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THE DANUBIAN LANDS BETWEEN THE BLACK, AEGEAN AND ADRIATIC SEAS

(7TH CENTURY BC – 10TH CENTURY AD)

PROCEEDINGS OF THE FIFTH INTERNATIONAL
CONGRESS ON BLACK SEA ANTIQUITIES
(BELGRADE – 17-21 SEPTEMBER 2013)

edited by

**Gocha R. Tsetskhladze, Alexandru Avram
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The cooking devices of Apollonia Pontica (Bulgaria): preliminary study of the specificities of the ceramic assemblage of this Greek colony*

Laurent CLAQUIN
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The longstanding investigations carried out in Apollonia Pontica (modern Sozopol) focused mainly on graves and rescue excavations have multiplied over some 20 years to enlighten us about the urban organisation¹ of this *apoikia*. In parallel, different sectors of the Classical and Hellenistic necropolis are still being discovered as modern edifices are constructed and redevelopments are conducted, and these provide new material for discussion, to secure our better overall understanding of the evolution of the settlement.²

In addition, recent years have witnessed renewed interest in the study of food practices in ancient societies, hence of the kitchen ceramics which enable us to comprehend the various cooking processes and the adaptation of kitchenware to the specific needs of each site.³

If recently excavated sites in Sozopol have vastly improved our knowledge of the colony, much remains to be done in the study of the material recovered and very little has been published, particularly for common and cooking wares.⁴ I wish, therefore, to draw the attention to the cooking devices recently discovered in Apollonia, in an urban context as well as on a portion of the necropolis of Kalfata.

I do not claim to present a synthesis of this subject here: this would require me to take account of numerous excavations, since, if the proportion of kitchen ceramics rarely exceeds the 15-20% of crockery found,⁵ cooking devices are particularly scarce. Rather, it is a preliminary examination of the state of the question, presenting new discoveries and sketching out a provisional picture which is distinct according to the context (habitat/necropolis), and, finally, seeking to provide better identification of these ceramics whose contour is often unusual. Taking them into account in kitchenware may provide interesting information on the culinary practices of the ancient Greeks.

* I wish to thank all the people who facilitated my work in Sozopol: M. Gyuzelev, K. Panayotova, D. Nedev, M. Damyanov, A. Riapov and, particularly, A. Baralis, for his proof-reading and his comments and suggestions.

¹ Nedev and Panayotova 2003, 96-106, 120-23; Nedev and Gyuzelev 2010.

² Nedev and Panayotova 2003, 123-40; Panayotova 2010.

³ To cite one example only, 'Ceramics, Cuisine and Culture: The Archaeology and Science of Kitchen Pottery in the Ancient Mediterranean World', an international congress held at The British Museum, 16th-17th December 2010 (ed. M. Spataro and A. Villing, Oxford).

⁴ In that respect, Nikov 2012 and Nedyalkov 2008 prove extremely interesting. They have nothing, however, on cooking devices.

⁵ For Delphi between 900 and 720 BC, see Luce 2011, 74, fig. 12. This tendency seems to be confirmed for later periods.

Contexts of the Discoveries

Both excavations presented here – the urban plot UPI XI-XII-515 and a zone of the necropolis of Kalfata (Fig. 1) – form part of an international and multidisciplinary research programme⁶ from which monograph publications will soon appear.

The first (Figs. 2-3), at 16 Rue Milet, was excavated between October 2006 and April 2008 under the direction of M. Gyuzelev, in consequence of earthworks conducted for building an hotel. This area covers approximately 120 m² close to the coastline and the urban organisation of this zone can be monitored for the first ten centuries of the colony.

The second was studied in 2005 and 2006 by the Bulgarian team directed by K. Panoyotova. It is situated in the immediate proximity of the Franco-Bulgarian excavations conducted between 2002 and 2004 (Fig. 4);⁷ it is close to 2000 m²; and 26 new tombs, several deposits and 12 ritual hearths have been brought to light. The dating of the ritual hearths spans the century between 380 and 280 BC (marked in red).⁸

The Main Devices in Use in the Archaic and Classical Greek World

Before turning to the new devices discovered, a detailed synopsis of the various cooking instruments available to the Greeks, in combination with cooking vessels, is required (Fig. 5). To the best of my knowledge no series manufacture has been put in evidence, it cannot be ruled out that some ceramics may have been omitted here, since the attention paid to them does not enable us for the moment to know with accuracy the diffusion of every shape. But many occurrences may reflect probable local or regional specificities.⁹

As pointed out by B. Sparkes,¹⁰ Greek cooking was characterised by its mobility. Hence, most devices were

⁶ 'ANR Pont-Euxin: Géoarchéologie des cités grecques de l'ouest et du sud de la Mer Noire', directed by A. Baralis.

⁷ Hermary *et al.* 2010.

⁸ Datings established by M. Damyanov, in charge of listing the bulk of the objects, mainly from Attic-type ceramics. The chronology has been narrowed down as far as possible, but it remains debatable of course for the assemblages with little material.

⁹ This might be the case for certain braziers discovered in Berezan: with an ember guard (Dupont 2013) or a double portable stove (Chistov 2012, 46, fig. 19). I wish to thank P. Dupont for the latter information.

¹⁰ Sparkes 1962, 127.

