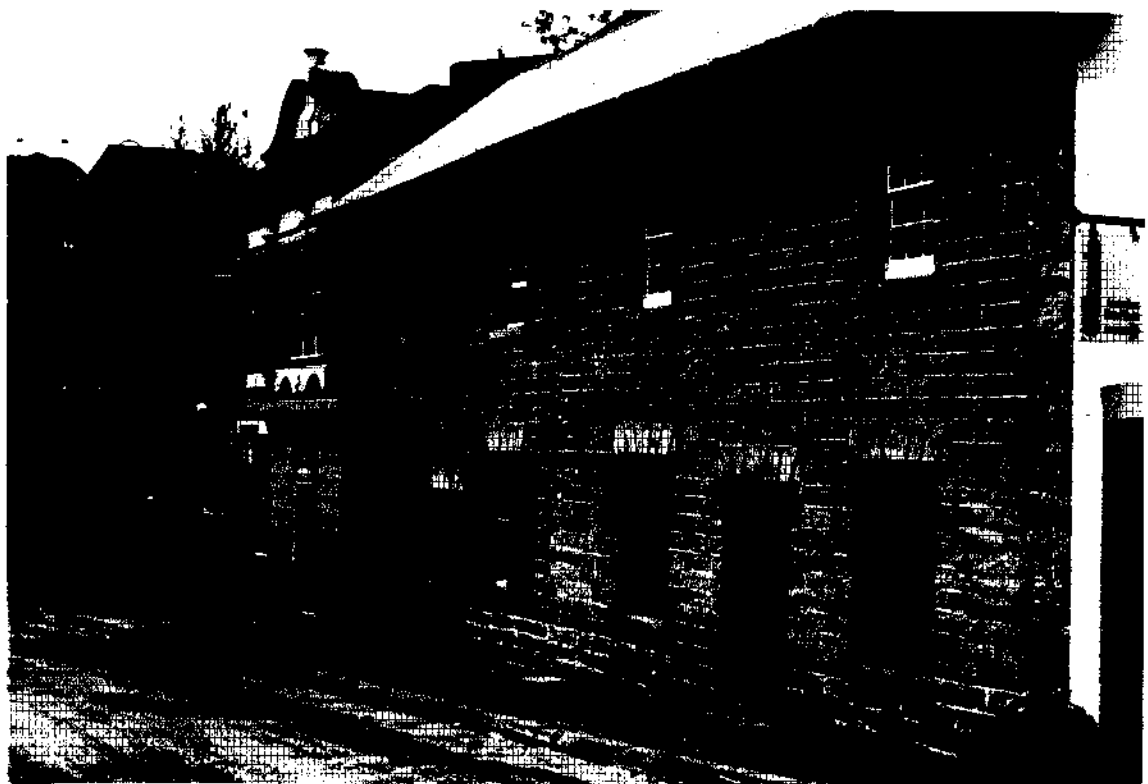


AN ANALYSIS OF THE FAUNAL REMAINS

FROM A WELL

AT

30 HARRINGTON STREET, THE ROCKS



Bernadette Hunt

An Undergraduate Project  
Centre for Historical Archaeology  
University of Sydney  
1989

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## INTRODUCTION

Number 30 Harrington Street is situated in The Rocks area of Sydney. This section of The Rocks was commonly occupied by the less affluent sector of the community, usually seamen and labourers, and houses were often built with little regard for sanitation or planning. The Sydney Morning Herald of 1851 describes it as "little bunches of houses crammed together... in some places with people living on top of one another".

The well at 30 Harrington St was originally established in the grounds of the Surgeon General's house attached to the General Hospital on Sergeant Major's Row (later George Street) around 1800 (Refer Map 1 overleaf). At a date subsequent to 1810 William Reynolds, blacksmith purchased the land for No. 30 (then No. 6). In 1831 he built the house with the rear wall half over the well. After 10 years residence William died in 1841 and his son Maurice Reynolds inherited the house. Maurice subsequently sold the house in 1864/65 during bankruptcy proceedings and the new owners built a toilet over the well. The Sands Directory excerpts (Figure 1) show the house was a boarding house at least from 1858 until the time of the sale after which 'Joseph Day, Mariner' occupied the building. Possibly it was from this period that the well was used as a rubbish dump into which all types of household refuse was disposed. The refuse included animal bones from the kitchen. It is these faunal remains which are the subject of this analysis.

Farm Cove

# EARLY SYDNEY

1803 - 1810

*The Principal Residents*

## SUPPLEMENTARY LIST OF SYDNEY'S RESIDENTS

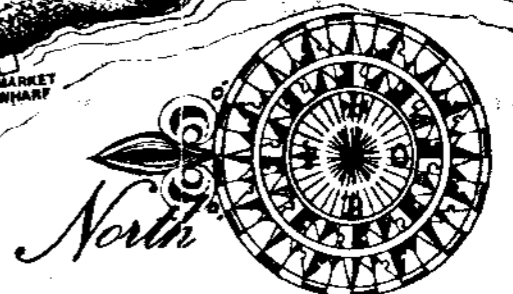
- HIGH STREET**  
Ann Bennett  
I. Bennett  
James Bradley  
William Chapman  
Thomas Crump  
Daniel Cubitt  
William Hall  
Mary Hurn  
James Lewis  
Mrs. Marchant  
Mary Marshall  
Thomas Moore  
Joshua Palmer  
Richard Palmer  
William Raven  
James Roberts  
Thomas Simms  
T. H. Stroud  
Ann Taylor  
William Thomas  
Samuel Warner  
Darcy Wentworth  
Barnaby Williams
- PITT'S ROW**  
Thomas Andrews  
Charles Armitage  
Gilbert Baker  
Richard Brooks  
James Bradley  
Eber Bunker  
William Burbridge  
Michael Burne  
Richard Calcut  
Joseph Chitham  
James Connell  
George Crossley  
John Davis  
Mary Ford (widow)  
Mary Frederick  
Richard Gale  
William Holmes  
Joseph Inch  
Robert Jillett  
Thomas Kennedy  
Henry Lane  
George Lewis  
Henry Marr  
Thomas Meers  
Patrick Moore  
William Morton  
James Murray  
John Richardson  
John Richardson  
James Spence  
Richard Tuckwell  
Phoebe Turstall  
William Wall  
Henry Yates
- CHapel Row**  
Thomas Avery  
Thomas Brown  
Celia Dean  
Bridget Fitzpatrick  
James Flavel  
Martha Gully  
Harry S. Hayes  
Elizabeth Hill  
Thomas Hyndes  
William James  
Lewis Jones  
James Lane  
McL. McDermott  
Frederick Meredith  
Edward Morris  
Michael Robertson  
Thomas Rose  
Mary Ann Spencer
- Bell Row**  
Charles Beasley  
John Gaddell  
Catherine Johnston  
Ann Thompson  
John Whitson
- SOUTH ROW**  
William H. Alcock  
Susannah Ballard  
Thomas Broadhurst  
Samuel Foster  
Joel Gould  
W.H. Mansell  
James Meehan  
D. Parnell
- Barrack Row**  
Charles Allen  
Richard Bann  
William Barnes  
William Brunker  
Isaac Haines  
James Haines  
Francis Whiting
- Back Row East**  
John Anson  
Thomas Barnes  
Jacob Isaac  
George Jackson  
John Shuckler  
James Reynolds  
John Richardson  
James Spence  
Richard Tuckwell  
Phoebe Turstall  
William Wall  
Henry Yates
- Spring Row**  
Sarah Atkins  
James Chisholm  
Miss Fieldgate  
Arnold Fish  
John W. John
- THE COMMON**  
Ferdinand Bourne  
JOHN WOOD  
THE ROSS  
DANIEL TERRY  
WILLIAM LEITH  
ROBERT HENKINS  
JOHN FLINNO  
THOMAS ABBOTT  
JOHN FRISCH
- THE ROCKS**  
George Atkins  
James Ball  
Charles Fryer  
J.W. Langstaff  
Arch. McKeogh  
James Maclean  
William Morrison  
William Nosh  
Joseph Taylor  
John Tove  
William Wade  
John Wright

GOVERNMENT DOMAIN

Sydney Cove

THE ROCKS

Cockle Bay



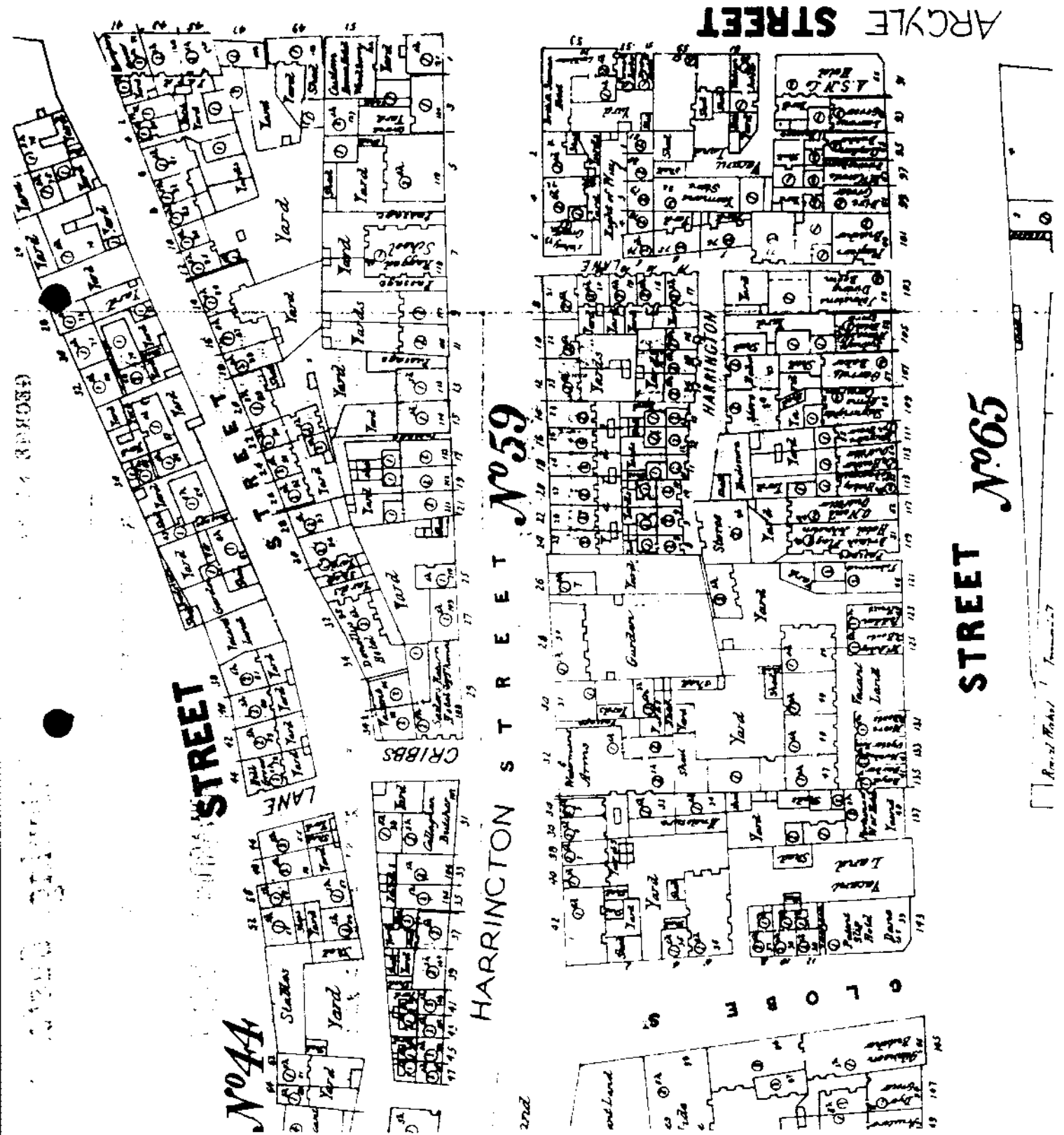
Sources of Information:  
James Meehan's  
Plan of the Town of Sydney, 1807.  
"The Sydney Gazette 1803-1810."  
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SCALE IN CHAINS



