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Research

ПЪРВОТО ДОКУМЕНТИРАНЕ НА ТЪРСЕНЕТО НА МИНЕРАЛНИ НАХОДИЩА В БЕЛОГРАДЧИК

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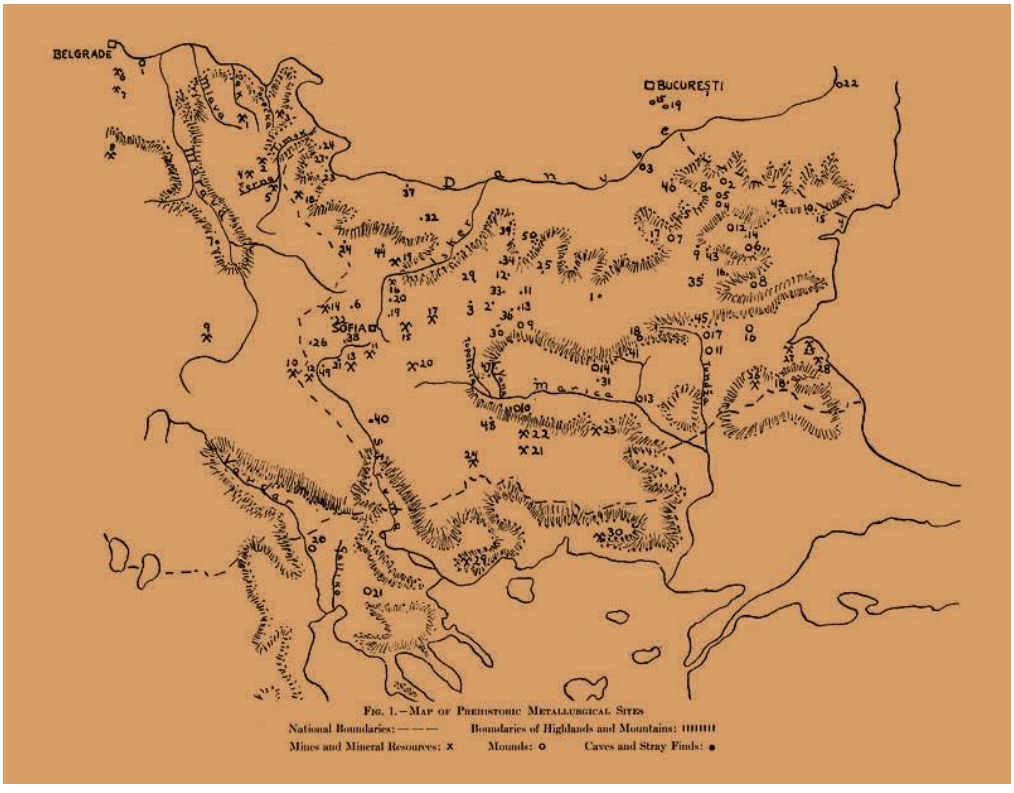
Abstract. The earliest record of the search for mineral deposits in the district of Belogradchik was presented as a short notice in the *Journal of the Society of Arts*, 1 October, 1875.

Keywords: Belogradchik, mineral deposits, Journal of the Society of Arts, Mahmud Pasha

Известно е, че Белоградчишкият край е богат на полезни изкопаеми и е бил между центровете на праистотическото рударство на Балканския полустров (Gaul, 1942). До днес в района на Горни Лом могат да се намерят следи от древно производство на желязо – шлака и остатъци от малки пещи – видни за топене на желязна руда (Трифонов, 1931).

Видните са малки пеши от камък и глина с височина до 3 м. и диаметър на основата около 1 м. С едно зареждане на пещта може да се получи до 80-100 кг желязо (Трифонов, 1936).



