

CHAPTER
33

AT DINNER

Objectives

- to explain the use of the perfect passive participle, and to give practice in its use
- to give further practice with the passive voice

The Story

1. The perfect passive participle is introduced without help of vocabulary notes in three sentences:

Itaque coquus vocātus ab omnibus laudātus est. (26)

Passum quoque in mēnsā positum omnibus est datum. (29)

These sentences may be thought of as shortened forms of compound sentences (i.e., sentences with two main clauses connected by a coordinating conjunction) such as the following:

Itaque coquus vocātus est et ab omnibus laudātus est.

Passum quoque in mēnsā positum est et omnibus datum est.

Or, they may be thought of as shortened forms of complex sentences (i.e., sentences with a subordinate and a main clause) such as the following:

Itaque ubi coquus vocātus est, ab omnibus laudātus est.

Passum quod in mēnsā positum est omnibus est datum.

Various translations of the original sentences with the perfect passive participles are possible depending on whether they are thought of as compound or complex sentences, and the possibilities are discussed on pages 50–51. Translations of any of these sorts should be accepted when the students are reading the passage at the beginning of the chapter for the first time. Students should, however, soon become aware of the *literal*

translation of the perfect passive participle, and they should then be encouraged to find a translation that makes good sense in English and fits the context.

2. Words to be deduced: olīva (3), asparagus (3), sē ... excūsāre (13), and locus (14).

3. Note the following interrupted sentences:

Gāius, quamquam irātissimus erat, nihil tamen dīxit.... (16)

Etiam clientēs, quamquam frustra modo habēbant, ūnā cum cēteris clāmābant.... (22–23)

Servī, quamquam dēfessī erant, hūc illūc currēbant (28).

4. Note the inversion ... est datum... (29).

5. Spend a little time with the translation of Titus noster sērō venīre solet.... (13). Encourage students to search for idiomatic English translations. The verb solēre, which has appeared in earlier readings, is particularly challenging. Listed below are some of the translations that are possible with this verb:

...togās praetextās liberī gerere solent. (10:3–4) ...
are accustomed to wearing....

Multi viātōrēs ad meam caupōnam venīre solent. (19:10–11) .. *habitually come....*

Titus... prope curriculum sedēre solet. (27:23–24)
usually sits....

solent esse incendia.... (30:13–14)

... *there are regular outbreaks of fire...*

... Titus... sērō venīre solet.... (33:13)

... *generally comes late. . .*

Gāius... cēnam optimam dare solet. (33:23–24)

It is customary for Gaius to give...

6. dē in partitive sense: dē porcō datum est (18), literally, "there was given of pork." Better English: "some pork was given."

7. Note the partitive genitive: Aliquid novī (6).

8. medius *middle of*: in mediā mēnsā (9), Cf. medium triclinium (30.8).

9. Present participle: ambulāns (14).

10. secundās mēnsās (27); It was often the custom to remove the entire table or table surface when dinner courses were changed. Thus, dessert = *secundae*

mēnsae. (See pages 54–55 in this book for the relevant section on dessert within the larger extract provided on Petronius, provided on pages 51–55. This was not only for the convenience of the guests but also to show off the wealth of the host, as the nobility vied for tables of ivory, inlaid marble, and precious woods. The poet Eumolpus in Petronius' *Satyricon* (119) mocks these ostentatious displays of furniture.

Lectiō:

Cornēlius ancillīs signum dat. Prīmum aqua ab ancillīs portātur et convīvae manūs lavant. Dum hoc faciunt, omnibus convivīs mulsum datur. Deinde fercula ē culīnā efferuntur, in quibus est gustatiō--ōva et olīvae nigrae, asparagus et bōlētī liquāmine aspersī. Intereā ā convivīs multae fābulae narrantur, multa dē rēbus urbanis dicuntur: alius dē incendiis nārrat, alius dē pestilentia in urbe, alius dē amphitheātrō, aedificiō ingentī quod mox dēdicābitur. Aliquid novī audire omnes dēlectat. Dum convīvae haec et multa alia narrant, gustatiō editur, mulsum bibitur.

Tum servī gustatiōnem auferunt; deinde ab eisdem servis magnum ferculum in triclinium fertur, in mediā mēsa pōnitur. In eō est porcus ingēns et circum porcum glīrēs quōs Aurēlia ēmerat. Ab aliis servis pōcula convivārum vīnō optimō complentur. Dum convīvae haec spectant extrā triclinium magnus tumultus auditur. Subitō in triclinium magnō cum strepitū irrumpit Titus Cornēlius.

Mussant convīvae, "Cūr Titus noster sērō venīre solet neque sē umquam excusat?"

At Titus, ad locum suum lentē ambulāns, "Salvēte, amīcī omnes!" inquit. "Salvē, mī frāter! Amīcō cuidam in popīnā occurrī."

