

COMPTES RENDUS BIBLIOGRAPHIQUES

La *Revue Archéologique* donne, dans chacun de ses numéros, la liste des ouvrages reçus, mais elle ne peut s'engager à rendre compte que des ouvrages qu'elle aurait elle-même demandés.

HRUBY Julie, TRUSTY Debra, *From Cooking Vessels to Cultural Practices In the Late Bronze Age Aegean*, Oxford, Oxbow books, 2017, 1 vol. 21,6 × 28, 216 p., fig. coul. et n/b ds t.

This volume is a composition of 12 papers, which are representative of the current state of research in the study of cooking vessels in the Late Bronze Age (hereafter LBA) Aegean. Scholars' increasing interest in this field of research, which was underestimated until the mid-20th c., is certain. Indeed this volume arrives shortly after another recent publication related to the study of cooking vessels, which presented different methodologies and techniques of analysis on cooking vessels from sites in the Mediterranean basin, from Portugal to Southern Levant, and diachronically from the Bronze Age through to Roman period (M. Spataro, A. Villing (eds.), *Ceramics, Cuisine and Culture: The Archaeology and Science of Kitchen Pottery in the Ancient Mediterranean World*, Oxford, Oxbow Books, 2015). Moreover, the dedication of the present volume exclusively to the Aegean Late Bronze Age demonstrates the promising prospects of a systematic study on cooking vessels. This is expressed through the application of new methodological approaches such as use-alteration, organic residue analysis and experimental replication, as Trusty and Hruby thoroughly present in the first two chapters. Nevertheless, as underlined in the editors' chapter (chapter 1), there are still many challenges that scholars confront in the examination of this category of vessels, such as: the preservation of cooking vessels due to the fragmentary nature of the material and the manner in which the vessels were used, the definition of past archaeological practices and implemented methodologies that affect the complete picture of the contextual information and, finally, the lack of a general accepted definition for cooking vessels.

Particularly, this book succeeds in its aim to further investigate and present prospects on the

systematic study on cooking vessels in order to better understand the economic, political and social contexts of Prehistoric societies in the Aegean. Through the presentation of nine different systematic studies on Minoan or Mycenaean cooking vessels, which address different research questions and adopt various methodological approaches, the key position of cooking vessels in the examination and interpretation of the socioeconomic aspects of a related site is clearly demonstrated.

At first, J. Hruby (chapter 3), through her examination of specialized cooking vessels, such as griddles and souvlaki trays, shows that aspects of social context could be approached through cooking practices. She proposes that cooking vessels could be used as indicators of elite contexts of consumption and the existence of *haute cuisine*, by analyzing the place of cooking practices in society and correlating them with the wine consumption during this period. Her methodology includes the examination of morphological characteristics of those types of vessels in different Late Helladic III sites, such as Tiryns, Midea, Pylos, and the examination of the patterns of soot marks on the vessels' surface in comparison to an experimental work, as a means to approach and identify the ways these vessels were used.

J. Gulizio and C. Shelmerdine (chapter 4) also conduct their study of specialized cooking equipment focusing on one Bronze Age Mycenaean settlement, Iklaina. This study examines whether and to what degree the changes in the Mycenaean society and political system are reflected in the material culture by assessing the morphological characteristics and fabrics of three specific types of vessels, in a diachronic perspective from Early to Late Bronze Age: spit supports (souvlaki stands), griddles and

tripods cooking pots. According to the authors, the observed changes in the diversity and state of standardization of cooking vessels from Early to Late Bronze Age demonstrate changes in the cooking practices of the inhabitants of Iklaina. The authors connect these diachronic differentiations in the production of cooking vessels to the process of political reformation, which affected the region during the LBA, leading to a centralized administration.

B. Lis (chapter 5) conducts a comparative work on cooking pots through a diachronic examination of vessels, from the Early Mycenaean period to the Post-Palatial period, and through an interregional examination, between three Mycenaean sites of the Greek mainland: Mitrou, Tsoungiza, Menelaion. His systematic examination focuses on the similarities and variations of morphological characteristics in the assemblages, with reference to common and specialized cooking pottery. This study enables him to observe the homogeneity of cooking pots in the Palatial period, which continues and increases in the Post-Palatial period and is accompanied by a simplification of types and the disappearance of specialized equipment. In an attempt to correlate these results with the social context, he pinpoints two factors. Firstly, during the Palatial period, cooking vessels and consequently cooking practices follow the existing *koine*, which dominates pottery manufacture and consumption under palatial influence. Secondly, during the Post-Palatial period, the changes in the political and economic scene were paired with transformations in social practices, which – as the a. pinpoints – were suggested by the increase of vessels' sizes and the quantity of the prepared food.

In the framework of the Aeginetan Cooking Ware project, W. Gauss, E. Kiriati, M. Lindblom, B. Lis and J. E. Morrison (chapter 6) systematically examine the production and distribution of cooking pots from this island through an analysis of fabrics and manufacture characteristics, adopting a macroscopic and petrographic perspective. Through their diachronic examination of the assemblages – from sites both on Aegina and in the Greek mainland – they are able to define the level of variability or standardization of the clay sources selection and fabric recipes that characterize the LBA. Moreover, they manage to identify different workshops on Aegina with distinct or common traditions in the production of Aeginetan cooking pots.

