

**FROM BONES TO BEHAVIOR:
ZOOARCHAEOLOGY AND CHINESE
FOODWAYS IN HISTORIC IDAHO MINING
CAMPS**

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ANTHROPOLOGY AND ARCHAEOLOGY

Archaeology is a branch of Anthropology that studies past cultures focusing on the material remains that humans left behind



Zooarchaeology is the study of archaeologically recovered animal bones and investigating what they can say about how people utilized animals in the past



ZOOARCHAEOLOGY

BONES AND FOODWAYS

- Foodways is the intersection of food in culture, traditions, and history
- From bones to behavior



CHINESE MINERS IN AMERICA



CHINESE EXCLUSION ACT OF 1882



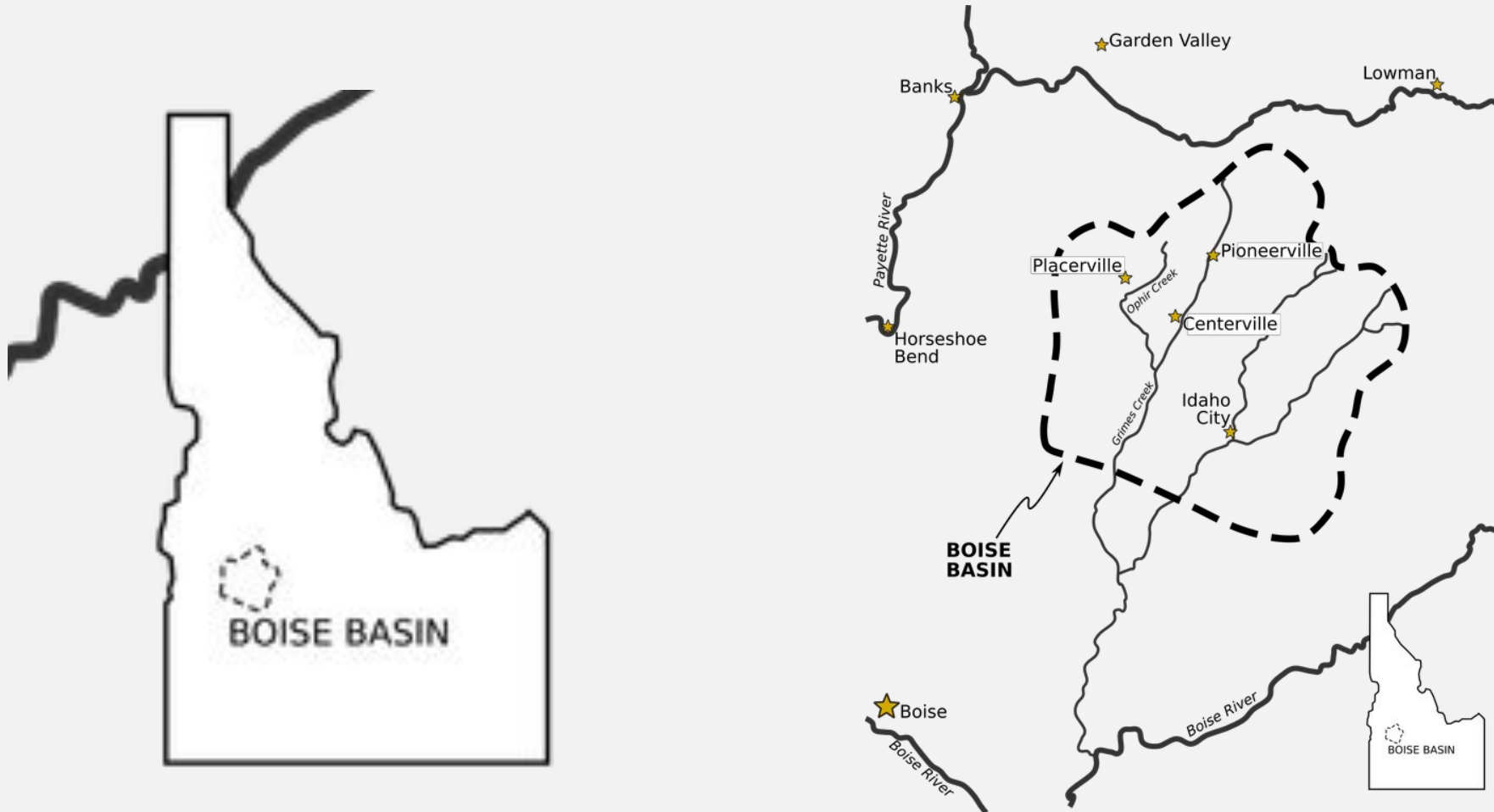
THE ONLY ONE BARRED OUT.

