CULTURE OF UZBEK NATION

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Annotation: Culture of Uzbekistan is one of the brightest and original cultures of East. For example, it is inimitable national music, dances and painting, unique national kitchen and clothes. The Uzbek national clothes of the end of XX centuries remain constant up these days. Uzbek cuisine is one of the most colorful of Oriental Cuisines. This article information about Culture of Uzbekistan.

Key words: "Pilaf", cotton, "Lapar", architectural elements, Uzbek dance, "Makoms", traditions, "Tandyr", weddings, Uzbek craftsmen, "Yalla", Samarkand, "Navruz", "Sumalak", "Ayran", family holidays.

The culture of Uzbekistan has a wide mix of ethnic groups and cultures, with the Uzbeks being the majority group. In 1995, about 71% of Uzbekistan's population was Uzbek. The chief minority groups were Russians (8.4%), Tajiks (officially 5%, but believed to be much higher), Kazaks (4.1%), Tatars (2.4%), and Karakalpaks (2.1%), and other minority groups include Armenians and Koryo-saram. It is said however that the number of non-indigenous people living in Uzbekistan is decreasing as Russians and other minority groups slowly leave and Uzbeks return from other parts of the former Soviet Union. Cultural heritage sites in Uzbekistan inscribed on the UNESCO World Heritage List include: Historic Centre of Bukhara (1993)

Historic Centre of Shakhrisabz (2000)

Itchan Kala (1990)

Samarkand – Crossroads of Cultures (2001).

The most popular holiday for Uzbeks is Navruz, and it is deemed to be the most historical one. Colourful traditional costumes and variety of meals on the laid table *pedagoglar.org* 7-to'plam 5-son may 2024

take the main pattern of the holiday. However, the main course of the holiday is Sumalak, which should be boiled the whole night.

The education system of the Republic of Uzbekistan is single and continuous.Education in Uzbekistan is realized in the following ways: pre-school education;

secondary education;

specialized secondary and vocational education; Higher education;

graduate education;

personnel training and retraining;

nonschool education.

The Uzbek national music is characterized as variety of subjects and genres. The songs and tool plays according to their functions and forms of usage can be divided into two groups: performed in the certain time and under the certain circumstances and performed at any time. The songs connected with customs and traditions, labor processes, various ceremonies, dramatized entertainment representations and games belong to the first group. The Uzbek people is well-known for its songs. Koshuk household song with a small diapason melody, covering one or two rows of the poetic text. The dancing character of a melody of this genre provides their performance in support of comic dances. «Lapar» is a dialogue-song. In some areas the term — lapar is applied to wedding songs «Ulan» (which is performed as a dialogue of man and women). Genre «yalla» includes two kinds of songs: a melody of a narrow range, and solo simultaneously with dance. National and professional poems of the poets of East are used as the texts for the songs. The special place in the Uzbek musical heritage occupy «dastans» (epic legends with lyric-heroic content). Also «Makoms»- are the basic classical fund of professional music of oral tradition. The dances of uzbeks distinguish softness, smoothness and expressiveness of movements, easy sliding step, original movements on a place and on a circle. The development of national painting began many centuries ago. At 16–17 centuries art of the manuscript and binding in Bukhara and some other urban centers has achieved significant success. The decorating of manuscript included refined calligraphy, pedagoglar.org 7-to'plam 5-son may 2024

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performance by water paints and thin ornaments on fields. In Samarkand and especially in Bukhara the Central Asian school of a miniature has achieved a great success and were developed many different style directions. One of them, for example is connected with traditions of Behzod, which characterized with its gentle style of writing the letter and architectural elements.

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The Uzbek national clothes of the end of XX centuries remain constant up these days. The men in that time carried a direct cover shirts, bottom and top dressing gowns. The dressing gowns were very light and made from cotton wool. There were cuts on each side of dressing gown for convenience at walking. The trousers were made wide, of direct breed lent from top to bottom. Female clothes: dressing gowns, dress.

Uzbek men's clothing: The basis of national men's suit is a chapan, the quilted robe, tied with a kerchief. Traditional men's cap is tubeteika. Kuylak is the men's straight cut undershirt. Ishton is men's wide trousers, narrowed at ankles. Traditional footwear is high-boots, made of thin leather. Shirts were worn everywhere, but men from the Fergana Valley and Tashkent region wear a yakhtak, a wrap shirt. Both of these types were sewn from homespun cotton cloth and feature a moderate aesthetics in a form of a decorated miniature braiding- jiyak, stitched along the collar. Belts for gala dresses were normally very smart, made of velvet or embroidered, with silver figured metal plates and buckles. Everyday shirts are tied with long sashes.

