

# AN EVALUATION OF THE COOKING POTS FOUND IN THE TOPAKLI HÖYÜK EXCAVATIONS (1967-1974)

## TOPAKLI HÖYÜK (1967-1974 YILLARI) KAZILARINDA BULUNAN PIŞİRME KAPLARI ÜZERİNE BİR DEĞERLENDİRME

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### ÖZET

Topaklı Höyük'te 1967-1974 yıllarında L. Polacco tarafından kazı çalışmaları gerçekleştirilmiştir. Bu çalışmalar sırasında L tabakasından C tabakasına kadar pişirmede kullanılan çömlek/tencereler ve çaydanlık ele geçmiştir. Farklı tabakalardan ele geçen tencereler ortak biçim özellikleriyle (ağız kenarları dışa taşırılmış, boyunlu, yuvarlak gövdeli, düz dipli ve boyunla gövde arasına tutturulmuş kulplu) öne çıkmaktadır. Kaplarda is/yanma izinin gözlenmesi bu kapların pişirme için kullanıldığı fikrini desteklemektedir. Topaklı Höyük tencereleri farklı kapasiteye sahiptir. Küçük boyutlu olanların evin birey sayısı veya sos yapmak için kullanıldığı, büyük olanların ise yine evdeki birey sayısı veya pişirilen ürünle (süt gibi) ilişkili olabileceği düşünülmektedir. Ayrıca Topaklı Höyük'te ocakta pişirme için kullanılan çaydanlık da ele geçmiştir. Bu kap da tencereler gibi dışa taşırılmış ağız kenarlı, yuvarlak gövdeli, düz dipli, akıtacaklı ve ağızla gövde arasına tutturulmuş tek şerit kulpludur. Topaklı Höyük yerleşmesinde tespit edilen pişirme kapları Kızıllırmak Havzası'nda sıklıkla kullanılmış kaplardır. Bölgedeki tüm yerleşimlerde karşılaşılan bu tencereler MÖ 7. yüzyıldan MÖ 1. yüzyıla kadar geniş zaman aralığında biçimi hiç değişmeden kullanılmaya devam etmiştir. Çaydanlık olarak adlandırılan form ise yine Kızıllırmak Havzası'nda Hitit İmparatorluk Dönemi'nden bilinen formun devamıdır.

**Anahtar Kelimeler:** Demir Çağı, Hellenistik Dönem, Çaydanlık, Çömlek/Tencere

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**ABSTRACT**

Excavations at Topaklı Höyük were carried out by L. Polacco between 1967 and 1974. During these excavations, pots and teapots used for cooking from the L to C layers were unearthed. The pots from the different layers are characterized by their common shape features (protruding-rimmed, necked, round-bodied, flat-bottomed, and hand-attached between the neck and body). The soot/burn marks observed on the pots support the idea that these pots were used for cooking. Topaklı Höyük pots have different capacities. Smaller ones may have been related to the number of people in the house or used for making sauces while larger ones may have been related to the number of people in the house or the product cooked (such as milk). A teapot used for cooking on the stove was also found in Topaklı Höyük. This vessel, like the pots, has a flared rim, a round body, a flat bottom, a spout, and a single-strip handle attached between the rim and the body. The cooking pots found in the Topaklı Höyük settlement had been frequently used in the Kızılırmak Basin. These pots, which were found in all settlements in of the region, were used for a long period of time, from the 7th century B.C. to the 1st century A.D., without any alterations in their their shape. The form called teapot is the continuation of the form known from the Hittite Imperial Period in the Kızılırmak Basin.

**Keywords:** Iron Age, Hellenistic Period, Teapot, Pots

## INTRODUCTION

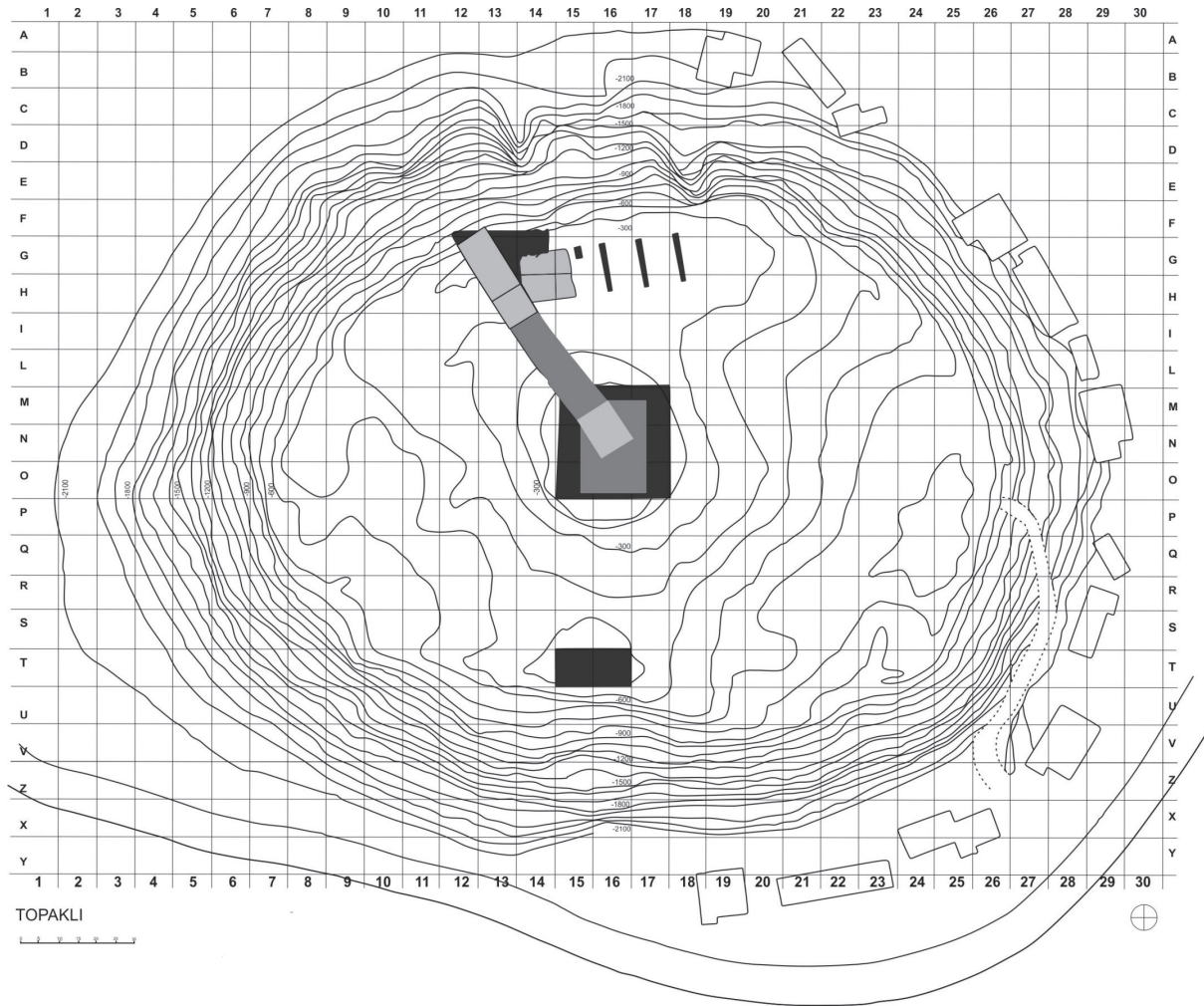
Excavations at Topaklı Höyük, located in the center of Topaklı village of Avanos district of Nevşehir province, were carried out by L. Polacco between 1967 and 1974 (Polacco, 1970, p. 7-25; Polacco, 1971, p. 27-38; Polacco, 1972, p. 187-200; Polacco, 1973, p. 31-41; Polacco, 1974, p. 159-176). Polacco states that the mound was inhabited from the 3<sup>rd</sup> millennium BCE until the Roman Period (Polacco, 1973, p. 31-41). Excavations were carried out in plan squares G-O/12-17 and T/15-16 in the mound between 1967 and 1974 (Fig. 1).

