

CONNECTING FOODWAYS

DAI Standort Zentrale-Präsidialbereich

Projektart Teilprojekt einer Verbundforschung

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Disziplinen Afrikanische Archäologie

METADATEN



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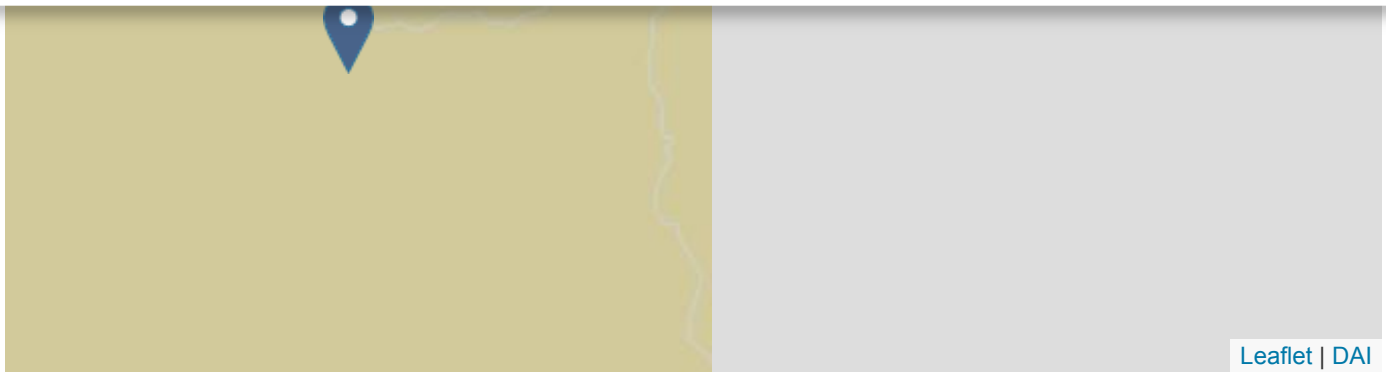
Förderer Deutsche Forschungsgemeinschaft (DFG)

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Ablehnen

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ÜBERBLICK

The study of domestic culinary traditions provides a new means for investigating indigenous African interaction between early Iron Age complex societies. This is a particularly important subject, as studies have often emphasised external connections with the Mediterranean, Near Eastern, and Arabian worlds (through elite media, monuments, formal trade, etc.). The Connecting Foodways project employs a perspective which instead focusses on the degree to which African foodways and inner-African interaction were part of day to day non-elite lifeways.

Our research focuses on the analysis of ceramic cooking vessels, being the most ubiquitous aspect of ancient culinary traditions. Core analytical techniques, including the investigation of vessel form, fabric, manufacture, and use traces, are applied to study cooking technologies. This is combined with newly developed laboratory approaches, such as the analysis of lipids (ORA) and starch residues, and complemented by botanical and faunal remains to provide evidence of processed foodstuffs.

This analysis of form and function in handmade cooking vessels provides a unique and innovative approach to the study of regional interaction and cultural transmission, which has typically focused on the style and decoration of fine ware ceramics, raw materials, or prestige goods.

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Einstellungen bearbeiten

Particularly northern East Africa was an important zone of entanglement between African and ...



Near Eastern food traditions. Detailed evidence for culinary traditions of this region come from a number of sites excavated by the DAI in Sudan and Ethiopia, such as Hamadab, Meroe, and Ziban Adi. This includes data from kitchens and cooking areas from settlements along the Middle Nile valley, within the Kingdom of Kush, and from the pre-Aksumite complex and Aksumite kingdom in the highlands of Ethiopia and Eritrea.

Moving further west, ceramic assemblages and food remains from north Central and West Africa provide the analytical basis for exploring the transmission of culinary traits across wider sub-Saharan Africa. To this end, we use data sets from the Lake Chad basin, the Nok complex of Nigeria, the Middle Niger, as well as Mauritania and Senegal, generously provided by our collaborative partners in Europe and Africa.

FORSCHUNG

The degree of variation based on morphological, materials, and residue analyses provided the basis for defining specific cooking-sets, which were comprised of a limited range of functional

