~~*Turkey*~~ Türkiye, Land of Many Wonders

PDF Version — Alkım Erkan TANRIGÜNVERDİ

Introduction to Turkey

Turkey is a nation of abundant cultures, customs, and splendid scenery. It has a deep-rooted past and lively culture that dates back to the beginning of civilisation. From its vibrant cities to its picturesque countryside, delectable gastronomy, vivacious culture, breathtaking natural splendour, renowned landmarks, and idiosyncratic rituals, Turkey offers something for everyone to discover.

'If the Earth were a single state, Istanbul would be its capital.'

Alexander Humboldt

Natural Beauty of Turkey

Turkey is a country with a very rich natural beauty. Its coasts are washed by the seas, and its interior is dotted with lakes, rivers, and mountains. Turkey's geography is very varied, with mountains, valleys, and plains. The Mediterranean Sea and the Black Sea are two of the most important seas in Turkey. The Mediterranean Sea is home to many beaches and islands, and the Black Sea is known for its cold water and its fishing. The mountains in Turkey are also very beautiful. The Taurus Mountains are a range of mountains that stretch across the south of Turkey. The Taurus Mountains are home to many forests and wildlife. The rivers in Turkey are also very important. The Euphrates and the Tigris are two of the most important rivers in Turkey. The Euphrates and the Tigris are also very important for agriculture. The climate in Turkey is also very varied. The climate in the coastal areas is mild and humid, while the climate in the interior is more continental and dry. The climate in the mountains is cold and snowy. Turkey's natural beauty is a treasure that should be protected and preserved for future generations.

Influential Turkish People

Turkey has a rich history of producing talented and influential individuals, who have made their mark in a variety of fields, from politics and literature to art and science. From ancient times to the present day, Turkey has been home to many people who have left their mark on the world.

Dizzy Gillespie, Arif Mardin, Chaka Khan

Arif Mardin with a Grammy Award

Arif Mardin

Arif Mardin was a Turkish-American record producer and composer who significantly impacted American popular music in the 20th century. He was a prolific producer who worked with some of the biggest names in music, and he was known for his innovative approach to production and ability to create timeless records. In his career of more than 40 years, he collected over 40 gold and platinum albums, over 15 Grammy nominations and 12 Grammy Awards. In 1990, Arif Mardin was inducted into the National Academy of Recording Arts and Sciences Hall of Fame.

He produced many hit artists, including Margie Joseph, Thereza Bazar, The Rascals, Carly Simon, Petula Clark, Bette Midler, Barbra Streisand, the Bee Gees, Diana Ross, Queen, Patti LaBelle, Aretha Franklin, Lulu, Anita Baker, Judy Collins, Phil Collins, Scritti Politti, Culture Club, Roberta Flack, Average White Band, Hall & Oates, Donny Hathaway, Jeffrey Osborne, Norah Jones, Daniel Rodriguez, Chaka Khan, George Benson, Melissa Manchester, The Manhattan Transfer, Modern Jazz Quartet, Willie Nelson, John Prine, Leo Sayer, Dusty Springfield, David Bowie, Jewel and Ringo Starr.

Ahmet Ertegün

Ahmet Ertegün and Atlantic Records were instrumental in shaping the sound of American popular music in the 20th century. From the 1940s through the 1970s, Atlantic Records was already the leading and iconic record label in the United States. It pioneered the developing of genres such as blues, soul, and rock 'n' roll.

He produced the hit songs of The Rolling Stones, Led Zeppelin, Eric Clapton, Ray Charles, AC/DC, and, unfortunately, let Madonna and Elvis Presley slip through his fingers.

Ahmet Ertegün on the left

The Beloved of the Music, Atlantic Records

In the 1950s and 1960s, Atlantic Records expanded its musical repertoire to include soul and R&B, becoming one of the leading record labels in these genres. The label was home to legendary artists such as Ray Charles, Aretha Franklin, Cream, Rolling Stones, and Otis Redding. It was known for its signature sound, characterized by its distinctive rhythm section and the powerful voices of its singers.

