



# ARCHAEOLOGY OF FOOD

— AN ENCYCLOPEDIA —

EDITED BY  
**KAREN BESCHERER METHENY**  
AND **MARY C. BEAUDRY**

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## **An Encyclopedia**

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AND  
**MARY C. BEAUDRY**

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*In memory of our colleagues*

*Klaus Schmidt*  
1953–2014

*Sharon Zuckerman*  
1965–2014



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# CONTENTS

Thematic Contents			xiii
List of Figures and Tables			xxi
List of Abbreviations			xxvii
Introduction			xxix
Featured Archaeological Sites			xxxii
<b>Agave Distillation</b>	1	<b>Bakeries</b>	42
<b>Agricultural Features, Identification and Analysis</b>	2	<b>Barley</b>	44
<b>Agricultural/Horticultural Sites</b>	4	<b>Bean/Common Bean</b>	45
<b>Agriculture, Origins of</b>	6	<b>Bedrock Features</b>	45
<b>Agriculture, Procurement, Processing, and Storage</b>	18	<b>Beer</b>	46
<b>Amphorae</b>	23	<b>Bioarchaeological Analysis</b>	48
<b>Ancient Clam Gardens (Northwest Coast, North America)</b>	24	<b>Biomolecular Analysis</b>	61
<b>Animal Domestication</b>	25	<b>Black Drink (Cassina)</b>	63
<b>Animal Husbandry and Herding</b>	27	<b>Bogs</b>	64
<b>Archaeobotany</b>	29	<b>Bone Fat Extraction</b>	67
<b>Archaeology of Cooking</b>	32	<b>Bottle Gourd</b>	69
<b>Archaeology of Household Food Production</b>	33	<b>Bread</b>	70
<b>Architectural Analysis</b>	37	<b>Breweries</b>	75
<b>Areni (Armenia)</b>	40	<b>Brewing/Malting</b>	78
		<b>Broad Spectrum Revolution</b>	79
		<b>Butchery</b>	81
		<b>Cacao/Chocolate</b>	84
		<b>Cannibalism</b>	87



<b>Carvings/Carved Representations of Food</b>	89	<b>DNA Analysis</b>	141
<b>Çatalhöyük (Turkey)</b>	91	<b>Documentary Analysis</b>	142
<b>Cattle</b>	93	<b>Domestic Sites</b>	144
<b>Cereals</b>	94	<b>Ethnoarchaeology</b>	146
<i>Chicha</i>	97	<b>Ethnographic Sources</b>	149
<b>Chicken</b>	98	<b>Experimental Archaeology</b>	150
<b>Chili Peppers</b>	99	<b>Factories</b>	153
<b>Clay Cooking Balls</b>	100	<b>Famine</b>	155
<b>Coca</b>	102	<b>Feasting</b>	157
<b>Coffee</b>	103	<b>Feddersen Wierde (Germany)</b>	159
<b>Columbian Exchange</b>	104	<b>Fermentation</b>	161
<b>Commensality</b>	109	<b>Fire and the Development of Cooking</b>	163
<b>Conchopata (Peru)</b>	111	<b>Fire and the Development of Cooking Technology</b>	165
<b>Condiments</b>	112	<b>Fire-Based Cooking Features</b>	168
<b>Consumption</b>	113	<b>Fish/Shellfish</b>	171
<b>Cookbooks</b>	115	<b>Fishing</b>	172
<b>Cooking Vessels, Ceramic</b>	116	<b>Flotation</b>	173
<b>Cooking Vessels, Metal</b>	118	<b>Food and Capitalism</b>	174
<b>Cooking Vessels, Other Materials</b>	121	<b>Food and Colonialism</b>	180
<b>Cooperative Hunting</b>	122	<b>Food and Conflict</b>	182
<b>Creole Cuisines/Foodways</b>	123	<b>Food and Dining as Social Display</b>	184
<b>Creolization</b>	125	<b>Food and Gender</b>	187
<b>Cultivation</b>	126	<b>Food and Identity</b>	189
<b>Curry</b>	128	<b>Food and Inequality</b>	191
<b>Dental Analysis</b>	130	<b>Food and Politics</b>	193
<b>Dhra' (Jordan)</b>	132	<b>Food and Power</b>	195
<b>Diaspora Foodways</b>	133	<b>Food and Ritual</b>	197
<b>Digestion and Human Evolution</b>	136	<b>Food and Status</b>	199
<b>Distillation</b>	138		
<b>Distilled Spirits</b>	139		

