COOKING VESSELS
FROM MINOAN KOMMOS

A Preliminary Report

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Preface

Kommos is a prehistoric to early Roman site on the southern coast of Crete near Phaistos and Aghia Triada. During its Bronze Age phase, covering much of the Middle Minoan and Late Minoan periods, a sizeable community was present. Several houses have been completely or partially excavated, suggesting habitation from MM I (shortly after 2000 B.C.) until LM IIIB (ca. 1200 B.C.). This report presents a selection of the site’s cooking vessels, a type of pottery manufactured from a coarse red ceramic fabric.

This is a preliminary report in the sense that the excavations at Kommos are still continuing. Meticulous descriptions of the stratigraphic contexts must await the site’s final publication, still many years in the future. Brief descriptions of many deposits, however, have appeared in the annual excavation summaries in Hesperia, and references to these are included in the catalogue. The material is presented at this time for two reasons. In the first place, the stratigraphic situation at Kommos allows a better understanding of the date of this class of pottery than has previously been possible. Since cooking vessels are common on Minoan sites, the dating evidence should be useful to others working on the island, and it seems appropriate to publish it as quickly as possible. Secondly, the large body of material, taken from a long and continuous period of time, allows us to make some new observations and correct some popular misconceptions about Minoan cooking in general. Kommos has an apparently uninterrupted pottery sequence from MM I until LM IIIIB, and its ceramic development is worth investigating in the coarse wares as well as in the finer pottery.

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Fig. 1. Type A and Type B tripod cooking pots from Minoan Kommos. The rim sherds in each type are arranged chronologically.
Introduction

The ceramic cooking wares of Minoan Crete have received little attention in the archaeological literature. No general treatment of the group exists, and even for specific sites only an occasional observation has been made. The class deserves fuller study for several reasons. Besides its own interest and the light it sheds on Minoan domestic life, it can be an important chronological indicator. Since it is usually heavy and durable, it is often well preserved when it lies above ground where finer ceramics may lose enough painted decoration to be undiagnostic. Its potential, especially for surface site surveys, is high. Since the well stratified finds from Kommos fit well stylistically with the pottery from elsewhere in Crete, the conclusions drawn from this site have wider applications for Minoan archaeology in general.

Three shapes form the basic repertoire of cooking vessels from Kommos: the tripod cooking pot; the cooking dish; and a somewhat less common vessel, the cooking tray. Lids also occur occasionally. All of these shapes are made from a friable, sandy clay with many inclusions. It is usually fired red, though color variations extend the range to black and brown. In the nomenclature established for the site, the fabric is called Coarse Red. A brief description of the fabric has been published (Betancourt 1978: 156 n. 8), and a fuller characterization, by cross section, petrographic thin section, X-ray diffraction analysis of the inclusions, and other means, will appear in the site’s final publication. Measured both by weight and by count, the Coarse Red sherds make up less than twenty percent of the pottery from Kommos. Only a few other shapes, including lamps and braziers, are found in this fabric, suggesting it was considered especially appropriate for pottery designed to withstand heat.

The Tripod Cooking Pot

Deep vessels with tripod legs are common at Kommos. There are two principal types:

Type A (Figs. 1A and 5A).

This vessel has a deep shape, an S-shaped profile, and a flat or slightly rounded bottom with three legs. The body is rounded, with an everted rim. Two handles are usually placed on the shoulder. The vessels vary greatly in size, with the diameter of the mouth usually in the 10 to 25 cm. range. While the type is most common from the Late Minoan III period, earlier examples also exist.

Type B (Figs. 1B and 5B).

The second type of tripod cooking pot has a straighter profile and a more open mouth. It has an open spout and often an opposed lug. The diameter of the mouth, larger than in Type A because of the more open shape, varies from about 10 to more than 30 cm. It is most common during the Middle Minoan and Late Minoan I periods.

