Post-Educational Journey
Ancient City of Antioch, Turkey | November 17-19, 2019

COST:

<table>
<thead>
<tr>
<th>Occupancy</th>
<th>Price (per person)</th>
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<tbody>
<tr>
<td>Double Occupancy</td>
<td>$553</td>
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<tr>
<td>Single Occupancy</td>
<td>$649</td>
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WHERE: Antioch, Turkey

Ancient city of Antioch Antakya is known affectionately to locals as the “City of Civilizations” due to the continued presence of adherents of each major Abrahamic religion as well as a large population of Arab Alevis. The city’s residents insist that there is a legacy of tolerance in Antakya that remains to this day. We certainly felt it when exploring the city, which is reasonably laid-back yet harbors a current-like energy. Antakya is not the kind of place that high schoolers abandon as soon as they graduate; it is a city of deep connections where young people have fostered a vibrant cultural life. How much is enough to understand a
city? Is it enough to have a tour, or do we need to study its culture and get to know the locals? After your Hatay visit, you came to realize that it's very important to discover the food culture and local tastes. After Hatay has one of the richest food culture in Turkey... Hatay has one of the richest food culture in Turkey...

It is possible to see the lifestyle in the food recipes of Antakya cuisine. When we look at this cuisine, we can see the daughter in law-mother in law relationship and a patriarchal family structure. Moreover, since the love relationship between women and men are never overt due to conservative family structure, women express their love with their food and presentation. Young girls are under strict food training until they get married. This is the preparation period for kitchen and cooking at young ages, as can be seen in the food called anali kiz (mother-daughter). In Antakya cuisine, there are 2000 years, 1500 years, 1000 years, 800 years, 500 years, 200 years, 100 years old food and this cuisine can bring the recipes of these food up to today without making any change since their originality is suitable for the gusto and for the ingredients it uses (e.g. Stuffed Kidney 3rd century, Isbangi 11th century, Stuffed Apple 13th century, Chard with Yogurt 15th century, Long Squash Stew 16th century etc.).

Whether it is the world-defining biblical events that have taken place here, or 2,000 years of the rhythms of invasion, conversion and assimilation, there remains in Antioch a happy atmosphere that is relaxed, liberal and at peace with itself. You meet a people who are ethnically mixed, and happy to mix with you. We eat, drink and shop with relish and then leave, praying to return.

**WHEN:** November 17-19, 2019

**ITINERARY:**

- **Sunday, November 17**
  - Arrival Transfer to Antioch

- **Monday, November 18**
  - Full-day tour of Antioch
  - Vakıflı Köyü, Samandağ

- **Tuesday, November 19**
  - Antakya (Hatay) -Şenköy - Harbiye - Istanbul
  - Departure Transfer to Airport

**EXCLUSIONS:**

- Tips & Gratuities
- Personal expenses e.g. tel., laundry, etc.
• Meals not stated in the program.
• Any items, services or beverages not specifically mentioned in the program

**ESSENTIAL INFORMATION:**
• This FAM tour will operate with a minimum of 18 participants.
• Your registration is non-refundable unless the FAM is cancelled by ASTA or the Supplier.
• We encourage you to not book your flights until your FAM is confirmed by ASTA.
• Travel insurance is not required but is highly recommended.
• Have questions? Contact meetings@asta.org

**FULL ITINERARY:**

**DAY 1: SUNDAY, NOVEMBER 17, 2019**

Transfer to the Istanbul Airport for flight from Istanbul to Hatay. Arrive in Hatay (Antioch) Airport and transfer. Check in to the hotel for Overnight in Hatay After our luggage and ticket operations, we move to Hatay with Pegasus Airline’s flight number PC2130 at 09.00.

Meet with your Local Guide and transfer to a local Restaurant for Breakfast. Hatay region satisfies people with its breakfast menus as well as its traditional cuisine. The region is appealing for the vision and taste of the people with its hot breads freshly baked in tandir oven, varieties of cheese, mouldy skim-milk cheese (surk), zahter freshly picked from the high mountains, organic tomatoes and peppers of Samandag, the delicious jam varieties, olives and olive oils produced out of these olives, harnup syrup of Belen. You will be hosted by the local authorities.