<b>Food Appropriation and Culinary Imperialism</b>	201	<b>Guilá Naquitz (Mexico)</b>	245
<b>Food as a Commodity</b>	203	<b>Gut Analysis</b>	246
<b>Food as Sensory Experience</b>	205	<b>Haithabu/Hedeby (Germany)</b>	247
<b>Food Preservation</b>	206	<b>Hazor (Israel)</b>	248
<b>Food Production and the Formation of Complex Societies</b>	209	<b>Herculaneum and Pompeii (Italy)</b>	249
<b>Food Production and the Origins of Writing in Mesopotamia</b>	211	<b>High Performance Liquid Chromatography</b>	252
<b>Food Sharing</b>	215	<b>Hilazon Tachtit (Israel)</b>	253
<b>Food Storage</b>	217	<b>Honey and Nectar</b>	255
<b>Food Technology and Ideas about Food, Spread of</b>	219	<b>Household Archaeology</b>	256
<b>Foodways</b>	221	<b>Hunter-Gatherer Subsistence</b>	257
<b>Foodways and Gender Roles</b>	222	<b>Iceman</b>	261
<b>Foodways and Religious Practices</b>	224	<b>Immigrant Foodways</b>	262
<b>Foraging</b>	226	<b>Industrialization of Food and Food Production</b>	264
<b>Franchthi Cave (Greece)</b>	228	<b>Informal Economic Exchange</b>	266
<b>Fruits</b>	229	<b>Infrared Spectroscopy/ Fourier Transform</b>	
<b>Fungi</b>	231	<b>Infrared Spectroscopy</b>	267
<b>Gao (Mali)</b>	232	<b>Innovation and Risk</b>	268
<b>Gas Chromatography/ Gas Chromatography– Mass Spectrometry</b>	233	<b>Insecticides/Repellents</b>	270
<b>Gesher Benot Ya'aqov (Israel)</b>	234	<b>Insects</b>	271
<b>Globalization</b>	235	<b>Irrigation/Hydraulic Engineering</b>	272
<b>Göbekli Tepe (Turkey)</b>	238	<b>Jamestown, Virginia (United States)</b>	276
<b>Gordion (Turkey)</b>	239	<b>Jerimalai Cave (East Timor)</b>	277
<b>Gran Dolina (Spain)</b>	241	<b>Joya de Cerén (El Salvador)</b>	277
<b>Greens/Herbs</b>	244	<b>Kabah (Mexico)</b>	280

<b>Lactase Persistence and Dairying</b>	283	<b>Mummies</b>	330
<b>Lake Villages (Europe)</b>	284	<b>Ñanchoc Valley (Peru)</b>	332
<b>Landscape and Environmental Reconstruction</b>	286	<b>Native American Ethnobotany</b>	334
<b>Latrines and Sewer Systems</b>	288	<b>Neanderthal Diet</b>	336
<b>Legumes and Pulses</b>	291	<b>Neolithic Package</b>	338
<b>Macroremains</b>	294	<b>Niah Caves (Malaysia)</b>	340
<b>Maize</b>	296	<b>Nixtamalization</b>	342
<b>Manioc/Cassava</b>	298	<b>Nuts</b>	343
<b>Manures and Other Fertilizers, Identification and Analysis</b>	300	<b>Oedenburg (France)</b>	344
<b>Manuring and Soil Enrichment Practices</b>	301	<b>Offerings and Grave Goods</b>	345
<b>Marine Mammals</b>	303	<b>Ohalo II (Israel)</b>	347
<b>Markets/Exchange</b>	304	<b>Oil-Bearing Seed Plants</b>	349
<b>Material Culture Analysis</b>	306	<b>Old World Globalization and Food Exchanges</b>	350
<b>Mead</b>	308	<b>Olduvai Gorge (Tanzania)</b>	356
<b>Meat</b>	309	<b>Olive Oil</b>	358
<b>Mesoamerican Archaic-Period Diet</b>	311	<b>Oral and Folk Narratives</b>	360
<b>Mesolithic Diet</b>	312	<b>Ovens and Stoves</b>	362
<b>Middens and Other Trash Deposits</b>	316	<b>Pacific Oceanic Exchange</b>	365
<b>Military Sites</b>	318	<b>Paisley Caves, Oregon (United States)</b>	369
<b>Milk and Dairy Products</b>	320	<b>Palace of Nestor (Greece)</b>	370
<b>Millet</b>	321	<b>Paleodemography</b>	371
<b>Milling</b>	323	<b>Paleodietary Analysis</b>	373
<b>Mortuary Complexes</b>	326	<b>Paleofecal Analysis</b>	375
<b>mtDNA Analysis</b>	328	<b>Paleoindian Diet</b>	376
<b>Multi- and Interdisciplinary Approaches</b>	329	<b>Paleolithic Diet</b>	377
		<b>Paleonutrition</b>	379
		<b>Paleopathology</b>	385
		<b>Palynology</b>	398
		<b>Parasitological Analysis</b>	400

