

1. Record Nr.	UNISA996385638603316
Autore	Mazzella Scipione
Titolo	Parthenopoeia, or, The history of the most noble and renowned kingdom of Naples [[electronic resource]] : with the dominions therunto annexed and the lives of all their kings : the first part // by that famous antiquary Scipio Mazzella ; made English by Mr. Samson Lennard ... ; the second part compil'd by James Howell, Esq., who, besides som [sic] supplements to the first part, drawes on the threed [sic] of the story to these present times, 1654 ; illustrated with the figures of the kings and arms of all the provinces
Pubbl/distr/stampa	London, : Printed for Humphrey Moseley, and are to be sold at his shop ..., 1654
Descrizione fisica	[18], 191, 62, [2] p. : ports., coats of arms
Altri autori (Persone)	LennardSamson <d. 1633.> HowellJames <1594?-1666.>
Soggetti	Heraldry - Italy - Naples Naples (Kingdom) History Naples (Kingdom) Kings and rulers
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Reproduction of original in Huntington Library. Includes index. "A catalogue of Mr. Howells works in several volumes": [2] p. at end.
Sommario/riassunto	eebo-0113

2. Record Nr.	UNINA9910838381903321
Autore	Valamoti Sultana Maria
Titolo	Cooking with Plants in Ancient Europe and Beyond : Interdisciplinary Approaches to the Archaeology of Plant Foods
Pubbl/distr/stampa	Leiden : , : Sidestone Press, , 2023 ©2022
ISBN	94-6427-035-7
Edizione	[1st ed.]
Descrizione fisica	1 online resource (534 pages)
Altri autori (Persone)	DimoulaAnastasia NtinouMaria
Disciplina	641.5936
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di contenuto	Intro -- Cooking with plants in ancient Europe and beyond -- Sultana Maria Valamoti, Anastasia Dimoula, Maria Ntinou -- Plant ingredients archived with ArboDat - evaluating regional food preferences and changes from crop remains, using the new archaeobotanical database for Greece -- Sultana Maria Valamoti, Angela Kreuz, Chryssa Petridou, Angeliki Karathanou, Martha Kokkidou, Pavlos Lathiras, Stavroula Michou, Pelagia Paraskevopoulou, Hara Stylianakou -- Cooking with cereals in the Early Bronze Age kitchens of Archondiko Giannitson (northern Greece): an archaeobotanical investigation of phaseIV (21352020 cal BC) -- Sultana Maria Valamoti, Chryssi Petridou -- Early viticulture in Neolithic and Bronze Age Greece: looking for the best traditional morphometric method to distinguish wild and domestic grape pips -- Vincent Bonhomme, Clemence Pagnoux, Laurent Bouby, Sarah Ivorra, Susan E. Allen, Sultana Maria Valamoti -- Land management and food resources in Bronze Age central Greece. Insights from archaeobotanical assemblages from the sites of Agia Paraskevi, Kynos and Mitrou (Phthiotida) -- Maria Ntinou, Angeliki Karathanou, Clemence Pagnoux, Sultana-Maria Valamoti -- Staple grains in the later Bronze Age of the (southern) Aegean: archaeobotanical, textual and ethnographic insights -- Paul Halstead, Amy Bogaard, Glynis Jones -- Early Chalcolithic plant economy at Aktopraklk Höyük in northwest Anatolia: preliminary findings -- Ceren

Kabukcu, Eleni Asouti, Emma Percival, Ellen Grice, Necmi Karul -- New bioarchaeological approaches to the study of plant food practices in the Eastern Mediterranean during the 2nd millennium BC -- Janine Fries-Knoblach and Philipp W. Stockhammer -- The importance of flavoured food: a (cautious) consideration of spices and herbs in Indus Civilization (ca 3200-1500 BC) recipes -- Jennifer Bates.