During the excavations in the mound, 11 single-handed pots and a teapot of a single type, all or nearly all intact, were unearthed<sup>1</sup>. These finds date from the Late Iron Age to the Early Roman Period. Before moving on to the cooking pots, it would be appropriate to look at the political history of the geography where Topaklı Höyük is located in order to investigate whether there is a parallel between cooking

pots and political changes in the region from the Late Iron Age to the Early Roman Period or not.

Topaklı Höyük settlement in the Kızılırmak Basin is located in the Tabal geography in the Iron Age (Fig. 2) (Bryce, 2023, p. 71) The Assyrians (Bryce 2023, p. 71-72) and later the Medes (Herodotus, 2009, I. 72) influenced the Land of Tabal. The Cimmerians organized attacks on the region from the beginning of the 7<sup>th</sup> century to the beginning of the 6<sup>th</sup> century BCE (Bryce, 2023, p. 72). The Persians were influential in Cappadocia until the Hellenistic Period when Cyrus the Great conquered the region in approximately 546/545 BCE. After Cappadocia joined the Achaemenid Empire as a satrapy, Persian culture continued its existence in the region for a long time (Strabon, 2009, 15.3.15). During the Hellenistic Period, the region was ruled by local kings affiliated with the Ariathes Dynasty (Diodoros, 1947, 31.19.1).

**Figure 1.** Topaklı Höyük excavation areas between 1967-1974 (Polacco, 1970, Tav. I) / Topaklı Höyük 1967-1974 yılları arasındaki kazı alanları.



<sup>1</sup> This study has been carried out with permission from Nevşehir Museum. I would like to thank Nevşehir Museum Directorate for their support to the study.

**Figure 2.** Kızılırmak Basin and Topaklı Höyük / *Kızılırmak Havzası ve Topaklı Höyük.*

**Figure 3.** Topaklı Höyük cooking pots (Cat. Nos: 1-3) / *Topaklı Höyük pişirme kapları (Kat. No: 1-3).*

Data shows us that Topaklı Höyük was abandoned in the Early Roman Imperial Period in the 1<sup>st</sup> century CE.<sup>2</sup> Due to the atmosphere of peace (Pax Romana) during the Roman Imperial Period, settlements were moved from mounds to unprotected flat areas after a long process.<sup>3</sup> During this peace period in the Roman Imperial Period, the settlement on Topaklı Höyük gradually shifted to the foothills of the mound and onto the plain.

During these periods, a complete political unity could not be established in the geography previously called the Tabal Country and later the Cappadocia Region. For this reason, the region was under Assyrian, Med, Persian, and then Macedonian influence. Due to insufficient excavations and lack of research, it is unknown whether the Topaklı

settlement was a rural village or a larger settlement than a village throughout this process. According to Strabon, the Cappadocia Region is a geography with a low level of urbanization. Strabon mentions that the settlement style of Cappadocia consisted of villages, mansions with large lands and castles. Also, Strabon reports that when Rome made a treaty with the kings of Cappadocia, the regional nobles, as well as the kings, were included in the treaty (Strabon, 2009, 12.2.11). This information shows that landowning nobles were influential in the Cappadocia Region during the Roman Period.

The suggestions put forward by V. Gordon Childe on whether a settlement is a city or a village still continue to be relevant. According to the items<sup>4</sup> listed by Childe in his suggestions, it seems that the Topaklı Höyük excavations are insufficient. For this reason, systematic excavations in Topaklı Höyük and the surrounding settlements will give us more accurate information on this subject.<sup>5</sup>

<sup>2</sup> Architectural structures and tombs from the Byzantine Period were unearthed just below the surface soil of the mound. Ceramics dating back to the Early Roman Period were unearthed just below these structures. There are almost no Roman Period finds among in the Topaklı Höyük finds and publications in the museum storage. These data show that the mound was abandoned in the Early Roman Period.

<sup>3</sup> Wolfram quotes Alexander Dermandt from Aelius Aristeides: "Cities are spread out in the countryside without protection, not even one percent of the population of the Empire carries weapons, the army is supplied from the Rhine, Danube and Euphrates." Wolfram 2022, 59-60.

<sup>4</sup> For these items see, Childe, 1950, p. 3-17; Gates, 2021, p. 34-38.

<sup>5</sup> Excavations not only in Topaklı Höyük but also in the settlements in its immediate surroundings will provide a more detailed evaluation of the final status of the settlements in the region, that is whether they are villages or cities.

## COOKING POTS

Two types of cooking pots were identified during the Topaklı Höyük excavations. The first of these were the deep pots with a single handle. The other is the single-handled teapot with a spout. The Hellenistic period cooking pots in the Athenian Agora were often sooty and the side opposite the handle was burnt (Rotroff, 2006, p. 169). These vessels, functioning as pots, have many names, such as Greek *chytra* (Sparkes, 1962, p. 130), Latin *aenum*, *cacabus* (Rich, 1860, p. 94) and *cornita* (Akkurnaz, 2016, p. 23, 26, 28, 29). Topaklı Höyük teapot's shape is uncommon in the Mediterranean world. Although there are examples with a strainer, it is not known as a cooking pot (Rotroff, 1997, Fig. 73, Pl. 87: 1184).

### a- Pots

Topaklı Höyük cooking pots have a slightly thickened everted rim, a narrow neck, an oval body, a flat or slightly rounded bottom, and a deep handle with a single strip on the neck. None of the cooking pots from Topaklı Höyük were found *in situ*. The fact that the pots were generally sooty, smoked, and burned on the bottom and the outer part opposite the handle supports that the pots were used over fire.

Clay is reddish brown, red, and gray in colour (5 YR 6/4 Light Reddish Brown, 5 YR 6/4 Light Reddish Brown, 5 YR 5/1 Gray, 2.5 YR 5/3 Reddish Brown, 2.5 YR 6/4 Light Reddish Brown, 2.5 YR 6/6 Light Red). All of them have traces of soot/burning. Cooking pots have a polished and micaceous surface.

Experimental archaeological studies have been carried out on cooking pots (Korkut & Ercan 2008, p. 102-103). These studies reveal that sand-lime additives were preferred to increase the durability of the paste used in the production of containers and that the walls were kept thin for heat permeability. It is observed that the clay of the Topaklı Höyük pots is heavily tempered with coarse grit and lime; and their walls are partially thin.

The pots in Cat. Nos: 1-8 (Figs. 3-5) were found in 1968, 1969, 1970 from sector II. The pots in Cat. Nos: 9, 11 (Figs. 5-6) were discovered during the excavation in 1974. The pots that constitute our subject were unearthed in all layers from the 7<sup>th</sup> century BCE to the end of the 1<sup>st</sup> century BCE. Cat. No: 1 (Fig. 3), was recovered from layer L, Cat. No: 2 (Fig. 3) layer G, Cat. No: 3 (Fig. 3) F-D layer, Cat. No: 4 (Fig. 4), layer D Cat. No: 5 (Fig. 4) F (?) layer, Cat. Nos: 6-7 (Fig. 4) layer D, and Cat. No: 8 (fig. 5) from layer C (Fig. 7).

