## COLLEGE OF HUMANITIES - GREEK AND ROMAN STUDIES

## EATING AND DRINKING IN CLASSICAL ANTIQUITY CLCV 2906

Tuesday and Thursday 10:05-11:25, Room: ME 4499 Professor: Laura Banducci Office: Paterson Hall 2A52 Phone: (613) 520-2600 ext. 3391 Email: laura.banducci@carleton.ca Office hours: Tues. 11:30-12:30 and Wed. 11:30-1 pm, or by appointment

## **Description**

This class investigates eating and drinking in the ancient Mediterranean and explores these practices as both environmental and cultural phenomena. Much more than mere sustenance, foodways have the potential to reveal one's origins, status, ideas about health and the body, and personal taste and style. The class is divided into three parts. First, we will consider the types of evidence we have for ancient food. Next we will progress chronologically as we look more closely at this evidence. We will read about archaeological investigations in Greece and Italy, and alternate these material examinations with readings from ancient authors to see what primary sources reveal about eating and dining practices in the Greek and Roman worlds. Finally, we will look more broadly at the social and cultural themes we can gain insight to using food.

There is no textbook that covers all of the topics to be covered in this class, thus it is very important to attend lectures. The **readings** have been chosen from among scholarly research to provide in depth coverage of some topics, and overviews of other topics. These readings will be available on the CULearn website for the course. You are expected to have read the assigned readings and thought about them before you arrive in class. Though the class will be mostly lecture-based, expect to have some group discussions – in particular on the classes marked "*Focus on a Primary Text.*" I will try to warn you ahead of time.

Useful books on reserve in the MacOdrum Library

- Garnsey, P. 1999. *Food and Society in Classical Antiquity*. Cambridge: Cambridge University Press.
- Nielsen, I., and H. Sigismund-Nielsen. Editors. 1998. *Meals in a social context: aspects of the communal meal in the Hellenistic and Roman world*. Aarhus: Aarhus University Press.
- Wilkins, J., F.D. Harvey, and M.J. Dobson. Editors. 1995. *Food in antiquity*. Exeter: University of Exeter Press.

The **exams** are largely based around key words and concepts from the lectures and readings which I will highlight as we proceed through the semester. I will not be providing a master list of these key concepts. You are responsible for keeping track of them.

## **Evaluation**

Participation 5% Assignment 1 (analysis of your food) (1,000 words): 15% Mid-term exam: 15% Assignment 2 (written response to a primary text) (1,500 words): 20% Final Essay (3,000 words): 30% Final Exam (non-cumulative): 15%

# Class Schedule

## **Preamble: Background and Introduction**

Sept 4<sup>th</sup>

Class introduction and outline: Perspectives on the importance of Food

Sept 9

The Ancient Mediterranean: Food, Diet, Subsistence

Edmunds, L. 1980. "Ancient Roman and Modern American Food. A comparative sketch of two semiological systems." *Comparative civilizations review* 5: 52–69.

Garnsey, P. 1999. "Introduction" In Food and Society in Classical Antiquity. pg 1-11

Optional (and useful for Assignment 1):

Douglas, M. 1972. "Deciphering a Meal." Daedalus 101 1: 61-81.

Sept 11<sup>th</sup>

Crash Course on Mediterranean History

http://www.timemaps.com/history/ancient-greece-1000bc < start here and read through to 500 AD

http://www.timemaps.com/history/italy-500bc < start here and read through to 500 AD

## PART 1: The evidence: How do we learn about food in the ancient world?

Sept 16<sup>th</sup>

Archaeological evidence – Artefacts and Ecofacts: plant, animal, and human remains, pottery Day, P. M., and D. E. Wilson. 2004. "Ceramic change and the practice of eating and drinking in

- early Bronze Age Crete." In *Food, cuisine and society in prehistoric Greece*, Edited by, P. Halstead and J. C. Barrett. pg 45–62.
- Seetah, K. 2005. "Butchery as a Tool for Understanding the Changing Views of Animals: Cattle in Roman Britain." In *Just Skin and Bones? New Perspectives on Human-Animal Relations in the Historical Past*, edited by, A. Pluskowski. pg 1–8.