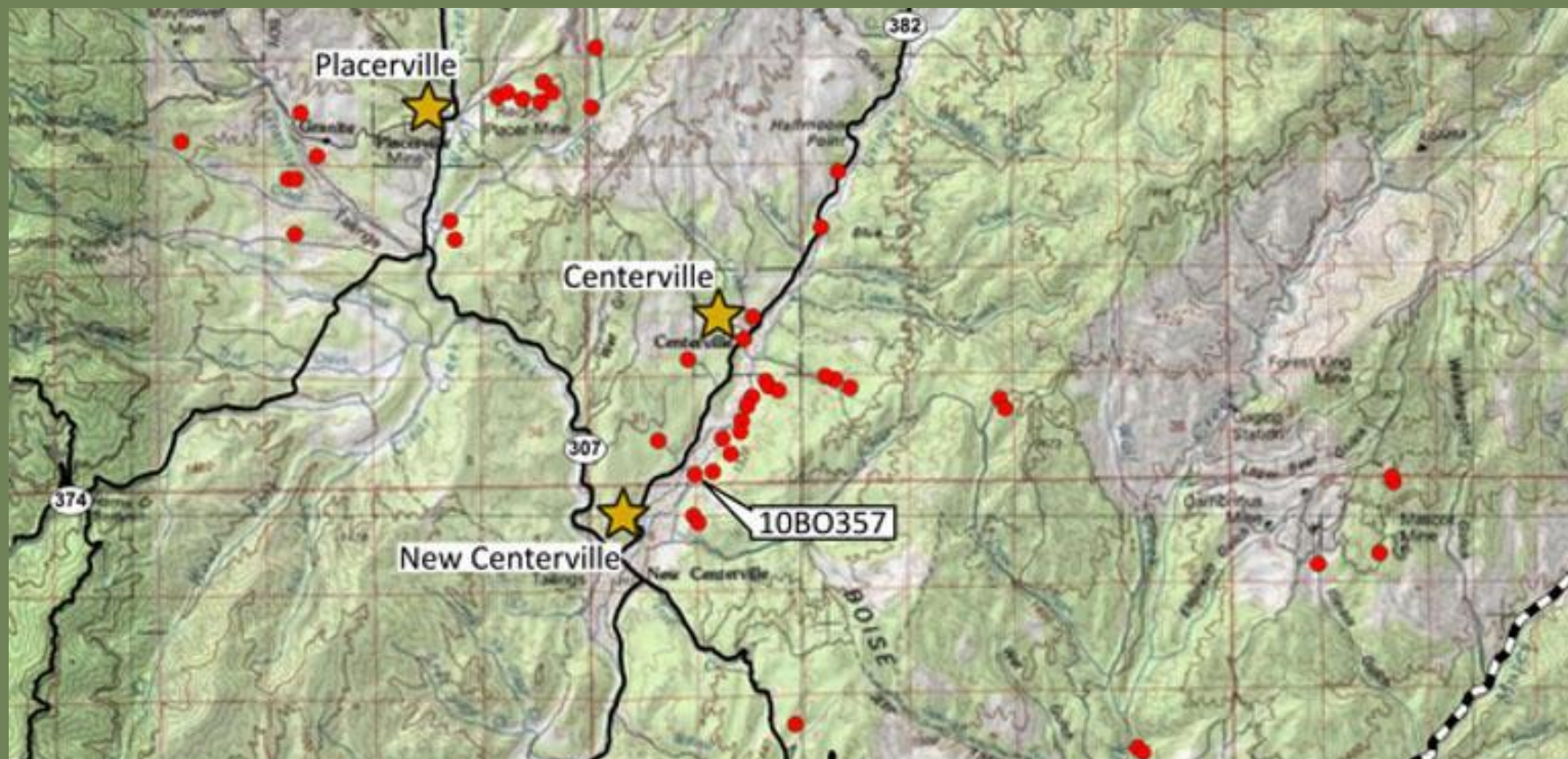
ENLIGHTENED AMERICAN STATESMAN.—“We must draw the line *somewhere*, you know.”