Several features occur in both types. Coil handles are always used, placed horizontally more often than vertically. Usually the surface is smoothed, and interiors of MM to LM I vessels are sometimes slipped with a fine textured, pink clay (called Fine Buff in the nomenclature at Kommos). The slip is usually burnished. There is considerable variation in size, general shape, and the configuration of the profile. A few legs have a vertical rope pattern (Fig. 5C), a decoration known from other Minoan sites (Levi 1976: pl 63a; Pendlebury, Pendlebury and Money-Coutts 1937-38: pl. IV.4 no. 5; Hood, Warren and Cadogan 1964: 53 and pl. 16e left). Two finger marks are also used as a leg ornament (compare Hood, Warren and Cadogan 1964: 52 fig. 2 nos. 1-3), and some legs have vertical slashes (as on Hood, Warren and Cadogan 1964: 52 fig. 2 nos. 3-4). Most pieces are undecorated. Both wheelmade and handmade pots occur at Kommos.

A chronological development may be noted in the shape of the tripod legs (Fig. 2). Examples from early in the Middle Minoan period, like C 554 from a deposit in Trench 11A, have thin oval sections. The deposit, with many Barbotine Ware sherds and handmade conical cups and a few wheelmade sherds, dates to Knossian MM IB, equivalent to Phase IA at Phaistos (Shaw 1978: 148). Thicker legs soon appear, and both a thin oval sectioned leg (C 844) and one that is slightly thicker (C 845) come from a MM IB/II deposit that overlaps in date with the latest pottery in the deposit in Trench 11A (for the deposit see Shaw 1979:159). The general tendency toward rounder cross sections continues. During late MM and early LM times, thin oval sections are out of fashion; thick ovals (C 885),
Fig. 2. Legs from Coarse Red vessels, arranged chronologically.
nearly round sections, and round sections (C 950; C 1058) occur side by side. During LM IIIB, the most extensively excavated period at Kommos, the round-sectioned leg is the dominant form (C 913-914).

A similar development in the legs from thin oval to thick oval to round sections has been noted from elsewhere in Crete (Hood, Warren and Cadogan 1964:52-53), and the same observation may be made for Kythera (see Coldstream and Huxley 1973: deposits delta nos. 58-59, from MM IB-III A; epsilon no. 96, from MM IIIB; zeta no. 132, from MM IIIB-LM IA; mu nos. 59-60, from LM IB, and others). Round cross sections seem to be typical of LM III throughout Crete (Sackett and Popham 1965:285; Cadogan 1967:265). The evidence from Kommos shows that the changes were far from precise. It must be emphasized that the development was only a general tendency which may not hold true for all individual examples. For a long period from MM III to LM IIIA, several types overlapped.

The rim-profiles of the Type A pots also show some chronological development. On vessels from Middle Minoan contexts, the rim is everted only slightly to form a low mouth (C 555). Middle Minoan pieces from Phaistos have precisely the same form (Levi 1976:pl. 63a-e and fig. 809, from Phase IB). By LM I-II the rim is sometimes more strongly everted, and several variations exist (C 896; C 878; C 882; C 897). One may compare the variations in the rims of Type A pots from MM III-LM I in eastern Crete (Sackett and Popham 1970: figs. 17 no. NP 113 and 18 nos. NP 111 and 120; Hawes 1908:p1. 2 no. 72; Chapouthier and Charbonneaux 1928:pl. 28 no. 5 front row no. 3; Chapouthier and Joly 1936: pl. 16c-d). Fewer variations exist by LM IIIIB, and the everted rim is almost always large and pronounced (C 912 is typical) (compare Seiradaki 1960:7-9; Sackett and Popham 1965:285; Cadogan 1967:265; Alexiou 1968:pl. 4 no. 1 second from left). This LM III group is related to a Mycenaean type (for discussion see Furumark 1941: form 320). A rare subtype at Kommos has an offset rim (C 916).

