



Food and Agriculture
Organization of the
United Nations



“Conservation and Sustainable Management of Turkey’s Steppe Ecosystems Project”

GCP/TUR/061/GFF

(I AM) FROM URFA ETERNALLY LIFE IN ŞANLIURFA STEPPES

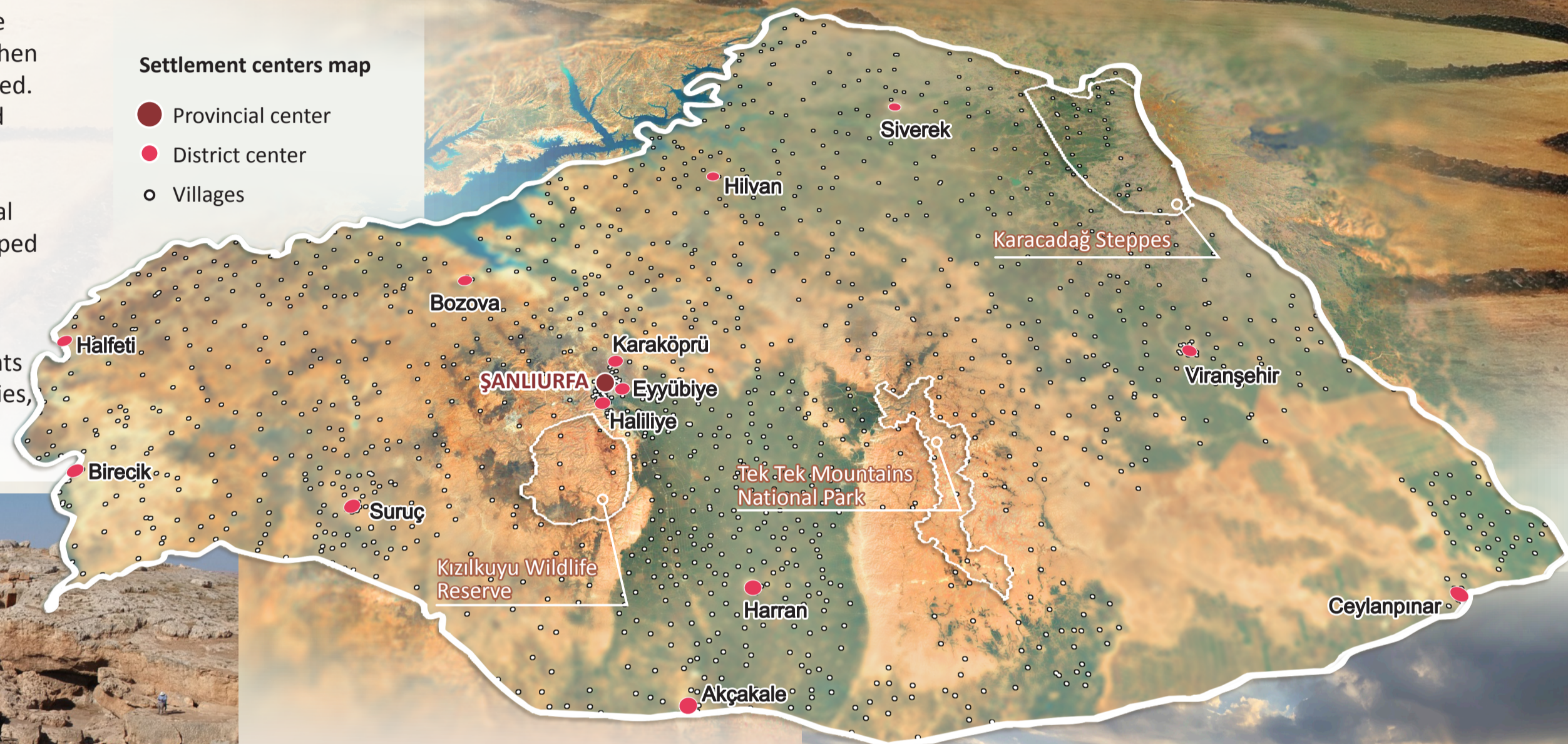


Şanlıurfa Province is one of the first places to come to mind when steppes of Turkey are considered. The steppe ecosystem affected human life and culture with its climate, geographical features, vegetation and animal communities, but humans shaped the steppes, as well.

Life in this city, which has a history of 12,000 years, presents important clues on how histories, societies and cultures were formed and changed.

Settlement centers map

- Provincial center
- District center
- Villages



Senemağara

Today, the main economic activity that shapes the lifestyle and culture of the people in the region is agriculture and animal husbandry based on grazing, which is carried out through the opportunities offered by the steppe ecosystem. Small ruminant farming, predominantly sheep farming, is carried out on rangelands using traditional methods based on grazing.



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The steppe ecosystems, where the first agricultural and animal husbandry activities were carried out, were home to people thousands of years ago. They fed and protected them, and over the years met the basic needs of the local people and shaped their culture. Steppe culture manifests itself in the lives, cuisine, entertainment, folk songs, architecture and handicrafts of the local people.



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Traditional products such as milk, cheese, and butter produced from the livestock are generally consumed within the family, and market-oriented production is very little.



Women from Aşağı Karabağçe neighbourhood washing wool

Şanlıurfa Cuisine: The fundamentals of the Şanlıurfa cuisine consist of ghee (butter), lamb meat, and çiğ köfte (Turkish steak tartare), basically all the outputs obtained from grazing livestock in the steppe. Other aspects that give the Şanlıurfa cuisine its character are the use of abundant tomato paste and “isot” pepper. The use of safflower, a type of saffron, is another feature of the Şanlıurfa cuisine.



Sıra Nights: The tradition of “sıra nights”, which corresponds to a musical and dinner conversation, is the first thing that comes to mind when speaking of living cultural heritage of Şanlıurfa. “Sıra nights”, together with “yaren” and “barana”, are registered in the UNESCO Representative List of the Intangible Cultural Heritage of Humanity in 2010, under the name of “traditional sohbet meetings”.

The Life of Nomads: Karacadağ steppes in Şanlıurfa form an important habitat for nomads who have been living by animal husbandry for centuries. Since it is the highest plateau in the region, it was not preferred for permanent settlement, and instead used for seasonal settlements mostly. This provided an ideal environment for grazing animals in the region during the summer months. Karacadağ plateaus are one of the few camping areas used by nomadic tribes as spring and summer rangelands. Nomads spend the winter in Ceylanpınar, Siverek, Hilvan, Viranşehir, Tek Tek Mountains, and their surroundings.

For the details
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This poster was prepared by the Nature Conservation Centre within the scope of the Conservation and Sustainable Management of Turkey’s Steppe Ecosystems Project.