is followed by 29 articles, ranging in date from 1939 to 1972. These have been photocopied from the various publications where they originally appeared; therefore typographical fonts and styles vary greatly, some of them being perhaps too small in their current reduction; the plates are also not as sharp as could be desired, but in general the quality of the reproductions is high and the color plates of Roman mosaics are a welcome complement.

Not all facets of this productive scholar's activity could be highlighted, since he has left behind a corpus of over 110 writings, to which his many entries in the *EAA* and other encyclopaedic dictionaries should be added. Generations of students have benefited from his research on sculptors and painters (*Problemi fidiaci*, 1951; *Meidias, un manierista antico*, 1947), ancient jewelry (*Oreficerie antiche dalle minoiche alle barbariche*, 1955), spiral columns (*La colonna coclade istoriata*, 1960)—to mention only a few of Becatti's books. Yet all will welcome the present volume that contains some Becattian "classics," such as "Attikà" and his essays on the Archaistic style. It is unfair to review critically articles that were written much earlier, some almost 50 years ago, before some important discoveries were made or new positions were explored. One can only attempt some general assessment of Becatti's contributions as expressed in the present collection, to see how his theories have stood the test of time. Inevitably, the reviewer's personal position will color the following comments.

In his desire to recreate the oeuvres of ancient masters, Becatti was a man of his time, heavily indebted to the legacy of Furtwängler and the German *Kopienkritik*. His attributions to Praxiteles, Skopas or Pheidias may today seem too generous or overconfident; his stylistic analysis, however, is often on target, and we can still read with profit his comments on the Olympia pediments and on Carrey's drawings of the Parthenon gables, which are both original and highly stimulating. Although taking for granted the value of Roman copies for our understanding of Greek sculpture, Becatti was capable of perceiving classicizing renderings: his comments on the Ostia Themistokles (*Critica d'Arte* 1941) deserve reconsideration, and his Hadrianic dating of the Ostia Wrestlers (*ASAtene* 1950) seems correct. The essay on the works of art mentioned by Pliny in the *Monumenta Asini Pollionis* and the *Horti Serviliani* (reprinted from the festschrift for A. Calderini and R. Paribeni, 1956) is still fundamental for its insight into Roman artistic tastes and preferences during the Late Republic and the Early Empire. The study of Athenian sculptors in the Hellenistic period ("Attikà," *RivIstArch* 1940) is based on solid research and wide-ranging knowledge, and the two essays on Archaistic art (*RendPont Acc* 1940–1941; *Critica d'Arte* 1941) retain provocative observations and ideas.

Two works included in the present volume are reprinted from *La mosaïque greco-romaine* I and II (1963, 1971) and incorporate the discussion that followed the oral presentations. It is obvious that Becatti's contributions on polychrome and black-and-white mosaics in Italy were received with interest. Two more texts are followed by responses or debates: on the Classical element in Raphael (after *Quaderino* 132, *Accademia Lincei*, 1969) and on art works in Tiberian Rome (*ArchCl* 1973–1974). Some articles publish Ostian monuments and buildings, and as such retain the

perennial value of excavation reports. A few items represent Becatti's reaction to recent publications, either on single monuments or on theoretical positions, especially the last essay in the book (*PP* 1957) written in answer to Bianchi Bandinelli's *Organicità e astrazione* (1956). Personal opinions aside, it is important to note the courteous and objective tone that Becatti was able to maintain in all these contributions, quite different from the vehemence that all too often imbues polemic writings.

On balance, judgment on Becatti's scholarly contributions cannot fail to be overwhelmingly positive, and we are indebted to the initiative that has made some of his major writings readily available in one elegant volume.

BRUNILDE SISMONDO RIDGWAY

DEPARTMENT OF CLASSICAL AND
NEAR EASTERN ARCHAEOLOGY
BRYN MAWR COLLEGE
BRYN MAWR, PENNSYLVANIA 19010

LE PAIN ET L'HUILE DANS LA GRÈCE ANTIQUE, DE L'ARAIRE AU MOULIN, by Marie-Claire Amouretti. (*Annales Littéraires de l'Université de Besançon* 67, Vol. 328.) Pp. 322. Paris 1986.

For much of this century the study of ancient Greek agriculture was relegated to a few, inconsequential chapters in general surveys of economic history. Such information found in the works, e.g., of Bolkenstein, Ehrenberg, Glotz, Heitland, and Michell was usually drawn from a very small sampling of literary evidence along with much more extensive reliance on the Roman agriculturalists Cato, Varro, Pliny, and Columella. Even more bothersome was their tendency to use contemporary examples from (northern) European agriculture which often ignored the peculiar conditions of subsistence farming in the southern Mediterranean, or worse, rather clumsily (and often ethnocentrically) assumed to understand Greek farming from the sterility of the distant university.

All that has now radically changed since the post-war era as scholars such as Andreyev, Finley, Forbes, Garnsey, Jameson, Osborne, Pečirka, Pritchett, and Young explored the Greek countryside in search of isolated farmhouses and nucleated rural settlement. In addition they catalogued rural inventories, leases, and decrees, and incorporated recent comparative anthropological and ethnographical fieldwork. The emergence and accessibility of the *Thesaurus Linguae Graecae* data bank have insured that the crucial supporting evidence of specific vocabulary and terminology can now be comprehensive rather than merely selective. The result is that this recent intensive research, hitherto found only in scattered journal articles, is now appearing in book and monograph form; it is entirely fitting that Amouretti's excellent study should be among the very first generation of such comprehensive accounts, inasmuch as French scholarship in ancient Greek agriculture has traditionally been rooted on firm scientific footing: the pioneering works of Jarde and Guiraud early in this century on ancient agricultural productivity were far more sophisticated, for example, than contemporary scholarship elsewhere.