Cooking pots were identified in layers C-L, as mentioned above (Fig.7). In addition to cooking pots, different vessels were also found in these layers. Mold-made

bowls and vessels decorated with bands, drop, and leaf motifs made with red and brown paint were unearthed in layers C-D (Polacco, 1971, p. 34, Fig. 11). Among the ceramics found in the layers, one example was inscribed "OY XAPIC" and dated by Schafer to the beginning of the Roman Empire (Polacco, 1971, p. 34, Fig. 11).

Pieces with geometric and floral decorations were discovered in layer E (4.20-4.80 m). Level E finds indicate the end of the Late Iron Age and the beginning of the Hellenistic Period. In layer F (4.85-5.20 m), gray or yellow coated vessels are decorated with red bands. In layer G (5.20-6.10 m), vessels with rigid profiles, inverted lips and feet, which are a continuation of Phrygian ceramics, were unearthed (Polacco, 1974, p. 148). It has been stated that the vessels at level F are similar to the ones at the levels G-H (Polacco, 1970, p. 187). It has been stated that these vessels may be a continuation of Phrygian ceramics. In layer I (6.70-7.20 m), painted pot sherds of Phrygian type in terms of shape and decoration were found abundantly. These are plates and cups with rigid profiles and everted rims. Geometrically decorated vessels with Late Phrygian characteristics were encountered in layer L (7.50 m) (Polacco, 1974, p. 149).

Polacco includes layer and level information in his Topaklı Höyük publications (Polacco, 1970, p. 7-25; Polacco, 1971, p. 27-38; Polacco, 1972, p. 187-200; Polacco, 1973, p. 31-41; Polacco, 1974, p. 159-176) and in the Museum inventory book. We have made detailed analogies for the finds from the Iron Age and Hellenistic Period.<sup>6</sup> The table below was created as a result of these data and analogies.

**Table 1.** Topaklı Höyük Late Iron Age and Hellenistic Period layers, levels and approximate dates / *Topaklı Höyük Geç Demir Çağı ve Hellenistik Dönem tabaka, seviye ve yaklaşık tarihleri.*

Topaklı Höyük Cooking Pots Recovered		
Layers	Level	Approximate dates
C	2.20-3.20 m	Century BCE 1-CE 1
D	3.20-4.20 m	Century BCE 2-3
E	4.20-4.80 m	Century BCE 4-3
F	4.85-5.20 m	Century BCE 5-4
G	5.20-6.10 m	
H	6.10-6.70 m	Century BCE 5
I	6.70-7.20 m	Century BCE 6
L	7.20-8.00 m	Century BCE 7-6

<sup>6</sup> We are working on a book length study of Iron Age vessels. We have published on some of the Hellenistic Period vessels (Köker Gökçe, 2023a, p. 121-143; Köker Gökçe, 2023b, p. 35-44), and work continues on the remaining ones.

For Topaklı Höyük pots, there is no development from the Late Iron Age (7<sup>th</sup> century BCE) to the Early Roman Period (1<sup>st</sup> century BCE). As seen in Fig. 7, the use of the same type continued. These have a flared rim, a neck, a round body, a flat bottom and a single strip handle attached between the neck and body. Developments or changes such as the body becoming flatter or longer and the neck becoming longer depending on the layers were not observed. However, minor differences in mouth shapes were detected. The mouths of the vessels in Cat. Nos: 1-2 (Fig. 3), Cat. Nos: 4-6 (Fig. 4), Cat. Nos: 8-9 (Fig. 5), and Cat. No: 11 (Fig. 6) are everted and have a neck. In Cat. No: 3 (Fig. 3) and Cat. No: 10 (Fig. 5), the neck is short while the rim and spout are prominent on the outside. In Cat. No: 5 (Fig. 4), the mouth ends vertically flat and the neck is short.

As we mentioned above, the Topaklı Höyük cooking pots, dating from the Late Iron Age to the Early Roman Period, have a flared rim, a round body, a flat bottom and a single strip handle attached between the neck and the body. Cooking pots similar to the Topaklı Höyük pots were found in many contemporary settlements

in the Kızılırmak Basin. Cooking pots from the Iron Age in Boğazköy have similar rims, body and bottom shapes, but are distinguished by having a handle on the rim (Bossert, 2000, Taf. 47: 481, 484, 487, 490-491, 493). Different examples have been unearthed in Büyükkaya having the same rim, body and bottom, but with the handle attached to the body from the mouth since the Middle Iron Age (Genz, 2004, Taf. 53: 10-13, 54: 1-4).

Since decorated examples of cooking pots were found in Büyükkaya, it is thought that the same form was used for another function (Genz, 2004, Taf. 56: 1-3). Among the Phrygian vessels in Alaca Höyük, cooking pots with flared rims, round bodies, flat bottoms and single strip handles along the neck were unearthed (Koşay & Akok, 1966, p. 20, Pl. 69. M 53, 19).

A similar form is known in Kaman-Kalehöyük starting from layer III2 (Matsumura, 2005, Taf. 42: KL88-1016). Cooking pots in Kaman-Kalehöyük show a general development from cylindrical neck to curved neck (Matsumura, 2005, p. 330).