Gaius, quamquam irātissimus erat, nihil tamen dīxit quod hōc tempore frātre reprehendere nōlēbat. Statim signum servis dedit. Tum aliī ex eīs porcū scindēbant, aliī carnem ad convīvas portābant. Nōn omnibus dē porcō datum est: clientibus quidem data sunt pullōrum frusta.

Gaius servō, "Puer," inquit, "da frātrī meō quoque frusta pullī! Nōlī eī dē porcō dare!"

Nunc omnes cibum atque vīnum habebant. Omnes cēnam laudābant. Etiam clientēs, quamquam frusta modo habēbant, unā cum cēteris clāmābant, "Euge! Gaius Cornēlius cēnam optimam dare solet. Nēmō meliōrem coquū habet. Nōne coquū ipsum laudare dēbēmus?"

Itaque coquus vocātus ab omnibus laudātus est.

Tandem fercula ā servīs ablāta sunt. Simul Gaius servōs iussit secundās mēnsās in triclinium portāre. Servī, quamquam defessī erant, hūc illūc currēbant. Ūvae, mālā, pira in triclinium portāta sunt. Passum quoque in mēnsā positum omnibus est datum.

Vocabulary List A

1. mulsum, ī N. wine sweetened with honey
2. olīva, ae F. olive
3. gustatiō, gustatiōnis F. hors d'oeuvre, first course, appetizer
4. asparagus, ī M. asparagus
5. niger, nigra, nigrum black (nigritude)
6. bōlētus, ī M. mushroom
7. liquāmen, liquāminis N. garum (a fish sauce used to season food)
8. aspersus, a, um sprinkled
9. rēs urbānae, rerum urbānarum F. Pl. affairs of the city/town
10. edō, ēsse (edere), edī, ēsus to eat (edible)

Vocabulary List B

1. pestilentia, ae F. plague (pestilential)
2. ferculum, ī N. dish, tray
3. pōculum, ī N. cup, goblet
4. sē excūsāre to apologize (literally: to excuse oneself)
5. locus, ī M. place (locale)
6. popīna, ae F. eating-house, bar
7. īrātissimus, a, um most/very angry
8. dē porcō datum est some pork was given
9. complēō, complēre, complēvī, complētus to fill
10. irrumpō, irrumpere, irrūpī, irruptus to burst in, break in

Vocabulary List C

1. frustum, ī N. scrap
2. unā Adv. together
3. cēterī, cēterae, cētera the rest (of), the others (etc.)
4. Euge! Hurray! syn: Eugepae!
5. coquus, ī M. cook
6. secundae mēnsae, -arum F. Pl. second course, dessert
7. ūva, ae F. grape, bunch of grapes (uvula)
8. pirum, ī N. pear
9. passum, ī N. raisin wine
10. cēna, ae F. main course
11. scindō, scindere, scīdī, scissus to cut, split, carve (rescind)

GRAMMATICA LATINA

Participium perfectum passivum

1. What is participle? a verbal adjective
2. Aside from being used in perfect passive tenses along with helping verbs, the perfect passive participle may be used all by itself as an adjective and will, then, agree in case, number, and gender with nouns and pronouns modified. When so used, it has 30 forms and is declined like a first and second declension adjective:

Perfect passive participle e. g. doctus, a, um = instructed, having been instructed

DECLENSION: doctus, a, um

	m.	f.	n.	m.	f.	n.
nom.	doctus	docta	doctum	docti	doctae	docta
gen.	docti	doctae	docti	doctorum	doctarum	doctorum
dat.	docto	doctae	docto	doctis	doctis	doctis
acc.	doctum	doctam	doctum	doctos	doctas	docta
abl.	docto	docta	docto	doctis	doctis	doctis

Examples of noun-participle combinations

discipulus doctus	discipuli docti	puella docta	puellae doctae
discipuli docti	discipulorum doctorum	puellae doctae	puellarum doctarum
discipulo docto	discipulis doctis	puellae doctae	puellis doctis
discipulum doctum	discipulos doctos	puellam doctam	puellas doctas
discipulo docto	discipulis doctis	puella docta	puellis doctis

the instructed student

the instructed girl

3. The perfect passive participle shows an action finished before the action of the main verb.

e. g. Coquus vocatus ab omnibus laudatus est.

The cook, having been summoned, was praised by all.

In this sentence the summoning takes place before the praising.

4. The perfect passive participle may have both literal and non-literal (expressing compound, causal, conditional, temporal, relative, and concessive ideas) translations.

e. g. DISCIPULI DOCTI VERBA CONIUGARE POSSUNT.

LITERAL TRANSLATIONS:

1. The instructed students can conjugate verbs.
2. The students, having been instructed, can conjugate verbs.

NON-LITERAL TRANSLATIONS:

1. The students have been taught and can conjugate. Compound
2. Because (since) the students have been taught, they can conjugate. Causal
3. The students, if taught, can conjugate. Conditional
4. After (When) the students have been instructed, they can conjugate. Temporal
5. The students who have been instructed can conjugate. Relative
6. Discipuli docti tamen verba coniugare non possunt.

