



Culinary appliance, of Iron, probably used for poaching eggs; found with various objects of domestic use, also *lares* and other Roman relics of Bronze, at Baden, Canton of Aargau, in Switzerland.

(Original length about 19½ inches.)

## ROMAN KITCHEN IMPLEMENT FOUND AT BADEN.

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THE remark that no traces of the domestic fowl are found among the remains of pfahlbauten is a sufficient proof that this bird, as well as many other animals, was unknown to the people of that period. It is highly probable that it was unknown also in the Keltic period—in our country at least—while, under the Roman dominion, its use would appear to have been very general, and popular. Among the Romans, dishes compounded of eggs were reckoned an important item of food, and the description of a regular formal dinner by the words, “*ab ovo, ad malum*,”—from the egg to the apple, *i. e.* dessert—shows, however people may choose to understand the expression, that eggs were a very favourite dish.

What importance the breeding of poultry had attained in the time of Pliny is plain enough from his directions as to the treatment of the domestic fowl, in his 64th Book, which treats of the natural history of birds, as also from his enumeration of the medicinal qualities of fowls, in his 29th book. In the cookery book of Apicius, the egg, and its various modes of preparation, of course are not forgotten.

We have a convincing proof of the abundant consumption of eggs in our land during the Roman empire in the occurrence of egg-shells and bones of fowls in the excavation of Roman ruins. These are met with in the ashes on the hearth, or the *præfurnium*, as also in the heaps of refuse—kitchen-middens—outside the buildings. We have other, and almost as direct evidence of the use of eggs in the Roman kitchen, in the cooking utensil here figured. This implement was found, under the circumstances mentioned in a previous volume of the Journal,<sup>1</sup> among various objects

<sup>1</sup> See Arch. Journ., vol. xxix. p. 189.

of iron and bronze, and beyond doubt was employed in the frying of eggs. It is a three-footed object with a long stem that serves for a handle. Above the crossing of the bars are three rods of metal held together by a pin, and hammered out at their extremities into cup forms, representing, as it were, a flower with six leaves. By means of this implement six fried eggs—the *ova frixa* of Apicius—can be prepared at once, and served up.

Forbiger (Hellas und Rom., i. 211) gives an account of Roman implements of plate iron with four or five hollow cups, for baking eggs; there is also an illustration of a similar implement in Rich's Dictionary, under the title of *Apalare*.