



HISTORY OF PUBLIC CATERING IN UZBEKISTAN AT THE END OF THE 19TH CENTURY BEGINNING OF THE 20TH CENTURY

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Abstract:

In the article, the author describes the changes in the catering system in the late 19th and early 20th centuries, the emergence and development of new types of service in the industry, and the reaction of the population to these changes.

Keywords:

teahouse, restaurant, buffet, catering, service, Soviet government, sector, population.

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Introduction

In fact, we can reveal a true picture of the period by looking through every page in the history of conceptual and methodological again, learning a variety of historical sources thoroughly, to analyze them, in turn, to critically evaluate.

Studying the history of Uzbekistan, in particular, to eliminate the problems in the daily life of the population living in the Soviet Union was an important role in the history of the public service system as a whole.

Social life cannot be imagined without the service sector. In fact, social-household infrastructures, while performing socio-economic tasks, contribute to the efficient use of people's free time. Also, this sector has an important place in the life of the population.

In addition to environmental factors, quality nutrition is also very important for the growth and development of the population. Nutrition based on age, gender, labor activity and health status has a positive effect not only for young people, but also for the working capacity and health of the elderly [1].

Main part

Therefore, the culture of cooking and eating, which is one of the components of the traditional culture of life, is a reflection of spiritual life. Because food and drinks prepared from various blessings are the main source of the human body and are of great importance in its physical and spiritual development [2].

Local historians of the Russian Empire, B. Khanikov, P. I. Nebolsin and I. Gayer, commented on the traditional dishes of the local population.

In particular, B. Khanikov published information on fruit and vegetables grown in the territory of the Bukhara

Khanate, P. I. Nebolsin on the habit of drinking tea (sweets and dishes from meat) of the Bukhara people, and M. Gayer on the production of various sweet products in Bukhara [3].

During the period of the Russian Empire, new-style buffets, hotels (with dining facilities) and restaurants began to become the traditional eating places of the population in their daily lives. Of course, the appeal of the local population to them was relatively low. For example, in 1894, Konstantin Gorgaridze from Samarkand appealed to the Governor of Turkestan to build a restaurant selling strong drinks for the local population, informed that there is an "Orisam" restaurant in the new Bukhara and acknowledged that only independent people can visit it [4]. In our opinion, this situation is caused by the fact that the local population was not used to visit, and secondly, the existing prices had also had an effect.

A collection of information on teahouses dating back to 1904 is presented in the collection volume addressed to the Police Department of the part of the archive fund where Russians live in the city of Tashkent. In particular, an appeal will be sent to the military





governor of Syrdarya region by Lieutenant General Matsievsky. In it, Matsievskiy states that he could not find enough grounds to close the tea shop belonging to Janarboeva [5]. Why was it necessary to close the teahouse, which was working?

In general, by the end of the 19th century, restaurants such as "Rivera", "Paris", "Shimal" (Samarkand), "Regina", "Buffa", "Anona" (Tashkent) were working in Central Asia, serving only the upper class [6].

In the 30s of the 20th century, red tea houses were established, lectures on various topics were organized, newspapers and magazines were read on a large scale. That is to say, the Soviet authorities skillfully tried to use teahouses, which had been traditional for them for a long time, to inculcate their ideas in the population. As a result of rapid growth of red teahouses, in 1937 their number in the republic was 3437. At the same time, there were -700 in Bukhara region. In one year, 4176 lectures and speeches were given in red teahouses in Bukhara region. As of January 1, 1939, the number of red tea houses in Uzbekistan was 4073 [7].

In the Soviet era, the general catering system included factory-kitchen, preparation, canteens, home kitchens, restaurants, teahouses, cafes, canteens and buffets. Some of them served the population in places of work and study, and a certain part of the expenses for preparing food would be borne by those organizations, institutions and educational institutions [8].

As an example of changes in the network in the mass development of public catering, the organization of highly mechanized institutions, providing them with ready-made and semi-cooked products, canned and frozen ready-made meals became important [9].

Conclusion

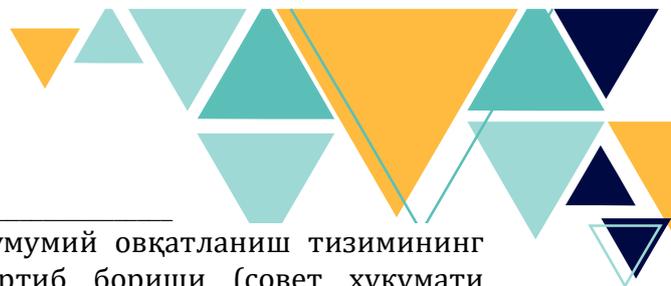
In conclusion, it should be said that in that period transformational processes took place in the public catering system, which became important in the daily life of the population, and new forms of service were created [10]. Instead, over the years, a lot of attention had been paid to the establishment of catering establishments in residential areas, and later in places of work and study, and new forms of service had been established. This issue has also been covered in research [11]. However, despite the introduction of new types of services, it was important that there was a high demand for teahouses during a long history.

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