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SUMMARIES

GREEKS AND THE FACULTY OF TASTE

Giorgos Boskou - Giorgos Palisidis
pp 6–13

Taste is the primary instrument of the human body for the qualitative evaluation of edible goods, and the faculty through which we enjoy the amusement and pleasure of life as well as whatever soul has experienced in the past. Printed in our memory remain the narration of older people about their savory experiences together with our own recollections from the taste of cheese, tomato, oregano and olive oil we used to consume in our childhood. Taste is so valuable that it has been defended through wars, intrigues and briberies. It is unthinkable to consider life without the faculty of taste, the prevailing power that caters our imagination with images from other places. The history of taste in direct connection with the history of the art of cooking is presented in this article.

«ἀποσταλῆναι τὸ μέλι οὐ γλυκίων ὑπάρχεις»:

THE SWEET TASTE IN GRECO-ROMAN EGYPT
Nikos Litinas
pp 14–17

In the ancient Greek literature are recorded many plant and animal products that are characterized as sweet and can be distinguished in three groups: a. Goods whose name is indicative of their sweet (=γλυκύς) taste, such as

γλυκάνισον (=anise), b. Goods that are characterized as sweet in order to be distinguished from products of the same plant variety that, however, taste differently, such as *πράσον* (=leek), and c. Goods produced from the processing of certain raw vegetable materials, such as *γλυκὺς οἶνος* (=sweet wine).

Papyri, terracotta sherds and other writing material found in Egypt give a tangible picture of the use of products with a sweet taste. The aforementioned goods, in particular, occur in healing formulae, magical texts, lists of products, invoices, private letters and in vernacular inscriptions on amphorae.

ANALYSES OF ORGANIC RESIDUES IN CERAMICS: APPLICATION EXAMPLES TO ARCHAEOLOGICAL FINDS

Dr. Maria Roumbou - Dr. Nikos Kalogeropoulos
pp 18–23

The term organic residues is extensively used in archaeology to describe a wide variety of organic remains that have occasionally been revealed during archaeological excavations either as finds in themselves or in relation to various objects. It has been proven that among the different categories of organic residues, lipids are the ones to “survive” in long periods of time not only on the inner side of earthenware and on bones and teeth of animals and humans but also in the ground. In most cases is necessary the use of analytic

chemical techniques for the investigation and identification of organic residues. This procedure can contribute to the broader archaeological knowledge by supplying information and indications as regards the use of pottery, the palaeodiet habits, the preparation and consumption of food, the trade of products and the coating techniques of earthenware in antiquity.

THE TASTE OF THE AUTHENTIC

Dr. Zacharias Kypriotakis
pp 24–34

The form and properties of self-sown plants have more or less remained unaltered from antiquity until today, however the extent of their dissemination and finally their quantity change. A number of factors have affected their spreading, the major among them being the environmental changes and the sociopolitical circumstances.

Various differentiations have occurred in the group of cultivated plants, such as the introduction of new species after the discovery of new lands (tomato, potato, beans), while many of them have been improved, their production and qualitative characteristics have been bettered or worsened, although their basic properties have remained about the same.

On the basis of the aforementioned and also due to the improvement of food technology there are three turning points that have marked the history of taste, namely the colonization of Amer-

ica, the invention of electricity and the urbanization. The first has signaled the substitution of imported goods for native ones so that the need of people for specific tastes could be satisfied, for example, rice for wheat or chocolate for carobs. The other two critical events have caused the transformation in food preparation and the procedure of choosing raw materials. The decade of 1950's marks the transition from the traditional to the modern cuisine, when the effects of the aforementioned three factors are realized in industrializing the methods of preparation and conservation of edible produce.

However, it is not absolutely certain that there is a relation between specific tastes and relevant properties, since this is a personal and subjective matter. Consequently, taste derives from the experience and the continuous testing of new flavors. The collection of taste experiences that are gradually disappearing depends to a great extent on tradition, while it is quite elucidating that the primary knowledge of the goods of earth has been endowed from mother to daughter. On the other hand, the urbanization and desertion of cultivated land has contributed to the destruction of the environment that had sustained this knowledge and consequently to the loss of old tastes.

RESCUE EXCAVATION OF A BATHHOUSE AT LIMENAS CHERSONISSOU

Christina Papadaki, Ioanna Triantafyllidi, Dimitris Grigoropoulos

pp 35–40

This study presents the preliminary results of the rescue excavation of a Roman bath, which was discovered during works for the modern sewerage system at the town of Limenas Chersonissou (Roman *Chersonesos*), on the north-central coast of Crete. The frag-

mentary remains date mainly to the Roman imperial period, while in Late Roman times, the bath-house underwent further changes in its building fabric and use. In the first part, the paper discusses the stratigraphy of the site, while the second and third parts concentrate on the architectural remains of the Roman imperial and Late Roman periods, respectively. In the final part, the paper turns to an in-depth discussion of the Late Roman phase, arguing that the bathhouse was re-occupied for domestic and industrial purposes, and places this evidence in the context of other known examples from the Late Antique Mediterranean.

IDENTIFYING THE DEAD WARRIORS AT TREBENISTE

Triantafyllos Papazois

pp 41–46

According to historical sources, soon after 513 BC seven Persian dignitaries claimed land and water from the king of Macedonia Amyndas I in the name of their sovereign Darius the Great. How these officials are connected with the archaic tombs in the village of Trebeniste, in FYROM, which were brought to light in 1918? On the basis of Herodotus' history and relevant historical data, the author of this article reaches the conclusion that the bodies found in the graveyard of Trebeniste are Persians. In addition, he argues that the dead buried there are the seven official emissaries who had been assassinated by the son of Amyndas, Alexander I, due to their defiant behaviour in the banquet held in their honour. According to Herodotus, Alexander managed, however, to cover up the disappearance of the Persian delegation.