MAP OF HARRINGTON ST AND SURROUNDING AREA

REF: PERLY DOVE: 1880.



GEORGE

STREET

No 44

HARRINGTON STREET No 59

ARCYLE STREET

STREET No 65

GLOSB

2nd

Perly Dove 1880

The history of water supply in Sydney is relevant to the presence and the use of the well at 30 Harrington St. Nineteenth century Sydney had chronic problems with obtaining a clean water supply which were not alleviated until the Nepean Scheme was completed in 1887. Prior to that time the securing of adequate water was left to the individual. Water carting was privately run, and water was delivered to be stored in barrels. Mains water was slow to proceed. The Sydney Morning Herald of 8 February 1851 reported that only one-eighth of the total houses of Sydney were linked to the mains. In 1837 the Lachlan Swamp at Centennial Park was piped to Hyde Park and many public water fountains built. Between 1830 and 1840 the population almost trebled with a consequent severe degradation of sanitary conditions. The high levels of uncontrolled sewerage caused groundwater to become polluted and many wells unsafe to use. People in working class areas commonly resorted to paying up to one-third their incomes for water or spending long periods carrying water from public pumps. The Rocks area had typical scenes such as this from the 1840s. Typically the inhabitants of Harrington St probably paid water rates to collect water from the pump in the street then stored the water in the shed behind the house.

It is difficult to define exactly when the well was a water source, when water ceased to be drawn from it and when it became a refuse dump. The construction of the toilet over the well in 1865 sets a firm date for cessation of water use and possibly for the beginning of refuse dumping. There are various reasons for believing it was not used as a well after it was sold by the Surgeon General in 1831. Firstly, William Reynolds built his house half over the well. (See Plate 2)



PLATE 2 : THE WELL c.1989

Possibly he was an eccentric house designer or he had little regard for the well's resources. Also, the 1830s, when the house was built, The Rocks was known to be increasingly dirty and much sewerage seepage contaminated the groundwater. (This culminated in the unsanitary conditions reported by the Health Inspectors during the 1900 plague). Map 2 illustrates how crowded the Rocks housing became once building began. Therefore, all things being equal, there seems a strong possibility that the well was used as a rubbish dump from 1831.

#### THE EXCAVATION OF THE WELL

The recovery of artefacts from the brick-lined well at 30 Harrington Street was not carried out by archaeological method. This was a salvage excavation by Nerida Spratt-Wyatt and Jim Stephany on behalf of the Sydney Redevelopment Authority in 1988. Due to severe time constraints the stratigraphy was not delineated and a spit system of arbitrary levels was applied. The levels were at the following depths :-

Surface	Level 1
0 cm - 120 cm	Level 2
120 cm - 260 cm	Level 3
260 cm - 280 cm	Level 4
280 cm - 310 cm	Level 5
310 cm - 330 cm	Level 6
330 cm - 470 cm	Level 7 *

The faunal remains found at the bottom of the well at Level 7 are the subject of this analysis.

The excavation did not clarify the date of the artefacts. Subsequent analyses of ceramics and leather, found through all levels of the well, showed post-depositional taphonomic processes had a marked effect on the distribution of the artefacts. For instance, early ceramics appear in the higher levels as well as at Level 7. Also machine-made and hand-made leather shoes appear in the lowest level. If the lowest levels were deposited in the early to mid-eighteenth century the expectations would be for hand-made shoes only to be recovered from the lower levels.

#### THE RESEARCH DESIGN

There have been few faunal analyses conducted on historical sites in Australia although several have been done in recent years on the Regentville site.



Willingham researched faunal remains at Regentville seeking depositional and post-depositional processes with spatial pattern to define the area immediately behind the kitchen as the refuse dump in which animals scavenged. Willingham found random occurrence of species between quadrats and the majority of species were food for humans.

Poulos and Young also analysed the Regentville faunal remains seeking patterns in the frequency of species, bones and bone modifications between units. They found the occurrence of species in relation to squares was random, and that the majority of species were human food resources. Also burning and scavenging of bones had occurred which confirmed the area as a refuse dump.

Wilson's and Petocz's work at the well in Rozelle was similar to the situation at the well of 30 Harrington St. Without exception the bones recovered were apparently kitchen refuse. Bones from cattle, sheep, rabbits, pig and chicken were identified. It not possible to establish the period of time during which the bones were dumped in the well nor the social group responsible. General conclusions were drawn that the bones were from a 'soup and stew' type diet indicating a fairly low standard of living.

This study intends to determine the socio-economic status of the inhabitants of the house attached to the well. Analysis of the animal body parts and species should isolate particular foods while butchery patterns should reveal the cost value of the food eaten. As The Rocks has a history of a transient population largely connected with working at sea, evidence of ethnicity will also be sought. Also the question of whether both domestic and indigenous animals were eaten will be explored. The Rocks area has

a written history of being poor and squalid. This analysis of meat cuts as revealed in the recovered animal bones hopes to reveal a standard of living counter to this popular image.

### METHODOLOGY

There were several difficulties in formulating a research methodology for this analysis. Time constraints allowed analysis of Level 7 only. Level 3 is the subject of a separate report. Identity of the bone artefacts was hampered somewhat by the lack of any or complete comparative skeletons. This was partly remedied by reference to books on butchery and veterinary science. Also expert opinion was sought from staff members of the Centre for Historical Archaeology and the Department of Anthropology. The imprecise dating for the contents of the well hindered placing the analysis in a specific social context.

The principal approach taken here is to isolate specific cuts of meat represented by the recovered bone material to demonstrate the diet and socio-economic standing of the occupants of the house.

The absence of stratigraphic levels precluded any validity in quantifying the data in terms of Minimum Numbers of Individuals (MNI) or weights of live meat, although the Minimum Number of Species (MNS) could be identified. To obtain the MNS in Level 7 the bones were counted and weighed and sorted into bone type and bone treatment. Specific bones types were identified for each species. An approximation of the youth or maturity of animals at death was determined by the presence or absence of

fused epiphyses. A scattergram produced on the BIGPCA statistical computer program run on MS-DOS analysed the bone type for each species. All subsequent data was extrapolated manually.

There was a surprisingly low amount of 'unidentified/unidentifiable' material. Bones falling into this category were either too small or in the case of some epiphyses had all identifying features broken off. Often the size of these placed them within a species group although not with a particular limb bone type. A separate category of 'ox/horse' has been used due to the sheer size of the bones involved. In the analysis they have been combined with 'cattle' in the beef cuts.

Some broken material was categorised as 'Thick Bone' or 'Long Bone'. Similarly, these had no identifying features remaining although the sometimes species could be estimated by the density and weight of bone. The 'Fragmented' category is used when bone has been smashed into fragments through human agency e.g. cranium.

Food bone types were analysed by bone modification. The quantities of butchered bone far outweighed the other categories of burnt, fragmented and complete. Butchered food bone was categorised into species. This information was then related to butchery practices for 1949, which still used the Old Cuts, in order to identify which bone types related to particular cuts of meat. This information was then correlated with references on colonial cookery and nineteenth century British meat recipes directly translated to Australian cooking/dietary practise. When describing desirable cuts of meat Mrs Beeton defines the most tender cuts of meat as the most expensive. For

beef,

"...the hindquarter along the back rump produces the best cuts, and the toughest, driest and least esteemed from the forequarter, including the limbs, shoulder and neck" (Beeton 1861:380).

The best cuts for sheep come from the shoulder, hind legs and the loin. Historically, good meat cuts suitable for roasting are more expensive than those for soups and stews. Therefore it follows that a household which eats a high rate of roast meat is reasonably well off while one subsisting entirely on soup and stew is more likely to be poor.

THE RESULTS

A total number of 638 bones were sorted with a total weight of 6,464.69 grams. The scattergram in Figure 2 shows the distribution of species in relation to numbers of bone types.

\* Figure 3 shows the frequency of species.

Sheep	71.0%	Pig	1.9
Ox/horse	6.8	Wallaby	0.1
Fish	6.6	Cat	0.1
Cattle	4.9	Rat	0.1
Unidentified	3.9	Bird Unid	1.1
Chicken	3.3		

Human food species comprised 99.6% of the bones. The unidentified bones were domestic animal bone type but were broken so small that the species were undetectable. The unidentified bird bones are not large enough for turkey or goose but may be duck. The cat pelvis and the rat

tibia are the only non-food bones. There is an historical basis for including wallaby into the early colonial diet.

- \* Figures 4 and 4A shows a clear predominance of ribs at 36% and vertebrae at 29% over all other food bone types. These are followed by :

Cranium	8.0%	Scapula	)
Thick Bones	4.0%	Pelvis	)
Tibia	3.5%	Sacrum	)
Long Bones	3.5%	Metacarpal	) <0.8%
Humerus	1.3%	Condyle	)
Radius	1.3%	Patella	)
Ulna	1.0%	Calcaneum	)
Epiphyses (unid)	1.1%	Carpal	)
Astragalus	0.9%		
Metatarsal	0.9%		
Femur	0.9%		

- \* Analyses of the modification of the bones of food species by count showed 5 main categories - Refer Figure 5.

