This year, I took the opportunity to give seminars at the University of Michigan, USA (Gabii and Pran 'e Siddi Projects), and the Food and Agriculture Organization Forestry Division, Rome. The forestry library and FAO staff were instrumental in enhancing my ethnographic studies. I plan further expansion of my work to include 'non-wood' forest products, and 'non-forest' wood supply sources. I commenced a small pilot study examining the quality of charcoal fuel (investigating its carbon content) through the University of Oxford Research Laboratory for Archaeology and the History of Art, and I also visited the London Archaeological Archive Centre to audit charcoal, and propose a pilot to examine Roman Londinium's fuel supply. Future opportunities that have arisen as a result of my Fellowship include a number of invited speaking engagements, and a colloquium entitled 'Fuel and Fire in the Ancient Roman World', to be held at the British School at Rome and the Finnish Institute, 8–9 March 2013. In organizing this conference I am joined by former Rome Scholar, Victoria Leitch, with the support of the BSR and the Oxford Roman Economy Project.

My written scholarship has received the boon of review by senior scholars, and at the beginning of my Fellowship I reviewed proofs for two separate *Journal of Roman Archaeology Supplement* chapters, one on continuity and change in the late Roman landscape of Calleva Atrebatum, and the other arising from a RAC 2010 paper examining charcoal from context to economy in Pompeii. My doctoral thesis, which I have revised, will be published in book form as *Fuelling Pompeii* (London, Accordia (2013)). I further wrote a long synthetic chapter on the topic of fuelling mediterranean cities (to be published in a Brill volume edited by W.V. Harris); a charcoal methodological paper; and two shorter reports for the monographs on Villamagna (E. Fentress) and on Santa Maria Antiqua (H. Hurst). Further chapters are underway for the Piazza Navona project (M. Dewailley), and the Palazzo Valentini charcoals (P. Baldassarri). I hope to synthesize these first results in a paper for the *European Journal of Archaeology* in 2013.

I have enjoyed visiting several excavation sites and institutes to talk about and examine charcoal, and I particularly thank the École Française de Rome, the Provincia di Roma, the American Academy in Rome, and Cambridge University Faculty of Classics and the McDonald Institute for Archaeological Research. I have appreciated greatly the use of the *Camerone* for my laboratory work, and I thank all of the staff of the BSR for their help over the year. The stimulating company of my artistic and academic colleagues, as well as those who passed through the BSR, was a constant source of inspiration.

Robyn Veal (2011–12)
(Archaeology, University of Sydney/
McDonald Institute for Archaeological Research, Cambridge)

Rome Scholarships

doi: 10.1017/S0068246212000323

Foodways and cultural identity in Republican Italy

My Ph.D. research examines foodways — the production, preparation and consumption of food and drink — in ancient Italy to illuminate the nature of the cultural interchange

between Romans, native Italians and Greeks during the Republican period. Descriptions of Roman cultural contact have employed terms like 'Romanization', 'acculturation', 'creolization', 'hybridization' and 'bilingualism' to emphasize its heterogeneity. The study of foodways can give nuance to our understanding of these interactions by focusing on the domestic sphere; diet and dining are integral to the expression of identity and the negotiation of social relationships. While the study of Roman foodways from a philological and iconographical perspective has been extensive, the archaeological study of the abundant and complex material remains of food in the Roman world has lagged significantly. The material aspect of my work is focused particularly on examining Roman ceramics from a functional perspective; I consider how vessel forms and traces of wear (abrasion and fire damage) testify to their use for cooking and serving. I combine this with evidence from faunal remains and information gleaned from archaeobotanical studies.

During my time at the British School at Rome, I completed my examination of ceramics from deposits from three sites. Paestum was a highly urbanized Greek colony taken over by the Lucanians around 400 BCE and then the Romans a century later. My examination of dining and diet in this settlement tests previous assertions that the Roman conquest of Paestum resulted in a 'complete break with the past' (Pedley, 1990). I studied material from the sanctuary at Santa Venera at Paestum, for which I have to thank the staff of the Museo Archeologico Nazionale di Paestum who have been most accommodating since I first visited them some eighteen months ago. I would especially like to thank the Assistant Director, Giovanni Avagliano, and Enzo Passarella.

