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Aegean Fusion Cuisine: Ayia Irini, Kea as Cultural “Middle Ground”

Gorogianni, E.; Abell, N.; Hilditch, J.

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FROM COOKING VESSELS TO
CULTURAL PRACTICES

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IN THE LATE BRONZE AGE AEGEAN

Edited by

JULIE HRUBY AND DEBRA TRUSTY

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Front cover: Minoan-style cooking pots made by Jerolyn Morrison; photo by Chronis Papanikolopoulos
Back cover: Photo by Walter Gauss, digital remastering by Rudolfine Smetana

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Preface

The study of the production, trade, and consumption of cooking vessels represents a long-standing lacuna in prehistoric Aegean archaeology. Until recently, cooking vessels were typically mentioned in passing in works that focused primarily on decorated fine ware and other archaeological remains. This volume is an attempt to remedy that situation and is entirely dedicated to the study of prehistoric cooking vessels through comparative methods. It is the product of a panel that was organized by the editors for the 115th Annual Meeting of the Archaeological Institute of America, which took place in January 2014. Since that time, we have added chapters from a selection of other scholars whose work fits well with that of the initial participants.

We would like to thank the many people without whose assistance the production of this volume would have been impossible. All our contributors refereed each others' papers.

Jeremy Rutter kindly read and provided feedback on the contents of all the papers. Too many people to count, let alone name, have provided stimulating discussions and bibliographic recommendations on the topic. Daniel Pullen provided advice on formatting. E. M. Thompson provided copy editing assistance, and two successive associate deans of the arts and humanities at Dartmouth College, Adrian Randolph and Barbara Will, provided funding that enabled us to hire her. We would also like to thank all the people at Oxbow who have been so patient with our project, including Clare Litt, Julie Gardiner, Mette Bundgaard, Hannah McAdams, and Katie Allen. We both would like to thank our colleagues for their encouragement. Debra would like to express her appreciation for the support of her partner Jason Taber and Julie for her partner, Eric Chatterjee. The editors take full responsibility for whatever flaws inevitably remain.

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Aegean fusion cuisine: Ayia Irini, Kea as cultural “middle ground”

Evi Gorogianni, Natalie Abell, and Jill Hilditch

Introduction¹

It is perhaps a truism that food is strongly connected to cultural identity. Cuisine may be more resilient in certain situations than language itself; recipes for chicken cacciatore or spanakopita seem to feature in feast menus for generations after the first migration (Villing and Spataro 2015, 13–14; see also Hayes 1997; Kyriakopoulos 2015), whereas language is lost within one or two (Rumbaut *et al.* 2006). What and how food is consumed, how it is harvested or procured, how it is prepared, and what vessels are used in its preparation, especially in contact situations, are imbued with meaning and become signifiers that serve to distinguish groups, and separate “us” from “others” (*e.g.* Hastorf 1998; Hamilakis 1999; Auberger 2010, 211–226).

Given this connection between cultural or ethnic identity and food, it is unsurprising that cooking vessels have been considered as key evidence for detecting migrants archaeologically (*e.g.* Carington Smith 2000; Yasur-Landau 2006a; Joyner 2007; Ben-Shlomo *et al.* 2008; Boileau *et al.* 2010; Karageorghis and Kouka 2011). Even though there is no hard and fast link between particular types of vessels with the processing or preparation of particular foods (*i.e.* a wok can be used as a frying pan for French fries instead of a stir fry or vice versa), it is a common assumption that changes in cooking equipment may indicate changes in culinary practices (Lis 2015; Rotroff, 2015; Whitley and Boileau 2015).

The connection between cultural groups and specific culinary cultures has not been explored extensively in the Aegean context during the Middle Bronze Age (MBA; 20th–18th centuries BC) and earlier Late Bronze Age (LBA; 17th–15th centuries BC). During this period, island and coastal communities were connected to different regions through exchange and interaction networks, and they experienced cultural change that seems to have been correlated with their degree of participation in those networks. In the Cyclades

and elsewhere, changes in material culture and practice were clearly influenced by Cretan palatial culture, a phenomenon called “Minoanization” (recently, Broodbank 2004; Davis and Gorogianni 2008; Macdonald *et al.* 2009; Gorogianni *et al.* 2016). Changes in culinary technologies were part of this transformation and have been cited as an index of culture change and evidence of colonists or migrants from Crete (*e.g.* Schofield 1983a, 45–48, 1983b; Branigan 1984, 51; Hägg and Marinatos 1984, 221; Wiener 1990, 135; 2013, 155; Kaiser 2005). Nevertheless, comprehensive analyses of MBA–LBA cooking equipment and practice are not standard in the Cyclades (with some exceptions, *e.g.* Birtacha 2008; Müller *et al.* 2013; 2015).

This paper uses cooking pot shapes as an initial indication of diverse culinary practices during the Minoanization phenomenon, a period of intense interconnections and roaming “cultural influences” in the Aegean (although of course other such periods of intense interconnectivity existed in both earlier and later contexts in the region). It investigates the adoption and perpetuation of different types of cooking equipment at the site of Ayia Irini, Kea, as a means of exploring the evidence for and implications of changing cooking practices in this Cycladic community over time.

The site of Ayia Irini on Kea is an ideal candidate for such an investigation. It was re-founded in the earlier MBA after a long abandonment, after which it was continuously occupied until the mid-LBA (see Table 7.1); Ayia Irini was a major exchange hub in Aegean networks during most of this period. Based on the diverse ceramic, textile, and cooking technologies in local use from the earliest phases of this period, it has been argued that the MBA re-foundation of the site likely incorporated people from different regions, including central Greece, Aegina, the Cyclades, and Crete, who were probably drawn to the area because of its advantageous location on a major maritime corridor

Table 7.1. Chronological concordances in the Aegean. Bronze Age dates (after Manning 2010, 23, table 2.2). Final date for activity in the area of the Temple provided by a coin probably of Ptolemy Philadelphus (Caskey 1998, 127)

Aegean	Relative chronology	Approximate absolute dates BC	Ayia Irini
Final Neolithic	FN	3500–3000	Period I
Early Bronze Age	EB I	3000–2650	Hiatus
	EB II	2650–2200	Period II
			Period III
	EB III	2200–2000	Hiatus
Middle Bronze Age	MB I	2000–1900	
	MB II	1900–1800	Period IV
	MB III	1800–1700	Period V
Late Bronze Age	LB I	1700–1600	Period VI
	LB II	1600–1400	Period VII
	LB III/LH IIIA	1400–1300	Period VIII
	LB III/LH IIIB	1300–1200	
	LB III/LH IIIC	1200–1100	
Iron Age	Protogeometric	1100–900	Hiatus?
	Geometric	900–800	Activity around Temple and in Northern Sector
Archaic		800–480	
Classical		480–323	
Hellenistic	Early Hellenistic	323–268/7	Final phase of activity in Temple

and proximity to metal resources on the opposite shore of Attica, *i.e.* Lavrion (Crego 2007; Gale and Stos-Gale 2008; Overbeck and Crego 2008; Gale *et al.* 2009; Abell 2014a). In subsequent periods, the material culture of Ayia Irini continued to preserve elements of material culture from each of those regions, while at the same time new forms of material culture were adopted, likely a result of both trade and an ongoing trickle of migration from various Aegean regions into Ayia Irini over the course of the MBA–LBA (Abell 2014b, 548–560; Gorogianni *et al.* 2015; Gorogianni 2016). In its role as an exchange hub at the intersection of regional networks and with a local population that seems to have been open to adopting and adapting non-local ways of doing things from surrounding culturally diverse areas, Ayia Irini acted as a kind of “middle ground” (White 1991), similar to neighboring communities and trade partners, but also different from them (Abell 2014b, 581–590).

The idiosyncrasies of the Keian assemblage in the subsequent Minoanization period (later MBA–mid-LBA, 18th through 15th centuries BC) have been rather underemphasized, since most effort has focused on recovering and analyzing Cretan aspects of material culture change, with less attention to non-Cretan ones. For example, Ayia Irini has been considered fully Minoanized

in part because Cretan cooking and consumption equipment, particularly tripod jars and conical cups, are very common (Schofield 1983a; 1983b; Wiener 1990, 135; 2013, 155). While Cretan influence on eating and drinking at the settlement is undeniable, there is an inherent bias in assessing the influence of non-local culinary technologies that has been hitherto overlooked, and perhaps makes the Minoanization of the kitchen at Ayia Irini (and potentially other sites) a foregone conclusion. We, therefore, present below a more holistic discussion of culinary technologies and suggest that cooking practices at the site in this period were diverse.

