

Anthropology 230-5
Special Topics: Food Archaeology
Wed. 9-12 PM, seminar room, ARF
Autumn 2004
hastorf@berkeley.edu

Christine Hastorf
Office: 215 ARF 2251 College
Office Hours: Tuesdays 1:15-2:30 PM
Wednesdays 1-2:45 PM

Food is necessary to stay alive, yet it is never consumed without being transformed by social meanings and settings. Food is truly at the cusp of nature and culture, being a requirement of life itself yet never without cultural constructions of meaning. This course will focus on the study of food as a way to better understand past societies through economic, symbolic, historic, and political lenses. We will explore how food is transformed by and transforms the human situation. To study this vast and ever expanding subject, we will read and discuss a series of authors who have proposed theoretical perspectives or important examples on the study of food in society. We will also include a temporal perspective by reading archaeological studies and techniques in order to learn in what ways we can begin to approach food more broadly in archaeology.

We will discuss a series of books and articles every week in class. Every participant is expected to read *all of the assigned readings* for each class. Each week participants will prepare readings for discussion and will be responsible to lead the discussion on one article.

Three responsibilities: A *food journal* will also be kept by each student. A research paper on one aspect of this type of research will also be due at the end of the term.

1. A weekly food journal will be kept by each participant. Every week you write about a social event surrounding food you have consumed, food preparation, an interaction, or specific thoughts on food in your life that occurred that week. This activity is to make you more aware of the multiple cultural, social, economic, and political impacts of food in each of our lives in order to move our understanding into the past. This will be turned in at the end of the term.

2. A short discussion paper discussing your theoretical, ideological or philosophical approach to the study of food that will lay the groundwork for your paper.

3. After we have read and discussed some theoretical approaches to this subject, by the end of October, you will begin to focus on your *project ideas*, which include archaeological data and/or approaches to archaeological issues. The projects will revolve around areas and times in the past with rich archaeological and ethnographic data **or** specific archaeological questions about food. Each project includes the framing of a question, compiling a reading list, and (re)interpreting material links to foodways in the past. Potential cultural examples include, Neolithic British Isles, Medieval Arabia, Medieval monasteries/friaries, the Amazon, Classic Mesoamerica (Maya), Asian Formative, the Andean region, or Classical Greece or Rome, and so on. Archaeological food questions might be to investigate identifying ritual versus daily foods, the history of one important food type or iconic food within a cultural area, shifting cooking practices and how that relates to political or economic changes, evidence for medicinal use, including multiple data sets, regional settings and contexts of the material. These projects can be part of your own larger work (a field statement) or pursuing a new topic.

Grading: Grades will be based on both participation in class and on the written projects. A short discussion paper, which should be the intellectual precursor of your project will outline the

theoretical orientation and the archaeological application is due October 27th. The presentations will be on December 8th and the final research papers are due December 14, 2004 in my box by 5 PM, along with your food journal. The research paper should be approximately 20 pages, or long enough to present your intellectual argument and data. The specific format will be presented in more detail during the quarter, but should follow American Antiquity/American Anthropologist bibliographic format.

Reading: Readings are to be read the week they are assigned as they will be discussed in class. We will often divide them up to gain a broader sense of the discipline.

The following books have been ordered at the ASUCB bookstore if you wish to purchase them, and are on reserve in the Anthropology library but there are many more of interest as well:

- 1) Mintz, Sidney, 1985, *Sweetness and Power*, Viking Penguin, New York.
- 2) Kahn, Miriam, 1986, *Always hungry, never greedy*, Cambridge University Press.
- 3) Weismantel, Mary, 1988, *Food, gender, and poverty in the Ecuadorian Andes*, University of Pennsylvania Press, Philadelphia.
- 4) Counihan, Carole and Van Esterik Penny (eds.), 1997, *Food and Culture*. Routledge, London.
- 5) Goody, Jack, 1982, *Cooking, Cuisine and Class*, Cambridge University Press.
- 6) Visser, Margaret, 1986, *Much depends on dinner*, Collier Books, New York.
- 7) Ohnuki-Tierney, Emiko, 1993, *Rice and self, Japanese identities through time*. Princeton University Press, New Brunswick.
- 8) Lupton, Deborah, 1996, *Food the body and the self*. Sage Publications, London.
- 9) Meigs, Anna, 1983, *Food sex and pollution*, Rutgers University Press.
- 10) Bynum, C. 1987, *Holy feast and holy fast: the religious significance of food to medieval women*, UC Press.

