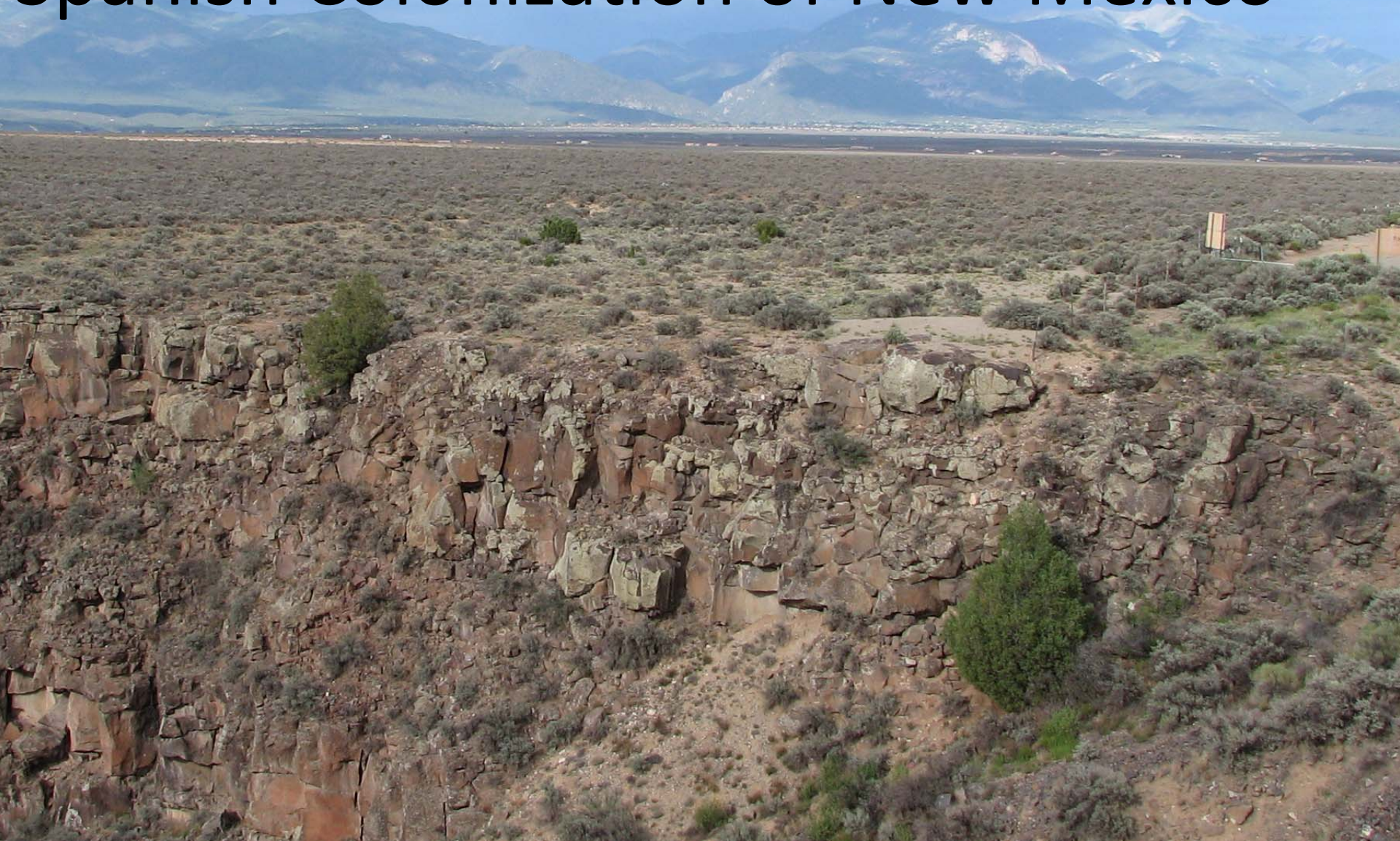
