

Culture of Kazakhstan



Kazakh national instruments

Kobyz, also kyl-kobyz) - Kazakh national stringed bow musical instrument.

Kobyz has a double bucket-shaped body, a short, arcuate-bent neck, a large flat head and consists of a hollowed, double-hulled blister with a handle attached to it at the top and with a bottom outlet for approval of the stand. Two strings, imposed on kobyz, are made of horsehair. The total length of the instrument is 60-73 cm. The double cup of the resonator reflects the Tengri world outlook of nomads - the creators of the kobyz - in which dawn and sunset are reflected, and in two strings - the top and bottom of the universe.

They play the kobyz, squeezing it in the lap (like a cello), with a short bow. This tool was used in antiquity by the steppe bucks (shamans-healers) for various rituals.



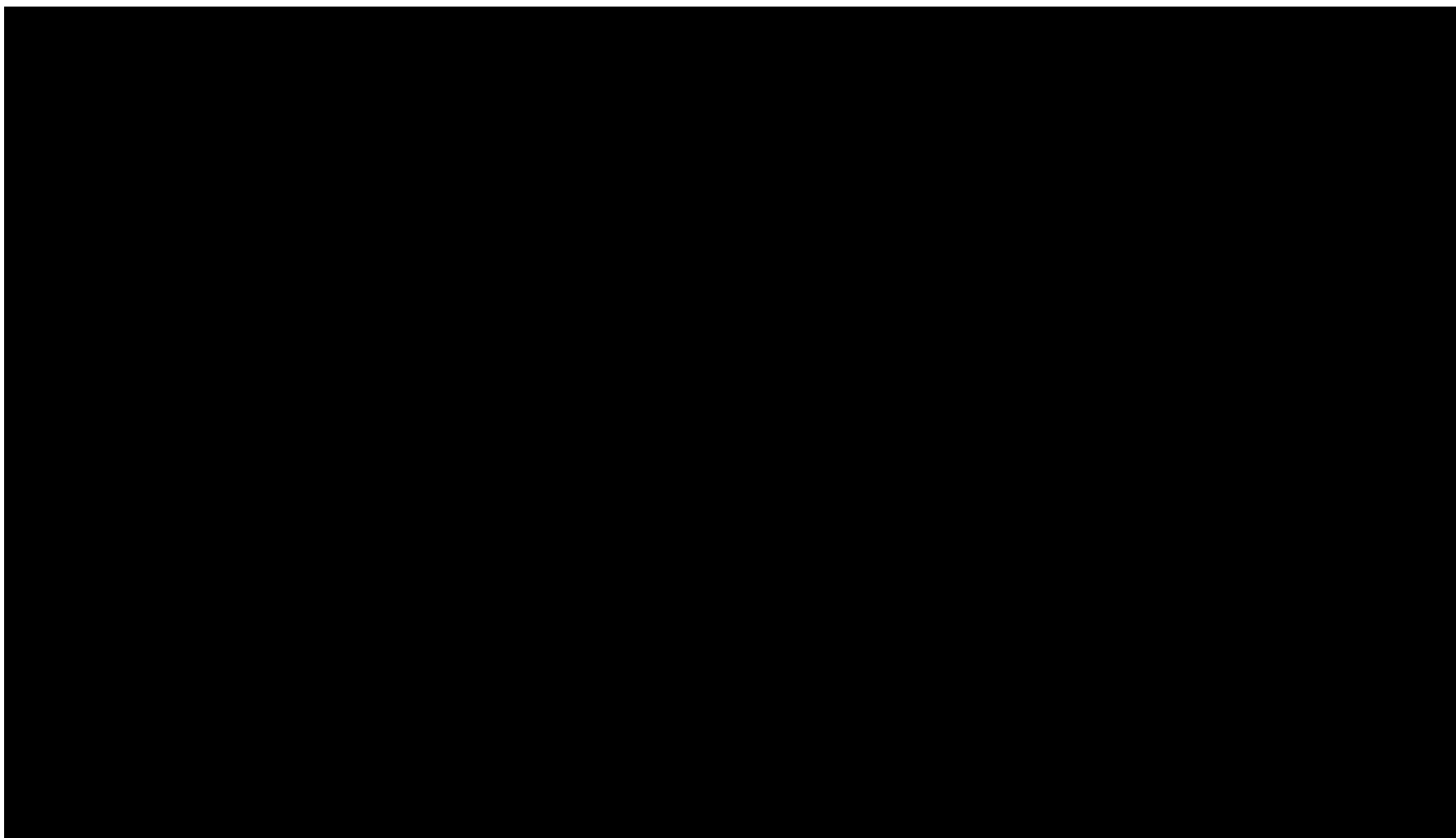


Dombra (каз. Dombra) is a Kazakh national two-volume puppet musical instrument. There is also a small tool in Nogai. Applied in accomodation with accomodating and solo, as well as the basic instrument in Kazakh national music. It is used by modern artists.

