



# CHEFS Cultural Heritage through the learning of English, French and Spanish



# Students presentation about Pompeii according to the project's topics

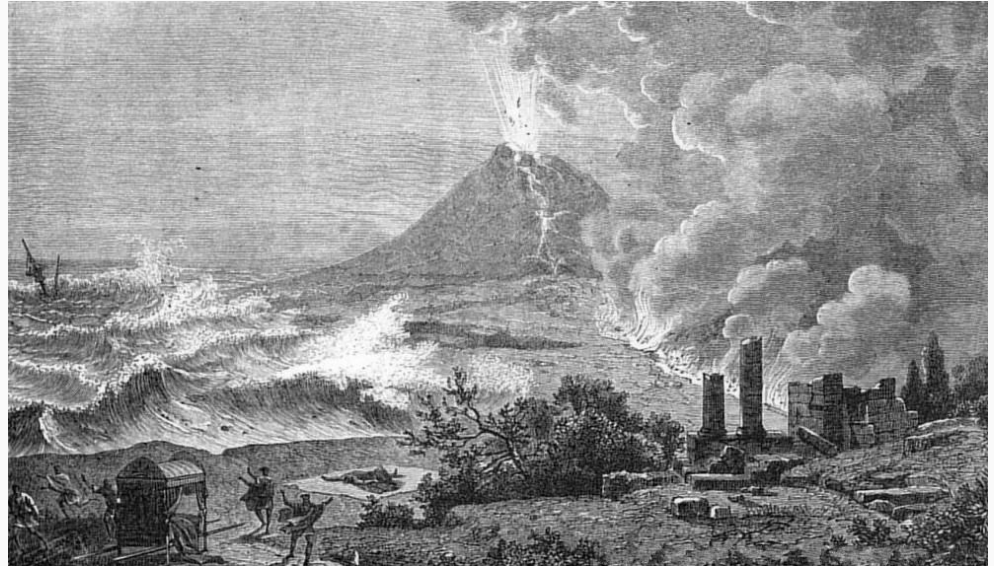


# ITALY

## History

### FROM THE ORIGINS TO THE ERUPTION OF 79 A. D.

Pompeii was founded in the VII century B.C. by the Oscans who settled on the slopes of Vesuvius and in an area not far from the river Sarno. The first settlements are dating back to the Iron Age (IX-VII centuries B.C.). In that period Pompeii was an important trade centre so it became object of the Greek, Etruscan and Samnites expansionistic aims.





# History

Afterwards in the third century B.C. Pompeii was conquered by the Romans and in a short time it became very important for the Roman trade exchanges as it started to export wine and olive oil even to Provençal and Spain.

Under the Roman domination Pompeii became at first a “municipium” and then a colony “Veneria Cornelia Pompeianorum”, as it was ruled by the dictator Publio Cornelio Silla who conquered it in 89 B.C.

In this period Pompeii was inevitably influenced by the Roman architectural and cultural styles and during the imperial age many families belonging to the Roman patriciate sojourned in Pompeii where they built the Temple of Augustus and the Building of Eumachia.





# History

In 62 or 63 A.D. Pompei suffered heavy damages from an earthquake and the Roman senate ordered immediately the reconstruction of the town, but this was in vain because, while many works were under construction, on August 24th 79 a tremendous eruption of the volcano Vesuvius destroyed Pompeii, Herculaneum, Stabiae and Oplonti.

Pompeii was completely submerged by a flow of lava which cancelled all forms of life.



# History

## **Vesuvius: FROM 79 A.D. TO NOWADAYS**

Besides the eruption of 79 A.D. another devastating eruption took place in 472, but it was only after the eruption in 1631 that the authorities and the experts understood the real danger represented by Vesuvius. For the first time the local authorities enacted an edict in which the population was invited to evacuate the area in the presence of an active signal of the volcano.

The last eruption happened in 1944. Today, even though people are fully aware of the gravity of the situation, the area around the volcano is densely populated and as of today political have yet to prepare complete precautionary measures which involves the inhabitants, schools, scientific departments.



# Belgium Architecture

The typical Pompeiian house was rectangular and characterised by the lack of windows. Nevertheless, the Pompeiians were ingenious and brought sunlight inside. The *compluvium* system helped them to figure out two problems simultaneously: it not only allowed daylight to come inside but also gave them the opportunity to collect rainwater to fill the *impluvium*.





# Architecture

The lack of windows was further compensated by wonderful open gardens located in the safe back of the houses and often surrounded by a well decorated colonnade, this architectural style is known as *peristylum*



# Architecture

Romans used to build their cities around two principal lines: *Decamus* (the horizontal line) and *Cardo* (the vertical line). Even if Pompeii is not square, the main streets of the city can easily be recognised. Moreover, we can observe that the whole construction of the city was designed around those lines.



# Architecture

The creativity of the Pompeiians can be noticed in different aspects of their architecture. For instance, in order to avoid people stepping in mud, crosswalks were built in a way that allowed them to cross the streets neatly and that forced chariots to slow down. Furthermore, they developed solutions to better stabilise their buildings and facilitate the construction with the Lego logic.