Mert Alaş

Mert Alaş is one of the world's most famous and influential fashion photographer. He works for magazines such as Vogue *USA*, *Vogue Paris*, *Vogue Italia*, *Interview Magazine*, *The Love Magazine*, *W Magazine*, *Pop Magazine*, *Numéro* and *Arena Homme Plus*. Some significant clients are fashion labels such as Dior, Louis Vuitton, Missoni, Giorgio Armani, Roberto Cavalli, Fendi, Kenzo and Miu Miu. In addition, he created images for perfume houses such as Gucci, Yves St Laurent, Givenchy and Lancôme. He is considered the most influential fashion photographer of the 21st Century with his business partner Marcus Piggott.

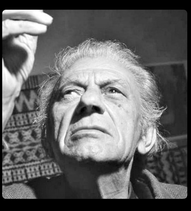
Alas, the apple of the eye

Alas, and Piggott has also worked with celebrities including Madonna, Marion Cotillard, Cara Delevingne, Adele, Adriana Lima, Lady Gaga, Julia Roberts, Rihanna, Shakira, Jennifer Lopez, Linda Evangelista, Gisele Bündchen, Björk, Gigi Hadid, Kendall Jenner, Nicki Minaj Lindsay Lohan, Scarlett Johansson, Charlotte Rampling, Bella Hadid, Inna Shayk, Elsa Hosk, Kylie Minogue, Sophie Ellis-Bextor, Victoria Beckham and most recently shot album covers for Fergie, Taylor Swift, Nicki Minaj, and much more.

Aziz Sancar

Aziz Sancar is a Turkish molecular biologist specializing in DNA repair, cell cycle checkpoints, and the circadian clock. He was awarded the 2015 Nobel Prize in Chemistry along with Tomas Lindahl and Paul L. Modrich for their mechanistic studies of DNA repair. Sancar is the second Turkish Nobel laureate after Orhan Pamuk, who is also an alumnus of Istanbul University. He is currently a professor at the University of North Carolina at Chapel Hill.

Aziz Sancar donated his original Nobel Prize golden medal and certificate to the mausoleum of Mustafa Kemal Atatürk (Anıtkabir) at a presidential ceremony on 19 May 2016, which is the 97th anniversary of Atatürk initiating the Turkish War of Independence.



Cahit Arf

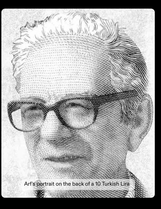
Cahit Arf is a Turkish mathematician known for the Arf invariant of a quadratic form in characteristic 2 (applied in knot theory and surgery theory) in topology, or in other words, a special rule for counting knots in things like ropes and strings. He also devised an ingenious idea called the Hasse–Arf theorem in ramification theory, which helps to understand how things are connected to each other. And finally, he reflected upon groups and rings, which essentially are sets of numbers, and made his own kind called "Arf semigroups" and "Arf rings".

The Icon

Arf's influence on science in general and mathematics, in particular, was profound. Although he had very few formal students, many of the mathematicians of Turkey, at some time in their careers, had fruitful discussions on their field of interest with him and received support and encouragement

He facilitated the now-celebrated visit of Robert Langlands to Turkey (now famous for the Langlands program, among many other things), during which Langlands worked out some arduous calculations on the epsilon factors of Artin L-functions.

Arf's portrait is depicted on the reverse of the Turkish 10 lira banknote issued in 2009.


Arf's portrait on the back of a 10 Turkish Lira

Oktay Sinanoğlu

Oktay Sinanoğlu is an internationally renowned Turkish physical chemist and molecular biophysicist.

In 1960, Sinanoğlu joined the Yale faculty. He was appointed full professor of chemistry on July 1, 1963. At age 28, he became Yale's youngest full professor in 20th-century history. It is believed that he was the third-youngest full professor in the 300-plus year history of Yale University.

A 2001-published best-seller book about his life and works, edited by Turkish writer Emine Çaykara, titled him "The Turkish Einstein", Oktay Sinanoğlu.

Sabiha Gökçen

Sabiha Gökçen was a Turkish aviator who was the world's first female fighter pilot. She was born in Bursa, Turkey, in 1913 and made history as the most accomplished female pilot of her time.

Sabiha Gökçen was born into a low-income family, and she was adopted by Mustafa Kemal Atatürk, the founder of the Turkish Republic, at the age of 9. She was raised in the household of Atatürk and was exposed to aviation from an early age, which fuelled her passion for flying.