Although instructed, the students nevertheless cannot conjugate verbs.

Although the students have been instructed, they cannot conjugate verbs.

Concessive

Cena Trimalchionis

After students have read the story and carefully noted the sequence of events at Cornelius' dinner, the teacher should invite them to compare Trimalchio's parallel but far more lavish and pretentious banquet, as it is described in the extracts from Petronius below:

At last we took our places. Immediately slaves from Alexandria came in and poured ice water over our hands. These were followed by other slaves who knelt at our feet and with extraordinary skill pedicured our toenails. Not for an instant, moreover, during the whole of this odious job, did one of them stop singing. This made me wonder whether the whole menage was given to bursts of song, so I put it to the test by calling for a drink. It was served immediately by a boy who trilled away as shrilly as the rest of them. In fact anything you asked for was served with a snatch of song, so that you would have thought you were eating in a concert-hall rather than a private dining room.

Now that the guests were all in their places, the hors d'oeuvres were served, and very sumptuous they were. Trimalchio alone was still absent, and the place of honor—reserved for the host in the modern fashion—stood empty. But I was speaking of the hors d'oeuvres. On a large tray stood a donkey made of rare Corinthian bronze; on the donkey's back were two panniers, one holding green olives, the other, black. Flanking the donkey were two side dishes, both engraved with Trimalchio's name and the weight of the silver, while in dishes shaped to resemble little bridges there were dormice, all dipped in honey and rolled in poppyseed. Nearby, on a silver grill, piping hot, lay small sausages, while beneath the grill black damsons and red pomegranates had been sliced up and arranged so as to give the effect of flames playing over charcoal...

But when the tables had been wiped—to the inevitable music, of course—servants led in three hogs rigged out with muzzles and bells. According to the head-waiter, the first hog was two years old, the second three, but the third was all of six. I supposed that we would now get tumblers and rope dancers and that the pigs would be put through the kind of clever tricks they perform for the crowds in the street. But Trimalchio dispelled such ideas by asking, "Which of these hogs would you like cooked for your dinner? Now your ordinary country cook can whip you up a

chicken or make a Bacchante mincemeat or easy dishes of that sort. But my cooks frequently broil calves whole." With this he had the cook called in at once, and without waiting for us to choose our pig, ordered the oldest one slaughtered. Then he roared at the cook, "What's the number of your corps, fellow?"

"The fortieth, sir," the cook replied.

"Were you born on the estate or bought?"

"Neither, sir. Pansa left me to you in his will."

"Well," barked Trimalchio, "see that you do a good job or I'll have you demoted to the messenger corps."

...[Trimalchio] was still chattering away when the servants came in with an immense hog on a tray almost the size of the table. We were, of course, astounded at the speed and swore it would have taken longer to roast an ordinary chicken, all the more since the pig looked even bigger than the one served to us earlier. Meanwhile Trimalchio had been scrutinizing the pig very closely and suddenly roared, "What! What's this? By god, this hog hasn't even been gutted! Get that cook in here on the double!"

Looking very miserable, the poor cook came shuffling up to the table and admitted that he had forgotten to gut the pig,

"You forgot?" bellowed Trimalchio. "You forgot to gut a pig? And I suppose you think that's the same thing as merely forgetting to add salt and pepper. Strip that man!" The cook was promptly stripped and stood there stark naked between two bodyguards, utterly forlorn. The guests to a man, however, interceded for the chef. "Accidents will happen," they said, "please don't whip him. If he ever does it again we won't say a word for him." My own reaction was anger, savage and unrelenting. I could barely restrain myself and, leaning over, I whispered to Agamemnon. "Did you ever hear of anything worse? Who could forget to gut a pig? By god, you wouldn't catch me letting him off, not if it was just a fish he'd forgotten to clean."

Not so Trimalchio, however. He sat there, a great grin widening across his face and said: "Well, since your memory's so bad, you can gut the pig here in front of us all." The cook was handed back his clothes, drew out his knife with a shaking hand and slashed at the pig's belly with crisscross cuts. The slits widened

out under the pressure from inside, and suddenly out poured, not the pig's bowels and guts, but link upon link of tumbling sausages and blood puddings.

The slaves saluted the success of the hoax with a rousing, "LONG LIVE GAUUS!" The vindicated chef was presented with a silver crown and honored by the offer of a drink served on a platter of fabulous Corinthian bronze.

Meanwhile someone was hammering at the door and before long a carouser dressed in a splendid white robe and accompanied by a throng of slaves made his entrance. His face was dignified and stern, so stern in fact that I took him for a praetor, slammed my bare feet onto the cold floor and made ready to run for it. But Agamemnon laughed at my fright and said, "Relax, you idiot, it's only Habinnas. He's an official of the imperial cult and a mason by trade. They say he makes first-rate tombstones."

