

BOLLETTINO DI ARCHEOLOGIA ON LINE

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INTRODUCTION TO THE 2022 EDITION OF THE EUROPEAN ARCHAEOLOGY DAYS

Exactly one year ago, during the 2022 edition of the European Archaeology Days (EADs)¹, the proceedings of the webinar organized by the Central Institute for Archaeology (ICA) in 2021 *Archaeology and inclusion: italian archaeological missions abroad and local communities of host countries: interactions, involvement, training* were published on this journal. An issue born from the idea of inaugurating a new editorial custom: that of publishing, on an annual basis, the results of each previous meeting organized by the ICA for the EADs. A quite ambitious project, but perfectly in line with the spirit that animates the European Archaeology Days, which aims to involve an ever wider and more aware public of non-experts in the technical-scientific world of archaeology. This involvement is pursued by ICA trusting the idea that a real public engagement is achieved not with a simplification of archaeological knowledge for the use of a general-interest audience, but rather with a clear representation of the complexity of archaeological activities, sharing the results of research, excavations, meetings, conferences, which are the real engine of evolution of the discipline. The theme of openness and inclusion will be joined by another major theme in 2023 with the workshop *Sharing Archaeology: languages, tools, protagonists* going on these days². Therefore, the goal remains the same: to open technical knowledge, to share experiences and research data. These are, on the other hand, the main goals that ICA promotes through its two major scientific projects: the National Geoportal for Archaeology (which collects data from archaeological intervention carried out by the Ministry of Culture and by Research institutions to share them online on a georeferenced digital cartography) and this *Bulletin* itself, that ICA continues to renew and revitalize in the name of its long tradition of publishing activity within the General Directorate for Archaeology, Fine Arts and Landscape.

¹ The EADs are an annual event promoted since 2010 by the French Ministry of Culture, which entrusted the National Institute for Preventive Archaeological Research (INRAP) and in 2019 expanded to all Europe. During the EADs, the Institutions, Research Centers, Universities and also Cultural Associations involved in archaeology all around Europe, mobilise to introduce the public to various aspects of their national heritage (see for 2023 edition, <https://journées-archeologie.fr/c-2023/lg-it/Italia/le-giornate-dell-archeologia-in-Europa>; last access June 15th, 2023).

² http://www.ic_archeo.beniculturali.it/it/154/eventi/548/condividere-l-archeologia-linguaggi-strumenti-protagonisti-gea-2023; last access June 15th, 2023.

Between the above mentioned 2021 edition and the new one in 2023, there took place, in 2022, the event the proceedings of which are published in the current issue: *Water, fire and flour: bread-making processes between ethnoarchaeology and material culture* a fascinating theme which, in recent years, contextually to the lock-down due to the emergency of the Covid-19 pandemic, has been one of the most common topics of conversation all over the world; it has certainly happened to each of us to try our hand at the home production of bread or pizza and therefore to awaken interest in one of the processes that are based on a millenary knowledge. This renewed attention to the topic of bread-making was crucial to push us to choose, as a topic for the 2022 EADs, an archaeological reflection on how this knowledge has left traces in material culture, from the first evidence in the ancient Near East and in the Italian peninsula, passing through the Hellenistic, Roman and Byzantine world up to the analysis of ethno-archaeological contexts useful for understanding, in comparative terms with present days, the ancient bread-making techniques adopted in the Mediterranean world through time.

As for the 2021 edition, it was decided to launch a call for videos, in the month of March, to spark interest in the topic and test the response of the research teams. We thus received many contributions, gradually published on the institute's social channels, now collected in a playlist³, transmitted by research groups operating both in Italy and abroad, as well by the Turkish researcher H. Asena Kizilerslanoglu of Kastamonu University (fig. 1).



1. THE ICA'S 2022 EADs *WATER, FIRE AND FLOUR: BREAD-MAKING PROCESSES BETWEEN ETHNOARCHAEOLOGY AND MATERIAL CULTURE* FLYER (photo J. Ferrah, CCBY-SA 4.0, Wikimedia Commons; graphics A. Falcone)

The overall view of the transmitted videos provided the basis for organizing the workshop in which the authors of the videos themselves, as well as other scholars, took part as speakers.

We therefore had to choose a place to hold the event which, among other things, could guarantee a stable and long-lasting internet connection for the participation of international speakers.

³ The playlist can be viewed on the ICA's YouTube channel at the following link https://youtube.com/playlist?list=PLTohynn8-gayRmVQLnbCebG_RIWNXq51Z (last access June 14th, 2023).