The Type B cooking pots do not follow such a clear development. They far outnumber the Type A pots during and before LM I when they usually have a straight or mildly everted rim, sometimes rolled or thickened (C 816; C 929; C 150; C 985). Similar pieces occur at this time from other sites in the Messara (Levi 1967-68:132 fig. 84; 1976:pls. 64, 65a, d, and e, 187a-d and f-g; Walberg 1976: Shape 250) as well as from elsewhere in Crete (Evans 1921-35:I, 566 fig. 412 no. 2; Xanthoudides 1922: fig. 19; Hawes 1908: p1. 2 no. 70; Tzedhakis 1972:p1. 550 no. 3; Demargne and Gallet de Santerre 1953:p1. 31 no. 5 right; van Effenterre 1969:p1. 52 no. 1). A generally similar class occurs in the Cyclades (Marinatos 1968-76:I, fig. 36; II, fig. 14; IV, fig. 101a right; Coldstream and Huxley 1973:fig. 43 deposit mu nos. 56-57). No. C 103, from a LM IIIA to LM IIIB context, shows little change from this basic system. The type is rare from pure LM IIIB contexts since it is replaced almost completely with Type A pots, though fragments with thickened rims from this time (C 915; C 917) may come from straight-walled vessels.

The Cooking Dish

Large, open dishes are extremely common at Kommos (Figs. 3 and 5D-E). The typical form has rather heavy edges, often with no demarcation between rim and rounded bottom. Most of the bottom is extraordinarily thin, and no complete examples have been found because of the fragility of the shape. Rims are straight or upturned, with many variations (see the range shown in Fig. 3), and the shape is often irregular. Sometimes the vessels are quite deep. Similar dishes have been reported from other Minoan sites (Seiradaki 1960:fig. 6 nos. 3-5; Sackett and Popham 1965:285 no. 16 and fig. 11p-s). Little chronological development exists; there is often as much variation within one period as exists over the entire range. Some pieces (C 562; C 909) are difficult to distinguish from trays when only sherds are found; there is no precise line between the two shapes because neither seems to have been standardized. Except for a few intermediate pieces, however, the two shapes are different: dishes have thin, rounded bottoms with no legs; trays have flat, thick bottoms and may be supported by tripod legs. Some dishes are fitted with wide, open spouts. Usually the configuration of the rim would make handles unnecessary, but one piece (C 730) has two gouges on the outside of the rim, probably to help in picking the dish up. Examples also exist with the edge turned in for lifting (compare Seiradaki 1960:p1. 12a third row right) or with vertical handles on the rim. The interior is smoothed, or
Fig. 3. Cooking dishes, arranged chronologically.
slipped and burnished, but the underside is always left rough. Carbon smudges and other marks of burning are often found on the underside, never in the interior. It seems likely the dishes were made by beating the clay out over a form (perhaps an inverted dish), but the technology still needs more study.

The Cooking Tray

Flat bottomed cooking trays (Fig. 4), perhaps made in the same way as the cooking dishes, are not as common as the other two cooking shapes discussed here. Tripod legs are used (C 485; C 697; C 1483), as are lugs (C 532; C 494) or heavy coil handles (C 673; C 697), either placed horizontally on the edge or vertically rising up from the rim. The bottom is normally thicker than that of the dishes. Sometimes the interior and the rim are slipped and burnished (in examples from LM I and earlier), but they might also be simply smoothed. Many variations exist, but no chronological development has been noted from the trays excavated so far at Kommos. Similar vessels occur at other Bronze Age sites (compare Seiradaki 1960:fig. 6 nos. 3-5; Sackett and Popham 1965:285 no. 16, fig. 11m-o and 16 no. P 13; 1970:233 fig. 22 no. 9; Coldstream and Huxley 1973:deposit delta no. 58; Levi 1976:p1. 65).

The Lid

Only a few lids in Coarse Red fabric have been found at Kommos (Fig. 4). One example shows distinctive marks from the fire that flared up around the pot the lid was placed on. The smoke and fire blackened the lid's outer edge where it protruded over the rim, leaving little doubt about the use of the piece (C 590). Sometimes a small knob is the center of a lid (C 859). Coarse lids have been published from a few other Minoan sites (Seiradaki 1960:26-F and fig. 19 no. 1; Sackett and Popham 1970:fig. 18 no. NP 120).