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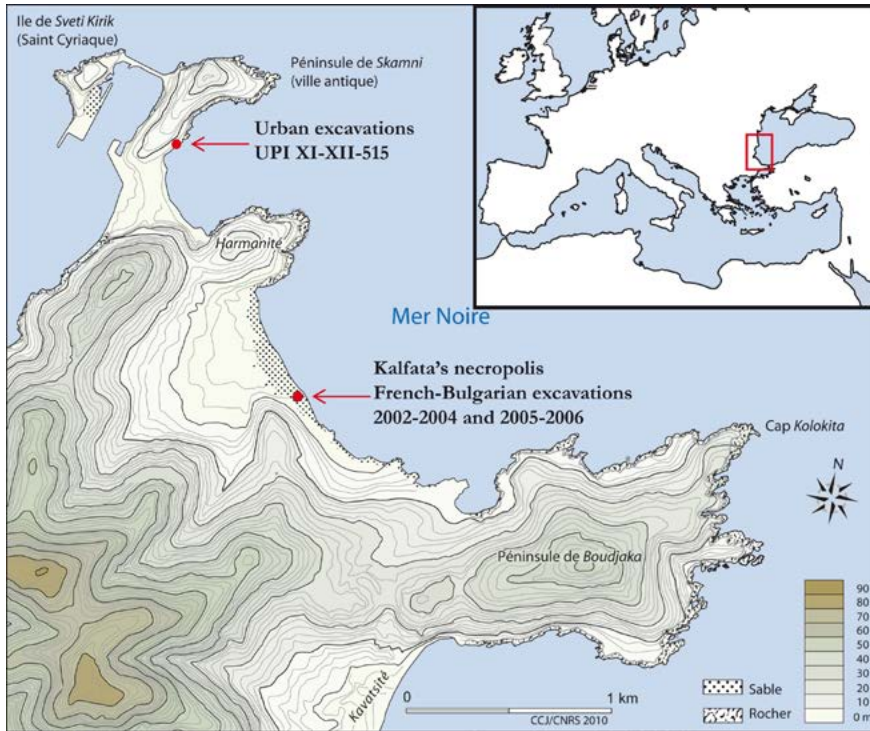


FIG. 1: LOCATION OF SITES ON GENERAL PLAN OF APOLLONIA PONTICA (AFTER B. BAUDOIN IN HERMARY *ET AL.* 2010, PL. 2).

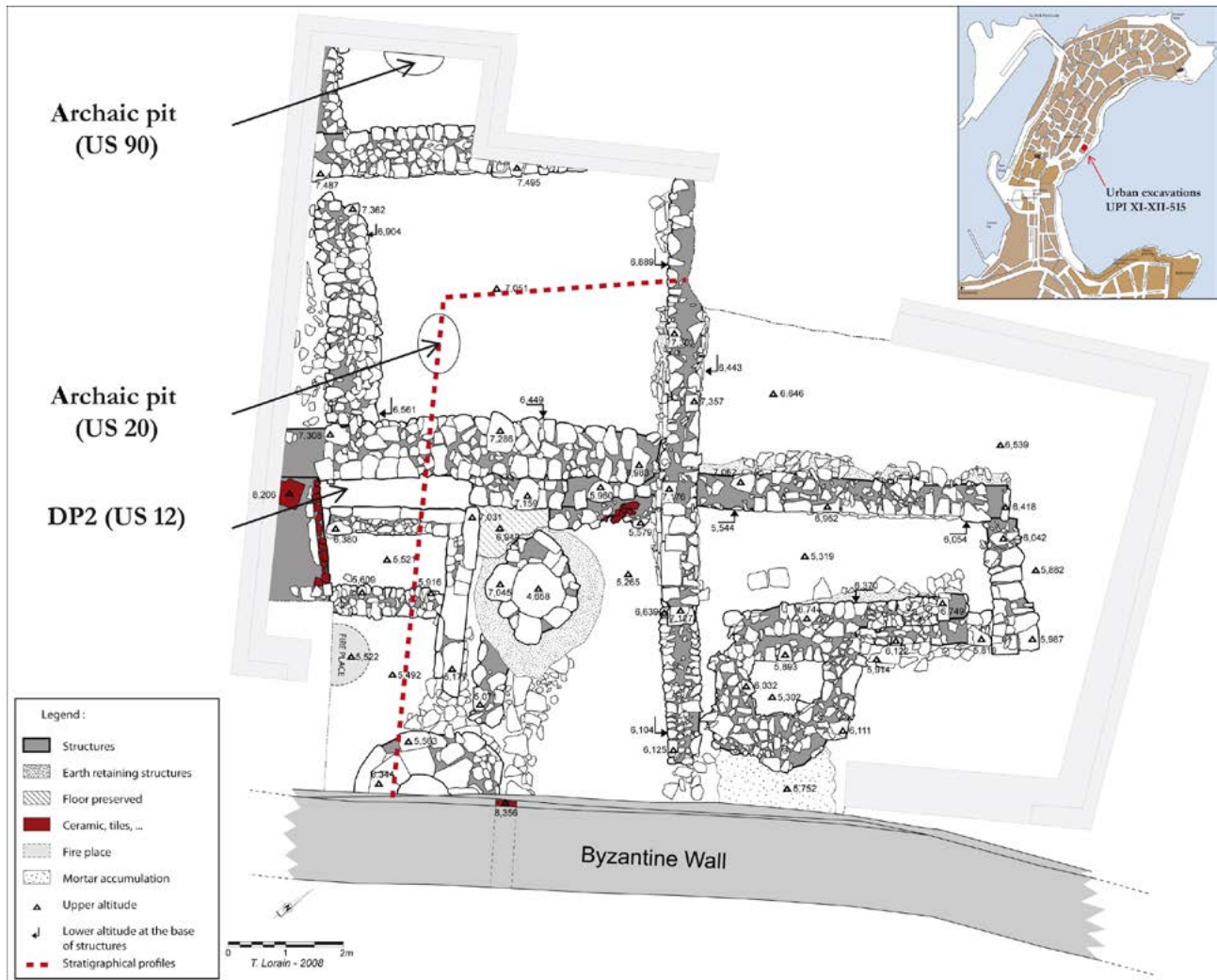


FIG. 2: GENERAL PLAN OF UPI XI-XII-515, EXCAVATIONS M. GYUZELEV 2006-08 (AFTER T. LORAIN [IFEA/DAFA]) AND ITS LOCATION IN THE SKAMNI PENINSULA (AFTER HERMARY *ET AL.* 2010, PL. 1).

