

FOODSCAPES IN AN EMPORION: CONTINUITIES, INNOVATIONS AND GLOCALITIES IN THE CULINARY PRACTICES OF EMPÚRIES (6TH - 4TH CENTURIES BC)

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Between 8th and 4th centuries BC, new foodscapes emerged in western Mediterranean. The available foods, the ways of producing or obtaining them, the technologies, installations and tools used to process, prepare and cook them, the consumption modes, their appearance and taste, as well as their social and cultural meanings were transformed in these Mediterranean settings. In the configuration of these transformations were also significant the multiples experiences of migration, displacement, connectivity and trade that characterized the Mediterranean Sea during this period. These experiences entailed the mobility of foods and ingredients, tablewares and consumption practices, but also recipes, cooking sets and implements and culinary practices that got new meanings in different local contexts. The aim of this paper is to explore the dynamics experimented by foodways and food habits in Empúries between 6th and 4th centuries BC. In particular, we want to focus on continuities, innovations, transformations and hybridities produced in relation to the ingredients engaged in the elaboration of foods, the installations, tools and wares used to cook and the culinary practices and traditions. Through this study we want to place value on the role of cooking sets, culinary practices and cooking practices employed in the daily life by those who lived in this emporion, in the transformation of the consumption practices and in the articulation of global and local economies in this Mediterranean enclave.

Keywords

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