**Figure 4.** Topaklı Höyük cooking pots (Cat. Nos: 4-7) / *Topaklı Höyük pişirme kapları (Kat. No: 4-7).*



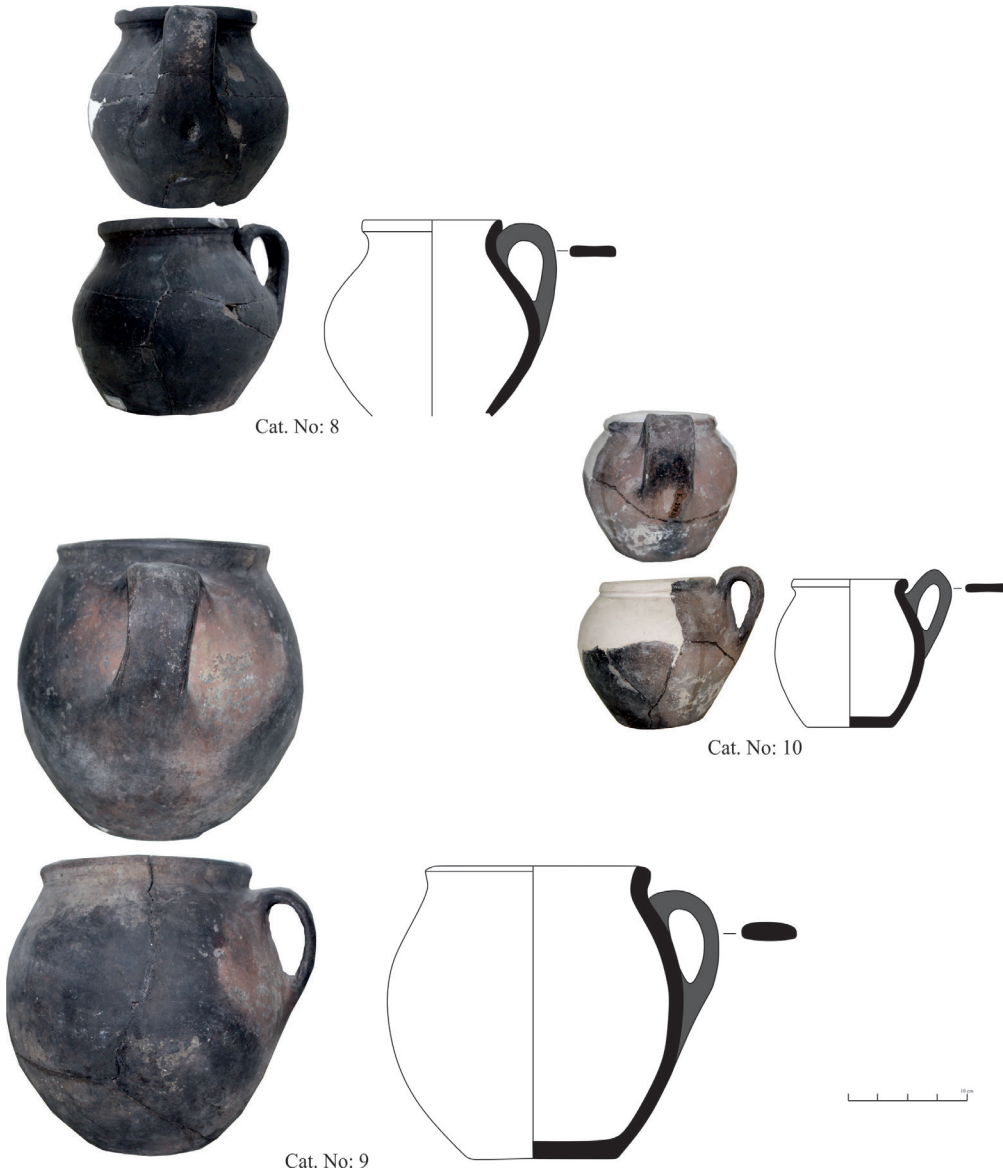
Cooking pots with a form similar to Topaklı Höyük are among the vessels dated after 500 BCE in Alişar (Osten, 1937a, Fig. 49: C 1408, c 453, c 1404, Pl. b 451, c 1404-1408). It has been stated that these pots are very similar to those of the previous period (Middle Iron Age) (Osten, 1937a, p. 36). It has been also reported that new forms of pots were not observed in Alişar and that they were a continuation of previous periods (Osten, 1937a, p. 161). Late Iron Age cooking pots, which are distinguished by having handles on the rim, were also unearthed in Kuşaklı-Sarissa (Powroznik, 2010, Taf. 44-46).

Cooking pots of similar form have been known in Gordion since the Early Hellenistic Period (Stewart, 2010, Fig. 116). Early Hellenistic examples are stated to have been identical to Late Phrygian cooking pots (Stewart, 2010, p. 167). Sams calls the Early Phrygian examples of this type “single-handled multi-purpose pot” (Sams, 1994a, p. 71). It has been stated that the Early Phrygian examples are similar except where the handle is placed. Stewart states that it may be more

difficult to place the lid on pots where the handle is at the junction point with the mouth, whereas it is easier to place the lid on pots with handles attached to the shoulder. The shape and size range of cooking pots in the Middle Hellenistic Period in Gordion are similar. It has been reported that almost the entire cooking process in Gordion took place in these type of pots (Stewart, 2010, p. 227). Only one cooking pot is said to have been used for each household. Regarding the cooking pots, it has been stated that all the pots in Gordion from the Early Phrygian to the Middle Hellenistic Period showed little change in shape (Stewart, 2010, p. 193). A similar form of pot was unearthed in the city of Midas. It has a flared rim, a round body, a flat bottom and a single handle (Halpels, 1951, Pl. 12: a).

While the cooking pot with a similar form in Kültepe had a rim handle and a flat body in the Early Hellenistic Period, the late example has a long handle and a long body (Tüysüz, 2022, Cat. Nos. 659, 660).

**Figure 5.** Topaklı Höyük cooking pots (Cat. Nos: 8-10) / *Topaklı Höyük pişirme kapları* (Kat. No: 8-10).





A similar type of cooking pot was unearthed in the 1<sup>st</sup> building level during the Yassıdağ excavations (Emre, 1973, p. 67, Pl. XII: 1). It has an everted rim, a short wide neck, an oval body, a flat bottom and a single handle at the neck.

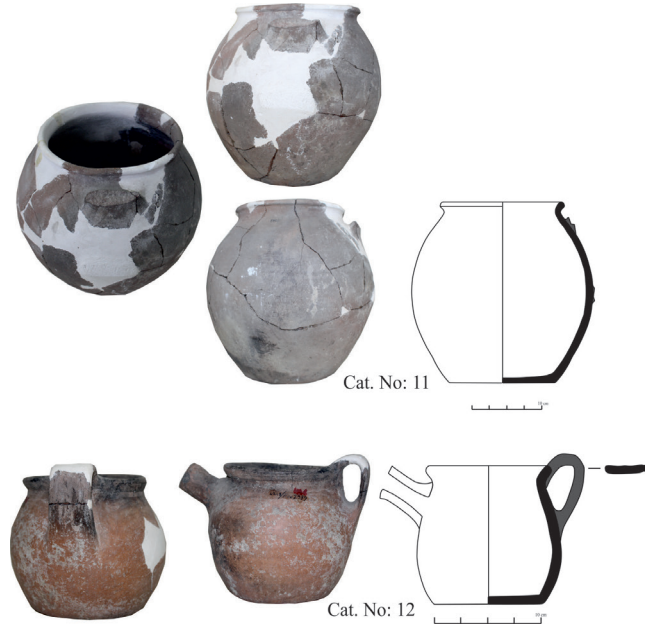
Similar pots were found in the Athenian Agora, located far from Topaklı Höyük. These pots, recovered from the layers in the Athenian Agora, were defined as *chytra*. *Chytras* are distinguished from others by their narrow neck, round body and single strip handle form (Sparkes-Talcott, 1970, p. 224, Fig. 18: 1922, 1932). *Chytras* continued to be used in the Athenian Agora from the Archaic Period to the Hellenistic and Roman Periods without much change (Thompson, 1934, A57, C69; Rotroff, 1997, Fig. 87: 1475-1482; Robinson, 1959, F84).

Cooking utensils appear in different forms depending on the product consumed.<sup>7</sup> *Chytras*, which are in the closest form to the Topaklı Höyük cooking pots, have been found from the Classical Period to the Early Byzantine Period in different centers in Anatolia and outside Anatolia (Hadrianopolis, Cıngırt Kayası, Troy, Parion, Smyrna, Patara, Tarsus, Nagidos, Kelenderis, Rhodiopolis, Apollonia, Pontika, Olbia, Panskoye, Khersonesos, Stobi, Akko-Ptolemais, Samaria (Kan Şahin, 2019, p. 273-289, Lev. 52-61: 1008-1066; Erol & Aydın, 2021, p. 26-36, Lev. 4-7 ; Berlin, 1999, Pl. 11: 239-241, Cat. Nos: 1-16; Ersoy, 2020, Pl. 104: 496-498, Cat. Nos: 241-274; Jones 1950, Fig. 187: 222; 175-221; Fırıncı, 2010, p. 11-104; Hermary et al., 2010, p. 244-247; CC 172-207; Gavriljuk, 2010, p. 329, Pl. 260: 137-149; Kasaev, 2002, p. 156-157, Pl. 75: F8: e, f; Zolotarev, 2005, p. 2014, Fig. 16: 1, 3, 4; Anderson-StoJanovic, 1992, p. 133, Pl. 131: 1128; Regev, 2009, Fig. 28: 154-160; Crowfoot et al., 1957, Fig. 41: 1-2)).