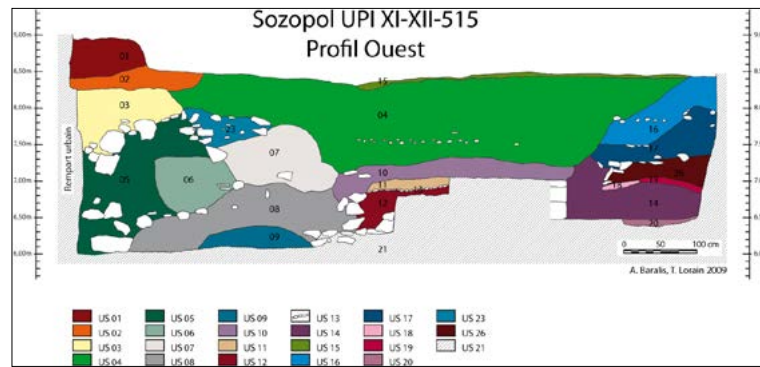


FIG. 3: WEST STRATIGRAPHIC SECTION (A. BARAKIS [CCJ/AMU] AND T. LORAIN [IFEA/DAFA]).

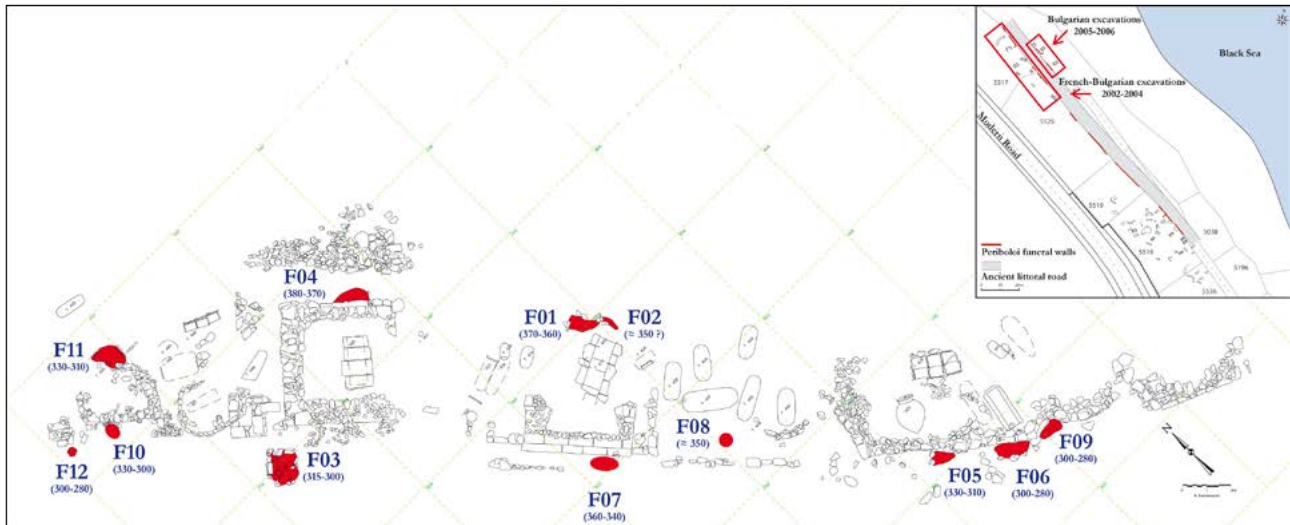
FIG. 4: GENERAL PLAN OF THE KALFATA NECROPOLIS, EXCAVATIONS K. PANAYOTOVA 2005-06 (AFTER A. KAMENAROV) AND ITS LOCATION ALONG THE ANCIENT LITTORAL ROAD (AFTER A. KAMENAROV IN HERMARY *ET AL.* 2010, 44, FIG. 21): IN RED, RITUAL HEARTHS CONTAINING THE GRILLS.

FIG. 5: SYNOPTIC BOARD OF COOKING DEVICES FROM THE ARCHAIC AND CLASSICAL PERIODS: 1) MOBILE BAKING OVEN: *IPNOS* (ON *ESCHARA*); 2) BELL-TYPE OVEN: *KRIBANOS*; 3) BELL-TYPE LID: *PNIGEUS*; 4) HORSESHOE-SHAPED STAND; 5) CYLINDRICAL STAND; 6) BARREL-SHAPED BRAZIER; 7-8) BRAZIER: *ESCHARA* (RECTANGULAR AND CIRCULAR); 9-11) *LASANA*: ENTIRELY HOLLOW, PARTIALLY HOLLOW AND TOTALLY SOLID; 12-15) TRIPODAL BRAZIER: WITH HIGH LEGS (SOLID OR GROOVED), SEMI-CIRCULAR WALL?, RIM WITH INNER PROJECTION AND LEGS WITH SMALL BUDS; 16-18) GRILLS: CIRCULAR, RECTANGULAR OR FLAT WITH RAISED UPRIGHT RIM (1 AND 7-8, AFTER SPARKES 1962, FIG. 2, PL. 5.3; 2, AFTER GIALANELLA 1994, FIG. 31.5; 3, 6 AND 16-17, AFTER SPARKES AND TALCOTT 1970, FIG. 19, PL. 97; 4, AFTER BRANN 1962, PL. 40, NO. 626; 5, AFTER LEJPUNSKAJA 2010, PL. 316; 9, AFTER TREISTER AND SHELOV-KOVEDYAYEV 1989, FIGS. 2-3; 10, AFTER GRANDJEAN 1985, FIG. 10; 11, AFTER MORRIS 1985, FIG. 6; 12-15, AFTER CLAQUIN AND CAPELLI 2013, FIGS. 2-4 AND 6-7; 18, UNPUBLISHED, KALFATA, F03 [PHOTOGRAPH BY DAMELET, CCJ/CNRS]).

portable. But there were different requirements: several, often complementary, processes existed within two main categories – direct and indirect cooking.

In the first, foodstuffs were cooked in direct contact with a flame (notably using metal *obeloi*), or embers. In the second, cooking involved a vessel which enabled the temperature to be adjusted while spreading the effects of the hearth. The devices are most varied for the latter.

