



THE BOUNTIFUL SEA

Fish processing and consumption in Mediterranean antiquity

6-8 SEPTEMBER 2017 | UNIVERSITY OF OXFORD
TAYLOR INSTITUTION

WEDNESDAY 6 SEPTEMBER 2017

- 15:30 Registration opens
- 17:00 Opening Lecture - John Wilkins, University of Exeter
Cooking and processing fish in antiquity: questions of taste and texture
- 18:00 Drinks
- 19:00 **Roman Seafood Tasting Dinner – Ashmolean Museum**

THURSDAY 7 SEPTEMBER 2017

- 09:00 Registration
- 09:30 Welcome

Widening the net – Fish processing and consumption in context

- 10:00 Arturo Morales-Muñiz, Universidad Autonoma de Madrid
Fishing in the ancient Mediterranean: an overview of old-established paradigms
- 10:30 Annalisa Marzano, University of Reading
Fishing and fish in the Roman world: the documentary evidence
- 11:00 - Break -
- 11:30 Benedict Lowe, Royal Holloway University of London
The relationship of fish salting to other areas of the marine economy
- 12:00 Cristina Carusi, The University of Texas at Austin
Salt and fish processing in the ancient Mediterranean: an economically profitable and mutually beneficial relationship

12:30 Mini talks by poster presenters

13:00 - Lunch -

Tackling the Western Mediterranean

14:00 Dario Bernal Casasola, University of Cadiz

From the sea to the amphorae: the halieutic cycle in Baelo Claudia fish-salting plants

14:30 Sónia Gabriel, Laboratório de Arqueociências, Direcção Geral do Património Cultural

On fish and their products: trawling ancient fisheries in Lusitania

15:00 Athena Trakadas, University of Southern Denmark

An overview of fish-salting and fresh fish consumption on the Mediterranean coast of the western Maghreb in antiquity

15:30 Emmanuel Botte, Centre Camille Jullian, CNRS

Fish exploitation in Italy and Sicily during Antiquity

16:00 - Break -

16:30 Rebecca Nicholson, Oxford Archaeology & Mark Robinson, University of Oxford

Fish consumption in Herculaneum

17:00 Sally Grainger, Independent scholar

Garum, liquamen and allec: what's in a name?

Including fish sauce demonstration and introduction to tastings

18:00 Fish sauce tasting and drinks

FRIDAY 8 SEPTEMBER 2017

Eastern perspectives – Another kettle of fish

09:00 Tatiana Theodoropoulou, Equipe de Protohistoire égéenne, ArScAn-UMR 7041

To salt or not to salt: a overview of evidence for processed marine products in Greek antiquity and Aegean traditions

09:30 Efi Ragia, The Greek Open University & Institute for Byzantine Research/
National Hellenic Research Foundation

Marine products as delicacies. The transport and preservation of marine products in Byzantium

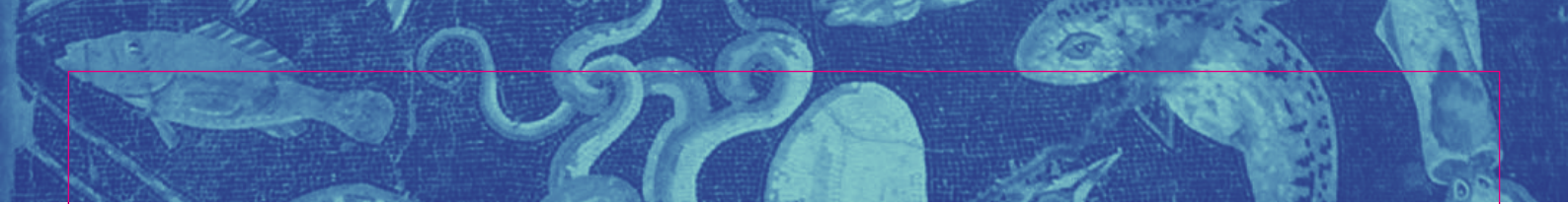
10:00 Susan Weingarten, formerly Tel Aviv University

Fish and fish products in late antique Palestine in their social and geographic contexts: archaeology and the talmudic literature

10:30 Ephraim Lytle, University of Toronto

The economics of fishing and saltfish production in the Eastern Mediterranean

11:00 - Break -



Plenty more fish – New methodological approaches and laboratory-based methods

- 11:30 Irit Zohar, Oranim Academic College
Fish cuisine in antiquity: can we identify local fish processing methods and trade?
- 12:00 Omri Lernau (University of Haifa), Guy Sisma-Ventura (Johannes Gutenberg-Universität Mainz), Thomas Tütken (Johannes Gutenberg-Universität Mainz), Irit Zohar (Oranim Academic College), Andreas Pack (Georg-August-Universität Göttingen), Dorit Sivan (University of Haifa), Ayelet Gilboa (University of Haifa) & Guy Bar-Oz (University of Haifa)
Isotopic analysis of sparid teeth – a further indication for trade along the East Mediterranean coast
- 12:30 Kristine Korzow Richter, University of York
Using the other 90%: ZooMS identification of tunny bones and scales from Mediterranean contexts
- 13:00 - Lunch -
- 14:00 Carl Heron, The British Museum & Oliver Craig, University of York
What can the molecular and isotopic analysis of organic residues tell us about the exploitation of marine resources?
- 14:30 Nicolas Garnier, SAS Laboratory N. Garnier
Looking for ancient fish products through invisible biomolecular residues
- 15:00 Oliver Craig, University of York
Quantifying the marine contribution to Roman diets: pushing the limits of the bone stable isotope record
- 15:30 - Break -

Making waves? Future directions and discussion

- 16:00 Dimitra Mylona, Institute for Aegean Prehistory, Study Center for East Crete
Processing of marine resources east and west: varying traditions, technologies and scales across the Mediterranean
- 16:30 Through the eyes of a biologist –
A response by Manos Koutrakis, Hellenic Fisheries Research Institute
- 17:00 Discussion
- 18:00 - Drinks -

Registration is open until 22 August. Visit the website for details:

oxrep.classics.ox.ac.uk/pages/thebountifulsea/