Somewhat reassured, I sat down again but continued to observe Habinnas' entrance with mounting amazement. He was already half-drunk and was propping himself up by holding onto his wife's shoulders with both hands. He was literally draped in garlands of flowers and a stream of perfumed oil was

running down his forehead and into his eyes. When he reached the place reserved for the praetor, he sat down and called for wine and warm water. Trimalchio was delighted to see his friend in such spirits and called for bigger glasses, asking him how he had eaten...

"If I can remember, I'll tell you," said Habinnas. "But my memory's so bad these days, I sometimes can't even remember my own name. Let's see, first off we had some roast pork garnished with loops of sausages and flanked with more sausages and some giblets done to a turn. And there were pickled beets and some wholewheat bread made without bleach. I prefer it to white, you know. It's better for you and less constipating, too. Then came a course of cold tart with a mixture of some wonderful Spanish wine and hot honey. I took a fat helping of the tart and scooped up the honey generously. Then there were chickpeas and lupins, no end of filberts, and an apple apiece. I took two apples and I've got one wrapped up in my napkin here. If I forgot to bring a little present to my pet slave, I'd be in hot water. And, oh yes, my wife

reminds me: the main course was a roast of bear meat. Scintilla was silly enough to try some and almost chucked up her supper. But it reminds me of roast boar, so I put down about a pound of it. Besides, I'd like to know, if bears eat men, why shouldn't men eat bears? To wind up, we had some soft cheese, steeped in fresh wine, a snail apiece, some tripe hash, liver in pastry boats and eggs topped with more pastry and turnips and mustard and beans boiled in the pod and—but enough's enough. Oh yes, and they passed around a dish of olives pickled in caraway, and some

of the guests had the nerve to walk off with three fistfuls. But we sent back the ham untasted." Once the confusion had died down, Trimalchio ordered the dessert brought on. The servant immediately removed not merely the dirty dishes but the tables themselves and replaced them with fresh ones. The floor was sprinkled with saffron sawdust and powdered mica, something I had never seen used for this purpose before. "Behold your dessert, gentlemen, these fresh tables," said Trimalchio. "I've made a clean sweep of everything and that's all you get. That's what you deserve; that's your dessert. Haw, haw. But if there's still anything in the kitchen worth eating, boys, bring it on."

The servants brought on another course, consisting of pastry thrushes with raisin and nut stuffing, followed by quinces with thorns stuck in them to resemble sea urchins. We could have put up with these dishes, if the last and most sickening course of all had not killed our appetites completely. When it was first brought in, we took it for a fat goose surrounded by little fish and little birds of all kinds. But Trimalchio declared, "My friends, everything you see on that platter has been made from one and the same substance." I, of course, not a man to be deceived by appearances, had to turn and whisper to Agamemnon, "I'd be very surprised if everything there hadn't been made out of plain mud or clay. At the Carnival in Rome, I've seen whole meals made from stuff like that."

—tr. William Arrowsmith

ROMAN LIFE XIX: RECIPES AND MENUS

The recipes on page 54 of the student's book are from *The Roman Cookery Book* by Apicius, translated by Barbara Flower and Elisabeth Rosenbaum (Harrap). See also *Apicius: Cookery and Dining in Imperial Rome*, a fully annotated translation of Apicius' cookbook with a full introduction. The adventurous may want to investigate *Ancient Roman Feasts and Recipes: Adapted for Modern Cooking*. Simple recipes are given in *Aspects of Roman Life Folder A*, yellow source cards 1.30 and 1.31, "Roman Recipes" (1) and (2); see also *Ten Ancient Recipes from Cato's De Agri Cultura*. For a general treatment of these topics in both Greek and Roman cultures see *Food and Drink*.

Exercise 33c

Ubi adhuc servus eram, in urbe Brundisio habitabamus. Illo tempore Melissam amabam, ancillam pulcherrimam quae in villa rustica habitabat. Forte dominus meus ad urbem proximam abierat; ego igitur Melissam visitare constitui, solus tamen ire nolui. Erat autem mihi amicus quidam, qui mecum ire poterat. Miles erat, homo fortis et temerarius.

Media nocte discessimus. Luna lucebat tamquam meridie. Venimus ad sepulcra prope viam sita. Miles meus inter sepulcra iit; ego consedi et stelas numerabam. Deinde rem miram vidi: omnia vestimenta ab amico meo exuta in terra prope viam deposita sunt. Di immortales! Non per iocum dico! Ille subito lupo factus est! Ego stabam tamquam mortuus. Lupo tamen ululavit et in silvam fugit.

Primum perterritus eram. Anima mihi in naso erat! Deinde ad stelas processit quod vestimenta eius inspicere volebam. Vestimenta deposita tamen lapidea facta erant. Paulisper ibi stabam immobilis. Gladium tamen strinxit et umbras cecidit donec ad villam rusticam pervenit. Melissa mea ad portam villae mihi occurrit. "Dolemus," inquit, "quod non prius venisti; auxilio tuo caruimus. Lupo enim villam intravit et omnia pecora tamquam lanius necabat. Nec tamen derisit. Servus enim noster eum gladio vulneravit."

