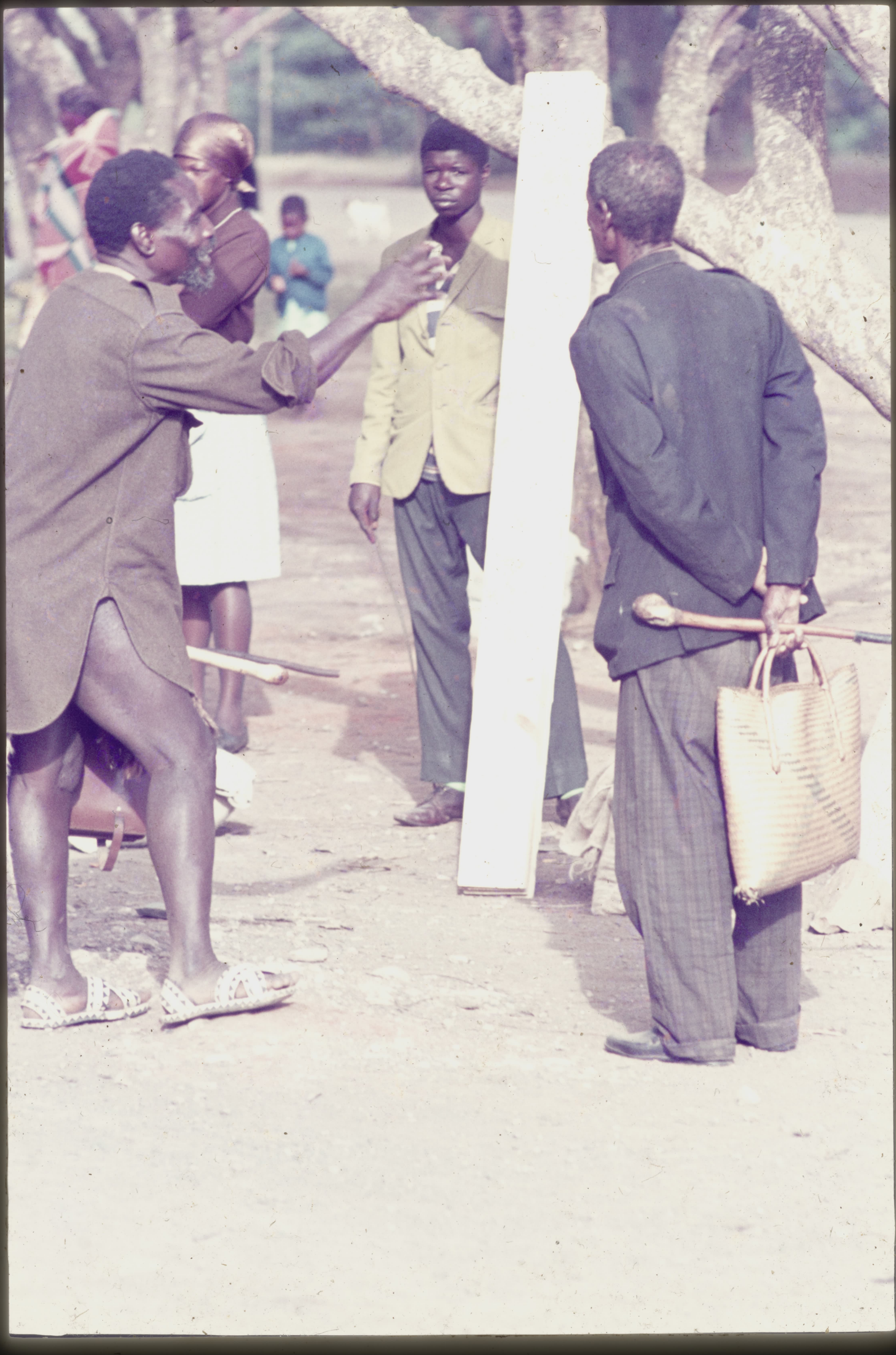


5

Wood sorrel
Equal toes
Elephant tarsus
Spanish
Flare toes

NAMES OF
NATAL COLONISTS
WHO FELL AT
ISANDHLWANA,
NATAL NATIVE HORSE
TAIN GEORGE SHEPSTONE.
TAL CARBINEERS
UT F.J.D. SCOTT.
ER MASTER W. LONDON.
NT J.C. BULLOCK.
OOPERS.
C.BORAIN.
J.DEANE.
W.MENDENHALL.
E.TARBOTON.
H.DICKINSON.
C.HAYNOW.
C.HALDANE.
C.MACLEROY.
DIE. W. SWIFT, J. WHITELAW.
FALO BORDER GUARD
AT ISANDHLWANA.
EARY. CUTTRIDGE. WEHR.
J.B.HAY. AT HELPMAKAAR.
LIEUT. J.A. ROBERTS, N.N.C.
KILLED AT ISANDHLWANA.

NAMES OF
NATAL COLONISTS
WHO FELL AT
ISANDHLWANA.
