

# instrumentum

Bulletin du Groupe de travail européen sur l'artisanat et les productions manufacturées de l'Antiquité à l'époque moderne

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## Editoriale

Il filone di ricerca sull'artigianato nel quale sono impegnata e che ritengo fondamentale per la comprensione delle dinamiche più ampie, commerciali e sociali, del mondo antico, nasce dal coinvolgimento in prima persona, fin dalle fasi di scavo, in un'impresa unica nel panorama di *Patavium* romana.

Risale a pochi anni infatti la scoperta a *Patavium* di un intero quartiere artigianale per la produzione della ceramica, caso unico nell'area nord orientale dell'Italia. Lo studio integrale di tutti i materiali rinvenuti, soprattutto di quelli trovati nelle fosse di scarico, delle strutture delle diverse fornaci e degli indicatori di produzione hanno consentito di approfondire il legame tra l'analisi dei manufatti e quella più ampia della produzione artigianale, argomento che, insieme alla collega Silvia Cipriano, è divenuto un vero settore di ricerca.

L'occasione della pubblicazione del quartiere artigianale nel suo complesso, con le successive quattro fasi produttive cui sono collegate le cinque fornaci scavate ci ha permesso di capire che alcuni forni, databili tra la metà del I sec. a.C. e la metà del I sec. a.C., erano

adatti alla produzione di ceramica comune da fuoco e ceramica grigia locale, e che altri, cronologicamente compresi tra la metà del I sec. d.C. e il II sec. d.C., oltre alla ceramica da fuoco e da mensa producevano anche terra sigillata, con una soluzione tecnica del tutto originale [I colori della terra. Storia stratificata nell'area urbana del Collegio Ravenna a Padova. Archeologia Veneta XXVII-XXVIII, 2004-2005 (2007)].

Il recente esame di un contesto di discarica, localizzato nel primo suburbio della città romana, al margine tra l'abitato e le necropoli orientali (S. Cipriano, S. Mazzocchin, Una discarica urbana a Padova: indizi per la ricostruzione della storia economico-sociale di una città romana. *Rei Cretariae Romanae Fautorum Acta* 43, 2014, 279-288) ha permesso di riconoscere, attraverso l'analisi degli scarti di lavorazione, le tracce di diverse attività artigianali, altrimenti non individuabili.

Muovendo da questi primi studi, la ricerca si è allargata all'intera città di Padova, con lo scopo di individuare le diverse attività artigianali e di studiarne la posizione rispetto all'abitato e alle necropoli (S. Cipriano, S. Mazzocchin, Il limite urbano nella Padova di età romana e l'utilizzo dello spazio suburbano: un caso di studio. In: *Beyond Limits. Studi in onore di Giovanni Leonardi*, c.s.). A partire dalla bibliografia edita e dall'analisi della documentazione di archivio della Soprintendenza Archeologia del Veneto, prendendo in considerazione

tutti gli scavi in cui era segnalata la presenza di attività artigianali e i siti che fornivano indicazioni archeologiche sulle attività produttive, costituite da impianti fissi, come fornaci, vasche, cave e da residui e scarti dei cicli di lavorazione, come ad esempio scorie di metallo, scarti di lavorazione dell'osso, schegge di pietra è stata approntata una carta tematica delle aree e delle attività artigianali della città (S. Cipriano, S. Mazzocchin, Le aree artigianali e produttive di Padova romana: prima mappa-tura. In: *Studi miscellanei di Topografia antica*, c.s.).

La ricerca, che ancora è nel suo pieno sviluppo, sta fornendo dati molto interessanti sulla varietà delle officine artigianali e sulla loro localizzazione in aree adatte allo sfruttamento del suolo, delle acque e delle vie di comunicazione, in un quadro che si sta via via definendo.