The appearance of bakeries in cities seems to be attested only towards the second half of the 5th century BC.¹¹ Greek food, mainly based on the consumption of maza and bread, long remained a matter of domestic production without ceasing completely. Various mobile ovens were thus found in the habitat.

The *ipnos*, in which the dough was laid on a plate, was attested from the 6th century BC in the scenes depicted and in terracotta figurines.¹² The assemblage presented here (Fig. 5.1) combines an *eschara*-type brazier, acting as a combustion chamber, and a plate and a covering, both removable.

A bell-type oven, the *kribanos* or *klibanos*, long known, made of cob or clay for a fixed location, could also be employed in a mobile ceramic version (Fig. 5.2). Concave in shape, relatively high (60-90 cm) and open at the upper and lower ends, the inner wall, against which the dough is pressed, sometimes contains scores for an easier application, and often shows heavy cooking traces or is partially vitrified. A vent hole at its base provides both the draft and for the removal of ashes after use. The mobile ceramic version was attested from the 6th century BC in the Greek world.

Finally, it is also possible to heat a space on the ground or on a mobile hearth floor, and then to cook ('steam') the dough laid thereupon while covering it with a previously heated bell-type lid, the *pnigeus* (Fig. 5.3). This type of lid was attested from the 6th century BC.

There were numerous supports to maintain *chytra*-type culinary vessels above the hearth. These include the 'horseshoe-shaped stand' (Fig. 5.4), so-called because its circumference slightly exceeds a semicircle. The vertical wall, fitted with vent holes and a horizontal grab handle, is surmounted by an inwardly protruding rim and/or three internal toes for laying the vessels. This type was present in Athens from the second half of the 7th century BC.¹³

Cylindrical supports seem to have existed, such as the example found in Olbia Pontica (Fig. 5.5) in a context of the end of the 6th century/beginning of the 5th century BC. Here again, there were numerous vents on the vertical wall, an inwardly protruding rim, but two symmetrical openings were present in the upper section. The publisher thinks

that it might be a brazier, but suggests the more probable assumption of a support.¹⁴

Lasana, for their own part, have been known for a long time and their function has been very hotly debated: whereas once they had been construed as bellows' nozzles, torch stands, etc., their role as culinary supports now seems to be largely established.¹⁵ They were probably used in threes, placed as a triangle around the fire to support cooking ware. Three types were listed: entirely hollow (Fig. 5.9), partially hollow (Fig. 5.10) or totally solid (Fig. 5.11). The central duct and/or the vent in the lower part of the wall serves for evacuating hot gases while the upper disc generally protrudes outwards and is sometimes slightly concave, in order to stabilise the vessel. In rare cases, there was an inscription, as on an example found in Hermonassa.¹⁶

Finally, several types of braziers were used in the ancient Greek world. They brought freedom of where to cook and then mainly played a double role: that of ember receptacle before supporting a culinary vessel but also that of a stove, moved to suit requirements in rooms without a fixed hearth.

Two types were described by Sparkes and Talcott:¹⁷ the first, so-called 'barrel-shaped brazier', possesses a bottom and a rectangular lateral opening drilled into the wall in order to place the embers therein. Moreover, some have additions which are comparable to the fully hollow-type *lasanon* in every particular (Fig. 5.6). According to Sparkes, this type originated from a modification of the horseshoe-shaped stand. However, it was attested as early as the end of the 8th century BC¹⁸ and thus cannot have had the horseshoe stand as a prototype.

The second one, also called *eschara*, is a deep dish, with a high punched stand and a wide central cupule to receive the embers. It is circular, more rarely rectangular, and fitted with lateral bars (Fig. 5.7-8). The latter would enable skewers to be placed for cooking foodstuffs directly above the embers and the concave end would serve to turn them over more easily.¹⁹ This type was attested in the 5th and 4th centuries BC.

Other types of braziers could be identified.²⁰ All of them seem to be tripodal, but at least two main types can be distinguished. The first presents a shallow, possibly planar basin, and high legs of rectangular section (Fig. 5.12). The earliest attestations date back to the second half of the 7th century BC. A variation possesses a T-shaped leg, marked

¹¹ Sparkes 1962, 123.

¹² Sparkes 1962, 127.

¹³ Brann 1962, 55.

¹⁴ Lejpunskaja 2010, 419. For a comparable shape, but dated between 640 and 610 BC, see Aydemir 2005, 94-95, figs. 17-18.

¹⁵ Papadopoulos 1992, 206-08, with earlier bibliography. See Pisani 2003, who lists most of the examples. For the Black Sea, let me mention those of Orgame, Borysthene, Gorgippia, Hermonassa, Histria/Istros, Kepoi, Nymphaeum, Olbia, Panticapaeum and Phanagoria.

¹⁶ Treister and Shelov-Kovedyayev 1989.

¹⁷ Sparkes and Talcott 1970, 232-35.

¹⁸ Brann 1962, 102.

¹⁹ Sparkes and Talcott 1970, 234.

²⁰ Recently, an article was dedicated to them: Claquin and Capelli 2013.

by two vertical grooves, and a peg reinforcing the junction between the outer wall of the basin and the leg (Fig. 5.13). Dated to the 5th century, this example constitutes, for the time being, a *unicum*, perhaps emulating a metal shape. Another variation (or type?), dating from the second half of the 6th century BC, has a wider vertical wall than simple tripodic legs but its fragmentary state does not enable us to establish whether this followed the whole circumference or not. A start of a horizontal grab-handle is also visible (Fig. 5.14).

The second type is fitted with a planar basin, a rim with quite a marked inner projection and legs with very small buds (Fig. 5.15). Those found are dated in the course of the 6th century BC.

The abundant fire traces on the inside of these basin confirm their similar role to the other two better known braziers, but these tripodal versions may also serve to cook bread and wafers: the basin would then be preheated and a *pnigeus* used to cover the dough laid inside.