Her significance

- Sabiha Gökçen International Airport in Istanbul is named after her. It opened on 8 January 2001, ten weeks before her death.
- She is recognized as the first female combat pilot by The Guinness Book of World Records.
- She was selected as the only female pilot for "*The 20 Greatest Aviators in History*" poster, published by the United States Air Force in 1996.
- That year, she was also honoured at the Air Command and Staff College's Gathering of Eagles at Maxwell Air Force Base. The program encourages the study of aviation history by emphasizing the contributions of aviation pioneers.

Sabiha Gökçen with Atatürk

Founder, Father; of the Turkish, of the Republic

Mustafa Kemal Atatürk was a Turkish field marshal, revolutionary statesman, author, and the founding father of the Republic of Turkey, serving as its first president from 1923 until his death in 1938. He undertook sweeping progressive reforms, modernising Turkey into a secular, industrialising nation. Due to his military and political accomplishments, Atatürk is regarded as one of the most important political leaders of the 20th century.

M. Kemal Atatürk.

One of the most significant figures of the 20th century, Atatürk rescued the surviving Turkish remnant of the defeated Ottoman Empire at the end of World War I. He galvanized his people against invading Greek forces who sought to impose the Allied will upon the war-weary Turks and repulsed aggression by British, French, and Italian troops. Through these struggles, he founded the modern Republic of Turkey, for which he is still revered by the Turks. He restored his people's pride in their Turkishness and a new sense of accomplishment as their nation was brought into the modern world. Over the next two decades, Atatürk created a current state that would grow under his successors into a viable democracy.

President Atatürk and his colleagues leaving the building of the Grand National Assembly of Turkey (today the Republic Museum)

His Significance

After the establishment of the Republic of Turkey, Mustafa Kemal was elected its first President. He immediately launched sweeping reforms to modernise the country and transform it into a secular, democratic republic. He implemented measures to improve education, increase women's rights, and encourage economic development. He also worked to promote a sense of national unity and patriotism.

Atatürk was not only a commander-in-chief who led the War of Independence successfully but also a genius statesman, given the reforms he realised. During most of his 57-year-long life, Atatürk tirelessly worked for the prosperity of the nation and sovereignty of the country, and he emerged victorious from every battle he fought

"Peace at Home, Peace in the World"

— Mustafa Kemal Atatürk

The Great Grief

Not only the founder of the Republic of Türkiye but also an everliving and brave leader, a father passed away on 10 November 1938. However, his legacy lives on in modern-day Türkiye. Atatürk is omnipresent. His portrait is in every home and place of business and on the postage and banknotes. His words are chiselled on significant buildings. Statues of him abound. Regardless of party affiliation, Turkish politicians claim to be the inheritors of Atatürk's mantle, but none has matched his breadth of vision, dedication, and selflessness.

Reforms of Ataturk

Political	*1 November 1922*	Abolition of the office of the Ottoman Sultanate
Political	29 October 1923	Proclamation of the Republic – Republic of Turkey
Political	*3 March 1924*	Abolition of the office of Caliphate held by the Ottoman Caliphate
Economic	*24 July 1923*	Abolition of the capitulations with the Treaty of Lausanne
Educational	*3 March 1924*	The centralization of education
Legal	*8 April 1924:*	Abolition of sharia courts
Economic	*1924* (Precise Date Unknown)	The Weekend Act (Workweek)
Social	*25 November 1925*	Change of headgear and dress
Social	*30 November 1925*	Closure of religious convents and dervish lodges
Economic	*1925* (Precise Date Unknown)	Establishment of model farms; (e.g.: Atatürk Orman Çiftliği)
Economic	1925 (Precise Date Unknown)	The International Time and Calendar System (Gregorian calendar, time zone)
Legal	*1 March 1926*	Introduction of the new penal law modeled after the Italian penal code
Legal	*4 October 1926*	Introduction of the new civil code modeled after the Swiss civil code
Legal	*1926* (Precise Date Unknown)	The Obligation Law
Legal	*1926* (Precise Date Unknown)	The Commercial Law
Economic	*31 May 1927*	Establishment of the Turkish State Railways
Educational	*1 January 1928:*	Establishment of Turkish Education Association
Educational	*1 November 1928*	Adoption of the new Turkish alphabet
Educational	*1931 (Precise Date Unknown)*	Establishment of Turkish Historical Society for research on history
Educational	*12 July 1932*	Establishment of Turkish Language Association for regulating the Turkish language
Economic	*1933 (Precise Date Unknown)*	The System of Measures (International System of Units)
Economic	*1 December 1933*	First Five Year Development Plan (planned economy)
Educational	*31 May 1933*	Regulation of the university education
Social	21 June 1934	Surname Law
Social	26 November 1934	Abolition of titles and by-names
Political	5 December 1934	Full political rights for women to vote and be elected.
Political	*5 February 1937*	The inclusion of the principle of laïcité (secularism) in the constitution.
Economic	*1937* (Precise Date Unknown)	Second Five Year Development Plan (planned economy)

