

No. 114

August 22, 2025

## Taste Kyrgyzstan! Uzgen rice

On September 3, 2025 the Ministry of Digital Development and Innovative Technologies of the Kyrgyz Republic puts into circulation a Kyrgyz Express Post postage stamp: "Taste Kyrgyzstan! Uzgen rice".

The new stamp issue of KEP, part of the "Taste Kyrgyzstan!" series, is dedicated to Uzgen rice – one of the most famous ingredients of Kyrgyz cuisine. Uzgen rice ("devzira") is distinguished not only by its excellent taste but also by its ability to be almost 100% digestible. It is considered the best and most expensive variety of rice, and in Central Asian countries, it is used to prepare the most delicious, aromatic, and fluffy pilaf. When cooked, Uzgen rice can expand up to seven times its original volume, absorbing much more water, fat, and spices than other rice varieties. A distinctive feature of this reddish-brown rice is the characteristic dark stripe running along the entire grain, which serves as proof of its authenticity.

The main cultivation areas for this variety are the Uzgen and Kara-Kulja districts of the Osh region in the Kyrgyz Republic. This is where the climate, the mineral composition of the soil, and centuries-old traditions of rice cultivation are perfectly combined. Pilaf prepared exclusively from Uzgen rice has become the culinary hallmark of the country's southern region. Without exaggeration, Uzgen rice has become a true national brand of Kyrgyzstan.

The KEP stamp depicts a plate of pilaf made with Uzgen rice. In Kyrgyzstan, pilaf is usually served with slices of chuchuk (a traditional horsemeat sausage) placed on top. The plate of pilaf is placed on a traditional shyrdak rug. The upper margin of the miniature sheet shows the hands of a farmer from Uzgen holding stalks of local rice. The FDC features sacks of Uzgen rice as they are being sold in Kyrgyz markets.

The cultivation of Uzgen rice is a highly labor-intensive process. The main work is carried out manually, according to ancient traditions. This does not always bring profit to the producers, and unfortunately, the production of Uzgen rice currently cannot be described as thriving. KEP hopes that this new postage stamp issue will help improve the situation, promote Uzgen rice, and increase its recognition on the international stage – bringing wider attention to this remarkable and uniquely delicious culinary brand of Kyrgyzstan.

Try pilaf made with Uzgen rice! Enjoy your meal!

For this stamp, KEP also issues a postcard, which is used to realize a maximum card.

No. 256

### Stamp description

No. 256. 150 KGS. Uzgen rice





## Technical specifications

**Paper:** coated, gummed, 105 g/m<sup>2</sup>.

**Printing method:** full-color offset lithography.

**Stamp perforation:** comb 13 syncopated.

**Stamp size:** 34 × 34 mm.

Stamp is issued in minisheets of 4 stamps with two labels.

**Minisheet size:** 100 × 134 mm.

**Quantity issued:** 6 000 stamps.

**Photographer:** Vladislav Ushakov.

**Designer:** Daria Maier.

**Printer House:** "Nova Imprim" (Chişinău, Moldova).

A special cancellation on FDC will be carried out at the Bishkek KEP Office (729001) on the stamp issuing day.



The first day cover, postcard and special postmark are designed by Daria Maier. The FDC features sacks of Uzgen rice as they are being sold in Kyrgyz markets. The postcard depicts a plate of pilaf made with Uzgen rice, placed on a traditional shyrdak rug.

Cover size: C6 (162 × 114 mm).

Quantity of covers and postcards issued: 300 pieces each.

Endorsing ink color: black.