The dataset used for this exercise is composed of material primarily from two assemblages that are currently under study by the authors, the Northern Sector and Area B, and secondarily from the published assemblages of House A (Cummer and Schofield 1984), the Western Sector (Schofield 2011), and Period V (Davis 1986), as well as individual vessels with potter’s marks, published by Bikaki (1984) and Lindblom (2001). The objects presented in the catalog below represent all cooking vessels (both well-preserved and as smaller sherds). Tripod legs that are mentioned in the text of those publications but not given a catalog number are not included here. Cooking shapes are

identified primarily through comparison to known cooking shapes from Crete, Mainland Greece, and Aegina; in many cases, the presence of traces of burning on these vessels also suggests their use as cooking vessels. Information about burning is included in the catalog entries. The terms “Minoanizing” and “Cretan-”, “Mainland-”, or “Aeginetan-style” refer to shapes and do not imply a particular region of production; vessels that are likely to have derived from those regions on the basis of their fabric (rather than being a local shape imitative of the kinds of shapes used in other regions) are described as “Cretan”, “Aeginetan”, or “Mainland” imports. Non-local fabrics at Ayia Irini are, for the most part, easily distinguished from the local red-brown, schist-rich fabrics. While broad ware categories of imports from the mainland, Cyclades, and Crete have been verified through petrographic analysis (Davis and Williams 1981), an ongoing program of fabric analysis in the Northern Sector by Hilditch and in Area B by Abell (2014b) has clarified the characteristics of an even wider variety of imported fabrics, including those from Aegina; Aeginetan fabric groups in particular have been developed in comparison with the publication of detailed fabric analyses at Kolonna (Gauss and Kiriati 2011).

Minoanization as a foregone conclusion

Tripod cooking was a quintessentially Minoan technology, present on Crete as early as EMI (Warren *et al.* 1974; Shank 2005; Davaras and Betancourt 2012). This technology, which allowed for placement of the cooking vessel directly over the hearth, rather than submerged in the embers (Lis 2015), was widely adopted outside Crete during the MBA–LBA (Georgiou 1983; Dickinson 1994, 116–117). Deposits at Ayia Irini are replete with evidence of their use, since the legs are extremely resilient to breakage. Moreover, in the process of “papsing” (discarding common or uninformative material, especially featureless local coarse wares and commonly occurring parts of vessels), tripod legs were often discarded but meticulously counted (Gorogianni 2008, 97–107). Therefore, evidence for tripod technologies (even when absent after papsing) is abundant in the archaeological record of later MBA–LBA Ayia Irini.

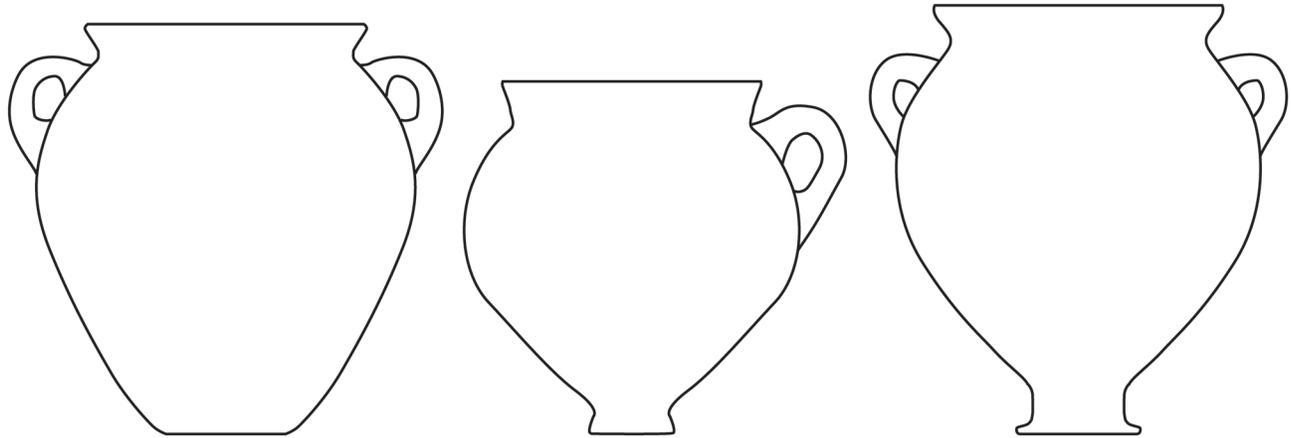
At Ayia Irini, the co-existence of Mainland or Aeginetan-style cooking traditions with Cretan ones, as represented by the kind of vessels in use, has been underemphasized. Nevertheless, the presence of imported Aeginetan cooking pots is well documented (Bikaki 1984; Lindblom 2001). There are several reasons for this omission. On one hand, the features of Mainland-style cooking pots are less distinctive than tripods, especially when discovered in fragmentary state; they are, therefore, more likely to have been papsed. Moderately fine to coarse local Keian fabrics were used for table, storage, and cooking wares, in both Minoanizing and non-Minoanizing shapes, in all periods. Although several

subgroups of the local red-brown fabric exist, these do not correlate in predictable ways to chronological, functional, or stylistic differences, and are distinguished from one another on the basis of relatively minor variations in the quantity and color of schist and mica inclusions (Abell 2014b; Hilditch n.d.). This relative homogeneity prohibits recognition of cooking vessels on the basis of fabric. Furthermore, the terminology used for Mainland-style cooking shapes is not distinctive, as in the case of nos 69, 70, and 73 in the catalog below. In their respective publications, these vessels are characterized as one-handed or two-handed jars, descriptions that are technically correct but do not convey clearly the cultural affiliation or function of the shape. Consequently, the assemblage has been predisposed toward being characterized as fully Minoanized. Thus, in this paper, the authors survey as thoroughly as possible the shapes connected to cooking in order to present a more nuanced picture of the culinary technologies at the site.

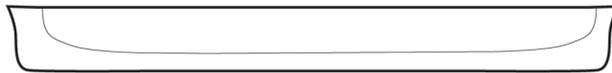
Prelude to Minoanization: Cooking in Period IV

Before the beginning of the Minoanization phenomenon, in Period IV (see Table 7.1), the primary cooking vessel was the wide-mouthed jar (Fig. 7.1). A globular profile, everted rim, and one or more vertical handles attached at the shoulder or rim are features common also to cooking jars found on the mainland and Aegina (Maran 1992b, no. 220a; Zerner 1993, 44; Lindblom 2001, 27–28, nos S-14, S-15, and S-16, fig. 4). Most bases were probably pedestaled, (*e.g.* Overbeck 1989, no. CE-133), although some were flat (*e.g.* Overbeck 1989, 62). Pedestal bases were a feature of Cycladic cooking vessels in the Early Bronze Age (*e.g.* Wilson 1999, 32) and may represent a traditional Cycladic method of cooking food. Although many wide-mouthed jars in Period IV preserve evidence of burning, others do not, and some well-preserved jars with the same basic shape were also used as burial containers (*e.g.* Overbeck 1989, nos 2-1, 8-15, and 15-1). Thus, the shape was not restricted entirely to cooking vessels but could be adapted to other uses.

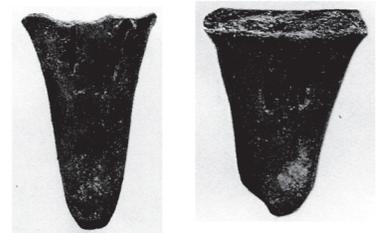
Tripod jars and baking trays appeared in early Period IV deposits (Overbeck 1989, 110, 127, 129, 163, and 172). Both shapes are associated with cooking methods on Crete (Betancourt 1980; see also Martlew 1988; Barnard and Brogan 2003, 80–87; Rutter 2004; Poursat and Knappett 2005, 56–57; Shank 2005; Rutter and Van de Moortel 2006; Tsipopoulou and Alberti 2011). Although tripod jars and baking trays appeared in early Period IV, they did not become common until the final phase of Period IV (IVc). The limited use of these shapes – and presumably related cooking techniques – over the course of Period IV is comparable to the limited use of Minoanizing drinking and pouring vessels and attests a



Some variations on wide-mouthed jar shapes



Baking tray



Tripod jar legs

Figure 7.1. Cooking shapes of Period IV. After Caskey 1972, fig. 10, pls 85, 87, nos D85, D88, D89, E14, E16; Overbeck 1989, pls 37, 38, nos. C-13, E-11. Courtesy of the Kea Excavations Archive, University of Cincinnati and J. C. Overbeck. Not to scale

particular multiculturalism that also seems typical of the Keian assemblage in subsequent periods (Abell 2014b, 581–606).

Aegean fusion: a perspective from cooking pots

Period V (see Table 7.1) witnessed a major shift toward local participation in Minoanizing eating, drinking, and cooking practice, as well as in other aspects of local material culture; the Minoanization of the assemblage, however, was never complete – that is, non-Minoanizing forms of material culture persisted, as demonstrated by the following discussion of the cooking vessels.

Minoanizing shapes

Four major Minoanizing shapes, tripod jugs, jars, and trays, as well as flat-bottomed trays, exist among cooking vessels during Periods V–VII (see Table 7.1), but they did not appear simultaneously (Betancourt 1980; see also

Martlew 1988; Barnard and Brogan 2003, 80–87; Rutter 2004; Poursat and Knappett 2005, 56–57; Rutter and Van de Moortel 2006; Tsipopoulou and Alberti 2011). Tripod jars and flat-bottomed baking trays are first documented in Period IV. The earliest tripod trays from unmixed deposits date to Period V. Tripod jugs are not attested until Period VI.

