

SCAN

SANTA CRUZ ARCHAEOLOGICAL NEWSLETTER

Artifacts from the Silva Collection Displayed in Watsonville

An exhibit of stone pestles, bowl mortars, and other artifacts from the George A. Silva collection was on display at the Freedom Branch Library in Watsonville during November and December. Most of the artifacts were found by Mr. Silva as he plowed his fields in the Pajaro Valley over fifty years ago. The exhibit was enhanced by a hopper basket on loan from the California Indian Heritage Center of the California State Parks which was placed on top of a specialized shallow bowl mortar to demonstrate how the mortar was used.

Rob Edwards and Charr Simpson-Smith, members of the Santa Cruz Archaeological Society, designed and prepared the exhibit. The stone artifacts were lent by Mr. Silva's daughter, Mrs. Beverly A. Silva Kelly, and her daughter, Karell Reader.

The exhibit was accompanied by the following text:

STONE REMINDERS OF THE EARLY PEOPLE OF THE PAJARO VALLEY

Pajaro Valley's human past extends between 7000 to 12,000 years ago. For most of that time, up until about 6000 years ago, the Pacific Ocean was far lower than today. As most people tended to live near the edge of the ocean, the sites of the earliest peoples are now under water. Today only a few of those early sites are known.

Mortars, Pestles and the Acorn

By 4000 years ago, the native people who lived here had established lives adapted to the ocean, rivers, and sloughs, as well as to the many rich resources of this land. The acorn from the various California Oaks was a major food source from the land. In order to eat the acorn, it had to be ground into flour and then leached. The grinding was done with a bowl mortar (made of stone) and a pestle. The use of this high protein food set off a population explosion.

About 3000 years ago, the people who came to be called Costanoan/Ohlone arrived in the area. About 1000 years ago they created and utilized a woven "hopper basket" which substituted for the sides of the bowl mortar, which held the acorn meal together to be ground and created a much flatter, lighter, and easier to carry mortar base.



Continued on next page

One way archaeologists can see these changes in processing techniques over time without having baskets is by analyzing the bottom ends of the pestles. The bowl mortar pestle has a rounded curved shape from hitting the edges of the stone bowl. The hopper pestle has a much flatter curve with a shoulder from rubbing against the woven basket rather than the stone bowl.

Farmers who plowed the land in the Pajaro Valley over the last 200 years have discovered many native artifacts, especially those created from ground stone such as mortars and pestles. The George Silva family farmed both near Struve Slough and Pleasant Valley for several generations. They collected these stone tools and preserved them as part of our local history. By seeing how many of the pestles in the collection are hopper style, we can infer the age of the sites where they were found.

This display is organized around the differences between bowl mortars (and pestles) and a hopper mortar (and pestles) with a hopper basket. Can you see the differences between them?

Two Stone Balls and a Mystery Stone

On the top shelf there are two large stone balls with grooves pecked into them that archaeologists believe to be boat weights. Boat weights were used to hold a small tule boat in place, as we might use an iron anchor today. Smaller versions of these grooved stone balls have been found throughout California and are assumed to be weights for fishing nets.

There is also one small concave shaped stone on the shelf with the stone weights. Archaeologists don't know what purpose the stone served. Often, when we don't know what an object is—it is presumed to have "great ceremonial significance"!

Do you have any idea what this stone was used for? If you do, write it up and email it to Rob Edwards at robwardsaacc@gmail.com or give it to the Librarian who will send it to me. I'll answer your email and let you know what I think of your idea. ☺

In the next issue, we will learn about the public response to the exhibit and suggestions about the purpose of the mystery artifact.

Volunteer Opportunities

Site investigation

May 24 – May 28: Site investigation in Monterey County, near Carmel

This site has significant time depth from the beginning of the Middle Period through the Middle-Late Transition. It will include excavation of control units and test probes of the deposit in order to determine site boundaries. If you would like to participate and obtain more information, please contact Kären Johansson, SCAS VP at VicePresident@santacruzarchsocociety.org.

Excavation and Laboratory Analysis

Ongoing: Labwork and data entry for the Cowell Lime Works Historic District, Santa Cruz Project.

For more info, contact Pat Paramoure at patsunicorn@sbcglobal.net for directions or more information.

