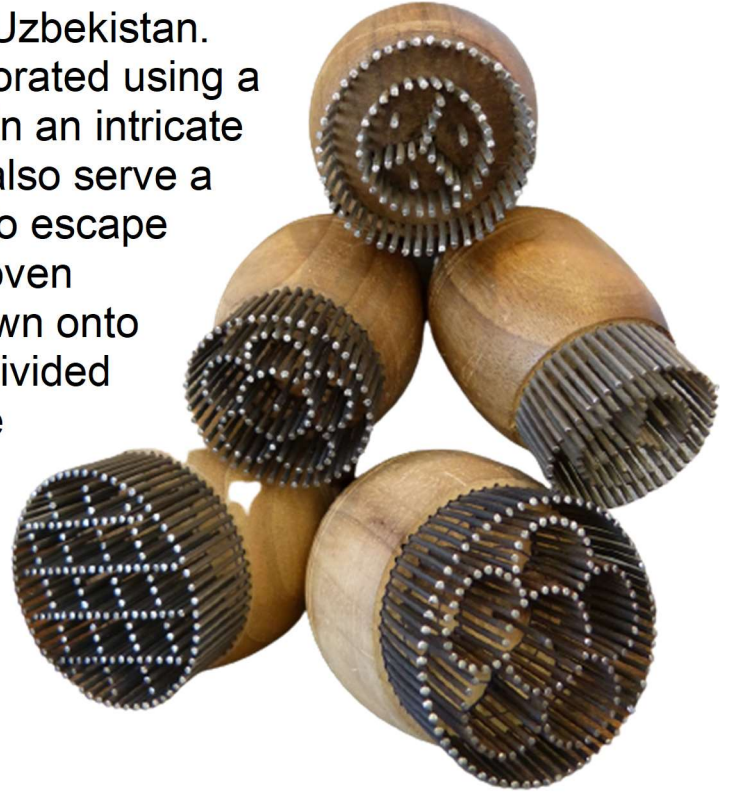


# ARTIFACT 1: BREAD STAMP

## Artifact Details

Bread, or *non*, is a part of every meal in Uzbekistan. Uzbek bread is typically circular and decorated using a stamp made of wood with nails or metal in an intricate pattern. While beautiful, these patterns also serve a purpose: to create holes to allow steam to escape while baking. It is baked in a large clay oven called a tandoor where the dough is thrown onto the side of the oven wall. Uzbekistan is divided into twelve provinces, each with a unique form of bread ranging from light and fluffy, to thin and crispy, to thick and flaky.



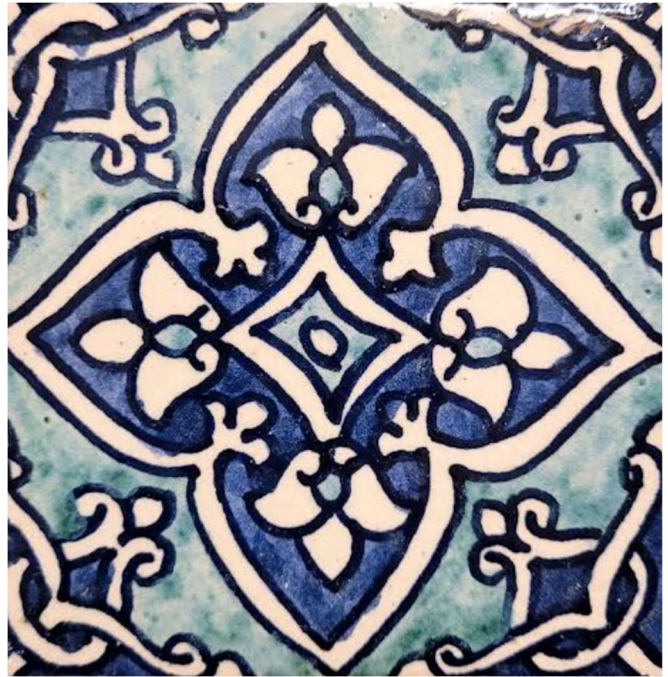
## Additional Information

- 1 [Watch this video](#) to see how Uzbek bread is made and complete the “Sketch and Tell” critical thinking strategy.
- 2 [Explore this website](#) and look at pictures of Uzbek bread; then, complete the “See Think Wonder” critical thinking strategy.