Nearly all Minoanizing vessels were produced in the common local red-brown, schist-rich fabric (Davis and Williams 1981; Abell 2014b, 626–636; Hilditch n.d.). Only a few imported cooking pots have been documented in each period. These include tripod jars likely from the central Cyclades (no. 10) and Aegina (no. 23); trays probably from the Cyclades (nos 31, 66) and Crete (no. 56); and a tripod tray probably from Aegina (no. 30). Since cooking pots do not seem to have been a major item of exchange for Cretan or Cycladic potters (as opposed to, perhaps, Aeginetan ones), it is possible that the presence of rare imported cooking vessels in Period V deposits might be evidence for the mobility of at least a few cooks in this period; a similar line of thinking has been explored with respect to the evidence for non-local

loomweights at MBA–LBA Ayia Irini and elsewhere in the Cyclades (Cutler 2012; Gorogianni *et al.* 2015).

Tripod jars and jugs

Tripod jars and jugs were very common during Period VI and continued to be used during Period VII and later; no complete profile has been recovered from Period IV or V deposits. This absence might be an accident of preservation (although many fragments of tripod baking trays have survived from Period V deposits in the Northern Sector). In addition to physical tripod jars, the miniature fresco of the Northeast Bastion, which accommodated a formal dining room and was constructed in early Period VI (Gorogianni and Fitzsimons *in press*), depicts a scene in which men cook with tripods in what seems to be anticipation of a feast (Morgan 1998; *in press*).

Tripod jars of Periods VI and VII conform to Betancourt’s Type B (Figs. 7.2, 7.3; Betancourt 1980, 2–3; see also Barnard and Brogan 2003; 2011; Rutter 2004; Rutter and Van de Moortel 2006; Tsipopoulou and Alberti 2011). They have cylindrical or slightly rounded open bodies with slightly incurving lip, flat bottom, and occasionally pinched-out spouts. They usually bear two horizontal handles or lugs, although there are at least two Period VII morphological variants which preserve round vertical handles; however, one of these (no. 17) is the single example of a burnished tripod and the other (no. 23) is imported, so a local preference for horizontal handles on plain tripod jars remains clear.

Although our dataset comprises a small sample, some observations can be made. Three general sizes of tripod exist: large, with a rim diameter of 0.32–0.27m.; medium, 0.24–0.14m.; and small, 0.10–0.09m, which seems to be reserved for tripod jugs (below). All tripods with a rim diameter smaller than 0.15m. date to Period V or early Period VI, although it is unclear whether this is an accident of preservation or selective publication. The ratio between tripod height and rim diameter ranges from 1.1–1.3. Little can be said about the chronological development of the shape, but nearly all examples with a deeper bowl and shorter legs (nos 15, 22, 26) date to Period VII, as does the only example with a shallow bowl (no. 25). With respect to imports, while the Cycladic tripod (no. 10) conforms to the usual shape at Ayia Irini, the Aeginetan example (no. 23), with its everted rim and vertical handles, shares more in common with Mainland-style cooking jars than most tripods at Ayia Irini (Lindblom 2001, fig. 4, no. S-15; see also nos. 68, 70, 72, 73, and 79).

Tripod jugs are smaller than jars, with shallow rounded bowls, pinched-out spouts and a round-section handle opposite the spout. The example from the Northern Sector (no. 29) has nipples set approximately on the maximum diameter of the bowl on either side of the spout, but slightly offset.

Baking trays

Circular baking trays were particularly common in Period V deposits in comparison with tripod jars, but examples have been found throughout Periods V–VII; one likely tray leg from Area B came from a Period IV deposit that had been disturbed in Period VII, but no tripod trays from closed Period IV deposits have been published. The shape of the profile varies widely and defies categorization, at least in the present sample, although legs, when found, are usually large and flattened in section (Figs. 7.4, 7.5). One distinction probably is functionally meaningful: the finishing of the underside (Davis 1986, 87). The underside of some trays has been left unsmoothed, but not that of others. Probably the first category was legless and sat on the ground or hearth, while the second was of the tripod variety. Therefore, in our catalog, trays with a smooth underside are designated as tripods. Only four of the 37 trays are non-local. No. 30 (Period IV+VII) probably came from Aegina, the two that date to Period V (nos 31, 56) probably came from Melos or Thera and Crete respectively, and no. 66 (Period VII) is probably from somewhere in the Cyclades.

Non-Minoanizing cooking shapes: mainland-style cooking jars

Although Minoanizing shapes, especially tripods, dominated Period V–VII cooking assemblages, Mainland- and Aeginetan-style cooking vessels were also a feature of Period VI and VII deposits. No Mainland- or Aeginetan-style cooking jars dating to Period V have yet been identified. Nevertheless, such vessels exist in Period IV, VI, and VII deposits, and it is possible that the fragmentary character of Period V deposits, as well as the limited distinctiveness of Mainland-style cooking pot features in comparison with tripods, may have obscured the presence of such shapes in Period V.

In comparison with Minoanizing shapes, which were almost entirely local products, most Mainland-style cooking jars were imported from Aegina; only four of 17 cataloged examples were manufactured locally (nos 69–71, 73). This discrepancy may result from the fact that the distinctiveness of Aeginetan fabrics as non-local products, in combination with the presence of potter’s marks, likely aided preservation of these jars during pottery processing and papsing. Local jars, however, were probably more routinely papsed unless the complete profile was recovered, since coarse, plain, and local sherds were particularly discriminated against during this process. We have not examined most of these jar bases ourselves, but Lindblom (2001) reports that all of them are manufactured in the typical cooking fabric found at Kolonna, and many have preserved traces of burning. Thus, all are included here as probable cooking pots.

In comparison with Period IV wide-mouthed jars, the shape of these later jars among local products is slightly

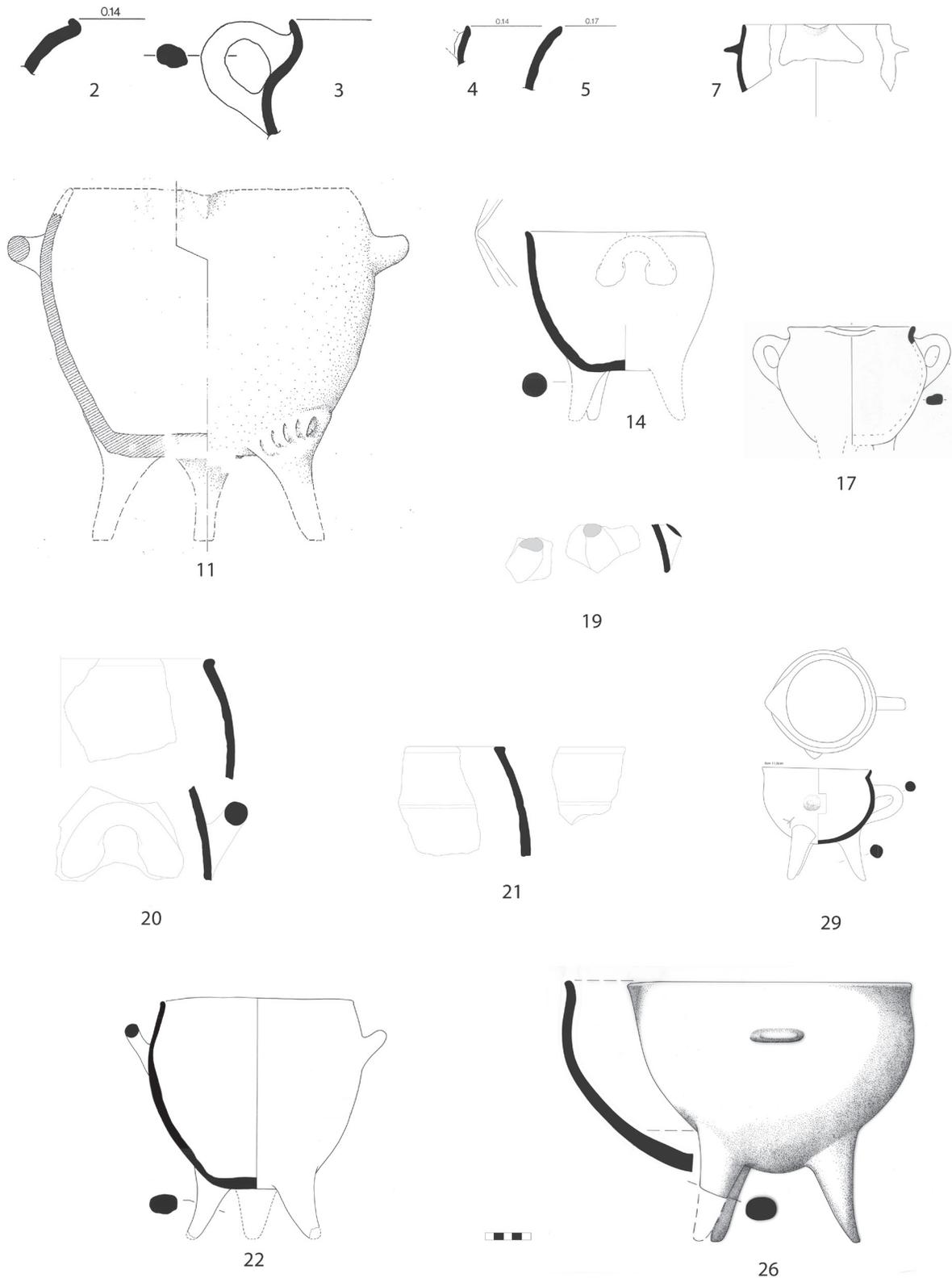


Figure 7.2. Tripod jars and jugs. Nos 2, 3, 4, 5, after Davis 1986, pls 23–24, courtesy of the author; no. 7 after Abell 2014b, fig. 85, drawing by A. H. Bikaki; no. 11 after Abell 2014b, fig. 92, drawing by J. M. Bouda; nos 14, 22, 26 courtesy of the Kea Excavations Archive, University of Cincinnati; no. 17 after Schofield 2011, pl. 68; courtesy of the Kea Excavations Archive, University of Cincinnati; nos 19, 20, 21, 29, drawings by T. Ross