The Archaeological Institute of America Lecture Series

The UCSC Society of the Archaeological Institute of America and the President's Chair in Ancient Studies Will present a series of lectures entitled Archaeology and the Ancient World. Each lecture will begin at 5 PM (snacks from 4:30) at UCSC in Humanities 1, room 210. The lectures are free to the public, and all are welcome. Free parking will be provided in the Cowell-Stevenson parking lots. For more information, please contact hedrick@ucsc.edu

February 17, 2011—Dr. Cameron McNeil will speak on the early history and archaeology of Cacao.

March 31, 2011—Professor Jodi Magness will speak on "The Archaeology of Qumran and the Dead Sea Scrolls."

May 12, 2011—Sarah Nelson will speak on "Korea and the Silk Road."

Calendar

All General Meetings are held at Sesnon House Cabrillo College
6500 Soquel Drive, Aptos, California at 7:30 p.m. unless otherwise indicated.
SCAS website -www.santacruzarchociety.org

- January 20 **General Meeting** - Stephanie Cimino, Cultural Resource Specialist for PG&E, will present a talk entitled "The Industrial Landscape of Bodie, California: Bridging the Archaeology-Preservation Divide." Using the ghost town of Bodie, California as an example, Ms. Cimino will discuss the ways in which archaeologists and resource preservation professionals can work together for greater understanding and preservation of historic resources.
- January 23 **Potluck Board Meeting** - From 9am to 3pm on Sunday the 23rd, the SCAS board, invited guests, and all interested SCAS members will meet at Rob Edwards's home to plan the year's activities. If you would like to attend, please email Rob at RobEdwardsAACC@gmail.com for directions and to let him know what kind of dish you are bringing. Hope to see you there!
- February 12 **SCAS Field Trip** - "The Artistic Legacy of California Indian Basketry" at the Grace Hudson Museum in Ukiah, California. For more information, please see page 10.
- February 17 **General Meeting** - Pat Paramoure, MA Student at Sonoma State University, will speak about the Cowell Limeworks and Cabin B at UC Santa Cruz.
- March 10 - 13 45th Annual Meeting of the Society for California Archaeology. The meeting will take place at the Doubletree Hotel Sonoma Wine Country on One Doubletree Drive in Rohnert Park, California For more information, please go to http://www.scahome.org/meetings_events/index.html.
- March 17 **General Meeting** - Mike Newland, Staff Archaeologist with the Anthropology Studies Center, Sonoma State University, will present a talk entitled "Trail Systems Among Mendocino County Tribes."
- March 30 - April 3 76th Annual Meeting of the Society for American Archaeology in Sacramento, California. For more information, go to <http://www.saa.org/>.
- April 21 **General Meeting** - Cathy Mistely, MA Student in Applied Anthropology at San Jose State University. Please visit www.santacruzarchociety.org in the near future for Ms. Mistely's topic and the title of her presentation
- May 19 **General Meeting** - Nancy Olsen, Professor of Anthropology and ICS at DeAnza College. Dr. Olsen's background in Ethnology informs her ethno-historic research in San Jose as well as her work in rock art at Bandelier National Monument, New Mexico.
- June 16 **General Meeting** - Serena Love will speak about her fieldwork in Çatalhöyük, Turkey.

Awesome Alaskan Archaeology Adventure!

Part I

By Annamarie Leon Guerrero

For me, this past summer was filled with the most amazing archaeological experiences. Not only was I lucky enough to be able to be a crew chief for the Cabrillo College Archaeological Technology Program, I also worked for the National Park Service as an archaeologist for the Klondike Gold Rush National Historical Park in Skagway, Alaska. About one week, two airplane flights and one 7-hour ferry ride after field school ended, I found myself amidst of glaciers, mosquitoes, tourists, false-fronted buildings, and Alaskan wildlife (which totally included black and grizzly bears). All of this was back-dropped against a little town called Skagway, in southeastern Alaskan. And just outside the town's borders was the Alaskan wilderness.

Although Skagway is a tiny town now with about 800 residents living in town year round, after gold was discovered in the Klondike region of the Yukon in 1896, the town's population boomed to approximately 10,000 people at the height of the gold rush. Skagway is home to the White Pass Trail and nearby town-site Dyea is where the Chilkoot Trail begins. These were the two paths that hopeful miners were able to use to venture into the Klondike in search of

their fortunes. Neither path for these Argonauts was easy as each trail held its own risks. After the gold rush, Skagway's population dwindled and Dyea essentially disappeared back into the forest. Today



though, the Chilkoot Trail is a huge tourist attraction and people come all over the world to hike this pretty challenging trail, which takes about 3 – 5 days to complete.