Any foodstuff except green vegetables placed on a grill can be cooked directly. There are several types: Athenian grills were fitted with low legs so as to lay the embers underneath. Regardless they are rectangular or circular, they possess a mesh of parallel bars for laying out the foodstuffs, and they are sometimes fitted with one or two grab-handles (Fig. 5.16-17). The shape does not seem to have changed much since the Aegean Bronze Age,²¹ but a few of them are made of ceramic whereas metal was apparently more suited to this use.

Another type (Fig. 5.18) is frequently attested in the necropolis of Apollonia in the 4th and 3rd centuries BC, and the Archaic layers of its mother city, Miletus, deliver comparable examples. Its denomination as a 'fish grill' has long been debated and remains questionable.²² A plausible justification lies in the recurring association of these objects with fish plates, but not in all assemblages. The discussion is far from closed.

Oblong in shape, it has no leg and has to be laid over embers. The bottom is punched or composed of parallel bars and the rim is raised upright. One end is generally rounded and a (suspension?) hole marks the centre; the other end is open. These characteristics perhaps enabled the cooking of foodstuffs laid flat on the punched bottom, thereby preventing them from falling directly into the embers.

Examples from Plot UPI XI-XII-515

The devices attested in the urban contexts of that plot are neither very varied nor numerous (Figs. 6-7): nine fragments belonging to seven individuals at least. Most of them were found in assemblages dated to the Archaic and Classical periods.

A fragment with heavy cooking traces (Fig. 6.1) was discovered in one of the Archaic pits excavated in the west of the plot and dated to the 6th century BC (Figs. 2-3, US 20). It does not reproduce one of the three types of grills illustrated in Fig. 5 but its morphology prompts me to venture this identification: a flat bottom and a rectilinear wall raised upright, fine vertical grooves visible on its outer face. The latter seems to be only 3.5 cm in height, since it has a surface area only partially eroded. Moreover, the onset of a return is perceptible in the front and top views; we would thus seem have one of the ends of the object, of rectangular shape.

Conversely, the absence of cavities on the upper face would not enable the easy laying of skewers. Fire traces mark the outer and inner walls, but not the outer bottom. If it was a grill, were embers laid inside? Or should we see a kind of little pedestal (of a statuette?), in such a case to be turned over horizontally? It is too fragmentary to enable a clear identification to be made.

A rim fragment (Fig. 6.2) also comes from an Archaic pit, between MR 11 and 13 (Figs. 2-3, US 90). Made of the rough admixture employed for pithoi, this rim is inwardly protruding, with a thickened and inwardly tilted lip. The shape might suggest a *kribanos*-type oven; however, the upper opening, 20.5 cm in diameter, seems to be rather small with respect to the 30-50 cm generally observed on other *kribanoi*. Conversely, the thickness of the wall, which usually varies between 1 and 3 cm, is here 3.7-5 cm. It might more probably be a cooking stand.

Most of the devices were found in a large habitat backfill: DP2, between MR 2 and 12, respectively Hellenistic and Classical, in contact with the rock substrate (Figs. 2-3, US 12). On the whole, the equipment should be dated to the first half of the 5th century BC, mainly the second quarter.²³

All the fragments of cooking devices are made of the same rough mixture. A bottom (Fig. 6.3) with a 61 cm diameter probably corresponds to a *kribanos*, whereas the other fragments (Fig. 6.4-5 and Fig. 7.1-2) belong to horseshoe-shaped or fully cylindrical stands. The smallness of the circumference remains prevents us from deciding whether we are dealing with the first or second type. Almost all of them have a wall drilled with more or less large venting holes (see red rectangles outlined in Figs. 6-7). Moreover, the outer face of the bottom (Fig. 7.1) seemed to be fitted with a (horizontal or vertical?) grab-handle, only the lift of which is still visible.

The rim of a tripodal brazier (Fig. 7.3) was admittedly in an indeterminate context, but most of whose ceramics dated from the second half of the 4th century BC. A few pieces, however, date from the first half of the 3rd century BC. Petrographic analyses of this fragment²⁴ seem to indicate the same composition as for a Megara Hyblaea

²¹ Sparkes and Talcott 1970, 333-34: type known in Raphina in Attica in particular.

²² Hermary 2010, 171-73.

²³ Dating slightly raised with respect to that supplied in Baralis *et al.* 2013, 320 (third quarter of the 5th century).

²⁴ Claquin and Capelli 2013, 195-96.

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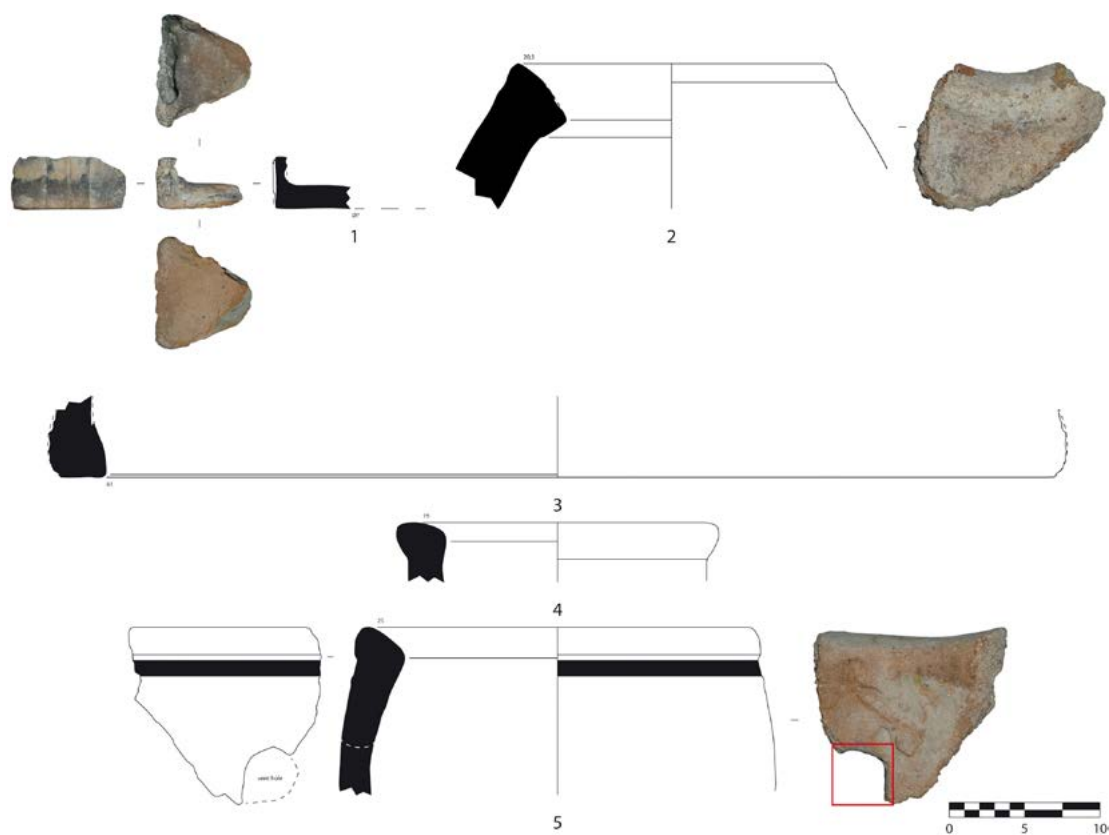