Butchered	( Cut	40.2%)	=	74.2%
	( Broken	26.5%)		
	( Sawn	7.5%)		
Fragmented		9.8%		
Burnt		1.2%		
Butchered and gnawed		0.9%		
Nil		13.7%		

- \* A breakdown of the bone modification of species is illustrated in Figure 6. Butchered sheep surpasses all other treatment rates. The following are the highest rates of frequency.

Butchered	:	Sheep	61%
		Ox/horse	6%
		Cattle	4%
Fragmented	:	Sheep	6%

The other food sources - pig, chicken, fish, bird-unidentified, unidentified all had bone modification frequencies below 0.5%.

- \* The predominance of butchered bone is confirmed by looking at all species with bone modification by weight - Refer Figure 7.

Cut	32%
Broken	29%
Sawn	22%
Fragmented	5.2%

- \* Butchered bone by food species is reflected in Figure 8.

Sheep	Cut	49.2%
	Broken	28.0
	Sawn	3.6
Cattle	Sawn	3.4%
	Cut	1.2
	Broken	1.2
Ox/horse	Sawn	3.0%
	Cut	2.5
	Broken	2.5
Pig	Broken	1.2%
	Cut	0.6
Chicken	Broken	1.5%
	Cut	0.2

All other food sources - fish, bird, wallaby, and unidentified - cut or broken - fell below 0.5%.

To summarise the results so far, it is noticeable that sheep, ox/horse and cattle were the most commonly eaten species. The common bone types were ribs, vertebrae and cranium followed by thick bone, tibia and long bone. Over 84% of bones were butchered and fragmented. By far the most commonly butchered species was sheep at 61%. The next step is to ascertain which cuts of meat relate to the butchered bone of sheep and cattle (including ox/horse).

\* Figure 9 illustrates how sheep bones are related to particular cuts of meat for sheep including adult hogget/mutton and immature lamb. The chart relates cooking methods to cuts of meat. For example, best cuts are roasted while cheap cuts are stews and soups. Most importantly, the chart shows the percentage of total sheep bones related to meat cuts present in this analysis.

[1] The meat cuts which rate most highly for Hogget/Mutton are:

Best end of loin	Roasted	12.0%
Breast	Stewed	17.6%
Head	Soup and stew	9.5%
Scrag end of neck	Chops, stew	9.0%
Trotters	Soup and stew	5.4%

Unidentified Ribs are ambiguous as they may fit either : -

Best end of Neck	Roast, cutlets	}	27%
	or		
Scrag end of Neck	Stews	}	

The total analysis for Hogget/Mutton shows the soup/stew cuts total 41.5% discounting the ambiguous cuts, therefore this total could be higher.

[2] The rates of meat cuts for Lamb are :

Best end of loin	Roasted	24.0%
Shoulder	Roasted	1.7%
Shank	Chops	36.0%
Trotters	Soup, stew	1.7%
Scrag end of neck	Soup, stew	29.3%

There is a clear predominance of Lamb chops, soup and stew meat at 65.3%.

\* Figure 10 relates the combined bone totals for Ox/Horse and Cattle as beef meat cuts. The difficulty in specifically identifying the pieces of ribs and vertebrae, the highest proportion of bone at 72.5%, has hindered the analysis. In an effort to overcome this, the choice of cuts available for particular bones has been shown. To reiterate, the hindquarter produces better quality cuts than the forequarter.

Meat cuts for stews and soups	48.4%
Meat cuts for roasts	50.9%



## CONCLUSIONS

The well at 30 Harrington Street was quite possibly a household refuse dump for a large part of the nineteenth century, certainly since 1865 since a toilet was built over it. The uncertainty of the period when dumping began makes it impossible to determine whether the food remains of Level 7 originated from a single family household or from the later boarding house kitchen, or even from Joseph Day after 1866.

The analysis of the bone material from the well reveals little different in the ethnic origins of the house inhabitants other than Anglo Saxon food traditions. Wallaby was the only non-domestic animal meat represented (apart from one cat and one rat), and domestic fowl and pig were present in higher rates. Sheep and beef meat clearly dominated the menu leaving a high rate of occurrence of butchered vertebrae and rib bone. When bone types were related to nineteenth century meat cuts and modes of cooking it was not possible to gain categorical comparisons due to the low level of identification of bone, particularly the rib and vertebrae.

Hogget/Mutton bones showed a high incidence rate of a soup/stew diet at 41.5% although the high level of ambiguous cuts at 27% may raise this considerably. The unidentified ribs may fit either a good quality roasting cut or a stew cut. Therefore a balanced approximation of 50:50 of good quality cuts versus poor quality cuts can be deduced as the consumption rate of hogget/mutton. Lamb meat cuts are clearly dominated by chop, soup and stew meat - poorer cuts - at 65%.

Beef cuts also had a strong ambiguous trend although not as unclear as that of Sheep. An approximation of beef consumption can be made as good roasting meat at 50.9% and poor soup and stew meat occurring at 48.4%. Again, almost a 50:50 balance of both high and poor quality meats with the best having a slight edge over the cheaper.

The analysis shows a surprisingly high rate of good quality meat overall. Most likely everyday food was plain fare of fried chops, sheep's head soup or Irish stew while main meals and Sunday dinner was a good roast joint with an occasional broiled chicken or roast pork. Wallaby is not shown to be a popular dish in this analysis. Given that historical texts usually depict the inhabitants of the Rocks as poor, squalid and hopeless, it seems the standard of living there may not have been so pathetic.

There is room for further research both on the well's artefacts and for the Rocks generally. Analysis of all the bone material in the levels from top to bottom would most likely reveal interesting trends. The question of whether the upper levels contain the same rate of good quality meat bears investigation. This could be done by comparison with Level 3 - the subject of a separate report.

The history and conditions of the Rocks area could be re-examined through archaeological research. Clearly the commentators of the period had a view of ideals from their lofty positions in the Eastern areas and big houses. Their comparisons of 'squalid' might not have been objective and leave a slanted view of socio-economic conditions of the early years of the Rocks.

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FIGURE 1

SANDS DIRECTORY EXCERPTS 1858 - 1870  
HARRINGTON ST EAST TO ARGYLE ST

<u>Year</u>	<u>1932</u> <u>No.</u>	<u>Street</u> <u>No.</u>	<u>Occupant</u>	<u>Occupation</u>
1858-1859	-	2	Dwyer, Honora	"Rose & Crown"
	28	4	Murphy, Charles	Lodging House
	<b>30</b>	<b>6</b>	<b>Cameron, Robert</b>	
	32	8	Price, Charles	Grocer
1861	<b>30</b>	<b>6</b>	<b>Hammond, R.</b>	<b>Boarding House</b>
	32	8	Minnett, John	General Store
	34	10	Bay, John	
1863	<b>30</b>	<b>6</b>	<b>Cameron, Robert</b>	<b>Boarding House</b>
	32	8	Minnett, John	Grocer
	34	10	McCraw, John	Waterman
	38	12	Jones, Edward	Boarding House
1864	32	8	Minnett, John	Grocer
	34	10	McCraw, John	Waterman
	38	12	James, Edward	Boarding House
1865			Moore, Mrs Anne	"Argyle Hotel"
			Tulk, Josiah	Bootmaker
	34	10	McCraw, John	
1866			Burdett, Daniel	"Argyle Hotel"
		2	Tulk, Josiah	Bootmaker
		4	Skulls, John	Labourer
	<b>30</b>	<b>6</b>	<b>Day, Joseph</b>	<b>Mariner</b>
	32	8	Daniel, Alexander	Shipwright

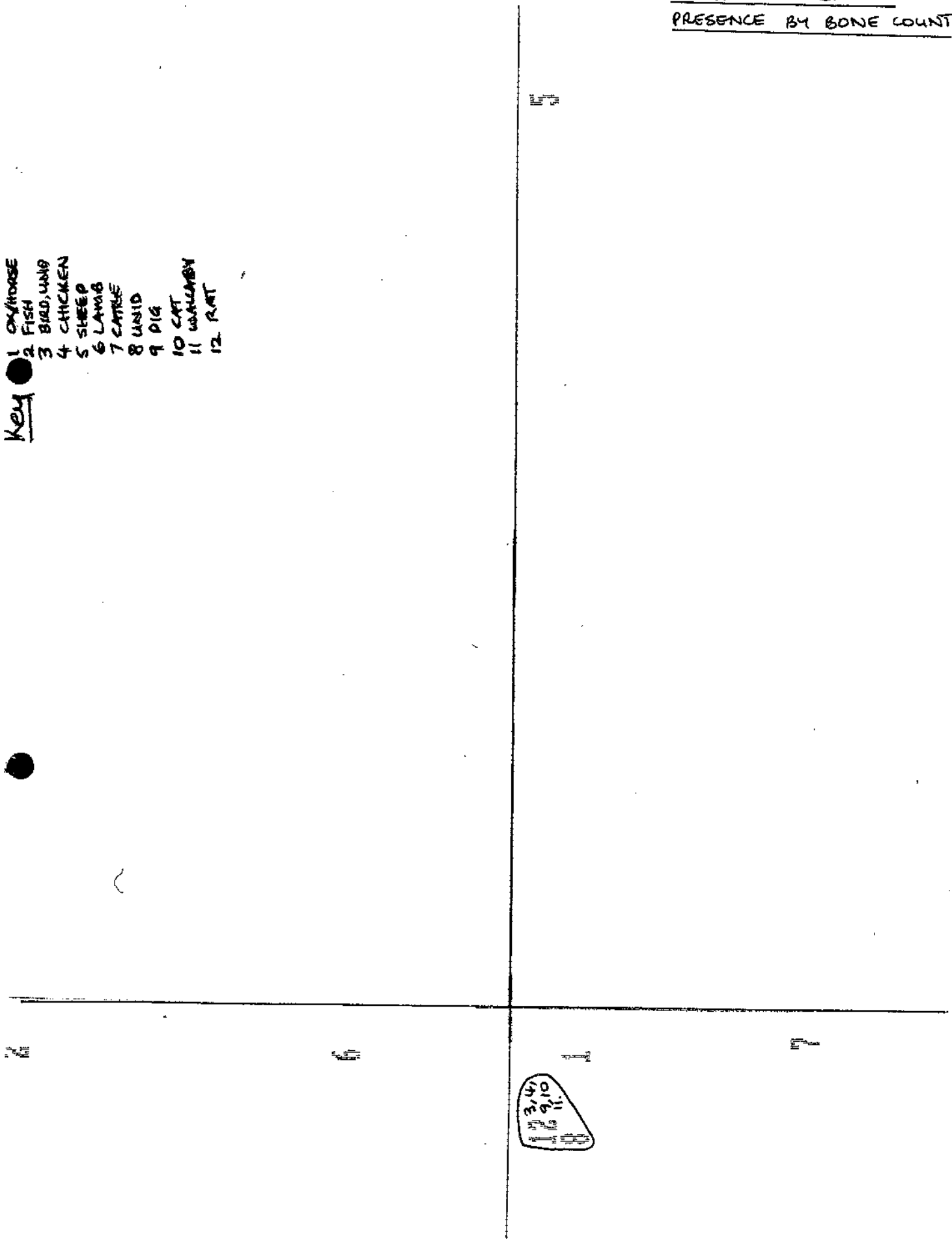
<u>Year</u>	<u>1932</u> <u>No.</u>	<u>Street</u> <u>No.</u>	<u>Occupant</u>	<u>Occupation</u>
1867		2	Whitehead, Mrs Mary	"British Seamans Hotel
	28	4	Scoles, John	Porter
	30	6	<b>Day, Joseph</b>	<b>Machiner</b>
	32	8	Vacant Reynold's Lane	
1868		2	Wormleighten Mrs	"British Seamans Hotel
	28	4	Scoles, John	Carter
	30	6	<b>Day, Joseph</b>	
	32	8	Barnes, Thomas Reynold's Lane	Grocer
1869		2	Tobin Nicholas	"British Seamans Hotel
	28	4	Scoles, John	
	30	6	<b>Day, Joseph</b>	<b>Mariner</b>
	32	8	Brennan, Mrs M Reynold's Lane	Fruiterer
1870		2	Tobin, Nicholas	"British Seamans Hotel
	28	4	Scoles, John	
	30	6	<b>Day, Joseph</b>	<b>Mariner</b>
	32	8	Brennan, Mrs M Reynold's Lane	Fruiterer