This summer though, the main projects that the archaeology department had going were on neither the Chilkoot nor White Pass as they had been in previous years, but were concerned with recording and assisting with the restoration of several historic buildings in the middle of town. Doing archaeology in such a public place, especially as the park's interpretative rangers were giving public tours and talks at most of the buildings we were working on, was in direct contrast to working at secluded Henry Coe State Park during field school. Oftentimes, the archaeologists and the maintenance crews that were working on these historic buildings were spotlighted on the tours.

One of the buildings that we worked on as part of this project was Jefferson "Soapy" Smith's parlor. While it's been well over a century since he reigned as



The view on my way to work every morning,
down the main street of Skagway



Tour group outside of Soapy Smith's Parlor

Skagway's most notorious character, he remains infamous and is the focus of one of the most popular and widely told gold rush-era tales told in Skagway. Soapy Smith was a con artist who essentially ran the town during the heyday of the gold rush period. He was eventually killed in a shoot-out with a man named Frank Reid. However, Soapy Smith was not to be taken down too easily and was able to unload a fatal shot at Frank Reid as well. Frank Reid is buried in Skagway's historic cemetery, with a huge monument for his heroic

deed. Soapy, however, is buried relatively closely to Frank Reid, but just outside the boundaries of the actual cemetery.

After Soapy's death, his parlor changed hands and was reincarnated numerous times. The building was eventually moved to where it sits today and eventually became a museum, complete with a mechanized Soapy Smith. Part of my job this summer was to help with recording this building and to assist with excavations on the lot where Soapy Smith's building sits. The main part of my



Overview of Skagway from the Lower Dewey Trail



A tour group around Soapy Smith's final resting place

job, though, entailed monitoring as the maintenance crew worked to help stabilize the building. This was mainly to ensure that the building itself was not damaged while they worked. I helped to identify historic-era artifacts that came up as they dug down four feet to establish a new foundation for the building. The majority of the artifacts recovered were historic newspapers that were once used to help insulate the walls, as well as historic bottles and ceramic sherds that I was able to date back to the early 1900s. ☺

The Awesome Alaska Archaeological Adventure will be continued in the Spring issue.

For many of us, the recent holidays revolved around food—planning it, cooking it, eating it, cleaning up after it, and dessert. With that in mind, food seemed to be the obvious theme for this month's additional articles. *Bon appetit!* CN

Prehistoric People Ate Each Other, Bones Show

By Jennifer Viegas, December 13, 2010

Prehistoric humans, along with Neanderthals and *Homo antecessor*, made meals of each other, suggests new research on probable human teeth marks found on prehistoric human bones.

The findings, which will be published in the January issue of *The Journal of Human Evolution*, support prior theories that the first humans to recolonize Britain after the last ice age practiced nutritional cannibalism 12,000 years ago at a site called Gough's Cave in what is now Somerset, England.

It was a survival strategy, according to authors Yolanda Fernandez-Jalvo and Peter Andrews.

"Think that a member of your group dies," Fernandez-Jalvo told Discovery News. "The body can give one day off from hunting, which was always dangerous at that time, and what to do with the dead body that may attract other dangerous carnivores that may attack the group."

"This could be a good solution," she added, reminding that cannibalism does not always mean the cannibal killed the consumed individual.

To determine what patterns humans leave behind when they chew or gnaw on bones, the researchers had four different groups of European people chew raw and cooked meat bones from various animals.

The scientists also studied bones, now in a museum, which were chewed in the 1960's by the Koi people of Namibia. The Koi tended not to cook food as much as the Europeans did, so the researchers wanted to see what kind of damage they left behind on discarded bones.

The scientists also analyzed fossilized bone collections from ancient hominid sites in Spain, the U.K. and the Caucasus region.

They determined that when humans chew and gnaw bones, a distinctive pattern is left behind. It includes bent ends of bones, puncture marks, su-

perificial linear marks, peeling, crenulated ends and double arch punctures on the chewed edge. Not all of these features are unique to human chewing, but in combination, the researchers believe the features provide evidence for human eating.

Since bone chewing usually occurs when the consumer is trying to get at marrow and the last bit of meat, the marks can help to distinguish nutritional cannibalism from ritual de-fleshing. The findings can also reveal which animals prehistoric humans and human ancestors ate.

"Indications of *Homo habilis* eating hedgehog and using tools to eat them" has already been identified, Fernandez-Jalvo said.