FIG. 6: COOKING DEVICES OF PLOT UPI XI-XII-515: 1) GRILL?; 2) STAND?; 3) *KRIBANOS*; 4-5) (SEMI-)CIRCULAR STANDS.

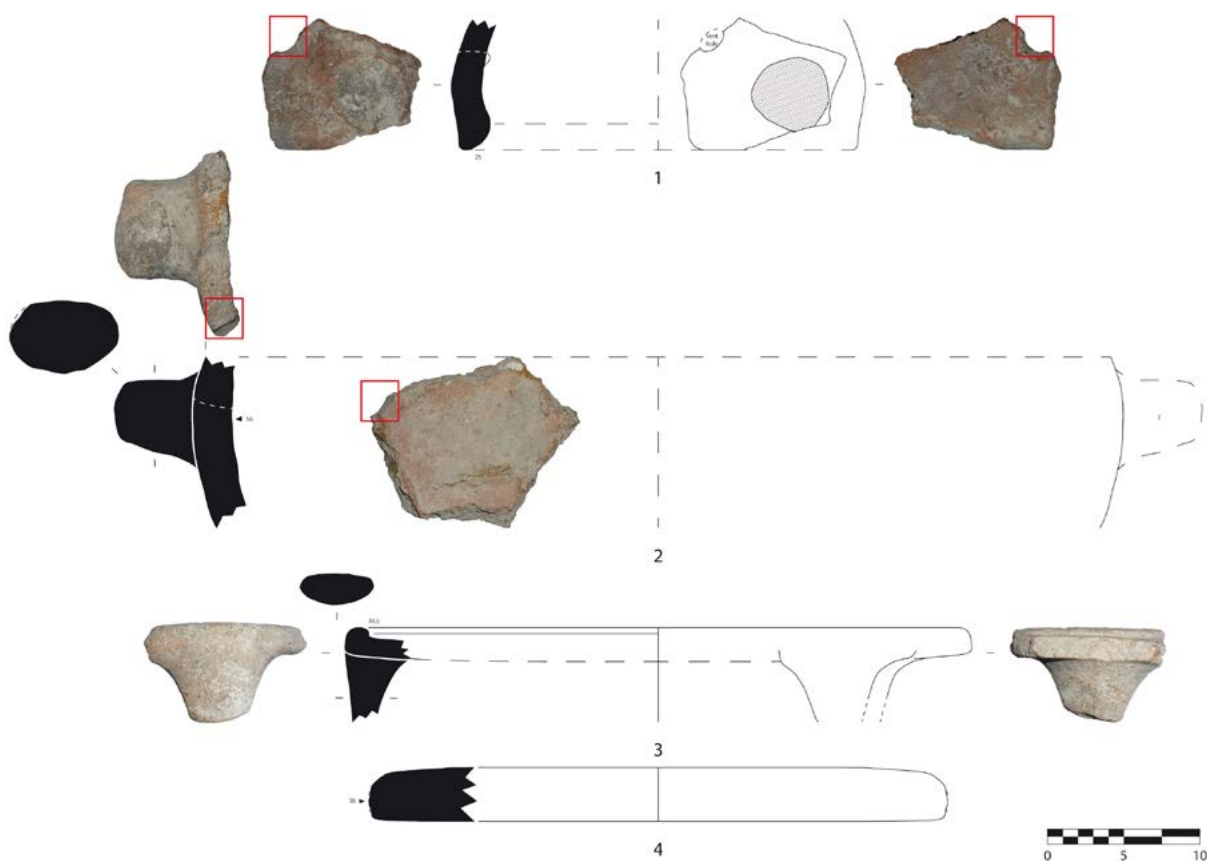


FIG. 7: COOKING DEVICES OF PLOT UPI XI-XII-515: 1-2) (SEMI-)CIRCULAR STANDS; 3) TRIPODAL BRAZIER; 4) MOBILE HEARTH FLOOR?

brazier, suggesting production in the same workshop. Moreover, the presence of ophiolitic inclusions points to a location in the Aegean region, which is quite possible, since relations with the Aegean are, like those with Aeolia and Anatolia, frequently attested by imports, sometimes quickly emulated as in the case of grey ceramics.²⁵

Finally, a rim brought to light in US 17 (Fig. 3) might belong to a hearth floor (Fig. 7.4): circular in shape with a 38 cm diameter and 3.5 cm thickness. This layer can be dated by the equipment of US 16 and 26 surrounding it (and with which it forms a coherent assembly). The latter have also produced several fragments of types 1A, 3A and 4B Late Roman amphorae as well as a rim of Late Roman C type Hayes 3 and another of Pontic sigillata of Atlante 1 shape. Apart from the latter, a residual element generally dated between the middle of the 1st and the end of the 2nd century AD, the bulk of the ceramics belong to the period AD 450-550.