The remaining assigned books and articles should be in the Anthropology library and/or we will compile them.

You might want to purchase *Food Culture and Identity in the Neolithic and early Bronze Age*, 2003, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, which is a new book out with a range of archaeological examples in it (although expensive, Oxbow Press, Oxford).

Week 1 - September 1: Introduction, Why study food? The place of food in all aspects of human society, important themes; social identity, meaning, ritual, body, commensality, political economy.

Week 2 - September 8: An anthropological approach to the study of food, cuisine, commensality and society.

Read for class:

- Counihan, Carole and Van Esterik Penny (eds.), 1997, Introduction In *Food and Culture*, Routledge, London. pp. 1-7.
- Parker Pearson, Mike, 2003, Food, identity and culture: an introduction and overview, In *Food Culture and Identity in the Neolithic and early Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp, 1-30.
- Rozin, Paul, *et. al.*, 1997, Disgust: The cultural evolution of a food-based emotion, *Food Preferences and Taste*, Helen Macbeth, ed., Oxford: Berghahn Books, pp. 65-82.
- Appadurai, Arjun, 1981, Gastro-politics in Hindu South Asia, *American Ethnologist* 8:494-511.

Wetterstrom, Wilma, 1978, Cognitive systems, food patterns and paleoethnobotany, in *The nature and status of ethnobotany*, ed. R. I. Ford, Museum of Anthropology, U of Michigan, no 67, Ann Arbor, pp. 81-95. (ERes in Anthro 135)
Sherratt, Andrew, 1991, From crops to cuisine, *Paleoecologia e Arqueologia II*, ed F Queiroga AP Dinis, Vila Nova de Farmalicao pp.221-236. (ERes in Anthro 135)

Optional-fun reading: Visser, Margaret, 1986, *Much depends on dinner*, Collier Books, New York.

Week 3 - September 15: Philosophies of food; the creation of culture through the discourse of food

Read:

Barthes, Roland, 1979 [1961] Toward a psychosociology of contemporary food consumption. In *Food and drink in history*, ed. R. Forster and O. Ranum, Johns Hopkins. University Press, Baltimore. pp.166-173. **or** in the Counihan and van Esterik reader pp. 20-28.

Sutton, David E, 2001, *Remembrance of repasts: An anthropology of food and memory*. Berg, London. Introductory chapter. pp. 1-18.

Mennell, Stephen, 1985, *All manners of food, eating and taste in England and France from the Middle Ages to the present*, Basil Blackwell, Oxford. read introduction.

Curtin, D. W. and L. Heldke, 1992, *Cooking, eating thinking, transformative philosophies of food*, Indiana University Press, pp. 3-22.

Sahlins, Marshall, 1976, *Culture and practical reason*, University of Chicago Press, pp. 1-54 (skim 55-112).

Shack, Dorothy, N. 1969, Nutritional processes and personality development among the Gurage of Ethiopia, *Ethnology* 8(3):292-300. **or** In Counihan, Carole and Penny van Esterik, 1997, *Food and Culture, a reader*, pp. 117-124.

Deetz, James, 1977, *In small things forgotten, the archaeology of early American life*. Anchor Press, New York.

Archaeological example: Lyons, Diane and A. Catherine D'Andrea, 2003, Griddles, Ovens and the Origins of Agriculture: An Ethnoarchaeological Study of Bread Baking in Highland Ethiopia *American Anthropologist* 105(3):515-530.

Optional reading: **Read for overview on practice theory and theory of the gift if not familiar with the following:**

Ortner, Sherry B. 1994 (1984), Theory in Anthropology since the sixties. In *Culture/Power/History: A reader in contemporary Social Theory*. eds. Dirks, N. B. G. Eley, S. B. Ortner, eds. Princeton University Press, Princeton. pp. 372-411.

