

## THE CITY GENESIS AND THE HISTORY OF FOOD DIALECTIC OF INTERCONNECTIVITY

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Urban civilization was shaped by the fundamental relationships between urban and rural environments. If city planners achieve a balance in them, then city management can be called good. Now a majority of people live in cities than in rural areas, but in the 19th century only 3% of the world's population could be called city people. Cities grew, swallowed up the landscapes that fed them, became larger and more diverse. Twelve thousand years ago, people were gatherers and hunters, but then the climate changed. The earth became drier, the temperature rose, and the food crisis formed. People started experimenting with a new food source - grain. There was an opportunity to grow crops, build permanent housing near the source of food. Farming did not deplete the resources of the territory, but allowed them to stay in the same place for a long period of time, preserving a certain amount of food. Farming created for the first time an overabundance of food and cities where the city people were not food producers.

Ancient Mesopotamia, now Iraq, was formed from the discovery of how to feed people. Farming was a significant part of the city life. The annual harvest is the most important event: all spiritual events, festivals, holidays, prayers were organized around the seasonality of agriculture and the temple. The temple organizes the harvesting process, the city is surrounded by farmland, people work in the fields every day, and the temple provides places for storing grain. First, tribute is paid to the gods, and then bread is prepared in the church kitchens, which is fed to the population over the next year [1, p. 23-24]. But Rome did not follow this trend. He exported food from distant countries. Having accessed Rome to the sea was a critical factor. Moving food by water at that time was about 50 times cheaper than by land. Rome was expanding because it needed more food. Rome fed itself the way we feed ourselves today.

London of the 16th century was surrounded by gardens where fruits and vegetables were grown. The grain is floated down the river, because it is bulky and heavy, and delivered to the two main river ports, Queenheif (Big Ben) and Billingsgate (East Port of the Thames). After the products are moved to the main market of the city - Cheapside, but are partially sold along the way on the "street of bread". Until the 1980s the main fish market was Billingsgate. Before industrialization, there was a typical urban structure: a bustling marketplace, ports, horse-drawn carts, a church next to the marketplace. Commercial activities, civil and spiritual authorities are nearby. The city feeds everything around - the countryside, houses with huge gardens, large fields of grain, cattle on pastures [2, p. 73]. For the city people, the proximity of the river was important. Food and its consumption physically shaped the city, including the countryside next to the city.

Trains have radically changed the usual relationships between the city and food. Firstly, food ceased to be tangible; there was no physical space for it in the city. Secondly, the geography has changed: cities were no longer limited in their size, because the railroads began to feed them. Thirdly, the city government changed its attitude to food control, stopped worrying about local crop failures. The market is no longer located in the city center, it ceases to be a space where everyone meets, gets to know how to live, what to do. Trains were not only allowed cities to grow larger, but also opened up vast intermediate territories that had previously been inaccessible. North America, Brazil, South America, Australia became huge pastures, grain producers, because trains could bring food to the cities. Products were exported to Europe, for this they invented carriages with refrigerators to transport meat over long distances. Today, 97% of the world's meat is produced this way. Animals take special antibiotics not to get sick. This is a crazy system that creates this cheap, affordable meat. Carpet urbanization has taken place: a city without markets, without busy streets, without communication - only a few hypermarkets where it is comfortable to be. There is a fundamental change in the relationship between the city and food: the most important thing is distribution.

Food travels great distances and needs tin cans. If earlier people came to the central market almost every day, talked with the butcher, bought only what they really needed, now they go out of town to buy food at the distribution warehouse and stock up on it for a week. At the same time, we are paying less and less for food than at any other time in history. In the middle of the last century in England, a person spent about 30% of his income on food, now it is less than 10%. In America, the lowest rate is 8%, and they became the creators of "cheap food".

Cheap food has its price: 30% of cultivated land is degraded due to monoculture. Including due to deforestation, on the site of which they create pastures for livestock. At the same time, about 1 billion people are hungry, and 1 billion are obese.

#### **References:**

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