A supporto del metodo di indagine che, partendo dai materiali e dalle tracce di produzione, ne coglie il significato più vivo, passando dall'oggetto al mondo artigiano, sono convinta che sia fondamentale il lavoro dei molti studiosi che collaborano alla Rivista *Instrumentum*.

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## The possibilities of the identification of turned up kitchen tools at archaeological excavations from the Renaissance age (1450-1600) in Hungary

G. Kohári

### Introduction

My doctoral thesis' work-title is the following: *The Renaissance cuisine culture from the aspect of the experimental archaeology*. With this short script I would like to enlighten why we have got the possibility for researching mainly the royal, baronial, prelatie cuisine culture? [The primary scenes of my researches are Visegrád (Kohári 2015), Esztergom, Eger, Sárovar and Szászvár].

What type of sources can we own and what kind of methodology can be used during the processing of the available turned up material? One of the important pillars of the researching means the monitoring of the excavated tools belong to the kitchen equipment (or the auxiliary rooms of the kitchen) which turned up at archaeological excavations, further have got an origin from a closed archaeological layer (water well, cesspit, moat, etc.).

The majority of the turned up assemblage at archaeological excavations is fragmental. It is worth taking the question why is it that difficult to identify these objects? It depends on the material of the objects, the former function and the circumstances of the finding. Therefore it is necessary to apply the more source types with an international outlook, beyond the typologization.

Lifestyle and gastronomy-historical researches have been made from the sixties and seventies in

Europe beside the quantitative and qualitative investigation with the researches of the issues of the kitchen preparing, serving, consumption. The different aspects of the topic have been researched by historians, archaeologists, ethnographers, grammars<sup>(1)</sup> in Hungary, but by choosing my project it was an important viewpoint that such a work had not already fulfilled in Hungary.

I try to create a new dimension with the complex way of use of the results of the researches of the Renaissance cuisine culture in the last decades touching several scientific areas, to be able to interpret better the historical data which ones were excavated by the scientific research. Beside the traditional source researching and elaboration of he turned up archaeological objects and by using the tools of the experimental archaeology I intent to reconstruct this interesting segment of medieval life.

Researching the grand units of the traditional source elaborating we can take the following statements:

### Findings

We can diversify several groups of the turned up assemblage at the archaeological excavations. The different archaeological objects (kitchens, ovens, fireplaces, the sink, kitchen equipment, special kitchen spaces, bakehouses, smoke house, etc.) give us the architectural aspect and the physical frame of the whole concept (Orosz 2003; Buzás, Orosz 2010).

The determining part of the assemblage are moreover the kitchen and table tools, foodwares (metal, wooden, other organic materials, glass, stone, ceramics, etc.).

There are more causes for the intact maintaining of metal tools (for example recycling, melting, remoulding), so these objects (caldrons, pots, dishpans, skewers, grills, scoops, knives, axes, casseroles, colanders, mortars, etc.)

turn up typically in fractional condition at the archaeological excavations (fig. 1, 2).

The price of glass tools (bottles, glasses, etc.) was high, their use in the kitchen was rare in the researched period (Gyürky 1991), but the use of stone tools (press-stone for cheese, stone mortar, slabstone /marble stone/, etc.) was intense.

The easily biodegradable organic materials can not be preserved in the ground during a long term under natural circumstances. In a lucky case it could happen that the catabolic processes are blocked and keep their characteristic buildup during centuries. Under specific circumstances (carbonization by fire, covered by water, long frozen layers, presence of salt compounds, extraordinary dry microclimate, etc.) they can be preserved<sup>(2)</sup>.

To these ones belong the wooden tools (wooden spoons, troughs, twirling-sticks, kneading board, salt cellar, platter; wooden plate, wooden cup, wooden jug, etc.) and other tools made from organic materials (yarn, string, wax, paper, etc., or eg. some kinds of sieves: silk sieve, thick sieve, cutter trough, horsehair sieve, tamis).