The body of a pheasant shape and a long strand, separated by ladders. Stunas are commonly quashe'

One of the greatest Dombra-brists is the Kazakh national musician and composer Kurmangazy, who had a great influence on the development of Kazakh musical culture, including music on dombra: his musical composition Aday is popular in Kazakhstan and abroad.





Traditional food Kazakhstan



Boursaks are one of the main national dishes of traditional kazakh kitchen. If you want to prepare boursaks you need :

0.5 liter of milk

2 spoons of mayonnaise ;

2 eggs;

1 spoon of yeast;

1 spoon of sugar;

Mix salt, then sugar, yeast in warm milk. Add mayonnaise and eggs Carefully to mix knead the dough. Put it in warm place, in order to rise up. Then cut round pieces of dough. Their diameters have to be no t more than 1 cm. Fry them in vegetable oil, the pieces of the dough have to float freely in oil. Fry them until they become golden. **READY!!!**



Beshbarmak / Besbarmak (Kazakh, Nanmen, Besbarma, Beshbarma) is one of the main dishes of Kazakh national cuisine, prepared on solemn occasions.

The dish consists of boiled meat, noodles (kaz silpek / zhayma [26]) in the form of large rectangles and strong broth. Meat can be from "four kinds of cattle" (kaz t.t. tulik small) - lamb, beef, horse meat and camel meat.

By tradition, the arrival of the guest is supposed to specifically ram the ram, and the festive dish should contain horsemeat. Boiled meat can be served before serving with greens and onions. Together with meat can be cooked semi-finished products of horse meat (kazy, shuzhuk, stings, zhai) and potatoes.





Koumiss is a sour milk drink from mare's milk, obtained as a result of lactic acid and alcohol fermentation with the help of Bulgarian and acidophilic lactobacilli and yeast

The drink is foamy, whitish in color, the taste is sour-sweet. Distributed in everyday life among residents of Kazakhstan, Kyrgyzstan, Mongolia, as well as the Turkic and Mongolian regions of Russia

Depending on the leaven, duration and conditions, koumiss turns out different. Sometimes koumiss is very strong, with a high content of alcohol, which can intoxicate, leading a person into an agitated and intoxicating state. Sometimes koumiss, on the contrary, calming, leading a person into a drowsy state.

For the first time, nomadic tribes of Central Asia and Mongolia began to prepare koumiss . The earliest found traces of the use of koumiss correspond to the era of the Eneolithic (5500 years ago). In the valley of Susamyr, among other evidence of taming horses, leather bags of goatskins with tracks of mare's milk, possibly fermented as koumiss, were found . The way of preparing kumis, the nomads for centuries were kept secret.

Kazakh national holidays

- Nauryz is an ancient holiday. The tradition of celebrating Nauryz celebration has been reflected in the traditions and customs of the majority of the peoples of the world.

In the traditional Kazakh society, the National Day was considered the beginning of the year. On the night of March 21, according to the mythological concept of the people, the steppe goes to Kydyr. On the national holiday is always sacred, sacred to the Kazakh people. People are dressed in clean, new clothes. The men of the village braced themselves with each other; The women are hugging and greeting each other. Nauryz kozhe, prepared for each other, is celebrated every year. The head of the sheep and the meat is cooked with warm meats (meat), and the addition of white to it means the warm welcome (milk and white).



As a rule, on this day people will be purified, purified from conscience, and drowned in conscience. Fraternal elders among the rural elders, families, families, and friends enjoyed and tasted one-half orphans and married separately. Kambagal has specifically been obliged to consider the disabled people as close relatives.

Healing was painful for those who had suffered. At the beginning of the saga, singing and singing will be singing. Traditional national games (kokpar, transliteration, wrestling, dance, swing, equestrian lift, etc.) are played. Many mornings, most people come to the top of the high ceiling and greet the morning

Kazakh national clothes



Shapan - the national dress of the peoples of Kazakhstan and Central Asia. It is made from thick fabrics woolen, cotton, primer or double-glazed. It is basically vertical and partly shingles. Shapang: a scarf, a trouser coat, a jacket jacket. The jeans are sewn like a jacket with a shade of gowns, and grooming them in the shade, the foothills and the two regions. A silver staple with a precious stones instead of a button. Nowadays, the two colored or cropped (including wool, cotton) skulls are sold and sold in different colors. The tradition of wearing a

The shapan is mans outer robe made of velvet, velveteen or velour. Its decorated with patterns among the Kazakh people. Usually the shapan is presented to a noble and honored guests as a sight of ones special favour and attention.



Saukele (kaz.Sukele, kirg.shkkul) is a tall cone-shaped headdress, about 70 centimeters high, decorated with silver and gold coins, pearls and corals, one of the ancient headdresses that was common among Kazakhs until



the very end of the 19th century. The wedding headdress is worn only in the first time after the marriage, about a year, and then they are removed and put on only on big holidays, and then for four or five years. A year after the marriage, women begin to wear a simpler, practical and convenient headgear - "zhelek." This simplified saukele, it has a solid frame in the form of a truncated cone, which is lined with an eyelet or wrapped in foil, decorated with pendants made of gold and silver



Thank you for watching