Sept 18<sup>th</sup>

Archaeological evidence – domestic architecture and iconography

Dunbabin, K. M. D. 1998. "Ut Graeco More Biberetur: Greeks and Romans on the Dining Couch." In *Meals in a Social Context: aspects of the communal meal in the Hellenistic and Roman world*. Edited by, I. Nielsen and H. Sigismund-Nielsen. pg 81–101.

Asaraton: http://parenthetically.blogspot.com/2012/08/unswept-and-unwelcome.html

Sept 23<sup>rd</sup>

Textual evidence – Didactic authors on food quality and health concerns

Cato on cabbage in on Agriculture 156-157

Pliny on wine in Natural History 14.6-8

Galen on fruit in Grant, M. 2000. "On the Powers of Foods: Book II." In *Galen on Food and Diet*. pg 109-131.

Sept 25<sup>th</sup>

Textual evidence – comedy: hunger and metaphor

Gilula, D. 1995. "Comic food and food for comedy." In *Food in antiquity*. Edited by, J. Wilkins, F. D. Harvey, and M. J. Dobson. pg 386–399.

Plautus' Menaechmi lines 165-226. Stichus lines 484-496 and 632-637. Pseudolus lines 790-892.

# PART 2: Foodstuffs and food behaviours in Antiquity

Sept 30<sup>th</sup>

Class 7: The role of food in non-Greco-Roman worlds

- Wragham, R. 2001. "Out of the *Pan*, into the fire: Becoming Human" In *Tree of Origin*. Edited by F. B. M. de Waal. pg 136-143
- Curtis, R. I. 2001. "Egypt: Cereal Processing, Beer, Wine, Oil, Butchery, Fish" In Ancient Food Technology. pg 99-114, 142-147, 164-177.

Oct 2<sup>nd</sup>

Important Ancient Foodstuffs: The Mediterranean Triad

Foxhall, L. 2007. "The olive tree." In Olive Cultivation in Ancient Greece: Seeking the Ancient Economy. pg 5-7, 85-91.

Curtis, R.I. 2001. "The Greek World: Wine" (pg 294-303) "Rome: Wine" (pg 372-380) In *Ancient Food Technology*.

Oct 7th

Focus on primary texts

Bronze Age Greece – real and legendary

Homer's *Odyssey* – Odysseus in Polyphemus' cave (Book 6, 82-562), Telemachos at Helen and Menelaus' house (Book 4, 1-304)

Oct 9<sup>th</sup>

Bronze Age Greece from the archaeology

Stocker, S. R., and J. L. Davis. 2004. "Animal Sacrifice, Archives, and Feasting at the Palace of Nestor." *Hesperia: The Journal of the American School of Classical Studies at Athens* 73: 179–195.

# Thanksgiving Weekend

October 14th

Archaic Greece and Italy – the role of the symposium

Garnsey, P. 1999. "You are with whom you eat." In *Food and Society in Classical Antiquity*. pg 128-131.

Small, J. P. 1994. "Eat, Drink, and Be Merry: Etruscan Banquets." In *Murlo and the Etruscans: Art and Society in Ancient Etruria*. Edited by R. De Puma and J. P. Small. pg 85–94.

Oct 16th Focus on primary texts Greece – perspectives and scenes of dining and diet Athenaeus' The Learned Banqueters "Epitome" (Book 1, section 1-3), "Attic Banquets and Feasts" (Book 4, section 12-14), "Conversations at Banquets" (Book 5, section 16) Xenophon's Symposium Chapter 1-3. Plato's Symposium Section 204-223D

# Friday October 17<sup>th</sup> – Assignment 1 DUE by 10 am

Oct 21<sup>st</sup>

Greece – public consumption and ritual feasting

Rotroff, S. I., and J. H. Oakley. 1992. "The Social Context: The Menu." In *Debris from a Public Dining Place in the Athenian Agora*. pg 46-50.

Bookidis, N. "Ritual Dining in the Sanctuary of Demeter and Kore at Corinth: Some Questions." In *Sympotica: A Symposium on the Symposion*. Edited by O. Murray, pg 86-94.