Observations on Uses

While only the archaeological contexts can suggest the use of specific vases, a few general comments can be inferred from the shapes themselves. Since they regularly have carbon and other marks of burning on the exterior (but not the interior), and since several pieces have been found in association with hearths (for a Type A pot in situ see Shaw 1979:pl. 54c), surely cooking was one of their primary functions. Certainly the pots indicate by their burn marks that they were not portable hearths; fires were not laid inside them.

The shapes are varied enough to accommodate both cooking and other functions. Some deep pots are so small they would hold only a few cupsful while others are large enough for the preparation of enough food to last a large family several days. Designed to be set over a fire laid between the tripod legs, they are well suited for boiling water or other liquids. The shallow dishes and trays would permit simmering, frying, and baking (note the evidence for splatters of something like fat or oil shown in Fig. 5E).

Since the cooking dishes are thin, heat would have spread especially quickly and evenly. One can probably imagine the vessels lying on a bed of coals with the embers spread evenly around them. They could be easily tipped to use the spout to pour out liquid contents. If the embers were under the center, the rate of cooking could be adjusted by moving the food out near the rim where there would be less heat. Fat or oil would collect in the deeper center where it could be used for basting. Stir frying, as in a wok, would also be possible. Seiradaki has suggested (1960:9) that spits might be laid across the rim in order to roast meat. Flat bread could be cooked like pancakes, and if one dish were inverted over another one, the arrangement would make an excellent oven for baking.

While cooking may have been the main use of the Coarse Red pottery, the shapes are suitable for other functions as well. Probably the same shapes were used for dyeing cloth, making perfume, warming milk to make cheese, and many other purposes. In addition to food preparation, the vases discussed here were surely used for many different processes.

Conclusions

The cooking vessel tradition is far more conservative than that of the fine wares at Kommos (compare the similar profiles of C 562, from MM IB, and C 464, from LM III B). On the
Fig. 4. Cooking trays, arranged chronologically, and lids.
other hand, the shapes were not very standardized, leading to great variation within any given period (note the variety in the profiles of Fig. 3 nos. C 733 and C 886-892). Although some details change with time, other aspects (like the overall forms) develop very little. In spite of these conservative tendencies, a chronological development can be recognized in some essential characteristics. Tripod legs progress from thin oval sections (MM I) to thick oval sections (MM IB-LM I) to round sections (MM III-LM III). During the same period the rims of the tripod cooking pots change from being only slightly everted to having a very pronounced everted profile. It is worth noting that Early Minoan II tripod cooking pots from Myrtos do not have the rims everted at all (Warren 1972:124-125). Painting the interior with a Fine Buff slip seems to be confined to LM I and earlier contexts. The Type B pots are mostly from LM I and earlier, while the Type A pots are the dominant type in LM IIIA and B. While the development can be best discerned in a large deposit with many examples (where the rare exception will not distort the overall picture), the direction of the progression is clear.

An observation may also be made on the nature of Minoan cooking in general. A popular misconception, that “cooking seems to have been done generally on portable braziers,” (Willets 1969:98), is completely denied by the evidence. Braziers, small clay vessels made to hold coals, are very rare at Kommos. Cooking vessels, on the other hand, are common in all periods. Built hearths are found in LM III, and while little evidence has been found for cooking areas from earlier times, it is possible that small fire areas outside the houses would leave little trace. Certainly one can be sure that portable braziers were not the usual system for preparing food.

The coarse cooking shapes at Kommos show a continuous development from MM IB to LM IIIB. Even in the period from the end of LM IB to LM IIIA:1, when the fine wares see the introduction of several new shapes and decorations, the cooking vessels seem to indicate a transitional phase during which old forms gradually gave way in favor of new ones. Any attempt to reconstruct the history of this period must take account of the domestic pottery, but for the present we should be cautious about any historical interpretation. Only when more sites are excavated and published will we be better able to assess the position of this pottery from Kommos with respect to the rest of Crete.

Catalogue

C 45. Figs. 1 and 5A. Cooking pot. Mostly complete. H (as preserved) 42.5, d. of rim 23.5, of base ca. 21, max d 37.6. Type A; wheel marks on interior. From the LM IIIB floor in the “household shrine” (Shaw 1977:230).