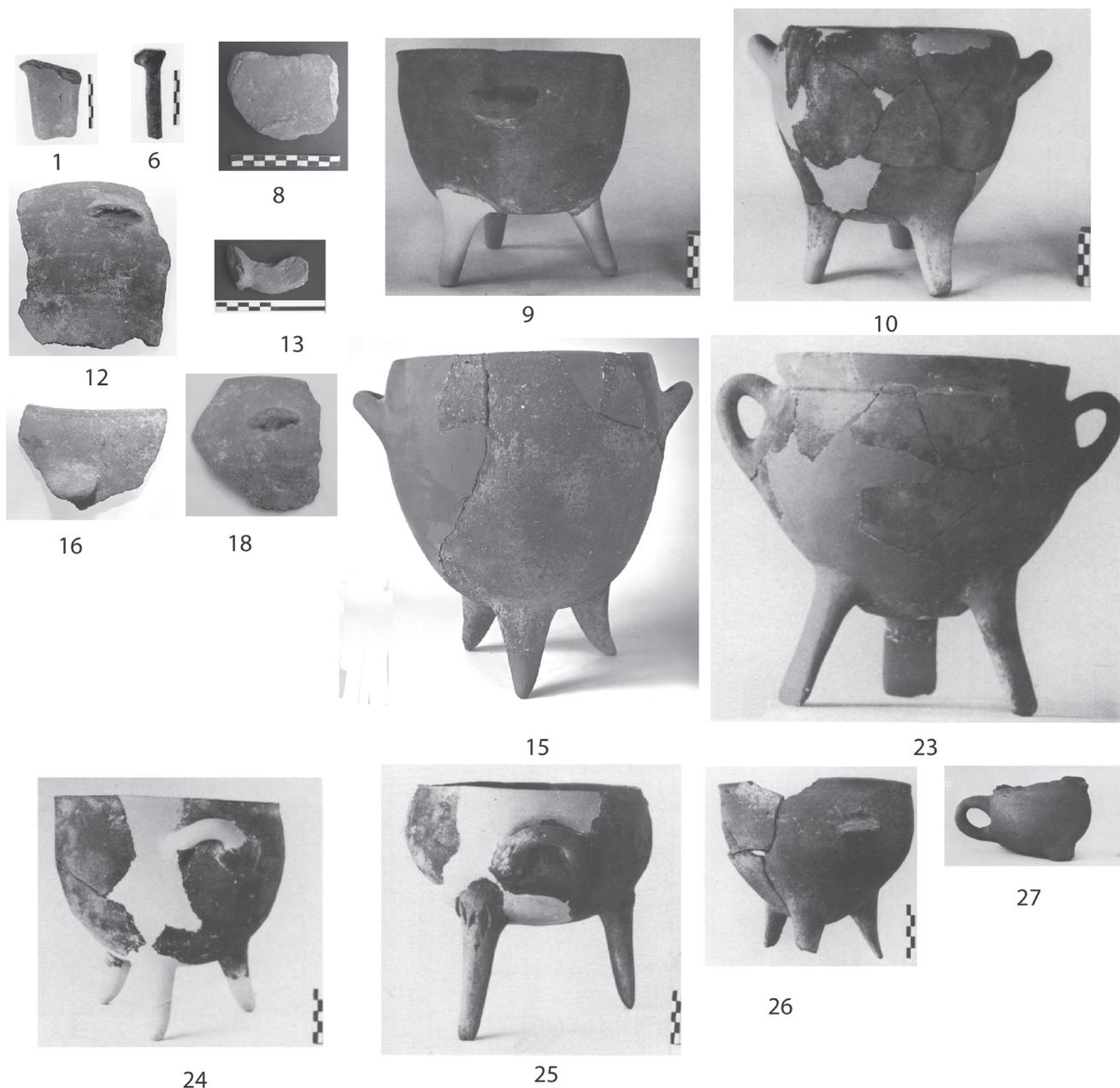


Figure 7.3. Tripod jars and jugs. Nos 1, 6 after Davis 1986, pls 48, 65, courtesy of the author; nos 8, 13 after Abell 2014b, figs 85, 168; no. 9, 10, 23–27 after Cummer and Schofield 1984, pls 53, 61, 65, courtesy of the Kea Excavations Archive, University of Cincinnati; nos 12, 15, 16 after Schofield 2011, pls 40, 46, 47, courtesy of the Kea Excavations Archive, University of Cincinnati

different (Fig. 7.6). No. 69 has a less sharply everted rim than Period IV jars, while a variety of base types are attested – flat, slightly raised, or conical – but not pedestaled. Some Aeginetan imports also had higher conical or cylindrical bases than exist among the few local jars. While Period IV jars might have one or two vertical round-section handles

attached at rim or shoulder, all later examples were attached at the shoulder, and no cataloged jars have two preserved handles, although one (no. 73) has been restored as a two-handled jar. The lack of two-handled versions in our sample may be an accident of preservation, given how few upper bodies (compared with bases) exist in this dataset.

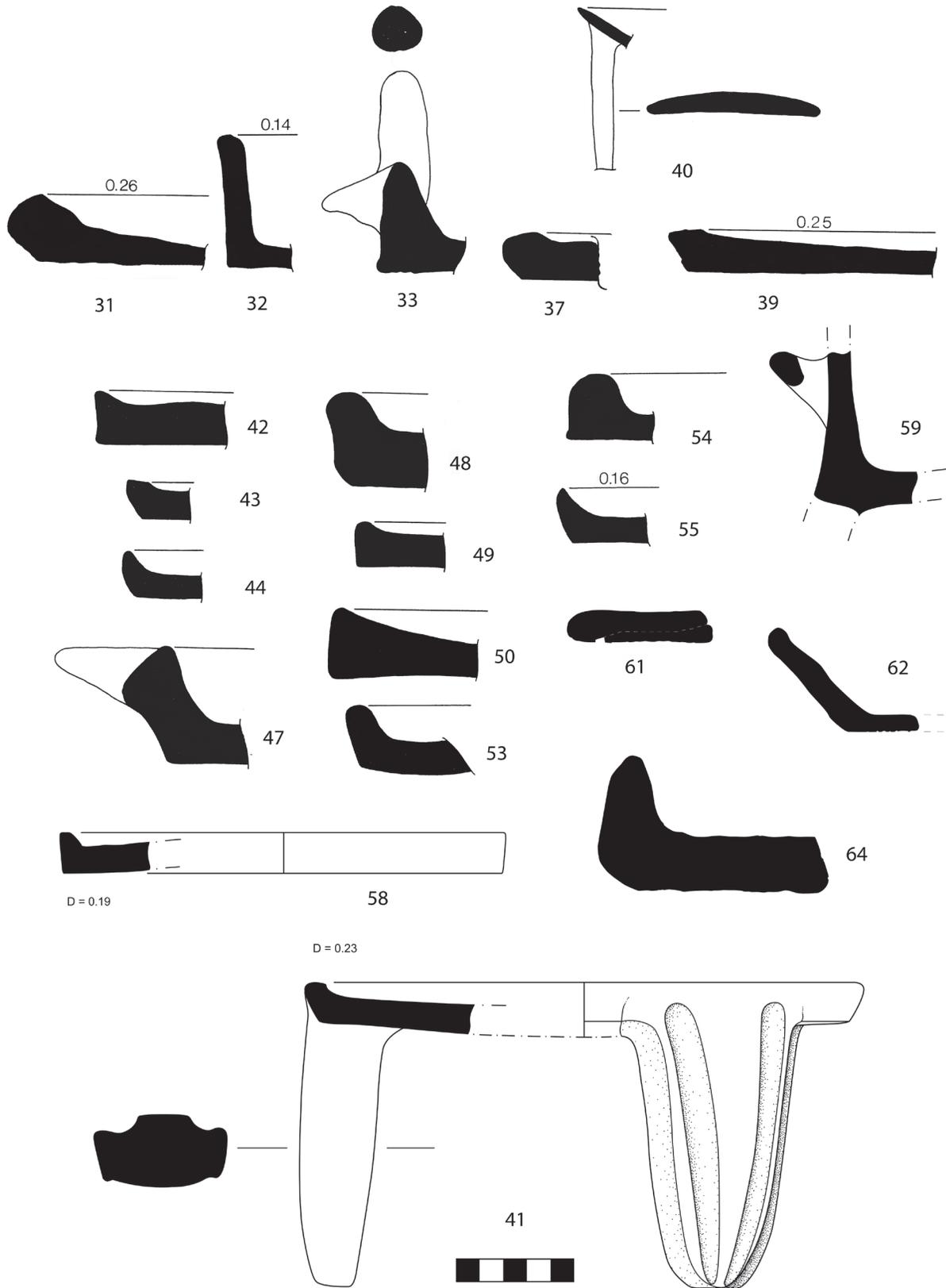


Figure 7.4. Baking trays. Nos 31–33, 37, 39–44, 47–50, 53–55 after Davis 1986, pls 24, 25, 27, 30, 35, 50, 53, 54, 59, 64, courtesy of the author; nos 58, 59, 64, drawings by C. Kolb; nos 61, 62, drawings by T. Ross

