

RAKI an event that turns even crying into a celebration

BACKGROUND - THE PROBLEM :

Raki is drunk with the people closest to you. But over time, people begin to live different lives in different places. We can not do raki events and rituals with these distant people.

OBJECTIVE:

We expect you to find a solution where we can share all raki rituals (meze, ambiance, music) with our friends who live in different places and want to drink raki together, that is, the raki table experience.

DELIVERABLES:

Since our aim is to experience this whole experience together, an ordinary online meeting is not a sufficient solution.

What is raki ?

Rakı is an alcoholic drink made with grapes and anise. It is the traditional alcohol of Anatolia. It is mixed with water and ice to drink. While it is a favourite amongst Turkish people, its not consumed daily but rather as a ceramonie. You drink rakı to soliasie and cach up to whats going on with your friends lives. Rakı as an event, is used nearly as a group teraphy session. Most common topics to talk about are; politics, recents events or scarring events that took place in our lives, menthal/physical health of ones we care about, jobs and success, failures we endure, our love lives, the ones lost from the table (dead sick or married) and toasts in honor of them.



What we toast ?

- New opportunities
- Health (metaphor)
- Loss of a friend
- For the ones we think about
- Success
- Birthdays and death
- Ambitions

Who toasts ?

Anyone can raise a toast, but you need to be relevant or related to the topic. Elders toasts are respected, usually whole crowd joins on the toast. You can raise mini toasts whenever with whomever on the table, it can be just acknowladging of them. But you don't raise for bad intentions or for stupid things.

Storage of raki :

Raki can be stored for many years without opening the lid, away from sunlight, at normal room temperatures, without temperature fluctuations and without exposure to sunlight, it has no shelf life.

Single and duble terms in raki :

While 40 ml measure of raki is expressed as a single, 80 ml measure of raki is defined as double.

When and why do we drink it ?

- When we have something to celebrate or mourn, to share our emotions, wishes and ideas with the group.
- Raki invitation is important, just like a wedding invitation.





Happy raki; It is drunk for reasons such as celebrating good developments in life, relieving longing with friends who have not been seen for a long time, commemorating good days with old friends. Happy raki table can be an event with small or large groups and there is a wide variety of appetizers. Due to the nature of raki, there is some sadness in every happy raki.

Unhappy raki; It is a raki that is drunk for reasons such as a separation, a loss, an unrelenting longing. It is a table where you can have deep conversations only with people you are very close to, and talk about the unspoken. You don't need a lot of appetizers, just cheese is enough. Due to the nature of raki, there is some joy in every unhappy raki.

Where and with whom to drink raki ?

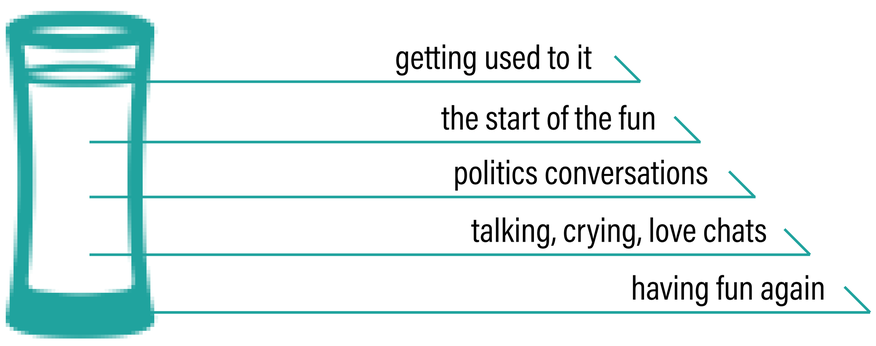
- Drinking zone, depends on the situation and season. For example, while traditional meyhanes are preferred in winter, in summer we love seaside locations. However, rakı events in a friend's house is always indisputable.
- The place where you drink raki is called a "meyhane". There are various concepts of meyhanes. The first is the quiet atmosphere, often decorated with antiques, where old and slow songs are played can be call traditional meyhanes.
- The second is the meyhanes, which are defined as the new generation meyhanes, which have become popular lately, with dancers playing entertaining songs. It is highly preferred in after-wedding parties.







How we drink it ?
Ceromonies of raki tables...



Musics:

The songs listened to while drinking raki may vary depending on the environment and the purpose of sitting at the table. However, songs that are relaxing and have meaningful lyrics and stories, such as Turkish classical music, are generally preferred. <u>The main focus in choosing music is to accompany the conversation.</u>

Appetizers:

It is a food group in the Eastern Mediterranean and especially in Turkish cuisine. It is usually served cold. It is an indispensable element of locksmith tables as well as being eaten as an aperitif before the main meal.

Appetizers can be of many different types. It can be very simple such as cheese, salami, yoghurt, or it can be prepared from different vegetables (pink beans, purslane, eggplant, pepper, etc.) or seafood (squid, shrimp, etc.). The appetizers are not just filling the stomach, they are both a taste next to raki and a fun in the conversation at the table. For this reason, it is found on the table in small portions but in several different varieties.







<u>Bevarage preferences:</u> Next to raki, water, turnip soda or tea can be made according to one's preferences.

Ice Dilemma:

The separation at this point arises in the phase of whether or not ice is added to the raki.
Today, those who drink raki, which is less in number, cool it with a bottle (or even chill the glass separately) and drink it with cold or iced water.
Those who add water and drink raki usually add ice. However, the point to be noted here is that after putting the raki in the glass, you should not pour ice without adding water.
Sudden contact with ice causes the crystallization of the substances that give the grape and anise flavor in the raki and the deterioration of the taste of the raki.
Throwing ice on dry and cold raki is also not recommended as it causes crystallization.

Rakı Table Manner (Çilingir Sofrası):

Çilingir tables are crowded, and filled with meze. You may not know the person sitting next to you or you may be close, it doesn't matter. In that context you feel close and a bredrenship (at least for that sofra) with the person next to you. Sometimes people resentfull with each other is set close to each other on the table so they can talk it out. Things that can be called secrets that are not normally spoken are talked about. If you talk about the happy or unhappy moments you had that year or when you weren't seeing each other, honest and sincerity are very important.

<u>Who is SAKİ ?</u> A saki is the person who sets the amount of raki that the people at the table will drink and serves the raki. The amount of raki drinking has a tempo. The drunkenness of everyone at the table must be imminent. the saki also controls these

If a person hits the raki glass on the table before drinking, she/he has not been able to reunite with the person she/he loves

If a person knocks her glass from the bottom of the other person's glass while toasting their raki glasses, it shows her/his respect.

<u>Meyhane Noise:</u>
In a table or meryhane for 20-30 people, everyone from end to end is in a different conversation, this complex conversation is loved.