She also said evidence suggests Neanderthals consumed marine mammals shortly after these animals gave birth, "chasing the youngest as an easy and clever strategy and avoiding the adults that were quite dangerous."

There is also evidence for an older man in China using stones to bang down on meat so it would be easier to chew.

Charles Egeland, an assistant professor of anthropology at the University of North Carolina at Greensboro, told Discovery News that "distinguishing human chewing damage from other agents (carnivores, non-human primates, non-biological processes) is extremely important."

"One of the more interesting implications of this study -- and there are many -- is that we may now have a useful set of criteria to identify meat-eating among early, pre-stone tool-using, hominids," he said.

"Somewhat ironically, this then raises the question of whether modern human chewing damage is actually the best analog for these early hominids," Egeland added. "Would chimpanzee chewing damage make a better analog?"

<http://news.discovery.com/archaeology/cannibalism-early-humans-bones-101213.html>

Archaeologists find 3,000-year-old fruit cellar

People's Daily Online
November 21, 2010

Chinese archeologists have found an ancient fruit cellar containing well-preserved apricot and melon seeds from more than 3,000 years ago in today's Shaanxi Province.

The cellar was a rectangular pit about 105 cm long, 80 cm wide and 205 cm deep, said Dr. Sun Zhouyong, a researcher with the Shaanxi Provincial Institute of Archeology.

Sun and his colleagues found the pit in 2002, about 70 cm underground the Zhouyuan site, ruins of Western Zhou dynasty (1046-771 BC) 100 km from Xi'an. After eight years of research, they concluded it was a cellar used to preserve fruits for aristocrats.

In each corner of the pit, Sun and his colleagues found a little round hole. "We assume the cellar had something like a shade that was fixed on the four holes but had decayed over the years."

Inside the cellar the researcher could see, even with naked eye, huge piles of nuts and seeds.

"We sorted them out with care, and found about 500 apricot nuts -- 108 of which were

complete with carbonized pulp, at least 150 melon seeds and 10 plum seeds," said Sun.

They also found millet and grass seeds.

"Most of the seeds were intact and very few were carbonized," said Sun. "It was so amazing that scientists who conducted lab work suspected they were actually put away by rodents in more recent times."

Sun and his colleagues sent three apricot nuts to Beta Analytic in Florida, the United States, last year for carbon 14 test to determine their age.

"The test results indicated they were about 3,000 years old, dating back to a period between 1380 B.C. and 1120 B.C.," said Sun. "Seemingly the fruits had been stored in an acidic and dry environment, so dehydration was extremely slow and the nuts were not carbonized even after so many centuries."

Zhouyuan site, where the cellar was unearthed, was believed to be a dwelling place for Duke Danfu, an early leader of the Zhou clan. It was known as the cradle of the Western Zhou Dynasty, one of the earliest periods of China's written history.

"Presumably, the aristocrats had stored fruits in their family cellar," said Sun.

The cellar, with roughly 1.7 cubic meters of storage, could store up to 100 kilograms of fruits, he said.

The Book of Rites, a Chinese history book compiled in the Western Han Dynasty (202 BC-9), put melons, apricots, plums and peaches among the 31 categories of food favored by aristocrats of the time. It said people in the Zhou Dynasty had also learned to grow fruit trees in orchards.

A poem in the "Book of Songs", a collection of poetry from the Western Zhou Dynasty (11th century -771 BC) to the Spring and Autumn Period (770 - 475 BC), says food kept in "ling yin" -- meaning cool places -- will stay fresh for three days in the summer.

Before the fruit cellar was reported, archeologists in Shaanxi Province found a primitive "icebox" that dated back at least 2,000 years ago in the ruins of a temporary imperial residence of the Qin Dynasty (221 BC - 207 BC).

The "icebox", in the shape of a shaft 1.1 meters in diameter and 1.6 meters tall, was unearthed about 3 meters underground in the residence. ☞

<http://english.peopledaily.com.cn/90001/90782/7205830.html>

Chinese Noodle Dinner Buried for 2,500 Years

By Jennifer Viegas, November 19, 2010

Noodles, cakes, porridge, and meat bones dating to around 2,500 years ago were recently unearthed at a Chinese cemetery, according to a paper that will appear in the *Journal of Archaeological Science*.

Since the cakes were cooked in an oven-like hearth, the findings suggest that the Chinese may have been among the world's first bakers. Prior research determined the ancient Egyptians were also baking bread at around the same time, but this latest discovery indicates that individuals in northern China were skillful bakers who likely learned baking and other more complex cooking techniques much earlier.

