

**Historical basis of the gastronomic
brand of St. Petersburg (commissioned by the Committee for
external relations of St. Petersburg)**

Features of St. Petersburg cuisine

The idea of the peculiarities of St. Petersburg cuisine is being formed in the 18th century. The Foundation of the city almost from scratch demanded to supply food to large masses of people. Meanwhile, the agriculture of the princely lands was little developed. Already the first foreigners who came to the new capital noted that there was a lack of food in the city, except that the surrounding forests, lakes and rivers could provide, so it had to be imported from everywhere. In fact, oysters, salted lemons, sour oranges, the novelty of those years- potatoes and even ordinary vegetables and even meat were imported. In addition, in the early years of St. Petersburg the quantity of foreigners and Russians was practically the same, so it was not surprising that the cuisine of the young city adapted to their tastes. From the very beginning, St. Petersburg was an international city, so its cuisine was a mixture of different European culinary traditions (in different decades, the direction of one or the other national cuisines changed, depending on the superiority of certain foreigners): Russian, French, German, Swedish and Finnish, Polish, Jewish, etc.

The capital's status, reputation of "the windows to Europe" and the largest port made St. Petersburg a city of large-scale international transit. For two centuries Russia acquainted with dishes from other countries through St. Petersburg. Hungarian goulash did not "jump" in an instant from Budapest, for example, immediately to Taganrog; and the fish a la polonaise did not sail on its own from the Vistula to the banks of the Volga. All these dishes came first to the capital, and only then spread throughout Russia. No wonder the St. Petersburg cookbooks can be found in a row recipes pike "in Polish", "Italian" and "English." At the same time, St. Petersburg was a gateway for foreigners to Russia; therefore, Europe got acquainted with Russian customs and traditions, including culinary ones - through St. Petersburg. The idea of

soup and porridge as the basis of Russian national cuisine was formed by foreigners who visited the young capital in the first half of the 18th century. Those two dishes, which allowed satisfying and quickly feed large numbers of people employed in the construction. *"National cuisine remains invisible to those who has as a native one it. Their own taste habits seem too self-evident, natural, do not require explanation,*" said the famous French anthropologist K. Levi-Strauss. In fact, the foreign notes about St. Petersburg gave the first detailed descriptions of the recipes and the preparation of these dishes.

The reputation of Paris as the capital of European luxury, largely due to Colbert's protectionist policy, had made this city a role model in everything related to everyday life: clothes, furniture, kitchen, manners and so on. The customs of the French court were closely scrutinized in Russia in the Elizabethan and Catherine kingdoms, and noble Russian travelers quickly appreciated the delights of French cuisine. The phenomenon of St. Petersburg cuisine as a cuisine combining Russian and French traditions began to take shape in the 18th century, and finally entrenched in the first quarter of the 19th century.

One of the most expensive and exquisite dishes of true St. Petersburg cuisine can be considered a sterlet in champagne. The combination of pure Russian (Volga) sterlet and the famous French sparkling wine not only demonstrated the combination of two so different products, but also demonstrated the fabulous luxury, which was available only to the most brilliant court of that time-St. Petersburg. "Everyone who has read" Monte Cristo " remembers about dinner when at a table of the former prisoner of the castle of If as though did the miracles by means of a gold magic wand, the Volga sterlet was served. Outside Russia, even on the most exquisite tables, it is an unknown gastronomic phenomenon. And it is worth mentioning, the sterlet deserves its reputation: this excellent fish is white and tender, maybe a little fatty meat, tastes like a cross between a smelt and lamprey. Sterlet may be large, but medium - sized fish are the best. Not despising the kitchen, I still do not Grimaud de La Gagner and not Brillat-Savarin, to speak in lyrical tone of the sterlet. But in France, I regret this loss, because the dish of sterlet is worthy of the most delicate

gourmets. One piece of the Volga sterlet on an elegant fork is worth traveling, "noted the famous romantic T. Gautier, who visited Russia in the mid-19th century. It is worth noting that by the beginning of the 20th century the dish was expensive, but, nevertheless, certainly included in the most democratic cookbooks.