IDAHO MINERS

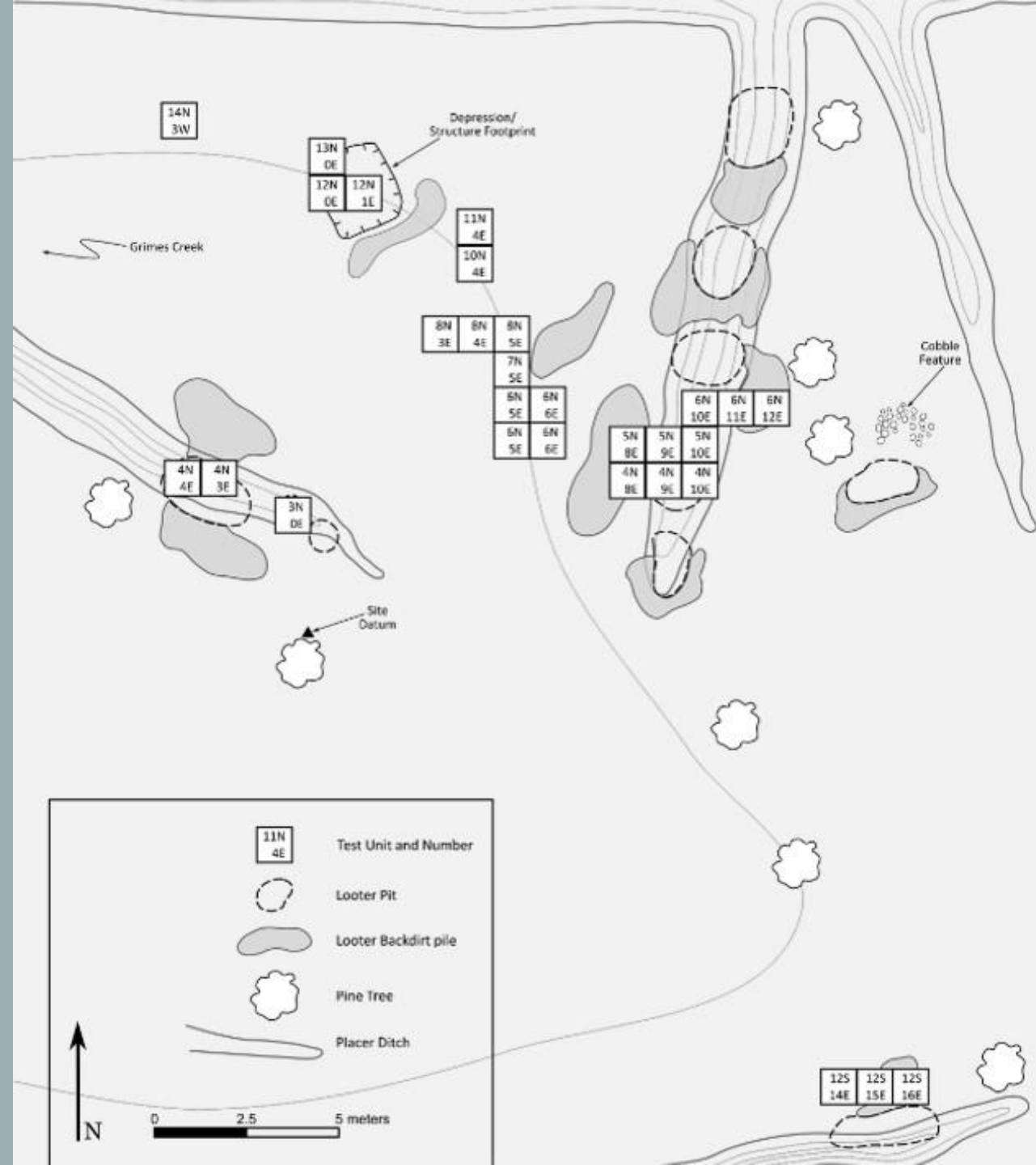


BOISE BASIN MINING CITIES

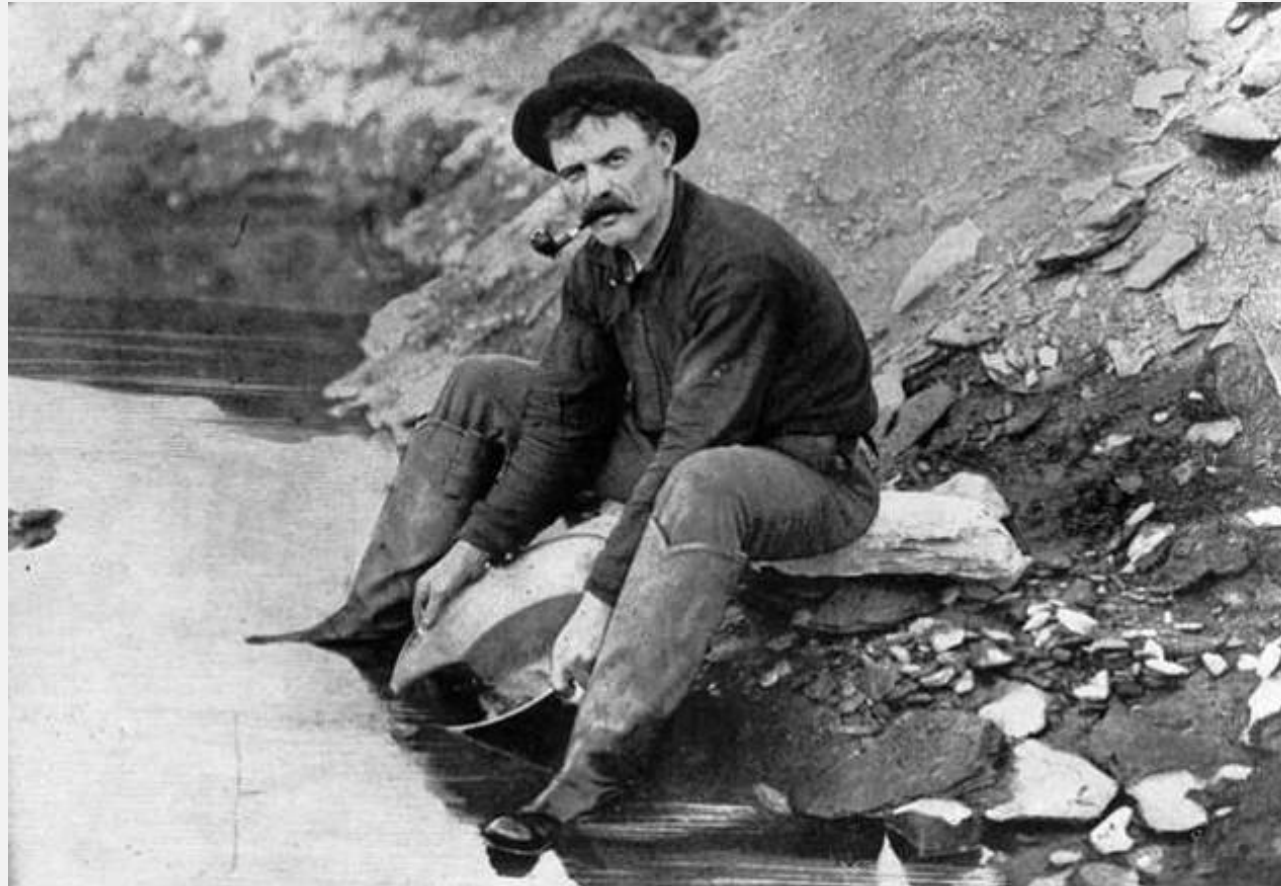




I0BO357



PLACER MINING



METHODS

MainForm MainTable

Lab Cat #: 489/01

Navigation: [Icons]

Faunal

Animal Class:	Tooth Listing:	Bone Modification:	Retail Meat Cut Category:
Large Mammals			
Species:	Side:	Burning:	Retail Meat Cut:
Unident. Lg. Mammal	Right		Sirloin