E. Gorogianni, N. Abell and J. Hilditch (chapter 7) examine cooking equipment from the site of Ayia Irini at Kea, in order to approach local culinary practices from the Middle Bronze Age to the mid-LBA. Their presentation of the data, which is organized according to minoanizing and non-minoanizing shapes, supports a new holistic approach of Ayia Irini cooking vessels, which was absent in previous studies. By focusing on the technological aspects of culinary vessels, they show the multicultural character of the site and, in particular, the concurrent presence of distinct culinary traditions and the large diversity of cooking equipment on the site.

In their examination of Bronze Age cooking vessels at Kos, S. Vitale and J. E. Morrison (chapter 8) adopt a different perspective: that of cultural identity. They focus on utilitarian vessels used for food preparation and scrutinize two categories of vessels: storage and cooking vessels. Through an integrated approach including the examination of typological and technological features, as well as a macroscopic fabric analysis, they show how the Koan storage vessels and cooking pots differ regarding manufacture techniques and clay recipes, from the Early Bronze Age to the LBA. The storage vessels appear to be more attached to the development of local pottery traditions, while the cooking vessels show external influences, both Minoan and Mycenaean, during the LBA. Consequently, cooking practices present interesting aspects of the cultural identity of the Koans during the LBA. This extensive study on utilitarian vessels demonstrates the potential of a comprehensive analysis of common, often underestimated, categories of material to better understand the cultural identity of ancient communities.

J. E. Morrison (chapter 9) tackles the issue of Minoan kitchen areas by studying cooking vessels from various cooking contexts from Neopalatial and Final Palatial Mochlos (Late Minoan I-III – hereafter LM I-III), including the hamlet of Chalinomouri. In particular, she examines the variability of cooking shapes and types and their possible ways of use based on the systematic experimental work she previously conducted. By contextualizing the results, she identifies changes in the domestic organization and cooking facilities between LM I and LM II-III. Specifically she refers to the use of new cooking utensils (spit-tests, dippers and ladles) and the use of fixed hearths during the LM II-III

period at Mochlos. Finally, Morrison pinpoints that, despite the fact that these changes constitute indications of Mycenaean influence, there is at the same time a persistence to the Minoan culinary traditions due to the presence of cooking vessels of older (LM I) tradition.

E. Borgna and S. Levi (chapter 10) explore the distribution of cooking practices in the Mediterranean during the 12th c. BC, by comparing cooking equipment and household practices from LM IIIC Crete to those from contemporary Italy, where Mycenaean forms of pottery were quite popular. They discuss correlations between cooking vessels, hearths and cooking structures from Crete and Italy, and highlight important similarities between Cretan and Italian cooking facilities at the end of the LBA. This comparative study provides further evidence about the social context of these interactions, which are recognized broadly and therefore do not especially concern an elite or high status level.

In the Eastern Mediterranean, R. Jung (chapter 11) explores Cypriot cooking vessels during Late-Cypriot (hereafter LC) I-III. Considering both the morphological and technological characteristics of these pots, the a. addresses the definition of local traditions from different sites on the island and the shifts that occurred due to the Mycenaean influence. The latter appears to extensively affect cooking vessels, on a large range of sites. These changes concern cooking shapes, manufacturing techniques, cooking practices, and cooking facilities. According to the a., these facts, in correlation with the evidence for an extensive presence of people from the Mycenaean mainland on the island, are indications of new ideological aspects and the Mycenaean immigration in Cyprus during LC IIC-III.

Finally, in chapter 12, M. Galaty uses the example of studying cooking pots from the native pre-Columbian cultures in Eastern North America, in order to delineate the requirements for the study of cooking pots in the Aegean. He pinpoints the prerequisite to define research questions in the study of cooking pots by discussing methodological issues, and considers that the research in LBA Aegean is still in its elementary stages. He therefore highlights specific goals for the study of Mycenaean cooking pots, which include the necessity to keep all coarse pottery and not discard anything, the development of a common terminology and classification system, and a methodology in cooking wares studies orientated to hypothesis testing.

This volume, through the diachronic and inter-regional framework of the examination of cooking vessels, offers a better understanding of the cultural practices related to the preparation and cooking of food in the Aegean Bronze Age. Furthermore, it demonstrates that fruitful results could derive from the study of cooking vessels by using varied working hypothesis that specifically address the social context of consumption, cultural identity and cultural interactions. This book has precisely defined the framework of the research on LBA Aegean cooking vessels and thus constitutes a “must read” to researchers whose main focus is the Aegean Bronze Age.

Evgenia TSAFOU,

UCL-F.S.R. doctoral researcher,
Université catholique de Louvain,
Département d'Archéologie et d'Histoire de l'Art,
Collège Érasme 1, place Blaise-Pascal,
B-1348 Louvain-la-Neuve.
evgenia.tsafou@uclouvain.be

APOSTOLAKOU Vili, BROGAN Thomas M., BETANCOURT Philip P. (éd.), *The Alatzomouri Rock Shelter. An Early Minoan III Deposit in Eastern Crete (Prehistory Monographs, 58)*, Philadelphia, INSTAP Academic Press, 2017, 1 vol. 11 × 8,5, 136 p., 71 fig. n/b, 9 pl. coul. et 40 n/b.

The book publishes an Early Minoan III assemblage from the site of Alatzomouri, near Pacheia Ammos in Eastern Crete, that came to light accidentally during the expansion of the carpark of the neighbouring modern cemetery. The deposit is

quite unique in character, as the contributors note in their final discussion (chapter 13), defying clear site categorisation: although its location and architecture is commonly attested in burial sites across Crete, the assortment of movable objects contained