PREVENTIVE CONSERVATION: PREVENTION IS BETTER THAN CURE

Aristotelis Sakellariou

pp 47–52

Do we really know the meaning and importance of the conservation of antiquities and works of art according to the international standards? Are we aware of how and why it contributes to the quality of life of an individual who is not directly related with the objects of an art collection?

This article examines the means through which a cultural heritage can be preserved, if the people are conscious of its significance. In the Greek reality, in particular, preventive conservation is the answer to those ignorant and pessimist collection curators who believe that the works of art deteriorating in the storage rooms can never be properly restored.

BIOCLIMATIC DESIGN OF ART GALLERIES, MUSEUMS AND HISTORICAL BUILDINGS (SECOND PART)

Evgenia Stamatopoulou

pp 53–58

In a previous article, in the latest issue of this periodical, we classified the buildings of cultural use, gave an extensive definition of the bioclimatic design, referred to the preventive conservation and to the parameters affecting their indoor environment, and finally surveyed the best practices for optimizing the temperature, humidity and ventilation of the museum collections. In this present article we thoroughly present the procedure for designing the indoor environment of a building purposed for cultural use, which comprises three stages: the classification of the shell of the building, the conditioning of its energy balance, and the recording of the humidity fluctuations. The study and

conception of the indoor environment are necessary before choosing the appropriate system that would establish the suitable temperature, humidity and ventilation and also perform their active and passive control.

**FROM THE NEOCLASSICAL
HOUSE TO THE APARTMENT
BUILDING: FROM THE PAST TO
THE PRESENT**

Giorgos Toursounoglou
pp 59–62

The course from the foregone neoclassical, elaborate house of Athens to the present apartment building is of interest to observe. In this course the architectural tradition surrendered to the multi-storied edifices, the housing needs led to the modern complexes and, even worst, to the arbitrary, illegal building that has been harassing our country until today.

**“THE MODION FARM”:
A MUSEUM OF AGRICULTURE
AND CATTLE-RAISING
IN THESSALONIKI**

*Anastasia P. Valavanidou,
Dimitris Alexandrou*
pp 63–68

The Stathatos' farm at Modi in the Prefecture of Thessaloniki represents a model of its kind in Greece, since it has been organized according to the rules and standards of the major farms of Europe in the late nineteenth century. The authors of the article present the architecture, historical and photographic documentation of the complex and propose that the farm should be transformed into a Museum of Agriculture and Cattle-Raising.

SYphilis AND ITS ACCOMPLICES
*Helen Christopoulou-Aletra,
Helen Mouchtidiotou*
pp 69–78

The book *Syphilis and its accomplices*,

which was published in 1922 constitutes G. Katsainos' attempt to describe syphilis, the disease which for many centuries had tantalized not only its unfortunate infected victims but the medical community as well, which was persistently in search of an effective and without painful side-effects treatment.

The book is divided into three parts: the first part is dedicated to the definition of syphilis as a contagious and hereditary disease; the second one presents the methods of treating syphilis, whereas the third one deals with the “Wassermann reaction” and the correlation between syphilis and marriage. However, both preface and introduction cover many pages of the book. In the preface, the writer attempts to make a historical retrospection concerning the first emergence of the disease. Moreover, the writer extensively presents the barbaric way of treatment that syphilitics had to face societal acceptance, and also the medievalist tortures that they were subjected to in the so called euphemistically ‘hospitals’ of the time. The general characteristics of syphilis and the way of its spreading are depicted in the introduction.

The writer stresses the importance of prevention, as well as the avoidance of habits which either aggravate the syphilitic's health or precipitate the appearance of more serious symptoms. According to the writer, these habits make up the “moral accomplices” of syphilis.

Furthermore, the author makes an extensive account of the methods of treating a syphilitic. The writer presents without prejudice the essential issues of the era. However, he strongly expresses his disappointment at the fact that thousands of unfortunate syphilitics were victims of the tendency for illegal profits or underwent extremely painful treatments of questionable effectiveness.

With this book the author G.

Katsainos, wishes to inform, to criticize and also to assist those interested in syphilis during an era when the absence of reliable information and prejudice along with the slow scientific progress created a medical issue of both social and moral nature for the syphilitics.

G.P. LAVVAS’ “EKPHRASIS”

Manos Mikelakis

pp 79–82

Georgios P. Lavvas, a full member of Athens Academy in the Chair of History of Architectural Rhythmology and Theory of Architecture, had developed a strong problematic as regards the revival of the Orthodox church architecture and art. His criticism was focused on the obsessive, thoughtless choice and adoption of certain particular types of Byzantine religious architecture. Been commissioned by the Ecumenical Patriarchate of Constantinople to design the Church of St Paul the Apostle in its Orthodox Center in Geneva, he had the opportunity to realize his theoretical considerations and to introduce and incorporate in the plans he executed two prevailing elements: the rated, in quantity and quality, transcendental use of light, and the reinterpretation of the cosmic symbolism of the dome.

In the plans for another Orthodox church in the location “Basis” in Thessaloniki, also financed by the Ecumenical Patriarchate of Constantinople, he attempted a free and creative synthesis, based on the architectural model of the octagonal Church of the *Kathisma* of the Virgin. Lavvas' ultimate goal was to achieve a fertile and creative dialogue with tradition, a revival of church architecture that would not derive from formalistic preoccupations, but would emerge from its inner structures that have been promoting its creative evolution until today.