After the French Revolution in Russia French immigrants came, who soon took key positions in three areas: in the education of noble children, dressing the capital's ladies and pleasing the stomachs of the capital's inhabitants. French cooks, who first appeared in aristocratic houses, then began to open their own institutions on the streets of St. Petersburg, making this cuisine democratic in their own way.

But the main figure of the St. Petersburg gastronomy should be considered the "Emperor of chefs and chefs of the emperors Marie-Antoine Carême, and in fact served at the courts of Alexander I, George IV, Tyler and Rothschild. By the way, according to contemporaries, it was the Russian Emperor who proclaimed Carême as a king of cooks. In Russia, the French chef stayed only a few months in 1819 (he worked at the court at the invitation of the Emperor), but during this time he managed to do a lot: introduced into Russian cuisine the concept about the exact formulation, "improved" traditional Russian dishes, giving them a "European" connotation ("he taught Russian there is" - assured contemporaries), in particular, is familiar to all today Russian pies with different fillings was done earlier, the rye sour dough, and thanks to Carême there was prepared from the white yeast, puff, etc. we can safely say that he is the author of many recipe books have contributed to the acquaintance with Russian cuisine and the French and, through them, other Europeans.

"In all houses it is eaten in the French manner, but the national taste is found in some characteristic additions. So, along with white bread, a slice of black rye bread is served, which Russian guests eat with visible pleasure, "he noted three decades later. Gautier. He also pointed to the special dishes that he came across in St. Petersburg, who was not known in Europe: "Often in the Russian cuisine there are grouses, their meat is saturated with the smell of juniper berries, which these birds eat. They spread the spirit of turpentine, at first it strikes you in the nose. Huge black grouses are served here. The famous bear ham sometimes replaces York ham, and

moose fillet-vulgar roast beef. These are all dishes that do not exist in the Western menu."..

Already in the 19th century in St. Petersburg there were other "agents of influence" as foreign culinary schools and cuisines of the peoples of the giant Russian Empire. Dishes of Ukrainian, Siberian, Caucasian and Asian cuisine penetrated into the capital's restaurants, and through them - into the houses of ordinary people and in cookbooks. The dinner, which combines the little Russian borsch, Georgian shashlik and the sweet risotto with melon, could appear only in the capital of the Empire.

St. Petersburg specialties

Yes, they say there are two kinds of fish there, the sea-eel and the smelt, and before you start to eat them, the saliva flows in your mouth (N.V. Gogol)

In the formation of national or regional, culinary or gastronomic brands local "specialties" played an important role - products and dishes that distinguished the country or area that appeared in it (in reality or according to legend) and made up its distinctive feature. Such specialties are Vienna schnitzel for Vienna, Bavarian sausages for Bavaria and Munich, in particular, oysters, snails, onion soup and rooster in red wine for Paris (a combination of cuisines of different French provinces), mozzarella from Buffalo milk for Procida island, etc.

According to numerous memoirs and references in the literature, St. Petersburg was not rich in local products ("food here, mainly imported", - noted foreigners in the 18th-early 19th century), except for all kinds of fish, both sea and river, and lake. The Petersburg specialties were contained actually them and the dishes made of them. with which the Imperial capital was famous both in Moscow, and in the Russian province. Thanks To The "Inspector General" by Gogol N.V., it is known that by the 1830s, grouse and smelt became very popular far beyond the borders of St. Petersburg. Also Neva and Gatchina trout were popular, Ladoga whitefish and even... Nevsky sturgeon. By the end of the 19th century, smoked Ladoga whitefish served as a real "gastronomic souvenir" from the capital, they were taken to the first throne, just

as from there to St. Petersburg - Testov's piglets (according to the famous Testov's tavern). The situation with Nevsky sturgeon is not clear: there is a variety of Atlantic sturgeon, which has recently been found in small quantities in the Baltic Sea; there are also stories of Swedish and chukhon fish cages along the banks of the Neva River, where during the floods the noble fish swam to the Neva. According to many sources, the Emperor annually on the feast day gave the parish of Peter and Paul Cathedral in the fortress of the Neva sturgeon, so large that it was carried by several people. If it was really a sturgeon caught in the Neva, the myth is its size, if the size is not fictional, and the sturgeon was rather of Volga-Caspian origin. Anyway, this custom in the second half of the 19th century came to naught that once again forces to doubt reliability of the data given by sources.

