



# THE BOUNTIFUL SEA

## Fish processing and consumption in Mediterranean antiquity

6-8 SEPTEMBER 2017 | UNIVERSITY OF OXFORD  
IOANNOU CENTRE FOR CLASSICAL AND BYZANTINE STUDIES

### WEDNESDAY 6 SEPTEMBER 2017

- 15:30 Registration opens
- 17:00 *Opening Lecture* - John Wilkins, University of Exeter
- 18:00 Drinks
- 19:00 **Roman Fish Feast - 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*

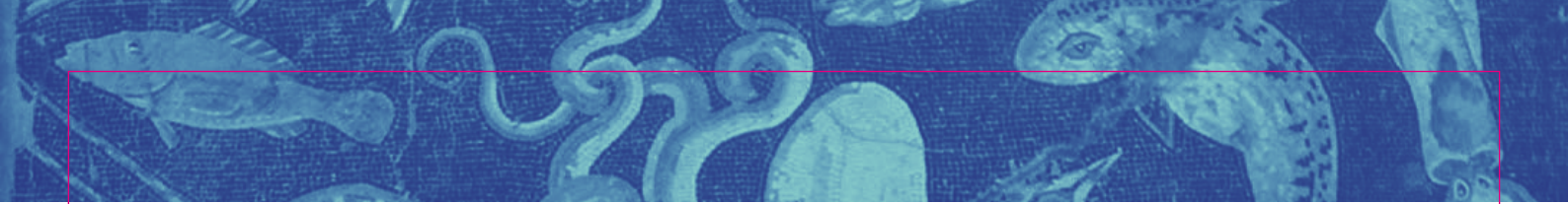
10:00 Susan Weingarten, formerly Tel Aviv University

*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 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) Omri Lernau (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 *Response - TBD*
- 17:00 Discussion
- 18:00 - Drinks -

**Interested in participating? The call for posters is now open.**

For details on registration and poster submission visit:

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