



ISSUES OF STUDYING THE HISTORIOGRAPHY OF HERBS AND SPICES

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ABSTRACT

The first information about the use of herbs and spices dates back to more than 6000 BC. Trade in herbs and spices in Europe began about 1000 years ago and their price was equal to the value of gold [1]. At the beginning of the new millennium, a number of generalizing works by prominent foreign researchers were published on the study of the history of the trade in herbs and spices among the works of foreign scientists of the 20th century. It should be noted the monographs of J. Baker, A. Hermann, E. Schaefer [2], monographs of American and English scientists A. Giuliano, Y. Lerner and J. Tucker [3], as well as Chinese - Zhang Ji Ping and Liu Zhi Juan [4], in which an attempt was made to generalize how issues of studying the trade of herbs and spices on the Silk Road, as well as its history. However, these specialists, first of all, are Sinologists they paid more attention to the history of the Great Silk Road in the context of China's international relations.

KEYWORDS

Herbs and spices, pistachios, barberry, almonds, juniper, cherry plum, apricot, apple, pear, wild rose, merchant elite, caravan trade, human factor, huge profits.

INTRODUCTION

In his work, V.B. Shklovsky notes that herbs and spices were one of the main objects of trade in the East in the

1st century BC. Khorezm, Bukhara, Samarkand and Herat were major trading centers for herbs and spices.



These cities were considered the “merchant elite”, the entire wholesale caravan trade of was held in their hands [5].

In the work of N.V. Pigulevskaya provides information that herbs and spices were brought from the East to Europe. Herbs and spices in Rome were considered one of the most important goods in trade and brought huge profits. The first flourishing of the pepper trade in Europe reached in the 1st century[6].

However, all these studies only partially touch upon the origins and problems of the original scientific study of the trade in herbs and spices on the Great Silk Road, in fact, its discovery for science, issues of periodization, the importance of its revival at the end of the 20th - beginning of the 21st centuries. In addition, these works practically did not reflect the human factor in the study of the trade in herbs and spices, despite the fact that, starting from the second half of the 19th century, people took part in the study of the appearance and distribution of herbs and spices and their trade routes on the Great Silk Road researchers and experts from different countries. These were people of different nationalities, different religions, adherents of various scientific schools, with individual character traits, among them were both champions of science and ambitious people chasing fame - all this, of course, left a certain imprint on the study of the history of the herbs and spices on the Great Silk Road.

The study of the trade in herbs and spices on the Great Silk Road as one of the main industries that influenced the economic and cultural development in the vast expanses of the Eurasian continent and its most important goods such as herbs and spices is of great importance for the study of the history and history of the study of the Great Silk Road, also there is a need for the widest possible involvement and study of foreign scientific literature in order to summarize and systematize all known sources, comprehensive

analysis and critical reflection on scientific achievements in the study of this problem.

In the article by O.I. Zhigalina highlights issues of trade, information about the trading houses of trade routes of Central Asia with Iran and Russia, which provides general information about imported goods [7].

THE MAIN FINDINGS AND RESULTS

In the works of L.V. Donchenko and V.D. Nadykta provides information about spices such as: saffron, pepper, rosemary, turmeric, nutmeg, ginger, cinnamon, etc [8]. However, the history of trade in herbs and spices in Central Asia is covered in fragments.

Hansen Valery in his work provides valuable information about trade routes and cultural ties along the Great Silk Road. For example; in Western Europe, cities served local markets, and Central Asia served as transit points on caravan routes in the international trade in herbs and spices. Goods were transported through Central Asia starting from China to the Levant. His work partially provides information about the history of trade in herbs and spices in Central Asia.