"With the use of fire and grindstones, large amounts of cereals were consumed and transformed into staple foods," lead author Yiwen Gong and his team wrote in the paper.

Gong, a researcher at the Graduate University of Chinese Academy of Sciences, and his team dug up the foods at the Subeixi Cemeteries in the Turpan District of Xinjiang, China. This important cultural communication center between East and Central China has a desert climate.

"As a result, the climate is so dry that many mummies and plant remains have been well preserved without decaying," according to the scientists, who added that the human remains they unearthed at the site looked more European than Asian.

"Judging from the preserved mummies, most of them resemble typical Europeans, with light-colored hair, deep-set eyes, and protruding noses," the researchers wrote. "Of the 19 mummies examined, only three are Mongolian."

The individuals may have been living in a semi agricultural, pastoral artists' community, since a pottery workshop was found nearby, and each person was buried with pottery. The archaeologists also found bows, arrows, saddles, leather chest-protectors, boots, woodenwares, knives, an iron aw, a leather scabbard, and a sweater in the graves. But the scientists focused this particular study on the excavated food.

The food included noodles mounded in an earthenware bowl, sheep's heads (which may have held symbolic meaning), another earthenware bowl full of porridge, and elliptical-shaped cakes as well as round baked goods that resembled modern Chinese moon cakes.

Chemical analysis of the starches revealed that both the noodles and cakes were made of common millet.

The scientists next put new millet through a barrage of cooking experiments to see if they could duplicate the micro-structure of the ancient foods, which would then reveal how the prehistoric chefs cooked the millet.

The researchers determined that boiling damages the appearance of individual millet grains, while baking leaves them more intact. The scientists therefore believe the millet grains in one bowl were once boiled into porridge, the noodles were boiled, and the cakes were baked.

"Baking technology was not a traditional cooking method in the ancient Chinese cuisine, and has been seldom reported to date," according to the authors, who nevertheless believe these latest food discoveries indicate baking must have been a widespread cooking practice in northwest China 2,500 years ago.

The discoveries add to the growing body of evidence that millet was the grain of choice for this part of China. Houyuan Lu of the Chinese Academy of Sciences Institute of Geology and Physics, along with other researchers, unearthed millet-made noodles dating to 4,000 years ago at the Laija archaeological site, also in northwest China.

In that case, "the noodles were thin, delicate, more than 19.7 inches in length and yellow in color," according to Lu and his colleagues. "They resemble the La-Mian noodle, a traditional Chinese noodle that is made by repeatedly pulling and stretching the dough by hand."

Gong and his team point out that millet was domesticated about 10,000 years ago in northwest China and was probably a food staple because of its drought resistance and ability to grow in poor soils. ↪

<http://news.discovery.com/archaeology/ancient-chinese-dinner-archaeology.html>

Fish trap may be Mesolithic find

by Lorna Siggans
The Irish Times
September 23, 2010

A complex series of weirs and dams to trap rare fish on Connemara's Errislannan peninsula may date back to the Mesolithic period, according to the archaeologist who made the discovery.

Significantly, one local resident is still making and using traps for the weir and dam system, modeled on pre-Christian design, archaeologist Michael Gibbons said. John Folan said he was unaware of the historical importance of the equipment, the coastal system, or the fish species, until contacted by Mr Gibbons. The National Museum of Ireland has now commissioned him to construct one of his traps for its folklife collection.

Mr Gibbons was walking on the north side of Errislannan, outside Clifden, when he came across the stone ponds, channels and dams linking Mannin Bay to several inner lagoons. He learned that the system was designed to enclose and trap a fish called "marin" or "mearachán", which is similar to a smelt, and may be related to shad, which frequent the river Barrow.

Marine biologist Dr Cillian Roden said the fish type was "fascinating", but its identity was uncertain. "It

could be that these smelt do live in lagoons, and it would make the lagoons very important in environmental terms," he said.

Mr Folan said he had learned from his father and grandfather how to make traps, known as "cochill", which are placed in the upper end of the dam and weir system. He uses fencing or chicken wire and wood for a design that resembles an ice-cream cone. Formerly the traps were made of sally rods.

"It is going back generations," he said. "People depended on the fish and you'd get hundreds of them sometimes, but only during early spring. You could boil them, fry them, cook them any way, and we'd often bring them into Clifden." The arrival of Arctic terns close to the lagoons below Mr Folan's house heralded the presence of the fish around St Patrick's Day, at a time when food resources were low after winter.