Ubi haec audivi, perterritus eram. Neque dormire neque in villa manere potui, sed summa celeritate aufugi. Postquam veni in illum locum in quo vestimenta lapidea facta erant, inveni nihil nisi sanguinem. Ubi domum perveni, iacebat miles meus in lecto tamquam bos; a medico curabatur. Tum scivi militem esse versipellem! Neque postea potui aut cum illo panem esse aut illum amicum mecum vocare.

Vocabulary List D

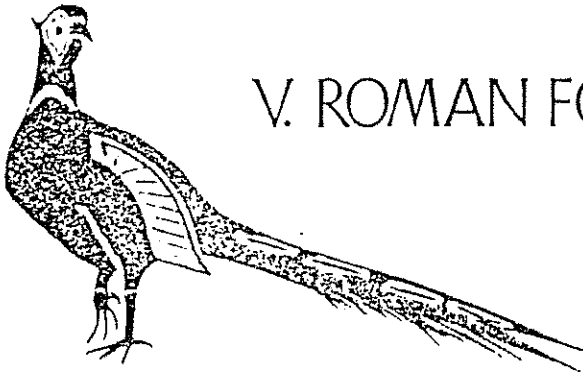
1. forte by chance synonym: casu
2. luna, ae F. moon
3. nasus, i M. nose
4. sanguis, sanguinis M. blood (sanguinolent)
5. vulnero, -are, -avi, -atus to wound (invulnerable)
6. medicus, i M. doctor
7. postea ADVERB of _____ afterward

8. exuō, exuere, exuī, exūtus to take off (clothes)
9. prōcēdō, prōcēdere, prōcessī, prōcessūrus to go forward
10. Ab ōvō usque ad māla. From the egg to the apples. (From soup to nuts)

Sententia to Accompany the Story

Ab ōvō usque ad māla. *From the egg to the apples = From hors d'oeuvres to dessert (i.e., from soup to nuts, beginning to end).* Horace, *Satires* I.III.6-7

ROMAN FOODS



V. ROMAN FOODS

THANKS TO A LACK OF TECHNOLOGY (which, in this case, was certainly a blessing), the Romans did not eat Wheaties, Pop Tarts, TV dinners, or Sarah Lee cakes. And they did a lot more baking, broiling, boiling, and smoking than frying. What could not be grown or nurtured on Italian soil was imported, but such valued exotic foodstuffs as peacocks and cherries were introduced to Italian farms to be produced in large quantities.

Here is a list of some of the foods available to the Romans:

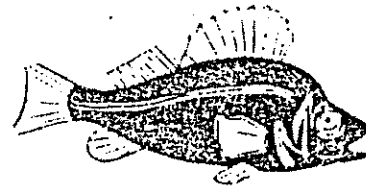
MEATS—Domestically raised were veal, lamb, pork, and occasionally beef, and all of these meats could be made into sausages. Suckling pig and suckling kid (goat) were considered delicacies. The epicures especially salivated at livers, sweetbreads, tripe, kidneys, lungs, tongues, testicles, jowls, smoked pig knuckles, udders, bellies, sterile wombs, and above all, brains. They often used pig and chicken brains as thickening agents. Other popular quadrupeds were rabbit and dormice.

POULTRY—The gourmet Lucullus was so fond of poultry that he had a dining room built next to his aviary (*ornithon*) so he could watch the live birds flutter while he feasted, but the stench from the aviary eventually drove his dining elsewhere. Many Roman recipes simply called for "bird" (*avis*) and the chefs had a wide choice. Besides chickens for every patrician pot, Roman farms raised geese, ducks, capons, pigeons, coots, guinea hens, turtledoves, pheasants, peacocks, and small birds such as jays and thrushes. The Romans

went for anything with wings shy of Pegasus, the flying horse of Greek mythology.

GAME—From field and forest, and from abroad, the Romans banqueted on bear, wild sheep, wild boar, venison, gazelle, hare, partridge, quail, figpeckers, ostrich, flamingo, and parrot.

VEGETABLES AND SALAD GREENS—The Romans considered raw endive and lettuce rough on the stomach, but they liked and kept eating them. Usually cooked were kale, colewort, leaf cabbage, mustard and beet greens, and mallow greens. Other produce included radishes, squash, turnips, beets, mushrooms, truffles, tree ears, leeks, green onions, chives (Nero ate them with oil to improve his singing voice), shallots, onions, various plant bulbs, carrots, parsnips, celery (rarely used except for the leaves), artichokes, asparagus, cucumbers, pumpkins, taro, green beans, and still others. They were very fond of dried beans, especially in the winter when fresh vegetables were hard to come by. Dried staples were chick-peas, lentils, and dried peas, used alone, a stuffing, or in soups. Pearl barley also was used in soup.



