



## KALLA-PĀČA

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**KALLA-PĀČA** (KALLE PĀČE), a traditional dish made of sheep's head and trotters and cooked over low heat, usually overnight. The combination of one sheep's head and four trotters is called a set of *kalla-pāča*. Other edible body parts of the sheep such as the ear-cavity, tongue, eyes, brains, neck, and shank may also be added to the pot (see Batmanglij, p. 37). It is not advisable to use salt before the end of the cooking process, since it blackens the color of the meat.

*The preparation of kalla-pāča.* Because of the tough texture of the meat of the sheep's head and the viscosity of the trotter, preparing *kalla-pāča* is a highly time-consuming and labor-intensive task. It is more common to order the dish than to make it at home, and it is usually cooked in specialty stores (*kalla-pazi*). It is generally reserved for the colder days of the year, and it is traditionally served in the morning as breakfast. In the afternoons, the stores usually serve *kipā* or *sirābi* (sheep's tripe). Middle- and low-income families tend to serve it as a brunch, and athletes of the *zurkāna* (lit. house of strength, q.v.), traditional athletic clubs in the urban areas of Persia, often consume it after their daily exercise routine. The guild of *kalla-pazān* is independent from the guilds of butchers and *kabābis*. The guild was known in the past as the guild of *kipā-pazān*, although the main task of a *kipā-paz* was preparing *kipā* stuffed with rice and ground meat. Rišār Khan Mo'addeb-al-Molk (Jules Richard before his conversion to Islam, 1816-91), the French adventurer and the author of a book on Persian cuisine, is the first to refer to *kipā* as distinct from *kalla-pāča* in his book (Musiu Rišār Khan, p. 87). He also suggests that the dish should



preferably be served with vinegar, onion, and/or minced garlic (ibid., p. 112). Badr-al-moluk Bāmdād allocated a section to *kalla-pāča* in her cookbook, detailing the process of preparing *kalla-pāča* and *sirābi* from cleaning to cooking (Bāmdād, pp. 47-58). Abu Eshāq Ḥallāj, known as Boshāq Aṭ'ema (q.v., d. ca. 1427), in his humorous employment of Persian culinary vocabulary in his poems, played with the terms *kipā*, *kalla*, and *češm* (eye).

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