

Not only garum. The workmanship and business of fish from the Roman times to now

National Archeological Museum Antiquarium Turritano

Wednesday, August 23rd, 2017 at 7:30 p.m.

It was one of the more widespread and precious spices of ancient Rome and was enjoyed by nearly everyone. Ever tasted garum? To discover what the sauce of a fish is, which could very well be nauseating, one has to delve into the palates of the Roman Empire, as the Sardinian Museums Organization aims to do, in collaboration with the town of Porto Torres on Wednesday, August 23rd, 2017 at 7:30 p.m. with extended hours until 11:00 p.m. Organized by the National Archeological Museum Antiquarium Turritano and the archeological area of Turris Libisonis, via Ponte Romano 99, Ponto Torres, with the conference “*Not only garum. The workmanship and business of fish from the Roman times to now*”.

The rich evening program starts at 8:00 p.m. with the precious reenactments done by the Associazione Sardinia Romana – Anticae Viae, which proposes live recreations of the sauce in all its work phases. The inside of a fish, especially with anchovies and mackerel, are mixed with various spices and the pasta obtained, after being filtered first and left to ferment under salt, is the principle process for *garum*. Following, at 9 p.m., Gabriele Carenti, Salvatore Rubino and Lorenzo Nuvoli, specialists for MUT – The Museum of Tuna Fishing in Stintino and of the Port Museum of Porto Torres, illustrate the methods of the territory in their archeozoological, biological and anthropological characteristics. Starting from recipes from the Roman age, from archeological deposits and ancient tuna fish nets, the trip concludes in the work industry of Italian fish of Stintino and Porto Torres.