



## GOLPAR

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**GOLPAR**, any of several perennial aromatic herbaceous plants of the genus *Heracleum* L. (fam. Umbelliferae) growing wild in humid alpine regions in Persia and some adjacent areas, particularly the following five species, the first four being restricted to Persia (see Mandenova, pp. 492-502, 505; Mozaffarian, 1996, no. 3857). Because the distinctive morphological characters of these species are ignored by the common people, the plants involved are usually designated by a single, generic name; for instance, besides Persian *golpar*, the most common name, we find Gilaki *kolpar* (Mar'āši, s.v.) or *kulpar* (Pāyanda, s.v.), Māzandarāni *kūla/ek* (Partovi, Teymurifar, Homāyun, s.v.; but, reportedly, *halak* in the Māzandarāni patois of Ammāma in Lavāsānāt area), Lori *karso* (private information), and Azeri Turk. *bāldirgān* (Jazāyeri, II, p. 172; Behzādi, s.v.), which seems to designate also another resinous umbellifer, namely, the asafetida plant.

*Species.* 1) *H. Rechingeri* Manden. (new species), endemic in some highlands in Gilān and Ṭāleš (Asālem, etc.) and in Tehran *šahrestān* (Šemšak etc.); 2) *H. gorganicum* Rech. f., endemic in Gorgān province and in Māzandarān; 3) *H. nephrophyllum* Leute (= *Tetrataenium nephrophyllum* Manden.), endemic in localities in Kurdistan and Luristan; 4) *H. anisactis* Boiss. and Hohen., endemic on southern slopes of Mount Damāvand and in Tehran *šahrestān*; 5) *H. persicum* Desf., sometimes inaccurately called in English "Persian marjoram" (e.g., Schlimmer, p. 312) or "Persian cow parsnip" (e.g., Mozaffarian, 1996, no. 3864), endemic in Persia and southeastern Anatolia; distribution in Persia: many places in Gorgān province, Māzandarān, Azarbaijan, Kurdistan,



Lorestān, Baḳtiāri, Qazvin, Tehran *šahrestān*, Khorasan, and Yazd province (Mozaffarian, 1983, p. 134; Mandenova, p. 495).

*Uses.* The tender leaves and leaf stalks are pickled (*golpar torši*). In popular therapeutics, this *torši* is regarded as effective in “relieving stomachic thick humors, disinfecting the stomach, and curing poor appetite” (Jazāyeri, II, p. 174). Of wider use are the dried *golpar* fruits (aromatic, bitterish, very thin small seedpods) that are considered a “hot” carminative spice. As such, the powdered fruits are sprinkled on cooked broad beans (*bāqelā*, q.v.), cooked beans (*lubiā*), and potatoes, on pomegranate grains, and mixed with the vinegar into which lettuce leaves are dipped before eating (these vegetables are believed to be “cold” and flatulent). Whole dried fruits are usually added to the grains of *esfand* (q.v.) for fumigation, and, in the past, they were scattered on the shroud and in the coffin if the body was to be transferred to a remote cemetery (probably to offset the fetid odor of the decaying corpse).

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