Turkish coffee in "cezve" (coffee pot)

Turkish Cousine and Gastronomy

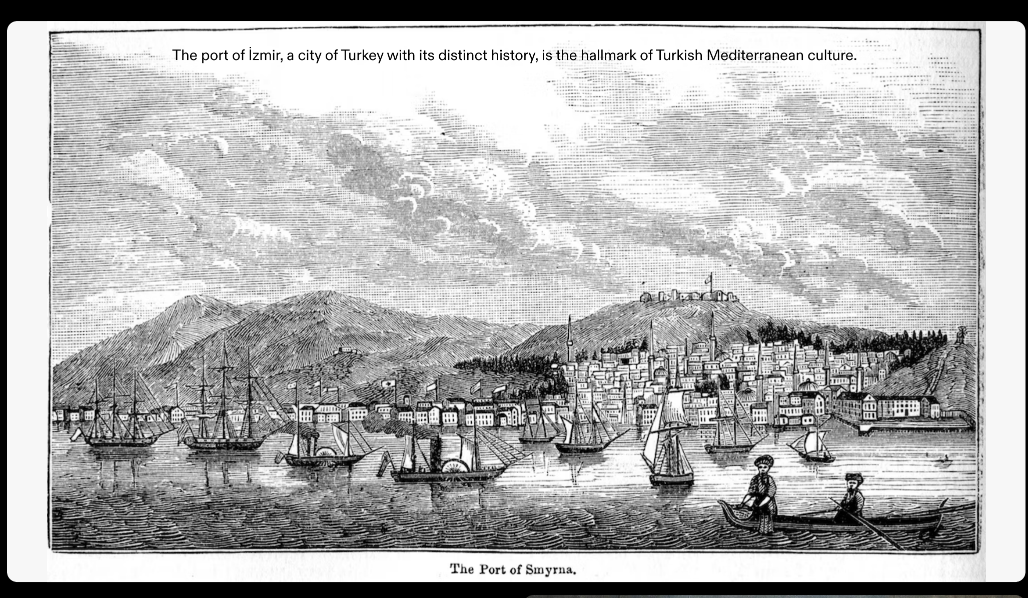
Turkish cuisine is known for its rich and flavorful dishes, influenced by various Mediterranean, Middle Eastern, and Ottoman cultures. With its diverse ingredients and techniques, Turkish cuisine has something to offer everyone, and it continues to evolve and adapt to new flavours and styles.

Mediterranean Influence on Turkish Cuisine

Turkish cuisine is heavily influenced by the Mediterranean region, with its emphasis on fresh vegetables, herbs, and spices. The use of olive oil, lemons, and other citrus fruits is also a hallmark of Mediterranean cuisine, and these ingredients play a prominent role in many Turkish dishes. The Mediterranean influence is most evident in dishes like meze, a variety of small dishes often served as appetizers, and grilled seafood and vegetables.

The coastal regions of Turkey, with their access to the Mediterranean Sea, have been a source of seafood for centuries, and seafood dishes, such as grilled fish and seafood stews, are a staple of Turkish cuisine.

The port of İzmir, a city of Turkey with its distinct history, is the hallmark of Turkish Mediterranean culture.



Ottoman Influence on Turkish Cuisine

Turkish cuisine also reflects the influence of the Ottoman Empire, which ruled over much of the region for centuries. Ottoman cuisine was characterized by its rich, flavorful dishes and its use of exotic ingredients, such as saffron and other spices. Dishes like kebabs, pilafs, and baklava are all examples of dishes that have their roots in Ottoman cuisine and are still enjoyed in Turkey today. The Turkish tribes that once took the long trek from Asia to Anatolia had carried with much success this rich culture which stemmed from the Far and which they had enriched with the materials gathered from every country along their pathway to their new homeland cradling so many civilisations. It was quite logical that the culinary culture would receive its right place in this process.

