

**Overview of Armenian Food Culture Development  
in connection with the history of agriculture.**

<b>BEGGINING</b>	<b>PERIOD</b>	<b>DEVELOPMENT OF WORLD FOOD CULTURE DEVELOPMENT</b>	<b>FOOD CULTURE DEVELOPMENT IN GEOGRAPHIC AREA OF ARMENIA</b>
<b>POLEOLITIC</b> (Old stone age)			
<b>Oldest known tools fashioned in Africa, First true human Homo erectus</b>	<b>2 000 000 BC</b>	<b>Wild harvest and fishing</b>	<b>Unknown</b>
Hunting	1 000 000 BC	Raw meet, eggs & mushrooms used as food	<b>Unknown</b>
<b>Homo erecticus Humans learn to use and control Fire</b>	800 000 BC	Rise and millet used as a food,	<b>Unknown</b>
<b>Homo Sapience</b>	<b>500 000 BC</b>	Family and primitive groups	<b>Unknown</b>
First artistic images of hunting and harvesting found in cave in France and Spaine	30,000BC	First stage of harvesting	Beginning of harvesting - V.Bdoyan, History of Agriculture of Armenia, page 4
<b>MESOLITIC</b> (Stone Age)			
First Paleolithic images of plant and Invention of needle	20, 000 BC	Second stage of harvesting development	Preliminary agriculture started from mountain areas and it is possible that territory of historical Armenia was one of the place for some domesticated plant origin and their used as a steeples food – L.B.Harutunyan, Armenian Cuisine, page 24
	17,000BC	emmer grain used for food	
	16,000BC	einkorn grain used for food	
<b>NEOLOITIC</b> (New Stone Age)			

<b>Agriculture begins</b>	<b>10,000BC</b>	<b>Cultivation of wheat, simple bread making, beer &amp; soup preparation and used of almonds</b>	<b>Armenia was one of the Centers of Origin of Crop Plants and according to the Vavilov that called Near-Eastern Center</b> (as a part of of Asia Minor, all of Transcaucasia, Iran, and the highlands of Turkmenistan). Eighty-three species including nine species of wheat were located in this region. – History of horticulture, Jack R. Harlan. 1992 Crops & Man ASA, CSA, Madison, WI; Armenian highland in Asia Minor was a motherland of indoeuropean civilization – A.Dikshti, Vvedenie v Arkheologiyu, page 28-52
		<b>First Pottery invented in Japan</b>	<b>First Pottery invented in Mesopotamia dated 6500 BC, and more correct in the territory beetwin Karkemish and Big Chab rivers that in Armenian highland. – A.Teryan, Armenia as a centre of civilization, page 98</b>
		bow and arrow invented in Europe	New hunting system and animal pre-domestication radically connected with bow and arrow. - J.N. Leonard, 1973 First Farmers, Time Life
<b>Animal domestication</b>		<b>Goth Domestication in oldest known city Jecicho in modern Iran</b>	<b>Civilization starts from Jecicho and have an influence to then neighboring people livelihood.- History of horticulture, J.N. Leonard, 1973 First Farmers, Time Life</b>
	<b>9,000BC</b>	Sheep domestication in Near East and tkatskij stanok byl sozdan	Ethnic formation of people that leaves in the territory of Armenia Highland, means from upper Tavros until Mesopotamia (Kur-Araks river valley, Capadovkia, central part of Asia