FISH AND SHELLFISH—An abundance of fish was available to the Greeks from the Aegean Sea and Byzantium (Istanbul); to the Romans, from the entire Mediterranean and all its bays. Romans ate tuna, bonito, mackerel, sole, perch, porpoise, mullet, flounder (plaice), anchovies, cuttlefish, octopus, squid, eel, ray, and scores of others. Their shellfish included lobster, prawns, shrimp, crayfish, mussels, oysters, scallops, barnacles, cockles, and sea urchins.

MEDICINALS—The Romans attributed beneficial properties to many natural products. Like an ancient ancestor of the aspirin, cabbage, raw, boiled, or pickled, was considered the number one cure for hangover. Cucumber seeds in wine soothed coughs; in human milk they cooled the fever of malaria. The juice of the cabbage drunk with

vinegar, coriander, dill, honey, and black pepper was another cure for hangover (making the hangover almost preferable), as was mint with pomegranate juice. Warm urine from a person who had recently eaten cabbage was used for muscular aches. A hand rubbed with radishes would be immune to scorpions; a stomach full of radishes and honey would clear up intestinal ulcers. A squirt of onion juice (as still practiced in some parts of Asia) cured bad eyesight. With vinegar, onions cured ancient dog bites and, used as a suppository, onions shrank hemorrhoids. Beets were good for pimples, and pounded asparagus rubbed on the skin prevented bee stings. Some vegetables were considered to work as aphrodisiacs—leeks, garlic, and asparagus. Garlic also kept beasts away and relieved a sore throat when mashed into soft cheese (Boursin?). Turnips were another aphrodisiac, but they also caused gas, and no Roman doctor could help the embarrassed person whose lust and internal gas erupted at the same time. Cucumbers were regarded as anti-aphrodisiacs.

BREADS AND CEREALS—The Greco-Roman world found that glutinous wheat makes the best bread, thus establishing one of the constants of Western civilization. Romans used a wheat flour that was similar to our all-purpose flours, but it had a higher concentration of bran. Like the modern world, they judged bread by its whiteness, so that the grain was often adulterated to make it white. Emmer wheat, for instance, was milled with chalk. In ancient days, flour was sometimes produced from date skins in Ethiopia, water-lily seeds in Egypt, and elsewhere from lentils, beans, carob, millet, and acorns. Among the ancient barbarians in northern Asia, the Sarmatians ate millet with blood from their horses' leg veins (modern Mongolian nomads are still known to follow this practice). Barley was used in both Italy and Greece for making *maza*, a kneaded but uncooked form of bread.

The ancient baker usually took his leavening agent from a portion of the previous day's dough, but in Gaul and Spain the yeast was taken from the local beer suds. Pliny suggests that salt was sometimes added at the mill, but other sources tell us that flour was purchased without salt added. Some people tried to save on salt by kneading their dough with sea water, but the ancient medical profession frowned on this. The Greeks and Romans baked their breads unmolded in ovens (*furnacei*) or enclosed in tins (*artopteii*).

Everyone in antiquity ate large amounts of bread. There were endless varieties—honey, sesame, poppyseed, flax-seed, salt, cheese, flat, mushroom-shaped, *quadratus* (recipe, p. 56), pan-baked, unleavened, leavened, rice, milk, egg, butter, twist, dice-shaped, wine, Alexandrian cumin (recipe, p. 57), lettuce, and still other breads. Many breads and cakes were for ritual use and made on holidays only; others belonged to specific localities.¹⁵ The Parthians produced a very spongy water bread, and the Syrians made bread from mulberries—but this variety supposedly made one's hair fall out.

CAKES—The ancients were relatively limited in their cake and pastry ingredients, with cheese, sesame seeds, honey, poppy seeds, flour, eggs, and oil predominating. There was, nevertheless, considerable variety: some had thin layers like modern *baklava*, other were spiral or loaf-shaped, tiny or large, soft or brittle, stuffed or plain, dry or honey-soaked. The ancients' palates mostly preferred the flat cheese-cake (*placenta* or *plakous*), the sacrificial *libum*, the soft, flat pancake

(*laganum*), and the all-purpose flat cake (*fructum*), but each of these cakes varied from region to region and from century to century. Several contemporary authors wrote books on pastry baking, the obscure Chrysippus of Tyana being the best known today (sample recipe, p. 133), but only fragments of these books have survived.

