E17974, on display in The Joseph and Mary Grimshaw Egyptian Gallery. Relief with a fishing scene (top register) and scene of a procession of women carrying food offerings (bottom register).
ANCIENT KITCHEN SCAVenger HUNT

Use this scavenger hunt to explore some of the kinds of tools used for cooking and eating in ancient Egypt and Mesopotamia. Are any of these objects similar to ones you use today?

How to search for objects:
1. Go to oi-idb.uchicago.edu.
2. Type or copy and paste the registration number for the object (Example: A9325).
3. Check the box “Images Only.”
4. Press Submit.

These dishes came from what famous pharaoh’s funerary feast? E26528

What site is this painted jug from? A23952

What was this artifact used for in ancient Egypt? E1986
What was this artifact used for in ancient Egypt? **E15406**

What is this ancient Mesopotamian bowl? **A29540**

What caused the interior of this clay vessel to become blackened? **A16414**

What was this copper tube used for? **A11291**
ANCIENT INGREDIENTS

While life in ancient Egypt and Mesopotamia was very different from our lives today, many of the foods ancient people ate and the ingredients they cooked with are familiar!

Ancient people mostly ate bread, beer, and onions and other vegetables. Ancient beer was much different than beer today—it was made from bread and was thick, cloudy, and nutritious, with a relatively low alcohol content.

Have you eaten any of these ancient ingredients? Check them off if you have! Which ones would you like to try?

**Grains**
- [ ] Einkorn (one of the earliest forms of wheat)
- [ ] Barley
- [ ] Emmer (farro)
- [ ] Kamut

**Pulses**
- [ ] Beans
- [ ] Peas
- [ ] Chickpeas
- [ ] Lentils

**Fruits**
- [ ] Grapes
- [ ] Figs
- [ ] Dom palm
- [ ] Dates
- [ ] Pomegranates
- [ ] Jujubes

**Vegetables**
- [ ] Onions
- [ ] Celery
- [ ] Lettuce

**Herbs and Spices**
- [ ] Sage
- [ ] Mint
- [ ] Coriander
- [ ] Dill
- [ ] Cumin
- [ ] Mustard
- [ ] Garlic

**Meat**
- [ ] Beef
- [ ] Mutton
- [ ] Goat
- [ ] Fish
- [ ] Geese
- [ ] Ducks
- [ ] Gazelle

**Dairy**
- [ ] Milk
- [ ] Butter
- [ ] Cheese
- [ ] Yogurt

**Other**
- [ ] Honey
- [ ] Salt
- [ ] Vegetable oils

Bring more ancient foods into your cooking! With an adult’s help:

**Grow an ancient garden.** Many ancient people would have kept a small vegetable and herb garden outside of their home to add flavor and nutrition to their cooking. What ancient herbs could you grow?

**Cook an ancient-inspired meal.** Make a dish using at least three of these ancient ingredients. Challenge yourself to include an ingredient or two you’ve never had before!
A butcher, baker, and other food makers at work.

From a relief in the throne room of the North West Palace at Numrud (Iraq). Assyrian, 9th century BC.