## b-Teapot

A teapot was found during the excavations in Topaklı Höyük in 1974, coming from an unknown layer and area (Cat. No: 12 (Fig. 6)). The teapot, which we think was used over fire due to the soot/burn marks on it, is similar in size to pots with a mouth diameter of 11 cm and a height of 13 cm. The teapot has an everted rim, a narrow neck, a body as wide as the rim, and a single strip handle at the rim. It has reddish yellow pulp and light reddish brown lining. The teapot has a capacity of approximately 0.720 litres.

**Figure 6.** Topaklı Höyük cooking pot and teapot (Cat. Nos: 11-12) / Topaklı Höyük pişirme kapları (Kat. No: 11-12).



This type of teapot is a type of vessel known in the Kızıllırmak Basin since the Hittite Imperial Period. They are characterized by a body with an everted rim, a handle from the neck, and a flat bottom (Osten, 1937b, Pl. VI: c 1748; Pl. IV: C 2126, Özgüç, 1982, Fig. 54-55, 57). Two different types of these teapots were used in Alaca Höyük during the Hittite Period. The first one has high legs and a body that narrows towards the mouth, while the other one has a wide mouth, a round body, a flat bottom and a single strip handle at the neck (Koşay & Akok, 1966, p. 20, Pl. 12. h 200, h 52, J 220).

Among the Phrygian artifacts, a teapot called a jug was found in Alaca Höyük (Koşay & Akok, 1966, p. 20, Lev. 69: M 18; Çınaroğlu & Çelik, 2015, Drawing 4: f). It has a flared rim, a round body, a flat bottom, a spout, and a single strip handle on the rim.

Among the Early Iron Age vessels at Büyükkaya, a teapot similar in form to the Topaklı Höyük example was unearthed (Genz, 2004, Taf. 29: 8). The handle part of the teapot is missing, but the spout is combined with the mouth. A light red-lined, single-handled teapot with a spout was unearthed in Boğazköy, in a layer dating from the Late Iron Age to the Hellenistic Period (Bittel, 1937, p. 49, Abb. 28: b). This teapot has a red lining. The teapot differs from the Topaklı example in that it has legs.

Teapots found in Masat Höyük from the Iron Age have basket handles (Özgüç, 1982, p. 59, Lev. 75: 2-3). The rims of the mouth are thickened externally, they have flat bottoms and their teats have strainers. Özgüç states that these teapots found in the building level II continue the Hittite tradition (Özgüç, 1982, p. 59).

<sup>7</sup> Cooking pots come in different forms, such as deep pots for stews, casseroles for low-water and high-fat dishes, pans for fried meat, fish or sauce (Tekocak 2006, p. 68; Arthur 2007, p. 15-20; Erol & Aydın 2021, p. 23-56).

Teapots with a strainer on the spout were identified in layers IIa5-6 (Matsumura, 2005, Taf. 187: KL88-1763) and IIa3-4 (Matsumura, 2005, Taf. 223: KL87-14, KL87-1766) in Kaman-Kalehöyük. A fragment of a teapot with an everted rim and a spout, dating back to the Late Iron Age, was unearthed in Kuşaklı (Powroznik, 2010, Taf. 45: 5). A similar form is called jug in Alişar (Osten, 1937a, p. 22, Fig. 50: e 881). It has a coarse paste and traces of fire cover the entire surface. This Alişar sample was recovered from the Hellenistic Period fill.

A similar teapot form was also identified in Kültepe (Tüysüz, 2022, p. 363-364, Lev. 94: 661). It was recovered from the 2<sup>nd</sup> century BCE layer in Kültepe. In Oluz Höyük, the same type of teapot was encountered in the 2B (450-300 BC) and 2A architectural layers (300-200 BCE) (Dönmez, 2017, Fig. 434, 728). Oluz Höyük teapots are different in terms of spout and body form.

Teapots were used in settlements such as Alaca Höyük, Alişar, Maşat Höyük, Kaman-Kalehöyük, Kültepe and Oluz Höyük in the Kızılırmak Basin from the Hittite Imperial Period until the end of the Hellenistic Period.



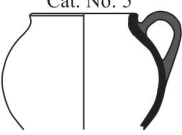



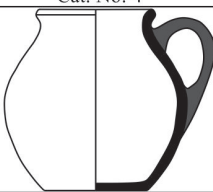
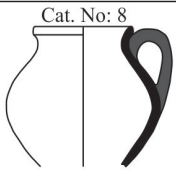
Although the Topaklı Höyük example does not provide us with an exact date, it can be suggested to date it between the Late Iron Age and the Hellenistic Period.

## SUGGESTIONS ABOUT POT CAPACITIES AND COOKED PRODUCTS

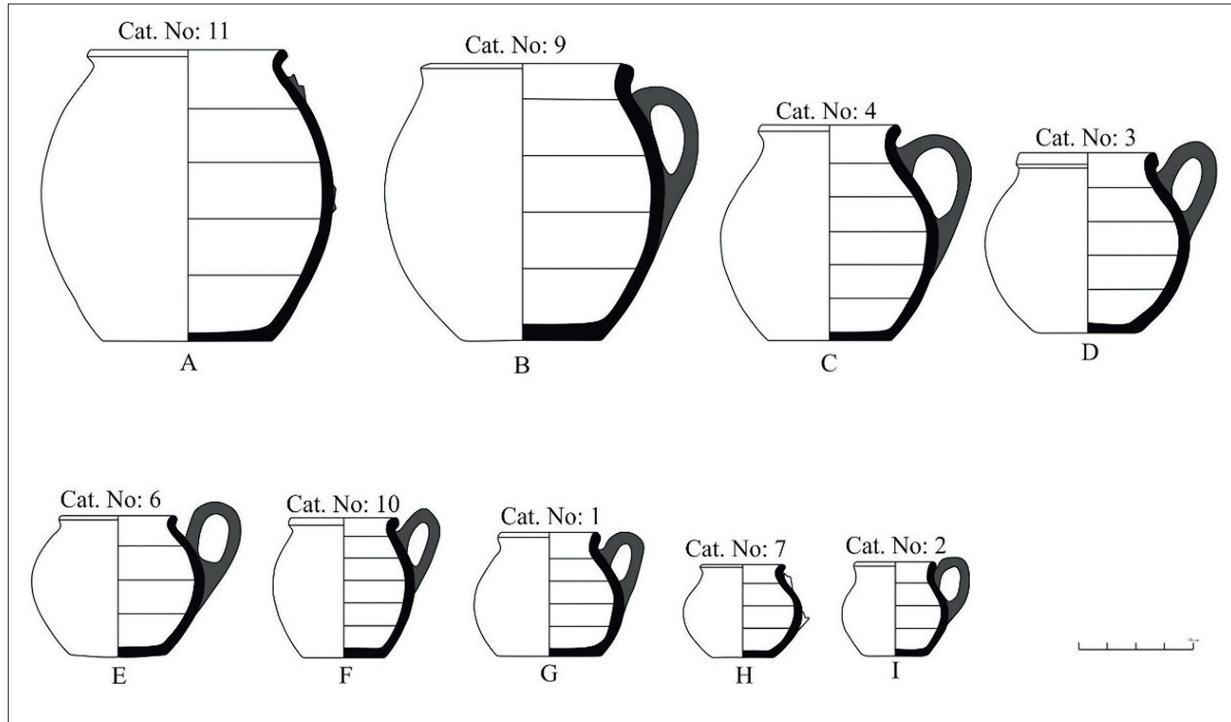
Capacities of Topaklı Höyük vessels are approximately calculated as seen in Figure 8. The capacities of cooking pots vary between 0.230 and 6.49 litres (Rigoir, 1981, p. 193-194; Çaylı, 2019, p. 519-526). The fact that the cooking pots seen in 8 H and I have a very low capacity suggests that these pots may be used for making sauce or it may be a reflection of the household individual volume. Likewise, the ones with larger capacity are evaluated to be related to the product cooked (such as milk) or the number of individuals living in that house.