# Spain - Food:



## Introduction



Thanks to archaeological work we are able to know how Pompeii's inhabitants used to feed themselves just before Vesuvius's eruption.

As far as we know their diet was mostly Mediterranean because of the ingredients they used to use. Veggie foods were not different from what people eat now-a-days, not as meat, which was a bit different due to some animals that were used. The main difference on how they used to eat, comparing to how people eat in now-a-days times and also comparing that time's rich and poor, is how it was cooked and prepared.

*A tavern in the ancient*

# Food



## RICH PEOPLE

**Breakfast** (*jentaculum*): Bread with honey, a ricotta-like cheese and olives.

**Lunch** (*prandium*): bread and meat at home or a meal from a thermopolium (snack bar): sausages, game birds, black pudding or whitebait, with plenty of fine white bread.

**Dinner** (*cena*): Six or seven courses (antipasti, fish and meat, honey cakes, sweetmeats and fruit, wine).



## POOR PEOPLE



**Breakfast:** Nothing or a simple porridge.

**Lunch:** A snack taken from one thermopolia. Maybe some coarse bread with salted fish, or a soup of lentils or chickpeas.

**Dinner:** Porridge or soup, served with foods that did not need cooking. A hunk of cheese, raw beans, some whole-wheat bread, a few figs and olive oil.

# Food:

## Bread



Bakery: OVEN



### *Pompeii Bakery: MILL*

- A lot of **bread** have been found still closed in several **ovens**.
- It was produced in ten variants based on the cooking method and the flour used.
- In the city there were at least **34 bakers**.





# Food: Plant based foods (vegetables, fruit, cereal, legumes)



- The lava of Vesuvius has not only destroyed, it also preserved: **charred melon seeds, beans, peas, chickpeas, lentils, walnuts, hazelnuts, almonds, pine nuts**, etc.
- In the fields of Pompeii there were also different types of **lettuce, cauliflower** (grown only in the gardens of ancient Pompeii), **broccoli, carrots, kale** and **basil** (which was also used as a medicinal herb).
- On the table of Pompeian **fruit** played a crucial role, and often was served as an appetizer or as an accompaniment to dessert at the end of each meal. Also, some fruits (**pears, berries, apples and peaches**) were preserved by drying for the long winter and were believed to have healing power.
- The **olives** were collected directly from the ground and preserved in salt or vinegar.



# Food Dairy - Fish - Meat

- The Pompeians consumed **dairy** products such as **milk**, **cream**, **curds** and **cheese**. They drank sheep, goat and cow milk, and made tasty cheeses of the three kinds.
- A mosaic found in Pompeii depicts a huge range of **octopus**, **squid**, **lobster**, **prawn**, **eel**, **bass**, **red mullet**, **dogfish**, **ray**, and some kind of **snail-like mollusc**. Pompeians were also obsessed with a **salty fish sauce** called *garum*.
- The **fish** was chosen and served cool during the symposia, destined to all social classes. Especially **molluscs** less valuable were reserved for slaves.
- From the sea lapping at Pompeii were fished delicious **breem**, **anchovies** (were fried then removed from the fire and seasoned with hot vinegar), **tuna** and **swordfish**.
- In addition of regular **meat**, as we know it now-a-days, rich pompeians used to import other animals from other places around the world such as **giraffes** from Africa. This is known because of giraffe bones found in the drains of the ancient city.



# Food : Drinks

- The **wine** of Pompeii was the preferred accompanist for dishes based on fish and meat.
- The Pompeians kept wine in **amphorae** into the ground, thinking of creating a cooling effect.



*Amphoras*





# Greece - English team

## Music and Pompeii

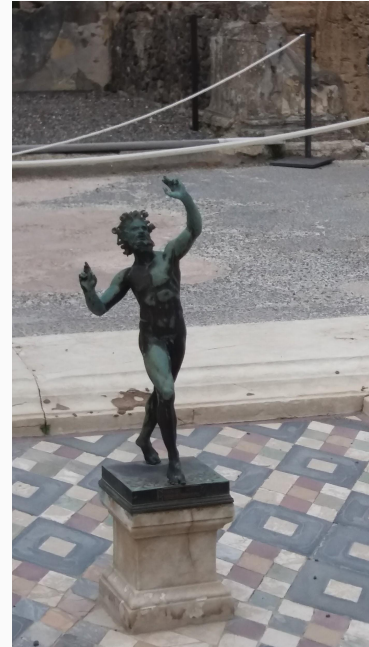
There are a number of mosaics and frescoes at the archaeological site of Pompeii. That can help us understand the nature of Roman music. The museum in Naples has presented a lecture and discussion on “Eros and music in Ancient Pompeii” .



# Greece - English team

## Music and Pompeii

We know that Romans cultivated music as a sign of education and that musicians held a place of honor in the Roman world. Music contests attracted a wide range of competition, including Nero himself, who sang publicly in Naples and even traveled to Greece once to compete. Important, too, is the fact that Roman expansion influenced their music.





## Erasmus project: CHEFS 2018-1-ES01-KA204-050892

CHEFS is the acronym to “Cultural Heritage through the learning of English, French and Spanish as a foreign language”, an European project that starts in September 2018 and it will finish in August 2020.