We begin our tour with the new Hatay Archeology Museum, one of the world's largest Mosaic Museums. Throughout our museum tour, you will feel the revival of every mosaics in the museum with the explanation of your local guide. Curator of the Museum shall be given some special information about the Mosaics.

Continue to St. Pierre, to whom the church was dedicated, and is the founder of the Antakya Church and the archpriest of the first Christian Community here and also the first Pope in the world. St. Pierre church and its surroundings played a significant role in the period of the early Christianity and expansion of the belief. The church is admitted as the first cathedral of the world and was announced as a place of pilgrimage by the Pope in 1963. Because of the building witnessed the first Christians and their meetings, it bears a unique importance.
After seeing holy baptismal well, statue of St. Pierre and lectern in the church, we will do a panoramic tour of Antakya on Herod Street which is the first street illuminated by torches in the World.

Lunch shall be served at a local restaurant.

You will find the traditional tepsi kebab and the red pepper meze, that are hard to find elsewhere in the world. The owner has made it a point to specialize in Antakyan regional cuisine, which is very hard to cook right and time consuming.

Visit the Habib-I Neccar Mosque is the oldest mosque in Turkey, it was built in 636 AD. The present minaret was added in the 17th century. Habib-I Neccar means "my beloved carpenter". The carpenter to whom the mosque is dedicated was killed by pagans whilst trying to protect two disciples sent to Antioch by Jesus. Under the structure reflecting the Ottoman architecture, there are three cemeteries that the public visit.

We are moving towards Sveyka Square where the voices of Azan, Church Bell, Hazan are heard. We will visit Sarimiye Mosque, Catholic Church adjacent to the mosque Wall and the synagogue right across the mosque.

We are moving to Affan Coffee to taste the Lebanese dessert of Haytali and the double roasted Antakya Coffee. Then we will walk in the Old City of Antakya, we will visit the houses with an average of 180 years of courtyard in Antakya and we will see the old rich neighborhood and explore the streets.

At the end of the street, we go to Uzun Bazaar where the famous products of Antakya are sold and we will see the local products such as pomegranate, cheese, laurel soap and then we visit the silkman of Hatay. We will have a pleasant shopping opportunity to get to know the cultural products of Antakya. We are taking a break at Yusuf Usta under a historic tree for tasting handmade Künefe (sweet pastry with cheese), it is an essential dessert in Hatay. It is made by cooking shredded dough with the indigenous salt-free cheese slowly in copper cylinders on coal fire, and is served with lots of grape juice.

We will drive to The Museum Antioch Hotel and check in. You will be greeted, and you will have a reception cocktail by the Hotel Management.

Dinner shall be served at the The Museum Antakya Hotel – Roof Restaurant and you will taste the Regional Dishes.

Overnight at the Hotel.

Meals: Breakfast, Lunch & Dinner
Hotel: The Museum Antakya Hotel
Breakfast at the Hotel. Drive to coastal town of Samandag and our first stop is Hidirbey Village. We will visit the Sycamore tree, known as the Moses' Scepter which spread over approximately 1.5 acres of land in the shadow. We will drink Ab-i Hayat Su (water), which was drunk by Moses and drink our tea or coffee under this tree.

After Hidirbey Village, we will visit the Vakifli Village which is the only Armenian village in the form of a village settlement. Our guests can taste, especially from walnut jam and some of the local products which are made by village women.

After Vakıflı Village in Keldağ, we will make a stop at Dor Temple for photo shooting where you can see Turkey's second longest beach, Samandağ beaches. Then, we will visit Hizir Shrine which is entreated in the Holy Quran where Moses and Prophet Muhammed have met. Today's lunch will be accompanied by a delightful conversation at Dervişhan Restaurant with a menu of fresh fish from the Mediterranean Sea and a variety of seafood products.

After lunch, we'll come to Çevlik Site. We will visit the 1380 m long Vespasianus-Titus Tunnel known as the 8th wonder of the world which is created by human labor. During the walk we will see the largest of the grave chambers engraved on the rock, the Beşikli Cave. Finally, we will visit the St. Simon Stilit Monastery. St. Simon Stilit is the founder of the Stilit sect who devoted his life to God. After the visit of the monastery which is built on a hill at a height of 479 meters above sea level, we will return to our hotel and have a rest for our dinner. Dinner is at Konak Restaurant (Mansion Restaurant), which is famous for its rich appetizers and kebabs. Konak was one of the biggest mansions of Antakya, which was rebuilt after a major earthquake in 1872. The restoration works initiated in 2013 were completed after two years of rigorous work, preserving the historic texture and fine woodwork of the house. The old Antakya houses that look like a secret when viewed from the outside gate. When you enter the door, a historical journey waits for you. Overnight at the Hotel.