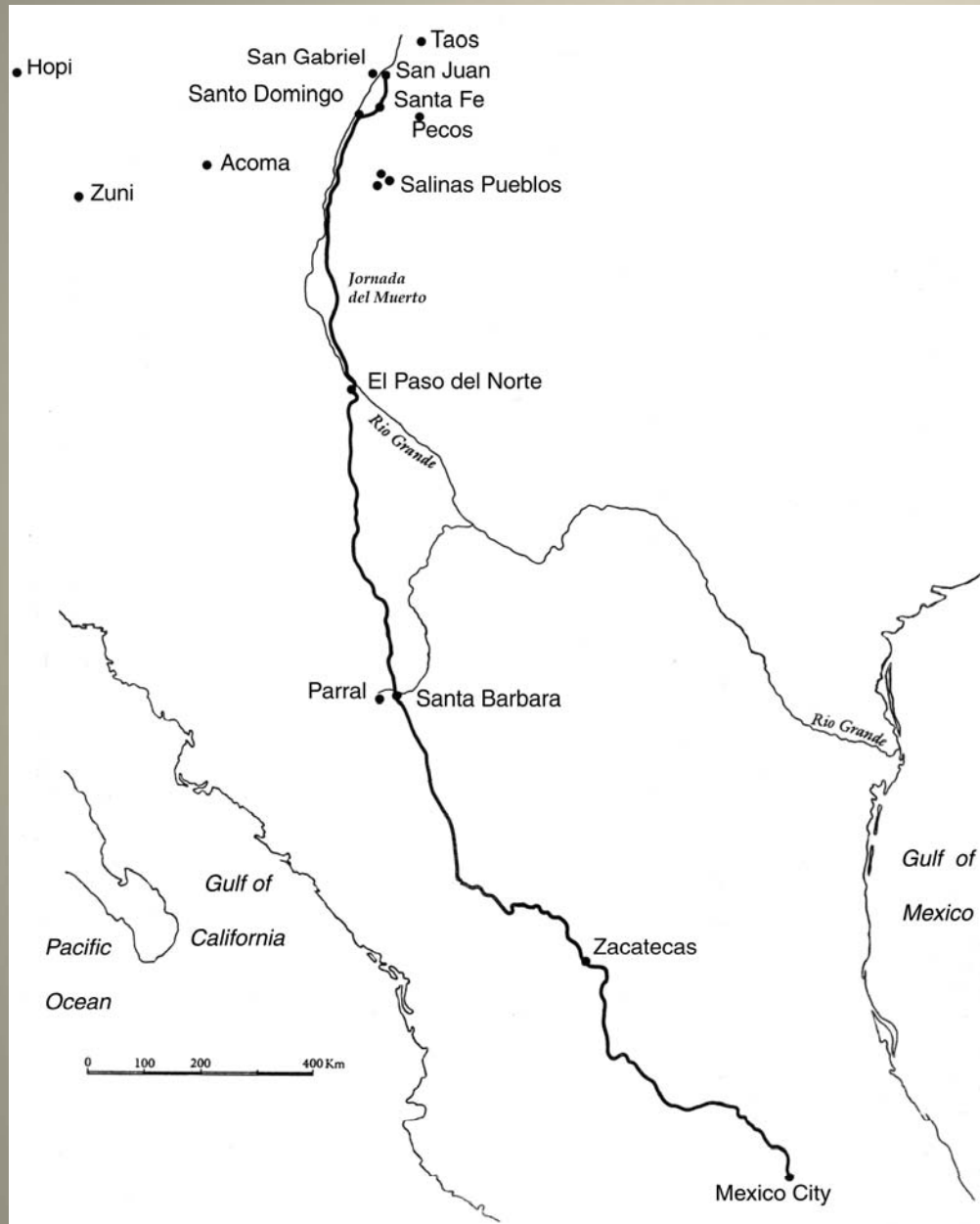


