

Traditional Armenian cuisine is a result of hundred years development, connected with geographical, climatic, historical and cultural conditions. In my work I was concentrated on development of Armenian food in wider native, cultural and social context. I payed special attention to a development of an Armenian family and house. Original Armenian family was patriarchal, patrilocal, and patrilinear. At the end of 19. century huge widen families, called gerdastans, occurred. A position of each member of the family including division of labour was strictly distinguished according to age and gender. A woman domain was all their housework, including food preparation and fire keeping. Men were farming and looking after cattle. This allocation appeared also in dining, when men and women did not eat at one table. Break up of these families came in 19. century in connection with transition from natural to finance economy. These days a nuclear family is the most typical one in Armenia. This was a development in an Armenian house, including heating chamber. While in 19 century food was prepared on an open fire or a countersunk kiln, these days a cooker is a normal equipment. This all is connected with dishes and kitchen equipment. What is interesting about Armenian food is that during the last hundred years neither used primary commodities nor a procedure of preparation have changed. A function of some meals was changed - meals which were more occasional became common, some ceremonial meals disappeared. Some primary commodities changed, for example cooked whole grains were substituted by peeled barley or more by rice, there was a massive expansion of potatoes, mutton is driven out by pork which did not use to be spread. There is a big difference between a town and a countryside. In ceremonial food particular primary commodities with a symbolical meaning are important. There is a symbol of fertility and life. ...