Philistine Foodways	402	Root Crops/Tubers	441
Phytolith Analysis	404	Rye	444
Pig	406	Salt	447
Plant Domestication	407	San Genesio, Medieval Tavern Site (San Miniato, Pisa) (Italy)	448
Plant Husbandry	409	Sardis, Ritual Egg Deposit (Turkey)	449
Plant Processing	410	Scanning Electron Microscopy	450
Plants	412	Secondary Products Revolution	451
Poplar Forest, Virginia (United States)	414	Sedentism and Domestication	454
Potato	415	Sheep/Goat	457
Preferences, Avoidances, Prohibitions, Taboos	418	Shell Middens	458
Pre–Silk Road Agricultural Exchange (Central Asia)	420	Shipwrecks	459
Psychoactive Plants	422	Slave Diet, on Slave Ships	461
<i>Pulque</i>	423	Slave Diet, on Southern Plantations	463
Quids	425	Slave Diet, on West Indian Plantations	465
Quseir al-Qadim (Egypt)	426	Soil Microtechniques	467
Radiocarbon Dating	428	Sorghum	469
Recipes	429	Spatial Analysis and Visualization Techniques	470
Representational Models of Food and Food Production	430	Spent Grain as Animal Feed	473
Residue Analysis, Blood	432	Spices	473
Residue Analysis, Dairy Products	432	Squash/Gourds	474
Residue Analysis, Starch	433	Stable Isotope Analysis	478
Residue Analysis, Tartaric Acid	434	Star Carr (England)	479
Residue Analysis, Theobromine	435	Starches, Role of	480
Rice	436	Storage Facilities	481
RNA Analysis	438	Stores/Markets	482
Rock Art	439		
Rockshelters/Caves	440		

<b>Subeixi Cemeteries (China)</b>	484	<b>Use-Wear Analysis, Metal</b>	525
<b>Subsistence Models</b>	485	<b>Use-Wear or Use-Alteration Analysis, Pottery</b>	526
<b>Sucrose</b>	487	<b>Vegetables</b>	528
<b>Sustainability</b>	489	<b>Wall Paintings/Murals</b>	531
<b>Sweet Potato</b>	491	<b>Water</b>	534
<b>Taro</b>	493	<b>Water Supply and Storage</b>	534
<b>Taverns/Inns</b>	494	<b>Weapons, Bone/ Antler/Ivory</b>	536
<b>Tea</b>	496	<b>Weapons, Metal</b>	538
<b>Teeth, Diet, and Human Evolution</b>	497	<b>Weapons, Stone</b>	540
<b>Tehuacán Valley (Mexico)</b>	499	<b>Weeds</b>	542
<b>Tel Rehov (Israel)</b>	499	<b>Wheat</b>	544
<b>Tobacco</b>	501	<b>Wild Progenitors of Domesticated Plants</b>	546
<b>Tools/Utensils, Decorated</b>	505	<b>Wine</b>	548
<b>Tools/Utensils, Ground Stone</b>	506	<b>Wineries</b>	551
<b>Tools/Utensils, Metal</b>	508	<b>Wonderwerk Cave (South Africa)</b>	552
<b>Tools/Utensils, Organic Materials</b>	511	<b>Work Camps</b>	554
<b>Tools/Utensils, Stone</b>	515	<b>Yam</b>	556
<b>Trace Element Analysis in Human Diet</b>	518	<b>Yeast</b>	557
<b>Trade Routes</b>	519	<b>York (England)</b>	558
<b>Umami/Glutamates</b>	522	<b>Zooarchaeology</b>	559
<b>Use-Wear Analysis, Lithics</b>	523		
Index			563
About the Editors and Contributors			585