There is an imagery as an evidence of one used kitchen use of tool made of organic material which one surely can not be find at archaeological excavations (fig. 3).

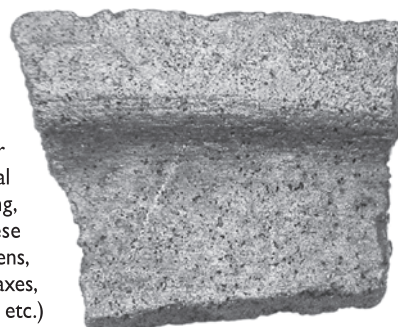


Fig. 1 — Fragment of a copper mortar. Visegrád, Palace Inv. no. 48.2009.07.25 (Photo by the author).



Fig. 2 — Illustration of Hans Burgkmair from the book of Platina-Vigilius with the title *Von der Eerlichen zimlichen, auch erlauben wollust des leibs* (The honourable and wanted delights of the stomach). Augsburg, 1542 (Source: <http://archivum.piar.hu/batthyany/benda/doktori-kepek.htm> Download: 13.09. 2015).



Fig. 3 — Organic material. Fan for stoke the fire. Detail of the triptych of the Saint Nicholas church in Eperjes, easel-picture with the title *Geburt des Hl. Nikolaus* [The birth of Saint Nicholas]. 1495-1505. Eperjes (Source: <http://archivum.piar.hu/batthyany/benda/doktori-kepek.htm> Letöltve: 13.09. 2015).

The medieval ceramic fragments have got an important role at the determination of the age of the objects, archaeological phenomenons, sith they do not demolish even in the ground and can be classified through an isolable way. At the archaeological excavations turn up mostly the ceramic findings whose investigation of the material/size/typology we can learn a lot of information. Ceramic tools are eg. pots, covers, bottles, jugs, plates, etc.

In addition there could be an *indirect evidence* for the using of tools, namely the differents cutting trails (slicing, skinning, kitchen elaboration, netting) which ones can be researched through an archaeozoological investigation of the assemblage of the archaeological site, which turned up from a layer of the investigated period <sup>(3)</sup>.

### Written sources

We can distinguish several groups of written sources. To these belong the contemporary chronicles, deputy accounts, descriptions, testaments, private correspondences, inventories, inventories of chattels and immovables (inheritage, dotation or asset inventories), compt books, wordlists, dictionaries, certifications, literature works and last but not leasts the recipe collections.

Hungarian cookbook-fragments are maintained from the second third of the 16<sup>th</sup> century. The cookbook-fragment that was compiled about 1580 (Radvánszky 1879) was used in the court of the Transilvanian prince (Radvánszky 1893), which one was a posthumous work of the deceased doctor János Jakab Wecker. In this cookbook we can find proposals for sick persons (Radvánszky 1893).

The work of the Italian Bartolomeo Scappi with the title *Opera dell' arte del cucinare con il maestro di casa e trinciante* (1570 *On the art of cooking*) contains not only recipes, but the subtitled illustrations of the kitchen tools as well.

### Imagery sources

In point of the imagery sources and fine art imageries we can enumerate only few Hungarian examples, on the other hand there are a lot of foreign relics for researching regarding the place of cooking and kitchen equipment and kitchen tools. These imageries and engravings give us help at the identification of the assemblage of the archaeological excavations (form, material, method of usage), in addition they can support the probable usage of the tools which have not been conserved or have been conserved only fractional because of the material (organic material, metal, re-use of metal).

The written and the imagery sources, further the content of the assemblage show the diversity and the intensive specialization of the tools. The denomination of the known tools from the sources reflects a mature art of cooking.

### The “doctrinal” inventory of the Renaissance kitchen

The objection of the inventory is an uttermost and the most diverse collection of data, regarding the kitchen equipment in order that having the occasion to compile the most expanded database of the kitchen equipment. Of course nowhere exists such a kitchen, and it has never existed where all the tools are available at the same time, but based on the investigation of the different types of sources, the existence and usage of any tools are probable. My intention is the assigning the more types of sources, but it can happen that it will be succeeded in exploring only the data of one source.