Meals: Breakfast, Lunch & Dinner
Hotel: The Museum Antakya Hotel
DAY 3: TUESDAY, NOVEMBER 19, 2019

Breakfast at the Hotel and check out. Departure from the Hotel and we will visit Antioch Patriarchate of Turkey / Orthodox Church which is one of the largest center of patriarchate. After visiting this magnificent Patriarchate, which is used actively by the Orthodox community of Antioch, we visit a village of Antioch that has remained hidden and still remains original. The name of this village was Şih (Şeyh) Village but then changed as Şenköy. We will see old streets and houses in Şenköy and visit Sheikh Ahmet Kuseyri Mosque.

In the village we will taste local bread and drink yoghurt from the glass and continue to the place which came into green because of the tears that Apollo shed for Daphne, called Harbiye which is known with its ancient name Daphne. When we take a walk in Harbiye waterfalls, we will experience the peace given by the sound of water and the clean air that we breathe.

After a coffee break here, we will have lunch at Pöç butcher shop, which is famous around the whole country and recommended by Gourmet Vedat Milor.

After lunch, one last time we eat our desert “KUNEFE” and say goodbye to the city of history and taste. Hatay is famous for this dessert- a sweetmeat made of white cheese sandwiched within shredded wheatlike filaments that's then butter-griddled and flipped. It is served in a pool of thin sugar syrup and (if you like) sprinkled with ground green pistachios

Transfer to Hatay Airport. After our baggage and ticketing operations, we depart to Istanbul with the flight of Turkish Airlines TK 2263 at 7pm.

Meals: Breakfast & Lunch
Hotel: N/A
HOTEL:

The Museum Antakya Hotel | November 17th- 19th

This Educational Journey is hosted by

TURKEY GUIDE

Electricity

230 V, 50 Hz. Plugs are two-pin in the round European style and some include a third, female contact to accept the grounding pin in the socket.

Entry & Exit Requirements

American, Canadian and British passport holders require a visa to visit Turkey. Visas can be obtained upon arrival in Turkey. A tourist visa allows for multiple entry and is valid for 3 months from the date of entry. Please also ensure that your passport is valid for 6 months from the date of entry. For Americans, visas cost 20 USD or 15 EUR for multiple entry (at point of entry). For Canadians, visas cost 60 USD or 45 EUR for multiple entry (at point of entry). For British citizens, visas cost 10 GBP for single or multiple entry (at point of entry).

Food

Rice, wheat, and vegetables are the foundation for Turkish cuisine. Dolma, rice and meat-stuffed vegetables, is frequently prepared throughout the country, most often with peppers, grape leaves, or tomatoes. The eggplant is the country's most beloved vegetable, with zucchini a popular second and then beans, artichokes, and cabbage, particularly when prepared in olive oil. Pilav (pilaf), Turkish rice, is a common filling for dolma, as well as a popular side dish. Various grains are used to make pide (flat bread), simit (sesame rings), and börek, a flaky, layered pastry filled with meat or cheese that is often eaten for breakfast. Seasonings and sauces are frequently used, and the most popular seasonings include dill, mint, parsley, cinnamon, garlic, cumin, and the lemon-
flavored red berries of the sumac tree. Yogurt is often used to complement both meat and vegetables dishes. Turkish meat usually means lamb, the main ingredient to the country's most popular national dish, kebap (skewered grilled meat), close cousin to the North American shish-kebab. Patties of seasoned minced meat called köfte are also popular. Most cattle are raised for their milk rather than for beef, and pork is prohibited in the Islamic religion. Poultry and seafood, however, are second in popularity for meat-based meals. Turkish sweets are most frequently eaten with coffee or as a snack, rather than an after-dinner dessert. The most common dessert is a bowl of seasonal fresh fruit, such as strawberries or apricots. Baklava, widely known throughout the Western world, Halva (a sesame paste), dondurma (ice cream), and mühallebi (milk-based desserts, such as pudding) are all popular. Tea and strong Turkish coffee are popular punctuations on a day, as is raki, the clear liquorice-flavored national beverage.