# THEMATIC CONTENTS

<b>Animals</b>		Archaeological	
Cattle	93	Agricultural Features, Identification and Analysis	2
Chicken	98	Agricultural/ Horticultural Sites	4
Marine Mammals	303	Ancient Clam Gardens	24
Pig	406	Architectural Analysis	37
Sheep/Goat	457	Bakeries	42
<b>Beverages, Fermented or Distilled</b>		Bedrock Features	45
Agave Distillation	1	Breweries	75
Beer	46	Domestic Sites	144
Cacao/Chocolate	84	Ethnoarchaeology	146
<i>Chicha</i>	97	Experimental Archaeology	150
Distilled Spirits	139	Factories	153
Mead	308	Fire-Based Cooking Features	168
<i>Pulque</i>	423	Landscape and Environmental Reconstruction	286
Wine	548	Latrines and Sewer Systems	288
<b>Beverages, Nonalcoholic</b>		Manures and Other Fertilizers, Identification and Analysis	300
Black Drink (Cassina)	63	Markets/Exchange	304
Cacao/Chocolate	84	Middens and Other Trash Deposits	316
Coffee	103	Military Sites	318
Milk and Dairy Products	320	Offerings and Grave Goods	345
Tea	496	Ovens and Stoves	362
Water	534	Rockshelters/Caves	440
<b>Categories of Evidence</b>			
Archaeobotanical			
Archaeobotany	29		
Landscape and Environmental Reconstruction	286		
Macroremains	294		
Palynology	398		
Phytolith Analysis	404		
Starches, Role of	480		

Shell Middens	458	Material Culture	
Shipwrecks	459	Agricultural/	
Storage Facilities	481	Horticultural Sites	4
Stores/Markets	482	Agriculture, Procurement,	
Taverns/Inns	494	Processing, and Storage	18
Wineries	551	Amphorae	23
Work Camps	554	Archaeology of Cooking	32
Bioarchaeological		Architectural Analysis	37
Bioarchaeological Analysis	46	Bedrock Features	45
Dental Analysis	130	Carvings/Carved	
Digestion and		Representations of Food	89
Human Evolution	136	Clay Cooking Balls	100
Gut Analysis	246	Cookbooks	115
Iceman	261	Cooking Vessels, Ceramic	116
Lactase Persistence		Cooking Vessels, Metal	118
and Dairying	283	Cooking Vessels,	
Mummies	330	Other Materials	121
Paleodemography	371	Domestic Sites	144
Paleodietary Analysis	373	Fire and the Development	
Paleofecal Analysis	375	of Cooking Technology	165
Paleonutrition	379	Fire-Based Cooking	
Paleopathology	385	Features	168
Parasitological Analysis	400	Food and Dining	
Stable Isotope Analysis	478	as Social Display	186
Teeth, Diet, and		Food Storage	217
Human Evolution	497	Food Technology and	
Trace Element Analysis		Ideas about Food,	
in Human Diet	518	Spread of	219
Biomolecular		Industrialization of Food	
Bioarchaeological Analysis	48	and Food Production	264
Biomolecular Analysis	61	Material Culture Analysis	306
DNA Analysis	141	Middens and Other	
mtDNA Analysis	328	Trash Deposits	316
Residue Analysis, Blood	432	Milling	323
Residue Analysis,		Offerings and	
Dairy Products	432	Grave Goods	345
Residue Analysis, Starch	433	Ovens and Stoves	362
Residue Analysis,		Plant Processing	410
Tartaric Acid	434	Recipes	429
Residue Analysis,		Rock Art	439
Theobromine	435	Shell Middens	458
RNA Analysis	438	Shipwrecks	459
Stable Isotope Analysis	478	Storage Facilities	481
Trace Element Analysis		Stores/Markets	482
in Human Diet	518	Taverns/Inns	494
Ethnographic		Tools/Utensils, Decorated	505
Ethnoarchaeology	146	Tools/Utensils,	
Ethnographic Sources	149	Ground Stone	506

Tools/Utensils, Metal	508	Archaeology of Cooking	32
Tools/Utensils, Organic		Archaeology of Household	
Materials	511	Food Production	33
Tools/Utensils, Stone	515	Bone Fat Extraction	67
Wall Paintings/Murals	531	Broad Spectrum Revolution	79
Weapons, Bone/Antler/		Butchery	81
Ivory	536	Cannibalism	87
Weapons, Metal	538	Consumption	113
Weapons, Stone	540	Cooperative Hunting	122
Oral Sources		Cultivation	126
Ethnographic Sources	149	Digestion and	
Oral and Folk Narratives	360	Human Evolution	136
Textual and Representational		Famine	155
Carvings/Carved		Fire and the Development	
Representations of Food	89	of Cooking	163
Cookbooks	115	Fire and the Development	
Documentary Analysis	142	of Cooking Technology	165
Food Production and		Fire-Based Cooking Features	168
the Origins of Writing		Fishing	172
in Mesopotamia	211	Food as a Commodity	203
Recipes	429	Food Preservation	206
Representational		Food Production and	
Models of Food		the Formation of	
and Food Production	430	Complex Societies	209
Rock Art	439	Food Sharing	215
Tools/Utensils,		Food Storage	217
Decorated	505	Food Technology and Ideas	
Wall Paintings/Murals	531	about Food, Spread of	219
Zooarchaeological		Foraging	226
Animal Domestication	25	Hunter-Gatherer Subsistence	257
Animal Husbandry		Industrialization of Food and	
and Herding	27	Food Production	264
Bone Fat Extraction	67	Informal Economic	
Butchery	81	Exchange	266
Meat	309	Irrigation/Hydraulic	
Zooarchaeology	559	Engineering	272
<b>Diet and Subsistence</b>		Lactase Persistence	
Agricultural/		and Dairying	283
Horticultural Sites	4	Manuring and Soil	
Agriculture, Origins of	6	Enrichment Practices	301
Agriculture, Procurement,		Markets/Exchange	304
Processing, and Storage	18	Mesoamerican Archaic-	
Ancient Clam Gardens	24	Period Diet	311
Animal Domestication	25	Mesolithic Diet	312
Animal Husbandry		Native American	
and Herding	27	Ethnobotany	334



