




THE CULTURAL SIMILARITIES BETWEEN GREECE AND TURKEY

PRESENTED BY YIGIT ALP AKBAS



I'm Yigit from Turkey. 5 months ago I came to Greece for a volunteering project. Since I came here I saw numerous cultural similarities between Turkey and Greece, like meals, drinks, items, words and some idioms. That's why I didn't feel like I am abroad. I enjoy discovering this similarities, and after this, I decided to make a presentation that shown those similarities.



WHY ARE THERE SO MANY CULTURAL SIMILARITIES BETWEEN GREECE AND TURKEY?

The most important reason is the population exchange between Greece and Turkey. Before the population exchange, Greeks and Turks were living together that's why, the cultures were already mixed. And also on 1923 population exchange between Greece and Turkey (Greek: Ἡ Ἀνταλλαγή, Turkish: Mübadele) stemmed from the "Convention Concerning the Exchange of Greek and Turkish Populations" signed at Lausanne, Switzerland, on 30 January 1923, by the governments of Greece and Turkey. It involved at least 1.6 million people (1,221,489 Greek Orthodox from Asia Minor, Eastern Thrace, the Pontic Alps and the Caucasus, and 355,000–400,000 Muslims from Greece), Of course the population exchange affected the cultures.



SOME COMMON WORDS IN GREEK AND TURKISH

GREEK

TURKISH

ENGLISH

Tzatzíki
(τζατζίκι)

Cacık

Yoghurt and cucumber

Baklavas
(μπακλαβάς)

Baklava

Baklava

Batjanakis
(Μπατζανάκης)

Bacanak

Brother in law

Tzamí
(τζαμί)

Cami

Mosque

Tsánta
(τσάντα)

Çanta

Handbag

Karπούzi
(καρπούζι)

Karpuz

Watermelon

Fasólia
(φασόλια)

Fasulye

Bean

Tsiménto
(τσιμέντο)

Çimento

Cement

GREEK

TURKISH

ENGLISH

Fountoúki
(Φουντούκι)

Findik

Walnut

Spanáki
(Σπανάκι)

Ispanak

Spinach

Kadaifi
(κανταΐφι)

Kadayif

Kadaif

Kanarés
(Καναπές)

Kanape

Sofa

Kerási
(Κεράσι)

Kiraz

Cherry

kúkla
(κούκλα)

Kukla

Puppet

loukóumi
(λουκούμι)

Lokum

Turkish (Greek) Delight

Manitária
(Μανιτάρια)

Mantar

Mushroom

Maróuli
(Μαρούλι)

Marul

Lettuce

SOME COMMON DISHES IN GREEK AND TURKISH



Tzatziki (τζατζίκι)

Ingredients

- Grated cucumber
- Milk Greek yogurt
- Lemon juice
- Extra-virgin olive oil
- Garlic clove, grated
- Sea salt
- Chopped dill
- Chopped mint, optional



Cacik

Ingredients

- Grated cucumber
- Turkish yogurt
- Olive oil
- Garlic clove, grated
- Sea salt
- Chopped dill
- Chopped mint, optional
- Cold water

The only difference is the water ratio, Turkish Cacik is more liquid.



Baklavás (μπακλαβάς)

Ingredients

- Phyllo dough
- Walnuts, chopped (or a mix of walnuts, pistachios and almonds)
- Cinnamon powder
- Grounded clove
- Butter, melted
- Some whole cloves for garnish (optional)
- Syrup



Baklava

Ingredients

- Phyllo dough
- Walnuts, chopped (or a mix of walnuts, pistachios and almonds)
- Butter, melted
- Corn starch
- Syrup

Turkish baklava has more sugar and syrup, greek baklavás is more crunchy than Turkish.



Mousakás (μουσακάς)

Ingredients

- Olive oil
- Aubergines
- Lamb mince
- Onion, finely chopped
- Garlic cloves, crushed
- Dried oregano
- Cinnamon
- Red wine
- Chopped tomatoes
- Tomato purée
- Light brown soft sugar
- Piper potatoes
- Béchamel sauce



Musakka

Ingredients

- Olive oil
- Aubergines
- Lamb mince
- Onion, finely chopped
- Garlic cloves, crushed
- Dried oregano
- Chopped tomatoes
- Tomato purée
- Piper potatoes
- Charliston pepper

Greek moussaka has bechamel sauce as an extra, its a totally food. Generally turkish mousakka eaten with rice and tzatziki.