We do not have exact data on what kind of products were cooked in the Topaklı Höyük cooking pots located in the Tabal Country but we can get information about the products produced in the Iron Age from the inscriptions unearthed in the Tabal geography.

**Figure 7.** Topaklı Höyük cooking pots (Cat. Nos: 1-8) and the layers from in which they were found (C-L) / Topaklı Höyük pişirme kapları (Kat. No: 1-8) ve ele geçtiği tabakalar (C-L).

L	Cat. No: 1 		
G	Cat. No: 2 		
F	Cat. No: 5 		
F-D	Cat. No: 3 		
D	Cat. No: 7 	Cat. No: 6 	Cat. No: 4 
C	Cat. No: 8 		

**Figure 8.** Approximate capacities of the cooking pots from Topaklı Höyük (varies between 0.230 to 6.49 litres) / *Topaklı Höyük pişirme kaplarının yaklaşık kapasiteleri (0.230-6.49 L arasında değişmekte).*



We learn from the inscription on the lead plate found in Kululu<sup>8</sup> that grain products such as barley and wheat were distributed to the cities (Aro, 1998, p. 110; Hawkins, 2000, p. 512). On another lead plate found in Kululu, sheep given to the cities are mentioned (Hawkins, 1987, p. 146-152; Hawkins, 2000, p. 510, X37, Akçay, 2011, p. 241-243). On the Kululu stele, sacrifices dedicated to the god Tarhunzas for vineyards and agricultural fertility are reported (Jasink, 1995, p. 131; Hawkins, 2000, p. 442-444, X9). In the Sultanhanı<sup>9</sup> inscription, it is stated that corn stalks grew under the feet of the god Tarhunzas (Emre, 1973, p. 87-138; Hawkins and Morpurgo-Davies, 1987, p. 275-278, 281, 284; Prayon and Wittke, 1994, p. 161; Jasink, 1995, p. 134-135).

Historical writers provide information about food types, production and trade<sup>10</sup>. Apicius, one of these historical writers, provides information about food culture and materials with different functions used in cooking in the Roman Period (Donnelly, 2015, 142-143, Tab. 12.1). Apicius states that *cacabus*, the closest form to the pot form, was used for different functions such as cooking stews or soups<sup>11</sup>.

<sup>8</sup> The Kululu lead plates date back to the late 8th century BCE, just before the earliest layer where cooking pots were recovered. (Hawkins, 2000, p. 505, X36).

<sup>9</sup> The Sultanhan inscription dates back to approximately 730 BCE (Jasink, 1995, p. 134-135; Hawkins, 2000, p. 463-472, X14).

<sup>10</sup> Cato, *De agri cultura*; Columella, *De re rustica*; Apicius, *De re Cquinaria*.

<sup>11</sup> Compared to the *cacabus* pots and stewpans, which are similar

Analysis methods are being developed to determine which organic materials were consumed/used in ceramics (Evershed, 1993, p. 74-93; Evershed, 2008a, p. 26-47; Evershed, 2008b, p. 895-924; Türkteki et al., 2022, p. 127-154). Experimental archaeological studies have been carried out on cooking pots (Korkut and Ercan 2008, p. 102-103). The sizes and shapes of cooking pots vary depending on the type of food to be cooked (Tekocak 2006, p. 68; Arthur 2007, p. 15-20). These data show that the Topaklı Höyük cooking pots were used to cook boiled or richly liquid dishes with their deep, tapered necks and handles.

Around Topaklı Höyük, there is the Kalaycık Stream connected to the Delice River, a tributary of the Kızılırmak River (Polacco, 1973, p. 31-41). This stream, which has dried up today, must have met the water needs of the surrounding agricultural lands and orchards. However, while this water source carries plenty of water in a rainy climate, it dries out in an arid climate.

From the inscriptions, dishes and soups must have been cooked with products such as mutton, as well as grain products, in the Topaklı Höyük cooking pots. As mentioned above, these pots vary in size and can be thought to have been used for cooking sauces in the smaller ones and main dishes in the larger ones. Of course, animal foods such as milk/cheese were also cooked in such containers.

to the Topaklı Höyük cooking pots, peas were cooked in the Apicius style in these pots with narrow necks, deep bodies, flat bottoms, and single or double handles (Pray bober, 2014, p. 222).

## HEARTHES

The hearths where the cooking process takes place vary. The centers published for the Iron Age and Hellenistic Period of the region give an idea on this subject. Two types of hearths stand out in Elbistan-Karahöyük, one of these centers. The first one is a four-cornered one made of bricked adobe inside a two-room house (Özgüç, 1949, p. 21, Pl. VII: 1, 3). Between and above the mud bricks arranged in a single row, they are plastered with a different colored mud. The floor of the hearth, which is approximately 35 cm high, is built with adobe and the hearth is supported with stones in the background. The other type of hearth is in the shape of a horseshoe (Özgüç, 1949, p. 21, Lev. VII: 2). Flat stones were placed on both sides of the mouth of the hearth and the remaining part was built with mud bricks. Its average height was measured as 20 cm, and its width as 55 cm.

Hearths were identified in Alişar in the second half of the 1<sup>st</sup> millennium BCE. These hearths are wide at the base and narrow towards the top. Stone, adobe and mud were used together in the construction of these hearths (Osten, 1937b, Figs. 16-17).

In Gordion, simple hearths were used in the Early Hellenistic Period, and more elaborate hearths were used in the Middle Hellenistic Period. "Beehive" shaped stoves were used, which were built underground with mud, ending at the same level as the ground, the wood entrance left deep, narrowing towards the top, and the upper part left open for placing pots or pans (Stewart, 2010, p. 110-111, Figs. 72-73).

The hearth types encountered in the Kızılırmak Basin and surrounding settlements from the Iron Age to the end of the Hellenistic Period were rectangular, horseshoe, round or beehive shaped. Stone, adobe and mud plaster were used in these hearths built in the corners of the houses.

Unfortunately, there is insufficient information about the hearth in Topaklı Höyük where cooking pots were produced in different capacities with a view to their functions. In his 1969 excavation report, Polacco mentions that hearths of different shapes surrounded by small stones were unearthed in the north-east of plan square H/13 (Polacco, 1974, p. 149). In 1970, a hearth was found in a room facing a central courtyard at the 5.20/6.10 m level in Sector II, in the late phase of the Late Iron Age in layer G (Polacco, 1971, p. 35, Fig. 15). However, detailed information was not included in the publications.

The bottom diameters of cooking pots in Topaklı Höyük vary between 5.4, 5.6, 7.2, 7.4, 9, 13, 13.2, and 15 cm. It is not known whether flat-bottomed cooking pots were

placed using a base or directly on the stove. It is thought that the hearth types in Topaklı Höyük were rectangular, horseshoe, round and beehive shaped, using adobe or stone, as in the centers mentioned above.

## CONCLUSION

When we look at the early examples of pots in the Kızılırmak Basin Boğazköy (Casucci, 2023, Fig. 2), and Alaca Höyük (Koşay and Akok, 2008, Pl. XXXVII: a-b), the rims of the pots are thickened on the outside, they have no necks, a deep spherical body, a round bottom, and two vertical handles. Meat dishes as well as legumes are said to have been cooked in these pots during the Hittite Empire (Casucci, 2023, p. 290-294). Teapots are a form known in the Kızılırmak Basin since the Hittite Empire.