			Minor, northern Mesopotamia). G.Karapetyan, Ocherki Armyanskoj Istorii, Page 23,36
Pattern village grows in Catal Huyuk that in territory of current Turkey	<b>8,000BC</b>	wheat, pomegranate, apple, lentils used for food and pork domestication	Started from 8000 -7000 people that leave in Armenian Highland started settled lifestyle, near Aghdznik, with development of domestication of animals and agriculture.
Domestication of Horse by pre-armenian – 7000-6000 bc – A.Teryan, page 78 Near to Akner (Lori region) found the amulet ornamented Sun God dated 7000 bc as another relicts found ner to the Lori berd and dated 2000 bc– A.Teryan, page 79;	<b>7,000 BC</b>	beans and walnuts used for food and cattle domestication	G.Karapetyan, Ocherki Armyanskoj Istorii, Page 36-37 Near to Kharber founded metallic nettles and cupper tools that dated 8000 BC – A.Teryan, page 98
<b>END OF STONE AGE</b>			
<b>Copper Age</b> Oldest Stone Massive build in Brittany and first city state develop in Sumer - 6000 bc; Cylinder seal begin used as a mark and first writing pictographic compass in Near East -5500 bc;	<b>6,500 BC</b>	wine and spelt preparation used in food	According to the Vavilov the following crops were domesticated in the near east centre of crop origin that includes also Armenia - <i>History of horticulture, Jack R. Harlan. 1992 Crops &amp; Man ASA, CSA, Madison, WI</i>  <b>Grains and Legumes</b> 1. Einkorn wheat, <i>Triticum monococcum</i> (14 chromosomes) 2. Durum wheat, <i>Triticum durum</i> (28 chromosomes) 3. Poulard wheat, <i>Triticum turgidum</i> (28 chromosomes) 4. Common wheat, <i>Triticum vulgare</i> (42 chromosomes) 5. Oriental wheat, <i>Triticum orientale</i> 6. Persian wheat, <i>Triticum persicum</i> (28
	<b>6,000 BC</b>	maize, tortillas, dates and broccoli used as food	
	<b>5,500 BC</b>	chickpeas, lettuce and honey used as a food	
<b>Bronze Age Mesopotamian Civilization</b>	5000BC <b>Noah's/Deluge</b>	olives & olive oil , cucumbers & squash, chili peppers, avocados & taro, potatoes, milk & yogurt, grapes, watermelons & sorghum	
	4800 BC	First accurate calendar invented in Egypt and pyramid build	
	4500BC	Fertile Crescent (history of horticulture, lecture 23-24)	

		Earliest written cod of law in Herdsman rid horses in Armenian highland	chromosomes)
	4000BC	Yeast breads and pita, oranges & citrons, Cart as a first transportation by using the horse as a carrier power invented in Armenian highland	7. <i>Triticum timopheevi</i> (28 chromosomes) 8. <i>Triticum macha</i> (42 chromosomes) 9. <i>Triticum vavilovianum</i> , branched (42 chromosomes) 10. Two-row barley, <i>Hordeum distichum</i> , <i>H. nutans</i>
<b>Sumer established in 3500 BC and exist till 2000 BC (HH, lecture 9)</b>	3500 BC	First writhing scripts tablets by Sumerian, first canal building and systematic agriculture established	11. Rye, <i>Secale cereale</i> 12. Mediterranean oats, <i>Avena byzantina</i> 13. Common oats, <i>Avena sativa</i>
	3600 BC	Popcorn	14. Lentil, <i>Lens esculenta</i>
	3500 BC	Imperial government established by pre-Armenian – Hittites	15. Lupine, <i>Lupinus pilosus</i> , <i>L. albus</i>
	3400 BC	Hebrews introduce monotheism	<b>Forage Plants</b> 1. Alfalfa, <i>Medicago sativa</i> 2. Persian clover, <i>Trifolium resupinatum</i> 3. Fenugreek, <i>Trigonella foenum graecum</i> 4. Vetch, <i>Vicia sativa</i> 5. Hairy vetch, <i>Vicia villosa</i>
<b>Ancient Egypt culture development till 30 BC</b>	3300 BC	Development successful economy based on agriculture, rye and oats cultivation,	<b>Fruits</b> 1. Fig, <i>Ficus carica</i> 2. Pomegranate, <i>Punica granatum</i> 3. Apple, <i>Malus pumilo</i> (one of the centers) 4. Pear, <i>Pyrus communis</i> and others 5. Quince, <i>Cydonia oblonga</i> 6. Cherry, <i>Prunus cerasus</i> 7. Hawthorn, <i>Crataegus azarolus</i>
	3200 BC	chicken and elephant domestication in India	Discovery of copper, bronze and iron and invention of tools in the Armenian highland supports development of agriculture and food culture.
<b>Iron Age</b>	3000 BC	Pomegranate tree was use as a tree of longevity and paradise tree in the Sumerian tablets dated – A.Teryan, page 17 <b>Arab trade spices</b> Spices, butter & palm oil, barley, peas & carrots, onions & garlic and	
	2900BC	figs	
	2838BC	soybeans	
	2800 BC	Phoenician develop modern alphabet and Homer compose Iliad and Odyssey	
	2737BC	tea	
<b>Rome founded</b>	2700BC	First time culture of cooking and eating introduced as a cuisine	Food ingredients were used as a base for culinary culture and development of cuisine