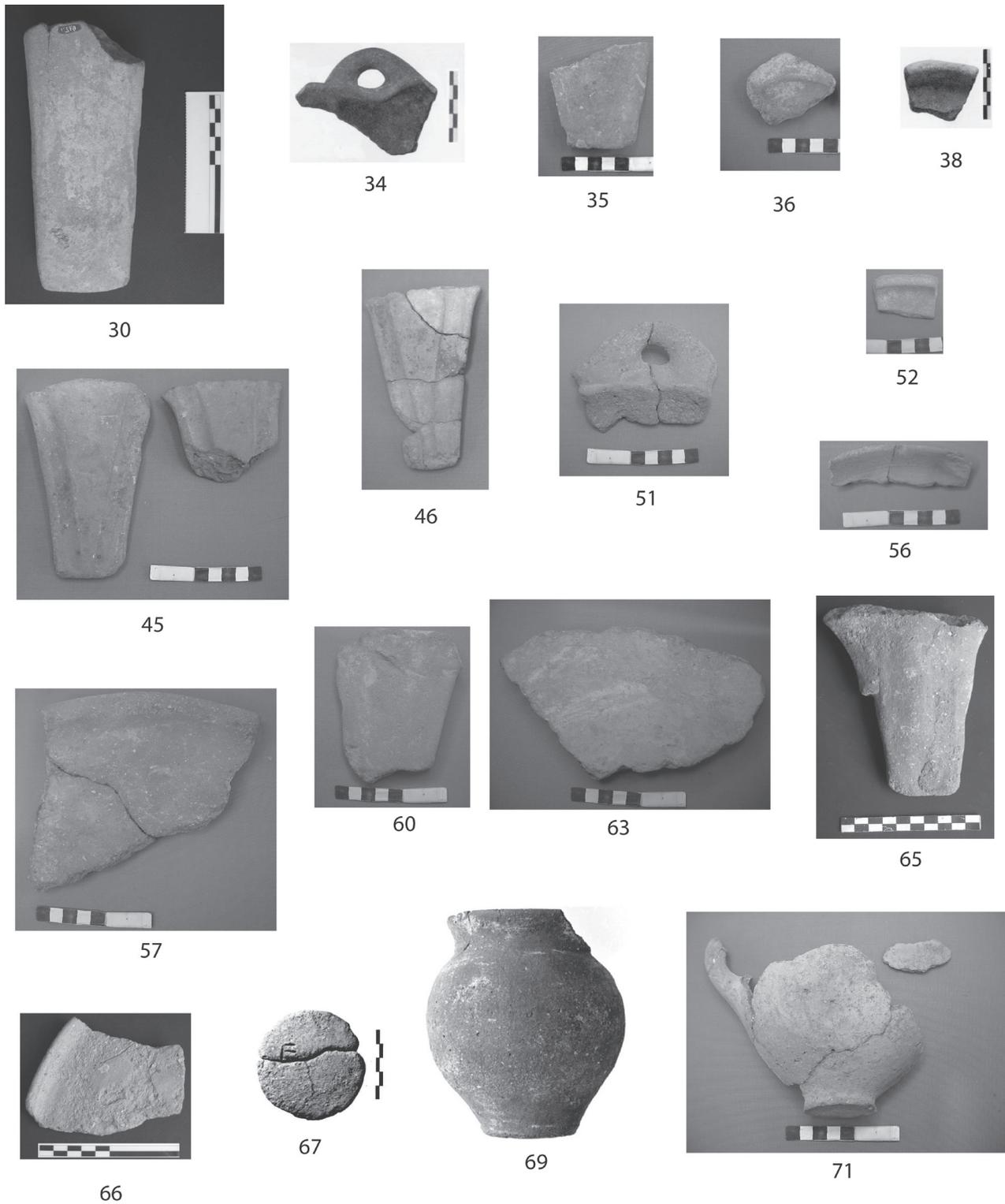


Figure 7.5. Baking trays and Mainland- or Aeginetan-style cooking jars. Nos 30, 65, 66 after Abell 2014b, figs. 142, 147; nos 34–36, 38, 51, 52 after Davis 1986, pls 54, 59, courtesy of the author; nos 45, 46, 56, 57, 60, 63, 71 after Gorogianni 2008, fig. 55; no. 67 after Lindblom 2001, pl. 11, 23, courtesy of the author; no. 69 after Schofield 2011, pl. 39, courtesy of the Kea Excavations Archive, University of Cincinnati

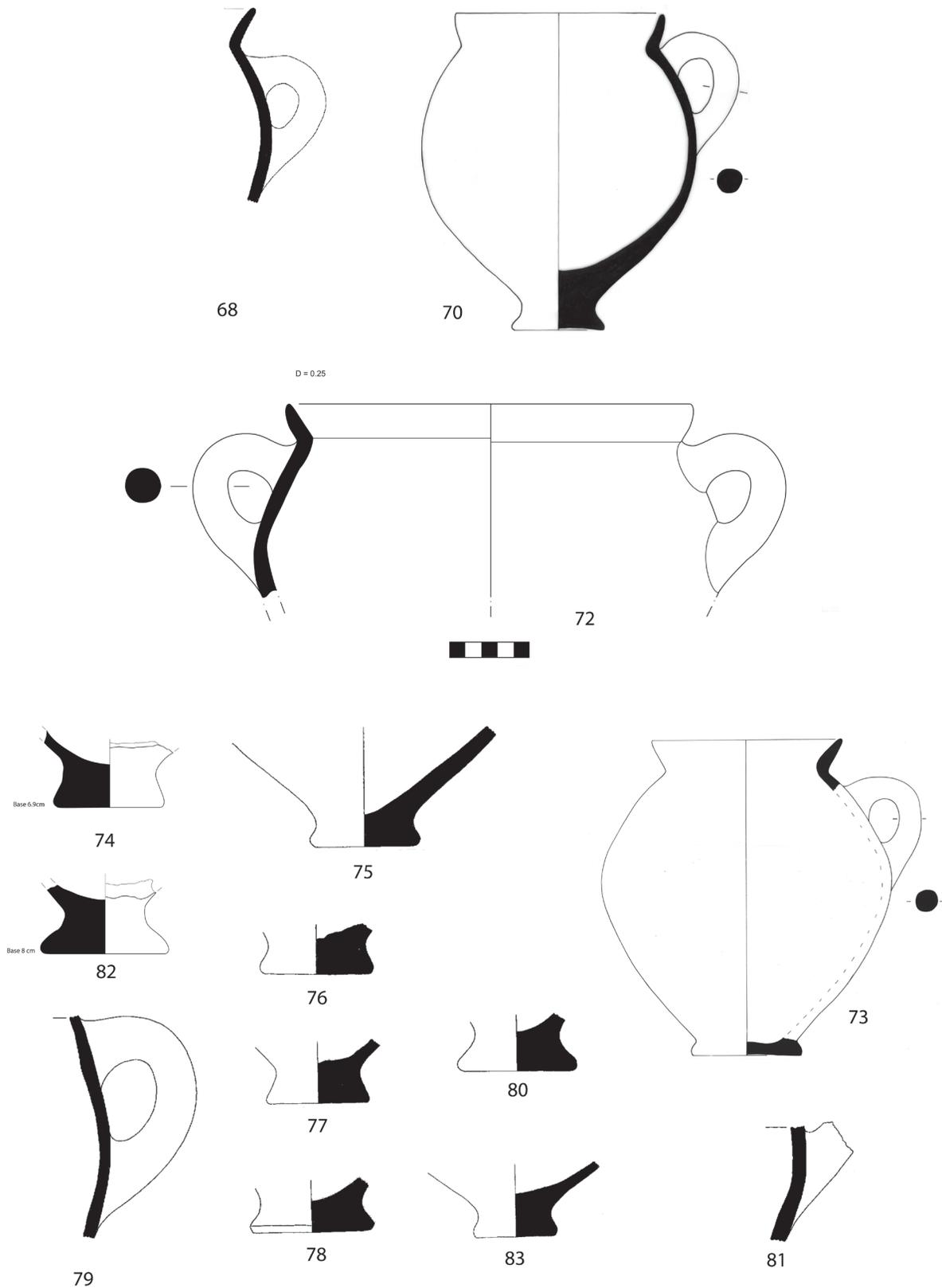


Figure 7.6. Mainland- or Aeginetan-style cooking jars. Nos. 68, 75–81, 83, after Lindblom 2001, pls 7, 9, 16, 21, 50, 52, 53, courtesy of the author; nos 70, 73, courtesy of the Kea Excavations Archive, University of Cincinnati; no. 72, drawing by C. Kolb; no. 74, drawing by T. Ross

Conclusions

Ayia Irini on Kea has routinely featured in discussions of acculturation, migration, and entanglement in the MBA–LBA Aegean, especially in connection to the Minoanization phenomenon. Changes in local material culture have been attributed to an array of processes, including trade, direct political control by Cretan palatial polities, or emulation driven by local socio-political considerations. Such arguments typically (but not always, *e.g.* Schofield 1983a) focus primarily on Minoanizing features rather than considering both Minoanizing and non-Minoanizing forms of material culture together. Thus, this paper surveyed both Minoanizing and non-Minoanizing cooking shapes from Ayia Irini, in order to provide a more holistic perspective on culinary practices at the settlement.

