GASTRONOMIA TOSCANA: ITALIAN FOOD CULTURE AND THE MEDITERRANEAN DIET

A tour of Tuscany, Italy sponsored by the Women's Committee of the Museum, June 1-9, 2005 For details, call Anna Gniotek at Women's Committee Tours: (215) 898-9202.

FBI ART THEFT TRAINING ATTHE MUSEUM

On January 13, 2005, the Federal Bureau of Investigation's new Art Theft Team toured the Museum's cultural heritage collections as part of its training. Philadelphia was chosen as the training site because of the great collaborative working relationship the Philadelphia FBI Office has with the public and private art and archaeology museums and institutes in the area. The rapid deployment Art Theft Team was recently established as a result of the specialized knowledge required for art theft investigation. Investigations of art theft cases by the Philadelphia Division have resulted in the recovery of more than \$100 million in art and cultural property.

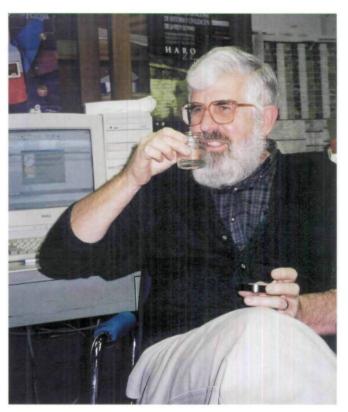
For example, in 1998 Dr. Clark Erickson of the Museum's American Section worked with Special Agent Robert Wittman to identify a stolen gold artifact of the Moche culture (Peru) confiscated in Philadelphia. This collaboration brought about a temporary Museum exhibition of the archaeological treasure prior to its return to Peru. To learn more about this artifact's cultural importance and the problem of looting worldwide visit http://www.museum. upenn.edu/Moche/moche.html.



Left to right: FBI Headquarters Art Theft Program Manager and Analyst Lynne Richardson; Roger Atwood, journalist and author of Stealing History: Tomb Raiders, Smugglers, and the Looting of the Ancient World; Dr. Clark Erickson, Associate Curator, American Section, Penn Museum; Assistant U.S. Attorney Robert Goldman, Eastern District of Pennsylvania, assigned to provide prosecutorial support for the Art Theft Team; and Jane Levine, Assistant U.S. Attorney, Southern District of New York.

ARCHAEOCHEMISTRY AND ANCIENT CHINESE FERMENTED BEVERAGES

Penn Museum archaeochemist Dr. Patrick E. McGovern, working with an international team of scholars, recently announced that Neolithic humans in China produced a mixed fermented beverage of rice, fruit, and honey 9,000 years ago. The team obtained this finding from chemical analyses of ancient organic remains preserved in pottery jars from the already famous Neolithic village of Jiahu, Northern China. Current evidence suggests that this Chinese beverage is even earlier than the grape wine and barley beer of the ancient Middle East. Researchers have also found and tested 3,000year-old liquid remains of rice and millet wines preserved inside tightly lidded bronze vessels from Chinese Shang-Western Zhou dynasty tombs, including one from the ancient capital city of Anyang. Learn more at http://www. museum.upenn.edu/new/research/Exp_Rese_Disc/masca/jia hu/jiahu.shtml.



Dr. Patrick E. McGovern, Senior Research Scientist, Museum Applied Science Center for Archaeology (MASCA), in his laboratory, examining and "sniffing" the 3,000-year-old liquid.

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