I also consider Populonia, an Etruscan coastal settlement that came under Roman control in the third century BCE and, according to the restructuring of public monuments and local cult practices, subsequently underwent a period of 'Romanization' (Camilli and Gualandi, 2005). My examination of ceramic and faunal assemblages from two Republican houses on the acropolis is the first foodways-based analysis of an Etrusco-Roman urban site. This has meant collaborating with the Università degli Studi di Pisa and the Università degli Studi Roma Tre. Thank you to Professors Daniele Manacorda and Letizia Gualandi, and to their many students in Pisa, all of whom helped me access materials in storage and shared their knowledge of the site.

Finally, the inland site of Musarna has gained an important place in my study due to the ceramic and faunal material's abundance and the unusual state of its preservation. Situated 90 km north of Rome and founded as a Tarquinian colony in the late fourth century, Musarna came under Roman political control in the early third century BCE. I have examined the ceramics and bones from cisterns in several of the insulae of the town. Thank you to Martine Dewailly in the archaeology laboratory at the École Française de Rome. My utmost gratitude goes especially to Vincent Jolivet, who has been a constant source of encouragement and graciously has given me days of his time driving between Viterbo and Rome.

The facilities at the BSR have been essential to my work. Thank you to the archaeology staff in the *Camerone* for their camaraderie and to the library staff for their cheerful helpfulness. I wrote several sections of my dissertation thanks to the resources in the library. I also benefited greatly from discussions with the fellows and the many visitors to the school — especially on the several occasions when I could present my work formally to them. My time at the BSR was very productive and I am set to continue with the final phases of my project.

References
Camilli, A. and Gualandi, M.L. (2005) (eds) *Materiali per Populonia* 4. Florence, All'Insegna del Giglio.
Pedley, J.G. (1990) *Paestum: Greeks and Romans in Southern Italy*. London, Thames and Hudson.

LAURA BANDUCCI (2011–12)
(Interdepartmental Program in Classical Art and Archaeology, University of Michigan)

doi: 10.1017/S0068246212000335

Roman African cook-wares in the Mediterranean: production and distribution

The widespread production and distribution of Roman African cook-wares has long been known, but not enough attention has been paid to the significance and characteristics of this phenomenon. My Scholarship at the British School at Rome aimed to consolidate and publish my investigations into these important questions, which formed the basis of my doctoral thesis.

An examination of the location of cooking-ware production sites in Africa now has demonstrated that their production for export was carried out exclusively at coastal sites, whereas production inland was only for local and regional trade. Moving on to their distribution, this was concentrated largely in coastal mediterranean ports and towns, although penetration inland did occur, mainly along principal river or road routes. The significance of these findings lies in the fact that long-distance trade of a low-cost item such as African cooking-wares was profitable only if it was transported cheaply and sold in huge quantities, necessitating an organized system of production and distribution. Maritime transport was therefore key to their success, which in the Roman period was cheap and efficient due to the introduction of new technologies, and, further, the unifying nature of the Roman Empire and its widespread commercial networks provided the market for these popular cooking-wares. The early demise of African cooking-wares at the beginning of the fifth century therefore must be connected to a downturn in maritime trade and a reorganization or disruption in trading networks.

This study into the scale and significance of Roman African cooking-ware trade highlights the importance of considering common wares when reconstructing political and economic history. An investigation of the factors that propelled and controlled this trade — such as improved technology, urban growth and the efficient distribution of the *annona*, as well as political and economic developments — demonstrates the value of African cooking-wares as a proxy for economic trends, and further suggests the impact that similar pottery studies could have on our methods of reconstructing history.

The technology of ceramic production formed another strand of my research. Understanding kiln technology can provide important information about the association of different ware groups produced together, and also the potential output of kilns based on their size and on the availability and type of fuel used. Such data are useful for looking at questions about mass production and export trade, which can be compared usefully to different regions and provinces to explain why some areas seem to dominate at particular periods. My investigations into this subject, initiated in my doctoral thesis,