**Getting Around**

Turkey has been pouring investment into road infrastructure, including the establishment of the multilane toll roads around Istanbul, Ankara, and Izmir and the widening of major provincial thoroughfares. As a result, driving through Turkey is a great way to travel independently with the utmost of freedom. If it wasn't for the road signs (which on the toll collection booths are now also in English), you'd almost think you were driving in Europe. In the cities, however, be aware of parking shortages and confusing one-way traffic systems. Many of the major international car rental companies are represented at most airports. Turkish Airlines provides regular domestic service within Turkey, with major hubs in Istanbul, Ankara, and Izmir.

**Medical Concerns**

We recommend that you visit a travel health clinic 4-8 weeks prior to your departure to determine what shots and inoculations you may need for your trip. Requirements change and depend on your specific itinerary. You will receive the best advice from a physician who specializes in travel health. As a reference, please consult the websites and general guidelines below: Recommended: Hepatitis A, Hepatitis B, Typhoid, Required: Nothing CDC (www.cdc.gov/travel) World Health Organization (www.who.int/ith/en/) If you do come down with a stomach bug or worse while in Turkey, speak directly with your guide or the concierge at your hotel. Both can direct you to a pharmacy or to medical attention appropriate for your condition.

**Money & Banking**

The local currency is the Turkish Lira (TL). ATM machines are available in banks in all large cities and towns to take out local cash. You can either choose to change money at home or to travel with your credit card and withdraw local currency as you go along; we
suggest the latter option. Changing USD or EUR is possible in currency exchange businesses and in some (but not all) hotels, but better rates will be found at banks or via the ATM. We recommend always keeping a couple of hundred USD or EUR in cash with you for emergencies, but you'll need small local currency for taxis, meals and petty purchases.

**Packing**

Turkey is a reasonably casual place, so the emphasis is on warm-weather comfort. You don't need formal wear at any point on the trip, but you may want some 'smart chic' outfits for Istanbul nights out. Sunscreen, swimwear, sunglasses, sandals and good walking shoes are a must. Shorts, jeans, light pants or skirts, and shirts and light sweater are about all you’ll need. Nights can get cool, so best to bring a fleece or light jacket. And a rain jacket is also a good idea.

**Phone & Internet**

The country code for Turkey is 90. From North America, dial 011 90 followed by the number. To call North America from Turkey, dial 001 followed by the number. Direct international calls made from hotels tend to be fiendishly expensive—be warned. Likewise, local calls made from hotels can be unreasonably expensive (especially when calling mobile phones). Always ask what the rates are before calling. You may purchase phone cards locally and use either public telephones or your hotel phone for a nominal hotel charge. Alternatively, you can purchase a local SIM card for your personal cell phone in most convenience stores or kiosks. Your cell phone must be unlocked at home for this to work. Most hotels have high speed wireless Internet connection. There is usually a charge for this.

**Safety**

Turkey is a safe country. The country is politically and economically stable, with no recent civil disturbances. While incidents of violent crime are rare, travellers should exercise requisite common sense to avoid petty crime. For up to date information about Turkey, refer to your government's travel advisory information: US: [http://travel.state.gov/travel/cis_pa_tw/cis/cis_1046.html](http://travel.state.gov/travel/cis_pa_tw/cis/cis_1046.html)

**Shopping**

Istanbul’s Kapali Carsi Bazaar has jewelry, carpets and antiques for sale. There are also a large number of shops selling carpets and Turkish handicrafts in the Sultanahmet district. The Egyptian Bazaar near Galata Bridge is a good place to buy food products.
Turkish handicrafts include a rich variety of textiles and embroideries, articles of copper, onyx and tile, mother-of-pearl, inlaid articles, leather and suede products, jewelry and, above all, carpets and kilims. Nargiles (water pipes) and musical instruments also make good, reasonably priced souvenirs, as do spices like saffron and sumac. Outside Istanbul, most other cities and larger resorts have a market area where visitors can buy souvenirs and handicrafts. Often this is a covered bazaar area where the goods on sale are manufactured in workshops adjacent to the shops that sell the produce. If buying an old carpet or kilim, it is important that the seller issues an invoice (fatura) that states the carpet’s estimated age and purchase price in order to satisfy customs that it is not an antique.