It must be stated at the outset that Amouretti has written a fascinating work of scholarship, yet it is a book whose sheer complexity presents at least two difficulties to a reviewer. In the first place, *Le pain et l'huile* is really not one study, but rather two. Ostensibly, it is a handbook of Greek agronomy and farm technology, a catalogue of sorts of the growing and processing of grain and olives, replete with charts and illustrations, followed by appendices, and ancient testimonia. At the same time, however, Amouretti uses this rather awkward, if not dry, format to develop a far more interesting theme, for in the very midst of her detailed descriptions of grafting, planting, variations in farm implements and crop varieties, she attempts no less than to explain the totality of Greek agricultural transformation from the seventh to the fourth centuries B.C. In her view, ancient agriculture in Greece was not a static phenomenon as sometimes thought, but rather slowly and subtly made advances in the production efficiency of olives and grains through improved tools, farming practices, and processing equipment. Amouretti also seems to suggest that as small farmers strived for diversity and intensification of agriculture, the resulting wealth, leisure time, and advantages of a specialized market economy increased the fragility and vulnerability of rural life and the very food supply which they had sought to enrich. The other difficulty arises from the sheer volume of information presented. This study has accumulated far more detail than any previous work of ancient Greek arboricultural or cereal farming: any potential critic must confess at the outset that, whatever individual disagreement might exist over the presentation of the material, Amouretti surely knows more about her subject of inquiry than nearly any other specialist.

The factual material is presented in 10 chapters which cover climate, plant varieties, seasonal farm tasks, the methods of processing grains into bread and olives into oil, labor, and the emergence of the science of agronomy. The organization of this material resembles K.D. White's works on Roman farm implements as pages are divided into titled subsections and illustrated nicely with drawings and photographs. Footnotes, in addition to citations in the text, appear on each page and refer to an enormous (and nearly unworkable) bibliography of over 700 books and articles. A detailed synopsis of these 10 chapters is impossible in so short a space and it thus seems wiser to concentrate on the three sections which divide these chapters and which reflect the central thesis of the book.

No one will argue with Part 1 (Chs. 1-4), "Les techniques de culture d'Hésiode à Théophraste," where Amouretti outlines the framework of ancient Greek agriculture, stressing both the commonplace and the unique: e.g., the importance of specialized hand tools, the absence of irrigation, the predominance of barley. Perhaps most interesting here is her discussion of the propagation of the olive where clarification is given surrounding the differences between the wild and domesticated species, especially the growing scarcity in the sixth and fifth century B.C. of the former, as farmers sought to improve efficiency in oil production. Attention to practical aspects of farming—essential to any academic study of agriculture—is evident throughout these chapters. Amouretti, for example, reminds us of the very real difficul-

ties surrounding the olive harvest. The large size and structure of the tree, the lack of uniformity in ripening, and the sheer number and small size of the fruit made harvest difficult, whether accomplished by hand picking, beating by sticks, or collection of ripe, dropped olives on the ground. These problems, incidentally, continue to baffle modern agricultural technology—even today there is still no reliable machine harvester for the olive grove.

"Les techniques de transformation" (deuxième partie) follows and comprises Chapters 5 through 8. Here the discussion is designed to illustrate Amouretti's thesis of agricultural innovation and progress as she chronicles the increasing complexity of farming: greater variety and usage of both flour and oil (e.g., baked goods, fuel, lubricants, cosmetics) are a result of the introduction of new oil presses, processing techniques, and greater production capacity of farmers who by the fifth century specialize (and thus master) specific crops such as barley or olives.

Part 3 ("Les hommes et la technique—L'héritage grec") includes the last three chapters of the book. The stress on agricultural advances is continued but now the argument is illustrated in human terms. Here Amouretti demonstrates that the increasing specificity of farm tasks resulted in both skilled laborers (often slaves) and specialized hand tools. The birth of agronomy and nutritional science in the fifth century suggests too that the slow transformation in Greek farming was now becoming a part of the general material advances of the Classical period and thus an integral part of ancient philosophical discussion. Consequently, the traditional idea of impediment to technological progress (*Le blocage des techniques*) in the ancient world is rejected outright in a brief conclusion.

It is difficult here to convey the great care that has gone into work such as this, especially Amouretti's scrupulous use of source material, be it literature, vase-painting, or remains of tools and presses. The only possible weakness in this book is the absence of a section on the third part of the triad, the vine. True, Billiard's *La vigne dans l'antiquité* (1913) is still valuable, but much has been done since then, and the production of grapes into wine would have been a natural topic for Amouretti's interest in the technology of food processing, and especially her expertise in ancient presses. The inclusion of viticulture and enology would have also allowed a more general title such as "Ancient Greek Farming." Indeed, the present title does not do justice to the encyclopaedic scope of her work which, even in its present form, is very nearly the history of Classical Greek agriculture.

VICTOR HANSON

DEPARTMENT OF FOREIGN LANGUAGES
CALIFORNIA STATE UNIVERSITY, FRESNO
FRESNO, CALIFORNIA 93740

TANAGRA AND THE FIGURINES, by *Reynold Higgins*. Pp. 198, color pls. 10, figs. 214. Princeton University Press, Princeton 1987. \$50

The figure of a standing woman enveloped in a long flowing cloak became the most common terracotta in the Hellenistic world. Such figurines are traditionally referred to as "Tanagras," after the site of this name in Boeotia where they