Neanderthal Diet	336	Sheep/Goat	457
Neolithic Package	338	Milk and Dairy Products	320
Paleoindian Diet	376	Nuts	343
Paleolithic Diet	377	Oil-Bearing Seed Plants	349
Plant Domestication	407	Olive Oil	358
Plant Husbandry	409	Root Crops/Tubers	441
Plant Processing	410	Manioc/Cassava	298
Secondary Products		Potato	415
Revolution	451	Sweet Potato	491
Sedentism and		Taro	493
Domestication	454	Yam	556
Slave Diet, on Slave Ships	461	Salt	447
Slave Diet, on		Spices	473
Southern Plantations	463	Curry	128
Slave Diet, on West		Squash/Gourds	474
Indian Plantations	465	Bottle Gourd	69
Subsistence Models	485	Sucrose	487
Sustainability	489	Umami/Glutamates	522
Teeth, Diet, and		Vegetables	528
Human Evolution	497	Yeast	557
Trade Routes	519		
Water	534	<b>Foodways</b>	
Water Supply and Storage	534	Agriculture, Procurement,	
<b>Foodstuffs</b>		Processing, and Storage	18
Bean/Common Bean	45	Archaeology of Cooking	32
Bread	70	Archaeology of Household	
Cereals	94	Food Production	33
Barley	44	Butchery	81
Maize	296	Commensality	109
Millets	321	Consumption	113
Rice	436	Creole Cuisines/Foodways	123
Rye	444	Diaspora Foodways	133
Sorghum	469	Feasting	157
Wheat	544	Fire and the Development of	
Chili Peppers	99	Cooking Technology	165
Condiments	112	Food and Dining as Social	
Fish/Shellfish	171	Display	184
Fruits	229	Food and Identity	189
Fungi	231	Food and Ritual	197
Greens/Herbs	244	Food and Status	199
Honey and Nectar	255	Food Appropriation and	
Insects	271	Culinary Imperialism	201
Legumes and Pulses	291	Food as a Commodity	203
Meat	309	Food as Sensory Experience	205
Cattle	93	Food Preservation	206
Chicken	98	Food Sharing	215
Marine Mammals	303	Food Storage	217
Pig	406	Food Technology and Ideas	
		about Food, Spread of	219

Foodways	221	Preferences, Avoidances,	
Foodways and Gender Roles	222	Prohibitions, Taboos	418
Foodways and Religious		Sustainability	489
Practices	224		
Foraging	226	<b>Methods of</b>	
Household Archaeology	256	<b>Analysis/Approaches</b>	
Hunter-Gatherer Subsistence	257	Agricultural Features,	
Immigrant Foodways	262	Identification	
Informal Economic		and Analysis	2
Exchange	266	Archaeobotany	29
Markets/Exchange	304	Architectural Analysis	37
Material Culture Analysis	306	Bioarchaeological Analysis	46
Middens and Other Trash		Biomolecular Analysis	61
Deposits	316	Dental Analysis	130
Philistine Foodways	402	DNA Analysis	141
Plant Processing	410	Documentary Analysis	142
Preferences, Avoidances,		Ethnoarchaeology	146
Prohibitions, Taboos	418	Experimental Archaeology	150
Stores/Markets	482	Flotation	173
<b>Issues</b>		Gas Chromatography/ Gas Chromatography– Mass Spectrometry	233
Agriculture, Origins of	6	Gut Analysis	246
Cannibalism	87	High Performance Liquid Chromatography	252
Consumption	113	Household Archaeology	256
Diaspora Foodways	133	Infrared Spectroscopy/ Fourier Transform	
Famine	155	Infrared Spectroscopy	267
Fire and the Development of Cooking	163	Landscape and Environmental Reconstruction	286
Food and Capitalism	174	Manures and Other Fertilizers, Identification and Analysis	300
Food and Colonialism	180	Material Culture Analysis	306
Food and Conflict	182	mtDNA Analysis	328
Food and Gender	187	Multi- and Interdisciplinary Approaches	329
Food and Identity	189	Oral and Folk Narratives	360
Food and Inequality	191	Paleodemography	371
Food and Politics	193	Paleodietary Analysis	373
Food and Power	195	Paleofecal Analysis	375
Food and Status	199	Paleonutrition	379
Food Appropriation and Culinary Imperialism	201	Paleopathology	385
Food as a Commodity	203	Palynology	398
Food as Sensory Experience	205		
Food Technology and Ideas about Food, Spread of	219		
Globalization	235		
Industrialization of Food and Food Production	264		
Meat	309		

