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Πληροφοριακό Δελτίο της Ελληνικής Αρχαιομετρικής Εταιρείας

- Σεπτέμβριος 2007 -

Make the best use of what is in your power, and take the rest as
it happens.

Epictetus

Newsletter of the Hellenic Society of Archaeometry

- September 2007 -

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ΣΥΝΕΔΡΙΑ - CONFERENCES/WORKSHOPS

THE COMPOSITION OF BYZANTINE GLASS MOSAIC TESSERAE

A LEVERHULME INTERNATIONAL NETWORK 2007-2010 SUSSEX CENTRE FOR BYZANTINE CULTURAL HISTORY UNIVERSITY OF SUSSEX

**Study-day 12 Sep 2007, 11-18, Sheriff's Room, White
Hart Hotel, Lewes, East Sussex, UK**

No written documents survive from Byzantium about the methods used for making a mosaic or creating its tesserae, and we have no knowledge of the ways in which manufacturing patterns existed and changed over time, or, indeed, of where and exactly how tesserae were created. Only the mosaics themselves speak to their composition.

The International Leverhulme Network under the direction of Prof. Liz James at University of Sussex, brings together scientists, art historians and restorers working in glass studies and mosaic studies in a bid to pool the information that exists about Byzantine glass mosaics and to reappraise mosaics and mosaic making in this interdisciplinary context.

The study-day on 12 Sep 2007 is part of the first of six meetings that aim to investigate practical questions about tesserae manufacture and places of production.

Speakers include:

Ian Freestone (Cardiff)

Julian Henderson (Nottingham)

Liz James (Sussex)

Marie-Dominique Nenna (Lyon)

Mariangela Vandini (Ravenna)

Marco Verità (Murano-Venice)

For registration (£5) and more information please contact:

Liz James: e.james@sussex.ac.uk, tel (0)1273 873611

Bente Bjornholt: b.k.bjornholt@sussex.ac.uk, tel (0)1273 873038

See also our website: <http://www.sussex.ac.uk/arthistory/ByzantineGlass>

XTH INTERNATIONAL CONGRESS OF EGYPTOLOGISTS, RHODES, 22-29 MAY 2008

Dear Colleagues,

The deadlines for abstract submission and registration for the Xth International Congress of Egyptologists (Rhodes, 22-29 May 2008) have been extended since the release of the first announcement. The new dates are: 1 November 2007 (early registration and abstract submission) and 1 February 2008 (late registration). The second announcement with all updated information about the event will follow very shortly. Please, check the Congress website for regular updates at <http://www.rhodes.aegean.gr/tms/congress2008.htm> (click on the photo to enter), or contact the OC (congress2008@rhodes.aegean.gr, kousoulis@rhodes.aegean.gr).

On behalf of the OC,

Panagiotis Kousoulis

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**1ST INTERNATIONAL CONFERENCE OF THE
ARCHAEOLOGY OF WINE IN ANCIENT
GREECE AND CYPRUS WINE
CONFESSIONS: PRODUCTION, TRADE AND
SOCIAL SIGNIFICANCE OF WINE IN
ANCIENT GREECE AND CYPRUS IKARIA
ISLAND: 21-23 OF SEPTEMBER 2007**

<http://www.wine-ikaria.gr/>

Daily Programme

Friday 21st of September

9.30-9.50 Opening Lecture: Dr. Jane Renfrew "Wine and grapes in the land of Dionysus"

Time of the presentation includes ten minutes of questions

Chair: Prof. Eleni Mantzourani

10.00-10.30 Duska Urem-Kotsou and K. Kotsakis "Cups of conversion: Drinking sets in their social context in Late Neolithic, N. Greece"

10.30-11.00 Soutana Valamoti

"The exploitation of the grape-vine in prehistoric and early historic northern Greece: the archaeobotanical evidence"

11.00-11.30 Despina Catapoti

"Thoughts on the analytical potential and limitations of studying prehistoric feasting: examples from the Aegean Bronze Age"

11.30-12.00 Coffee Break

12.00-12.30 Sue Sherrat

"Social and ideological uses of wine in the Aegean, from the 3rd millennium to the early 1st millennium BC"

12.30-13.00 Giorgos Vavouranakis

"Wine, ritual and the social web. Examples from Minoan Crete"

13.00-13.30 Lefteris Platon

"Production and distribution of wine in Minoan Palaces: the case of Zakros."

13.30-14.00 Anayia Sarpaki

"Visibility of the grape, grape products and by-products: evidence from the Prehistoric Aegean."

14.00-17.30 Lunch Break

Chair: Prof. Karali

17.30-18.00 Maria Roumbou

Identification of wine in archaeological material through organic residue analysis: potential and pitfalls.

