Appendix VI. A complete table of modern experimental cooking replications.

Pot	Vessel form	Firing	Contents	Cooking episodes
1	Pointed-base	Kiln	**Nettles** (*Urtica dioica*) 120g Nettle leaves, 1000 mls water.	6x one hour boiling in water. A further 500 mls water was added 30 minutes into the first cooking due to absorption into the wall of the pot and evaporation.
2	Pointed-base	Kiln	**Acorns** (oak, *Quercus* sp.) 117g acorns, 750 mls water	3x one hour boiling in water. At the end of the final boiling, the acorns were crushed and boiled in fresh water in the same vessel for a further two hours
3	Pointed-base	Kiln	**Einkorn/milk→nettles→seal blubber** (i) 250g einkorn, 44g wheat bran, 6g wheat chaff, 750 mls milk (ii) 120g nettles, 1000 mls water (iii) c. 500g Seal blubber	6 x 1 hour cooking episodes
4	Pointed-base	Open	**Shelled mussels** 400g mussels, 750 mls water	2 x 1 hour cooking episodes. After the second cooking the vessels were lefty over the fire and gradually boiled down to dryness.During firing the vessel cracked and thermal spalls were clearly evident on the outer surface of the vessel. Soon after placing this vessel on the fire, drops of water were seeping through the outer wall of the vessel. However, this halted within 10 minutes presumably as the crack was sealed by the contents and due to the deposition of soot from the fire.
5	Pointed-base	Open	**Porpoise blubber** c. 500g blubber – no water added	Single cooking episode (one hour). The blubber was cut into small chunks placed into the pot until 2/3 full. The pot was heated over a fire

				for one hour. After 20 minutes on the fire, the temperature inside the pot had reached 145°C. After 45 minutes the temperature had risen to 275°C. A considerable quantity of oil was extracted from the blubber. After one hour over the fire the oil had converted into a black tarry substance
6	Funnel Beaker	Kiln	**Einkorn** 250g einkorn, 44g wheat bran, 6g wheat chaff, 750 mls milk	6 x 1 hour cooking episodes
7	Funnel Beaker	Kiln	**Beer**	**Day 1**- Mashing: Mix the soaked, crushed barley with 250g wheat bran and 250g wheat germ in water to the neck of the vessel. Gently heat the mixture on the fire, making sure that it does not exceed 50 degrees celcius. Heat for a few hours until saccharification is complete, resulting in a sweet, dark brown sticky mixture together with a dark brown malt liquid. In documented replications meadowsweet (*Filipendula ulmaria)* is added at this stage, but it is not essential so was omitted. Siphon off the mixture into another vessel or plastic bag using the reeds. Allow the malty residue to dry in the bottom of the pot. Stir the siphoned wort with a hazel stick to introduce the yeast extract, or use a pinch of yeast.

				Leave in an anaerobic condition to ferment. **Day 3-** Siphon off the remaining alcohol from the sludgy residue.
8	Funnel Beaker	Kiln	**Einkorn/milk** 250g einkorn wheat, 44g wheat bran, 6g wheat chaff, 750 mls milk	6 x 1 hour cooking episodes
9	Funnel Beaker	Kiln	**Shelled mussels** 400g mussels, 750 mls water	6 x 1 hour cooking episodes
10	Funnel Beaker	Kiln	**Porpoise blubber** c. 500g blubber – no water added	Single cooking episode (one hour). The blubber was cut into small chunks placed into the pot until 2/3 full. The pot was heated over a fire for one hour. After 55 minutes, the temperature had risen to 223°C (less than the temperature reached in Pot 5) and although a considerable amount of oil had been extracted, it had not converted into an black tarry liquid.