

CREATING FOODSCAPES IN COLONIAL AND IMPERIAL CONTEXTS: FOOD, CUISINES AND FOOD ENVIRONMENTS IN GLOCAL PERSPECTIVES

Theme: The archaeology of material culture, bodies and landscapes

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Keywords: Foodways, Cuisines, Food-Environments, Colonialism, Globalization

Colonial and Imperial contexts are especially dynamic arenas generative of new subsistence environments, cuisines, and foodways. Born of multiple and fragmentary experiences of migration and displacement that remain entangled in broader scale networks and relations, these contexts were particularly active in the production of new and/or expanded “Foodscapes.”

Foodscape, a term derived from Appadurai’s concept of “scapes,” is defined as the physical, social and cultural spaces and processes that mediate the interactions between people, food, technology, values and material culture related to subsistence and eating. This concept highlights how culinary communities, and communities of consumption, including the social and material environments they are embedded in, emerge and are transformed in a dynamic, and fluid manner, albeit in particular places/spaces, variably influenced by their “global” connections, and engagements with other places and their foodscapes. This perspective allows for more complicated readings of food, cooking and food environments in colonial contexts, beyond dominant narratives of culinary practice, and consumption as nostalgic identity expression/self-identification practices or as the product of domination(change)/resistance(continuity).

This session explores persistence, innovation, transformation and hybridizations of and in food environments, cuisines, and foodways in colonial, imperial and diasporic contexts characterized by their connectivity to other places and the mobility and flows of people, practices, knowledge and material culture between them. This session works from an expansive geographic and temporal perspective that incorporates archaeological case studies from ancient to modern contexts.

Abstract book ISBN:

978-80-907270-3-8 (European Association of Archaeologists); 978-84-9168-140-3 (Edicions de la Universitat de Barcelona, vol. 1); 978-84-9168-143-4 (Edicions de la Universitat de Barcelona, vol. 2)

Abstracts for session #635

FOODSCAPES IN COLONIAL AND IMPERIAL CONTEXTS: AN OVERVIEW

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This paper is an introduction to the session focused on foodscapes in colonial and imperial contexts, from ancient to modern times. Through this concept we want to explore persistence, innovation, transformation and hybridizations of and in food environments, cuisines, and foodways in colonial, imperial and diasporic contexts characterized by their connectivity to other places and the mobility and flows of people, practices, knowledge and material culture between them.

Keywords

Foodscapes
colonialism
imperialism
migration
foodway

Abstract #: 02

MILLET, RICE, PEANUTS: FUGITIVE FOODSCAPES AND FRENCH COLONIAL RULE IN RURAL SENEGAL

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This paper examines the dialectics of colonial governance in rural Senegal through the intersecting histories of millet, rice, and peanuts. If rice and peanuts are today staples of national cuisine in Senegal and integral parts of the country's culinary identity, this was not always the case. On the eve of colonization, rural societies in northern Senegal relied on millet subsistence farming, and rice and peanuts were ancillary crops. With the advent of colonial occupation, the regional economy was restructured around cash cropping, and peanuts became a primary instrument of economic government. Peanut agriculture was designed to compete with millet, thus severing farmers ties to mechanisms of food self-sufficiency, and fostering dependence on imperial markets. As the French were trying to promote complementariness between different parts of the empire, rice grown in Indochina started to flood Senegalese ports to feed urban laborers and rural populations, create new tastes and needs, while tightening the African countryside's reliance on imperial supply circuits. Using documentary and material archives, I track how transformations in Senegal's colonial agriculture and food economy re-contoured foodscapes in the small province of Siin. Specifically, I am interested in 1) the material work which these different crops performed, 2) how they alternatively assisted, complicated, and obstructed the operations of colonial rule, and 3) how they refashioned social dispositions and subjectivities in Siin's village communities. In this analysis, the African countryside emerges as a 'fugitive foodscape,' a terrain of colonial intervention that also foiled the dreams of colonial control.

Keywords

Foodscape
colonial rule
fugitive landscape
Senegal

Abstract #: 03

THE 19TH-CENTURY CHINESE DIASPORA AND A TRANSPACIFIC SALT FISH FOODSCAPE

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In the 19th century, more than 2.5 million people migrated from China to places throughout the world. This process was the catalyst for multi-directional flows of people, things, money, and ideas that maintained connections between Chinese home villages and diaspora communities abroad. Food played a central role in these flows, and diaspora communities localized their foodways by combining imported foods from China with locally available ones and by transplanting Chinese crops and food production techniques. Foodways in the diaspora responded to social and political pressures abroad and to consumer demand in China, as Chinese food industries sold to both the diaspora and the larger markets of China itself.