Over the past century, when studying the history of the Great Silk Road (GSR), several thousand monographs and articles were written on the problem of its formation and functioning, trade, the nature of goods transported along it in different eras, diplomatic and cultural contacts, cities on its routes, etc. .d. However, the problems of studying the history of trade in herbs and spices on the Great Silk Road, scientific discovery and the history of study by scientists in the second half of the XIX - XX centuries and related issues, in the historical and historiographical literature of the 20th - early 21st centuries, were studied mostly in fragments. Separate studies related to this topic touched on these problems mainly within the framework of Oriental



studies, or concerned specific regions (for example, East Turkestan). Despite the fact that the history of trade in herbs and spices on the Great Silk Road must be considered as a historical, socio-economic and cultural phenomenon of not only regional but also global significance, the issue of the history of trade in herbs and spices on the Great Silk Road in its entirety is not was set.

The material accumulated by historical science made it possible to take a differentiated approach to highlighting the role of individual regional centers in the implementation of trade contacts, to identify the range of herbs and spices that were in demand, and also to specify some of the problems associated with the directions of trade communications. Less studied is the issue of trade in herbs and spices on the Great Silk Road in the cultural interaction of the peoples of Eurasia. And the problem of its significance in the establishment and functioning of the structure of global interaction in the era of late antiquity and throughout the Middle Ages, a structure that embraced civilizations, nomadic peoples and tribes from Europe to China, from Hindustan to the Urals and Siberia, remains practically unlit..

In the 90s of the XX - early XXI century, a number of special studies were published in the Russian Federation, revealing important moments in the history of the Great Silk Road. In particular, in the work of B.Ya.Stavisky, questions of his periodization were raised[9].

The book of the author Renate Kissel [10] tells in detail about the trade in herbs and spices of the East and Europe, but the information about the vegetation of Central Asia is partially described, and the work of Zilke Koch [11] is a valuable source in the study of trade in herbs and spices on the Great Silk Road. In the work of Yu.V. Latov [12] information about the trade in herbs and spices is reviewed.

In the works of V. Karpukhina, information is provided on the appearance and distribution, culinary recipes and properties of herbs and spices in Central Asia, India, China, Arabia, Europe and other countries of the world. For example, it is said that herbs and spices such as grew in Central Asia; hyssop, different varieties of onion (onion - batun, onion - bulb)[13] , purslane, safflower (American saffron), wild garlic, etc [14. 115 – 149].

The history of the trade in herbs and spices is told in the works of M. Orlinkova, that the ruler of Persia, Darius III, sent a bag of sesame to Alexander the Great to show his size of the army, and in response Alexander sent him a bag of mustard, which spoke not only about the number of his soldiers, but also about his strong army[14]. Her work cites a historical legend that Prometheus brought fire to people in a fennel stalk, and also tells that the marathon battle of the Persians and Greeks took place on the fennel field. It is known that in the Middle Ages in Europe, dried fennel bundles were hung at the gates of houses so that mosquitoes and various insects would not enter the house[14. 240], and in Central Asia they hung a bunch of pepper or harmala[15] from the evil eye at the gates of houses.

In the studies of V.S. Myasnikov provides information that after the conclusion of the Kuldzha Russian-Chinese Treaty (1851) on the normalization of trade on the Central Asian border, Russian merchants gained access to Ili (Gulja) and Tarbagatai (Chuguchak), which contributed to the development of trade in herbs and spices [15] in Central Asia.

It is important to note that the works of A.S. Stolyarova provide information on the classification, characteristics, packaging and labeling, study and methods for conducting an examination of herbs and spices [16].



From archival documents studied by K.S. Ashimov, stories, legends about the appearance and distribution of walnuts in Central Asia since ancient times and distribution in Greece are given. Also, his work provides information about expeditions and scientific research of herbs and spices that were carried out on the territory of Central Asia and tells about the types of herbs and spices such as; pistachios, barberry, almonds, juniper, cherry plum, apricot, apple, pear, wild rose and various essential oil plants [17].