FIGURE 2.

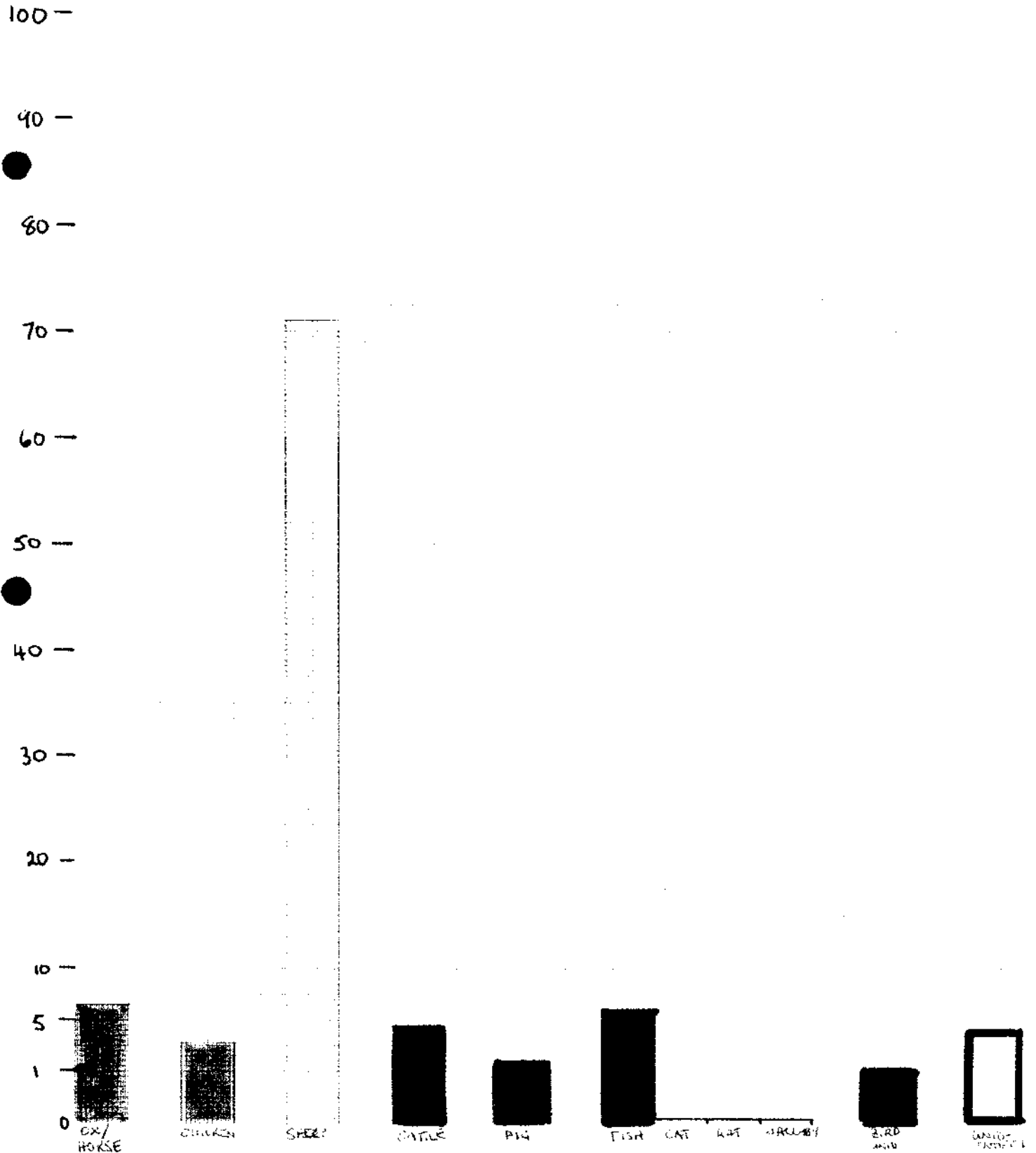
PROGRAM - BICPCA

VARIANCE IN SPECIES  
PRESENCE BY BONE COUNT

- Key ●
- 1 OX/HORSE
  - 2 FISH
  - 3 BIRD, WING
  - 4 CHICKEN
  - 5 SHEEP
  - 6 LAMB
  - 7 CAT/RE
  - 8 UNID
  - 9 PIG
  - 10 CAT
  - 11 WOLF/LAMB
  - 12 RAT



FREQUENCY OF SPECIES BY BONE COUNT





PROGRAM - BIGPCA

FIGURE 4.

COVARIANCE DIFFERENCES  
IN BONE TYPE PRESENCES

RIB

VERTEBRAL

CRANIUM  
PIECES

ALL  
OTHER  
BONE  
TYPES

1.0  
0.5  
0.0  
-0.5  
-1.0

FREQUENCY OF BONE TYPE

KEY

- CRAN - CRANIUM
- CLAV - CLAVICLE
- SCAP - SCAPULA
- GIRD - GIRDLE
- T. PROX - THORACIC PROCESS
- RIB - RIB
- VERT - VERTEBRAE
- PELV - PELVIS
- SAC - SACRUM
- T. BONE - THICK BONE
- FL. BONE - FLAT BONE
- FEMUR - FEMUR
- TIBIA - TIBIA
- HUM - HUMERUS
- RAD - RADIUS
- ULNA - ULNA
- L. BONE - LONG BONE
- EP. UNID - EPIPHYSIS - UNIDENTIFIED
- CARP - CARPAL
- M. CAR - METACARPAL
- COND - CONDYLE
- PATELLA - PATELLA
- ASTR - ASTRAGALUS
- METAS - METATARSAL
- CALCA. - CALCANEUM
- UNID - UNIDENTIFIED

