

HISTORY OF CULTIVATION, PRODUCTION, AND TRADE OF SPICES AND CONDIMENTS IN UZBEKISTAN IN THE 20TH CENTURY

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Abstract

The study examines the history of cultivation, production, and trade of spices and condiments in Uzbekistan during the Soviet period of the 20th century. Special attention is given to the influence of the centralized planned economy of the USSR on the formation of regional policies for the production and distribution of aromatic and spice crops. It is shown that decisions made by central planning authorities directly dictated sowing conditions, production volumes, and prices of finished products, reflecting the specifics of the economic model of Soviet Central Asia. Measures aimed at expanding the southern areas of oilseeds and other industrial crops (excluding cotton) are analyzed, with the purpose of meeting domestic demand and strengthening the trade network. The study highlights the relationship between state policy, agricultural production, and the organization of trade, demonstrating how centralized planning affected the development of spices and condiments and the provision of the population with these products within the framework of the Soviet economy.

Keywords

Uzbekistan, 20th century, spices, condiments, cultivation, production, trade, Soviet period, planned economy, agricultural history.

Аннотация

В работе исследуется история выращивания, производства и торговли специями и пряностями в Узбекистане в советский период XX века. Особое внимание уделяется влиянию централизованного планового хозяйства СССР на формирование региональной политики производства и распределения пряно-ароматических культур. Показано, что решения центральных органов планирования непосредственно диктовали условия посевов, объемы производства и цены на готовую продукцию, что отражало специфику экономической модели советской Центральной Азии. Рассматриваются меры по расширению посевных площадей масличных и других промышленных культур (кроме хлопка), направленные на удовлетворение внутреннего спроса и укрепление торговой сети. Работа раскрывает связь между государственной политикой, аграрным производством и организацией торговли, а также демонстрирует, как централизованное планирование влияло на развитие пряностей и специй и обеспечение населения специями и пряностями в условиях советской экономики. **Ключевые слова**

Узбекистан, XX век, специи, пряности, выращивание, производство, торговля, советский период, плановая экономика, история сельского хозяйства.

Introduction

It is well known that during the Soviet period, Uzbekistan's spice and seasoning production and trade policies were directly linked to the center, which dictated conditions and regulations in line with the planned economy of Central Asia. In accordance with the growing conditions and pricing of finished products, it was deemed necessary to increase the area planted with oilseeds and other industrial crops (except cotton).

On October 19, 1924, N.I. Vavilov's expedition headed toward Nuristan, growing various spices and herbs such as barberries, rose hips, currants, and others along rocky roads. Valuable



information on the spice trade can be found in N.I. Vavilov's writings on the route to Kandohara, which he made in October 1924. Located in southern Afghanistan, Kandohara was a major trading center and the largest oasis, irrigated by seven canals from Arghandab. It was the main market for fruit and spice production in all of Afghanistan.

In particular, the Kandahar bazaars sold excellent pomegranates, quince, grapes, and dried fruits, which served as excellent spices for various dishes. ¹As described by N.I. Vavilov, the Kandahar bazaar shops were overflowing with various herbs and spices, and at least a hundred apothecaries operated ². On the shelves around them were various bottles and jars overflowing with all kinds of spices and seasonings: dried wild watermelons (colocynths), dried lemons, and other valuable spices that cured various ailments. Caravans with spices and seasonings headed towards Chaman, the India-Baluchistan railway line, where the gateways to commercial markets such as Kabuli, Herati, Shahi, and Shikarpur were located; the largest trading centers were the bazaars of Kabul and Herat. From there, spices and herbs were sent to Central Asia.

In the late 19th and early 20th centuries, the highest-quality alfalfa seeds were grown in Khorezm, Karakalpakstan, and other regions of Central Asia. This spice was exported to Hamburg, and then on to America. After a several-year hiatus, exports of this spice resumed in 1924 ³.

The aromatic root, ferula musk, has been exported abroad since 1924 by Uzbekmedtorg and since 1925 Uzbektorg ⁴.

Various varieties of spiced teas were a mass-market export item in the 1920s. This product passed through all the Central Asian republics. The Sukhovrukt organization was founded in July 1923 and opened offices in Baku, St. Petersburg (Leningrad), and Poltoratsk. and Nizhny Novgorod Fair, Uzbek SSR and throughout the USSR.

On February 1, 1925, the Pharmacy Administration of the Uzbek SSR began to function. independently and opened 33 pharmacies across Uzbekistan, where, in particular, they sold spices and herbs for medicinal purposes. The Pharmacy Administration had its own departments, such as chemical laboratories and a packaging department. The central trade and production office was located in Moscow, and the central pharmacy warehouse was in Tashkent. It also operated General representative office for all Central Asian companies such as: "Fruit Aroma" and trading warehouses in Tashkent and Samarkand ⁵.