# Spanish Colonization of New Mexico



# Colonization of New Mexico from Mexico



## Colonists introduced:

- Wheat, chilis, melons, etc.
- Horses, cattle, sheep
- Metals, glass

## Pueblos had:

- Maize, beans, pinyon nuts
- Deer, rabbits
- Ceramics

# Simulated Population Growth

Intrinsic rate of growth among colonists insufficient to account for documented population increase

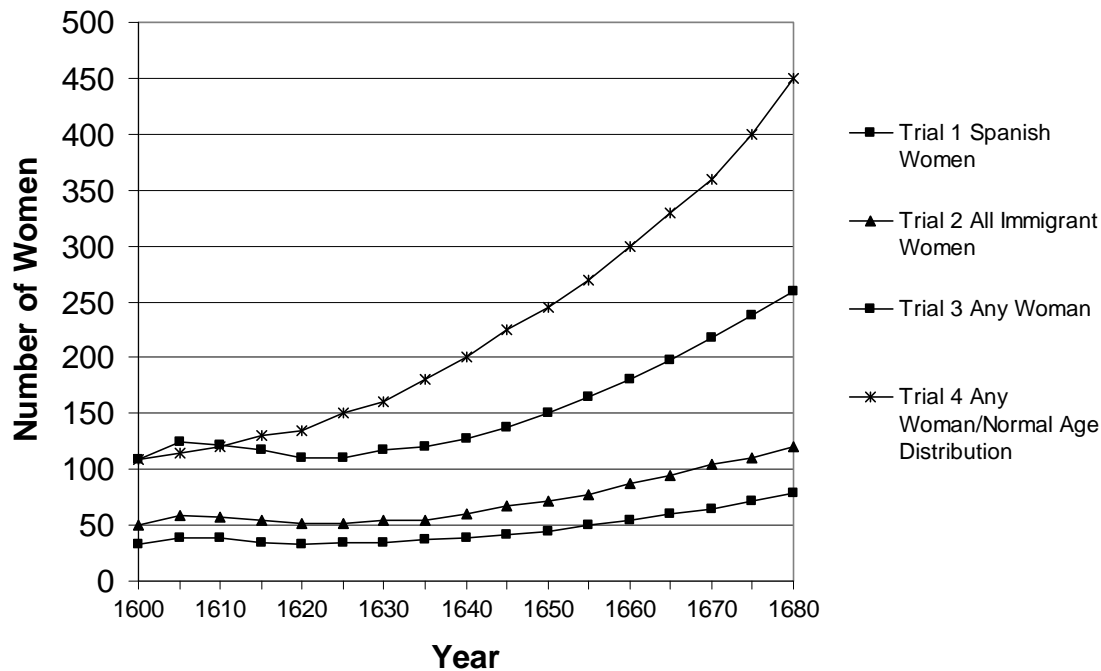
Even incorporation of non-Spanish women into Spanish population insufficient

In-migration must have been substantial

Raises issues of distribution of land, resources to new-comers

Immigrants were source of continuing Spanish cultural values, adaptations

### Women Colonists



# Animals from 17<sup>th</sup> century Pueblo and Spanish Contexts

+ Presence

- Absence

Data from C. Snow 1977; Alexander 1971; Toulouse 1949; Snow and Bowen n.d.; Harris 1973; Chapin-Pyritz 2000.