I leverage the notion of foodscapes to explore the multiple flows between Chinese diaspora communities and home villages in China. I use fish data from Chinese archaeological sites in the American West as a case study to show how Chinese diaspora foodways were tied to local, regional, and global flows through the multi-directional movement of Chinese-produced salt fish. The trade of this ingredient, ubiquitous at Chinese archaeological sites in North America, was impacted by Chinese taste preferences, importation of Chinese fishing technologies, racist anti-Chinese legislation, and market demand in China. I use data from urban and rural North American Chinese contexts including the kinds of fish present, their relative abundance, and their fisheries of origin to highlight the existence of a transpacific salt fish foodscape, and I explore its implications in understanding the broader relationships between Chinese communities abroad and at home.

Keywords

zooarchaeology
Chinese diaspora
fish
migration
food

FOOD AND CUISINE IN SPANISH COLONIAL GUAM (17TH AND 18TH CENTURIES)

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Historical archaeologists working in the Spanish colonial Americas have widely recognized the significant efforts that colonial agents made to "recreate" Iberian foodways in the New World. Independently of their greater or lesser success, scholars have also signalled the important consequences that the previous efforts had on native communities. In this paper, and drawing from the previous scholarship, we will move to the western Pacific and discuss the social implications that food imperial politics had in Guam (Mariana Islands) during the seventeenth and eighteenth centuries.

The incorporation of Guam by the colonial network of the Spanish empire took place in 1565, but the permanent occupation of the island began later, in 1668, in the framework of Jesuit global missionization. Since then, new animals, plants, recipes, culinary equipment and cooking technologies were introduced to "recreate" foodways deemed appropriate by missionaries. Importantly, new forms of land exploitation and native labour followed, as well as new attitudes towards food in terms of gender and class.

Through the analyses of historical and archaeological evidence we will discuss how these new foodscapes took shape through everyday life practices, and their main repercussions for Guam's indigenous inhabitants -the Chamorro- in terms of food production, cooking and consumption.

Keywords

Foodways

Cuisine

Colonialism

Western Pacific

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

Dr Ana Delgado Hervás¹, Dr Meritxell Ferrer Martín¹

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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

Foodscapes
Culinary Practices
Greek Diaspora
Gender

UNDERSTANDING FOODWAYS AND INTERCULTURAL DIFFERENCES IN COLONIAL CONTEXTS THROUGH ORGANIC RESIDUE ANALYSES ON COOKWARE: AN EXAMPLE FROM PHOENICIAN-PUNIC SARDINIA

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The application of organic residue analyses to archaeological pottery plays an increasingly relevant role in understanding past societies. Such methodologies enable us to recognize fats, resins and other commodities processed in ancient vessels, and thus help us to understand better cultural changes (Cramp et al. 2014) and colonial interactions (Cramp et al. 2011). However, the Central and Western Mediterranean has remained on the margins of this debate, with few such analyses undertaken thus far.

My PhD project, supervised by Tamar Hodos and Lucy Cramp (University of Bristol), is overturning this situation. In partnership with several institutions, and especially the Soprintendenza Archeologia per le province di Cagliari e Oristano (Sardinia, Italy), we are analysing c.500 fragments of cookware from eight different Sardinian sites, including Phoenician, Punic and indigenous settlements. The material includes Phoenician and Punic pottery and local/indigenous pottery from between the 8th and 2nd centuries BCE, and all from recently excavated and stratified contexts. This paper presents our aims and our preliminary results in which, via gas chromatography (GC), GC/mass spectrometry (GC/MS) and GC-combustion-isotope ratio MS, we are assessing the contribution of different commodities, including animal carcass and dairy fats, aquatic products and plant waxes and oils in the sampled vessels, to assess dietary patterns and developments within and between sites during this period.

Keywords

Organic residue analyses
foodways
Phoenician
Sardinia

ANALYSIS OF THE CERAMIC MATERIALS FOUND IN A SPACE ASSOCIATED WITH FOOD PROCESSING AT THE ROMAN CITY OF LOS BAÑALES

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The realization of a detailed analysis of the “domestic and workshop” space of the Roman city of Los Bañales (Uncastillo, Zaragoza, Spain)follows the need to break with the classic discourse of "literary archaeology", focused on the description of architecture and the creation of the catalogue of the movable objects, in order to carry out an assessment that covers the social, economic and cultural functionality of this area from the household archaeology, perspective of analysis that allows access to a register in which all the social groups are taking into account, as well as studying virtually any aspect of human experience.