# Oct 23<sup>rd</sup> Midterm Exam (only half the class time)

Oct 23<sup>rd</sup> **lecture** Roman Italy – basics

## Fall Break

Nov 4<sup>th</sup>
Roman Italy – basics
(both of these seem long but they both have lots of images and tables – so don't despair!)
Dunbabin, K. M. D. 1993. "Wine and Water at the Roman convivium." Journal of Roman Archaeology 6: 116–141.
MacKinnon, M. 2001. "High on the Hog: Linking Zooarchaeological, Literary, and Artistic Data for Pig Breeds in Roman Italy." American Journal of Archaeology 105 4: 649–673.
Nov 6<sup>th</sup>

Roman Provinces and Food Cool, H. E. M. 2006. "A brand-new province." In *Eating and drinking in Roman Britain*. pg 172–199.

Nov 11<sup>th</sup> Focus on primary texts Roman perspectives on dining etiquette Catullus, Poem 12 Juvenal Satire 5 Horace Satire 2.8 Martial Epigrams Book 2.14, 2.27, Book 3.82, Book 11.52 Nov 13<sup>th</sup> Focus on primary texts Petronius' Satyricon 26-78. Screening of the dinner scene in Fellini's film Satyricon (1969)

# Monday Nov 17<sup>th</sup> – Last chance for Assignment 2 – due by 10 am

## PART 3: Ancient Food Meanings and Messages

Nov 18<sup>th</sup>

Class 19: Ideals and Realities of Health and Nutrition

Garnsey, P. 1999. "Famine and shortage" In *Food and Society in Classical Antiquity*. pg. 36-42.
Prowse, T. L. 2011. "Diet and Dental Health through the Life Course in Roman Italy." In *Social Bioarchaeology*, Edited by S. C. Agarwal and B. A. Glencross. pg. 410–437.

Nov 20<sup>th</sup>

Class 20: Food, Dining, and Gender

Burton, J. 1998. "Women's Commensality in the Ancient Greek World." *Greece & Rome* 45: 143–165.

Nov 25<sup>th</sup>

Class 21: Food as an ethnic marker

D'Arms, J. H. 1991. "Slaves at Roman Convivia." In *Dining in a Classical Context*. Edited by W. J. Slater, 171-83.

Nov 27<sup>th</sup>

Class 22: Food as a status marker

D'Arms, J. H. 1984. "Control, Companionship, and Clientela: Some Functions of the Roman Communal Meal." *Echos du Monde Classique* 28: 327–348.

Dec 2<sup>nd</sup>

Class 23: Roman dinner and conclusions

Dec 4<sup>th</sup> - Final essay due

Final exam during the university examination period

## **Guidelines for Class Dialogue**

1) Confidentiality. We want to create an atmosphere for open, honest exchange.

2) **Our primary concern is to learn from each other**. We will listen to each other and not talk at each other. We acknowledge differences amongst us in backgrounds, skills, interests, and values. We realize that it is these very differences that will increase our awareness and understanding through this process.

3) We will not demean, devalue, or "put down" people for their experiences, lack of experiences, or difference in interpretation of those experiences.

4) We will trust that people are always doing the best they can.

5) **Challenge the idea and not the person**. If we wish to challenge something that has been said, we will challenge the idea or the practice referred to, not the individual sharing this idea or practice.

6) **Speak your discomfort**. It something is bothering you, please share this with the group (or with the instructor). Often our emotional responses to this process offer the most valuable learning opportunities.

7) **Step Up, Step Back**. Be mindful of taking up much more space than others. On the same note, empower yourself to speak up when others are dominating the conversation.

# **Digital Multitasking Affirmation**

I, \_\_\_\_\_\_, do solemnly affirm that should I decide to bring my computer to *Eating and Drinking in Classical Antiquity*, I will restrict my activities to a note-taking program and a pdf reader, and unless otherwise directed, will not allow myself to wander on to the internet or into other applications for any reason whatsoever: not to check email or facebook, not to look over my notes or finish an assignment for another class, not even once, from this day until the last day of class.

Affirmed aloud.

Signed:

Date:

### COPIES OF WRITTEN WORK SUBMITTED

Always retain for yourself a copy of all essays, term papers, written assignments or take-home tests submitted in your courses.

### PLAGIARISM

The University Senate defines plagiarism as "presenting, whether intentional or not, the ideas, expression of ideas or work of others as one's own." This can include:

- reproducing or paraphrasing portions of someone else's published or unpublished material, regardless of the source, and presenting these as one's own without proper citation or reference to the original source;
- submitting a take-home examination, essay, laboratory report or other assignment written, in whole or in part, by someone else;
- using ideas or direct, verbatim quotations, or paraphrased material, concepts, or ideas without appropriate acknowledgment in any academic assignment;
- using another's data or research findings;
- failing to acknowledge sources through the use of proper citations when using another's works and/or failing to use quotation marks;
- handing in "substantially the same piece of work for academic credit more than once without prior written permission of the course instructor in which the submission occurs."