Dolmades (ντολμάδες)

Ingredients

- Vine leaves, tender
- Onion
- Garlic, thinly sliced
- Olive oil
- Carolina rice
- Coriander
- Dill
- Mint
- Lime zest
- Pepper
- Lemon



Dolma

Ingredients

- Vine leaves, tender
- Onion
- Tomato pure
- Garlic, thinly sliced
- Olive oil
- Carolina rice
- Currants
- Dill
- Mint
- Pepper
- Lemon

They are almost the same, the only difference is turkish dolma is more tight and thin.



Midia (μούδια)

Ingredients

- Mussels
- White wine (dry)
- Cherry tomatoes
- Pepper
- Red onion
- Spring of celery
- Carrot
- Cloves of garlic
- Parsley
- Feta cheese
- Olive oil



Midye

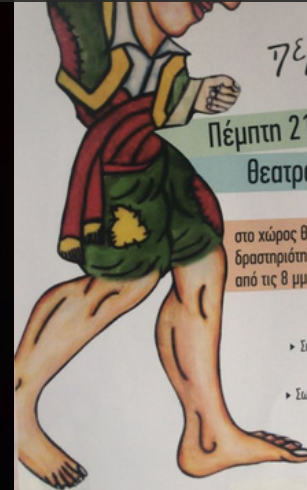
Ingredients

- Mussels
- Hot water
- Lemon
- Pepper
- Onion
- Olive oil
- Rice
- Black pepper
- Sugar
- Tomato sauce (optional)

Greek mussels include Feta cheese and tomato as additional.



THE PUPPET SHOW KARAGÖZ-KARAGIOZIS



Σκιοθέατρο
Αγάριου
Αγαριού

Καραγκιόζης
σε νέες
περιπέτειες

Πέμπτη 21 Ιουλίου, 9.30 μμ.

Θεατράκι Άλσους.
Είσοδος ελεύθερη

στο χώρο θα προηγηθούν
δραστηριότητες για παιδιά
από τις 8 μμ.

- Συνδιοργανώνουν:
- Σύλλογος Γυναικών Ιωαννίνων (μέλος ΟΓΕ)
 - Εμπορικός Σύλλογος Ιωαννίνων
 - Σωματείο του Εργατικού Κέντρου Ιωαννίνων
 - Ένωση γονέων Δ. Ιωαννιτών
 - Σωματεία σινισεϊόφωνοι: ΙΚΑ, ΔΗΜΟΣΙΟΥ και ΟΤΑ.

KARAGÖZ AND HACIVAT

Karagöz and Hacivat is a puppet show in Turkey. The central theme of the plays is the contrasting interaction between the two main characters. Karagöz (literally Blackeye in Turkish) and Hacivat (shortened in time from "Hacı İvaz" meaning "İvaz the Pilgrim") are the lead characters of the traditional Turkish shadow play. Hacivat belongs to the educated class, speaking Ottoman Turkish and using a poetical and literary language. Although Karagöz is the more popular character with the Turkish peasantry, Hacivat is the one with a level head. Though Karagöz always outmatches Hacivat's superior education with his "native wit," he is also very impulsive and his never-ending deluge of get-rich-quick schemes always results in failure. popularized during the Ottoman period and then spread to most nation states of the Ottoman Empire. It is most prominent in Turkey, Greece, Bosnia and Herzegovina and Adjara (autonomous republic of Georgia). In Greece, Karagöz is known by his local name Karagiozis; in Bosnia and Herzegovina, he is known by his local name Karadžoz.





KARAGIOZIS

Karagiozis or Karaghiozis (Greek: Καραγκιόζης [ˈkara.ɟozis], Turkish: Karagöz [karaˈgøz]) is a shadow puppet and fictional character of Greek folklore, originating in the Turkish shadow play Karagöz and Hacivat. The name Karagiozis or Karaghiozis is from Greek Καραγκιόζης, borrowed from Turkish Karagöz 'dark eye'. He is the main character of the tales narrated in the Turkish and Greek shadow-puppet theatre. Shadow theatre, with a single puppeteer creating voices for a dialogue, narrating a story, and possibly even singing while manipulating puppets.



