



Universität
zu Köln
SFB 389

Subproject B4
Poster by Ralf Vogelsang
in collaboration with Ute Dieckmann & Joris Peters

Arid
Climate,
Adaptation and
Cultural
Innovation in
Africa

Seed grinding or pounding meat the use of grindstones in north-western Namibia



Grinding stone from the Etosha area



Himba woman grinding maize



Himba woman grinding ochre

The assumptions that archaeologists often make about ground stone implements and their use affect the inferences that can be drawn from their occurrence in a prehistoric site assemblage. In southern Africa it is generally supposed that grindstones were used for processing plant foods and, to a lesser extent, for grinding ochre. However, ethnographic observations made in the Etosha National Park in north-western Namibia have highlighted a further important function: the preparation of meat. Pounding meat may also have played a major role in the prehistoric use of grindstones in southern Africa.



Dismembering of a Kudu antelope at the kill site.



Liver and fillet are reserved for the hunters. The liver is already grilled at the kill site. The fillet is cooked at the mens fireplace (lhai).

Dried meat and dried innards are pounded when they are very hard.



The hunters meal: The preparation of #Khoms (pounded meat).



The cooked meat is pounded to a thready paste.



Pounded meat and marrow are mixed to a fatty paste (#Khoms).



Breaking of longbones to get the marrow.