NATAL NATIVE HORSE
CAPTAIN GEORGE SHERSTONE.
NATAL CARBINEERS
LIEUT F.J.D. SCOTT.
SERGEANT MASTER W. LONDON.
CORPORAL J.C. BULLOCK.
TROOPERS.
C.BORAIN.
J.DEANE.
W.MENDENHALL.
E.TARBOTON.
H.DICKINSON.
C.HAYNOW.
C.HALDANE.
C.MACLEROY.
TROOPER W. SWIFT. J.WHITELAW.
BUFFALO BORDER GUARD
KILLED AT ISANDHLWANA.
LIEUT. CURTIS. WEHR.
LIEUT. J.B.HAY. AT HELPMAKAAR.
LIEUT. J.A. ROBERTS, R.N.C.
KILLED AT ISANDHLWANA.

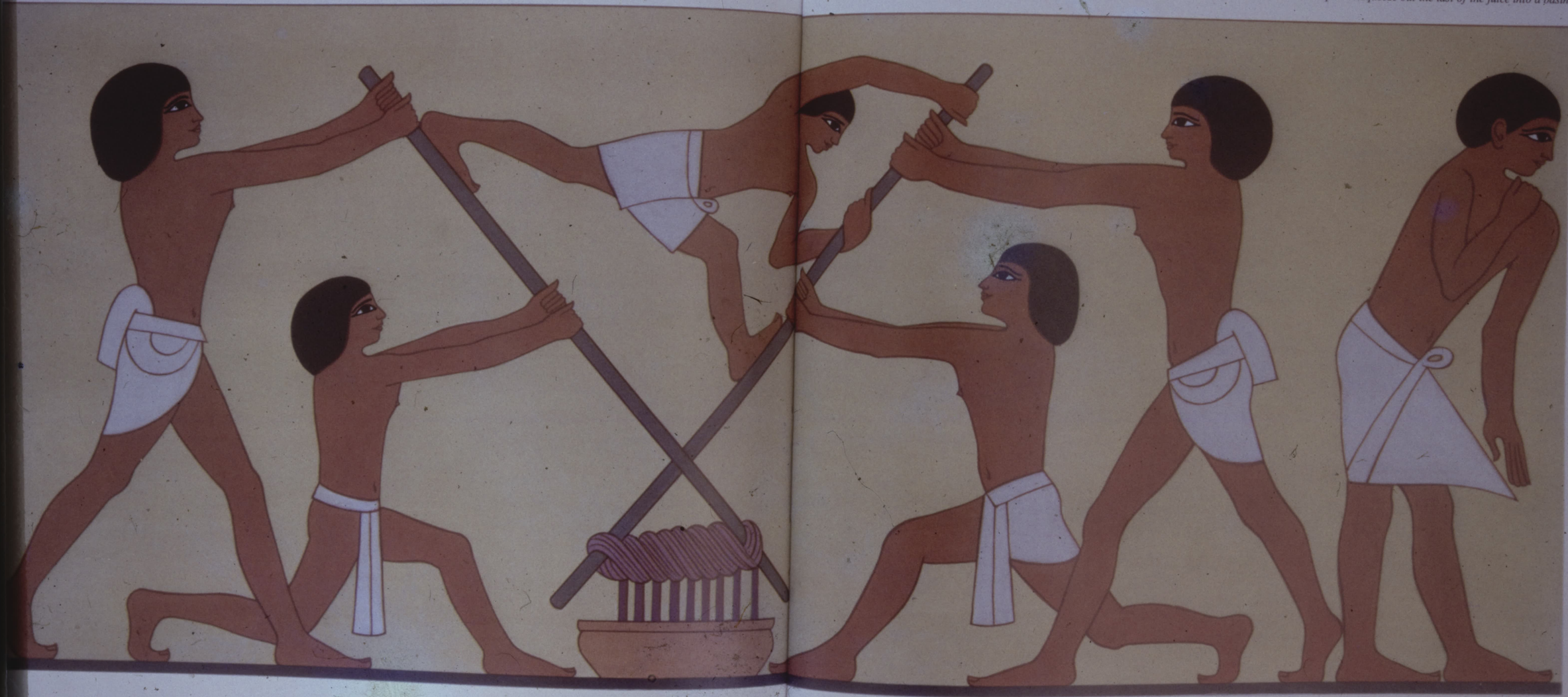
Surrounded by farm scenes, a noble couple give thanks for the harvest by anointing an array of fruit, vegetables, bread and meat.

