



The Usage of Anchovy in Sinop Kitchen

*Demet KOCATEPE^a, Hülya TURAN^b

^a Sinop University, School of Tourism and Hotel Management, Department of Food & Beverage Management, Sinop, Turkey

^b Sinop University, Faculty of Fisheries, Department of Fishing and Processing Technology, Sinop, Turkey

Article History

Received:11.02.2016

Accepted:10.10.2016

Keywords

Sinop

Kitchen

Anchovy

Abstract

Kitchen culture can be variety considerably between societies. In our country, red meat especially consumed in inland areas, while the fish and other sea foods are greatly consumed in coastal areas. Environmental factors where the people live affect the region's food culture. Sinop is a peninsula, which is the most important source of income, is fishing and locals keep the anchovy separate from other fish. In the fishing season, everybody who wants to consume can freely take anchovy in fishing vessel. Everybody – poorest or richest- is feed with anchovy in fishing season and most anchovy dishes are cooked in every house. The data used in this study were collected by using interview technique. It is determined that in Sinop there are some traditional dishes such as “frying, grilling, oven, tiklatma, pilaf with anchovies, bread with anchovies, anchovy ball, hamsi kusu, anchovy pickle and anchovy marinade”. In the study, the process of these foods, and the details of the difference in their productions were presented.

* Sorumlu Yazar.

E-posta: demetkocatepe@hotmail.com (D. KOCATEPE)