C 103. Figs. 1 and 5B. Cooking pot. About half complete. D of rim 21. Type B; wheelmade. From a LM IIIA/B context in the northern hilltop area, Spaces 8-9 (Shaw 1977:207 fig. 2).

C 150. Fig. 1. Cooking pot fr. Section of rim with handle. D of rim 18-19. Type B; horizontal coil handle; wheelmade (?). From a MM III-LM IB deposit in the northern hilltop area, Space 11 (Shaw 1977:207 fig. 2).

C 164. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 50-52. From a LM IIIB dump in the central hilltop area, Space 3 (Shaw 1978:116 fig. 3 and 118).
C 429. Fig. 4. Cooking tray fr. Complete profile (no legs preserved). D of rim ca. 30-32. Interior slipped with Fine Buff slip, and burnished. From a MM III context at ca. +17.13 to +17.25 m. in the northern hilltop area, Space 1 (Shaw 1977:207 fig. 2).

C 464 Fig. 3. Cooking dish fr. Rim sherd with part of an open spout. D of rim ca. 40-55. Same context as C 164.

C 485. Fig. 4. Cooking tray fr. Complete profile. D of rim ca. 35-50. Interior slipped with Fine Buff slip, and burnished. Leg with round cross section; handmade. From a MM III deposit at ca. +16.03 m. in the northern hilltop area, Space 1 (Shaw 1977:207 fig. 2).

C 494. Fig. 4. Cooking tray fr. Complete profile (no legs preserved). H of bowl 4.2, d of rim ca. 28-32, of base ca. 27-31. Large lug handle on rim. Same context as C 164.

C 517. Fig. 3. Cooking dish frs. Sherds. D of rim ca. 52-58. Open spout. Same context as C 164.

C 532. Fig. 4. Cooking tray fr. Complete profile (no legs preserved). H. of bowl 5.0, d. of rim ca. 44-54. Large lug handle on rim. Same context as C 164.

C 554. Fig. 2. Cooking pot fr. Tripod leg fr. Length 9.8. Thin oval section. From a MM IB deposit resting on bedrock at ca. +4.30 m. in the lower hillside area, in the N end of Trench 11A (Shaw 1978:113 fig. 2 and 148).

C 555. Fig. 1. Cooking pot fr. Rim sherd. D of rim ca. 12-14. Type A; handmade. Same context as C 554.

C 561. Fig. 3. Cooking dish fr. Rim sherd. D of rim over 50. From a MM IB deposit resting on bedrock at ca. +4.13 m. in the lower hillside area, in the S end of Trench 11A (Shaw 1978:113 fig. 2 and 148).

C 562. Fig. 3. Cooking dish (or tray?) fr. Rim sherd. D of rim over 50. Same context as C 561.

C 590. Fig. 4. Lid hr. Sherd from edge. H 1.4, d ca. 20-35. Wheel ridges on top; burn marks on outside edge of bottom, evidently from a fire that flared up around the pot and discolored the lid where it protruded over the rim. Same context as C 164.

C 643. Fig. 4. Cooking tray fr. Complete profile. H 1.5, d of rim ca. 25-30. Interior slipped with Fine Buff slip, and burnished; marks from cooking inside and from fire outside. From a MM III deposit at ca. +11.40 m. in the central hillside area, Space 5 (Shaw 1978:121 fig. 4).

C 646. Fig. 1. Cooking pot frs. Section of rim with vertical coil handle. D of rim 17. Type A; wheelmade (?). Same context as C 164.

C 673. Fig. 4. Cooking tray. About one third preserved (no legs preserved). H of bowl 3.3. From the surface of the LM IIIB courtyard in the central hilltop area, Space 2, found beside the hearth near the column base (Shaw 1978:116 fig. 3 and 120).

C 697. Fig. 4. Cooking tray fr. Complete profile. D of rim ca. 30, of base ca. 28-29. Interior slipped with Fine Buff slip, and burnished. Leg with thin oval section; handles rise from rim; wheelmade (?). From a MM IB/II deposit at ca. +11.40 m. in the central hillside area, Space 16 (Shaw 1978:121 fig. 4,1979:159 and fig. 3).