Cooking shapes (and presumably cooking practices in which those shapes would have been used) at Ayia Irini were undeniably Minoanized, with tripod jars and baking trays being common throughout Minoanization phenomenon (Periods V–VII), although they also appeared in a limited fashion in the previous period. However, non-Minoanizing cooking shapes, and perhaps similarly non-Minoanizing culinary practices, are attested over the course of this period as well. This fact has been underemphasized not only because non-Minoanizing aspects of the assemblage have received less attention generally, but also because archaeological practices used at the time of the excavation likely led to the underrepresentation of non-tripod jar shapes in the preserved dataset. In addition, the lack of standardized naming of non-tripod cooking jars in site publications (*e.g.* jar, one-handled jar) has masked the presence of distinctively non-Minoanizing cooking traditions in the MBA–LBA.

As mentioned in the introduction to this paper, the presence of cooking equipment from different cultural regions has often been interpreted as evidence of different cooking traditions that are in turn correlated with groups with different cultural affiliations. Even if that is not strictly the case, differences in shape between Minoan or Minoanizing and Mainland/Aeginetan-style cooking pots suggest significant differences in the postures, gestures, and movements of cooks using them. Thus, the use of a tripod jar instead of a jar with a flat, raised, or conical base suggests different methods of interaction between the vessel and heat (Hally 1983; Skibo 1992; Lis 2015, 106–108), whereas different handle arrangements and the lack of spouts on Mainland/Aeginetan-style jars compared to Minoan-style ones suggest that the two categories of jars were handled differently and their contents were extracted in different ways. These implied differences support the possibility that these shapes were used to prepare different kinds of food (Rice 2015, 411–415, 422–424; Lis 2015, 104–106).

If the presence of cooking equipment from different traditions indeed correlates with different cooking habits,

then food preparation, like consumption practices, was remarkably multicultural at Ayia Irini over the course of the MBA–LBA, before and during the Minoanization phenomenon. The persistence of non-Minoanizing shapes, often found in the same contexts as their Minoanizing counterparts, implies that non-Minoanizing cooking shapes continued to be used by some residents of the site, perhaps (but not necessarily) to prepare foods using non-Minoanizing recipes and techniques. Diversity in the cooking assemblage is perhaps to be expected given the multicultural nature of tablewares, which incorporated shapes of different Aegean regions to a greater extent than did those from other contemporary Cycladic settlements (Abell 2014b, 581–583, 597–599, 604–606; Gorogianni 2016); the assemblage is so diverse that the settlement has been called “culturally promiscuous” (Broodbank 2004, 62). Exchange and elite interaction no doubt affected culture change at the settlement in the MBA–LBA. Nevertheless, it also seems likely that the possible mobility of cooks, as well as the interplay of different regional culinary traditions more generally, would have influenced ideas of local and regional cultural identity within the community, as the sights, smells, and flavors of the town marinated over time. The mingling of different culinary traditions or the development of fusion cuisines in situations of cultural contact and mobility is, of course, a more recent phenomenon as well and may be driven by a variety of causes, as for example in the case of a resettlement of Chinese immigrants along the Mexico–US border following the 1882 Chinese Exclusion Act (Romero 2010). This resettlement contributed to the blending of ingredients, dishes, preparation equipment, and techniques, and it produced a unique fusion that has become characteristic of that particular region (Morehouse 2015). In the case of Ayia Irini, the Aegean fusion that seems to have typified its cuisine over the long term was likely shaped by the status of the community as a middle ground that incorporated aspects of neighboring cultural traditions (culinary and otherwise) into an idiosyncratic way of life that was paralleled in some ways on Crete, Aegina, Mainland Greece, and the other Cycladic islands, but which was, as a whole, distinctively Keian.

Catalog

Abbreviations

P.V.: Davis 1986
 H.A.: Cummer and Schofield 1984
 W.S.: Schofield 2011
 A.B.: Abell 2014b
 P.M.: Bikaki 1984
 N.S.: Gorogianni 2008
 N.B.: Gorogianni and Fitzsimons in preparation
 C.O.P.: Caskey 1972

LIN: Lindblom 2001

N.ST.: Not studied by the authors

MM, LM: Middle Minoan, Late Minoan

MH, LH: Middle Helladic, Late Helladic

MC, LC: Middle Cycladic, Late Cycladic

Minoanizing Shapes: Tripod Jars and Jugs²

1. Tripod jar (?) (P.V. E-18, pl. 48) (Fig. 7.3). Leg:³ tip very worn. N.ST. Room EJ.13 and EJ.14. Period V.
2. Tripod jar (?) (P.V. G-2, pl. 23) (Fig. 7.2). D. rim est. 0.14. N.ST. Room W.13. Period V.
3. Tripod jar (P.V. G-3, pl. 23) (Fig. 7.2). Flaring rim,⁴ vertical handle. N.ST. Slipped yellow inside. Room W.13. Period V.
4. Bowl/tripod jar (P.V. L-1, pl. 24) (Fig. 7.2). Rim with scars for handle. D. rim est. 0.14. N.ST. Evidence of burning. Room W.30. Period V.
5. Jar/tripod (?) (P.V. L-2, pl. 24) (Fig. 7.2). Rim. D. rim est. 0.17. N.ST. Evidence of burning. Room W.30. Period V.
6. Tripod jar (?) (P.V. AK-17, pl. 65) (Fig. 7.3). Leg. Bottom broken. N.ST. Room G.6. Period V.
7. Tripod jar (?) (A.B. 44, fig. 85) (Fig. 7.2). Upper third preserved. Lugs on either side of spout. H. pres. 0.08, D. rim est. 0.14. Coil-built, wheel-finished. Evidence of burning. Room B.1. Early Period VI.
8. Tripod jar (A.B. 45, fig. 85) (Fig. 7.3). Base with scar for leg. Hand-built (?). Evidence of burning. Room B.1. Early Period VI.
9. Tripod jar (K.2167; H.A. 852, pl. 65) (Fig. 7.3). Legs missing. Rim and lug chipped; restored. Lugs on either side of the spout. H. rest. 0.22, D. rim 0.185/.22, D. base 0.15. Coil-built, wheel-finished. Traces of white substance on lower half of bowl. Room A.18. Period VI.
10. Tripod jar (K.2739; H.A. 853, pl. 65) (Fig. 7.3). More than half preserved; handle, one and one-half legs missing; restored. Flattened legs with slight central ribbing; scoring above one leg. H. 0.234, D. rim 0.21, D. base 0.144. Non-local (Central Cyclades). Coil-built. Evidence of burning on exterior and interior around spout. Room A.18. Period VI.
11. Tripod jar (K.1824; A.B. 101, fig. 92) (Fig. 7.2). 80% preserved. Leg and bottom half of other two ovoid-section legs missing; restored. H. est. 0.39, D. rim est. 0.31. Coil-built. Evidence of burning at bottom. Seven deeply incised, vertical lines at point of leg attachment. Room B.1. Period VI.
12. Jar (probably tripod) (W.S. 544, pl. 47) (Fig. 7.3). Rim with lug. Upper surface of lug concave. D. rim est. 0.24. N.ST. Room W.44. Period VI.
13. Small tripod jar (A.B. 735, fig. 168) (Fig. 7.3). Base and scar for leg. D. base est. 0.07. Hand-built. Evidence of burning on the interior. Alley AB. Period VI, plus IV/V.
14. Tripod jar (K.2681; H.A. 594, pl. 58) (Fig. 7.2). Handles, one and one-half leg missing; partially restored. Slightly rounded bottom. H. 0.224, D. rim 0.194, D. bottom 0.105, max. D. 0.165. Coil-built. Discolored in places; badly eroded. Room A.17. Period VI/VII.
15. Tripod jar (K.3455; W.S. 44, pl. 40) (Fig. 7.3). 65% preserved. Handle and tip of leg missing; restored. H. 0.303, D. rim rest. 0.239. N.ST. Surface badly eroded in places; scorching at bottom and around one leg. Room F.1. Periods VI/VII, VIII.
16. Tripod jar (?) (W.S. 398, pl. 46) (Fig. 7.3). Rim with lug. D. rim est. 0.22. N.ST. Room W.36. Probably Period VIIa.
17. Tripod jar (K.1558; W.S. 1558, pl. 68) (Fig. 7.2). 70% preserved. Legs missing; partially restored. Short everted rim, flattened vertical handles, small knob at rim opposite spout. H. pres. 0.136, D. 0.177/.165, D. rim 0.136. N.ST. Burnished. Surface heavily blackened inside and out, especially at front between the handles. Room EJ.8. Period VIIa.
18. Jar (probably tripod) (N.S. N22-05) (Fig. 7.3). Rim with triangular-section lug. H. pres. 0.086, D. rim est. 0.16; max. dim. pres. 0.088. Coil-built. Room N.10. Period VIIa.
19. Jar (tripod?) (N.B. N.20-06) (Fig. 7.2). Shoulder with scars for handle attachment. Coil-built. Room N.20. Period VIIa.
20. Bowl (tripod?) (N.B. N.20-20) (Fig. 7.2). Short everted rim, handles. Joining and non-joining fragments. D. rim est. 0.32. Coil-built. Interior possibly slipped. Room N.20. Period VIIa.
21. Large jar (tripod?) (N.B. N.20-26) (Fig. 7.2). Flattened rim. H. max. 0.124, D. rim 0.20, max. dim. pres. 0.125. Coil-built. Room N.20. Period VIIa.
22. Tripod jar (K.2685; H.A. 693, pl. 61) (Fig. 7.2). More than half preserved. Leg and handle missing; restored. Flattened short legs. H. 0.258, D. rim est. 0.204, max. D. 0.23. Coil-built. Exterior, evidence of burning on side. Room A.17. Period VII.
23. Tripod jar (K.2892; H.A. 694, pl. 61) (Fig. 7.3). Half preserved. Handle, one and one-half legs missing; restored. Broad, sharply everted rim, vertical round handles, slightly convex bottom, flat legs. Below rim, shallow ledge molding with widely spaced oblique grooves. H. 0.325, D. rim 0.275, max. D. 0.30. Non-local (Aegina). Coil-built, wheel-finished. Evidence of burning. Room A.17. Period VII.
24. Tripod jar (K.1060; H.A. 692, pl. 61) (Fig. 7.3). Two thirds preserved. One handle and most of the legs missing; restored. Rounded bottom and ovoid-section legs. H. rest. 0.22, D. rim 0.18, max. D. 0.225. N.ST. Evidence of burning on the exterior, particularly bottom and spout. Room A.17. Period VII.