Parasitological Analysis	400	Rice	436
Phytolith Analysis	404	Rye	444
Radiocarbon Dating	428	Sorghum	469
Residue Analysis, Blood	432	Wheat	544
Residue Analysis,		Chili Peppers	99
Dairy Products	432	Coffee	103
Residue Analysis, Starch	433	Fruits	229
Residue Analysis, Tartaric		Fungi	231
Acid	434	Greens/Herbs	244
Residue Analysis,		Legumes and Pulses	291
Theobromine	435	Bean/Common Bean	45
RNA Analysis	438	Manioc/Cassava	298
Scanning Electron		Millet	321
Microscopy	450	Native American	
Soil Microtechniques	467	Ethnobotany	334
Spatial Analysis and		Nuts	343
Visualization Techniques	470	Oil-Bearing Seed Plants	349
Stable Isotope Analysis	478	Psychoactive Plants	422
Subsistence Models	485	Coca	102
Trace Element Analysis in		Quids	425
Human Diet	518	Tobacco	501
Use-Wear Analysis, Lithics	523	Root Crops/Tubers	441
Use-Wear Analysis, Metal	525	Potato	415
Use-Wear or Use-Alteration		Sweet Potato	491
Analysis, Pottery	526	Taro	493
Zooarchaeology	559	Yam	556
<b>Movement/Exchange of</b>		Spices	473
<b>Plants, Animals, Technology,</b>		Curry	128
<b>and Ideas</b>		Squash/Gourds	474
Columbian Exchange	104	Bottle Gourd	69
Food Technology and Ideas		Sucrose	487
about Food, Spread of	219	Tea	496
Informal Economic		Vegetables	528
Exchange	266	Weeds	542
Markets/Exchange	304	Wild Progenitors of	
Old World Globalization		Domesticated Plants	546
and Food Exchanges	350	<b>Procurement, Processing,</b>	
Pacific Oceanic Exchange	365	<b>and Storage</b>	
Pre-Silk Road Agricultural		Agave Distillation	1
Exchange (Central Asia)	420	Agriculture, Procurement,	
Trade Routes	519	Processing, and Storage	2
<b>Plants</b>		Amphorae	23
Cereals	94	Animal Husbandry	
Barley	44	and Herding	27
Maize	296	Archaeology of Cooking	32
		Archaeology of Household	
		Food Production	33

Bakeries	42	<b>Site Types</b>	
Bedrock Features	45	Agricultural/	
Bone Fat Extraction	67	Horticultural Sites	4
Breweries	75	Ancient Clam Gardens	24
Brewing/Malting	78	Bakeries	42
Butchery	81	Bogs	64
Clay Cooking Balls	100	Breweries	75
Cooking Vessels, Ceramic	116	Domestic Sites	144
Cooking Vessels, Metal	118	Factories	153
Cooking Vessels,		Latrines and Sewer Systems	288
Other Materials	121	Middens and Other	
Cultivation	126	Trash Deposits	316
Distillation	138	Military Sites	318
Factories	153	Mortuary Complexes	326
Fermentation	161	Rockshelters/Caves	440
Fire and the Development		Shell Middens	458
of Cooking Technology	165	Shipwrecks	459
Fire-Based Cooking Features	168	Storage Facilities	481
Fishing	172	Stores/Markets	482
Food as a Commodity	203	Taverns/Inns	494
Food Preservation	206	Wineries	551
Food Storage	217	Work Camps	554
Food Technology and Ideas		<b>Sites</b>	
about Food, Spread of	219	Areni (Armenia)	40
Foodways	221	Çatalhöyük (Turkey)	91
Foraging	226	Conchopata (Peru)	111
Hunter-Gatherer Subsistence	257	Dhra' (Jordan)	132
Industrialization of Food		Feddersen Wierde (Germany)	159
and Food Production	264	Franchthi Cave (Greece)	228
Informal Economic		Gao (Mali)	232
Exchange	266	Gesher Benot Ya'aqov (Israel)	234
Insecticides/Repellents	270	Göbekli Tepe (Turkey)	238
Manuring and Soil		Gordion (Turkey)	239
Enrichment Practices	301	Gran Dolina (Spain)	241
Markets/Exchange	304	Guilá Naquitz (Mexico)	245
Milling	323	Haithabu/Hedeby (Germany)	247
Nixtamalization	342	Hazor (Israel)	248
Ovens and Stoves	362	Herculaneum and	
Plant Husbandry	409	Pompeii (Italy)	249
Plant Processing	410	Hilazon Tachtit (Israel)	253
Spent Grain as Animal Feed	473	Jamestown, Virginia	
Stores/Markets	482	(United States)	276
Subsistence Models	485	Jerimalai Cave (East Timor)	277
Taverns/Inns	494	Joya de Cerén (El Salvador)	277
Trade Routes	519	Kabah, Maya Royal	
Water Supply and Storage	534	Kitchen (Mexico)	280
Weeds	542	Lake Villages (Europe)	284
Wineries	551	Ñanchoc Valley (Peru)	332

