THE BOUNTIFUL SEA

Fish processing and consumption in Mediterranean antiquity
6–8 SEPTEMBER 2017 | UNIVERSITY OF OXFORD
oxrep.classics.ox.ac.uk/pages/thebountifulsea
The Bountiful Sea will gather experts working at the forefront of ancient fish consumption, from bones to biomolecular analyses. But we are feeding body alongside mind with a culinary programme organised by Sally Grainger. Experience ancient flavours at a Roman seafood tasting banquet and sample Mediterranean fish products after the papers. Register for the complete event or just opening lecture and dinner. For details, full programme, and sample menu visit: oxrep.classics.ox.ac.uk/pages/thebountifulsea/

OPENING EVENING

JOHN WILKINS, UNIVERSITY OF EXETER
Cooking and processing fish in antiquity: questions of taste and texture

FOLLOWED BY A ROMAN SEAFOOD TASTING BANQUET IN THE ASHMOLEAN’S RANDOLPH SCULPTURE GALLERY

ACADEMIC PROGRAMME

Arturo Morales-Muñiz, Universidad Autonoma de Madrid
Fishing in the ancient Mediterranean: an overview of old-established paradigms

Annalisa Marzano, University of Reading
Fishing and fish in the Roman world: the documentary evidence

Benedict Lowe, Royal Holloway University of London
The relationship of fish salting to other areas of the marine economy

Cristina Carusi, University of Texas at Austin
Salt and fish processing in the ancient Mediterranean: an economically profitable and mutually beneficial relationship

Dario Bernal Casasola, University of Cadiz
From the sea to the amphorae: the halieutic cycle in Baileo Claudia fish-salting plants

Sónia Gabriel, Direcção Geral do Património Cultural
On fish and their products: trawling ancient fisheries in Lusitania

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

Emmanuel Botte, Centre Camille Jullian, CNRS
Fish exploitation in Italy and Sicily during Antiquity

Rebecca Nicholson, Oxford Archaeology & Mark Robinson, University of Oxford
Fish consumption in Herculaneum

Sally Grainger, Independent scholar
Garum, liquamen and allec: what’s in a name?

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

Efi Ragia, The Greek Open University & Institute for Byzantinae Research/National Hellenic Research Foundation
Marine products as delicacies. The transport and preservation of marine products in Byzantium

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

Ephraim Lytle, University of Toronto
The economics of fishing and saltfish production in the Eastern Mediterranean

Irit Zohar, Oranim Academic College
Fish cuisine in antiquity: can we identify local fish processing methods and trade?

Omri Lernau (University of Haifa), Guy Sisma-Ventura, Thomas Tütken, Irit Zohar, Andreas Pack, Dorit Sivan, Ayelet Gilboa & Guy Bar-Oz
Isotopic analysis of sparid teeth – a further indication for trade along the East Mediterranean coast

Kristine Korzow Richter, University of York
Using the other 90%: ZooMS identification of tunny bones and scales from Mediterranean contexts

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?

Nicolas Garnier, SAS Laboratory N. Garnier
Looking for ancient fish products through invisible biomolecular residues

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