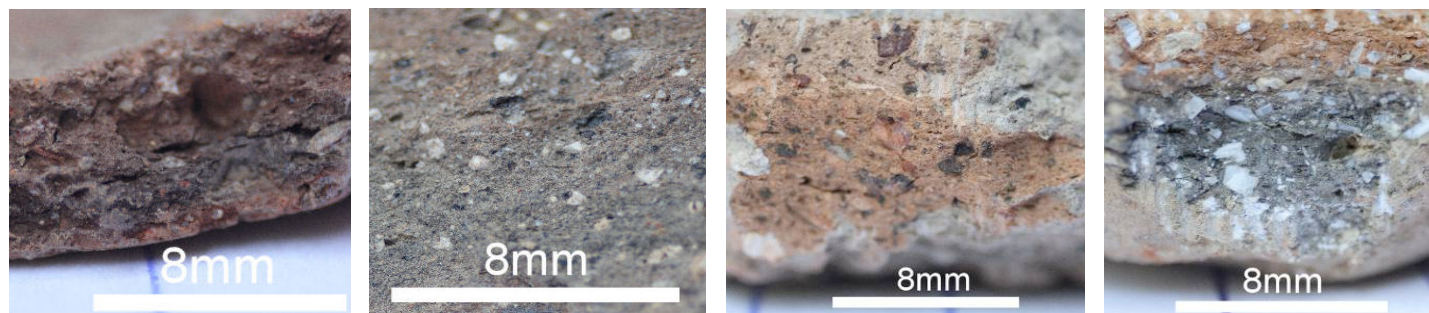


Culinary relationships: cooking wares and cross-cultural networks



Bronze Age to Iron Age transition at Lefkandi: diverse raw materials reflect differences in production technologies, and the consumption of both local and imported ceramics for utilitarian purposes (including cooking)

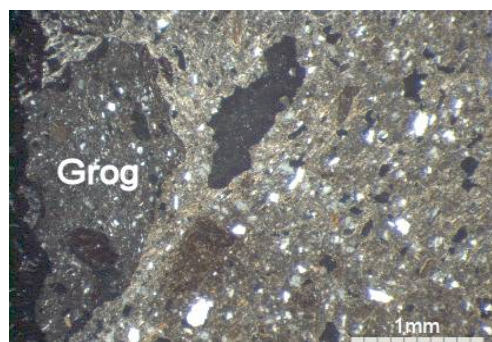


End of the Greek Bronze Age: local adaptation following the collapse of palatial societies or foreign intrusion represented in cooking ware production technologies at the Menelaion and Lefkandi?

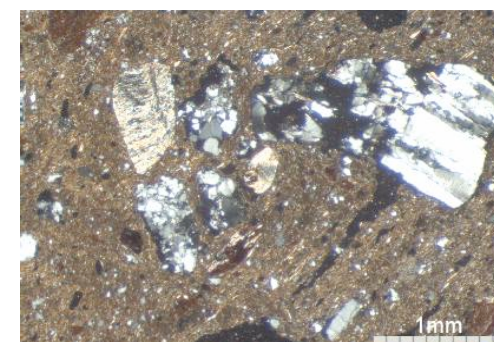
Menelaion: Late Bronze Age Handmade Burnished cooking ware



Menelaion: Handmade Burnished Ware with grog (pottery inclusions), atypical for Greek ceramic technology at this time



Menelaion: Typical Late Bronze Age cooking fabric with quartz and limestone



Under the microscope