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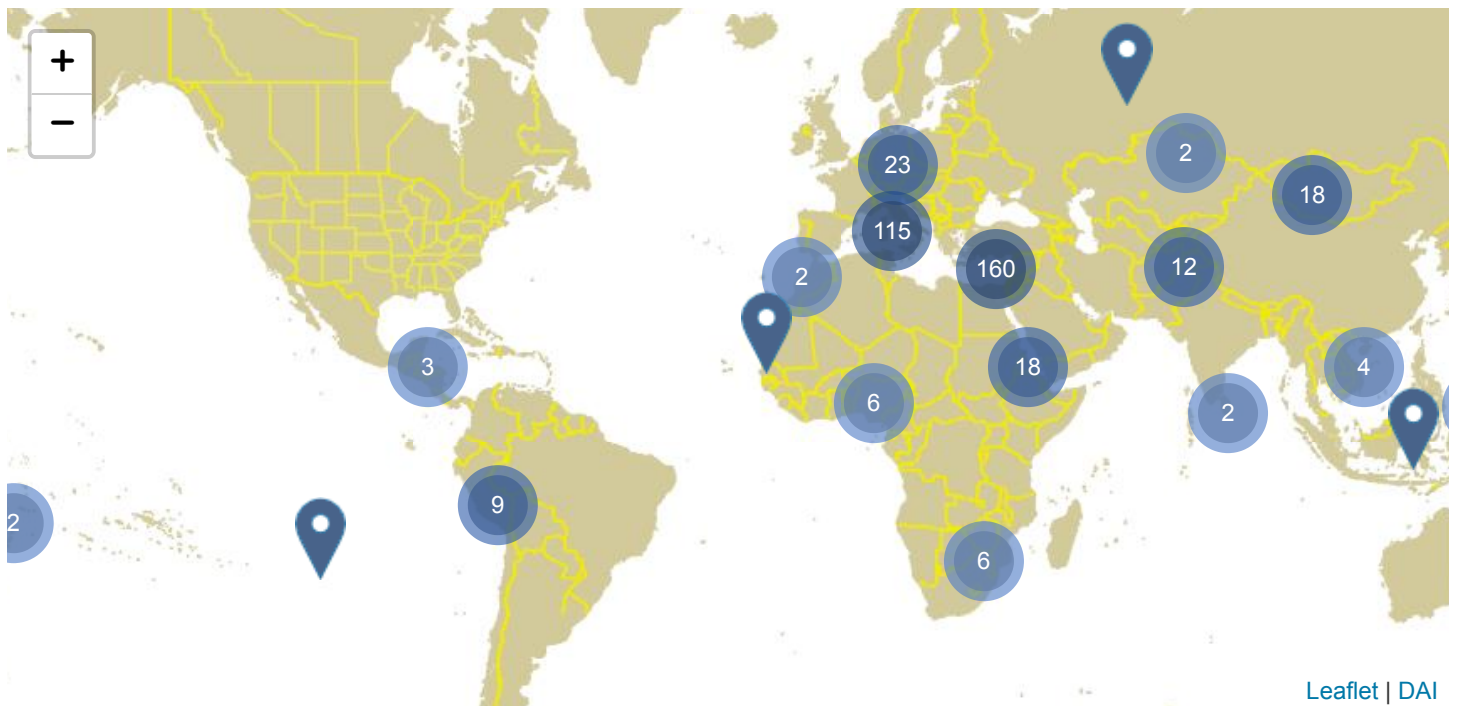


Einstellungen bearbeiten

generously made available by our cooperation partners.

KULTURERHALT

VERNETZUNG



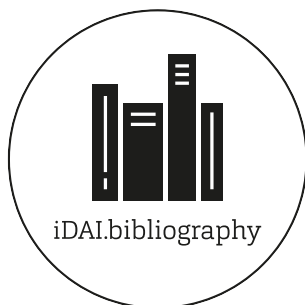
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These differences between Near Eastern and African foodways are particularly evident through comparison of their respective bread traditions. As wheat and barley contain gluten, Near Eastern food traditions were based on bread loaves baked in ovens, whereas indigenous African breads, as a consequence of gluten-free crops, typically take the form of pancakes and flat breads cooked over or directly in the fire. As a consequence, Near Eastern bread technologies were locally adapted in sub-Saharan Africa to suit the performance characteristics of local cereals, resulting in the widespread adoption of ceramic griddle plates for making bread. These griddle plates become common throughout northern East Africa during the early Iron Age, and have great potential for studying household transmission in food technologies.

Moving away from these northern East African contact zones, we further investigate to what degree this 'porridge and pot' tradition is also representative of wider sub-Saharan foodways across north Central and West Africa, where sorghum-based foods give way to cuisines utilising other indigenous crops, including pearl millet and other regional plant preferences (yams, etc.). Here our research is centred on specific culinary markers, based around certain technological characteristics, such as globular pots, textured surfaces, and finger-tip impressed bases. These are evaluated in relation to botanical and animal remains as well as food residues.



Meroe, Sudan: Connecting Foodways. Ein neues Projekt zu Esstraditionen in Nordost-Afrika und ihren kulturellen Verflechtungen



Zankor

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Einstellungen bearbeiten

Valley and central and eastern Africa during
the Early Iron Age (c. 1000 BCE to 1000 CE)

PARTNER & FÖRDERER

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 Deutsche Forschungsgemeinschaft
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