No ancient people raised the art of [illegible] detailed [illegible]

The Ancient Art of Wine Making

Fat, black grapes, the pride of agricultural Egypt, were the source of exquisite wines. Egypt's wine makers were as meticulous about their craft as French vintners are today. The ripe grapes were picked bunch by bunch and carried to the winery in baskets by men—never by pack animals. The first stage of pressing was done in great stone vats; after that, the residue was transferred to sacks of linen and squeezed (*below*) to extract the very last drops of juice. After the wine had fermented, each storage jar was then sealed and labelled with the date, type of wine and names of the vineyard and vintner. One record tells of wine aged for two centuries.

The final—and most athletic—phase of grape pressing is demonstrated in this scene. The grapes have already been crushed in vats and the mashed residue has been transferred to a cloth bag which has been twisted tightly. Four men pull on long, crossed poles stuck into the bag's ends, while a fifth, poised spread-legged between the poles, forces them farther apart to squeeze out the last of the juice into a basin.

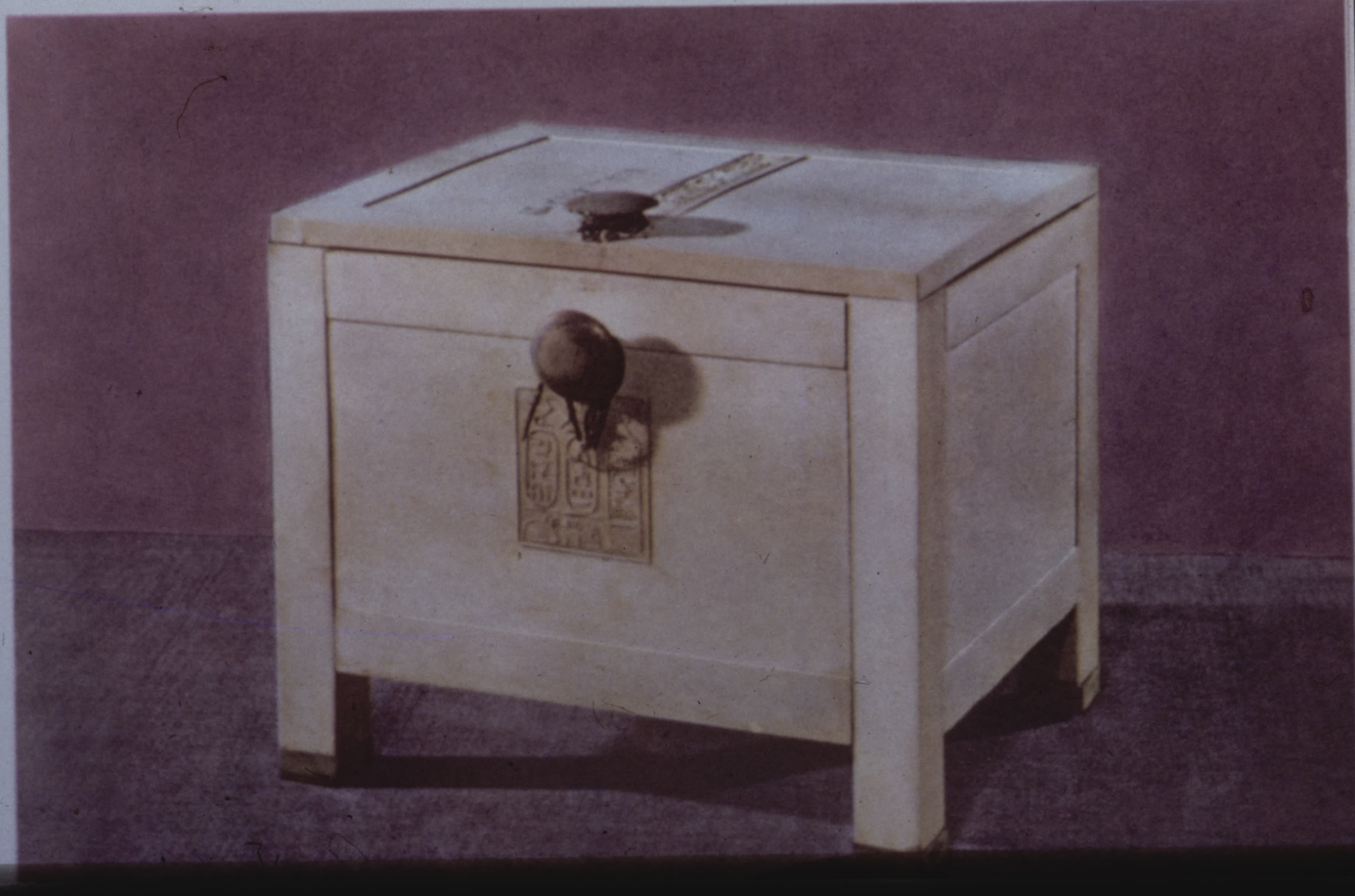


e Harvest Labours
Men and Beasts

All hands turned out at harvest time and worked from the break of day until nightfall. Men equipped with short-handled sickles reaped the waist-high grain, cutting the stalks about a foot below the ears.

To transport the grain from the fields, the harvesters tied it in sheaves and loaded them in large baskets onto long-eared donkeys. The animals—amid much balking and braying and considerable beating—then hauled their burdens to threshing floors near by. Competition kept the loading operation brisk: one scribe noted a farmer chiding a co-worker, "I loaded my donkey with 202 sacks while you were sitting on your backside."

A series of vignettes depicts some of the chores of harvesting grain. In the top panel men reap (left) and women winnow some already threshed grain with special scoops (centre); other men fork leftover straw to be stored and used during the coming months for animal fodder, building it into a towering pile (right). The measurer for controlling and loading the wilful donkeys are portrayed in the bottom scene.