<b>Golden Age of Greece</b>	2500 BC	duck	First bread baked in territory of Armenia – B.B. Piotrovski, Istoriya I kultura Urartu, page 28
<b>Armenia</b>	<b>2492 BC</b>	<b>formation of Armenian as a nation under the leadership of ancestor Hayk</b>	<b>And since 11 August 2492 BC started Armenian calendar that has 13 month and divided 360 into 12 month and 4 season and 5 days were include in the separate month.</b> - G.Karapetyan, Ocherki Armyanskoj Istorii, Page 110 <b>First celebration of Nawasard and fist Armenian seven-food demonstration. The name of all food must started from N letter (Ngacagkov hac, Nushi karkandak, Nuri mrgatan, etc) , enciclopedicheski calendar 1990, page 8.</b>
	2400BC	muskmelon	Cultivated in Armenian valley
	2300 BC	Subartu-Nairi country	Kuti people that were a part of Subartu-Nairi render tribute from Godea mainly grain, vegetable oil, etc - Movsisyan, 2005, page 95
	2200 BC	Water wheel invented in Near East – Asia Minor , Armenian highland; <b>History of Horticulture</b> , Jack R. Harlan.	According to the Elb archeological facts, the people that leaved in Armenian highland such as Armi, Ursaumi and kakmiumi had a kings and kingdom and have a well-developed trade culture. Movsisyan, 2005, page 64
	<b>Babylonia and Assyria, since 2000 BC till 500 BC</b>	2112-2004 BC	<b>Arratta</b> – first pre-armenian country established near lake Urmia , S.N.Kramer page 135-138; I.Kaneva, Enmerkar I verkhovni jrec Arratti, 1964, page 198; Movsisyan, Armenia in 3th millenium bc, 2002, page 19;
	2000BC	pasta & noodles---marshmallows &	Cultivation in Mesopotamia

		liquorices, radishes	
<b>Hittite and Minoans Greece</b>	1700BC	Mesopotamia banquets	
	1650 BC	Establishment of Hittite that exist till 1200 BC, Gerni, page 193	It can be suggest that introduction of the chef profession done by Hittites when royal trapeze introduced and first cookbook written as well - according to the information mentioned by Gerni, Hittite, page 138.
<b>Rome Felt</b>	1500BC	Peanuts, chocolate & vanilla, horseradish	Started to used as food
	1490BC	Raisins	First dehumidification of fruit for using in meal
<b>Urartu - 1274 – 590 BC Torya – 1230 -1180 BC Judea - 1200 till 587 BC</b>	1274 BC	<b>1274 – 590 BC Van Kingdom established and mentioned in Babilonian map, Horowitz, 1988, page 150-152</b>	Invention of Vana dzet from sassafra seeds
	1200 BC	sugar	Oranges, lemons, peaches, and apricots were cultivated. Rice, sugarcane, cotton, and vegetables such as spinach and artichokes, as well as the characteristic Spanish flavoring saffron produced. The silkworm raised and its food, the mulberry tree, was grown. Sugar made from sugar beet and starts to replace the honey
	1000BC	pickles & peaches, oats	
	900BC	tomatoes & tomatillos	
	850BC	celery	
<b>Archaic Greece</b>	750-480 BC	Colonization of southern France, Spain, southern Italy, North Africa	innovations: the self-governing city-state, imaginative types of art and architecture, and the poetry of Homer, devised the league (ethnos)—a loose alliance of geographically separate, small groups who agreed to share laws and defense—as a new form of political organization - Microsoft® Encarta® Encyclopedia 2002.
	700BC	cinnamon	