Located in the Kızılırmak Basin, Topaklı Höyük is situated within the Tabal geography which consisted of many kingdoms in the Iron Age. The Assyrians, the Medes, the Cimmerians, the Persians, the Cappadocia Kingdom, and the Roman Empire were influential in the region from the Iron Age to the Early Roman Period. Despite these political changes in the region where Topaklı Höyük is located, cooking pots continued to be used without any change. These cooking pot forms (pots and teapots) unearthed in Topaklı Höyük are the most frequently encountered forms in other settlements within the Kızılırmak Basin.

In Topaklı Höyük, where excavations were carried out in 1967-1974, the Iron Age layer begins with the 10<sup>th</sup> (?) century BCE<sup>12</sup>. In sector II, where excavations were carried out, there is a hiatus between layers R and S (Polacco, 1974, p. 166). Cooking pots have been encountered since the 7<sup>th</sup> century BCE. Earlier cooking pots could not be known. The pot form that emerged from layer L (7<sup>th</sup>-6<sup>th</sup> century BCE) continued unchanged until layer C (1<sup>st</sup> century BC-1<sup>st</sup> century CE).

It is known that the use of some forms (footed bowls and amphorae with breast appliqué) continued in Topaklı Höyük ceramics from the Late Iron Age to the end of the Late Hellenistic Period<sup>13</sup>. The form of the pots remained unchanged for approximately 700 years. Similar pots with a narrow neck, round body, flat bottom and a single handle are the most common form used in cooking in many settlements in and around the Kızılırmak Basin.

<sup>12</sup> The ceramic finds from Topaklı Höyük that we are working on point at the 10<sup>th</sup> (?) century BCE the Iron Age as the earliest date. Topaklı Höyük Iron Age finds date back to the 10th century BCE.

<sup>13</sup> For the ceramics used unchanged from the Late Iron Age to the Hellenistic Period in Topaklı Höyük, see. Köker Gökçe 2023a, p. 121-143; Köker Gökçe 2023b, p. 35-44.

None of the cooking pots were found *in situ*. Unfortunately, our knowledge of the hearths where cooking pots were used is limited. On the other hand, as we mentioned under the heading of hearth types, we think that certain shaped hearth types were used without much change throughout the region.

Strabon's discourses for the Cappadocia Region and the Boğazköy Hittite tablet<sup>14</sup> do not present a very different framework from the lives of the inhabitants of Topaklı Höyük. It can be assumed that local people with small lands, as well as nobles who owned flat land around Topaklı Höyük, lived in the mound.

It is not known whether the Topaklı Höyük cooking pots are a local production or come from a nearby production center in the region. However, it is observed that the people/ceramic artists of the Kızılırmak Basin and Topaklı Höyük interacted with each other in terms of cooking pots.

## COOKING POTS CATALOGUE

### Cat. No: 1 (Fig. 3)

Inv. No: 853  
Form Name: Pot  
Year and Location of Find: 1969, sector II, level: 7.50/7.70 m, recovered from layer L.  
Construction: Wheel-made.  
Rim Diameter: 8.6 cm  
Base Diameter: 9 cm  
Height: 11.5 cm  
Clay Colour: 5 YR 6/4 Light Reddish Brown  
Outer Lining: 5 YR 6/4 Light Reddish Brown  
Inner Lining: 5 YR 6/4 Light Reddish Brown  
Clay Texture: Porous, hard and tight textured.  
Baking: Medium  
Polishing: Yes  
Inclusions: Very coarse lime, yellow mica and grit.  
Description: It has an everted rim, a narrow neck, a round body, a flat bottom, and a single handle from the body and neck.  
Capacity Calculation:  $(4)2 \times 3.14 \times 2 + (5.4)2 \times 3.14 \times 2 + (5.8)2 \times 3.14 \times 2 + (5.2)2 \times 3.14 \times 2 = 664.6752 \text{ cm}^3 = 0.6646752 \text{ Litres}$

### Cat. No: 2 (Fig. 3)

Inv. No: 862  
Form Name: Pot  
Year and Location of Find: 1970, sector II, level: 5.77/5.80 m, recovered from layer G.  
Construction: Wheel-made  
Rim Diameter: 7 cm  
Base Diameter: 5.6 cm  
Height: 8.4 cm  
Clay Colour: 2.5 YR 5/3 Reddish Brown  
Outer Lining: 2.5 YR 5/3 Reddish Brown  
Inner Lining: 2.5 YR 5/3 Reddish Brown  
Clay Texture: Porous, hard and tight textured.  
Baking: Medium  
Polishing: Yes  
Inclusions: Very coarse lime, yellow mica and grit.  
Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle at the neck.  
Capacity Calculation:  $(2.7)2 \times 3.14 \times 2 + (3.8)2 \times 3.14 \times 2 + (4)2 \times 3.14 \times 2 = 236.944 \text{ cm}^3 = 0.2369444 \text{ Litres}$

### Cat. No: 3 (Fig. 3)

Inv. No: 784  
Form Name: Pot  
Year and Location of Find: It was discovered in 1968, sector II, layer F-D.  
Construction: Wheel-made  
Rim Diameter: 12 cm  
Base Diameter: 9 cm

<sup>14</sup> Boğazköy Hittite texts mention a person named Tiwatapara, a farmer in the region. We learn that this person, who had a small family, had land large enough to be plowed with a pair of oxen (Schachner 2019, p. 32).

Height: 16 cm  
 Clay Colour: 2.5 YR 6/4 Light Reddish Brown  
 Outer Lining: 2.5 YR 6/4 Light Reddish Brown  
 Inner Lining: 2.5 YR 6/4 Light Reddish Brown  
 Clay Texture: Porous, hard and tight textured.  
 Baking: Medium  
 Polishing: Yes  
 Inclusions: Very coarse lime, yellow mica and grit.  
 Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle at the neck.  
 Capacity Calculation:  $(3.7)2 \times 3.14 \times 3 + (6.9)2 \times 3.14 \times 3 + (8)2 \times 3.14 \times 3 + (7.9)2 \times 3.14 \times 3 = 1768.2282 \text{ cm}^3 = 1.768228 \text{ Litres}$

**Cat. No: 4 (Fig. 4)**

Inv. No: 803  
 Form Name: Pot  
 Year and Location of Find: It was discovered in 1969, from sector II, layer D.  
 Construction: Wheel-made  
 Rim Diameter: 14 cm  
 Base Diameter: 13.2 cm  
 Height: 18cm  
 Clay Colour: 2.5 YR 6/4 Light Reddish Brown  
 Outer Lining: 2.5 YR 6/4 Light Reddish Brown  
 Inner Lining: 2.5 YR 6/4 Light Reddish Brown  
 Clay Texture: Porous, hard and tight textured.  
 Baking: Medium  
 Polishing: Yes  
 Inclusions: Very coarse lime, yellow mica and grit.  
 Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle at the neck.  
 Capacity Calculation:  $(5.3)2 \times 3.14 \times 3 + (7.2)2 \times 3.14 \times 3 + (7.2)2 \times 3.14 \times 3 + (8.4)2 \times 3.14 \times 3 + (8.7)2 \times 3.14 \times 3 + (7.5)2 \times 3.14 \times 3 = 2660.4906 \text{ cm}^3 = 2.660491 \text{ Litres}$

**Cat. No: 5 (Fig. 4)**

Inv. No: 804  
 Form Name: Pot  
 Year and Location of Find: It was discovered in 1969, from sector II, layer F (?).  
 Construction: Wheel-made  
 Rim Diameter: 11.5 cm  
 Base Diameter:  
 Height: 13 cm  
 Clay Colour: 2.5 YR 6/6 Light Red  
 Outer Lining: Black  
 Clay Texture: Porous, hard and tight textured.  
 Baking: Medium  
 Polishing: Yes  
 Inclusions: Very coarse lime, yellow mica and grit.  
 Description: It has an everted rim, a narrow neck, a round body, a missing bottom, and a single handle from the body and neck.

