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/](http://oxrep.classics.ox.ac.uk/pages/thebountifulsea/)