Mauss, Marcel, 1954, *The gift; forms and functions of exchange in archaic societies*, Translated by Ian Cunnison, Glencoe, Ill., Free Press.

Week 4 - September 22: The Political Economy; constraints and historical influences

Read:

Braudel, Fernand, 1979, *The structures of everyday life, civilization and capitalism 15-18th centuries*. vol. 1, translated by Sian Reynolds, UC Press, preface and 183-265.

Goody, Jack, 1982, *Cooking, cuisine and class*, CUP- chapters 4, 5, & 6.

Powers, William and Marla Powers, 1984, Metaphysical aspects of an Ogalala food system, In *Food in the social order*, ed. M. Douglas, Russell Sage Foundation, New York, chapter 2.
Mintz, Sidney, 1985, *Sweetness and Power*, Viking Penguin, New York.
Richards, Audrey, 1951 (1939), *Land, labour and diet in northern Rhodesia: an economic study of the Bemba tribe*, Oxford University Press. Selective sections only.
Archaeological example: Crader, Diana C., 1990, Slave diet at Monticello. *American Antiquity* 55(4):690-717.

Optional reading: Rappaport, Roy A., 1984, *Pigs for the Ancestors: ritual in the ecology of a New Guinea people*, New Haven: Yale University Press.

Week 5 - September 29: Political Anthropology; the power of food

Read: We will divide up these readings into two groups. Write abstracts and bring copies to share.

Kahn, Miriam, 1986, *Always hungry, never greedy*, CUP, Cambridge.

Malinowski, W. 1935, *Coral Gardens and their magic*, American Book Company, New York, part 1, pp. 1-181, skim the introduction and concentrate on the gardening and the magic chapters towards the end of this section.

Young, Michael, 1971, *Fighting with Food*, CUP, Cambridge.

Weismantel, Mary, 1988, *Food, gender, and poverty in the Ecuadorian Andes*, University of Penn. Press, Philadelphia.

Archaeological example: Lev-Tov, Justin, 1999, The influences of religion, social structure and ethnicity on diet: an example from Frankish Corinth, *Palaeodiet in the Aegean*, edited by S. J. Waughan and W. D. E. Coulson, Oxbow Books, Oxford, pp, 85-98.

Week 6 - October 6: The Economics of Food: ecological reasoning revisited

Read:

Fischler, Claude, 1980, Food habits, social change and the nature/culture dilemma. *Social Science Information*. 19(6):937-953.

Harris, Marvin, 1997, The abominable pig In Counihan, Carole and Penny van Esterik, *Food and Culture, a reader*, pp. 67-79. **or** in Harris, Marvin, 1985, *Good to eat*, Waveland Press, chapter 4 (pp. 67-87).

Harris, M., 1974, *Cows, pigs, wars and witches*, Random House, pp. 1-57. (skim)

Carrasco, David, 1995, Cosmic Jaws: we eat the gods and the gods eat us. *Journal of the American Academy of Religion* LXIII(3):429-464.

Soler, Jean, 1997, The Semiotics of food in the Bible, in Counihan, Carole and Penny van Esterik, 1997, *Food and Culture, a reader*, pp. 55-66.

Archaeological example: Hesse, Brian, 1990, Pig lovers and pig haters: patterns of Palestinian pork production. *Journal of Ethnobiology* 10(2):195-225.