In the works of E. Murodaliyeva, information is provided on world trade, however, information on the trade in herbs and spices in Central Asia is given fragmentarily. It tells about the trade routes connecting Central Asia with India and China, which was carried out along the land southern highway and passed through Iran, then the routes continued through the southern regions of Azerbaijan along the northern road and along the coast of the Caspian Sea, past the Derbend passage reached Khazar. Another highway passed through the Araz valley through Armenia - to Syria and Mesopotamia. There was also a caravan route that started from China and India, passed through Central Asia to the Caspian Sea. From here, goods were transported by sea and along the Kura and Rioni rivers, delivered to the Black Sea coast and sent further to Byzantium[18].

In his writings, Yu.Latov cites information that spices were widely used for the manufacture of medicines and for the preservation of long-term storage products. Paper made from spicy plants, based on recipes from artisans from China and Central Asia, began to replace parchment and papyrus, making it cheaper to print handwritten books [19].

About spicy plants and their use in the food industry, brief information about the trade of the East with the West is given in the works of F.A. Musaev and O.A. Zakharov [20]. Trade relations of the XIV centuries - the

second half of the XVI century is covered in the work of F. Braudel. In his work there is information about the trade in herbs and spices, the Levantine trade routes of pepper and saffron, it also tells about the world economy and trade of the East with the Mediterranean countries [21].

In the studies of Helen and William Bynum, information is provided, a certain merchant John Milton in 1667 says that herbs and spices were of great importance for Europe. History is known that after the opening of sea routes to the East, there were wars for herbs and spices that broke out between Portugal, Spain, the Netherlands and Great Britain. Carnation was popular both in the East and in the West. It was used for medicinal purposes, as a seasoning for various dishes and to eliminate bad breath. In 1602, the Dutch East India Company established control over the Molluk Islands. It is also cited that Central Asia was considered one of the centers for the appearance and distribution of herbs and spices. For the first time, onions were domesticated in Central Asia. Grape onions were harvested as early as 3000 BC, and long-stemmed forms appeared later. The first cultivation of garlic in Central Asia dates back to 3000 BC. Later, garlic was brought by nomads to Mesopotamia and India [22].

CONCLUSIONS

In the writings of the ancient Greek philosopher and scientist Theophrastus, 500 types of herbs and spices various plants and their classifications are mentioned..

The first information about the types of herbs and spices in Arabic literature is given in the writings of Abu Rayhan Beruni (973-1048) "Saidan" [23]. In his work, Beruni described more than 4450 types of herbs and spices.

Abu Ali ibn Sina (980-1037) in his work describes the beneficial properties and uses of herbs and spices.



Central Asia is considered to be the birthplace of the sage spice.

The first studies of spicy plants that spread to the territory of Central Asia at the beginning of the 20th century were carried out by B.A. Fedchenko, I.V. Mushketov.

The study of the Khorezm oasis was carried out in 1925. N.I. Vavilov and V.K. Kobeleva

In Dalvarzintepe, Ayaz Kale, according to Pugachenkov, Rtveladze, ancient wine presses were found, which date back to the 1st century BC. AD

In 1916 N.I. Vavilov and V.K. Kobelev proved with complete evidence the influence of two great cultures associated with the oases of ancient Bactria and Sogdiana with Egypt.

In ancient times, alfalfa was grown in the deltas of the Amu Darya, and Alexandrian clover in the mouths of the Nile.

In the works of I.I. Tolstova, B.B. Gafurov, E.V. Rtveladze, O.P. Kobzeva were proved with full evidence of the influence of the three great cultures associated with the oases of ancient Bactria, Khorezm and Sogdiana with Greece, Egypt, Mesopotamia, India and China.

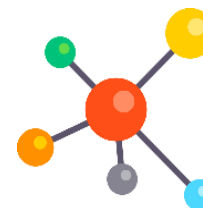
In ancient times, herbs and spices such as; sesame, flax, cumin, olive, hemp, almond, walnut, pistachio, onion, anzur, grapes, pomegranate, melons and others

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