

Darsajin village, a historical gem and tourist haven in Zanjan Province

Iranica Desk

Darsajin village is a historical and tourist village located 15 kilometers from the city of Abhar in Zanjan Province. It is home to the Bakhtiari tribes who speak the Lori dialect. The historical background of this village dates back to the pre-Islamic era. Situated at an elevation of 1,680 meters above sea level, Darsajin village has a mountainous climate, characterized by cold and temperate weather. It is a serene and verdant village located at the foot of the Molla Daghi Mountain, surrounded by other mountains from the north.

With its architectural features, narrow and winding streets, diverse population, and natural beauty, Darsajin has been recognized as one of the outstanding villages in the country. Known as Abyaneh of Zanjan Province, it annually attracts a large number of tourists due to its numerous natural and historical attractions. In the spring, the hills of this village are adorned with beautiful wildflowers, creating lush and enchanting landscapes. Considering that the Abhar and the surrounding areas are considered one of the earliest human settlements in Iran, the tourist destination of Darsajin also has a long history.

Darsajin is filled with adobe houses featuring stone patterns and benches at the entrance of houses, and the courtyards of the houses are adorned with tall trees. The neighborhoods of Darsajin village, separated by squares, have houses with windows opening onto the squares.

Surrounded by towering mountains and lush valleys, the village features histor-

ical attractions such as the old section, public squares, remnants of an old castle, an ancient mosque, and towers. The abundance of water and natural beauty has attracted tourists from all over the country. The village's orchards are filled with grapes, almonds, and walnut trees.

The village's unique feature is the presence of springs, rivers, and underground water sources, contributing to cool air in the summer, a moderate climate in the autumn and spring, and cold weather in the winter. The houses in this village are traditional and feature balconies with railings for candle holders. The villagers are primarily engaged in agriculture and livestock breeding. Common customs and traditions include celebrating national and religious holidays and wedding ceremonies.

In the past, the women of this village wore long scarves made of several meters of colorful or black fabric and created different styles with them. Traditional attire for women included red velvet clothing and pleated skirts. Men in this village typically wear various types of hats and use plastic and leather shoes, with boots in the winter. The use of large and small beads for long necklaces, earrings, and bracelets was popular among the villagers.

Tourists can spend the night in eco-lodges if they wish to stay in the village. The villagers' handicrafts include various types of carpets and *jajim*. Wooden bracelets decorated with metal coins, as well as neck and hand ornaments worn by rural women are enduring and available for purchase as souvenirs from local vendors in the village.



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Jegarvaz, a culinary and cultural delight in western Iran

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Jegarvaz is a popular dish which has turned into a tourist attraction in some western regions of Iran. Lorestan and Ilam provinces have registered it as part of their intangible cultural heritage.

Mohsen Tarhani, an official of the Cultural Heritage Organiza-

tion of Lorestan Province, told ISNA: "Jegarvaz is a popular, high-calorie, and energy-rich food that was once considered a noble dish. This nutritious food is mostly prepared in the mountains, and consumed during lunch," ISNA wrote.

Tarhani explained the method and recipe for cooking jegarvaz: First, the *vaz*, or the fat

strip on the stomach of a sheep or calf, along with a piece of sheep's liver are thoroughly washed and cleaned, then the liver is cut into desired sizes, in a way that it can be easily skewered. Afterward, they are salted and set aside.

Once the liver is prepared, the *vaz* is cut into pieces that can be easily wrapped around the liver

pieces. Then the liver wrapped with *vaz* is skewered and placed on the heat of the fire to slowly grill.

He added, "Due to its fatty and thin nature, when wrapped around the liver and placed on the heat, *vaz* imparts a very delicious taste to the liver. This dish has many fans in Lorestan Province."

He stated that the jegarvaz dish is served in most restaurants of Lorestan Province, especially in Khorramabad, and is accessible to tourists. In fact, this popular food has become a kind of tourist attraction for the province.

Tarhani mentioned that there is no documented history of the dish, and added that the skill of

preparing and cooking jegarvaz was included in Lorestan Province's Intangible Cultural Heritage List in 2018. Jegarvaz, or liver wrapped in fat, is also a popular kebab in Kermanshah, Ilam, and Kurdistan provinces, as well as in Kurdish areas of Iraq. Ilam has also registered it as part of its intangible cultural heritage.



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