The first five millennia of plant food production in the central and western Balkans: archaeobotanical evidence from the Neolithic to the Bronze Age -- Dragana Filipovi, Djurdja Obradovi, Anne de Vareilles -- Strategic drinking: the shelf-life and socio-political importance of Early Iron Age west-central European beer -- Joshua Driscoll -- Cereals and cereal-based products from Tiel Medel, an Early Neolithic Swifterbant site in the Netherlands -- Lucy Kubiak-Martens -- Cooked and raw. Fruits and seeds in the Iberian Palaeolithic -- Ernestina Badal, Carmen M. Martínez Varea -- Trends and evolution of the plant-based diet in prehistoric Iberia: a view from archaeobotany -- Leonor Peña-Chocarro, Guillem Pérez-Jordà -- Unearthing a new food culture: fruits in early modern Ireland -- Meriel McClatchie, Susan Flavin, Ellen O'Carroll -- Let nothing go hungry: the indigenous worldview of Andean food and feeding -- Christine A. Hastorf -- Grinding and pounding in Early Neolithic southeastern Europe: culinary preferences and social dimensions of plant food processing -- Ismini Ninou, Nikos Efstratiou, Soultana-Maria Valamoti -- Grinding practices in prehistoric north and central Greece: evidence from the use-wear analysis -- Danai Chondrou, Maria Bofill, Haris Procopiou, Roberto Vargiolu, Hassan Zahouani, Eleftheria Almasidou, Tasos Bekiaris, Ismini Ninou, Soultana Maria Valamoti -- The daily grind. Investigating the contexts of food grinding practices and tools in the Neolithic of southeastern Europe -- Tasos Bekiaris, Danai Chondrou, Ismini Ninou, Soultana-Maria Valamoti -- Cooking on the rocks? An interdisciplinary approach on the use of burnt stone slabs from Neolithic Avgi, Kastoria -- Tasos Bekiaris, Nikos Katsikaridis, Christos L. Stergiou, Georgia Stratouli. Grinding systems as cultural markers at the turn of the 6th millennium BC in north-western continental Europe -- Caroline Hamon -- Cooking in progress: evolution and diversity of cooking pottery in prehistoric northern Greece and Bulgaria -- Anastasia Dimoula, Zoi Tsirtsoni, Paraskevi Yiouni, Alexander Chohadzhiev, Pascal Darcque, Maria Ivanova, Chaido Koukouli-Chryssanthaki, Sophia Koulidou, Krassimir Leshtakov, Petar Leshtakov, Konstantinos Filis, Dimitria Malamidou, Nikos Merousis, Aik -- Plant boiling among the first pottery-making societies in the southern Levant: an insight from charred residues of pottery -- Julien Vieugué, Monica Ramsey, Yosef Garfinkel -- Cooking in Bronze Age northern Greece: an investigation of thermal structures -- Evanthia Papadopoulou, Sandra Prévost-Dermakar, Anastasia Dimoula, Niki Chondrou, Soultana-Maria Valamoti -- Clay cooking ware and kitchen equipment in the ancient Greek household -- Eleni Manakidou -- Preparing vegetables in ceramic pots over a hearth fire: using Minoan cookware to understand plant-based dishes in the ancient world -- Jerolyn E. Morrison -- Glume wheats in modern Greece: lessons for antiquity -- Paul Halstead -- Modern research and efforts for the organic restoration of prehistoric wheat in Greece -- Kostas Koutis, Evangelos Korpetis, Parthenopi E. Ralli, †Nikolaos Stavropoulos -- Acorns as an alternative vital food resource today: an example from Kea Island, Greece -- Marcie Mayer -- Food plants and commensality among early farmers in the Iberian Peninsula: connecting pioneering and modern kitchens -- Anna B. Barberà, Sandra Lozano, Ferran Adrià, Ramon Buxó, Antoni Palomo -- "If you brew it, they will come": experimental archaeology,

Sommario/riassunto

Plants have constituted the basis of human subsistence. This volume focuses on plant food ingredients that were consumed by the members of past societies and on the ways these ingredients were transformed into food. The thirty chapters of this book unfold the story of culinary transformation of cereals, pulses as well as of a wide range of wild and cultivated edible plants. Regional syntheses provide insights on plant species choices and changes over time and fragments of recipes locked inside amorphous charred masses. Grinding equipment, cooking installations and cooking pots are used to reveal the ancient cooking steps in order to pull together the pieces of a culinary puzzle of the past. From the big picture of spatiotemporal patterns and changes to the micro-imaging of usewear on grinding tool surfaces, the book attempts for the first time a comprehensive and systematic approach to ancient plant food culinary transformation. Focusing mainly on Europe and the Mediterranean world in prehistory, the book expands to other regions such as South Asia and Latin America and covers a time span from the Palaeolithic to the historic periods. Several of the contributions stem from original research conducted in the context of ERC project PlantCult: Investigating the Plant Food Cultures of Ancient Europe. The book's exploration into ancient cuisines culminates with an investigation of the significance of ethnoarchaeology towards a better understanding of past foodways as well as of the impact of archaeology in shaping modern culinary and consumer trends. The book will be of interest to archaeologists, food historians, agronomists, botanists as well as the wider public with an interest in ancient cooking.