	600BC	cabbage	
	500BC	Italian sausages & artichokes	
<b>Conquest of Italy by Rome</b>	510-264 BC		
Classic Greece	500-323 BC	Sparta had become the most powerful city-state	
	400 BC	pastries & appetizers, vinegar, peppercorns & garden cress,	
	300 BC	beets & bananas	
<b>Macedonia Supremacy</b>	359-323 BC	Alexander the Great and Aristotel	
<b>Hellenistic Greece</b>	323-31 BC	Antigonus I (382?-301 bc) founded a kingdom encompassing parts of Asia Minor, the Middle East, Macedonia, and Greece; Seleucus I (358?-281 bc) established rule over Babylonia and over land as far east as India; and Ptolemy I (367?-283bc) took Egypt	
<b>Conquest of the Mediterranean by Rome</b>	264-133 BC		
	200BC	turkeys & asparagus	
<b>Caesar, Gaius Julius,</b> Roman general and political leader who laid the foundations of the Roman imperial system.	100 – 44 BC	Rome Empire	
	65BC	quinces	
	55BC	Devon cattle	
	44BC	End of Rome Empire on March 15	
<b>Roman Greece</b>	31 BC- 395 AD		
<b>Current Era</b>			
Height of Roman Empire, Birth of Christ, Destruction of Pompei (79), Persecution of Christians, Emperor Constantine, Establishment of Christian dominance, Decline	1st Century,	Ancient Rome, Birth of Christ	Fried chicken and foie gras, French toast and omlettes, Italian wedding soup and rice pudding, flan and cheesecake
	2nd Century	Challah bread	
	3rd Century	Roman Britain's cuisine, De Re Culinaria (in Latin) & De Opsoniis et Condimentis,	

of Roman Empire		<b>Apicius</b> – first written culinary book	
	4th Century	Jerusalem, White kidney bean salad	
Rise of Islam, Dark Ages in Europe, Plague, Tang Dynasty in China, Sung Dynasty in China, Vikings	5th Century	Anglo-Saxon food	
	6th Century	Roman control spice trade	Eggplant
	7th Century	Spinach	
	8th century	Ancient Maya and Viking era food	
	9th century	coffee & cod	
	10th century	Medieval food , halva & goulash, loquats, Peking duck	
Norman Conquest (1044), Cathedrals constructed, Genghis Khan, Ottoman empire in Turkey, Aztecs settle in Mexico, Printing press	11th century	corned beef & cider, lychees, baklava & filo	
	12th century	breadfruit & okra	
	13th century	ravioli & lasagne, pancakes & waffles, <i>Viandier de Taillevent</i> , couscous	
	14th century	kebabs, guacamole & kolache, Humble pie, <i>Le Menagier de Paris</i> , apple pie & crumpets, Pipefarces (fried cheese sticks), gingerbread	
	15th century	Japanese sushi & sashimi, Italian risotto & English marzipan, borshch, Netherlands <i>Wel Ende Edelike Spijse</i> , hot dogs, Christopher Columbus old world cuisine	
<b>BEGINNING OF MODERN ERA</b>			
Printed Herbals, Columbus, Age of Exploration	16th century	salsa, quiche & puff paste, teriyaki chicken & Cornish pastys, pecans, papayas, turkeys in Europe cashews in the Old World	
	1517	sweet potatoes in Europe	
	1529	vanilla in Europe	
	1544	tomatoes in Europe	
	1554	Camembert cheese	
	1587	Brussels sprouts & kohlrabi	
	1596	English trifle	
	1597	potato salad	
	1598	cock-a-leekie	