Week 7 - October 13: Identity, Taste and Meaning:

Read:

Refresh your memory quickly with: Parker Pearson, Mike, 2003, Food, identity and culture: an introduction and overview, In *Food Culture and Identity in the Neolithic and early*

- Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp, 1-30.
- Bourdieu, P., 1984, *Distinction: a social critique of the judgment of taste*; translated by Richard Nice. Cambridge, Mass.: Harvard University Press. pp. 18-63.
- Falk, Pasi 1991, *Homo culinaris: towards an historical anthropology of taste*, *Social Science Information* 30(4): 757-90. **or** 1994, *The consuming body*, Sage, London.
- Fishler, Claude, 1988, Food, self, identity. *Social Science Information*. 27(2):275-292.
- Messer, Ellen, 1997, Three centuries of changing European tastes for the potato, In *Food preferences and taste*. H. Macbeth, ed. Berghahn Books, Oxford. pp. 101-113.
- Douglas, Mary, 1973, The Bog Irish, Chapter 3 in *Natural Symbols*, edited by Mary Douglas, New York, Vintage, pp. 59-76.
- Ohnuki-Tierney, Emiko, 1993, *Rice and self, Japanese identities through time*. Princeton University Press, New Brunswick.
- Archaeological examples:** Taube, Karl A., 1996, The Olmec maize god: the face of corn in Formative Mesoamerica, *Res* 29/30:39-81. **or**
- Hastorf, Christine A., 1999, Cultural implications of crop introductions in Andean Prehistory, *The Prehistory of Food, appetites for change*, edited by Chris Gosden and Jon Hather, Routledge, London, pp. 35-58. **or**
- Janik, Liliana 2003, Changing paradigms: food as metaphor for cultural identity among prehistoric fisher-gatherer-hunter communities of Northern Europe. In *Food Culture and Identity in the Neolithic and early Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp 113-124.

Week 8 - October 20 Food in a cultural construction, corporeal social relations

Read:

- Meigs, Anna, 1986, Blood kin and food kin, pp.117-124.
- Conklin, Beth, 1993, Hunting the ancestors: death and alliance in Wari cannibalism, *Latin American Anthropology Review* 5(2):65-70. **or** 1995 “thus our bodies, thus was our custom”: mortuary cannibalism in an Amazonian society. *American Ethnologist* 22(1):75-101.
- Meigs, Anna, 1997, Food as a cultural construction In Counihan, Carole and Penny van Esterik, *Food and Culture, a reader*, pp. 95-106.
- Meigs, Anna, 1983, *Food sex and pollution*, Rutgers University Press.
- Archaeological example:** Richards, M. P, and R. E M Hedges, 1999, A Neolithic revolution? New evidence of diet in the British Neolithic. *Antiquity* 73:891-97, **or**
- Hamilakis, Yannis, 1999, Food technologies/technologies of the body: the social context of wine and oil production and consumption in Bronze Age Crete. *World Archaeology* 31:38-54.

Optional-background- Sanday, Peggy 1986, *Divine hunger: cannibalism as a cultural system*, CUP, Cambridge.

Spielmann, Katherine, 1988, Female food taboos and fertility in hunter-gatherer societies. In *Diet and subsistence: current archaeological perspectives*, Proceedings of the 19th Annual conference of the Archaeological Association of Calgary, pp. 115-122.

Week 9 - October 27: Symbolic/Structural Anthropology: The meal as metaphor for society;
Project discussion due.

Read:

- Douglas, M., 1975, Deciphering a meal, In *Implicit meanings*, Routledge and Kegan Paul, London, pp. 249-275 or In Counihan and van Esterik reader, pp. 36-54.
- Douglas, M., 1988, *Purity and Danger*, ARK paperbacks, New York.
- Farb, P., and G. Armelagos, 1980, *Consuming Passions*, Washington Square Press, New York chapter 5.
- Lévi-Strauss, C. 1966, The culinary triangle, *Partison Review* 33:586-595 or In Counihan and van Esterik reader, 1997, pp. 28-35.
- Leach, Edmund, 1964, Anthropological aspects of language: animal categories and verbal abuse. In *New Directions in the Study of Language*, E. H. Lennenberg (ed) MIT Press, Cambridge. pp 23-64. (esp pg 32)
- Lehrer, A., 1972 Cooking vocabularies and the culinary triangle of Lévi-Strauss. *Anthropological Linguistics* 14:155-171.
- Lupton, Deborah, 1994, Food, memory, and meaning: the symbolic and social nature of food, *The Sociological Review* 42(4):664-687. or 1996, *Food the body and the self*. Sage Publications, London.
- Archaeological example:** Campbell, Ewan, 2000, The raw, the cooked and the burnt. *Archaeological Dialogues* 7(2):184-198.