100%

50-

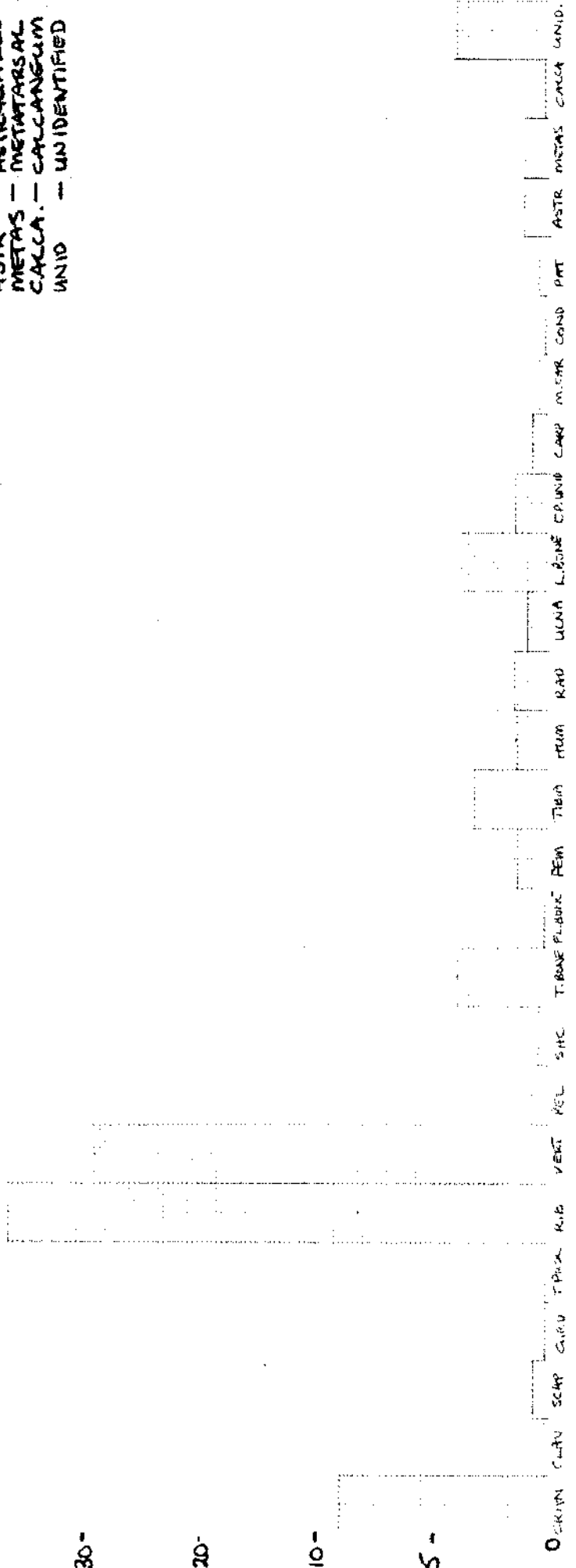
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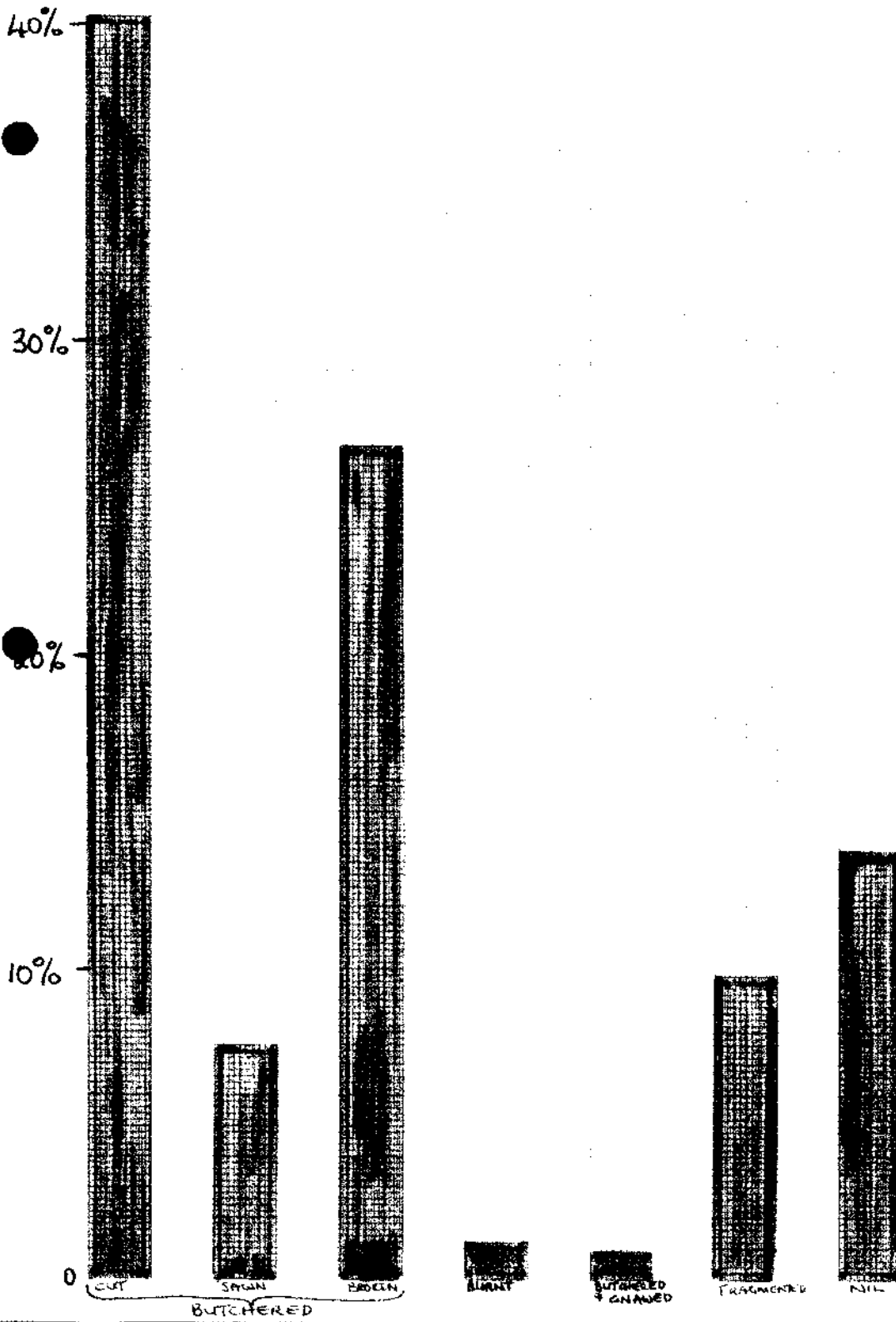
5-