Based on this analysis, one of the areas that has generated the most interest is the so-called Space 5, which, due to the characteristics of its burnt soil and the traces of wells for pots, burnt holes, as well as a buried pain until the beginning of the handles, it seems that was the kitchen of the house or a workshop for artisian work that needed stoves. Whether or not a kitchen, with all that the modern term implies, we venture to think that at least it would be the place where some kind of food would be processed and as such, one of the spaces where one of the expressions of Identity more characteristics of humanity, food. With this poster, we therefore want to analyse the ceramic materials found in this space and thus approach the culinary and do a general approach to the customs of the inhabitants of this house.

Keywords

Roman pottery

kitchen

food

MAYA PORK, PIPIL SUGAR AND SPANISH TORTILLAS: COLONIAL FOODSCAPES IN HIGHLAND GUATEMALA

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This paper explores how Spanish colonial intrusions into highland Guatemala catalyzed the emergence of a new, locally situated, yet globally expansive foodscape. As colonial populations became embedded in new foodscapes, eating practices were transformed for all, as new ingredients and food preparation techniques were integrated into existing cuisines (out of need, force and/or desire), while the meanings and properties of foods were reconfigured, and the lure of new market opportunities to feed established and emerging tastes for foods old and new were taken advantage of. The dynamics of colonial power were central to transforming the contours of the highland Maya foodscape, including the situated perceptions of it, as labor and tribute demands forced new crops and livestock onto Maya communities, while food shortages, and concerns over the health and vitality of native populations, and the now resident Spanish populations generated colonial prohibitions and guidelines for the types of foods and drinks deemed appropriate for native, colonist and african/african descendent bodies inhabiting the Guatemalan landscape.

Drawing on archaeological and archival evidence from highland and coastal Guatemala, this paper explores some of the myriad processes that recontoured foodscapes such that introduced pork, beef, and chicken became a staple of Maya commerce, tribute and consumption; wheat became laden with racialized class values; cacao and chocolate became an important daily ritual for colonists; wine a vice for natives and a virtue for colonists; sugar cane and its derived products (sugar and alcohol) an important, yet subversive, cash crop for native communities, and maize in tortilla form ubiquitous on the tables of all. These examples provide ample evidence of how colonial foodscapes did not Hispanicize native, or Mayanize Spanish cuisine, but instead reconfigured local and global cuisines relationally, within the overlapping and intersecting social, material and political fields of colonial Guatemala.

Keywords

Food
Colonialism
Culture Change
Bodies
Guatemala

A STORY OF PERSISTENCE: PALEOETHNOBOTANICAL STUDY OF THE COLONIAL SITE OF ACHIUTLA, OAXACA, MEXICO

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This paper explores the Mixtecs' reaction to the arrival of Spaniards at Achiutla, one of the biggest religious centres of ancient Oaxaca. The study employs paleoethnobotanical analysis of ancient plant remains to investigate foodways, an important component of everyday life. This paper provides information about how the inhabitants of Achiutla, located in the Mixteca Alta, negotiated the arrival of new food items and to what level they accepted, incorporated, and resisted them. I present here the results obtained following the paleoethnobotanical analysis of macrobotanical samples (carbonized seeds) obtained from soil samples, and microbotanical samples (phytoliths and starch grains) extracted from unwashed artifacts.

By combining samples coming from the Postclassic (900 – 1521 AD) and the Early Colonial Period (1521 – 1600 AD), this study establishes the Mixtec diet prior to the arrival of Europeans in the region, enabling comparisons between pre- and post-Colonial foodways. This study is influenced by the notion of foodscapes, as it explores how social and cultural processes impacted foodways at Achiutla during the Early Colonial Period. This research examines the plants consumed by the Mixtecs, but also provides ideas explaining their food choices, involving different factors. This study provides new, interesting data that contrast with the narrative present in historical texts.

Keywords

Paleoethnobotany

Foodways

Mixtec

Foodscapes

Colonial

BETWEEN ROMANS AND CELTIBERIANS: POTTERY IN COLONIAL MINING DOMESTIC CONTEXTS OF "CERRO DEL CALVARIO DE TABUENCA" (SPAIN).

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² *Universidad de Granada*

Cerro del Calvario de Tabuenca is a mining-metallurgical site located south of the Moncayo dedicated to the exploitation of the mining resources of the Iberian System. The settlement is a fortified village of one hectare of extension and located in the top of a small mountain. The site is built after the Roman conquest of the territory and remains inhabited a short period of time while the mining operations are active between the end of the II century BC. and the beginning of the first century BC.