Optional reading: Hugh-Jones, Christine, 1979, *From the Milk River*, CUP.

Week 10 - November 3: The power of food; fasting and feasting

Read:

- Mennell, Stephen, 1997, On the civilizing of appetite, In Counihan, Carole and Penny van Esterik (eds.), 1997, *Food and Culture, a reader*, pp. 315-337.
- Arnott, S., 1991, *Meat, gender, and power in the Middle Ages*, ms.
- Bynum, Caroline W, 1997, Fast, feast and flesh, In Counihan, Carole and Penny van Esterik, 1997, *Food and Culture, a reader*, pp. 138-159. or 1987, *Holy feast and holy fast : the religious significance of food to medieval women*, UC Press.
- Dietler, M. 1990 Driven by drink: the role of drinking in the political economy and the case of Early Iron Age France. *Journal of Anthropological Archaeology* 9:352-406. or 1996, Feasts and commensal politics in the political economy: food, power and status in prehistoric Europe, In *Food and the status quest*, eds. P. Weissner and W Schiefenhovel, Berghahn, Providence. pp. 87-125.
- Brown, Linda A. and Andrea I. Gerstle, 2002, Structure 10:feasting and village festivals, In *Before the volcano erupted, the ancient Cerén village in Central America*, Payson Sheets (ed), University of Texas Press, Austin, pp. 97-103.
- Dietler, Michael and Brian Hayden (eds.) 2001, *Feasts: archaeological and ethnographic perspectives on food, politics, and power*. Washington, DC: Smithsonian Institution Press. Chose one chapter to read and write up abstract for all.
- Archaeological examples:** Koch, Eva, 2003, Mead, chiefs and feasts in later prehistoric Europe, In *Food Culture and Identity in the Neolithic and early Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp. 125-143.
- Arnold, Bettina, 1999, Drinking the feast: Alcohol and the legitimation of power in Celtic Europe. *Cambridge Archaeological Journal* 9(1):71-93.

Week 11 - November 10: Food in healing; the place of drink in the past

Read:

- Anderson, E. 1997, Traditional medical values of food, In Counihan and van Esterik *Food and culture, a reader*, pp. 80-91.
- Etkin, Nina and Paul Ross, 1982, Food and medicine and medicine as food, *Social Science Med.* 16:1559-1573.
- Nabhan, Gary, 1998, Food, health, and Native-American farming. In Scapp, R., and B. Seitz, eds. *Eating Culture*. Albany, NY: State University of New York Press. pp. 169-180.
- Farrington, Ian S. and J. Urry, 1985, Food and the early history of cultivation, *Journal of Ethnobiology* 5(2):143-157.
- Archaeological examples:** Sherratt, Andrew, 1987, Cups that cheered: the introduction of alcohol to prehistoric Europe. In *Bell beakers of the western Mediterranean: the Oxford international conference 1986*: W. Waldren and R. Kennard, (eds) British Archaeological Reports 331. pp 81-106.
- Hastorf, Christine and Sissel Johannessen, 1993, Pre-Hispanic political change and the role of maize in the central Andes of Peru. *American Anthropologist* 95(1):115-138.
- Dinelay M. and G. Dinelay 2000, From grain to ale: Skara Brae, a case study. In *Neolithic Orkney in its European context*, A Ritchie ed. McDonald Institute of Archaeology, Cambridge, pp 196-200.

Optional: Cohen, M. N., 1977, *The food crisis in prehistory*, Yale University Press, pp. 1-100.