The task in their new homeland was communicated to the newcomers with the sacrosanct order of "feed the hungry, cloth the poor, rebuild the ruins and increase the population". Thus have evolved, developed and acquired renown the Ottoman culture.

Turkish women bake bread, 1790, Rosset, François-Marie (1752-1824)

"So much food these teeth have seen, Neither gold, nor silver have they been."

— An Ottoman Meddah

"Woman drinking coffee, anonymous, French school, 18th century (Suna and İnan Kıraç Foundation Collection)

Gastronomic Ouverture

The Ottoman Empire had a lasting impact on Turkish cuisine, as it brought together a variety of cultural influences and ingredients from different regions of the empire. The Ottoman court was known for its elaborate banquets and its use of exotic ingredients, such as spices, fruits, and sweets, and these traditions have continued to influence Turkish cuisine to this day. The Ottomans also introduced new cooking techniques, such as the use of clay ovens and the preparation of slow-cooked stews, and these techniques are still used in Turkish cuisine today.

Selected Gallery — Ottoman Cuisine

Discover the aromatic and exotic legacy of the Ottoman Empire waffling through the air, a symphony of flavours that once graced the palaces and now mingles in the bustling bazaars. Witness the culinary ballet rooted in centuries of tradition, manifesting a confluence of diverse regions.

Cinnamon, cloves, and pomegranate molasses are an aromatic addition to fried liver rissoles from 1695.

Crunchy flatbread envelops slow-roasted goose and almond pilaf in this 1539 dish.

This coarsely ground chickpea paste with currants, pine nuts, and cinnamon from the 15th century is the ancestor of modern hummus.

A saffron and rose water dressing lends unexpected perfume to a roasted sea bass stuffed with walnuts

A rich and authentic Turkish coffee table. Respectively; Classical dried nuts and fruits mix, süt reçeli, blue cheese with crackers, Fig jam and Majhūl (Hurma)

Savory courses at Ottoman feasts were interspersed with sweet ones, such as this rich almond halva.

Turkish Drinks and Alcohol

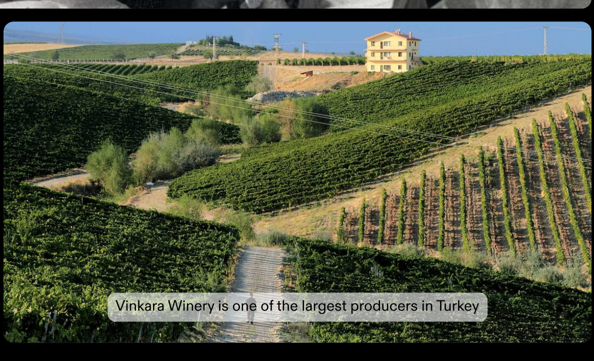
Turkey is known for its rich and diverse culinary traditions, and this extends to its drinks and alcohol as well. From refreshing non-alcoholic beverages to strong and flavorful alcoholic drinks, Turkish drinks have a long and fascinating history, and they continue to play an important role in Turkish culture today.

Turkish meyhane (tavern, coming from "mey" (wine) and "hane" (house).

"Yeni Rakı" (New Rakı) on the table from a tavern. Ud (Oud), Darbuka (Goblet Drum) and Keman (Violin) in behind creating the classical Turkish musical trio.

Wine in Turkey

Turkey's wine heritage dates back nearly 7,000 years, and its contemporary wine culture continues to evolve. While some of the world's oldest known grape varieties in production are grown here, the recent laws, led many Turkish wine producers to turn to the export market.

