

Lorestan, land of antique bronzes



● wikipedia.org



● iranatlas

Iranica Desk

The western province of Lorestan, with a large number of historical and cultural heritages, is known as "The Land of Bronze". The bronze artifacts discovered in the province are a precious treasure containing a world of thoughts, ideas, beliefs, cultures, arts and industries.

Considering that copper tin, as a natural alloy, exists in copper mines, bronze is the oldest alloy made by humans; that is why most primitive artificial metal tools were made of bronze. Bronze is an alloy consisting primarily of copper, commonly with about 12-12.5% tin, and often with the addition of other metals, according to chtn.ir.

Lorestan bronzes are artworks inspired by nature, which were made by the members of the mountainous tribes in the region.

In the 1920s, antique dealers brought Lorestan bronzes to the market in the cities of Harsin, Kermanshah and Tehran, and introduced them to the world. The artifacts that were discovered in the mountainous region, temples and ancient sites of the northern parts of Lorestan Province are on display in numerous museums of the world. A hall in the Louvre Museum of France is dedicated to displaying Lorestan bronzes. Chicago, Philadelphia and

Metropolitan Museum of Art in New York City are among the others which host these artworks.

Meanwhile, due to its abundance and diversity, the collection of Lorestan bronzes kept in the National Museum of Iran is considered one of the most complete and valuable collections in the world.

All 1,000 Lorestan bronzes, which are presently on display in the National Museum of Iran, and the others kept in foreign museums were unearthed during the excavations carried out by archaeologists.

Countless number of artifacts and tools made by craftspeople, who lived in the Zagros Mountains region in the past, are presently available to us, including some weapons such as daggers, swords and maces, riding equipment, decorative items, as well as various types of dishes.

Iran has a long history in the field of ore smelting and copper metal extraction. Old metal workers combined various elements over time and discovered bronze, which is stronger than copper tin alloy.

The Bronze Age is divided into three periods in Iran: Old Bronze Age, from 3,000 to 2,000 BCE; the Middle Bronze Age, from 2,000 to 1600, BCE; and the New Bronze Age, from 1,600 to 1,200 BCE.

The bronze items discovered in Lorestan Province indicate a history of human settlement in the region for thousands of years, and the mastery and artistic taste of the craftspeople who created them.

Lorestan bronzes are known as a means of transferring ancestral art and tradition to new generations, conveying common religious concepts, as well as showing the horsemen, warriors and farmers of the ancient world.

Introducing and preserving these artworks are among the top priorities of the Cultural Heritage, Tourism and Handicrafts Department of Lorestan Province.

Ten bronze artifacts of the province were registered on Iran's National Heritage List in February, 2023.



● ealya.com

Iranian Shishlik is delicious and healthy

Iranica Desk

Tourists who travel to Iran from around the world enjoy delicious Persian food. In fact, tasty Persian cuisine is among the tourist attractions of the county. Iranian kebab is one of the favorite dishes of foreign tourists.

Shishlik kebab ranks among superb dishes in Iran. It is prepared from lamb ribs. Before being skewered on a barbecue grill, it is marinated in onions, spices and different sorts of sauces that penetrate the meat and tenderize it. Restaurants in the neighborhoods of Shandiz and Torghabeh, in the northeastern city of Mashhad in Khorasan Razavi Province, are famous for Shishlik dishes.

A tourism expert has told ISNA that in 2009, the Ministry of Cultural Heritage, Tour-

ism and Handicrafts called for the registration of Shishlik on UNESCO's Cultural Heritage List. Mohammad Rahimi Khosh explained why Shishlik is yummy.

"Those who have tasted this dish in Shandiz and Torghabeh believe that its taste and flavor cannot be found anywhere else. This is because of the ingredients used to prepare it. Even the charcoal affects the taste of Shishlik. The charcoal used for barbecuing Shishlik is from the wood of cherry and apricot trees. This causes that special smell and taste to be transferred from the charcoal to the kebab, and make it different from other dishes," he said.

He added that Shishlik is among the tangible culture heritages of Shandiz and Torghabeh regions. Rahimi Khosh said, unlike beef, mutton is one of the

softest meats because sheep has high mobility. He also touched upon the medical properties of lamb ribs.

"With regard to the medicinal and medical properties of lamb ribs, in Europe, which was the cradle of Aryan civilization, countries like France and Germany used lamb ribs as soup for children suffering from indigestion. People who have jaundice and weak immune systems use this food as an effective medicine as well."

"As you know, the chest protects vital organs such as the heart, lungs, liver and, to some extent, the spleen. The body regularly cleans and strengthens the tissue surrounding these organs. Therefore, lam ribs are full of minerals, vitamins and fat that is useful for the body," he concluded.



● shishlika