Examples from the 2005-06 Excavations in Kalfata

In contrast, the necropolis of Kalfata has so far yielded but a single type of cooking device: the 'fish grill', found in ritual hearths but not placed in tombs. In Apollonia, it apparently had a particular use, associated with a ritual practice: the annual and collective commemoration of the deceased, probably during the celebration of the Anthesteria.²⁶

Furthermore, although the grill is recurrently associated with fish plates and the offering as well as the use of fish is a practice well known to ancient literature, no fish residue seems to have been discovered in the ritual hearths.²⁷

The Bulgarian excavations conducted between 2005 and 2006 have produced seven new fragments of these fish grills (Fig. 8). All of them seem to have been produced locally. They were found in five of the dozen ritual hearths exposed. Most of them provided just one example each, with the exception of F03 in which at least two grills can be attested. Fragments nos. 4 and 5 may arise from one grill, even if they do not match.²⁸

²⁵ *Pontic Grey Wares* 2009, the Acts of the congress 'Échanges culturels Égée – Mer Noire à l'époque grecque: instrumentum domesticum et acculturation indigene' (see, in particular, V. Lungu [p. 22] for the interaction pointed out between imported and local grey wares; or A. Božkova and D. Vasileva [p. 230] for the probable transfer of technology of grey-ware production in the inner Thracian region near Apollonia. Finally, see most recently Handberg 2013 for the links with Eolid.

²⁶ Baralis 2010, 161-65. It is, however, difficult for the time being, if not impossible, to tell whether we are dealing with a specificity of that Milesian colony: even if numerous ritual hearths could be observed in other Pontic colonies (Panayotova 2007, 109-11) and elsewhere in the Greek world, the difficulties in locating and interpreting this type of context, often non-differentiated in the funeral deposits or confused with cremations of young subjects, seem unlikely to provide a more general view of the phenomenon (Baralis 2010, 161).

²⁷ Panayotova 2007, 111. Confirmed by the current palaeozoological analyses of L. Ninov.

²⁸ Let us also note that most of the seven other hearths supplied one or two fish plates (F02, F09, F10: one; F04-06: two) Only F08 contained neither fish plate nor fish grill. Besides, when a grill is attested, there is almost always an associated fish plate, except for F01 where only the grill is present on both shapes.

Although the oldest and latest grills are separated by close to a century (370-280 BC), we cannot pinpoint significant differences from which to deduce any possible typochronological evolution.

Most of the grills are oblong or rectangular in shape, with a bottom formed of regularly spaced bars and a rounded end drilled with a hole (nos. 1, 4-7). Sometimes, the bottom is only punched (no. 2).²⁹ Finally, one grill possesses a sharp end (no. 3); this variation has, to the best of my knowledge, not been attested hitherto.

None of our fragments shows wrought rims, but the previous excavations of Kalfata have already provided some. Indeed, on certain examples, more or less deep cavities, spaced regularly and with axial symmetry, are visible along the rim. They might serve, it is generally suggested, for laying skewers, like the well-known supports of the Bronze Age, but which were fitted with horizontal or vertical grab-handles and always functioned in pairs.³⁰ A purely decorative role cannot be ruled out: A. Aydemir suggested that the grills with see-saw rims be considered as the figurative representation of the dorsal fin of a fish.³¹ This attractive assumption is, however, difficult to verify.

Among the material already published, an example studied by T. Ivanov shows very slight cavities;³² it is dated to the middle of the 4th century BC and also originated from a ritual hearth. The museum in Sozopol contains two unpublished grills with a portion of the lip marked with deeper see-saw notches (Fig. 9.1-2).³³ The latter are dated to the 4th and 3rd centuries BC.

Furthermore, Miletus itself produced similar grills, found generally in the Archaic layers. One of them originates from the temple of Athena and looks very much like the specimens in the museum (Fig. 9.3): unlike those of Apollonia, where only the bottom is punched with bars,³⁴ it has triangular openings in the walls as well as in its flat bottom.³⁵ Its context was dated in the second quarter of the 5th century BC.³⁶

Conclusion

The continuation of excavations in the necropolis of Kalfata but especially the numerous windows opened in the urban sector enable certain specificities in the culinary assemblage of Apollonia Pontica to be identified. In spite of the small sampling presented here, a clear distinction

²⁹ Similar shape: Ivanov 1963, 266, pl. 133.

³⁰ Catling 2009, 93, fig. 104; Aydemir 2005, n. 34.

³¹ Aydemir 2005, 93-94.

³² Ivanov 1963, 265-66, pl. 133, no. 776.

³³ Excavations by K. Panayotova, to whom warmest thanks for authorising publication here.

³⁴ Except for one of the grills whose bottom is drilled with a triangle at both ends.

³⁵ See also Aydemir 2005, 93, figs. 13-14 for another example modelled more roughly, and figs. 15-16 for another grill of the same shape, found in Kalabaktepe but whose open end is tightened. Both of them of Archaic date.

³⁶ Schiøring 1968, 144 and 156.