BONE MODIFICATION

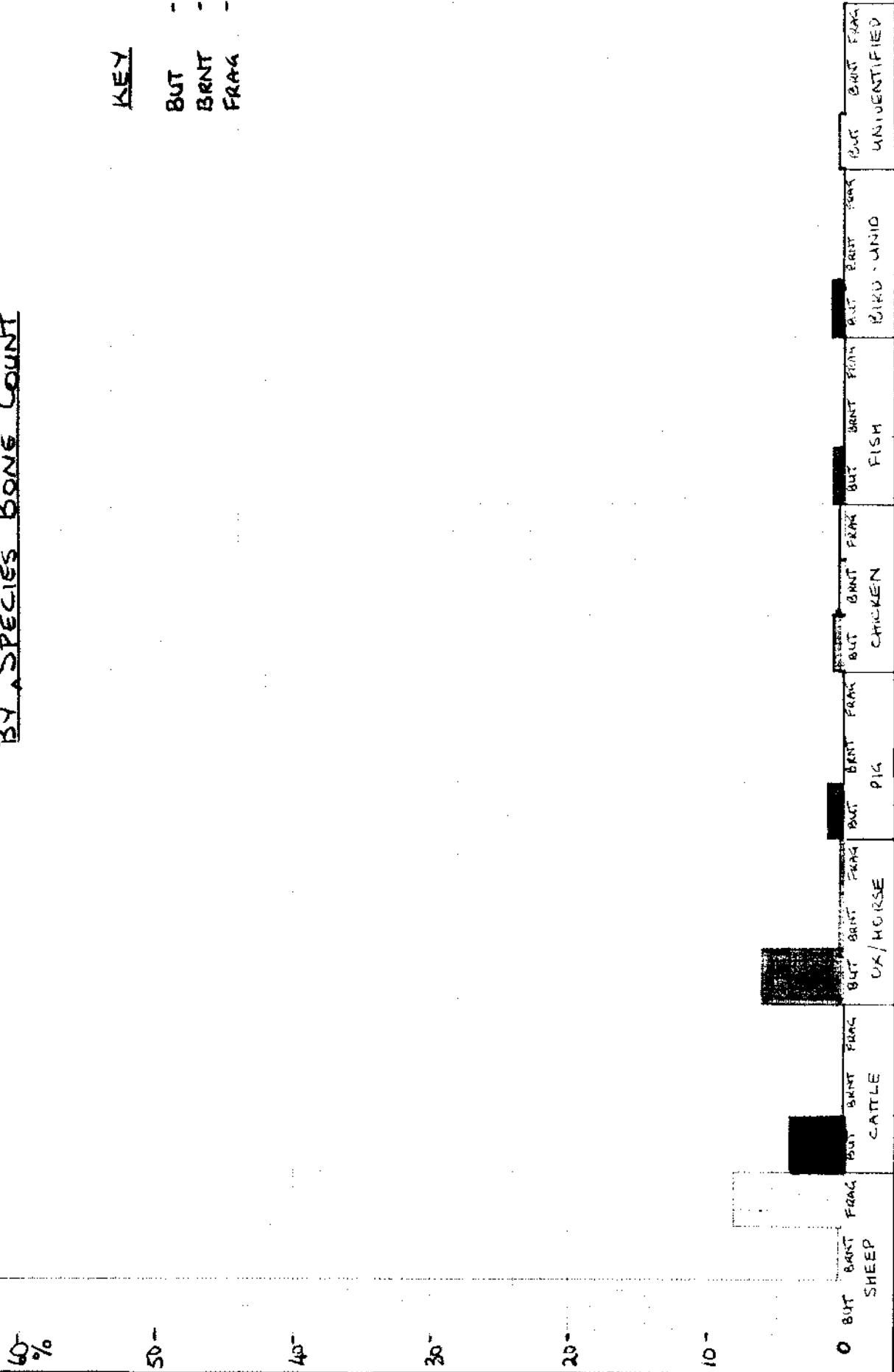
ALL FOOD SPECIES - BY COUNT

50%-



RATES OF BONE MODIFICATION  
BY <sup>FOOD</sup> SPECIES BONE COUNT

KEY  
 BUT - BUTCHERED  
 BRNT - BURNED  
 FRAG - FRAGMENTED



BONE MODIFICATION

ALL FOOD SPECIES - BY WEIGHT

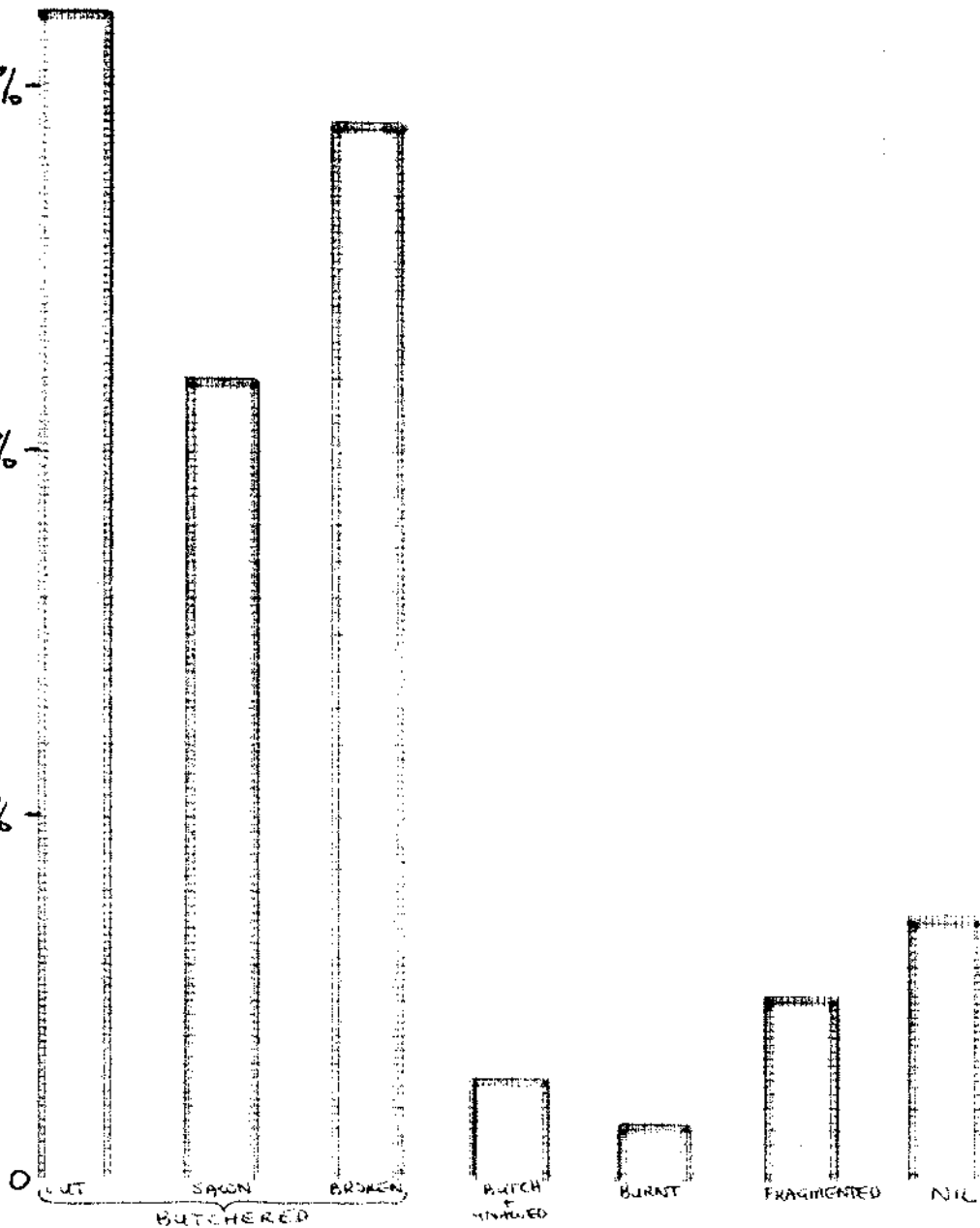
50%-

40%-

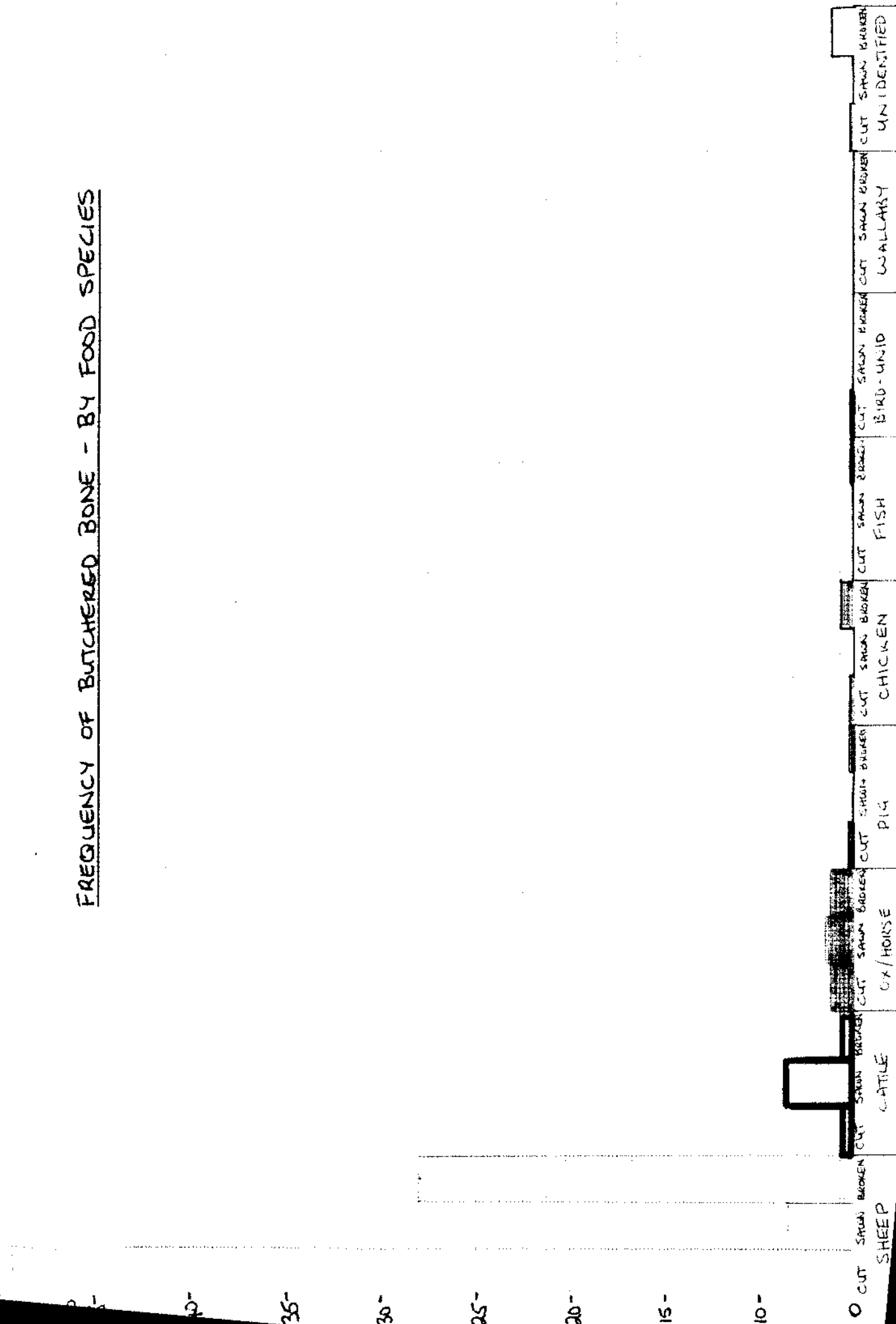
30%-

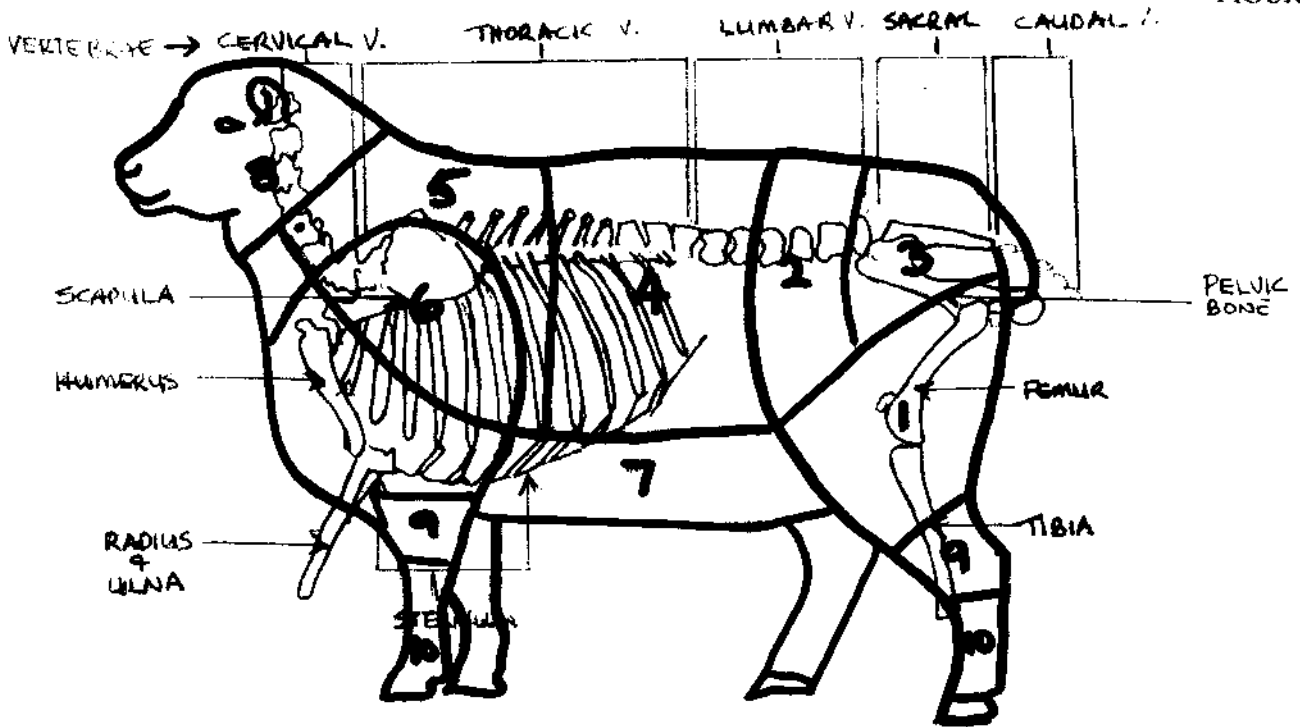
20%-

10%-



FREQUENCY OF BUTCHERED BONE - BY FOOD SPECIES





HOGGET /MUTTON and LAMB MEAT CUTS RELATED TO BONE TYPE

BEST CUTS

Cut No.	Cut Name	Cooking Method	Bone Type	% of Total Adult	% Total Unfused
				Sheep Bone HOGGET /MUTTON	Epiphysial Bone LAMB
4	Best end of Neck	Roast	Thoracic Vertebrae and Rib	0.5%	Nil
1	Leg	Roast	Femur	1.0%	Nil
2	Best end of Loin	Roast	Lumbar Vert.	12.0%	24.0%
6	Shoulder	Roast	Humerus Clavicle Scapula	1.3%	1.7%

CHEAPER CUTS

9	Shank	Chops, stew	Tibia, Fibula Ulna, Radius	4.1%	36.0%
10	Trotters	Soup, stew	Astragalus, carpal, metacarpal metatarsal, calcaneum	5.4%	1.7%
7	Breast	Stew	Sternum and distal ribs	17.6%	Nil
8	Head	Soup, stew	Cranium	9.5%	Nil
5	Scrag end of Neck	Soup, stew	Cervical Vert.	9.0%	29.3%
3	Chump end of Loin	Roast	Pelvis, sacrum	2.8%	Nil

[1] The meat cuts which rate most highly for Hogget/Mutton are:

Best end of loin	Roasted	12.0%
Breast	Stewed	17.6%
Head	Soup and stew	9.5%
Scrag end of neck	Chops, stew	9.0%
Trotters	Soup and stew	5.4%

Unidentified Ribs are ambiguous as they may fit either : -

Best end of Neck	Roast, cutlets	}	27%
	or		
Scrag end of Neck	Stews	}	

The total analysis for Hogget/Mutton shows the soup/stew cuts total 41.5% discounting the ambiguous cuts, therefore this total could be higher.