25. Tripod jar (K.1917; H.A. 363, pl. 53) (Fig. 7.3). 75% preserved; restored. Shallow bowl, thin walls. In addition to horizontal handles, two plastic knobs on side opposite spout; deep scoring at top of legs. H. bowl 0.138, H. with legs 0.228, D. rim 0.212, max. D. 0.24. N.ST. Room A.15. Period VII, disturbed in VIII.
26. Tripod jar (H.A. 364, pl. 53) (Fig. 7.3). Profile preserved. Small rounded lug; pointed bottom. H. bowl 0.165, D. rim est. 0.18. N.ST. Room A.15. Period VII, disturbed in VIII.
27. Tripod jug (H.A. 850, pl. 65) (Fig. 7.3). Legs missing; rim chipped. Ovoid-section leg(s). H. pres. ca. 0.76, D. rim 0.09. N.ST. Evidence of burning around spout. Room A.18. Period VI.
28. Tripod jug (W.S. 1748, not illustrated). Almost complete profile preserved. H. pres. est. 0.12. N.ST. Room C.3. Mixed Period VI and VIII.
29. Tripod jug (K.4175; P.M. VII-9, pl. 25) (Fig. 7.2). 60% preserved; restored. Nipples on either side of handle and spout. H. 0.119, D. rim 0.104, max. D. 0.115. Hand-built. Three lines forming “Y” incised above leg. Rooms N.11 and N.12. Period VIIA.
30. Tripod tray (A.B. 567, fig. 147) (Fig. 7.5). Leg. L. pres. 0.178. Non-local (Aegina). Room B.4. Period IV, plus some VII.
9. Tripod tray (P.V. U-45, pls. 27, 53) (Fig. 7.4). Rim. Max. H. 0.012, D. rim 0.25, max. dim. pres. 0.135. Coil-built, wheel-finished. Rooms N.1, N.2, and N.3. Period V.
10. Tripod tray (C.O.P. F58, fig. 12; P.V. U-46, pls 27, 53) (Fig. 7.4). Leg with part of tray; nearly complete profile. Max. H. 0.133, max. dim. pres. 0.168. Hand-built. Evidence of burning near rim. Rooms N.1, N.2, and N.3. Period V.
11. Tripod tray (C.O.P. F57, fig. 12; P.V. U-47, pls 27, 54) (Fig. 7.4). Two legs with part of tray. H. 0.124, D. rim 0.23. Coil-built, wheel-finished. Rooms N.1, N.2, and N.3. Period V.
12. Tripod tray (P.V. U-48, pls 27, 54) (Fig. 7.4). Rim. H. 0.18, D. rim 0.24. Coil-built. Rooms N.1, N.2, and N.3. Period V.
13. Tripod tray (P.V. U-49, pls 27, 54) (Fig. 7.4). Rim. Max. H. 0.21, max. dim. pres. 0.45. Manufacture method indeterminable. Rooms N.1, N.2, and N.3. Period V.
14. Tripod tray (P.V. U-50, pls 27, 54) (Fig. 7.4). Rim. Max. H. 0.021, max. dim. pres. 0.045. Wheel-made. Rooms N.1, N.2, and N.3. Period V.
15. Tripod tray (P.V., 42, uncatalogued; N07-052) (Fig. 7.5). Two legs. Max. H. 0.138, max. dim. pres. 0.092. Hand-built. Rooms N.1, N.2, and N.3. Period V.
16. Tripod tray (P.V., 42, uncatalogued) (Fig. 7.5) Three legs (one illustrated). Max. H. 0.131, max. dim. pres. 0.09. Hand-built. Rooms N.1, N.2, and N.3. Period V.

Minoanizing shapes: baking trays

1. Tray (P.V. K-1, pl. 24) (Fig. 7.4). D. rim est. 0.26. Non-local (Melos or Thera.)⁵ Wheel-made. NST. Room W.30. Period V.
2. Tray⁶ (P.V. S-8, pls. 25, 50) (Fig. 7.4). Complete profile. H. 0.055, D. rim est. 0.14, D. base est. 0.12. Wheel-made. NST. Room J.3. Period V
3. Tray (P.V. AJ-8, pl. 35, 64) (Fig. 7.4). Complete profile. H. 0.055, D. rim est. 0.14, D. base est. 0.12. Wheel-made. NST. Room J.3. Same deposit contains several other tray fragments (Davis 1986, 69). Period V.
4. Tray (P.V. U-55, pl. 54; N.S. N07-059) (Fig. 7.5). Pinched-in rim with round horizontal handle below it. Max. H. 0.35; max. dim. pres. 0.98. Hand-built. Rooms N.1, N.2, and N.3. Period V.
5. Tripod tray (P.V. Z-12, pl. 59) (Fig. 7.5). Foot, slightly curved (probably from round tray). Incision near (0.09) edges of foot creates a ledge. Max. H. 0.075, max. dim. pres. 0.07. Hand-built. Room N.15. Period V.
6. Tray (P.V. Z-11, pl. 59) (Fig. 7.5). Body, with handle or lug (?). Max. H. 0.025, max. dim. pres. 0.06. Coil-built. Room N.15. Period V.
7. Tray (P.V. Z-13, pl. 59) (Fig. 7.4). Body. Max. H. 0.02, D. rim 0.30, D. base 0.29, max. dim. pres. 0.042. Coil-built, wheel-finished. Room N.15. Period V.
8. Tray (P.V. Z-14, pl. 59) (Fig. 7.5). Body. Max. H. 0.021, D. rim 0.16, D. base 0.18, max. dim. pres. 0.057. Wheel-made. Room N.15. Period V.
17. Tray (C.O.P. F56, fig. 12; P.V. U-51, pls 27, 54) (Fig. 7.4). Rim with lug. Max. H. 0.047, D. rim est. 0.58, D. base 0.54, max. dim. pres. 0.22. Coil-built. Rooms N.1, N.2, and N.3. Period V.
18. Tray (P.V. U-52, pls 27, 54) (Fig. 7.4). Rim. H. 0.39, max. dim. pres. 0.112. Coil-built. Rooms N.1, N.2, and N.3. Period V.
19. Tray (P.V. U-53, pls 27, 54) (Fig. 7.4). Rim with straight edge. Max. H. 0.02, max. dim. pres. 0.058. Manufacture method indeterminable. Rooms N.1, N.2, and N.3. Period V.
20. Tray (tripod?) (C.O.P. F54, fig. 12; P.V. U-54, pls 27, 54) (Fig. 7.4). Rim. Roughly smoothed underside; top surface scraped off. H. 0.029, D. rim 0.36, max. dim. pres. 0.11. Manufacture method indeterminable. Rooms N.1, N.2, and N.3. Period V.
21. Tray (P.V. U-56, pl. 54) (Fig. 7.5). Rim, round horizontal handle attached at rim. Max. H. 0.038, max. dim. pres. 0.111. Coil-built. Rooms N.1, N.2, and N.3. Period V.
22. Tray (P.V. U-57, pl. 54) (Fig. 7.5). Rim. Max. H. 0.021, max. dim. pres. 0.048. Manufacture method indeterminable. Interior, slipped. Rooms N.1, N.2, and N.3. Period V.
23. Tray (P.V. X-3, pl. 30) (Fig. 7.4). 5% preserved. Rim and slightly rounded base. H. 0.028, D. rim 0.22, max.