Mr Gibbons said the system, dating back to Mesolithic times, had been adapted for contemporary use over centuries. "This is a very important part of the maritime history and archaeology, and shows how rich our coastline is in historical terms," he said. ↪

<http://www.irishtimes.com/newspaper/ireland/2010/0923/1224279504347.html>

Learning from leftovers: a history drawn from turkey bones

University of Leicester, December 22, 2010

A PhD student at the University of Leicester will have a very different view of Christmas dinner from most people, because Brooklynne Fothergill is researching the history of turkey domestication by examining old turkey bones.

Brooklynne's PhD is in palaeopathology, the study of disease in ancient remains. By studying the health of turkeys from different countries and different historical periods, she is able to draw conclusions about the people who farmed, cooked and ate them.

"As unimportant as animal bones may seem compared to beautiful ceramics or metal, they have the potential to reveal aspects of human life in the past

that no other form of material can show us," says Brooklynne, a Canadian-Irish student who has come to Leicester to study in the University's School of Archaeology and Ancient History.

"Animal bones can be useful indicators of human diet. The presence of animals from far away tells us about long-distance trade. We can look into farming methods as well as attempting to work out how they were perceived by people in the past and what they may have symbolised."

Turkeys originated in north and central America where they were domesticated by the Aztecs. Spanish explorers brought the birds to Europe in the 1500s and English colonists took them back in the

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Ben Irons, Long-Time SCAS Member

By Rob Edwards

Ben Irons was a long time active member of the Santa Cruz Archaeological Society who, with his wife of fifty years, Mary Ellen, attended more Archaeological Society Meetings than anyone else. Ben died December 27, 2010 at home peacefully. He was born in West Virginia on January 11, 1918. Ben enlisted in the Army in 1938 and was transferred into the Army Air Corps where he was shot down over Germany in July 1943. He was captured and spent time in various *Stalags* until the end of the war. He was a Mustang, rising from Private to Major by the time he retired in 1958. He graduated Summa Cum Laude from East Carolina University in 1962. A Giant's fan, he was delighted with their victories this year. He traveled widely both in the military and with Mary Ellen. He was a member of the First Congregational Church of Santa Cruz for fifty years and a member of SIRS. Our best wishes for Mary Ellen and their family.

*"He was a hardworking, honest and a southern gentleman until the end.
Most importantly he loved and was loved by his wife and family."*

SCAS Field Trip to Basketry Exhibition

Members of the Santa Cruz Archaeological Society are invited to travel to see an exhibit called "The Artistic Legacy of California Indian Basketry" at the Grace Hudson Museum in Ukiah, California on February 12, 2011. This exhibit, curated by basketry scholar Brian Bibby, is a joint project of the California Arts Council and California State Parks featuring rarely seen baskets from the collection of the California Indian Heritage Center.

California Indian basketry is one of the great textile traditions of the world, extending at least 5,000 years into the past. Encompassing remarkably diverse natural environments, nearly every Native community within the state excelled at basketry, creating a palette of distinct, regional weaving traditions - from the rainy redwood forests of the North Coast to the arid expanse of Death Valley.

Beginning at 2:00 will be a talk by California Indian basketry scholar Ralph Shanks about comparisons between Southern California Indian basketry traditions with those of Central and Northern California, after which Mr. Shanks will sign copies of his new book, *California Indian Baskets: San Diego to Santa Barbara and Beyond to the San Joaquin Valley, Mountains, and Deserts*.

If you are interested in going, please contact Rob Edwards by email at RobEdwardsAACCC@gmail.com, or call 831-246-0907.

Turkey leftovers, cont'd

1600s. Domesticated turkeys were crossbred with wild American turkeys to create the various breeds in use today.

To the early American people, turkeys were enormously important says Brooklynne:

"Turkey feathers were used for prayer sticks, blankets and clothing. They were associated with water and may have been used for sacrifices. There are even records of turkeys within human burials. There is a legend about the turkey having the feathers burned off of its head when it attempted to raise the sun. I also very much enjoy that an aspect of Tezcatlipoca, one of the main Aztec gods, was Chalchiuhtotolin, who appeared as a turkey."

Brooklynne's project was featured in the University's Festival of Postgraduate Research earlier this year. ↵
For more about turkeys and Brooklynne's research, see:

<http://www.alphagalileo.org/ViewItem.aspx?ItemId=92756&CultureCode=en>

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<http://www.santacruzarchsociety.org/newsletters.html>

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