[2] The rates of meat cuts for Lamb are :

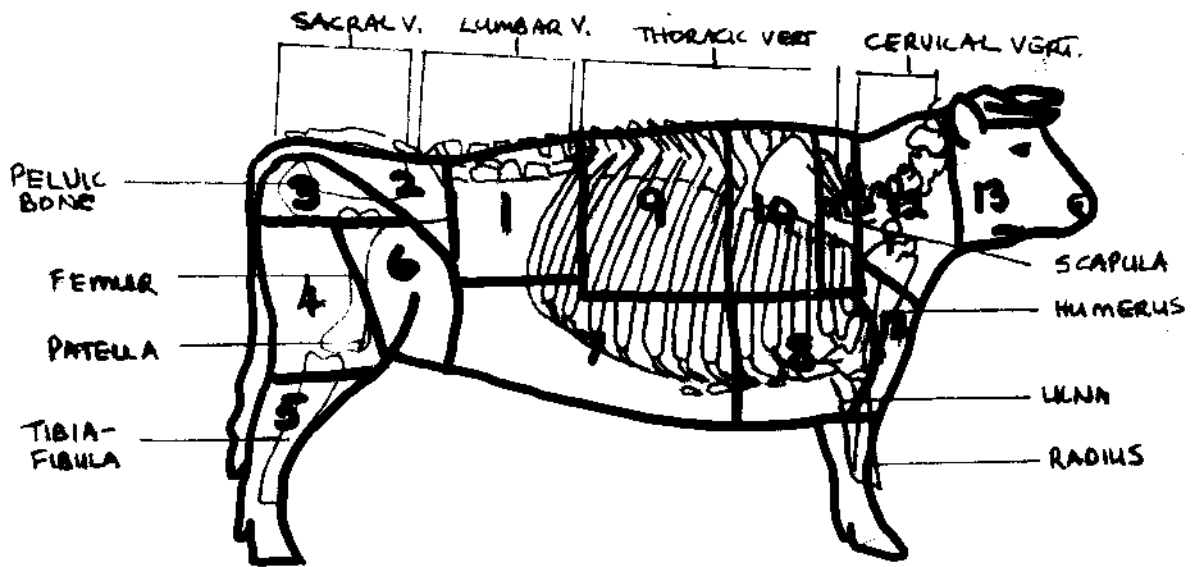
Best end of loin	Roasted	24%
Shoulder	Roasted	1.7%
Shank	Chops	36.0%
Trotters	Soup, stew	1.7%
Scrag end of neck	Soup, stew	29.3%

There is a clear predominance of Lamb chops, soup and stew meat at 65.3%.



Sheep Anomalies/Ambiguities

Soup	Fragmented rib Unidentified	2.0%	Nil
Soup	Fragmented Vertebrae Unidentified	8.0%	6.9%
Best end of Neck Roast cutlets (Thoracic ribs)	}		
OR	}		
Scrag end of neck (Cervical ribs)	}	Unidentified Ribs 27%	Nil
Soup, stew	}		



BEEF MEAT CUTS RELATED TO BONE TYPE

FOREQUARTER

<u>Cut No.</u>	<u>Cut Name</u>	<u>Cooking Method</u>	<u>Bone Type</u>	<u>% of Beef Bone</u>
11	Blade/Chuck	Stewing steak	Scapula and 2 thoracic vertebrae	2.7%
15	Shin	Soup, stew	Radius and ulna	Nil
9	Plate	Boiling	7,8,8 Thoracic ribs	Nil
8	Brisket	Stew, salt	Distal ribs 1 - 6	Nil
14	Clod	Soup, stew	Humerus	1.3%
12	Sticking/Neck	Soup, stew	7 cervical vertebrae	4.0%
11	Leg of Mutton Steaks - roast		Proximal of ribs 1 and 2	Nil
9	Middle Ribs	Roast	Proximal ribs 3,4,5,6 & Thoracic vertebrae	Nil
10	Fore Ribs	Roast	Ribs 7,8,9,10.	Nil
13	Head	Soup	Cranium	10.8%

HINDQUARTER

<u>Cut No.</u>	<u>Cut Name</u>	<u>Cooking Method</u>	<u>Bone Type</u>	<u>% of Beef Bone</u>
7	Thin Flank	Stew, salt, Pickle	Distal ends of ribs 11,12 and 13	Nil
2	Rump & Fillet Roast		Pelvic girdle and sacrum	Nil
1	Loin (sirloin)	Roast	6 lumbar vertebrae	Nil
9	Wing End	Roast	Proximal ribs 11,12,13.	Nil
5	Shank	Chops, stock jelly, stew	Tibia, Fibula, astragalus, metatarsal. (incl bone marrow)	8.0%
3	Top Side	Roast	Pelvic Bone (Ischio Pubic)	Nil
4	Silverside	Salt, boil	Femur	Nil
Total				26.0%

Ambiguous Cuts from this analysis

<b>Unidentified Distal Ribs</b>	<b>21.6%</b>		
	Either	Brisket	Stew
	Or	Thin Flank	Stew
<b>Unidentified Proximal Ribs</b>	<b>32.0%</b>		
	Either	Leg of Mutton cut	Steak
	Or	Wing End	Roast
	Or	Middle Ribs	Roast
	Or	Plate	Boiling
	Or	Foreribs	Roast
<b>Unidentified Vertebrae</b>	<b>18.9%</b>		
	Either	Middle Ribs	Roast
	Or	Sirloin	Roast
	Or	Wing End	Roast

30 HIN

ARTEFACT  
INVENTORY

LEVEL

UNIT

[ 7 ] 330-470

QUAD

[ / ]

DBID	BAG	MATERIAL	FUNCTION	Animal SUB-FUNCTION	Type of Bone DESCRIPTION 1	Condition DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	1	BONE	F	FISH	VERT	COMP			28	35.39
	2			FISH	HEAD	COMP			13	15.60
	3			ox/HORSE	RIB	SAWN	MID SECTION		3	175.20
	4			COW	RIB	RKN			5	103.45
	5			COW	RIB	SAWN			14	307.01
	6			SH	RIB	CUT	PROXIMAL END		49	278.9
	7			SH	RIB	RKN	PROXIMAL END		21	105.06
	8			SH	RIB	CUT	PROXIMAL END - CUT MARKS		3	17.66
	9			SH	RIB	COMP	COMPLETE -		2	16.02
	10			COW	RIB	SAWN	FRAG - (SAWN)		1	24.33
	11			COW	RIB	SAWN	MID SECTION - SAWN		1	35.93
	12			ox/HORSE	RIB	SAWN	PROX - (SAWN)		1	56.76
	13			SH	RIB	RKN	MID SECTION		14	52.30
	14			SH	RIB	RKN	ENTIAL		4	10.85
	15			SH	RIB	CUT	MID SECTION		44	178.4
	16			SH	RIB	CUT	PROXIMAL		4	17.81
	17			SH	RIB	RKN	PROXIMAL		12	41.34
	18			COW	RIB	CUT	FRAGMENTS - CUT MARKS		2	19.28
	19			SH	RIB	CUT/GNAW	MID SECTION -		1	2.81
	20			COW	BONE MARROW	COOGE-D	OSSIFIED		5	56.91

227 1550.5

Start a new sheet for each Unit/Quad  
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# ARTEFACT INVENTORY

UNIT [    ]

QUAD [ / ]

DBID	BAG	MATERIAL	FUNCTION	SUB-FUNCTION	DESCRIPTION 1	DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	21	BONE	F	SH	VERT	BKN			17	78.80
	22			SH	VERT	BKN	LUMBAR W/SHALL		4	6.91
	23			SH	C-VERT	CUT	CERVICAL VERTEBRAC	CUT LONGITUDINALLY	33	250.04
	24			SH-L	C-VERT	CUT	" "	" " LAMB	1	3.77
	25			SH	L-VERT	CUT	LUMBAR "	" " "	46	350.63
	26			SH-L	L-VERT	CUT	LUMBAR "	" " LAMB	10	45.91
	27			SH-L	C-VERT	CUT	CERVICAL "	" " LAMB	5	18.97
	28			SH	VERT-C	BKN	CAUDAL VERT		2	7.09
	29			SH	RIB	CUT	MID SECTION -	CUT	5	17.89
	30			SH	RIB	FRAG	FRAGMENTS		2	4.90
	31			SH	RIB	CUT	PROXIMAL END -	CUT	2	9.62
	32			SH	RIB	BKN	PROXIMAL ENDS		5	20.81
	33			SH-L	RIB	CUT	PROXIMAL "	LAMB - CUT	7	20.58
	34			SH-L	RIB	BKN	PROXIMAL "	LAMB	3	11.84
	35			SH-L	RIB	BKN	FRAGMENT	LAMB	1	1.85
	36		N-F	SH	TEST	COMP	SHEEPS TESTICLE		1	6.05
	37			SH	SCAP	CUT	SCAPULA - CUT	MARKS	1	29.35
	38			SH	CAR	COMP.	CARPAL		1	29.36
	39			SH	CAR	BKN	CARPAL - DISTAL END		1	8.66
	40			SH	FEM	BKN/GNAW	PROXIMAL <sup>EPAPHYSIS</sup> FUSED	GNAW MARKS	2	60.25

153 983.28

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30 HTN

ARTEFACT  
INVENTORYLEVEL  
UNIT [ 7 ]  
QUAD [ / ]

DBID	BAG	MATERIAL	FUNCTION	SUB-FUNCTION	DESCRIPTION 1	DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	41	BONE	F	SH	TIB	SAWN	TIBIA - SAWN	DISTAL END <sup>NO EP.</sup>	3	107.13
	42			SH	TIB	BKN	TIBIA - DISTAL	No. EP.	6	227.11
	43			SH	TIB	SAWN	TIBIA - PROXIMAL	No. EP.	1	33.30
	44			SH	TIB	BKN	TIBIA - PROXIMAL	EP. FUSED	3	125.73
	45			SH	UL	BKN	ULNA - PROXIMAL	N/A.	2	24.27
	46			SH	RAD	BKN	RADIUS - PROXIMAL	No. Ep.	6	116.60
	47			SH	RAD	BKN	RADIUS - DISTAL	EP. FUSED	1	24.01
	48			SH	HUM	COMP	HUMERUS - COMPLETE	Ep. fused.	1	58.92
	49			SH	HUM	BKN	HUMERUS - PROXIMAL	Ep. fused	1	29.73
	50			OX/HORSE	HUM	CUT	HUMERUS - CUT LENGTHWAYS	Ep. fused	1	171.81
	51			PIG	HUM	CUT	HUMERUS - CUT	No. Ep.	2	102.68
	52			PIG	HUM	BKN	" - DISTAL		1	29.77
	53			OX/HORSE	RIB	GNAW	GNAWED - COMP.		1	109.70
	54			OX/HORSE	RIB	SAWN	SAWN - DISTAL		4	196.26
	55			OX/HORSE	RIB	BKN	DISTAL		1	43.99
	56			OX/HORSE	RIB	SAWN	FRAGMENTS		2	29.11
	57			OX/HORSE	RIB	BKN	FRAGMENT		1	9.80
	58			OX/HORSE	SCAP	CUT	FRAGMENTS		1	5.79
	59			OX/HORSE	SCAP	FRAG/GNAW	FRAGMENT		1	7.32
	60			OX/HORSE	L/B	SAWN	SAWN - V. BIG.		1	96.59