The excavations carried out since 2016 in the site have allowed us to locate several domestic contexts. These houses with a tripartite plant, in whose central rooms have been preserved the kitchens and the storage area have allowed to recover abundant ceramic material related to subsistence and food; data that are complemented by the appearance in the material register of fauna and seed remains. All this allows us to reconstruct the diet of the miners and metallurgists who worked in this territory and to know the food dynamics of a mining town in which the Mediterranean influences are mixed with Celtiberian practices. In this work we will focus on the study of the ceramic repertoires located during the excavation process that provide us with data on a continuity in culinary and consumer practices.

Keywords

Celtiberia

Romanization

Material Culture

Hispania.

CHANGES AND PERSISTENCES IN THE PUNIC KITCHEN WARE OF IBIZA (V-II CENTURY A.E.)

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This presentation seeks to analyse the culinary panorama of Punic Ibiza between 500 and 120 a.E. To achieve this goal, we will use the morphological analysis of the different ceramic vessels found in the old excavations of the island, as well as their associations and parallelisms. This paper will try to point out the evolution that Punic cuisine experienced during these centuries, paying attention not only to the changes but also to the persistence over time. The presentation will talk about new conceptions in the kitchen, new foods or even different ways of cooking, without forgetting the survival of meals and essential ingredients for the inhabitants of 'Iboshim and the farms of its dispersed rural environment.

Cambios y persistencias en la vajilla de cocina púnica de Ibiza (siglos V-II a.E.)

En esta presentación pretendemos dar a conocer cuál era el panorama culinario de la Ibiza púnica entre el 500 y el 120 a.E. Para ello, nos valdremos del análisis morfológico de los diferentes recipientes cerámicos encontrados en las excavaciones antiguas de la isla, así como de sus asociaciones y paralelismos. El resultado de este recorrido será observar los cambios que experimentó la cocina púnica durante estas centurias, pero también sus persistencias a lo largo del tiempo, y que nos permitirá hablar de novedosas concepciones en la cocina, nuevos alimentos o hasta de diferentes maneras de guisar, sin olvidar la pervivencia de comidas e ingredientes básicos para los habitantes de 'Iboshim y las granjas de su disperso entorno rural.

Keywords

Ibiza

Punic world

Cooking pots

Food

CHANGING THE FEAST: SOCIAL AND MATERIAL TRANSFORMATION OF FOODSCAPES IN IRON AGE AND ARCHAIC SICILY

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Feasts were significant loci of social and material transmission, gathering individuals to share food, drink, and ideas. Concomitant to the transmission of knowledge between groups was a gradual transformation of the behaviors and material culture of the feast, particularly among complex social entanglements. For example, as Iron Age Sicilian populations encountered Greeks and Phoenicians, they experienced new behaviors and material culture, transforming their own foodscapes in the process. The incorporation of Greek-like cups and other vessels into Iron Age Sicilian feasting assemblages demonstrates the conspicuous consumption of imported material culture. Likewise, local populations began to manufacture commensal vessels combining Sicilian and foreign forms and styles. This paper focuses on the use and discard of these vessels as evidence of shifting feasting behaviors. Commensal vessels from Iron Age and Archaic Sicilian contexts are discussed. Changes to commensal foodscapes are but one component of a broader social transformation during the Late Iron Age and Archaic periods. The possession and use of these vessels empowered individuals with the agency to redefine their social identities via the conspicuous consumption of material culture. In this manner, the foodscape was a complex forum of power and wealth negotiation as individuals expressed an identity that others would perceive.

Keywords

Feast
Sicily
Iron Age
Social Transformation

MEATSCAPES IN THE IMPERIAL ANDES OF PERU

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Meat has been a special food item in the Andean region of South America. During pre-hispanic times, the main sources of animal proteins and fat were camelids -domestic and wild-, guinea pigs, and wild game such as deer and viscachas. From ethnohistorical sources, we know the Inka rulers considered meat to be special, and that the commoners only ate it in particular occasions (Cobo 1997 [1653]). Ethnographic sources on contemporary herders in Peru point out how the average diet is mostly meatless but camelid meat consumption peaks during ceremonies and special events (Flannery, Marcus, and Reynold 1989). Archaeological data suggests a connection between the consumption of great quantities of meat and feasts. As a special food item, meat -its provision, preparation, and consumption practices, is a strategic point of entry to the study of sociopolitical and ritual relations. This talk will explore meatscapes, those sociocultural spaces that mediated the interactions between Andean people, meat, and material culture as a way to understand the creation, negotiation, and differentiation of human relationships in imperial and colonial contexts. In particular, I will focus on the Wari Empire (600-800 AD), the Inka Empire (1438-1532 AD), and the early colonial times in what is now Peru.

Keywords

Food
Meat
Camelids
Andes
Peru