# Food Plants from 17th Century Spanish and Pueblo Sites

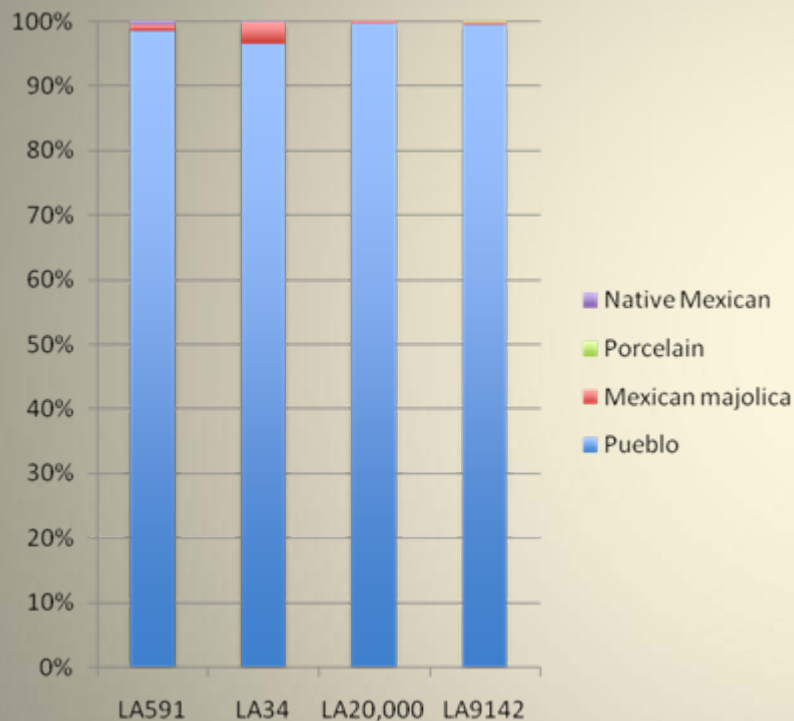
Pueblos generally maintained their cuisine

Colonists followed mixed indigenous, Mexican, and Spanish cuisine

Priests in Pueblo villages (conventos) were variable, used both strategies

# Intensity of Interactions Between Colonists and Native Peoples – Ceramic Evidence

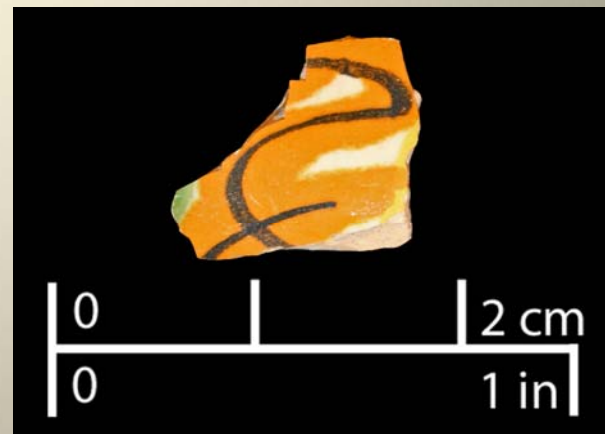
## Ceramics at Spanish Sites



## Local Pueblo Ceramics



## Mexican Majolica



- Vast majority of ceramics produced by Pueblos
- Indicates reliance on native technology/adaptation

# Comparison of 17<sup>th</sup> and 19<sup>th</sup> Century Spanish Sites

## 17<sup>th</sup> Century Sites

### Indigenous Foods

Maize  
Beans  
Squash  
Cheno/Ams  
Grape  
Sunflower  
Ground cherry  
Purslane  
Pine nuts

### Mexican

Chili

### Old World

Wheat  
Watermelon  
Peas  
Lentils  
Muskmelon  
Peach

Sheep/goat  
Horse  
Cow  
Chicken  
Dog

## 19<sup>th</sup> Century Ranch

### Indigenous Foods

Maize  
Beans  
Ground cherry  
Purslane  
Plum  
Yucca  
Prickly pear

### Mexican

Chili

### Old World

Wheat  
Watermelon  
Peas  
Lentils

Sheep/goat  
Horse  
Cow  
Pig  
Chicken

## Ceramics

Proportions remain largely the same from 17<sup>th</sup> through 19<sup>th</sup> centuries (Mexican/Railroad Periods)