Body Part:	Fragment:	Bone Trauma/Pathology:	<input type="checkbox"/> Steak Cut
Axial	less than 1/4 complete		
Element Category:	Proximal Fusion:	Age:	Quantity:
			1
Element:	Distal Fusion:	Butchering Marks:	Weight:
Innominate		Sawn	20.1
		<input type="checkbox"/> Deaccession	Cross Mend/Articulation:
			480/01
Comments: unfused - thick steak cut - 6 months to 9 months old			

Record: 145 of 357 | No Filter | Search

Con Yarn				33
Oct 4	10 Bay	25	Unit Brok up	16 96
"	2" Ste	36	Oct 23 2 Steak	32
5	2 SL ³⁰	30	23 2" Steak	32
6	1 1/2 Pork	38	24 2 1/2 Pork	56
"	Pork	25	24 5 Bay	63
8	2" Steak	36	24 2 Bay	21
"	1 1/2 Pork	38	25 3 Steak	45
9	3" Pork	75	26 2 1/2 Pork	63
9	3 Pork	75	26 3 Pork	45
10	2 Pork	50	27 2 Steak	32
"	2 Pork	50	28 3 Pork	75
11	2" Pork	50	" Bay	13
"	2" Pork	50	28 2" Veal	40
12	2" Pork	32	29 2 1/2 Pork	63
"	1 1/2 Pork	38	" Car Meats	5