FRUITS—The Greeks and Romans loved fruit for dessert and liked sweets just as we do. As refined sugar was not yet available to them, they ate Carthaginian pomegranates, grapes, Cretan quinces (rarely eaten raw), Persian peaches, nectarines, Syrian plums (damsons), apricots, apples, pears, figs, mulberries, elderberries, cherries (thanks to Lucullus), raisins, dates, and jujubes. Which species of melon they ate is not known today. In wintertime, the shortage of fresh fruits was overcome by sun-drying, pickling, or preserving many of them. "Canning" was done in glass or earthenware jars. The most common dates were *caryotae*, but the drier "finger" dates (*ductyli*) also were available among other varieties. Nine types of pomegranates were grown in Carthage. The agricultural writer Columella classified nine varieties of figs. In Palestine the kernel from Christ's Thorn was popular. Clearly, the Roman banqueter, with a greater selection of fruit than nowadays (supermarket or no) was more sensitive to variety in a given fruit than all but today's agronomists

and producers. The Romans even experimented with fruit hybrids, and by grafting cherry with laurel they created the *laurea* berry. Two fruits abundant in the Mediterranean throughout history were the olive and the grape. Other than their uses in oil and wines, the ancients bruised, split, or left natural the olive, or soaked it in a variety of liquids such as wine, salt water, vinegar, mastic, or fennel water. Grape leaves were pickled or used to wrap certain foods, similar to today's *dolma* of Turkey and Greece, but fig leaves were used more often for this purpose (recipe, p. 130).

CHEESE—The Romans generally disliked butter and milk, but were fond of cheese. Recipes for cheese from antiquity show equivalents to modern Greek feta, cottage cheese, and Italian ricotta (wet and dry varieties). There is record of ancient "yellow" cheese and "green." Columella mentions cheeses flavored with thyme and other herbs, which perhaps were the "green" cheeses. The Latin author Varro recommended sheep's or goat's milk cheese as better to eat and less constipating than cow's milk cheese.

NUTS—Usually accompanying fruit as part of the dessert, nuts were eaten raw or roasted, plain or dipped in honey. They were used whole or ground in meat and poultry sauces. Most popular in ancient Rome were pine nuts (*pignoli*), walnuts (free of inner skins), chestnuts, pistachios from Syria, almonds, and filberts (hazel nuts). Acorns were eaten after roasting in hot ashes. Only the Egyptians and Thracians ate water chestnuts.

OIL—The ancient Arabs, Indians, and Egyptians used sesame oil, and the Indians, chestnut oil as well, plus oil from anything that could ooze—wild olives, myrtle berries, laurel berries, cypress, walnuts, apples, rice, even roses. In Greece and Rome there was only one oil—olive, in all its sweet, golden glory. The ancients had many different grades of olive oil, depending on berry quality and pressure used to extract the oil. Italian Licinian was considered the best.

There were a great number of foods that the ancients did not eat, either because they had not yet been discovered or because people simply disliked them. Eggplant, tomatoes, green peppers, potatoes, spinach, and yogurt – staples of modern Greece – were not part of the ancient Mediterranean diet. Garlic was used in medicines or to ward off animals (the Greeks had werewolves in their folklore), but only peasants used it in cooking. The Romans found dairy foods other than cheese distasteful except as an occasional cooking ingredient. Sugarcane was known in India and Arabia, but used exclusively for medicines; honey and fruit were the sweeteners of Roman chefs. The Romans used salt, but generally it came in large chunks difficult to use in the kitchen. Instead, the salt additive was *liquamen* (recipe, p. 52).

Bananas were discovered in India by Alexander the Great's troops, who called the new fruit a "type of fig," but when it was found to cause diarrhea, Alexander forbade his men to touch it. Pineapples were not eaten, and orange, grapefruit, and lemon were still unknown, native to parts of China where the Romans had no trade. They had citron, but its taste, as well as that of the lime, was too acidic for the Roman palate. The Parthians (Persians) did use citron seeds as breath sweeteners. Strawberries grew in Italy, but curiously, they were not very popular.

Despite their fondness for spices, the Romans never used peppers, chilies, paprika, or other *capsicum* (hot) peppers, all native to the Americas. Brazil nuts, vanilla, and chocolate also were extra in the Western hemisphere and unknown to the Romans, though ground carob—nowadays a chocolate substitute—was eaten in bread form and described by Pliny as “very sweet.” In antiquity, cotton plants existed only near Egypt, but the ancient Egyptians beat the unroasted beans into a paste and ate it undiluted. Corn was also unknown, and rice was a cereal thought very little of in Greece or Rome. In times of famine Romans would eat rice, but famine also had them eating acorns. The Persians and Lydians ate a cereal and meat dish very suggestive of modern pilaf or couscous; something called *candaulos*, made of grain or bread with boiled meat, a fatty sauce and some cheese and anise flavorings. Oats and rye existed, but rye was grown and used north of the Alps, and oats were fed only to animals. The ancient Italians did not eat pasta.

Without corn, potatoes, rice, rye, or other starters, it's no wonder the Romans didn't have hard liquor. They did make a vermouth, but never seemed the unhappier for lack of gin or vodka. After all, it had plenty of olives—and citron to twist.