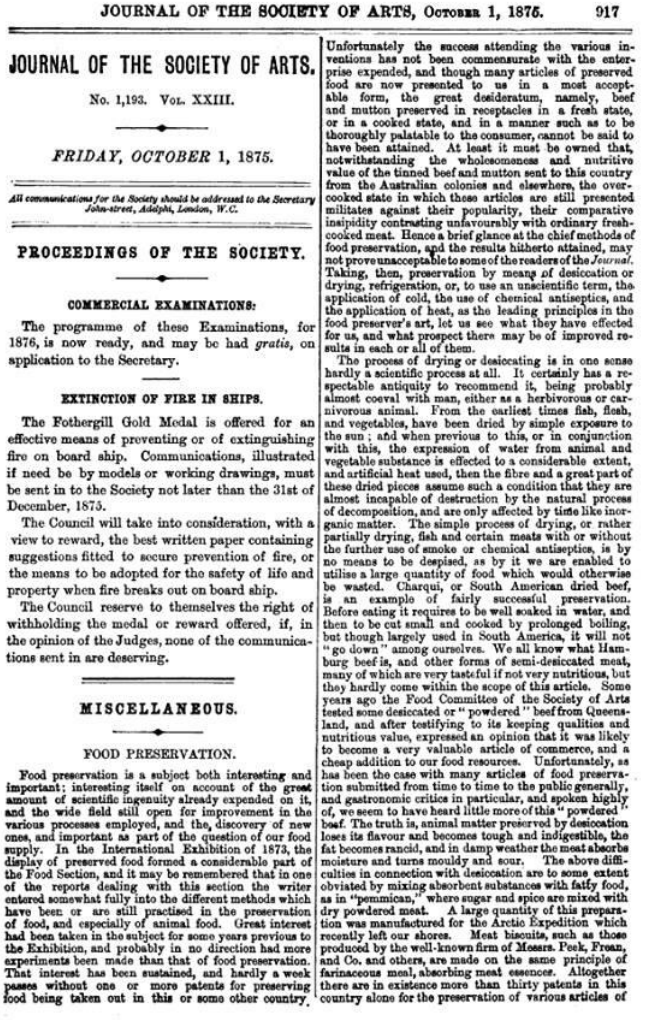
Карта на древните рударски центрове на Балканския полуостров (Gaul, 1942)

It is reported that Mahmoud Pacha, a member of the Council of State, obtained authorisation some time ago to conduct mineral explorations in the districts of Lom and Belgradjik, district of the Danube. The engineers employed by his Highness have returned to Constantinople, bringing with them specimens of iron ores and of bitumen, and are said, besides, to have discovered coal of first-rate quality.

Превод: Съобщава се, че Махмуд паща, член на Държавния съвет, преди известно време е получил правата да проведе минерални проучвания в районите на Лом и Белоградчик, Дунавски вилает. Ангажираните от Негово Височество инженери, връщайки се в

Константинопол, са донесли със себе си образци на желязна руда, битуми и са открили въглища с най-високо качество.

Това кратко съобщение, поместено в английското ааторитетно научно издание *Journal of the Society of Arts* (Royal Society of Arts (1754)), Volume 23, Number 1193, Friday, October 1, 1875, навярно е най-ранното писмено свидетелство, че Отоманската империя е имала грижата да проучи минералните богатсва на Белоградчишката кааза.



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FRIDAY, OCTOBER 1, 1875.

All communications for the Society should be addressed to the Secretary John-street, Adelphi, London, W.C.

PROCEEDINGS OF THE SOCIETY.

COMMERCIAL EXAMINATIONS.

The programme of these Examinations, for 1876, is now ready, and may be had *gratis*, on application to the Secretary.

EXTINCTION OF FIRE IN SHIPS.

The Fothergill Gold Medal is offered for an effective means of preventing or of extinguishing fire on board ship. Communications, illustrated if need be by models or working drawings, must be sent in to the Society not later than the 31st of December, 1875.

The Council will take into consideration, with a view to reward, the best written paper containing suggestions fitted to secure prevention of fire, or the means to be adopted for the safety of life and property when fire breaks out on board ship.

The Council reserve to themselves the right of withholding the medal or reward offered, if, in the opinion of the Judges, none of the communications sent in are deserving.

MISCELLANEOUS.

FOOD PRESERVATION.