Memorial or the names of dishes

"In the good old days nearly all our nobility gave their cooks to the kitchen Nesselrode, paying for the science of fabulous money to his cook"

(M. I. Pylaev)

D. A. Guriev and K. V. Nesselrode, who were also in close relationship (the latter was Guryev's son - in-law), were known for their culinary preferences not only in the capital of the Russian Empire, but also throughout Europe, which was greatly facilitated by the very kind of activity of famous gourmets-both were statesmen, and outstanding. Guryev, Minister of inheritance and Minister of Finance, Senator and member of the state Council, traveled extensively and was believed to have carried out some diplomatic assignments. "No wonder Guriev travelled abroad: he perfected himself in terms of gastronomy. He was truly a genius inventive, and seem to have pates, there are burgers that bear his name" (F. F. Vigel.) In fact, there is a sweet and "unsweetened" Guryev porridge, Guryevski pate and so on. "As for the count Guryev, whose name rattles inseparably with porridge, he destroyed an incredible amount of it...", noted the contemporaries (L. Golitsyn.)

Nesselrode, who even held the post of Minister of foreign Affairs (later - a member of the state, Council), was one of the architects of the Congress of Vienna

and, as a consequence - the Holy Union. However, even among his contemporaries his reputation relied more on its gastronomic talents: "He himself ordered lunch and knew what each dish was made of "(Reiset);" the knowledge of the art of cooking was brought to him by grace "(F. Vigel.) Not by chance, under the name of Nesselrode in the world (including French) cooking includes turnip soup, sterlet soup, chestnut pudding, consomme, ice cream, snipe soufflé, mayonnaise, etc. It was believed that the soup Nesselrode "rattled throughout enlightened Europe at least its diplomatic notes." House Nesselrode was famous with an exquisite table setting, serving of meals and... the city's many beauties, whom he had invited to lunch. The paradox is that the dishes of "Nesselrode" are much more known abroad than in Russia and St. Petersburg.

Their stories are associated with dishes bearing the name of other characters in Russian history: the count Stroganov, Prince Dolgorukov and others. French cooks, impressed by the scope of life of " Russian princes "(since the end of the 18th century" Russian Prince " - a common character of the French belletré, reflecting the legend of Paris walking on the real Russian nobles, without spending money in Paris - Orlov, Demidov, Kurakin and so on.), numerous dishes were introduced that bore the names of famous Russians (Petersburgers): pheasant aspic "Prince of eagles", several dishes a La Demidov and so on.

In the case of historical characters, this is a question of naming. It is known that almost all Russian emperors, starting with Peter I (also Catherine II, Nicholas I and others) loved Shchi. Some old recipes of shchi are known. It is enough to call any of them" Peter's "or" Catherine's "(recipes of the XVIII century) or" Nikolaev "(recipes of the XIX century), or" Imperial "- and it can serve as the basis for inclusion of a dish in the"Petersburg menu".

It is known that the court served Gatchina trout, and Emperor Alexander III loved fishing, often in the same Gatchina. The half-forgotten recipes of fish dishes are quite unable to obtain the name of the Emperor, for example, "a Trout-Imperial", "Trout in Aleksandrovsky", etc.

Of the domestic cultural figures, who had their own "history of petersburg", the

most famous writers, among them in the first place-A. S. Pushkin, whose name at least heard even foreign tourists. Culinary tastes of famous writers, musicians, theater workers, artists are well known thanks to memoirs, diaries, etc. It is well known that served on the table in the house of Pushkin, and what dishes the poet especially loved. Culinary tastes Pushkin described many of his contemporaries: A. P. Kern, A. Smirnova-Rosset and others. Most of them do not belong to the St. Petersburg "specialties", but the addition to the name of the dish "in Pushkin" can serve as a decoration of any menu - both public catering and Banquet: baked potato "in Pushkin", white pancakes "Pushkin", etc. (it is known that Pushkin loved pancakes Arina and, according to the memories of P. Kern, baked potatoes, soup with white mushrooms "Pushkin" (in the house of Pushkin served soup with white mushrooms, green shchi, botvinia (on