Week 12 - November 17: The Archaeology of Food Preparation

Read:

- Evershed, R. P., C. Heron, S. Charles, and L. J. Goad, 1992, The survival of food residues: new methods of analysis, interpretation and application. In *New developments in archaeological science*. M. A. Pollard (ed.) London, British Academy, Proceedings volume 77:187-208.
- Craig, Oliver E, 2003, Dairying, dairy products and milk residues: potential studies in European prehistory, *In Food Culture and Identity in the Neolithic and early Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp. 89-96.
- (if interested read: Craig, Oliver E, and M. J. Collins, 2000, An improved method for the immunological detection of mineral bound protein using hydrofluoric acid and direct capture. *Journal of Immunological Methods* 236: 89-97.)
- Dudd, S. N., Richard Evershed and A. M. Gibson, 1999, Evidence for varying patterns of exploitation of animal products in different prehistoric pottery tradition based on lipids preserved in surface and absorbed residues. *Journal of Archaeological Science* 26:1473-8.
- Wandsnider, LuAnn, 1997, The roasted and the boiled: food consumption and heart treatment with special emphasis on pit-hearth cooking *Journal of Anthropological Archaeology* 16:1-48.
- Wright, Katherine, 2000, The social origins of cooking and dining in early villages of Western Asia. *Proceedings of the Prehistoric Society* 66:89-121.
- Hard, Robert, R. P. Mauldin, and G. R. Raymond, 1996, Mano size, carbon isotope ratios and macrobotanical remains as multiple lines of evidence of maize dependence in the American Southwest. *Journal of Archaeological Method and Theory* 3(4):253-318.

- Jones, Andrew, 1999, The world on a plate: ceramics, food technology and cosmology in Neolithic Orkney, In *Food Technology and its social context: production, processing and storage*. ed. K. Thomas, *World Archaeology* 31(1): 55-77.
- deFrance, S. D., W. Keegan, and L. A. Newson, 1996, The archaeobotanical, bone isotope and zooarchaeological records from Caribbean sites in comparative perspective. In *Case studies in environmental archaeology*, ed. E. Reitz, L. Newson and S. Scudder, Plenum Press, New York. pp. 289-304.

Optional: Kent, Susan, 1993, Variability in faunal assemblages: the influence of hunting skills, sharing dogs, and mode of cooking on faunal remains at a sedentary Kalahari community, *Journal of Anthropological Archaeology* 12:323-385. read the cooking section.

Week 13 - November 24: Food Archaeology; food presentation, daily eating, feasting; the social, political and economic contexts of eating.

Read:

- Mills, Barbara, 1999, Ceramics and the social context of food consumption in the N. Southwest. In *Pottery and People: A dynamic interaction*, J. M. Skibo and G. M. Feinman (eds), University of Utah Press, Salt Lake City, pp. 99-114.
- Blitz, J. H. 1993, Big pots for big shots: feasting and storage in a Mississippian community. *American Antiquity* 58(1):80-95.
- Bray, Tamara, 2003, Inka Pottery as culinary equipment: Food, feasting and gender in Imperial state design. *Latin American Antiquity* 14(1):3-28.
- Richards, C, and Thomas, J., 1984, Ritual activity and structured deposition in later Neolithic Wessex, In Bradley, R. and Gardiner, *Neolithic Studies*, BAR 133, Oxford, pp. 189-218.
- Albarella Umberto and Dale Serjeantson, 2002, A passion for pork: meat consumption at the British late Neolithic site of Durrington Wells, In *Consuming passions and patterns of consumption*, Preston Miracle and Nicky Milner (eds), McDonald Institute Monographs, Cambridge, pp 33-48.
- Brown, Linda A. and Andrea I. Gerstle, 2002, Structure 10: feasting and village festivals, In *Before the volcano erupted, the ancient Cerén village in Central America*, Payson Sheets (ed), University of Texas Press, Austin, pp. 97-103.
- Crabtree, Pam, 1990, Zooarchaeology and complex societies: some uses of faunal analysis for the study of trade, social status, and ethnicity, in *Archaeological Method and Theory* ed. M. Schiffer, U of Arizona Press, pp. 155-205.
- Kelertas, Kristina, 1997, Agricultural food systems and social inequality: the archaeobotany of late Neolithic and Early Bronze age Thy, Denmark, PhD. dissertation, Department of Anthropology, UCLA.
- Hastorf, C. 1988, The use of paleoethnobotanical data in prehistoric studies of crop production, processing and consumption, in *Current Paleoethnobotany*, ed. C. Hastorf and V. Popper, University of Chicago Press, pp. 119-144.
- Meat: (optional)
- Fiddes, Nick, 1991, *Meat*, Routledge, London.
- Kent, Susan, 1989, Cross-cultural perceptions of farmers and hunters and the value of meat In *Farmers and hunters*, S. Kent, ed. CUP, pp. 1-17.
- Zeder, M., 1991 *Feeding Cities Specialized Animal Economy in the Ancient Near East*. Washington: Smithsonian Institution Press.

