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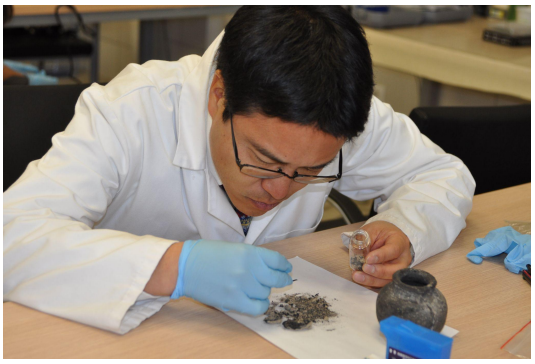
Japan

Beyond Fish Soup: Wider Application of Biomolecular Archaeology in Ancient Japanese Culinary Practices

Seminario nell'ambito degli insegnamenti di Biomolecole Antiche (Lauree Magistrali in Scienze dei Sistemi Naturali e in Archeologia e Storia Antica) e di Metodologie della Ricerca Archeologica (Scuola di specializzazione in Beni archeologici Giorgio Gullini)



Venerdì 17 Giugno 2022 Ore 11.00
Aula Magna, Orto Botanico,
Viale Mattioli 25, 10125 TORINO

Biomolecular archaeology, particularly lipid residue analysis of pottery, has shed new light on the long history of pottery use in East Asia, which spans more than 15,000 years. A series of research results show that early pottery in Northeast Asia was used heavily for the processing and cooking of aquatic resources and that this tradition continued for a fairly long period of time in spite of major climatic and ecological changes that happened at the transition between Pleistocene to Early Holocene. But were people just consuming fish or shell soup cooked in pots? How about other cooking methods or cuisine in the long tradition of the diet? How can we contextualise this within the broad ecological setting? In this talk, the presenter sheds new light on ancient culinary practices using biomolecular analyses as well as ethnological and experimental approaches to cooking, using methods alternative to boiling in pots, i.e. fermentation in vessels, or cooking with shells or stones.

The event will be streamed: https://unito.webex.com/meet/beatrice.demarchi
Social Media: PalaeoProteins (FB) @PalaeoTo1 (Twitter)