Niah Caves (Malaysia)	340	Food and Dining as	
Oedenburg (France)	344	Social Display	184
Ohalo II (Israel)	347	Food and Gender	187
Olduvai Gorge (Tanzania)	356	Food and Identity	189
Paisley Caves, Oregon		Food and Inequality	191
(United States)	369	Food and Politics	193
Palace of Nestor (Greece)	370	Food and Power	195
Poplar Forest, Virginia		Food and Ritual	197
(United States)	414	Food and Status	199
Quseir al-Qadim (Egypt)	426	Food Appropriation and	
San Genesio, Medieval		Culinary Imperialism	201
Tavern Site (San		Food as a Commodity	203
Miniato, Pisa) (Italy)	448	Food as Sensory Experience	205
Sardis, Ritual Egg Deposit		Food Production and	
(Turkey)	449	the Formation of	
Star Carr (England)	479	Complex Societies	209
Subeixi Cemeteries (China)	484	Food Sharing	215
Tehuacán Valley (Mexico)	499	Food Storage	217
Tel Rehov (Israel)	499	Food Technology and Ideas	
Wonderwerk Cave		about Food, Spread of	219
(South Africa)	552	Foodways and Gender Roles	222
York (England)	558	Foodways and	
<b>Theories</b>		Religious Practices	224
Agriculture, Origins of	6	Globalization	235
Animal Domestication	25	Informal Economic	
Broad Spectrum Revolution	79	Exchange	266
Commensality	109	Innovation and Risk	268
Consumption	113	Markets/Exchange	304
Cooperative Hunting	122	Neolithic Package	338
Creolization	125	Plant Domestication	407
Cultivation	126	Plant Husbandry	409
Digestion and Human		Preferences, Avoidances,	
Evolution	136	Prohibitions, Taboos	418
Feasting	157	Secondary Products	
Fire and the Development		Revolution	451
of Cooking	163	Sedentism and Domestication	454
Food and Capitalism	174	Subsistence Models	485
Food and Colonialism	180	Teeth, Diet, and Human	
Food and Conflict	182	Evolution	497

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# FIGURES AND TABLES

## FIGURES

Map	Archaeological sites featured in individual encyclopedia entries. Robinson Projection, WGS 1984.	xxix
1	Wooden hoe and winnowing fan from early Egyptian agricultural tool assemblages.	20
2	Images of <i>Seller of Chili</i> , <i>Seller of Wheat</i> , and <i>Seller of Tamales</i> from the <i>Florentine Codex</i> .	35
3	Distribution of sodium across room floors in Casa Z, Xaltocan, Mexico.	36
4	Grape stems, pips, and skins from the wine-pressing installation at Areni, Armenia.	40
5	Bioarchaeological lines of evidence.	49
6	<i>Proceedings of the Floridians in Deliberating on Important Affairs</i> by Theodor de Bry (1591).	63
7	Beakers in which residues associated with the black drink were identified. From the Greater Cahokia area (AD 1050–1250).	64
8	Wooden butter keg and contents from the Gilltown Bog, Hodgestown, County Kildare, Ireland.	66
9	Late Iron Age bread from Bad Nauheim, Hesse, Germany.	75
10	Evidence of household brewing from Conchopata, Peru.	76
11	Brewery in the Wari civic-ceremonial center at Cerro Baúl, Peru, AD 600–1000.	77
12	Classic-period Maya cacao vessel, Río Azul, Petén, Guatemala, AD 460–480.	86
13	Banquet Scene from the North Palace of Ashurbanipal, Nineveh, Iraq, ca. 645 BC.	89