Women's traditional dress consisted of a tunic, pants, a scarf, and a coat. The long, loose tunic had wide sleeves reaching to the wrists. Loose-cut pants were often made of the same fabric as the tunic, or out of complementary fabric. The bottom of the pants was gathered and decorated with embroidered braid. Women's coats were similar to men's khalat. For centuries cotton has been used extensively for clothing in Uzbekistan. Home-woven striped and white cotton were the most common fabrics for everyday wear. Textile patterns often included up to six or seven different colors in the typical geometrical or stylized floral design. Fabrics were brightly colored, in shades of red, yellow, blue, green, violet, and orange. The color of the costume was an important signal of a person's age or social status. Red and pink were common for girls and young women; middle-aged women were supposed to wear shades of light blue and gray. White was the most popular color and appropriate for all ages, especially for the elderly. Black, dark blue, and violet were colors of *pedagoglar.org*

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mourning. Women and Men's national headwear. Tubeteikas (Skull-caps):

Headdress is one of the main elements in the traditional Uzbek clothing. The national headwear in many countries of Central Asia, including Uzbekistan is a tubeteika (skull-cap). Tubeteika is derived from the Turkic word "tubé", which means "top, peak". Tubeteika is worn by everybody: men, women, and children. Only elder women do not wear tubeteikas.Today it is uncommon to meet a man in the tubeteika in large cities, mainly it is an important element of holiday garments at family parties and religious celebrations. The common form of the Uzbek tubeteika is tetrahedral and slightly conical. Traditional men's tubeteika is black and embroidered with a inwrought white pattern in a form of four "paprikas" and 16 miniature arches. An everyday tubeteika, "kalampir", is one of the simplest and widely used cap, it's importance must not be underestimated. This tubeteika is an essential attribute for some events even in the environment of a country-wide influence of the European culture. There are smart tubeteikas enriched with bright and colorful embroideries and patterns for special festival occasions.

Uzbek cuisine is one of the most colorful of Oriental Cuisines. You will get astounded to find some of Uzbek recipes to be centuries-old. They even have different traditional rituals and ways of cooking. There are about 1,000 different dishes including national drinks, cakes and confectionary products. Uzbek «Pilaf» is a very solemn food. It can be considered as an everyday dish as well as a dish for solemn and great events like weddings, parties and holidays. Rice is the most important ingredient of pilaf and special spices, raisins, or peas will be added to give it extra flavor. However, locals believe that the best pilaf is always prepared by a man! Salads are also served along with pilaf. Bread is holy for Uzbek people. This traditional belief started with a legend. As it goes, each new Governor would mint his own coins but the payment for local people who minted new coins were not the coins that were minted but...bread!

Uzbekistan's signature dish is palov (plov or osh), a main course typically made with rice, pieces of meat, and grated carrots and onions. Oshi Nahor, or Morning Plov, is served in the early morning (between 6 and 9 am) to large gatherings of guests, *pedagoglar.org 7-to'plam 5-son may 2024*

typically as part of an ongoing wedding celebration. Other notable national dishes include: shurpa (shurva or shorva), a soup made of large pieces of fatty meat (usually mutton) and vegetables; norin and lagman, noodle-based dishes that may be served as a soup or a main course; manti, chuchvara, and somsa, stuffed pockets of dough served as an appetizer or a main course; dimlama (a meat and vegetable stew) and various kebabs, usually served as a main course.

Green tea is the national hot beverage taken throughout the day; teahouses (chaikhanas) are of cultural importance. The more usual black tea is preferred in Tashkent, both green and black teas are typically taken without milk or sugar. Tea always accompanies a meal, but it is also a drink of hospitality, automatically offered green or black to every guest. Ayran, a chilled yogurt drink, is popular in summer, but does not replace hot tea.

Traditionally Uzbek breads are baked inside the stoves made of clay called «Tandyr». These fragrant breads are known to be crispy and tasty. Even the greatest scientist of medicine, Avicenna used Uzbek bread to cure people of diseases. A special importance is placed on soups. Uzbek soup is rich in vegetables and seasonings and contains lots of carrots, turnips, onions and greens. Two popular soups are Mastava and Shurpa.

Thus, it is worth writing a whole book to describe the Uzbek culture. But, as much as possible, I tried to give information in this article.

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1. This article contains some text originally adapted Culture informations.

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