C 730. Fig. 3. Cooking dish fr. Section of rim. D of rim ca. 45-50. From a small LM IIIB room with a hearth in the central hilltop area, Space 14b (Shaw 1978:116 fig. 3 and 117).

C 733. Fig. 3. Cooking dish fr. Section of rim. D of rim ca. 42-44. From a LM III dump in the central hillside area, Space 7 (Shaw 1978:120-125; Watrous 1978).
C 760. Fig. 4. Cooking tray fr. Complete profile (no legs preserved). H of bowl 2.0, d of rim ca. 20-25, of base ca. 20-25. Same context as C 730.

C 816. Fig. 1. Cooking pot fr. Part of side. H of bowl 15. Type B; wheelmade (?). From a LM I deposit in the central hilltop area, Space 14a (Shaw 1978: 116 fig. 3 and 117).

C 844. Fig. 2. Cooking vessel fr. Leg. Length 10.7. Thin oval section. Same context as C 697.

C 845. Fig. 2. Cooking pot fr. Body sherd with leg. Maximum dimension 13.6. Interior slipped with fine reddish yellow slip, and burnished; leg with thick oval section; handmade (?). Same context as C 697.

C 846. Fig. 1. Cooking pot fr. Section of rim, with part of horizontal coil handle. D of rim ca. 25. Type B; interior slipped with Fine Buff slip, and burnished; handmade (?). Same context as C 697.

C 859. Fig. 4. Lid frs. Non-joining sherds. H with knob 4.0, d ca. 30-34. Raised ridge at edge; central flattened pawn knob; wheelmade. From a mixed context, mostly LM IIIA-B, in Trench 19A (Shaw 1979: fig. 1).

C 873. Figs. 3 and 5E. Cooking dish fr. Section of rim. D of rim ca. 40-60. Dark stains, perhaps from cooking? From a MM IIB-III deposit at ca. +11.49 m. in the central hillside area, Space 15 (Shaw 1978:121 fig. 4).

C 874. Fig. 3. Cooking dish fr. Rim sherd. Maximum dimension 5.7. Same context as C 873.

C 876. Fig. 1. Cooking pot fr. Rim sherd with lug. D of rim ca. 12-15. Type B; wheelmade (?). Same context as C 733.

C 878. Fig. 1. Cooking pot fr. Rim sherd. D of rim ca 6-10. Type A (?); wheelmade (?). Same context as C 733.

C 882. Fig. 1. Cooking pot fr. Rim sherd. D of rim ca. 14-18. Type A; wheelmade (?). Same context as C 733.

C 885. Fig. 2. Cooking pot fr. Body sherd with leg. Maximum dimension 15.7. Leg with thick oval section. Same context as C 733.

C 886. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 42-46. Same context as C 733.

C 887. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 30-50. Same context as C 733.

C 888. Fig. 3. Cooking dish fr. Rim sherd. D rim ca. 32-38. Same context as C 733.

C 889. Fig. 3. Cooking dish fr. Rim sherd. D rim ca. 35-50. Same context as C 733.

C 890. Fig. 3. Cooking dish fr. Rim sherd. D rim ca. 40. Same context as C 733.

C 891. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 35-50. Same context as C 733.

C 892. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 43-45. Same context as C 733.

C 896. Fig. 1. Cooking pot fr. Rim sherd. Maximum dimension 11. Type A; wheelmade (?). Same context as C 733.

C 897. Fig. 1. Cooking pot fr. Rim sherd. D of rim ca. 30. Type A; wheelmade (?). Same context as C 733.

C 900. Fig. 1. Cooking pot fr. Rim sherd with horizontal coil handle. D of rim ca. 33. Type B; wheelmade (?). From a LM IIIA:I context in the central hillside area, Space 10 (Shaw 1978:121 fig. 4).