	1599	hasty pudding	
William Shakespeare, Francis Bacon, Rembrant, Cromwell	17th Century	Mechanical improvements in the traditional wooden plow in 1600	corn bread, hoe cakes, spoonbread & hominy, chess pie & shortbread, authentic recipes, transcribed, French onion soup, salad, pralines & coffee cake, cream puffs & eclairs, modern ice cream
	1615	coffee in Europe	
	1650	rum	
	1660	Beginning of scientific farming	Crop rotation, involving alternation of legumes with grain started from England
	1686	croissants	
Gardens of Versailles, Issac Newton, US Revolution (1776), Carolus Linnaeus	18th Century	America---Colonial & Early American fare; Among the important advances were the purposeful selective breeding of livestock, begun in the early 1700s, and the spreading of limestone on farm soils in the late 1700s	coffee in America, French Canadian fare, Fortress of Louisburg, croquettes
	1762	sandwiches	
	1782	souffle	
	1797		Charles Newbold, a blacksmith in Burlington, New Jersey, reconceived of the cast-iron moldboard plow.
Thomas Andrew Knight: Charles Darwin, Gregor Mendel, Louis Pasteur, Birth of Genetics, Morrill Act	19th Century	Modern Food Period	Century--Napoleons & Linzertortes, ammonia cookies & Cape Breton pork pies, shepherd's pie & pickled peppers, canapes,
	1809	The modern food processing and preservation industry by French chef and inventor Nicolas Appert	Cannery development
	1831	John Deere improved the plow and manufactured it in steel; Jethro Tull invent seed drill seedling machine; American Cyrus McCormick produce reaping-machine	Beginning of Horticultural Science
	1857	Revolution in food industry that	Development of Microbiology

		demonstrated the role of microorganisms in the process of food production was born in by French chemist Louis Pasteur.	
ASHS founded, Rediscovery of Mendel's paper, Space exploration by Man - 1967, Man on the Moon - 1969	20th Century	Thomas Hunt Morgan & Drosophila, Mechanization of Agriculture,	cioppino, Donuts from the Salvation Army, chocolate truffles
	1910		
	1923	Hybrid corn, vitamins, Rise of tractor in agriculture	Food for the Diabetic, Mary Huddleson
	1924	Caesar salad	
	1927	Electric Refrigerator Recipes, General Electric	
	1930	World Depression, Dust Bowl	Pavlova cake
	1950	DNA Structure, Genetic Code	Beginning of Genetically Modified Food Products
	1960	Herbicides, Vietnam Era	
	1970	Plasticulture, Tissue culture, Micropropagation	
	1983	Gene transformation, Molecular Biology	Penne alla vodka
	1992	computers, Information Revolution – Internet	“Bread as a symbol of life” monography about Armenian bread introduced to public
	1996	ArmenianTea established and produced herbal teas on the base of ancient Armenian rehabilitated and rediscovered recipes that starts to export to USA and EU high-end restaurant and organic food stores under the Ancient Herbals trademark.	
1998	First Armenian Dinner with participation of Best Chefs of US taken place in Boston, Boston Phoenix publication of “My Armenian Dinner:		
Genomics, Directed Mutation	21th Century	Ana Sortun nominated as Best Chef in Mediterranean Cuisine by preparing Armenian Bean and Walnut pate	Organic Food Production development and beginning of Healthy lifestyle promotion campaign
	2007	Armenian Dinner fest taken place in Paris for	

		gourmet and chefs	
	2006	Armenian Culinary federation established	
	2009	Development of restaurant business reached to his pick in Armenia and more then 1080 restaurants open and 350 functioning only in Yerevan city.	