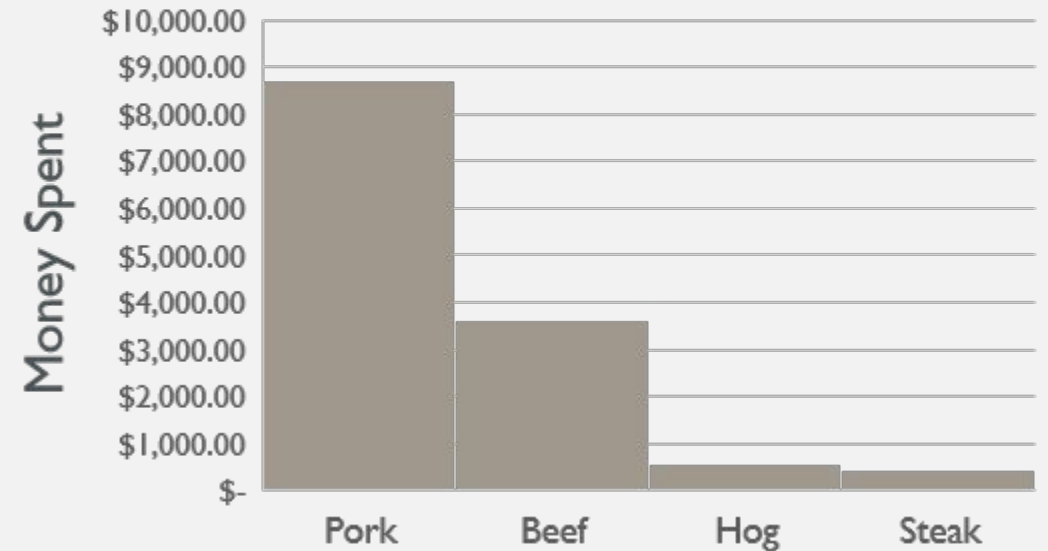
Hong Dock				18
Oct 4	11 1/2 Pork	2 38	Am. forward	40 61
"	1/2 Pork	1 01	Nov 7 By Cash	10 00
6	12" Pork	3 00	" 6" Pork	30 61
"	3 1/2 Bay	44	" 2 1/2" Pork	1 50
7	15" Pork	3 75	8 2 1/2" Pork	6 75
"	3 1/2 Bay	44	12 15" Pork	3 75
10	4" Pork	1 00	" 4" Bay	50
11	13 1/2 Pork	3 38	14 By Cash	43 11
"	4" Pork	1 70	"	10 00
13	9" Pork	2 25	14 5 Pork	33 11
"	4" Bay	50	15 24 Pork	1 20
15	14 Pork	3 56	" 4 Bay	6 00
"	4" Bay	50	"	50

MCDEVITT MEAT MARKET LEDGER

MCDEVITT MEAT MARKET LEDGER RESULTS

Overall Total	Weight (lbs)	% Weight	Price	% Price
Pig	34078.74	56%	\$ 9,871.21	59%
Cow	24573.36	40%	\$ 4,175.30	25%
Total	60950.18	96%	\$ 16,847.72	83%

Comparison of Major Items Purchased from
McDevitt Meat Market



FAUNAL ASSEMBLAGE RESULTS

Species	NISP	%NISP	Weight (g)	Biomass (kg)	%Biomass
Cow	2	<1%	32	0.595	1%
Pig	77	18%	989.8	13.061	18%
Chicken	7	2%	5.1	0.114	<1%
Bison	8	2%	1403.8	17.889	24%
Unidentified Large Mammal	94	2%	2594.9	31.096	42%
Unidentified Medium Mammal	131	22%	548.2	7.674	10%
Unidentified Bird	6	31%	2.4	.058	<1%
Unidentifiable Mammal	99	1%	180.3	2.821	4%
Total	424	100%	5756.5	73.308	100%

