



### JUST BEFORE THE DAWN OF HISTORY

Field Museum

*Swiss Lake Dwellers, later neolithic, haul in their seine in the shadow of the Alps.*



### DOMESTICATION OF ANIMALS

Field Museum

*Representing the mesolithic period, when the transition from the old to the new stone age began.*

two fishermen are hauling in their seine. Snowclad Alpine peaks loom in the background. Built out over the water on foundations of log piling is a village with its cluster of thatched wooden houses.

Exhibited nearby is a fine collection of objects from Lake Neuchatel, including implements of bone and stone, pottery, examples of weaving, samples of charred wheat and barley, seeds of various plants, sections of wooden piles, and objects of bronze and iron, indicating the extent of the progress made during this age in the beginnings of modern arts, industries, and construction engineering.

The eight groups have no counterpart in any other museum of the world, and leading anthropologists including such eminent authorities as Sir Arthur Keith and Prof. G. Elliott Smith of England, the Abbé Henri Breuil of France, and others, have pronounced them the finest restorations of prehistoric men ever made. These and other scientists of both the United States and Europe cooperated with Field Museum in the preparation of this hall which presents the most complete, accurate and interesting picture that present knowledge permits of the lives, cultures and physical characters of prehistoric races.

*Science News Letter, August 5, 1933*

### ARCHAEOLOGY

## Hazelnut Butter Kept Unspoiled 2,700 Years

**H**AZELNUT butter 2,700 years old and still in good condition is the remarkable archaeological find recently examined by Prof. Dr. Johannes Grüss of Berlin-Rahnsdorf, who specializes in the study of food products and beverages used by ancient peoples.

The material, as described by Prof. Grüss, consisted of two lumps about the size of plums, found with the remains of a man of the Iron Age, about 800 B. C., in a grave near the town of Bütlingen. The corpse had been cremated before burial, and the urn containing the hazelnut butter was in the fire. This thoroughly sterilized the earthen vessel and its sealed-in contents, coating the fat with a carbonized layer that constituted a second protective covering. Consequently in all the centuries bacteria and fungi had been unable to penetrate to the fat and spoil it. It was identified as hazelnut fat by particles of carbonized nutshell embedded in it.

Another bit of evidence on what the inhabitants of Germany ate during that remote period Prof. Grüss dug off a burned scrap of pottery found in the ruins of an Iron Age house near Mühlbach. This proved to be a film of scorched milk containing fragments of ground-up grain, evidently the remains of a milk porridge or gruel which some careless housewife of long ago permitted to burn on the fire.

*Science News Letter, August 5, 1933*