18.00-18.30 Anne M. Murray

"Ancient Cypriot wine: An archaeobotanical review of the evidence"

18.30- 19.00 Luise Steel

"Production and Consumption of Wine in Bronze Age Cyprus"

19.00-19.30 Lisa Bendall

"Vive la différence? Attitudes to wine in the Aegean Bronze Age"

Saturday, 22nd of September

9.00-9.30 Coffee

Chair: Prof. Themelis

9.30-10.00 Stella Demestixa

"Wine trade in Cyprus and the Aegean during the late Roman period."

10.00-10.30 Bjorn Forsen

"Wine production and consumption in the Asea valley in a diachronic perspective."

10.30-11.00 Evi Margaritis

"Drinking passions: the production of wine in Hellenistic farmhouses: An archaeobotanical case study from Macedonian Pieria."

11.00-11.30 Froso Egoumenidou

"Wine production in Cyprus: 4,000 years of tradition"

11.30-12.00 Coffee Break

12.00-12.30 John Lund

"Evidence for annual variations in the production of Rhodian wine"

12.30-13.00 Panos Valavanis.

"I am a beautiful drinking-cup': Mixing, pouring and drinking vases in Greek symposium'."

13.00-13.30 Michalis Petropoulos

"The wine of ancient Achaia"

13.30-14.00 Marek Wecowski.

"The Wedding of Agariste: Herodotus and the Symposion"

14.00-17.00 Lunch Break

17.00-17.30 Elli Hitsiou

"Amphorae, Wine Trade and the 'Shaping' of Ancient Greek Economies: petrographic analysis of Mendean type of transport containers from Northern Greece."

17.30-18.00 Effie Poulaki

"Wine making at the farmhouse of Komboloi at the area of southern Pieria."

18.00-18.30 Olga Philaniotou.

'A Roman wine press at the site of Kambos at the island of Ikaria.'

18.30-19.00 Coffee Break

19.00-19.30 Chryssa Bourbou & Dr Alain Touwaide "A Glass a Day Keeps the Doctor Away. Therapeutic Uses of Wine in Byzantium"

19.30-20.00 Natalia Poulou.

Title to be announced

20.00-20.30 Closing Remarks of the Conference. Martin Jones and Antony Snodgrass

Sunday 23rd of September

Excursion to local wineries

Organising Committee

Prof. Elias Nerantzis is an Industrial Microbiologist at the Department of Enology of TEI of Athens. He is interested in the production of wines without preservatives, using ancient greek methods.

Dr. Evi Margaritis is an archaeologist affiliated with the Wiener Laboratory ASCSA

Mr. Nikos Afianes is member of the committee of the Society of Icarian Studies Municipality of Raches, Ikaria Island

Scientific Committee

Prof. Martin Jones, Department of Archaeology, University of Cambridge

Dr. Jane Renfrew, University of Cambridge

Prof. Themelis, University of Crete

Dr. Evi Margaritis, Wiener Laboratory, ASCSA

Official Sponsors

Municipality of Rahes, Icaria
Society of Icarian Studies
Ministry of Education and Culture of Cyprus
T.E.I. of Athens , Department of Oenology
e-Journal of Science & Technology (e-jst)

PROF. WOLF-DIETRICH NIEMEIER **AUSTRALIAN LECTURES**

Prof. Wolf-Dietrich Niemeier, specialist in the Aegean Bronze Age, is on a public lectures tour in Australia - for the schedule see:

<http://www.aaia.chass.usyd.edu.au/vp2007.htm>

For the occasion there's an interview with him about his past finds:

Press report: "Illuminating a dark period of history"

<http://www.theaustralian.news.com.au:80/story/0,25197,22277026-16947,00.html>

Aayko Eyma

ΘΕΣΕΙΣ ΕΡΓΑΣΙΑΣ/ΥΠΟΤΡΟΦΙΕΣ –
JOB VACANCIES/FELLOWSHIPS

TÜBINGEN PRIZE FOR EARLY
PREHISTORY AND QUATERNARY
ECOLOGY RESEARCH

The Department of Early Prehistory and Quaternary Ecology of the Institute for Pre- and Protohistory and Archaeology of the Middle Ages at the Eberhard-Karls-University Tübingen is pleased to announce the tenth award of the Tübingen prize. The prize is sponsored by ratiopharm, Ulm, through a donation of 5,000 €. The purpose of this prize is to foster innovative research among young scholars studying Paleolithic archaeology, Quaternary ecology and human evolution. Submissions may include master's and doctoral theses, published monographs or similar academic publications. Closing date for all submissions is **November 1, 2007**.

The prize will be awarded in February 2008 in Tübingen.