**Tipping**

Tipping in Turkey, as with most of Europe, is a generally modest practice. Although it’s preferable to tip in Turkish Liras, any currency is acceptable. As always, tip only where you believe it’s warranted. It’s always difficult to know exactly how much to give. A basic guideline is suggested below: Local Guides: 20/40 USD for a half/full day tour. Private Drivers: 10/20 USD for a half/full day tour, 5/10 USD for a transfer. Housekeeping: 1-2 USD per day. Porters: 1 USD per bag. Taxis: simply round the fare upwards to the most convenient amount. Restaurants: Smaller restaurants expect less, while the luxury restaurants are used to North American style tipping practices.

Turkish Bath: At the end of your services attendants may gather to say “goodbye” and collect their tips. General practice is to spread out 10-15% of the service between employees.

**Weather**

Turkey has Mediterranean temperate climate with hot, dry summers and mild, wet winters. As you go away from the coast towards the interiors, the climatic conditions are harsher. Mountains close to the coast prevent Mediterranean influences from extending inland, giving the interior of Turkey a continental climate with distinct seasons. The central Anatolian Plateau is much more subject to extremes than coastal areas. Winters on the plateau are especially severe. For specific short-term weather forecasts, consult [http://www.accuweather.com/world-index.asp?partner=netweather](http://www.accuweather.com/world-index.asp?partner=netweather)

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**Myth of Apollo and Daphne**
One day Cupid, the little god of love, sat on the bank of a river, playing with his arrows. The arrows were very tiny. Some had points of gold, and others had points of lead. None of them looked as if they could do much harm. That day Apollo, the great sun-god, walked along the bank of the same river, when returning from his fight with the serpent of darkness, called the Python. He had just used a great number of his wonderful golden arrows in killing this gigantic serpent.

Feeling very proud of his victory over the Python, he said, when he saw Cupid at his play, "Ho! What are such little arrows as these good for?" Cupid's feelings were very much hurt at this. He said nothing, but he took his little arrows and flew to the top of Mount Parnassus. There he sat down on the grass and took a leaden-pointed arrow from his quiver. Looking all about him for some mark for his arrow, he saw Daphne walking through a grove. Daphne was the daughter of Peneus, the river-god. She was so beautiful that the sleeping flowers lifted their heads and burst into full bloom at her coming. Cupid shot the leaden-pointed arrow straight at Daphne's heart.

Although it did her no other harm, this little blunt arrow made Daphne feel afraid, and without knowing what she was running away from, she began to run. Then Cupid, who was very naughty, took a golden-pointed arrow from his quiver, and with this wounded Apollo. The golden-pointed arrow had the power to make Apollo love the first thing he saw. This chanced to be Daphne, the river-nymph, who came running by just then, with
her golden hair floating out behind her. Apollo called to Daphne that there was nothing to fear; then, as she would not stop running, he ran after her.

The faster Apollo followed the faster Daphne ran, and she grew more and more afraid all the time, for the little leaden-pointed arrow was sticking in her heart. She ran till she came to the bank of her father's river, and by this time she was so tired that she could run no farther. She called on her father for help. The river-god heard, and before Apollo could overtake her, changed her into a tree, a beautiful tree with glossy evergreen leaves and blossoms as pink as Daphne's own cheeks. When Apollo came up with Daphne, there she stood, on the bank of the river, not a nymph any longer, but a beautiful tree.

Apollo was broken-hearted, at first, to see how he had lost Daphne. It was all the fault of the little golden-pointed arrow. Since this tree was all that was left of Daphne, Apollo loved the tree, and said that it should be planted by the side of his temple. He made himself a crown from its evergreen leaves, which he always wore for Daphne's sake. This tree still grows in Greece, and is called the Laurel of Apollo.

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**CHARACTERISTIC FEATURES OF HATAY CUISINE**

Below details of cuisine you may experience during this educational journey.