- dim. pres. 0.043. Manufacture method indeterminable. Rooms N.7, N.8, and N.9. Period V.
24. Tray (P.V. X-4, pl. 30) (Fig. 7.4). Rim. H. 0.025, max. dim. pres. 0.092. Coil-built. Rooms N.7, N.8, and N.9. Period V.
 25. Tray (P.V. X-5, pl. 30) (Fig. 7.4). Rim. H. 0.024, D. rim 0.16, max. dim. pres. 0.056. Coil-built, wheel-finished. Evidence of burning. Rooms N.7, N.8, and N.9. Period V.
 26. Tray (N.S. N11-15) (Fig. 7.5). Rim. Max. H. 0.026, D. rim 0.24, max. dim. pres. 0.095. Non-local (Crete). Coil-built, wheel-finished. Room N.7 and N.8. Period V.
 27. Tray (N.S. N08-01; P.V. 48, uncatalogued) (Fig. 7.5). Rim. H. 0.043, max. H. 0.143, D. rim 0.44. Coil-built. Room N.4. Period V.
 28. Tray (?) (probably tripod) (N.B. N.17-47) (Fig. 7.4). Rim and base. H. 0.017, D. rim 0.19, max. dim. pres. 0.08. Hand-built. Room N.17. Period V or VI.
 29. Tray (N.B. N.17-34) (Fig. 7.4). Base and curving body fragment with horizontal handle. Underside of base smoothed; near edge of vessel, scoring for attachment of another feature (wide tripod leg or ring base?). Max. H. 0.71, D. base 0.31, max. dim. pres. 0.112. Coil-built. Room N.17. Period V or VI.
 30. Tripod tray or table (N.S. N06-01) (Fig. 7.5). Leg; tip broken. Max. H. 0.106, max. dim. pres. 0.087. Hand-built. Room N.6. Period VI (?).
 31. Tray (N.S. N09-05) (Fig. 7.4). Rim. Max. H. 0.02, D. rim ca. 0.36, max. dim. pres. 0.095. Hand-built. Rooms N.7, N.8, and N.9. Period VI/VIIa.
 32. Tray (with rounded bottom?) (N.S. N04-26) (Fig. 7.4). Rim and base; underside unsmoothed. Max. H. 0.046, D. rim 0.40, D. base 0.32–46, max. dim. pres. 0.04. Coil-built. Mat impressions (?) on base. Interior, evidence of burning. Room N.5. Period VI/VIIa (?).
 33. Large tray (N.S. N12-054) (Fig. 7.5). Base. Max. H. 0.032, max. dim. pres. 0.187. Wheel-made. Room N.16. Mixed Period VI/VIIb.
 34. Tray (N.B. N.20-27) (Fig. 7.4). Rim and body. Max. H. 0.02, D. rim 0.25. Coil-built. Room N.20. Period VIIa.
 35. Tripod tray (A.B. 578, fig. 147) (Fig. 7.5). Leg; broken at lower half on edge. H. pres. 0.128. Hand-built. Room B.4. Period VIIb.
 36. Tray (A.B. 517, fig. 142) (Fig. 7.5). Bulging, shallow rim. D. rim est. 0.33. Non-local (Cyclades). Manufacture method indeterminable. Surface badly eroded. Rooms B.2/B.3 and B.4. Period VIIb–c, few later sherds.
- (Aegina). N.ST. LIN Mark A38. Room G.4. Period VI.
2. Jar (K.3367; P.M. VI-3, pls 11, 23; LIN 1060, pl. 52) (Fig. 7.6). Rim, handle; mended. H. pres. 0.15, D. rim est. 0.22, D. handle 0.02. Non-local (Aegina). N.ST. LIN Mark I22. Room L.21. Period VI.
 3. Jar (one handled?) (W.S. 22, pl. 39) (Fig. 7.5). Profile preserved; handle missing. Slightly flaring rim, flat base. H. pres. 0.165, D. rim est. 0.11, D. base 0.064. N.ST. Evidence of burning on much of exterior. Room F.1. Period VI (–VIIa) with some VIII contamination.
 4. Jar (K.2705; H.A. 593, pl. 58) (Fig. 7.6). 80% preserved, including rim, handle, conical foot; restored. H. 0.27, D. rim 0.13, D. base rest. 0.057, max. D. 0.165. N.ST. Evidence of burning on side opposite handle. Room A.17. Period VI and VII.
 5. Jar (N.S. N04-27) (Fig. 7.5). Lower body, part of handle. D. base 0.05, H. pres. 0.123, max. D. pres. 0.12. Room N.5. Period VI/VIIa (?).
 6. Jar (N.B. M820-01) (Fig. 7.6). 30% preserved, including rim, handle. Max. H. 0.121, D. rim 0.23–0.27, max. D. pres. 0.18. Non-local (Aegina). Coil-built. Room N.19/17. Period VIIa.
 7. Jar (K.1825; H.A. 425, pl. 56) (Fig. 7.6). More than half preserved, including rim, one handle, slightly raised flat base; restored. H. 0.247, D. rim 0.143, D. base 0.084, max. D. 0.216. Coil-built, wheel-finished. Surface badly eroded; slight evidence of burning. Room A.16. Period VII.
 8. Jar (K.4148; P.M. VII-17, pls 12, 26; LIN 114, pl. 7) (Fig. 7.6). High cylindrical base, bottom of body. H. pres. 0.045, D. base 0.068. Non-local (Aegina). Hand-built. Interior burnt. LIN Mark A16. Room N.11. Period VII.
 9. Jar (K.3286; P.M. VII-15, pls 12, 25; LIN 139, pl. 9) (Fig. 7.6). Low conical base. H. pres. 0.065, D. base 0.067. Non-local (Aegina). N.ST. Coated inside and out with buff slip. LIN Mark A17. Room L.19. Period VII.
 10. Jar (K.3230; P.M. VII-19, pls 12, 26; LIN 327, pl. 16) (Fig. 7.6). Low conical base. H. pres. 0.026, D. base 0.061. Non-local (Aegina). N.ST. LIN Mark A49. Grid square L-M 5. Period VII.
 11. Jar (K.4596; LIN 447, pl. 21; W.S. 2540) (Fig. 7.6). High conical base; interior broken. D. base 0.074. Non-local (Aegina). N.ST. LIN Mark A65. Rooms W.24 and W.25. Period VII.
 12. Jar (K.2496; P.M. VII-18, pls 12, 26; LIN 449, pl. 21) (Fig. 7.6). Splaying carinated base. H. pres. 0.038, D. base 0.068. Non-local (Aegina). N.ST. Evidence of burning in places. LIN Mark A65 (?). Over Rooms Z.5, Z.7. Period VII.
 13. Jar (K.2164, P.M. VII-12, pl. 47; LIN 1036, pl. 50; A.B. 159, fig. 100) (Fig. 7.6). Handle. H. pres. 0.133, D. pres. 0.088. Non-local (Aegina). Hand-built. LIN Mark I11. Room B.1. Period VIIb.

Non-Minoanizing cooking shapes: mainland-style cooking jars

1. Jar⁷ (K.3677; Caskey 1970, 115, no. 26, fig. 4, pl. IV; P.M. VI-7, pls 11, 23; LIN 249) (Fig. 7.5). Splaying base; mended. H. pres. 0.032, D. base 0.08. Non-local

14. Jar (K.3295; P.M. VII-16, pls 12, 26; LIN 140, pl. 9) (Fig. 7.6). Low conical base; edges chipped. H. pres. 0.03, D. base 0.07. Non-local (Aegina). N.ST. Evidence of burning on the exterior. LIN Mark A17. Grid square L-M 5. Period VII, with some VIII.
15. Jar (K.4093; P.M. VII-13, pls 12, 25; H.A. 1441; LIN 1072, pl. 53) (Fig. 7.6). Shoulder with part of handle. H. pres. 0.07, D. handle 0.03. Non-local (Aegina). N.ST. LIN Mark I25. Room A.32. Period VII, with some VIII.
16. Jar (K.3796; Caskey 1970, 115, no. 21, fig. 4, pl. III; P.M. VII-14, pls 12, 25; LIN 158, pl. 9) (Fig. 7.6). High conical base; edges chipped. H. pres. 0.045, D. base 0.08. Non-local (Aegina). Coil-built. LIN Mark A20. Tower ne. Mixed Periods VII, VIII.
17. Jar (K.4631; LIN 448, pl. 21) (Fig. 7.6). High conical base. D. base 0.068. Non-local (Aegina).N.ST. LIN Mark A65 (?); dated generally to LH II. No contextual information.

Notes

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- 2 In the catalogue, only deviations from the standard (slightly incurving rim, flat bottom, pinched -out spout, round-section horizontal handles, and round-section legs) are noted (*e.g.* flaring rims, lugs). Entries for pots that were not studied by us (N.ST.) rely entirely on published catalog descriptions, for which some information is not available. Since most vessels are local, only non-local pots are provided with information on provenance.
 - 3 Davis (1986, 63, 65, 67, 69) reported several other tripod legs from Period V deposits but did not catalogue them; neither have they been studied by the present authors. Thus, they are omitted from this paper.
 - 4 Davis (1986, 58) reported but did not catalogue six additional tripod cooking pots with flaring rims.
 - 5 Davis classifies this as Melian, but no studies have yet been able to reliably distinguish between pale-fired volcanic Melian and Theran products (Williams 1981; Papagiannopoulou *et al.* 1985; Williams and Vaughan 2007; Hilditch 2008, 283–284).
 - 6 Davis (1986, 24, 51, 58) reported but did not catalogue several additional local trays.
 - 7 Only variations from the standard (everted rim, vertical round-section handle attached at the shoulder) are noted in the catalogue.