# ARTIFACT 2: CERAMIC TILE

## Artifact Details

Blue and teal ceramic tiles can be found across Central Asia, especially on buildings. Timur ruled the region in the 15<sup>th</sup> and 16<sup>th</sup> centuries and revived art and culture. Shades of blue tiles forming elaborate linear and geometric patterns decorate the outside and inside of buildings, especially mosques and madrasahs. Ceramic wares are also an important craft of the region. Traditional pottery art has been preserved over centuries with six distinct styles emerging in different regions. Colors, patterns, and shapes vary and might convey meaning; for example, a bird symbolizes peace and freedom while a pomegranate is a symbol of wealth, abundance, and fertility.



## Additional Information

- 1** [Watch this video](#) to see how Uzbek pottery is made and complete the “Think Then Ink” critical thinking strategy.
- 2** [Explore this website](#) and look at pictures of Uzbek tiles; then, complete the “Content Connection” critical thinking strategy.

# ARTIFACT 3: SPICES

## Artifact Details

“Located along the former Silk Road, Uzbekistan has long benefitted from an exchange of goods and ideas with its neighbors. Uzbek cuisine is hearty, rich and delicious. Developed to feed an agrarian (farming) society, many of its dishes are packed full of calories once needed to sustain workers in the fields. Recipes are heavy on meat, relying primarily on the fatty sheep that graze in the country’s pastureland. Other staple ingredients include flour, rice, vegetables, and oil, as well as spices such as cumin, pepper, coriander, cinnamon, and bay leaves.



Plov is the most popular and famous of all of Uzbekistan’s national dishes. According to one well-known story, the dish came into its own during the time of Amir Timur, the famous Uzbek conqueror who founded the Timurid Empire in the 1300s. According to legend, Timur needed a way to feed his huge armies during his conquests, and settled on plov as the ideal food, since it was high in calories and transportable.”

## Additional Information

- 1 [Watch this video](#) (stop at 4:30) to see how Uzbek plov is made and complete the “One Word Summary” critical thinking strategy.
- 2 [Explore this website](#) and look at pictures of Uzbek food; then, complete the “Make Connections” critical thinking strategy.

# ARTIFACT 4: EMBROIDERY

## Artifact Details

“One of the most common types of Uzbek arts and crafts is artistic embroidery - kashtachilik. Unimaginable patterns, stitch by stitch, are made by hand, creating an elegant piece of national craft. The history of the appearance of such art goes back to the deep past and is closely intertwined with the culture of the Uzbek people. The work of kashtachi craftswomen reflects the way of life, traditions and customs, love for all living things, and all this is created by combining creative imagination with technical skills. Kashtachilik embroidery is quite diverse and is typically seen on skullcaps, traditional clothing for both men and women, curtains, tablecloths, and blankets.”



## Additional Information

- 1** [Watch this video](#) to see the process of hand embroidery and complete the “Content Connection Sign” critical thinking strategy.
- 2** [Explore this website](#) and look at pictures of Uzbek embroidery; then, complete the “See, Think, Me, We” critical thinking strategy.

# ARTIFACT 5: SILK PAPER

## Artifact Details

“According to a number of sources, Samarkand in Uzbekistan was the first place in Central Asia and the Middle East where paper was made manually with the help of a watermill. The production technology had been adopted from China. For a thousand years Samarkand paper makers (kogozgars) were producing paper that ranked as the world’s best, having a smooth surface, being highly durable and, most importantly, absorbing little ink. The handmade Samarkand paper is used to restore ancient manuscripts and books, paint miniatures, write letters, make souvenir books, albums and postcards and packing for artisan’s souvenirs and even produce clothes. The paper is washable and can retain its properties for many centuries.”



## Additional Information

- 1** [Watch this video](#) to see how Uzbek silk paper is made and complete the “Sequence” critical thinking strategy.
- 2** [Explore this website](#) and look at pictures showing the process of making silk paper; then, complete the “Icon Make A Connection” critical thinking strategy.