40 1549.6

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30 HTN

ARTEFACT  
INVENTORY

Level 7

~~UNIT~~

[ 7 ]

QUAD

[ / ]

DBID	BAG	MATERIAL	FUNCTION	SUB-FUNCTION	DESCRIPTION 1	DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	61	BONE	F	SH	CRAN	BKN	FRAGMENTS - CRANIUM		29	234.3
	62			SH	PEL	BKN	PELVIS		3	70.70
	63			SH	PEL	CUT	CUT		1	7.18
	64			SH	RIB	CUT	CUT - PROXIMAL		2	12.13
	65			SH	RIB	BKN	PROXIMAL		3	28.30
	66			SH	RIB	CUT	FRAGMENT - MIDSECTION - CUT		1	1.18
	67			SH	SAC	CUT	SACRUM - CUT LENGTHWAYS		3	51.14
	68			SH	VERT	CUT	CUT LENGTHWAYS		3	25.90
	69			SH	VERT-C	CUT	CAUDAL VERT - CUT MARKS		1	3.88
	70			OX/HORSE	VERT	CUT	CERVICAL VERT - CUT LENGTHWAYS	VERY BIG	2	222.41
	71			OX/HORSE	VERT	CUT	VERTEBRA	" "	2	47.19
	72			SH	VERT	CUT	" "	" "	1	13.93
	73			OX/HORSE	RIB	CUT	DISTAL END - RIB - CUT		2	32.27
	74			OX/HORSE	RIB	BKN	DISTAL		2	29.85
	75			OX/HORSE	LBS	BKN			1	23.63
	76			SH	CONDYLE	COMP	METACARPAL CONDYLE		1	5.71
	77			SH	CALCA.	COMP	CALCANEUM		4	40.28
	78			SH	CALCA.	BKN/GNAW	CALCANEUM - DISTAL END		1	9.50
	79			SH	FEMUR	CUT	CUT ACROSS EPIPHYSIS - PROXIMAL		1	12.66
	80			PIG	FEMUR	EPIPHY.			1	6.52

64 878.61

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ARTEFACT  
INVENTORYLEVEL  
UNIT [ 7 ]  
QUAD [ / ]

DBID	BAG	MATERIAL	FUNCTION	SUB-FUNCTION	DESCRIPTION 1	DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	81	BONE	F	SH	TIBIA	EPIPHYSES			4	30.24
	82			SH	SCAP	CUT	PROXIMAL END	-CUT	1	4.78
	83			PIG	SCAP	BKN	PROXIMAL END		1	10.21
	84			SH	CARP	COMP	CARPAL		2	18.06
	85			SH	PAT	COMP	PAELLA		2	2.21
	86			SH	ASTR	COMP	ASTRAGALUS		6	48.41
	87			SH-L	METACAR	BKN	PROXIMAL -	LAMB METACARPAL	1	5.09
	88		N-F	CAT	PEL	COMP	PELVIS		1	4.28
	89		F	WAL	ULNA	COMP			1	3.03
	90		N-F	RAT	TIBIA	COMP			1	1.00
	91		F	PIG	FEM	BKN	DISTAL + EPIPHYSES		1	36.74
	92		F	PIG	FEM	BKN	DISTAL		1	25.75
	93		F	PIG	FEM	EPIPHYSIS			2	16.74
	94			COW	VERT	BKN			1	25.84
	95			COW	C-VERT	CUT	CUT LONGITUDINALLY - CERVICAL		1	26.24
	96			OX/HORSE	VERT	CUT	" "		3	109.55
	97			CH.	HUM	GNAW			1	5.70
	98			CH	HUM	COMP			2	9.05
	99			CH	FEM	COMP			1	4.76
	100			CH	ULNA	COMP			1	2.06

34 383.74

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30 HTN

ARTEFACT  
INVENTORYLevel  
UNIT [ 7 ]  
QUAD [ / ]

DBID	BAG	MATERIAL	FUNCTION	SUB-FUNCTION	DESCRIPTION 1	DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	101	BONE	F	CH	RADIUS	COMP			1	1.10
	102	"	F	CH	TIB	COMP	TIBIOTARSUS		1	6.68
	103			CH	TIB	CUT	CUT THRU DISTAL EPIPHYSIS		1	5.18
	104			CH	METATAR	COMP	METATARSAL		3	13.53
	105			CH	METATAR	BKN	"		3	7.32
	106			CH	THORACIC PROCESS	COMP			1	.65
	107			CH	CRAVUM	BKN			1	0.44
	108			CH	SKULL	BKN	FORSECTION		1	2.25
	109			CH	SCAPULA	COMP			1	1.29
	110			CH	METACAR	COMP	OS METACARPAL - (WING TIP)		1	1.05
	111			CH	T-VERT	BKN	THORACIC VERTEBRA		1	3.39
	112			CH	RADIUS	COMP			1	1.23
	113			SH	VERT	COMPLETE			1	20.26
	114			SH	VERT	BKN			1	21.86
	115			SH	VERT	BKN	VERTICAL PHALANGES		2	5.39
	116			SH	VERT	SAWN	SAWN LONGITUDINALLY		7	99.26
	117			SH	T-VERT	SAWN	THORACIC VERT - SAWN LONGITUDIN.		1	13.39
	118			PIG	FEM	CUT	DISTAL END ONLY - CUT		1	9.31
	119			PIG	FEM	BKN	" " "		1	24.96
	120			OX/HORSE	ASTRAGALUS	SAWN	SAWN		1	118.99

31 357.53

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30 HTN

# ARTEFACT INVENTORY

LEVEL  
UNIT [ 7 ]  
QUAD [ / ]

DBID	BAG	MATERIAL	FUNCTION	SUB-FUNCTION	DESCRIPTION 1	DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	121	BONE	FOOD	SH	L/B	BKN			3	34.75
	122			FISH	SKULL	BKN	SNAPPE - REAR SECTION		1	25.60
	123			SH	CLAV.	SAWN	SAWN - DISTAL END		1	7.04
	124			OX/HORSE	VERT	SAWN	SAWN ACROSS WIDTH NEAR EPIPHYSIS		1	12.13
	125			OX/HORSE	VERT-EP	SAWN	VERTEBRAL EPIPHYSIS - SAWN		2	11.03
	126			OX/HORSE	VERT-EP	BKN	" "		2	9.12
	127			SH	EPIPHYSIS	BKN	IND. EPIPHYS. - 1/2 BONE SHEEP		5	71.46
							1/2 BONE WORN			
	128			SH	"	SAWN	" " " " SAWN		1	6.07
	129			PIG	TIBIA	BKN	DISTAL END - EPIPH. V. WORN		1	16.28
	130			SH	ULNA	BKN	DISTAL END		2	36.24
	131			SH	METATAR	BKN	PROXIMAL END - METATARSAL		1	11.53
	132			SH	CRAN	BKN	FRAGMENTS OF CRANIUM		2	9.86
	133			SH	RIB	CUT	CUT - PROXIMAL		2	5.33
	134			SH	RIB	FRAG	FRAGMENTS		1	1.00
	135			SH	PEL	CUT	CUT MARKS		1	17.93
	136			UNIDENT	L/B	BKN			6	44.32
	137			"	L/B	CUT	CUT		1	7.34
	138			SH-L	GIRDLE	BKN	SHOULDER GIRDLE - LAMP		1	1.53
	139			SH	CRAN	FRAG.	CRANIUM FRAGMENTS		6	22.71

40 351.2

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30 HTN

ARTEFACT  
INVENTORYLEVEL  
UNIT [ 7 ]  
QUAD [ / ]

DBID	BAG	MATERIAL	FUNCTION	SUB-FUNCTION	DESCRIPTION 1	DESCRIPTION 2	INSCRIPTION	NOTE	NUMBER	WEIGHT
	140	BONE	FOOD	BIRD	FEMUR	CUT	CUT AT PROXIMAL END - FRAG - DISTAL		1	3.17
	141			BIRD	L/B	FRAG	FRAGMENTED.		6	7.72
	142			SH	RIB	SAWN	SAWN - FRAGMENTS		2	10.92
	143			SH	RIB	BKN			3	15.54
	144			SH	L/B	BKN			2	10.02
	145			COW	RIB	SAWN			1	1.99
	146			SH	DEPT	SAWN	SAWN - FRAGMENT ONLY		1	4.42
	147			UNIDENTIFIABLE	T/B	FRAG	SHEEP?		13	52.75
	148			UNIDENTIFIABLE	FLAT BONE	FRAG			1	6.56
	149			OX/HORSE	RIB	SAWN			1	28.55
	150			OX/HORSE	T/B	SAWN			3	74.34
	151			OX/HORSE	T/B	BKN			5	65.88
	152			UNIDENTIFIED	L/B	FRAG			1	8.68
	153		N-FOOD	SH	HORN	BKN			1	5.30
	154		FOOD	SH	FEM	BRNT			1	18.93
	155		"	SH	L/B	BRNT			2	3.81
	156		"	UNIDENTIFIABLE	T/B	BRNT			3	11.85
	157		"	OX/HORSE	EPIPHYSIS	BRNT			1	69.83
	158		"	OX/HORSE	RIB	BRNT			1	9.82

Start a new sheet for each Unit/Quad  
Number artefact bags consecutively from 1 in each Unit/Quad  
Refer to INVENTORY GUIDE lists for MATERIAL, FUNCTIONS & DESCRIPTIONS  
Transcribe carefully any INSCRIPTION, add special comments in NOTES  
Enter number of items in NUMBER and weight in grams in WEIGHT

Filled in

Date: \_\_\_\_\_

Init: \_\_\_\_\_

Checked

Date: \_\_\_\_\_

Init: \_\_\_\_\_

Audited

Date: \_\_\_\_\_

Init: \_\_\_\_\_

Entered

Date: \_\_\_\_\_

Init: \_\_\_\_\_

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