THE SIMMILARITIES ABOUT FOLK DANCE CULTURE





Zeympékiko (ζεϊμπέκικο)



Zeybek



Tsifteteli (τσιφτετέλι)

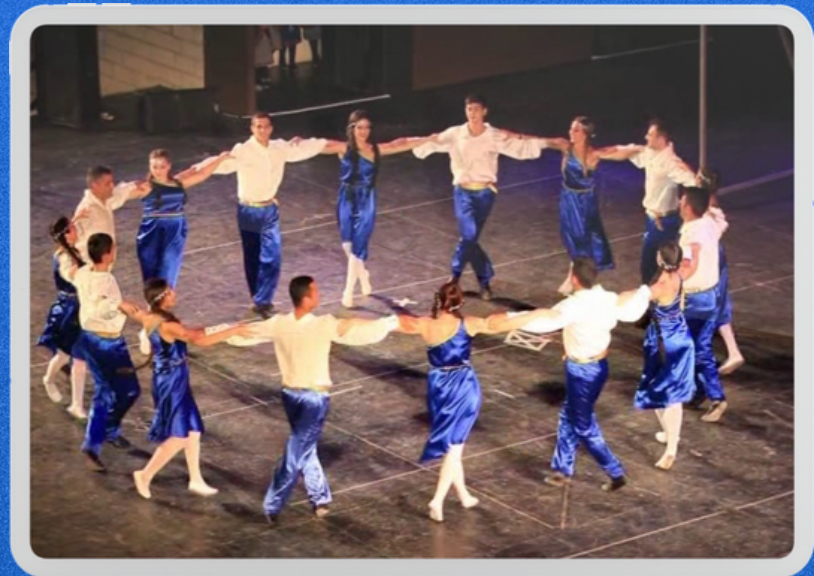
Çiftetelli



Sirtaki (συρτάκι)



Halay





TURKISH AND GREEK COFFEE



TURKISH COFFEE

Turkish coffee is a style of coffee prepared in a cezve using very finely ground coffee beans without filtering.

Turkish coffee first appeared in the Ottoman Empire in the 16th century after Özdemir Pasha, the Ottoman Governor of Yemen, brought it to Istanbul, eventually lifting this prohibition. Coffee and water, usually with added sugar, is brought to the boil in a special pot called cezve in Turkey. As soon as the mixture begins to froth, and before it boils over, it is taken off the heat; it may be briefly reheated twice more to increase the desired froth.



Coffee is very important in Turkish culture. Turkish coffee are sometimes used to tell fortunes. The cup is turned over into the saucer to cool, and the patterns of the coffee grounds are interpreted and before the weddings the families of the bride and groom meet with each other to request the bride from the father of her. At this event the bride prepare turkish coffee for everyone but she make a suprise for groom, she put salt and some spicies into the coffee. The groom has to drink all of the coffee to show everyone I can eat and drink everything she cook.



GREEK COFFEE

Like Turkish coffee, Greek coffee is made with a fine grind of coffee. It is boiled in a tall, narrow pot known as a briki, cezve, or an ibrik. Greek coffee is served with grounds in the cup and often a demitasse cup. The grounds are allowed to settle as the coffee is slowly sipped. Making traditional Greek coffee requires a specific style of coffee pot, called a briki, and a fine grind of coffee beans. It can be served as sweet as you like it, and you can skip the sugar altogether. Much like many European styles of coffee, it's designed to be shared with family and friends and is often enjoyed slowly while visiting. Since it is so similar to other coffees in the region, the origin of this style of coffee is disputed. Turkey, along with other areas in the Balkans, the Caucasus, the Middle East, and North Africa lay claims to creating the drink,





NAZAR BONCUĞU - EVIL EYE

The evil eye (Turkish: Nazar boncuğu, Greek: μάτι ,mati) is a supernatural belief in a curse, brought about by a malevolent glare, usually given to a person when one is unaware. The evil eye dates back about 5,000 years. This iconic symbol is present across various religions and cultures, but most significantly in the Jewish, Muslim, and Christian faiths.

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