![Image of Antakya Dishes](image)

When we look at the characteristic features of Antakya cuisine, we can see that it is influenced by the neighbor cuisines alongside with its specific features and that it also influences these cuisines. It use all materials that are used in a typical Mediterranean cuisine. For example, legumes and cereals are used often. Olive oil and butter are the main oils used in food. Tail fat, suet and a mix of them are also used in food. For
example, it uses suet and butter to achieve crispiness in cookies and tries to save on butter through mixing olive oil and butter (Kaytaz boregi, a pastry filled with meat). I believe that the use of tail fat in Antakya cuisine is probably originated from Central Asian cuisine. Because we can see that the food in these cuisines lives in our cuisine with very similar recipes (Hamis, Mixed Liver, Korma). As it has become home to many cultures, Antakya cuisine has taken the recipes it likes, tailored them to its own taste and flavor and could fit them in itself. Therefore, it has never been closed to different cuisine cultures, on the contrary it has managed be a traditional and innovative cuisine. Antakya cuisine is a remarkable cuisine together with its desserts, sour food, meat, pastry, stuffed grape leaves, stuffed vegetables, jams, breads, cheese, soups, hot meals and cold meals. One of the most important factors of being a cuisine is the requirement of being an original cuisine with many recipes. The fact that 200 out of over 400 recipes of Antakya cuisine are original recipes and there are around 40 forgotten recipes shows us that it is a remarkable cuisine. When it is considered that the Ottoman cuisine contains 315 recipes, the significance of Antakya cuisine can be seen.

There is a separation of poor cuisine and rich cuisine in Antakya cuisine, and the same recipes can be made in different ways in these coexisting cuisines. In Antakya cuisine, the traditions bring together the eating and presentation characteristics of the food. It is about which food is eaten or presented with which food. There are around 43 types of food that forms such pairs (You can find more information on the section ‘Pairs in Antakya cuisine’). It is possible to see the lifestyle in the food recipes of Antakya cuisine.

When we look at this cuisine, we can see the daughter in law-mother in law relationship and a patriarchal family structure. Moreover, since the love relationship between women and men are never overt due to conservative family structure, women express their love with their food and presentation. Young girls are under strict food training until they get married. This is the preparation period for kitchen and cooking at young ages, as can be seen in the food called anali kiz (mother-daughter). In Antakya cuisine, there are 2000 years, 1500 years, 1000 years, 800 years, 500 years, 200 years, 100 years old food and this cuisine can bring the recipes of these food up to today without making any change since their originality is suitable for the gusto and for the ingredients it uses (e.g. Stuffed Kidney 3rd century, Isbangi 11th century, Stuffed Apple 13th century, Chard with Yogurt 15th century, Long Squash Stew 16th century etc.).

Antakya cuisine also serves for those who want to satisfy their need for food through Fast Food, in other words while on the move. It has a considerable number of food types also in this area (Pepper bread, vegetable fritters, bezirgan kebab, mashed pepper, Turkish bagels, ayran). Other than the food cooked with fresh herbs, Antakya cuisine also knows how to dry the herbs and vegetables, and makes use of them as beverages, food and flavors (This topic will be explained more comprehensively in the section “Dried food in Antakya cuisine”).

The skill of Antakya cuisine in creating taste is praiseworthy. It can create different tastes through using the same ingredient in recipes that are not related with each other. Sumac can be given as an example to that. It can catch different tastes through using sumac in kashkek, onion and roasted pepper. This cuisine has also found ingredients
that it can use in all seasons. Bitter orange juice, Verjuice, Purslane, Terebinth shoot etc. Antakya cuisine is one of the cuisines that are worth of being examined in terms of cooking. It has used any kind of heat energy and ingredients that emit this heat. It has provided cooking processes through making use of masonry oven, tandoor and iron plate with the Coal, Wood, Brushwood, Electricity, Ember, Cinder Fire, Boiling, Frying and Steam methods. In Antakya cuisine, ingredient use is in a harmony. They are used as complementary elements in creating taste. E.g. Tahini-Humus, Tahini-Parsley, Strained Yogurt, Walnut-Pepper etc. There is almost no change in the original recipes of the desserts. Pumpkin in syrup and walnuts, Kunafa, Stone kadayif, Blancmange, Cheese halva etc. It is a cuisine with numerous forgotten food, food poems, mythological food stories, food description mosaics and pots it uses; it makes it possible that the same food is seen in various ways and it reflects different cultures that live next to each other.

It is observed that when kibbeh is made in a Christian culture, it is different than the one made in a Muslim community in terms of shape, size and ingredients. It is also observed that the same food can be presented with different ingredients, as in kashkek (see the writing about kashkek), in the Alevi and Sunni communities in Muslim community.