Plagiarism is a serious offence which cannot be resolved directly with the course's instructor. The Associate Deans of the Faculty conduct a rigorous investigation, including an interview with the student, when an instructor suspects a piece of work has been plagiarized. Penalties are not trivial. They can include a final grade of "F" for the course

#### GRADING SYSTEM

Letter grades assigned in this course will have the following percentage equivalents:

A + = 90-100(12)	B = 73-76(8)	C - = 60-62 (4)
A = 85-89 (11)	B-=70-72(7)	D+ = 57-59 (3)
A- = $80-84$ (10)	C + = 67-69(6)	D = 53-56(2)
B + = 77-79 (9)	C = 63-66(5)	D - = 50-52 (1)

F Failure. Assigned 0.0 grade points

- ABS Absent from final examination, equivalent to F
- DEF Official deferral (see "Petitions to Defer")
- FND Failure with no deferred exam allowed -- assigned only when the student has failed the course on the basis of inadequate term work as specified in the course outline.

Standing in a course is determined by the course instructor subject to the approval of the Faculty Dean.

## WITHDRAWAL WITHOUT ACADEMIC PENALTY

The last date to withdraw from FALL TERM courses is DEC. 8, 2014. The last day to withdraw from FALL/WINTER (Full Term) and WINTER term courses is APRIL 8, 2015.

#### **REQUESTS FOR ACADEMIC ACCOMMODATION**

You may need special arrangements to meet your academic obligations during the term because of disability, pregnancy or religious obligations. Please review the course outline promptly and write to me with any requests for academic accommodation during the first two weeks of class, or as soon as possible after the need for accommodation is known to exist. You can visit the Equity Services website to view the policies and to obtain more detailed information on academic accommodation at: <u>carleton.ca/equity/accommodation/</u>

Students with disabilities requiring academic accommodations in this course must register with the Paul Menton Centre for Students with Disabilities (PMC) for a formal evaluation of disability-related needs. Documented disabilities could include but not limited to mobility/physical impairments, specific Learning Disabilities (LD), psychiatric/psychological disabilities, sensory disabilities, Attention Deficit Hyperactivity Disorder (ADHD), and chronic medical conditions. Registered PMC students are required to contact the PMC, 613-520-6608, every term to ensure that your Instructor receives your Letter of Accommodation, no later than two weeks before the first assignment is due or the first in-class test/midterm requiring accommodations. If you only require accommodations for your formally scheduled exam(s) in this course, please submit your request for accommodations to PMC by Nov. 7, 2014 for the Fall term and March 6, 2015 for the Winter term. For more details visit the Equity Services website: carleton.ca/equity/accommodation/

#### **PETITIONS TO DEFER**

If you miss a final examination and/or fail to submit a **FINAL** assignment by the due date because of circumstances beyond your control, you may apply a deferral of examination/assignment. If you are applying for a deferral due to illness you will be required to see a physician in order to confirm illness and obtain a medical certificate dated no later than one working day after the examination or assignment deadline. This supporting documentation must specify the date of onset of the illness, the degree of incapacitation, and the expected date of recovery.

If you are applying for a deferral for reasons other than personal illness, please <u>contact</u> the Registrar's Office directly for information on other forms of documentation that we accept.

Deferrals of assignments must be supported by confirmation of the assignment due date, for example a copy of the course outline specifying the due date and any documented extensions from the course instructor.

Deferral applications for examination or assignments must be submitted within **5 working days** of the original final exam.

#### ADDRESSES: (Area Code 613)

College of the Humanities 520-2809	300 Paterson
Greek and Roman Studies Office 520-2809	300 Paterson
Religion Office 520-2100	2A39 Paterson
Registrar's Office 520-3500	300 Tory
Student Academic Success Centre 520-7850	302 Tory
Paul Menton Centre 520-6608/TTY 520-3937	501 Uni-Centre
Writing Tutorial Service 520-2600 Ext. 1125	4 <sup>th</sup> Floor Library
Learning Support Service 520-2600 Ext 1125	4 <sup>th</sup> Floor Library