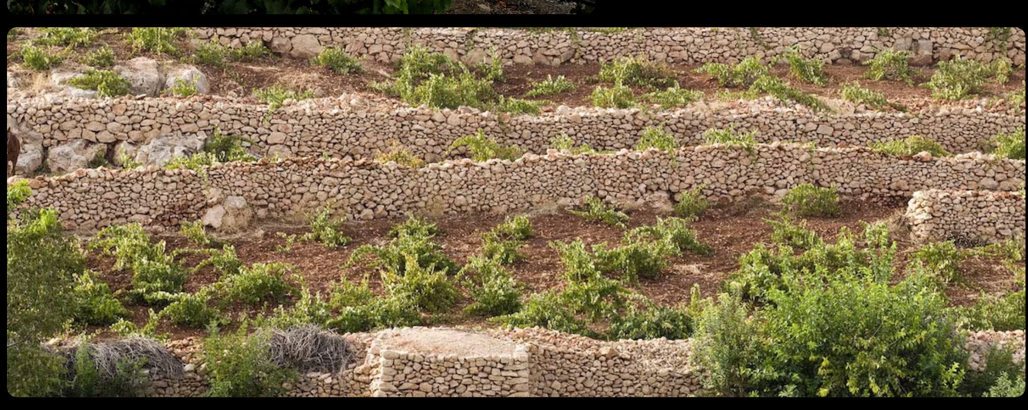


Vinkara Winery is one of the largest producers in Turkey

The Ottomans were known for their love of wine, and they encouraged the cultivation of grapes and the production of wine in the regions that they ruled. During this time, Turkish wine became known for its high quality, and it was exported to other parts of the world.

Rakı, on the other hand, is a distinctly Turkish drink, and it has its roots in Ottoman culture. Rakı is made from distilled grapes and anise, and it is considered to be one of the most important cultural symbols of Turkey.

Archaeological remains show that the first grape cultivation began in the Tigris-Euphrates Valley of modern-day Turkey in the fifth millennium B.C.E. and carried on through the Hatti, Hittite, Phrygian, Greek and Roman cultures. Winemaking continued through the Ottoman Empire, which spanned some 700 years until its dissolution in 1922. During the Ottoman period, production was often carried out by the country's non-Muslim communities, including those of Greek or Armenian descent.



Selected Gallery — Gastronomy

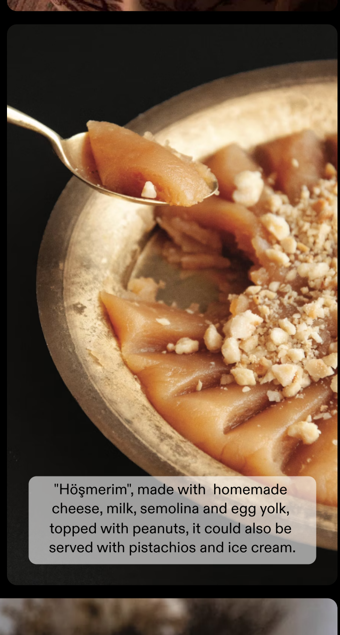
Discover the Crown Jewels of the Turkish Cuisine, from the word phenomenons like Lahmacun and Künefe, to the recondite virgins like Sıkıcık Çorbası and Höşmerim.

Tea in Üsküdar, İstabul with a view of Maiden's Tower, served with "Simit" (Bagel)

Freshly served mug of "Ayran", a drink made with by mixing yogurt with chilled or iced water

Sahlep served with cinnamon, and crushed wallnuts, made from flour of the nutritious, starchy tubers of the orchid

"İçli Köfte", originated from the eastern section of Turkey, Hatay, made with ground beef, walnuts, spices and encrusted with a wheat and semolina paste.



"Höşmerim", made with homemade cheese, milk, semolina and egg yolk, topped with peanuts, it could also be served with pistachios and ice cream.

"Sivas Katmeri" is a kind of flaky pastry and flatbread . Its distinguishing characteristic is that it is brushed with an aromatic butter and yolk and yoghurt.

"Ayvalı bademli pirinç pilavı" (Pilaf with quince and almonds) is a pilaf made with quince and almonds, sometimes with chestnuts and walnuts topped with currant

"Künefe" is a Turkish-arabic exotic dessert made with "vermicelli" (tel şehriye) and a unsalted, special cheese made with combination of cow and goat milk.

Haricot Beans with Lamb Shank's in Casserole. Haricot bean is a popular food in Turkey, usually served with traditional Pilaf and Tablacı Salatası

"Sıkıcık Çorbası" made with sundried "tarhana" made of curd,

"Lahmacun" is a Turkish flatbread made with ground meat and hand-rolled thin dough, cooked rapidly in a blazing temperature, served with parsley and ayran

The End