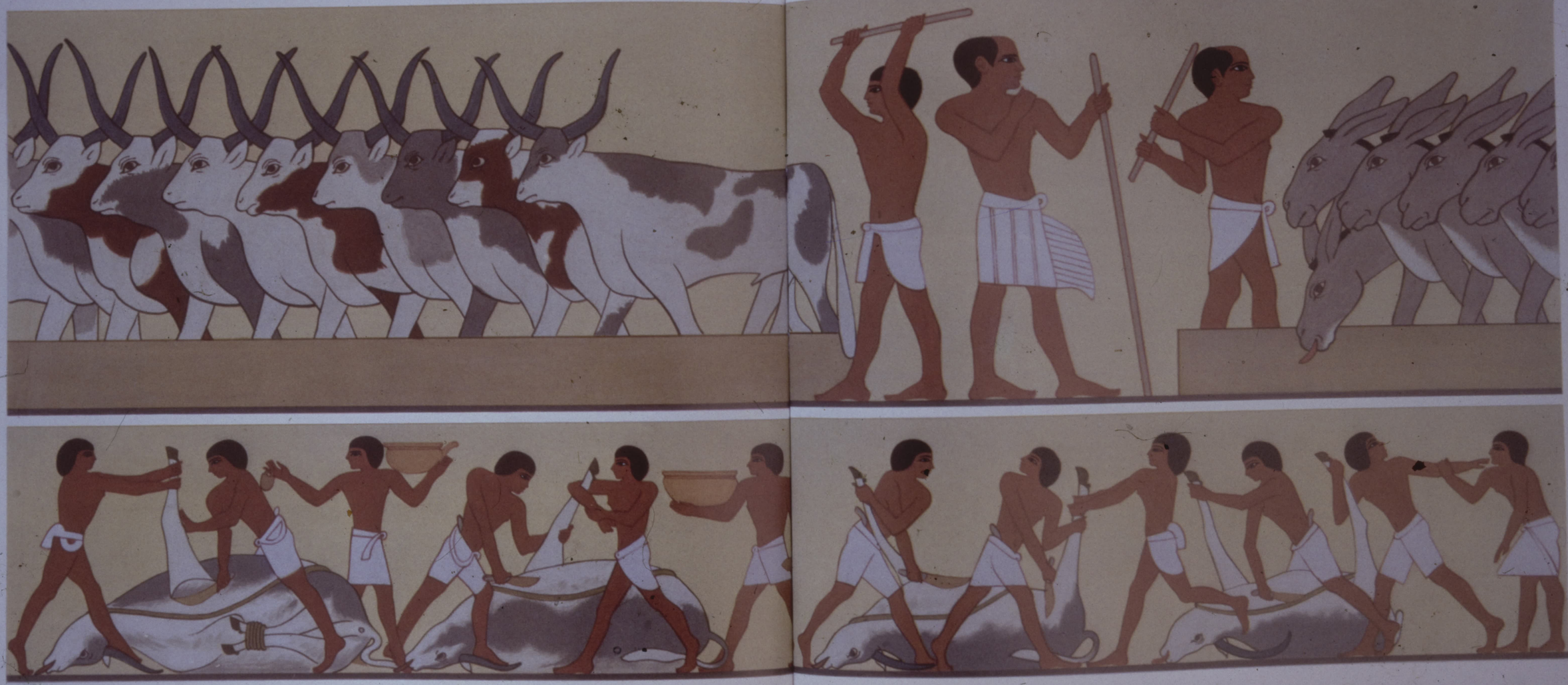


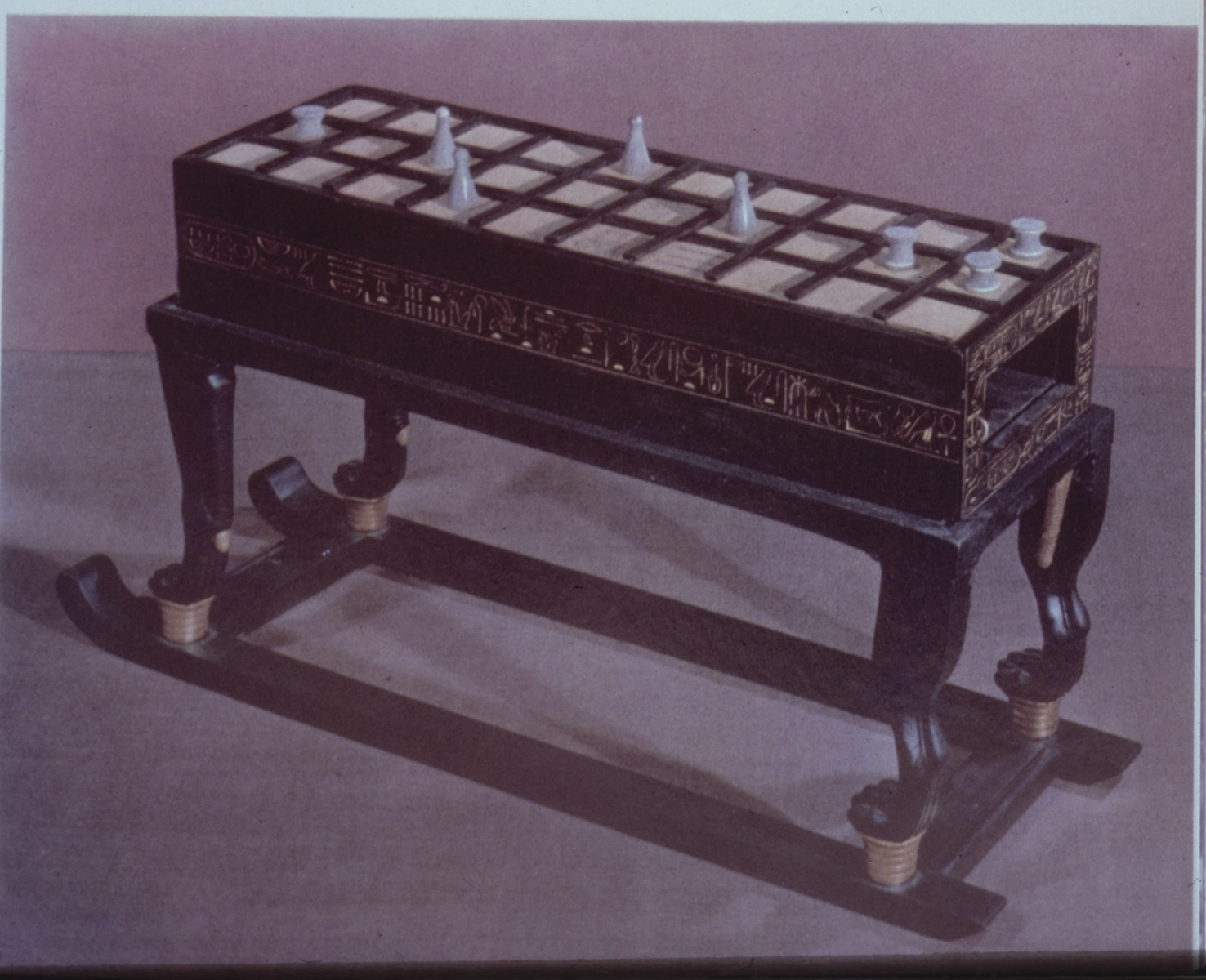
The Use of Animals Sacred and Scorned

Although cattle were revered in Egypt and associated with gods, and donkeys were disdained as stupid and fractious, both animals had their place as workers on the farm. They were employed in groups on the threshing floors to tread over newly harvested grain, thus loosening the tough chaff from the kernels.

Despite the different attitudes towards them, both ox and donkey were sometimes given bites of grain—and both were subjected at times to harsh words and beatings. When it came time to slaughter animals for food, the respected cattle were more readily sacrificed; their meat—along with their blood—was prized as a delicacy.

Brindled oxen and long-eared donkeys march dutifully over grain on a threshing floor (top panel), an area paved with beaten earth, surrounded by low walls to contain the precious grain. At bottom a crew of butchers, some with whetstones tucked into the waists of their loincloths, dismember four steers with stout, long-bladed knives, while two men stand by with catch basins poised at the ready to collect the blood.