In Uzbekistan, during the Soviet period in 1926-1927, irrigated areas were occupied mainly by grain crops crops by 46%; cotton by 37% and alfalfa ⁶cultivation by 8%. In Andijan and Fergana. In the regions, the cultivation of spices and herbs ranked third. Also, in the Tashkent, Khorezm, and Samarkand regions, alfalfa and cotton ranked third in irrigated areas.

In 1927-1932, in Uzbekistan, irrigated and dry lands were widely used, and during this period, oil crops were sown on an area of 38.3-18.3 thousand hectares, and melons and vegetable

¹Vavilov N.I. Five Continents, Krasnov A.N. Under the Tropics of Asia. - Moscow: Mysl, 1987 -47. 48.55 p.

²Ibid. 56 p.

³All of Central Asia. A Reference Book. - T: Publication of the Central Asian Branch of the Russian-Eastern Chamber of Commerce . - 1926 .,- 244 p. Electronic resource [Website] <https://viewer.rusneb.ru/>.

⁴All of Central Asia. Reference book. - T: Publication of the Central Asian Branch of the Russian-Eastern Chamber of Commerce.- 1926 . - 245 p.

⁵"All Central Asia" reference book for 1926. Published by the Central Asian Branch of the Russian-Eastern Chamber of Commerce. P. 460. Electronic resource [Website] <https://viewer.rusneb.ru/>.

⁶Agriculture . Istmat . info / files / uploads /47737/ selskoe _ khozyaystvo _1931. pdf .C .201.



gardens made up 55.0-9407 thousand hectares, orchards were grown on an area of 22.5-38.7 thousand hectares, and vineyards on an area of 32.7-52.6 thousand hectares of land ⁷.

The most important types of oilseeds grown in Uzbekistan were sesame, flax, rapeseed, mustard, safflower, poppy, castor oil plant, etc.

In Uzbekistan during the Soviet period, due to the progressively increasing demand for edible and industrial vegetable oils from 1927 to 1932, there was an urgent need to expand the range of edible vegetable fats and develop industrial crops. During this period, the issue of maximizing the production of crops such as soybeans, peanuts, safflower (maksar), sesame seeds, and others was raised.

As is well known, soybeans have earned a very strong and respected place in the international trade market. During the Soviet period, research began on the history of oilseed soybeans, and experiments were conducted at scientific institutions to study this spice. The results showed that soybeans contribute to increased land productivity. Furthermore, it was studied that the soybean crop is undemanding of soil conditions, clearing fields of various weeds, cultivating vegetable and other field crops, and high yields of at least 100 pods per hectare were observed. It is important to note that, despite the fact that soybeans contributed to increased soil fertility, they were unable to compete with cotton growing and the strict monoculture imposed by the policy of that time.

When studying archival materials, one can discover information about the cultivation of peanuts as a source of raw materials for the oil and food industry of Uzbekistan.

Since 1925, international trade in peanuts has grown steadily. The following data demonstrates the progressive growth of peanut imports to Central Asia: from 1924 to 1927, Germany increased its peanut imports almost 5.5 times more than before World War I, and in the first half of 1927, Germany imported 264,698 tons of nuts and 1,287 tons of peanut oil. Soviet Central Asia remained ⁸Germany's main supplier of peanuts.

The study revealed that peanut oil was very similar in taste and chemical composition to olive oil, and there were suggestions that foreign traders exported it to the USSR under the name "olive oil," as the former was significantly cheaper and difficult to distinguish in taste. Archival documents cite conversations with Professor R.R. Schroeder, who had visited North America at the time. It is also known that the United States had much greater agronomic experience, and American agronomists believed that all expenses related to peanut cultivation were 100% recouped by profits. Consequently, research into peanut cultivation was conducted throughout Kyrgyzstan and Kazakhstan ⁹.

According to the Department of Selection and Seed Production at the Faculty of Agriculture of Central Asian State University (CASU), safflower was cultivated for its oil and the red dye "kartamine." For example, during the Soviet period, approximately 35 % of safflower oil was extracted from one pound of safflower or maksara seeds at local, technically backward, factories in Uzbekistan. As a result of research, safflower began to be successfully grown on dry lands. Despite safflower being a valuable spice during the Soviet period, the area under cultivation shrank annually due to the widespread development of cotton fields and the development of this industry in Uzbekistan ¹⁰.

⁷NA Uz, f. R- 9, op, d. 142. Field crops of Central Asia, l. 3.

⁸NA Uz, f. R- 9, op, d, 142. Field crops of Central Asia. , l. 22.