**Cat. No: 6 (Fig. 4)**

Inv. No: 824  
 Form Name: Pot  
 Year and Location of Find: 1969, sector II, level: 2.20 m, recovered from layer D.  
 Construction: Wheel-made  
 Rim Diameter: 10.5 cm  
 Base Diameter: 7.2 cm  
 Height: 12.7 cm  
 Clay Colour: 5 YR 6/4 Light Reddish Brown  
 Outer Lining: 5 YR 6/4 Light Reddish Brown  
 Inner Lining: 5 YR 6/4 Light Reddish Brown  
 Clay Texture: Porous, hard and tight textured.  
 Baking: Medium  
 Polishing: Yes  
 Inclusions: Very coarse lime, yellow mica and grit.  
 Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle at the neck.  
 Capacity Calculation:  $(4)2 \times 3.14 \times 3 + (6)2 \times 3.14 \times 3 + (6.9)2 \times 3.14 \times 3 = 938.3262 \text{ cm}^3 = 0.9383262 \text{ Litres}$

**Cat. No: 7 (Fig. 4)**

Inv. No: 826  
 Form Name: Pot  
 Year and Location of Find: 1969, sector II, level: 2.80 m, recovered from layer D.  
 Construction: Wheel-made  
 Rim Diameter: 7.4 cm  
 Base Diameter: 5.4 cm  
 Height: 8.3 cm  
 Clay Colour: 5 YR 6/4 Light Reddish Brown  
 Outer Lining: 5 YR 6/4 Light Reddish Brown  
 Inner Lining: 5 YR 6/4 Light Reddish Brown  
 Clay Texture: Porous, hard and tight textured.  
 Baking: Medium  
 Polishing: Yes  
 Inclusions: Very coarse lime, yellow mica and grit.  
 Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle at the neck.  
 Capacity Calculation:  $(2.3)2 \times 3.14 \times 2 + (4.2)2 \times 3.14 \times 2 + (4.5)2 \times 3.14 \times 2 = 271.1704 \text{ cm}^3 = 0.2711704 \text{ Litres}$

**Cat. No: 8 (Fig. 5)**

Inv. No: 808  
 Form Name: Pot  
 Year and Location of Find: 1969, sector II, plan square N, recovered from layer C.  
 Construction: Wheel-made  
 Rim Diameter: 12 cm  
 Base Diameter:  
 Height: 16.5 cm  
 Clay Colour: 5 YR 5/1 Gray  
 Outer Lining: Black  
 Inner Lining: 5 YR 5/1 Gray

Clay Texture: Porous, hard and tight textured.

Baking: Medium

Polishing: Yes

Inclusions: Very coarse lime, yellow mica and grit.

Description: It has an everted rim, a narrow neck, a round body and a single handle from the body and neck. The bottom part is missing.

**Cat. No: 9 (Fig. 5)**

Inv. No: 838

Form Name: Pot

Year and Location of Find: 1969, found in sector II, corridor.

Construction: Wheel-made

Rim Diameter: 18.5 cm

Base Diameter: 13 cm

Height: 25 cm

Clay Colour: 2.5 YR 6/4 Light Reddish Brown

Outer Lining: 2.5 YR 6/4 Light Reddish Brown

Inner Lining: 2.5 YR 6/4 Light Reddish Brown

Clay Texture: Porous, hard and tight textured.

Baking: Medium

Polishing: Yes

Inclusions: Very coarse lime, yellow mica and grit.

Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle at the neck.

Capacity Calculation:  $(7)2 \times 3.14 \times 5 + (10)2 \times 3.14 \times 5 + (10.1)2 \times 3.14 \times 5 + (11)2 \times 3.14 \times 5 = 5840.557 \text{ cm}^3 = 5.840557 \text{ Litres}$

**Cat. No: 10 (Fig. 5)**

Inv. No: 1140

Form Name: Pot

Year and Place of Finding: It was discovered during excavations in 1974.

Construction: Wheel-made

Rim Diameter: 9.2 cm

Base Diameter: 7.4 cm

Height: 12.5 cm

Clay Colour: 5 YR 6/4 Light Reddish Brown

Outer Lining: 5 YR 6/4 Light Reddish Brown

Inner Lining: 5 YR 6/4 Light Reddish Brown

Clay Texture: Porous, hard and tight textured.

Baking: Medium

Polishing: Yes

Inclusions: Very coarse lime, yellow mica and grit.

Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle from the body and neck.

Capacity Calculation:  $(3.6)2 \times 3.14 \times 2 + (4.5)2 \times 3.14 \times 2 + (5.3)2 \times 3.14 \times 2 + (5.8)2 \times 3.14 \times 2 + (4.8)2 \times 3.14 \times 2 = 740.9144 \text{ cm}^3 = 0.7409144 \text{ Litres}$

**Cat. No: 11 (Fig. 6)**

Inv. No: 1157

Form Name: Pot

Year and Place of Finding: It was found during excavations in 1974.

Construction: Impeller construction.

Rim Diameter: 17 cm

Base Diameter: 15 cm

Height: 26 cm

Dough Colour: 2.5 YR 6/4 Light Reddish Brown

Outer Lining: 2.5 YR 6/4 Light Reddish Brown

Inner Lining: 2.5 YR 6/4 Light Reddish Brown

Dough Structure: Porous, hard and tight textured.

Baking: Medium

Polishing: Yes

Contribution: Very coarse lime, yellow mica and grit.

Description: It has an everted rim, a narrow neck, a round body, a flat bottom and a single handle at the neck.

Capacity Calculation:  $(7)2 \times 3.14 \times 5 + (10)2 \times 3.14 \times 5 + (11.5)2 \times 3.14 \times 5 + (11.5)2 \times 3.14 \times 5 = 6491.95 \text{ cm}^3 = 6.49195 \text{ Liters}$

**Cat. No: 12 (Fig. 6)**

Inv. No: 1146

Form Name: Teapot

Year and Place of Finding: It was found during the excavations in 1974.

Construction: Wheel-made

Rim Diameter: 11 cm

Base Diameter: 10.2 cm

Height: 13 cm

Clay Colour: 5 YR 6/6 Reddish Yellow

Outer Lining: 5 YR 6/4 Light Reddish Brown

Inner Lining: 5 YR 6/4 Light Reddish Brown

Clay Texture: Porous, hard and tight textured.

Baking: Medium

Polishing: Yes

Inclusions: Very coarse lime, yellow mica and grit.

Description: It has an everted rim, a narrow neck, a round body, a flat bottom, a spout and a single handle from the body and neck. There are traces of soot on it.

Capacity Calculation:  $(4.4)2 \times 3.14 \times 2 + (6)2 \times 3.14 \times 2 + (5.7)2 \times 3.14 \times 2 + (5.2)2 \times 3.14 \times 2 = 721.5092 \text{ cm}^3 = 0.7215092 \text{ Litres}$

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## AN EVALUATION OF THE COOKING POTS FOUND IN THE TOPAKLI HÖYÜK EXCAVATIONS (1967-1974)

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