CHINESE FOOD CULTURE



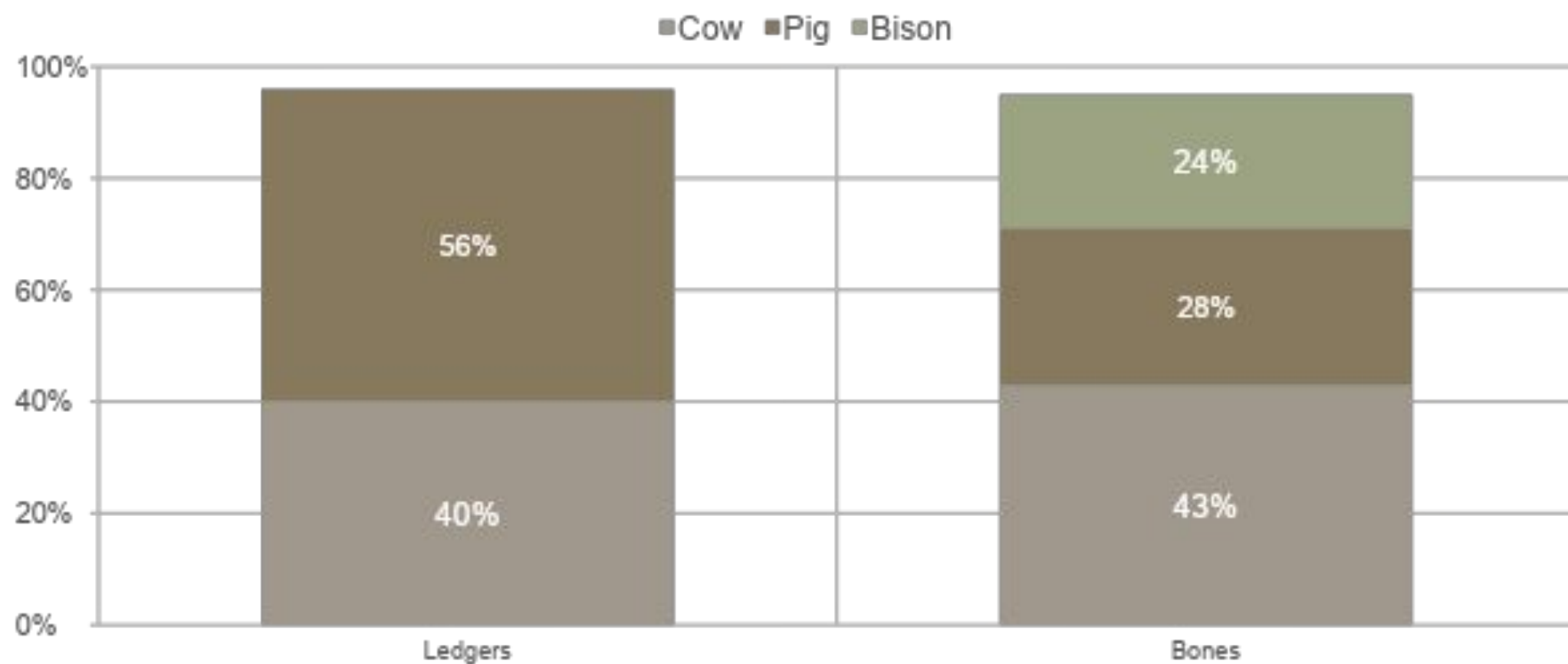
This chart notes the yin and yang temperature elements of foods and is intended to assist in the decisions that we all must make surrounding our food choices.

YIN			YANG	
COLD	COOL		WARM	HOT
Banana	Pear		Rice	Nuts
Watermelon	Peppermint		Noodles	Grilled Foods
Bok Choi	Green Tea		Bread	Avocado
Turnip	Oolong Tea		Pork	Lichee
Celery	Bitter Gourd		Chicken	Turtle
Cauliflower	Cooked Lettuce		Turkey	Chocolate
Crab	Green Apple		Broccoli	Cocoa
Bean Sprouts	Snow Pea		Green Pepper	Raw Onions
Asparagus	White Corn		Green Beans	Coffee
Eggplant	Oranges		Egg Whites	Lamb
Cucumber	Cabbage		Yellow Corn	Duck
Grapefruit	Soybean		Egg Yolk	Eggplant
Pineapple	Sprouts		Fish	Red Pepper
Tangerine	Apples		Pepper	Venison
Zucchini	Cooked Onion		Ginger	Deep Fried Foods
Seaweed	Strawberries		Garlic	
Tofu	Cheese		Cooked Tomato	
	Cherries		Spinach	
	Mushrooms		Black Tea	
	Miso		Nectarines	
			Milk	

PIG HEAD AND FEET



historical vs archaeological data of meat weight





Bison astragalus with chop marks



Articulating astragalus and tibia



Mending bison radius, chopped and chop marks



WOK FRAGMENT,
MEAT CLEAVER
AND HOOK





CHINESE FESTIVAL IN IDAHO CITY

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