14	Detail of panel of outer coffin of Djehutynakht, Deir el-Bersha, Egypt, 2010–1961 BC.	90
15	Fired clay cooking balls from Escalera al Cielo (AD 800–950), Yucatán, Mexico.	101
16	Ottoman-era coffee cups from the site of Hanot Taggarim, Israel.	103
17	Giant jars and urns for brewing and serving <i>chicha</i> , from Conchopata, Peru.	112
18	Bronze cooking vessels from the tomb of Fuhao, Yin Dynasty (13th century BC) and the site of Beidi, Wuguan Village (13th–11th century BC), Anyang City, Henan Province.	119
19	Ceramic and bronze kitchen range models from the East and West Han Dynasties (202 BC–AD 220).	120
20	Ethnoarchaeological study of cooking in Uzbekistan.	147
21	Experimental test of a special type of hearth associated with the Philistine culture, Israel.	151
22	Archaeobotanical evidence from the sites of Feddersen Wierde on the North Sea (first century BC to fourth–fifth centuries AD) and the Viking Age site of Haithabu, Germany.	160
23	Working model for the onset of various heat-based cooking methods.	167
24	Examples of generic cook-stone facilities.	169
25	Consumption patterns reveal the transition between communal and individual dining in the eastern Mediterranean and the Aegean.	186
26	An open bulla (hollow clay sphere) and two calculi, used to represent quantitatively commodities sold or on loan in mid-fourth millennium BC Mesopotamia.	211
27	Tablets from Mesopotamia with accounts for barley and emmer (ca. 3200–3000 BC), wine (ca. 3350–3200 BC), and fish (ca. 3200–3000 BC).	213
28	Fragments of <i>couscoussières</i> , or steamers, and ceramic tripod cookstoves from the early 11th to late 14th centuries AD, Gao, Mali, are evidence of the antiquity of Songhai culinary practices.	233
29	Left: The earliest depiction of maize in Africa by Pieter de Marees (1602). Right: Maize rouletting, a decorative technique, has been used as a chronometric marker at archaeological sites in Africa.	237
30	Stratigraphic profile of the deposits and levels at the Gran Dolina cave site, Spain.	242

31	A sign on Herculaneum's Decumanus Maximus provides prices for four different types of wine served at an adjacent tavern.	250
32	A carbonized loaf of bread and a bowl of figs from Herculaneum, Italy.	251
33	Evidence for the earliest known communal meals from the cave of Hilazon Tachtit, Israel.	254
34	Satellite image of an ancient buried raised field ( <i>chinampa</i> ) farming system in Lake Xaltocan, north of present-day Mexico City.	273
35	Maize plant from an agricultural field south of the village of Joya de Cerén, El Salvador.	278
36	Hypothetical reconstruction of food preparation areas at the Maya Royal Kitchen at Kabah, Mexico.	281
37	Imprint of a wheat ear on the bottom of a ceramic pot from a late Neolithic circum-Alpine, pile-dwelling settlement (3384–3370 BC), Switzerland.	285
38	Broken pottery, charcoal, and faunal remains among the preserved posts of a Neolithic pile-dwelling at the site of Riedmatt, Canton Zug, Switzerland (3230 cal BC).	285
39	Plan of the sewer system and water drainage channels at the archaeological site of Herculaneum. Inset: The sewer under Herculaneum's street known as Cardo III.	289
40	Reconstruction of the public latrine in Herculaneum's Central Baths.	290
41	Evidence of plant consumption in the Mesolithic diet includes the sea beet root and bulbs of ramsons.	314
42	Quern stone for milling, found during excavations of the Bar Hill Fort along the Antonine Wall, Scotland (AD 142–180).	324
43	Scatterplot analysis of plants found in the Native American Ethnobotany (NAE) database showing the probability of a particular plant's use as a food or for other, nonfood purposes.	335
44	Artist's reconstruction of feeding behavior by early <i>Homo</i> in Olduvai Gorge.	357
45	Oil presses from Tel Hazor, Israel, eighth century BC, and Tell Tweini, Syria, Iron Age II–III.	358
46	Iron Age IIA Aegean-style cooking jug and Canaanite-style cooking pot from Tell es-Safi/Gath, Israel.	403
47	Native potato harvest in Chopcca, Huancavelica, Peru.	417
48	Left: A modern herder's yurt in eastern Kazakhstan. Right: Barley grain from Tuzusai, Kazakhstan, ca. 410–150 BC.	421



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