optional ecofactual background: Grayson, D, 1984, *Quantitative Zooarchaeology*, Academic Press, New York, pp. 16-92.
Klein, R. and K. Cruz-Urbe, 1984, *The analysis of animal bones from archaeological sites*. University of Chicago Press, pp. 1-62.
Pearsall, Deborah, 2000, *Paleoethnobotany*, Academic Press, Orlando (or Anthro 135)

Week 14 - December 1: Food in the past; how to learn what was consumed

Read:

Tooth wear: divide up the reading and share abstracts with class.

Borgognini Tarli, S. M., Della Santina, D., P. Francalacci and E. Repetto, 1989, Reconstruction of Mesolithic diet using dental microwear and trace element analysis. In *People and Culture Change*, ed. by I. Hershkowitz, BAR International Series 108. pp. 283-317.

Chamberlain, Andrew, and Annsophie Witkin, 2003, Early Neolithic diets: evidence from pathology and dental wear, In *Food Culture and Identity in the Neolithic and early Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp. 53-58.

Nystrom, Pia and Sue Cox, 2003, The use of dental microwear to infer diet and subsistence patterns in past human populations: A preliminary study, In *Food Culture and Identity in the Neolithic and early Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp. 59-67.

Molleson, T and K. Jones, 1991, Dental evidence for dietary change at Abu Hureyra. *Journal of Archaeological Science* 18:525-39.

Stable Isotopes: read 1 of the first three articles then divide up the reading and share abstracts with class.

Ambrose, S. H. and M. A. Katzenberg, 2000, *Biogeochemical approaches to paleodietary analysis*. Kluwer Academic/ Plenum Publishers, New York. **or**

Ambrose, Stanley, 1993, Isotopic analysis of paleodiets: methodological and interpretive considerations, in *Investigations of ancient human tissue*, ed. M. K. Sandford, Gordon and Breach Science Publs, Langhorne, Penn. pp. 59-130. **or**

Schwarcz, H. P, and M. Schoeniger, 1991, Stable isotope analyses in human nutritional ecology. *Yearbook of Physical Anthropology* 34:283-321.

Richards, Mike P, 2003, Explaining the dietary isotope evidence for the rapid adoption of the Neolithic in Britain, In *Food Culture and Identity in the Neolithic and early Bronze Age*, edited by M. Parker Pearson, BAR International Series 1117, Archaeopress, Oxford, pp. 31-36.

Murray, M. L. and M. Schoeniger, 1988, Diet, status, and complex social structure in Iron Age Central Europe, in *Tribe and Polity in late prehistoric Europe*, D. B. Gibson and M. N. Geselowitz, (eds), Plenum Press, New York, pp. 155-176.

Stone tools: divide up the reading and share abstracts with class.

Atchison, J. and Fullagar, R., 1998, Starch residues on pounding implements from Jinmium rock-shelter. In *A Closer Look: Recent Australian Studies of Stone Tools*, R. Fullagar, (ed). Sydney: Sydney University Archaeological Methods Series No. 6, pp. 109-126.

Fullagar, Richard, 2001, Stone tools, use wear and traces of early plant food processing in Australia and Papua New Guinea. In symposium *Phytoliths in a multidisciplinary approach to investigating early plant use*. 66th SAAs, New Orleans.

Kealhofer, Lisa, Robin Torrence and Richard Fullagar, 1999. Integrating Phytoliths within Use- Wear/Residue Studies of Stone Tools. *Journal of Archaeological Science* 26: 527-546.

Week 15 - December 8: Food project presentations plus a feast!