Pushkin's home table is so well documented that it is possible to make not one, but several "Pushkin's menus»:

Soups

Shchi with porcini mushrooms

Green shchi with hard-boiled eggs

The botvinia on kvass with sturgeon,

Hookah with cucumber Fish soup

Snacks

Cold veal

Cold sturgeon

Pickled cucumber

Fried mushrooms in sour cream

Main course:

Roast goose with cabbage

Chopped veal cutlets with spinach

Garnishes

baked potato

buckwheat porridge

Desserts

Soaked cloudberry

Soaked apples

Gooseberry jam (from light gooseberry)

(On the desktop of A. S. Pushkin always stood a pitcher of cold water and gooseberry jam, which was prepared by Arina Rodionovna: "... enjoyed dinner in Pushkin. Lunch consisted of shchi or green shchi with hard-boiled eggs... chopped large parties with spinach or sorrel, and for dessert - jam with white gooseberries" (Smirnova - Rosset).

Cranberries in sugar

Pancakes (especially-pink, with beet)

Drinks

Homemade lemonades

Cranberry water

Cranberry juice

Kvass

Punch

Hot punch

«... My sister, Eupraxia used brew for all of us after dinner the punch; sister perfectly cooked, and Pushkin, her usual ardent admirer, loved to she brewed the punch...". From the memoirs of A. L. Wolff.

Similarly, it is known what food and wines of A. S. Pushkin was ordered in St. Petersburg restaurants:

Main course

Roast beef

Steak

Pozharskie patties

Snacks

Pasta with Parmesan

"Strasbourg pie imperishable»

Desserts

Limburger cheese

Blancmange

Even in Pushkin's poems a lot, not just mentions of certain dishes, but almost their recipes:

From Galiani Il Coloni

Order in Tver

With Parmesan macaroni,

And the boiled eggs

Have dinner at leisure

At Pozharsky in Torzhok,

Try fried cutlets

And go on a light stomach.

How to drag to Yazhelbits

For a man a rattletrap

Then my friend will strive

Voluptuous his eye!

Somebody will bring for you a trout!

Once they were cooking.

You'll see.: turn blue,

Pour a glass of Chablis into the fish soup.

That it was at the heart,

It will be possible in boiling water

Put some pepper,

A small slice of...onion

This kind of quotes you can pick up a lot.

Pushkin-the most famous, but not the only character of Russian culture, which has its own "cookbook".

Famous writer and philosopher, contemporary of Pushkin, V. F. Odoevskiy generally left their own "Odoevsky" cooking - in 1840-ies in the Appendix of

"Literary newspaper" was published in the culinary notes Odoevsky published under the pseudonym "Mr. Poof", already published in our days in a separate publication. Not all the culinary recommendations by Odoevsky indisputable, but certainly interesting. The theatre Museum in St. Petersburg has published a genuine cook's cookbook. I. Chaliapin, where you can also borrow a lot of recipes (in particular, it contains a recipe goose "Skobelev", named after the famous military leader; and in Leningrad, even in the Soviet years enjoyed success "pasta in Chaliapin-with ham, mushrooms, baked in the oven under mayonnaise).

A separate story is connected with dishes invented or introduced into the culinary use of the Russian capital by restaurateurs, owners of famous institutions. They usually bear the names of either the restaurateurs or their establishments. So, you know, "Stew Card" (famous restaurant of Pushkin's era, called on behalf of the owner), popular in the early 20th century "Vienna sausage" (the name of the restaurant "Vienna"), parfait in-solovievsky, Solovev's burgers (named V. I. Solovyov, who first rented and then bought the famous restaurant "Palkin" on Nevsky prospect); Palkin chicken cutlets, Turkey, trout, cancer soup.

Just as their names in the culinary history of St. Petersburg was left by the authors of cookbooks, chefs, and Maitre d'hotel of the famous St. Petersburg aristocratic houses, such as the Radetzky, who had served the Dukes of Leuchtenberg, and issued their own cookbook.