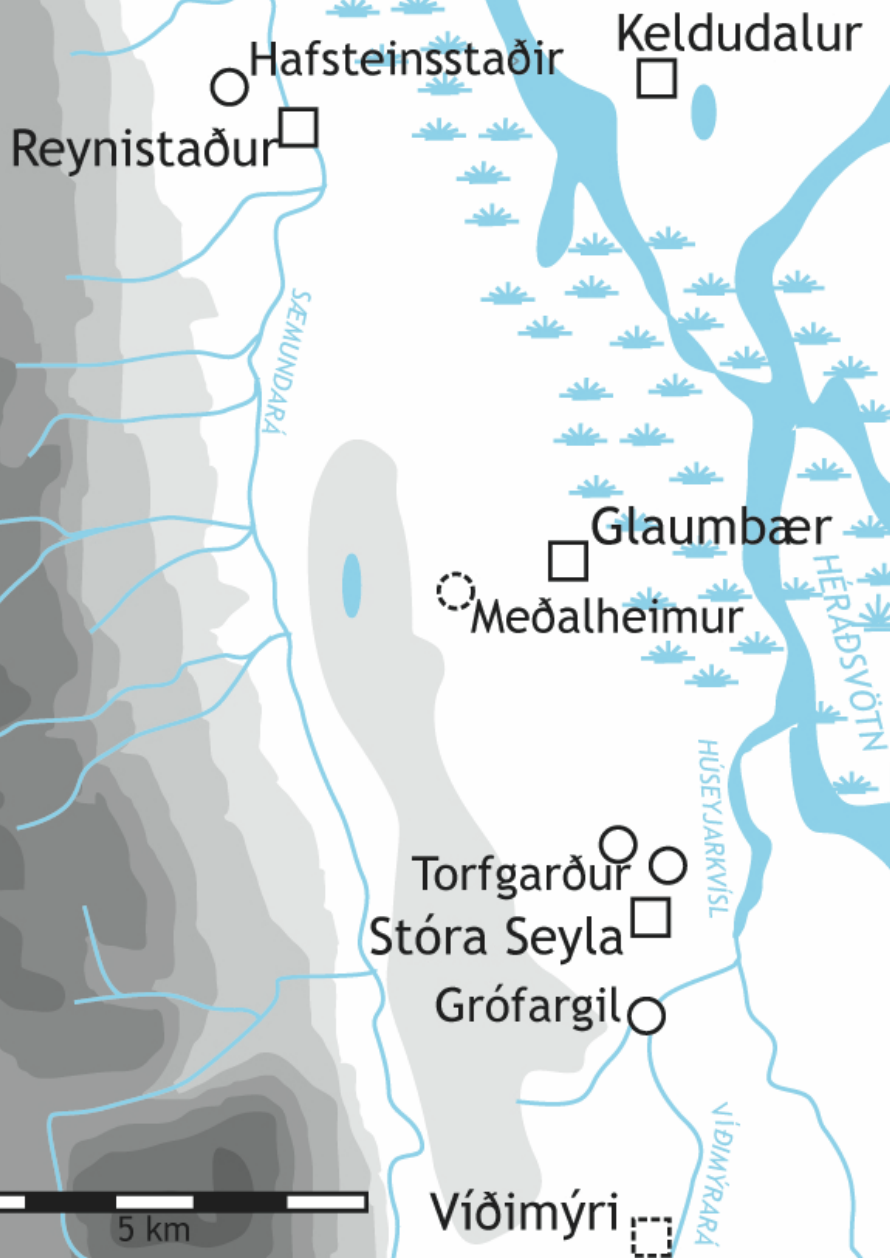
**The colonists' adaptation to New Mexico is stable**

**Many of the same foods were used/cultivated in both 17<sup>th</sup> & 19<sup>th</sup> centuries**

**Interactions with Pueblos, as measured by ceramic exchange, remained intense**

# Norse Adaptation to Iceland





SASS Project's botanical sampling looks at agricultural production and consumption between rich and poor farms:

