee is consumed in different ways all over the world, only Turkish coffee has a ritual. Its construction, presentation and drinking are individually ritualistic. No milk or sugar was added during the first consumption period. However, it is definitely presented with Turkish delight or sugar.

In this study, a large literature review was made about coffee, Turkish coffee culture and coffee sets. The sources were examined and explanations were made about the coffee tradition of Turkish society, the preparation of coffee and the materials used. As a result, Turkish coffee tradition, which is unique to Turkish society, has a worldwide reputation by enriching with new design coffee sets.

Keywords—coffee; cup; art; culture

I. INTRODUCTION

Coffee, an important beverage of traditional Turkish cuisine, is a plant that was brought and produced from Ethiopia to Yemen in 1450 by an Ottoman commander [1]. The Turkish society, which has a culture of conversation from past to present [2], is known for its unique coffee cooking technique. Coffee was first used in Ottoman palaces. Guests at the palace are offered coffee with sweets and sherbet [3].

The beverage prepared with the name of Turkish coffee is ground in the coffee beans. The pots, which are cooking utensils, are presented in porcelain cups with water and Turkish delight, and it literally resembles a ritual [4]. Coffee pots, cups, gold and silver cup envelopes, Turkish society offers coffee to its guests on all special days. The expression of a cup of coffee for forty years means that the connection between Turkish society and coffee is also established. Although there was no coffee in the Ottoman Empire, Turks were the ones who introduced coffee to the world. In addition, the presentation of special porcelain cups gives Turkish coffee a privilege. The variety, shapes and patterns of the cups also give aesthetics pleasure to the drinkers [5]. With the technological developments, the developments in the field of porcelain after the Republic Period were

reflected in the coffee sets. New designs in coffee sets are being renewed day by day.

II. SPREAD OF COFFEE

After the conquest of Istanbul by Fatih Sultan Mehmet Han, the Turks met coffee. Together with the conquest, coffee came to the capital city of Istanbul. At that time, coffee did not adopt much in the madrasahs, but it was accepted in the lodge where the Sufi dervishes had conversations. The dervishes cooked coffee like soup to make the students awake. Thus, Turkish coffee has gained a mystical identity. The coffee consumed in the dervish lodges was accepted as the drink of Muslims. The coffee was first roasted and then withdrawn and consumed.

The coffee made from a fruit cultivated in Turkey, known as Turkish coffee is extremely important. Could it be said that "Turkish coffee is the ancestor of all coffees in the world?"

Sample of barbecue and dibek used for roasting and drawing coffee [6].



Fig. 1. The journey of Turkish coffee since 1517 - Roasting Coffee and Dibek.

III. ELEMENTS OF COFFEE TEAM

The following elements are needed for the preparation and presentation of coffee;

- Coffee pot,
- Catering Tray,
- Coffee Cup,
- Coffee Cup Saucer,
- Coffee cup cover,
- Water glass,
- Lokum.



Fig. 3. Envelope Coffee Set



Fig. 4. Example of the Coffee Set

IV. REFRESHMENT AND DRINK OF COFFEE

The presentation of the coffee is as important as diluting the coffee in the coffee pot. Coffee is served in special cups called cups. These containers are not designed or manufactured of any material or in any way. From the past to the present day, the cups are produced in the most aesthetic forms and mostly from ceramic materials.

V. COFFEE CUPS

The cups have a shape of six wide, narrow tops so that they do not cool until the last sip of coffee is drunk and the foam does not disperse. The handle, which is generally located on its side, is designed in such a way

that it does not pose any hindrance for those who use left or right hands.

When the coffee cups reached from the past to the present are examined, the mouth diameter is generally 4 - 7 cm and the height is 4 - 6 cm. Cup plates are usually 10 - 13 cm in diameter.



VI. COFFEE SETS IN THE PRE-REPUBLICAN PERIOD

During the Ottoman period, the colors of coffee sets differed according to the political situation of the state. For example, pink and blue colors were used in the 16th century; coral red, navy blue and green color symbolizing dominance were used in the 17th and early 18th century, while yellow color was preferred in the late 18th and 19th centuries.

VII. 16TH CENTURY TURKISH COFFEE CUPS



Fig. 6. 18th Century Turkish Coffee Cups



Fig. 7. 19th Century Turkish Coffee Cups



Fig. 5. 17th-18th Century Turkish Coffee Cups

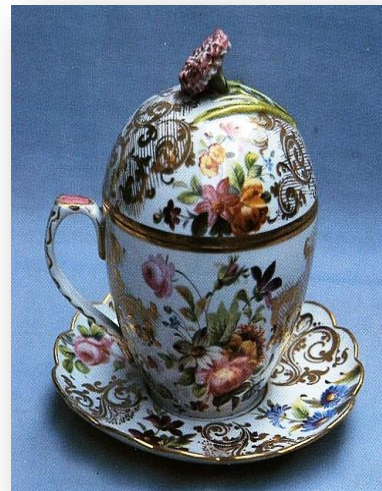


Fig. 8. Beykoz Factory-i Humayun and Eser-i Istanbul, 1856

When Abdülhamid Khan ascended the throne in 1876, porcelain was so precious that gold, emeralds and rubies were bought and given from treasures. Since a lot of porcelain was used in the palace, porcelain production started in Yıldız Çini Fabrika-i Hümayun in the garden of Yıldız Palace. Porcelain was called white jewelry at the time [2].

Although the interior of the coffee cups is generally white in order to make the coffee more comfortable to see or to be seen more fortunate, the interior of the cups are gilded because the palace loves to show off. This production was made for the cups used in Dolmabahçe Palace in the 19th century.

Abdulhamid Khan, the seal of his family and the letters AH, the signature cups used.

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