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Kasha

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kasha

Russian kasha can refer to virtually any grain cooked into a porridge. Numerous proverbs attest to the centrality of kasha in Russian life. In Soviet times, owing to chronic shortages of meat, fresh vegetables and fruit, kasha remained a staple in most households and public eating establishments; it also became emblematic of Soviet economic failures. Its varieties are popularly ranked in a hierarchy ascending from thin GULag gruel, barley grits, wheat, rice, millet, and oat porridges to the most favoured buckwheat, rich in protein and iron. Today kasha is positively associated with traditional Russian dishes, and as the main food during Russian Orthodox fasts.

See also: GULag; holidays, Russian Orthodox; Lent; proverbs; shortages