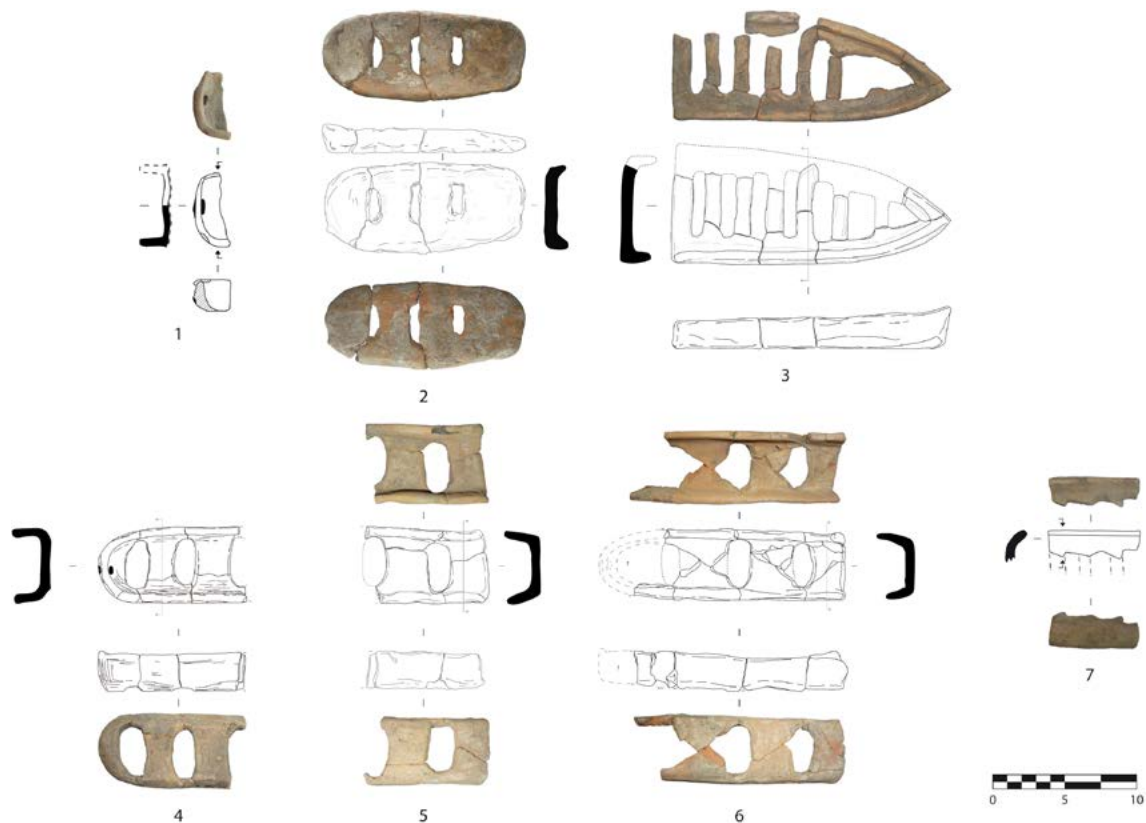


FIG. 8: GRILLS OF THE RITUAL HEARTHES FOUND IN THE NECROPOLIS OF KALFATA IN 2005-06: 1) F01 (370-360 BC); 2) F07 (360-340 BC); 3) F11 (330-310 BC); 4-6) F03 (315-300 BC); 7) F12 (300-280 BC) (DRAWINGS 2-6 BY M. DAMYANOV; OTHER DRAWINGS AND PHOTOGRAPHS BY AUTHOR).

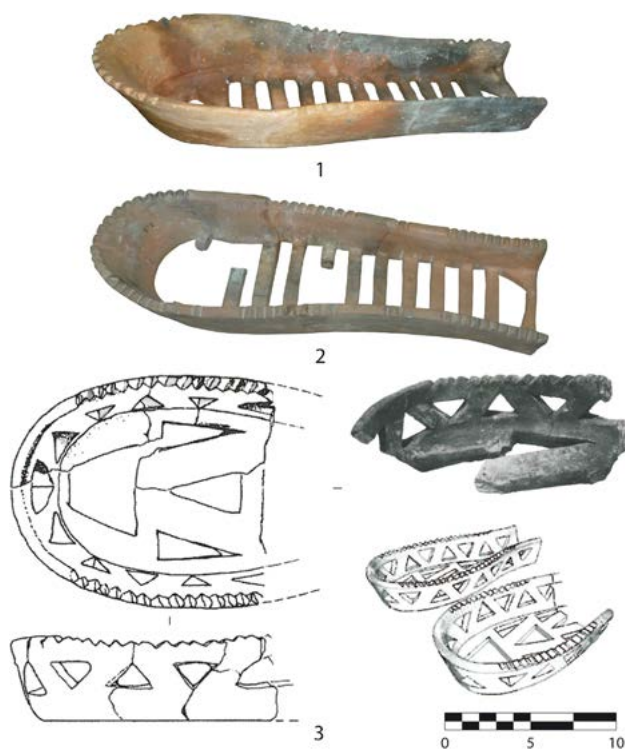


FIG. 9: GRILLS WITH SEE-SAW RIM: 1-2) APOLLONIA PONTICA, NECROPOLIS OF KALFATA (UNPUBLISHED, EXCAVATIONS OF K. PANAYOTOVA; PHOTOGRAPH BY AUTHOR, AMU-CCJ); 3) MILETUS, TEMPLE OF ATHENA (AFTER AYDEMİR 2005, FIGS. 11-12).

between habitat and necropolis is noticeable as regards the use of cooking devices.

Indeed, the different layers and domestic backfills provide varied culinary equipment – the presence of a *kribanos* attests the necessity of cooking wafers, as too does the removable hearth floor – especially, the quantitatively most important supports for stabilising *chytrai* and *lopades* above the hearth for boiling or braising meals. The tripodal brazier, used to heat a room or (re)heat a meal, shows links with the Aegean.

Conversely, the fish grill alone was found in the necropolis of Kalfata. But it was not laid in the tombs and was not designed as a social marker. The Apollonians seem, however, to ascribe to it a specifically cultural role, marked by its recurring presence in ritual hearths. Miletus appears to have ceased its production around the middle of the 5th century BC on account of its narrow area of use; rectangular grills offered a freer and wider application.³⁷ Apollonia, in contrast, still used the shape in the 4th and 3rd centuries BC.

Studies dedicated to the Pontus, whose coastline at the margins of the Greek *oikoumene* is studded with Milesian colonies, have often sought to demonstrate the existence of a Milesian, possibly North Ionian, Pontic *koine*. Is the

³⁷ Aydemir 2005, 94.

culinary assemblage encountered in Apollonia a local specificity or could it provide other elements for this recurring theme? The data available for the cooking wares, and *a fortiori* the devices, are insufficient as yet to offer a broad contribution to this subject. Further investigations must be completed and results compared with the other colonies around the Black Sea.

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