Vocabulary List E

1. cithara, ae F. lyre
2. citharā lūdere to play (on) the lyre
3. dolor, dolōris M. grief
4. ferōx, (ferōcis) fierce - adjective of 1 termination

declension: ferōx ferōx
 ferōcis ferōcis
 ferōcī ferōcī
5. condiciō, condiciōnis F. condition etc
6. vīvus, a, um living (vivisection)
7. amor, amōris M. love
8. abripiō, abripere, abripuī, abreptus to snatch away
9. respiciō, respicere, respexī, respectus to look back at

Exercise VIIj: have students deduce *Mūsa* (1), *Eurydicē* (3), *redūcere* (9), *retrahere* (11 and 15), and *remittere* (11) (*remittere* and *retrahere* were deliberately left out of the end vocabulary to assure the students would have to deduce their meanings here).

ORPHEUS AND EURYDICE

Multae fābulae narrantur dē Orpheō quī ā Musīs doctus erat citharā lūdere. In pictūrā in trīclīniō Cornēlii sita Orpheus ad īferōs dēscendit. Cūr? Dēscendit quod uxor eius Eurydicē morte abrepta iam sub terrā ā Plūtōne tenēbatur. Dolōre oppressus Orpheus constituit Plūtōnī appropinquāre et uxōrem ab eō petere.

Iānuā rēgnī Plūtōnis ā Cerberō, cane ferōcī quī tria habēbat capita, custōdiēbatur. Orpheus, quod semper ēsuriēbat Cerberus, frusta cibī ad eum coniēcit et, dum cibus arripitur ā Cerberō, in rēgnū intrāvit. Per umbrās ībat Orpheus; uxōrem diū et dīlīgenter quaerēbat. Tandam Plūtō dolōre eius commōtus, "Licet tibi," inquit, "uxōrem tuam redūcere, sed hāc condiōne: Eurydicē exhibēt ad lūcem tē sequēns; tū vetāris eam respicere. Sī tū respiciēs, ea retrahētur neque umquam iterum ad vīvōs remittētur."

Mox Eurydicē ex umbrīs dūcēbatur. Tum Orpheum sequēns ad lūcem lentē ascendēbat. Orpheus, quamquam uxōrem vidēre valdē dēsīderābat, ascendēbat neque respexit. Iam ad lūcem paene adveniēbant cum Orpheus amōre oppressus est. Respexit. Eurydicē revocata ad Plūtōnem retracta est neque ad lūcem umquam reddita est.

Language Activity Book

1. The activities for Chapter 33 lead the students a step further with use of the perfect passive participle in that they require the students to use participles in cases other than the nominative, to which examples were confined in the student's book. The activities thus draw out the implications of the statement on page 51 of the student's book that the perfect passive participle has the endings of an adjective of the 1st and 2nd declensions and that it must therefore agree in gender, case, and number with the noun or pronoun it modifies. Thus, in Activity 33a, students must produce the perfect passive participle of the verb given in infinitive form in parentheses and then put it in the correct gender, case, and number to modify the italicized noun.
2. Activity 33c demonstrates how a perfect passive participle may substitute for a relative clause and gives practice in converting the active constructions in the relative clauses to corresponding passive constructions with the participles. This is a challenging exercise and students may require some assistance.
3. In Activity 33d, No. 7, note that the partitive idea in the phrase "the rest of the guests" will be translated with the adjective cēterī modifying the noun convīvae.

REVIEW VII: CHAPTERS 28–33**1. Review the following:**

- a. the relative pronoun
- b. indefinite and interrogative pronouns
- c. prefixes
- d. the demonstrative adjectives and pronouns: *is, ea, id; hic, haec, hoc; and ille, illa, illud*
- e. the present passive infinitive
- f. the forms and use of the passive voice in the present, future, imperfect, perfect, pluperfect, and future perfect tenses (agreement of the perfect passive participle with the subject of the verb)
- g. the use of the ablative case with the preposition *ā* or *ab* to designate the person by whom the action of a passive verb is performed and the use of the ablative case without a preposition to designate the thing, means *instrument*, or *cause*.

2. For review of vocabulary, refer students to "Chapters 28–33: Vocabulary for Review" on pages 24–26 of the language activity book.

3. For review of forms, have students consult the following charts in the section titled "Forms" at the end of the student's book:

Chart VIII	relative pronouns
Charts IX, X	indefinite and interrogative pronouns
Chart XI	demonstrative adjectives and pronouns
Charts XIV, XV	passive forms of verbs

4. For review of grammatical terms and syntax, refer students to the section titled "Reference Grammar" at the end of the student's book:

I.E.4–6 and 11–12 ablative case with and without preposition

IV.B.1 active and passive voice

5. Exercise VIIb may be repeated with the students substituting the correct forms of *hic, haec, hoc* and of *ille, illa, illud* instead of *is, ea, id*.

6. Exercise VIIc may also be repeated with the students substituting the correct forms of *is, ea, id*. Repetition of these exercises with the different demonstrative adjectives and pronouns can help reinforce the point that these words can be used either as pronouns (as in Exercise VIIb) or as adjectives (as in Exercises VIIc and d).