St. Petersburg menu

Menu in the traditional sense-this is a list of dishes and drinks served at the table, and a certain order of their submission, and... duly executed sheet with this list and order.

In full accordance with the nature of St. Petersburg cuisine, St. Petersburg menus during the 19th-early 20th century were built on a combination of French and Russian dishes, it concerned both private houses, and expensive restaurants, and the most ordinary kitchens. Almost any soup was accompanied by Russian pies and pie (not French pate!), and the further menu provided directly alternation of the French and Russian dishes.

Other traditions are closely connected with the menu. For example, in old St. Petersburg late meals were opened, no matter whether it was connected with breakfast, lunch or dinner.

Both private lunches and restaurant meals were accompanied by menu cards. Fashionable capital houses and restaurants got cards of a firm cardboard- Bristol with a gold edge and the embossed (sometimes gold) logo of an institution or a monogram and the corresponding crown of the owner. For special cases, the text of the menu, known in advance, was printed in the printing house, for an ordinary restaurant - fit by hand. In addition, it was decided that the menu for special lunches or dinners (especially on solemn occasions) were made out according to the drawings of famous artists - N. N. Karazin, A. N. Benoit, M. O. Mikeshina, etc. Fortunately since the mid-19th century St. Petersburg graphic school was widely known. The reputation of St. Petersburg graphics is high today, but, unfortunately, in the city it is almost not noticeable: posters, invitations, programs are ordered by unknown design studios and advertising agencies, not by St. Petersburg graphic artists. Meanwhile, this is one of the city traditions that would be nice to revive, at least at the level of Governor's receptions and banquets.

A distinctive feature of the old St. Petersburg cuisine was the so - called "Russian serving", in contrast to the French and English, adopted in the 18th-early 19th century. It is believed that introduced it in Europe Catherine's nobleman Prince Kurakin (according to other sources - Carem). Unlike the French, where all the dishes were taken out at once, and it was a crowded table was considered a sign of wealth, although it was often necessary to eat completely cooled food, despite the alcoholics, burners and "transfer" with hot water, the Russian nobles with their huge number of serfs (often behind one guest there were up to 3 lackeys) had a consistent take - out of portion dishes, which allowed competently to alternate tastes and serve food at the desired temperature (the French long resisted the "Russian filing", believing that the dishes were quickly getting cold the problem was, that the French just did not have enough staff, or rather, money to pay). Russian filing became incredibly popular over time and by the 1870s almost everywhere in Europe has become common, however,

in a simplified version: dishes were taken out entirely, not on a portion for each guest. This is to this day the most common way to serve, but it is not superfluous to remind guests that this custom was born in the brilliant St. Petersburg Catherine's era.

Another feature of the St. Petersburg table was a buffet with vodka and successive cold and hot snacks, which preceded the actual lunch. This custom struck foreigners in the 19th century: "Before you sit down at the table, guests come round table, where placed caviar, herring fillet of spicy salting, anchovies, cheese, olives, sausage circles, Hamburg smoked beef and other snacks that are eaten on pieces of bread to inflame the appetite.

"Lunch" is made standing and accompanied by vermouth, Madeira, Danzig vodka, cognac and caraway tincture like anise vodka, reminiscent of the "crayfish" of Constantinople and the Greek Islands. Careless or shy travelers do not know how to resist the polite insistence of the owners and are taken to try everything that stands on the table, forgetting that this is only a prologue of the play..."(Vol. Gautier). And this custom is now adopted in many countries. However, for honored guests of the city or tourists interested in local traditions, it may be worth reproducing it in its full version - standing, with appetizers fish and meat, cold and hot, pickled, salted and pickled.

The most difficult item on the St. Petersburg menu are desserts. Ice cream, jelly, puddings, mousses, cakes and pies were served everywhere. Moreover, it is known that the conventional baking (used most often in home cooking) was borrowed from Polish (Mazurka, placci and so on.) and the Germans; more exquisite desserts for receptions and pastry shops were of French, Italian and Swiss origin.

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