GrocerIST: Exploring Istanbulites' Dietary Habits in the Eighteenth Century

Abstract

In the Ottoman Empire, grocery shops, known as "Bakkal," were dispersed across neighborhoods in cities rather than being concentrated in a specific marketplace, unlike many guild organizations. This unique arrangement facilitated a diverse range of food items, including various oils, cheeses, nuts, and spices, suggesting that Ottomans sourced a significant portion of their necessities from these establishments. Examining the inheritance inventories of grocers offers a fresh perspective for researchers aiming to comprehend urban food consumption. This presentation will unveil the assortment of products found in Istanbul's grocery shops during the 18th century, shedding light on distinct localities and their variations in foodstuffs and consumption patterns. GrocerIST is an FWF-funded project executed by Yavuz Köse that aims to unearth the dietary habits and food consumption patterns of Ottomans in the 18th and 19th centuries.

Short Bio

Sümeyye Hoşgör Büke received her Ph.D. degree in 2019 from the Middle East Technical University with a dissertation entitled "Changes in the Consumption of Ottomans in the Eighteenth Century." Between 2009 and 2019, she worked as a research assistant in the History Department of METU (Ankara), and between September 2019 and 2020, she worked as a lecturer at TED University, Ankara. Since July 2022, she has been engaged in a postdoctoral position at the University of Vienna, contributing to the FWF-funded project titled "GrocerIST: Tracing Food Consumption through the Inheritance Inventories of Grocers (*Bakkals*) in the Eighteenth and Nineteenth Centuries." Her most recent scholarly contribution is the publication titled "The Use of Probate Inventories (tereke) of Grocers as a Source for the Food Consumption of Urban Ottomans: The Case of Eighteenth-Century Ankara" in *Diyâr: Journal of Ottoman and Turkish and Middle Eastern Studies* (2,2, 2021), pages 165-185.