⁹NA Uz, f. R- 9, op, d, 142. Field crops of Central Asia. , l. 23.

¹⁰NA Uz, f. R-9, op, d. 142. Field crops of Central Asia. l, 33.



In 1926, for the purpose of scientific research, ziziphora processing began in the Burchimulla district of Tashkent region. The Trade and Industrial Trust (Zhirkost) began growing ziziphora to distill aromatic and essential oils. During 1927, 1,211 kg of ziziphora oil was produced per season. Ziziphora was known to grow wild in the mountainous regions of Uzbekistan and provided additional income for the local population from its harvest. The Trade Trust valued a kilogram of ziziphora oil at 18 rubles 50 kopecks, which brought significant profits to the state.

Another wild, aromatic plant whose production developed during the Soviet period is sumbul, or musk root. Essential oils, always prized as a good fixative, were extracted from this spice. It's important to note that sumbul oil was exported abroad during the Soviet period ¹¹.

In 1927, musk root harvests plummeted due to a significant price drop. It could be assumed that foreign markets were oversupplied with musk root, negatively impacting production of this spice in Uzbekistan.

The 1930s, the cultivation of the following herbs and spices was of considerable importance in the agriculture of Uzbekistan: valerian root containing valerianic acids and essential oils 0.9%; peppermint, licorice root, taran, kermyak and chukhra.

The National Academy of Sciences of Uzbekistan holds statistical data from the joint-stock company " Uzbektorg " on the turnover of food products for 1930. During this period, the average turnover of groceries per month was 278.9 kg. Vegetables and fruits, confectionery, wine and vodka products, granulated and refined sugar, and perfumes were also ¹²considered the main products that generated significant sales revenue for the joint-stock company " Uzbektorg."

It was revealed that in 1933 in Uzbekistan, the cultivation and production of spices and seasonings such as sesame, soybeans, flax, safflower, peanuts, etc., and their yield in irrigated fields amounted to 47.7 %, and in dry lands 45.1%.

In 1933, spice and herb cultivation declined sharply. Consequently, the Central Asian Economic Council in Tashkent issued a resolution to procure oilseeds during the SredAzEkoSo trade campaign for Uzbek agriculture. In 1933-1934, it was decided to organize the cultivation of safflower, mustard, and peanuts on several collective farms and on private farms. The planned annual yield was 510 tons of safflower, 1,520 tons of mustard, and 75 tons of peanuts ¹³.

On February 26, 1933, a resolution was adopted by the Committee for Procurement of Agricultural Products under the Council of People's Commissars of the USSR on stimulating the timely sowing, weeding, harvesting, and delivery of new oilseed crops and sorghum to the state. The amounts of advance payments to suppliers for late delivery and sale of a centner were also established.

The National Agricultural Register lists the names of the spices and seasonings handed over and sold to collective farms: castor oil plants for 7 rubles, sesame and poppy seeds for 10 rubles, peanuts for 25 rubles, soybeans and perilla for 5 rubles, rapeseed, camelina, and colza for 2 rubles, and safflower for 8 rubles per centner. Individual farmers handed over and sold sesame for 7 rubles on a contractual basis ¹⁴. This document was signed by Chernov, deputy chairman of the Procurement Committee under the Council of People's Commissars, and Saakyan, secretary of the committee ¹⁵.

¹¹NA Uz, fr-9, op, d.142. Field crops of Central Asia. 1, 33.

¹²ON Uz, f. R-473, op.1, d. 2908, l.6-7.

¹³ON Uz, f. R-9, op. 1, d. 2369, l.11.

¹⁴ON Uz, f. R-9, op.1, d.2365, l. 20.

¹⁵ON Uz, f. R-9, op.1, d.2365, l. 20.



The mountains of Uzbekistan have been rich in juniper berries since ancient times, leading to the extraction of various essential oils, concentrates, and sugar in the 1940s. Research by the Institute of Chemistry of the Academy of Sciences of the Republic of Uzbekistan revealed that distilling the essential oils retains almost all the sugar in the concentrate, which can be used to produce alcohol through light fermentation. For example, 100 kg of juniper berries yielded 6.2 liters of alcohol. It's important to note that essential oils, vitamins, and sugar could be obtained from juniper berries using artisanal methods, requiring no special technical equipment. It's also known that spices have been used to produce plant dyes since ancient times, and spices harvested in Central Asia were used to dye wool, silk, and paper fabrics. However, in the 1940s, with the introduction of inexpensive, artificial aniline dyes, their role was greatly diminished. However, after the start of World War II, the use of plant dyes in Uzbekistan's industry experienced a significant upsurge.