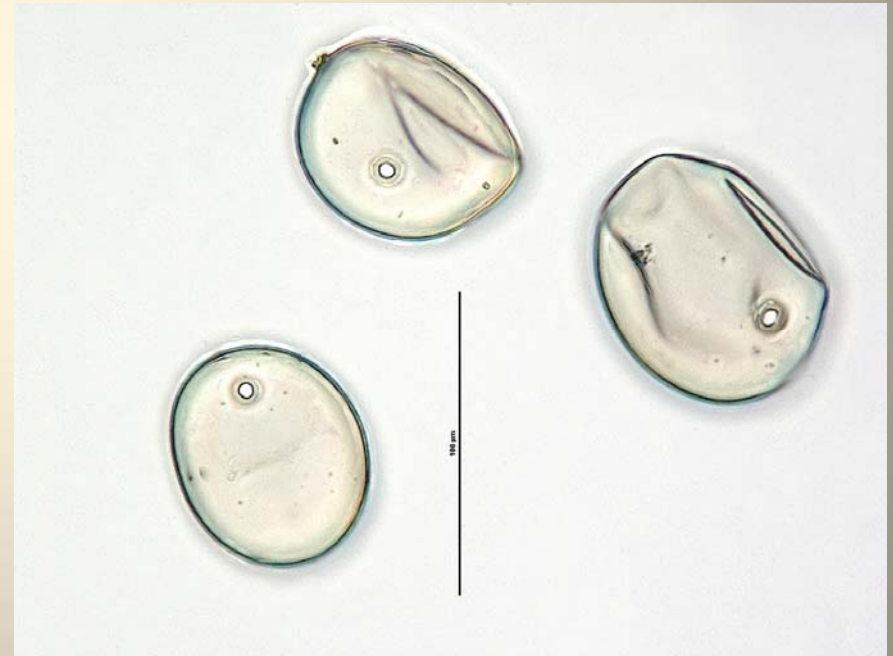
Reynistadur – wealthy farm where there is macrobotanical evidence for barley production and consumption

Medalheimur – a poor farm where there is macrobotanical evidence for barley consumption

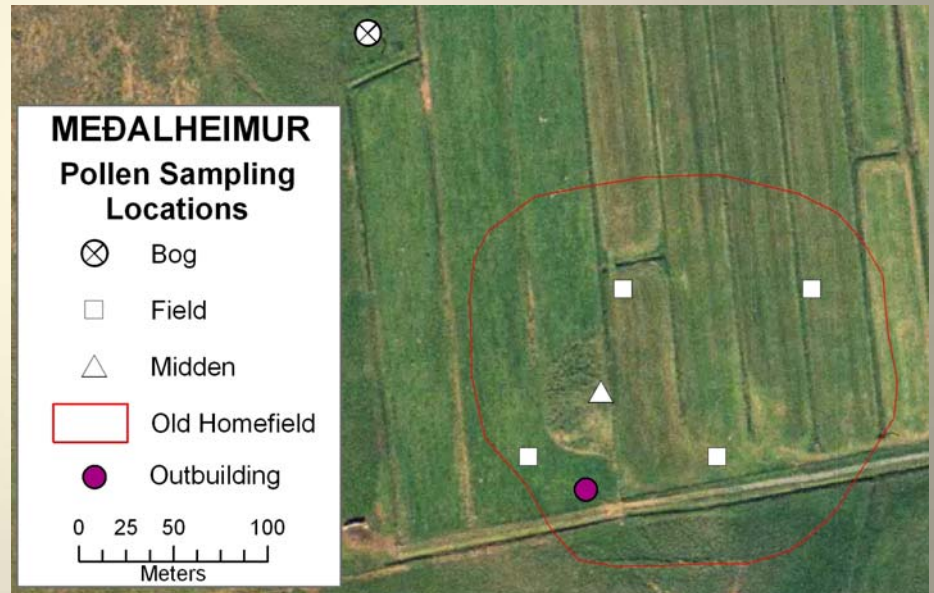
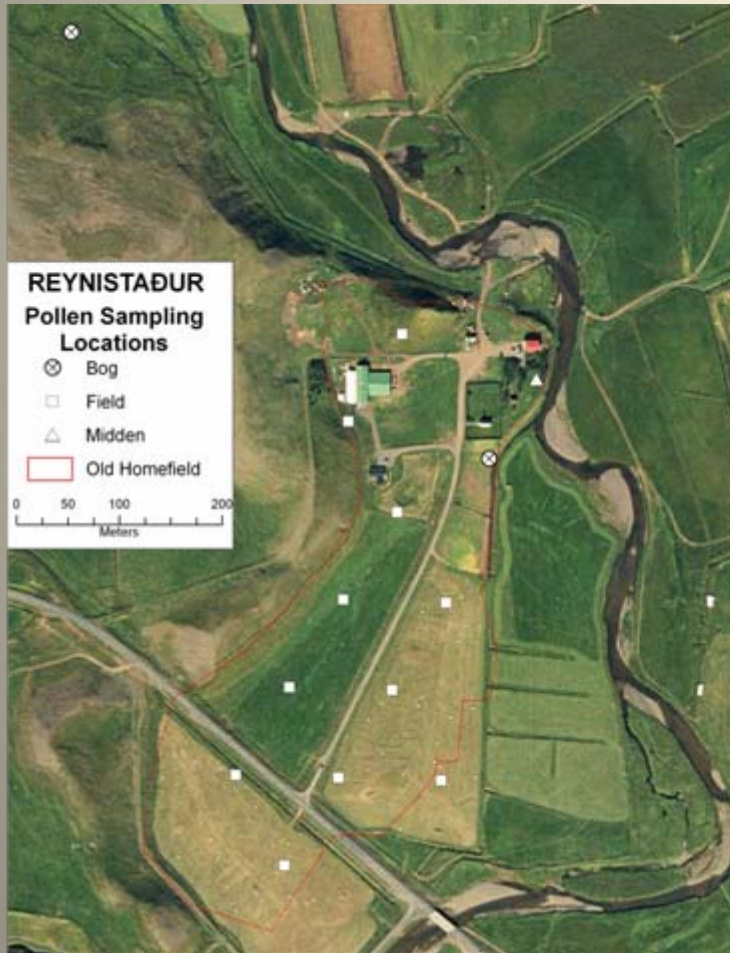
# Botanical Lines of Evidence for Barley Use and Production