Food preservation is a subject both interesting and important; interesting itself on account of the great amount of scientific ingenuity already expended on it, and the wide field still open for improvement in the various processes employed, and the, discovery of new ones, and important as part of the question of our food supply. In the International Exhibition of 1873, the display of preserved food formed a considerable part of the Food Section, and it may be remembered that in one of the reports dealing with this section the writer entered somewhat fully into the different methods which have been or are still practised in the preservation of food, and especially of animal food. Great interest had been taken in the subject for some years previous to the Exhibition, and probably in no direction had more experiments been made than that of food preservation. That interest has been sustained, and hardly a week passes without one or more patents for preserving food being taken out in this or some other country. Unfortunately the success attending the various inventions has not been commensurate with the enterprise expended, and though many articles of preserved food are now presented to us in a most acceptable form, the great desideratum, namely, beef and mutton preserved in receptacles in a fresh state, or in a cooked state, and in a manner such as to be thoroughly palatable to the consumer, cannot be said to have been attained. At least it must be owned that, notwithstanding the wholesomeness and nutritive value of the tinned beef and mutton sent to this country from the Australian colonies and elsewhere, the over-cooked state in which these articles are still presented militates against their popularity, their comparative insipidity contrasting unfavourably with ordinary fresh-cooked meat. Hence a brief glance at the chief methods of food preservation, and the results hitherto attained, may not prove unacceptable to some of the readers of the *Journal*. Taking, then, preservation by means of desiccation or drying, refrigeration, or, to use an unscientific term, the application of cold, the use of chemical antiseptics, and the application of heat, as the leading principles in the food preserver's art, let us see what they have effected for us, and what prospect there may be of improved results in each or all of them.

The process of drying or desiccating is in one sense hardly a scientific process at all. It certainly has a respectable antiquity to recommend it, being probably almost coeval with man, either as a herbivorous or carnivorous animal. From the earliest times fish, flesh, and vegetables, have been dried by simple exposure to the sun; and when previous to this, or in conjunction with this, the expression of water from animal and vegetable substance is effected to a considerable extent, and artificial heat used, then the fibre and a great part of these dried pieces assume such a condition that they are almost incapable of destruction by the natural process of decomposition, and are only affected by time like inorganic matter. The simple process of drying, or rather partially drying, fish and certain meats with or without the further use of smoke or chemical antiseptics, is by no means to be despised, as by it we are enabled to utilise a large quantity of food which would otherwise be wasted. Charqui, or South American dried beef, is an example of fairly successful preservation. Before eating it requires to be well soaked in water, and then to be cut small and cooked by prolonged boiling, but though largely used in South America, it will not "go down" among ourselves. We all know what Hamburg beef is, and other forms of semi-desiccated meat, many of which are very tasteful if not very nutritious, but they hardly come within the scope of this article. Some years ago the Food Committee of the Society of Arts tested some desiccated or "powdered" beef from Queensland, and after testifying to its keeping qualities and nutritious value, expressed an opinion that it was likely to become a very valuable article of commerce, and a cheap addition to our food resources. Unfortunately, as has been the case with many articles of food preservation submitted from time to time to the public generally, and gastronomic critics in particular, and spoken highly of, we seem to have heard little more of this "powdered" beef. The truth is, animal matter preserved by desiccation loses its flavour and becomes tough and indigestible, the fat becomes rancid, and in damp weather the meat absorbs moisture and turns mouldy and sour. The above difficulties in connection with desiccation are to some extent obviated by mixing absorbent substances with fatty food, as in "pemmican," where sugar and spice are mixed with dry powdered meat. A large quantity of this preparation was manufactured for the Arctic Expedition which recently left our shores. Meat biscuits, such as those produced by the well-known firm of Messrs. Peek, Frean, and Co. and others, are made on the same principle of farinaceous meal, absorbing meat essences. Altogether there are in existence more than thirty patents in this country alone for the preservation of various articles of

Първата страница на списанието

Махмуд Недим паша (1818-1883)

Махмуд Недим паша е с грузински произход. Когато е получил правото да провежда проучвания на минералните находища в района на

Белоградчик, той е бил Велик Везир на Империята. Любопитно е, че Махмуд паша е бил сторонник на по-тесните стопански и политически връзки на Портата с Руската империя. Това е оценявано в Русия, където Махмуд паша бил известен като граф Недимов. Несъмнено Махмуд паша се е ползвал с доверието на султана.

Султан Абдул Азис (1830-1876)

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