The inventory contains as if 978 items at the moment <sup>(4)</sup>, which will be widened constantly during the elaboration of the investigating source material. I aim the completeness during the resource processing, but because of the peculiarity of the researched material the posterior completions are imaginable as well.

The buildup of the table:

1. column: The denomination and the usage circle of the object. 2. column: The first mention of the object in mother tongue (date, its source, forms (Latin/Hungarian/German). The mention in the earliest Hungarian cookbook (Radvánszky 1893). 3. column: Assemblage and its source turned up at the archaeological excavation. 4. column: Imagery and its source (table 1).

The collecting and the processing of the “doctrinal inventory” is in progress, the collecting of the archaeological assemblage, review, processing and the assign of the written historical sources and picture sources will be the main work of the upcoming period. Its result will be the identification with the most types of sources as possible of the kitchen equipment and one of the important keystone of the experimental archaeological activities of the Hungarian Renaissance cuisine culture. My objection is beside the traditional interdisciplinary source researching and archaeological assemblage processing, using the methods of the experimental archaeology, with the written sources and imageries, further from the information on the base of the turned up assemblage at the archaeological excavations, preparing the foods to certify that its reconstruction is possible and the important segment of life can be demonstrated of the medieval lifestyle.

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### Notes :

(1) In my opinion the approach of the research of the grammar Magdolna R. Hutás was in part barren and bookish (she impresses inexperience in the kitchen) during the elaboration of the oldest preserved Hungarian cookbook (Radvánszky 1893) investigating the technologies of food preparing and its tools. I have used new aspects of system which can prove the existence of further, maybe occasional used, kitchen tools. Hutás 1958.

(2) The environmental properties in Hungary do not allow the conservation of tools made of wood and other organic materials. Of course there are some positive examples than it certifies foreign examples and the findings of the water wells in Buda. Among the turned up kitchen equipment made of wood there are wooden spoons, platters, wooden plates, wooden cups, wooden tubs, wooden salt cellars. (Írásné Melis 1973; Holl 1992b; Holl 2005).

DENOMINATION	WRITTEN SOURCE	ASSEMBLAGE	IMAGERY SOURCE
SPOON	Löffel, 1395 k. Besztercei 1892: 1300: coellear: <i>kalan</i> 1.) mixer device, 2.) noodle picker device, 3.) a quantity for one spoon. „... végy reá egy avagy két kalámmal...” (Calf meat with sauce) Radvánszky 1893, 37. stb.; R. Hutás 1958, 17. etc.; Radvánszky 1879, 43 etc.	 Holl-Parádi 1982	 B. Scappi 1570
wooden~	holzlöffel, cochlear ligneum, 1548: <i>Cute wooden spoon</i> (OL. L. III.16. 17). MOSZ 209. „... szépen megfő a vadalma, szitán által verjed egy tisza fakalámmal...” (Calf meat with wild apple) Radvánszky 1893, 51 etc.; R. Hutás 1958, 50.	 Holl 2005. 347, Holl 1992B. 144	 Gerard David - Virgin and Child with the Milk Soup cc. 1515
shafted wooden~, small wooden~ pepper pot~	cooking~, big cooking~, deep~, honey~, bailer~,	straining/sifter~, wooden straining/sifter, roast for ones cooked in salt~,	copper straining/sifter~, iron straining/sifter~, iron~spoon etc.
[Henceforth the table will be filled in according the above buildup.]			Table I —

(3) Kris Sheeta (2006), a butcher-archaeozoologist, is an interesting personality of the archaeozoological investigations, who pursues archaeological investigations on the trails of archaeological findings from the different archaeological periods in the issues of hurts, mutations, trails of elaboration.

(4) 13.09.2015.

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