Kernels – Indication of Consumption

Pollen – Indication of Production

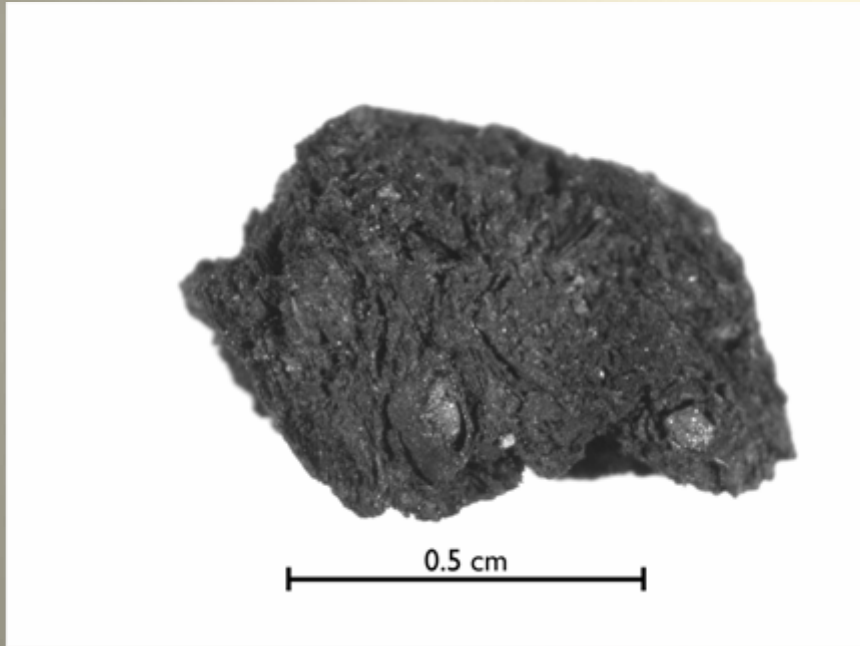


# Assessing Production through Reconstruction of Micro-Environments at 2 Farms



# Tracing “History” of Seeds Allows for Greater Interpretive Power

Barley and other seeds in burnt animal dung



What this reveals about Icelandic farming practices:

- Suggests barley production, not just consumption
- Suggests animals were grazed on fields
- Indicates dung used for fuel perhaps because wood was scarce