Prof. Nicholas J. Conard
Institut für Ur- und Frühgeschichte und Archäologie des Mittelalters
Abteilung Ältere Urgeschichte und Quartärökologie
Schloss, Burgsteige 11

JUNIOR PROFESSOR ENVIRONMENTAL ARCHAEOLOGY KIEL

The advertisement of the vacant post of a junior professor in environmental archaeology is published today in the weekly period "Die Zeit (Hamburg)" no 37, 2007, p 85.

Dr. Helmut Kroll

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INTERNET SITES

WEALDEN IRON DATABASE

The **WEALDEN IRON RESEARCH GROUP** is pleased to announce the publication of its **ONLINE DATABASE OF IRONWORKING SITES** in the Weald of Sussex, Kent, Surrey and Hampshire. Access is via links from the Group's website – www.wealdeniron.org.uk

Extensively searchable, the database comprises over 800 sites, of both the direct (bloomery) and indirect (blast furnace and finery forge) processes, dating from the pre-Roman Iron Age to the early 19th century AD. Where available, bibliographic references are given, and these are also searchable.

It is intended that the database will continue to be developed, with sites being added as they are discovered, and the bibliography being enhanced to become a source of reference to works about the iron industry but not necessarily related to specific sites.

Apologies if you have received this email more than once

Please forward this email to other individuals and discussion groups to which it may be relevant and of interest.

ΕΙΔΗΣΕΙΣ - NEWS RELEASE

ANCIENT BYZANTINE CHURCH FOUND IN ISRAEL

Βυζαντινός ναός στο Ισραήλ



Σπάνιας τέχνης μωσαϊκό δάπεδο βυζαντινού ναού, από τον 4ο με 5ο μ.Χ. αιώνα, αποκαλύφθηκε στα παράλια της Τιβεριάδας λίμνης στο βόρειο Ισραήλ, καταρρίπτοντας τις θεωρίες ιστορικών που ήθελαν τους Εβραίους της αρχαίας πόλης να μην επιτρέπουν την οικοδόμηση χριστιανικών ναών στην περιοχή τους.

Please visit the site:

<http://news.kathimerini.gr/4dcgi/ w articles world 1 10/08/2007 237339>

A SERVING OF PHILISTINE CULTURE: BOAR, DOG AND FINE WINE

By Ofri Ilani

Few peoples are described in the Bible with as much hostility as the Philistines, who lived in the coastal plain during the period it documents. In Judges and in 1 Samuel, the Philistines are described as being "uncircumcised" and presented as one of the most despised enemies of the Jewish people and its leaders, from Samson to King David. Recent archaeological discoveries in Israel, however, cast a different light on the relations between the two peoples. Research into the dispersal of Philistine cooking methods among various populations in Israel shows that the Philistines spread their culture beyond the areas under their control. While the two cultures never mixed, the early Hebrews apparently copied many important components of the Philistine lifestyle.

Excavations in Philistine cities carried out over the past several years offer a picture of a people with a rich and interesting culture that often conflicts with their biblical image. "They were very sophisticated for their time," Prof. Aren Maeir, chairman of the Martin (Szusz) Department of Land of Israel Studies and Archaeology at Bar-Ilan University and director of the Tell es-Safi/Gath Archaeological Project.

"There's no doubt that the social organization of the Philistines was much more developed than that of the Israelites, and apparently of the Canaanites as well." An article by Maeir and his colleagues on the cooking methods and the diet of the Philistines and neighboring populations, due to appear in a forthcoming issue of the American Journal of Archaeology, examines the cultural inter-relations among the various groups.

Crock-pot cookery

Unlike most of the peoples living in the region in the biblical era, the Philistines were not Semites, but rather one of the Sea Peoples who immigrated from the Aegean Sea region of today's Greece and western Turkey. They brought with them technologies new to the area, including a wide range of pottery vessels and a sophisticated political organization.

They prepared meals in a characteristic sealed pottery vessel suited to long cooking times at low heat, while most inhabitants of Canaan at the time used open pots and faster cooking methods. The bones found at the Philistine cities showed that their diet was also different from those of their neighbors. While the Canaanites and Israelites ate mainly beef and lamb, the Philistines ate mainly pork, with an occasional meal of dog meat. The Philistines' wine culture was also very well-developed.

Until recently, researchers believed the Philistines assimilated into the local population, and their culture died out after about 200 years. Not so, Maeir says. "Findings from the digs at Gath (Tell es-Safi) and other Philistine sites show that their unique cooking implements continued to appear centuries after their arrival," proving that the Philistines preserved many aspects of their culture for centuries.

In addition, the Philistine pots spread to other areas of Canaan. And, Maeir recalls, even the biblical stories of constant conflict between the Israelites and the Philistines has another side. "It's true that Samson comes into conflict with the Philistines repeatedly," Maeir said, "but on the other hand he also chooses Philistine wives - not once, but twice.

Please visit the site:

<http://www.haaretz.com/hasen/pages/ShArt.jhtml?itemNo=900447>