C 901. Fig. 2. Cooking vessel fr. Section of leg. Length 7.2. Thick oval section. Same context as C 900.
C 902. Fig. 2. Cooking pot fr. Body sherd with leg. Length 12.7. Thick oval section. Same context as C 900.

C 903. Figs. 3 and 5D. Cooking dish fr. Rim sherd. D of rim ca. 50. Same context as C 900.

C 904. Fig. 3. Cooking dish fr. Rim sherd. Maximum dimension 3.5. Same context as C 900.

C 905. Fig. 4. Cooking tray fr. Rim sherd with part of open spout. D of rim ca. 40-50. Same context as C 900.

C 906. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 38-44. Same context as C 900.

C 907. Fig. 4. Cooking tray fr. Rim sherd. D of rim ca. 40. Same context as C 900.

C 908. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 30-40. Same context as C 900.

C 909. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 30-35. Same context as C 900.

C 910. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 38-40. Same context as C 900.

C 911. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 28-32. Same context as C 900.

C 913. Fig. 2. Cooking pot fr. Body sherd with leg. Maximum dimension 11.3. Leg with round cross section; body wheelmade (?). Same context as C 164.

C 914. Fig. 2. Cooking pot fr. Body sherd with leg. Maximum dimension 15.0. Leg with thick oval section; wheelmade (?). Same context as C 164.

C 915. Fig. 1. Cooking pot fr. Rim sherd. D of rim ca. 22-28. Type A or B; wheelmade (?). Same context as C 164.

C 917. Fig. 1. Cooking pot fr. Rim sherd with the edge of a handle. D of rim ca. 21-22. Type A or B; wheelmade (?). Same context as C 164.

C 918. Fig. 3. Cooking dish fr. Rim sherd. D of rim over 30. Same context as C 164.

C 919. Fig. 3. Cooking dish fr. Rim sherd. Maximum dimension 5.3. Same context as C 164.

C 920. Fig. 4. Cooking dish or tray fr. Rim sherd. D of rim ca. 40-55. Handmade. Same context as C 164.

C 921. Fig. 3. Cooking dish fr. Rim sherd. D of rim ca. 50-55. Handmade. Same context as C 164.

C 922. Fig. 4. Cooking tray fr. Complete profile (no legs preserved). H of bowl 2.2, d of rim ca. 30-40, of base ca. 30-40. Same context as C 733.

C 929. Fig. 1. Cooking pot fr. Rim sherd with part of horizontal handle. D of rim ca. 26-30. Type B; interior slipped with Fine Buff slip but not burnished. From a LM I deposit with a few later intrusive sherds, in Trench 19A (Shaw 1979:160 and fig. 1).

C 950. Fig. 2. Cooking vessel fr. Leg. Length 9.6. Round section. Same context as C 929.


C 985. Fig. 1. Cooking pot fr. Rim sherd with horizontal coil handle. D ca. 35. Type B; thickened rim; handmade (?). Same context as C 979.
C 1058. Fig. 2. Cooking vessel fr. Body sherd with section of leg. Maximum dimension 9.3. Leg with round cross section; four vertical slashes on front of leg. From a MM III context, Trench 19A (Shaw 1979:160 and fig. 1).

C 1178. Fig. 3. Cooking dish fr. Rim sherd. Maximum dimension 11.9. Thickened rim, turned inward at one point, probably to aid in lifting the vessel. From a LM IIIB deposit, Trench 22a (Shaw 1979:155-157).

C 1483. Figs. 4 and 5F. Cooking tray fr. Complete profile. H 15, d of rim ca. 33, of base ca. 30. Flat double handles, pierced twice vertically; leg with thick oval section. From a MM II deposit in Space 18 of the central hillside area (Shaw 1979:159 and fig. 3).
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Fig. 5. Coarse Red vessels. A, Tripod cooking pot, Type A (C 45). B, Tripod cooking pot, Type B (C 103). C, Leg with vertical rope pattern as decoration, flanked by two slashes (C 979). D, Sherd from a cooking dish (C 903). E, Sherd from a cooking dish, showing burn marks from splatters of some substance, presumably grease or oil (C 873). F, Side of a cooking tray (C 1483).