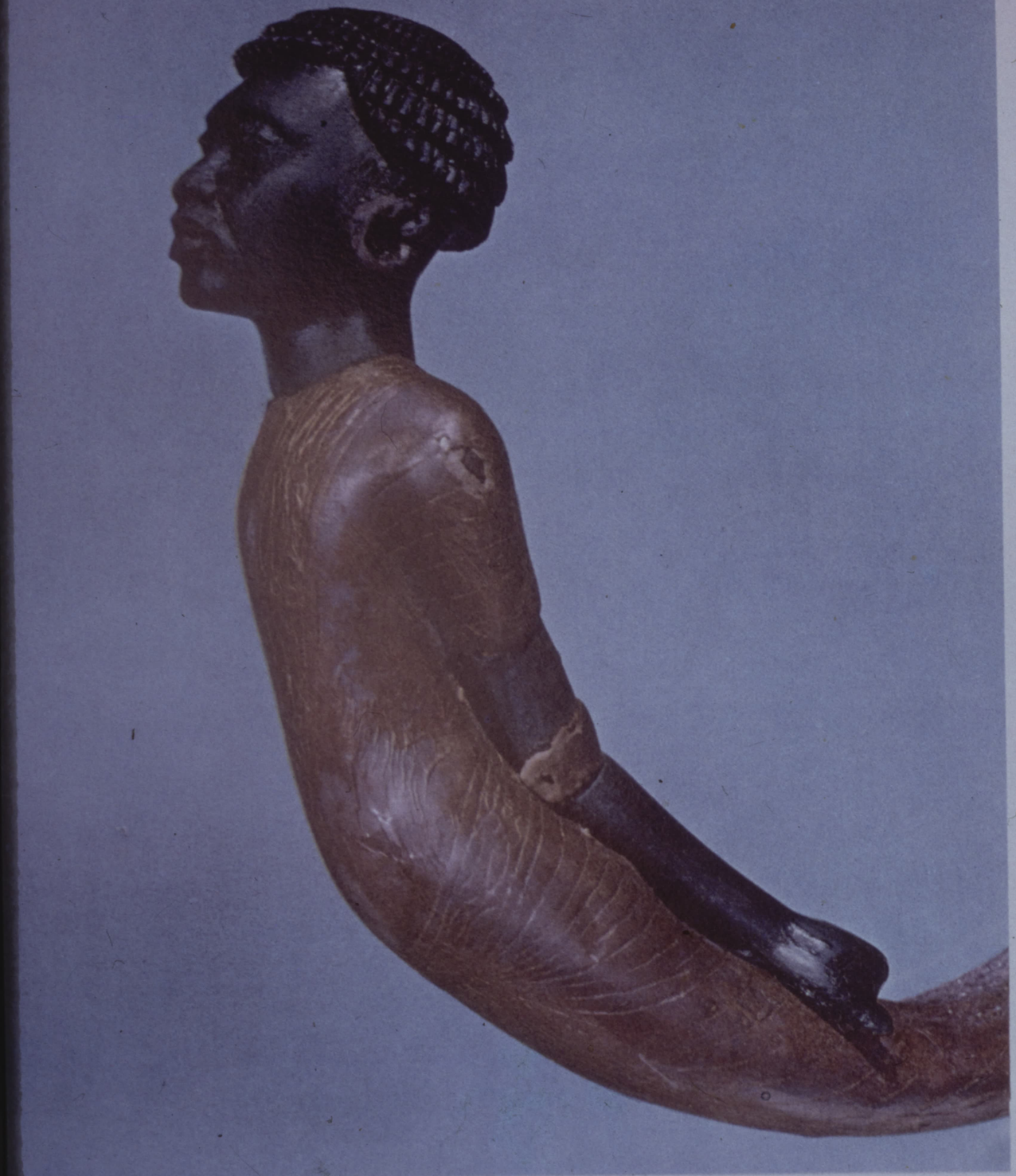


Turning Grain into Bread and Beer

The huge resources of grain in Egypt encouraged bread baking and beer brewing. The Egyptians are believed to have had at least 15 kinds of bread —some of it sweetened with honey. And beer was the country's national drink; it was often carried to the fields in clay jugs as a thirst quencher.

In noble households, most days began with breadmaking. The bakers often used reserved sourdough to produce leavened loaves. The wild yeast in the bread also helped in the beer-making process. Brewers soaked half-baked bread in water, and then added date juice to sweeten the liquid. Foreign visitors compared Egyptian beer favourably with fine wine.

Breadmaking is outlined in the upper panel of pictures. First, grain from jars (far left) is ground and sifted while more is pounded in a bowl. After pots are readied for baking and the dough is mixed and kneaded, loaves are baked. Below is shown the brewing of barley beer: at left, date liquor is poured over half-baked bread to hasten fermentation. Then the brewers uncap the jars, pour in the beer, and recap them.



Ploughing Fields After the Floods

The annual floods of the river Nile were a kind of giant clock that regulated the lives of Egypt's farmers. In summer, while the waters rose over the land, workers had little farming to do. But in early autumn, when the river had receded enough to expose the silt-enriched fields, ploughing began. There was not a moment to lose, because the soil was easy to plough only while it was still moist. Seed was readied; teams of cattle were yoked; wooden ploughs, some fitted with metal points, were taken out of storage and hauled to the fields. Other workers went along with the ploughmen to help break up clods of mud which were already baking hard in the sun.

Teams of cattle, yoked by a wooden bar over their horns, draw two-handled ploughs through soil enriched with mud deposited by the flooding Nile. The ploughman at left drives his team with a small whip. Other workers (upper panel) fell a tree with an axe and uproot underbrush with a hoe to clear more land for planting. A blue pool of river water, remaining from the inundation, is still standing at the edge of the field.