Thanks to the support of Mirella Serlorenzi⁴ and the availability of the Enpam Foundation, owner of the place, the choice fell on the *Museo Ninfeo*, a highly suggestive place that combines the charm of a musealized archaeological site at the base of a large office building overlooking Piazza Vittorio Emanuele II in Rome, representing a successful example of urban archaeology⁵.

Thanks to the archaeological investigation, carried forward during the rebuilding of the block, it was possible to bring to light a vast sector of the *Horti Lamiani*, gardens of exceptional historical-topographical importance in the Roman period located on the top of the Esquiline hill. It therefore seemed appropriate to include in the current issue the history of this very significant place (which also houses the 2023 edition of the EADs) punctually narrated by Mirella Serlorenzi, who has directed the archaeological project site since 2010 until opening to the public in 2021.

The opening of this workshop proceedings has been entrusted to the reports of the Director of the Institute, Elena Calandra, who had immediately encouraged the conception of the event, and by the Director of the Italian Archaeological School of Athens (SAIA), Emanuele Papi, to whom I'm thankful for the usual willingness to introduce the works of ICA events held during the EADs since 2021.

A custom that prompted us to publish, at the end of this issue, another of his contributions, originally presented in the form of a video, for the above mentioned 2021 EADs *Archaeology and inclusion*, dedicated to an engaging history of the SAIA, between moments of "inclusion" and moments of "exclusion". Follows, still at the opening, the article by Massimiliano Marazzi who, unable to attend the meeting in person last year, immediately expressed his willingness to contribute with a review which, starting from Hittite sources, sheds light on the vital importance that bread production had in the ancient world, identifying, in a comparative analysis of Egyptian, rabbinic and classical source a real literary *pattern*.

We then have the reports of participants in the two sections into which the workshop was divided. The first session entitled "Cereals and baking: the origins in the Italian peninsula and in the ancient Near East" which hosts contributions by Cecilia Conati Barbaro (Sapienza University of Rome) "Processing of cereals: the first Neolithic ovens in Italy"; Francesca Balossi Restelli and Lucia Mori (Sapienza University of Rome), "Ingredients, techniques and contexts of bread-making in Ancient Near East", Sergio Taranto (Koç University, Turkey), "Baked bread in a pan. The contribution of ethnography to functional interpretation of a Late Neolithic vascular form from the Near East: the Husking Tray"; Valentina Orsi and Nicoletta Volante (University of Siena), "The dish is served. Bread in the Hittite world and the case of large dishes from cooking".

The second session follows, entitled *Bread and cereal production between the Hellenistic and Byzantine periods*, with contributions by Vito Messina (University of Turin), "Water, salt and clay. Supply and distribution of salt in the Seleucid Mesopotamia"; Marianna Porta (University of Salento), "The contribution of experimental archaeology in the reconstruction of the processes of bread-making in southern Apulia in the 4th century BC A comparison between literary sources and archaeobotanical data"; Mirella Serlorenzi (Special Superintendence of Rome), Antonio Francesco Ferrandes (Sapienza University of Rome) and Alessandra Pegurri (independent researcher), "The invisible necessity. Knead, mixing, cooking and preserving: the role of ceramics from the *Horti Lamiani*, and Daniela Massara (Terra Sancta Museum), "Bread at the Terra Sancta Museum (Jerusalem). The tradition of Byzantine stamps between past and present".

⁴ Official for the Ministry of Culture, Special Superintendence of Rome, see her contribution in this issue.

⁵ <https://www.museoninfeo.it/> (last access June 14th 2023).

My thanks go to all of them for having contributed to frame the topic from different chronological perspectives and methodologies returning a variegated picture which adds a new and significant dowel to this field of studies.

Special thanks also go to Antonella Rizzato of CEO Glamor Food Spa - Grande Impero, for offering us, with her participation, the perspective of an entrepreneur who in 2013 takes over the reins of a company and in a short time leads it towards a large and well-established Italian reality engaged in the production and distribution of bread, who even offered a tasting, at the end of the workshop works, of "*Spartacus*" the gladiator's bread made from Italian whole durum wheat semolina, sourdough and hemp seeds, with the traditional wedge shape, just as it appeared in roman reliefs, frescoes, and in the charred loaves from Pompeii.

Lastly, the most heartfelt thanks goes to Valeria Acconcia for sharing with me the organization of the workshop and for following every step of the publication of this current issue, with the tireless technical support of Chiara Travaglini and the collaboration of Miriam Taviani and Domenico Marino.

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