FOOD AND DRINE

Place pitcher here

For ancient and modern traditional societies alike, the procurement and consumption of food and water was a focus of daily existence. Thus it is not surprising to find so much material Tell en-Nasbeh from that is related agriculture, herding, cooking, and eating.

In the Middle East, with its long rainless summers, the water supply was a constant concern for the inhabitants of a large town. The spring located at the base of the *tell* was the primary water source for the people of Tell en-Nasbeh. This water was supplemented by winter rain water stored in large cisterns dug into the bedrock (pictured to the right).

Food came from local agricultural products (grains, olives, and lentils), household gardens (fruits, nuts, and herbs), and hunting (wild deer and boar).

Apart from water, the people also drank wine made from the abundant grapes, and milk from the flocks of sheep and goat.

Daily meals and holiday banquets nourished the people and provided a time for family, tribal, and national unity. Much of the pottery from Tell en-Nasbeh reflects this communal feasting from open platters and bowls to large decanters and **pitchers**.