



POMPEIIANA NEWSLETTER

VOL. XI, NO. I

SEPT. A.D. MCMLXXXIV

Daniel Acroydus et Guiliemus Murrayus certe erant stellae picturae moventis optima hac aestate praeterita--Ruptores Lemurum. In hac pictura Daniel et Guiliemus una cum Haroldo Rame construunt machinam quae potest comprehendere lemures malos qui populos terrent. Initio, nemo eis credit, sed postea, cum servaverint totam urbem a malo, heroes fiunt.

Quamquam aliae picturae moventes sicut Gremlini et Indiana Jones et Templum Fati exhibebantur in theatris hac aestate praeterita, obtulerunt nullum certamen. Ruptores Lemurum erat pictura movens quam spectatores Americani cupiverunt post tales picturas quales Poltergeist et Dies Veneris XIII, picturae moventes quae erant nimis graves et nimis horribiles. Spectatores Americani parati erant ad fabulam horribilem omnino fictam--ad fabulam quae haberet veros heroes Americanos qui socios suos servarent et qui possent laudari a spectatoribus.

Spectatores Americani parati erant ut inriderent horribilia, et Ruptores Lemurum eis dedit hanc occasionem! In hac pictura etiam lemures saepe habuerunt animos hilares. Certe Guiliemus Murrayus dedit toti picturae moventi gratam comoediam, praecipue illi scaenae in qua Segourneya Tatrix possessa erat a lemure pessimo.

Haec pictura etiam habuit complures sententias quae vero sunt memorabiles. Fortasse memoria tenetis illam sententiam dictam ab Haroldo Rame, "Territus sum praeter facultatem rationalis cogitationis," vel illas sententias dictas a Guiliemo Murrayo, "Me oblimavit," et "Nullus humanus componeret libros similiter!"

Breviter, si non spectavistis Ruptores Lemurum, non spectavistis optimam picturam moventem huius aestatis praeteritae!

RUPTORES LEMURUM

"Noth the raven, 'Ave, Caesar victor imperator.'" Preposterous Pets of the Romans



Garden fresco from the house of P. Cornelius Tegetus in Pompeii

life researcher Pete Muller, ington public relations Caesar had a giraffe, said to in Rome. The second emperor, pet snake which he hand fed. magpie in a golden cage that greeted visitors in Latin. The first emperor, Augustus, owned a raven that had been trained to say, "Ave, Caesar victor imperator!" Augustus also owned a parrot and a magpie that could greet him in Latin.

The emperor Nero maintained a zoo of sorts full of exotic animals on the grounds of his Golden Palace. Every affluent Roman kept a monkey or pet birds in his villa. Peacocks were popular and some Romans even maintained extensive aviaries full of exotic birds. The author Varro maintained an aviary covered with netting and in it were a duckpond, fishponds and a triclinium.

Although many Romans maintained fishponds, some like rich old Crassus kept snakelike muraenas (moray eels) as pets. Crassus had one muraena trained to come and take food from his hands. He even adorned it with earrings and jewels, and wept when it died. In a ghastly vein wealthy Vedius Pollio used to throw miscreant slaves to his muraenas to see them torn to pieces.

Even unlikely pets such as snakes caught on in Seneca's time when they became so popular that they were public nuisances in Rome.

Lions, of course, have always fascinated the adventurous pet owner. Marc Anthony had a pair trained to pull his chariot, the emperor Elagabalus had lions and leopards that freely roamed imperial triclinia and guest rooms. The emperor Caracalla was so fond of his lions that he kissed them and wouldn't leave home without them.

Children's pets, of course, remained more ordinary. Rabbits seem to have been abundant along with the cats and dogs.

When it comes to Roman pets, most of us are aware that dogs were common judging from the "Cave Canem" mosaics so popular in Pompeii. We may even recall seeing the many frescos of house cats that are reproduced in Latin texts. Perhaps we recall that Ulysses had a pet dog named Argus or that Lesbia kept a pet sparrow that was trained to sit on her finger.

As Romans extended the range of their travel, however, and expanded their wealth, the variety of animals with which they surrounded themselves also increased.

According to wild-who is also a Wash- writer, even Julius be the first seen Tiberius, kept a Trimalchio had a



Based on an article by Pete Muller, an author on wildlife.

Rural children, of course, would have ample opportunity to grow fond of the usual domestic animals such as goats, ponies, geese and doves.

Bronze fountain figure of a raven from a villa at Stabiae



Roman relief carving and statue.



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TO ADDRESSEE OR CURRENT TEACHER OF LATIN:

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Minnesota Congressman Lauds Latin

[Text for this speech delivered by Congressman Gerry Sikorski before the Minnesota Classical League, March 17, 1984, supplied by Anoka Sr. H.S. Latin teacher Bernard Szymczak, Anoka, Minnesota.]

"We hear a lot these days about restoring excellence to American education, but we hear all too little about the many examples of excellence we can find in our schools today. And when we hear about successes in our schools, we tend to focus on what we are doing in the 'hard' sciences and how students are preparing for a 'high tech' world...."

"When we stand on the edge of a new world, so alive with challenges and possibilities, what possible role can the study of 'dead' languages hold? I'll tell you...."

"Your training in the classics will have been excellent preparation. Learning any foreign language requires hard work and discipline. Mastering a declined language adds other challenges--learning grammatical rules and when and how to use them. These are the same skills you need for writing a computer program, learning computer 'languages.' People who laud the study of the classics as a way of expanding English vocabulary are right: your spoken and written vocabularies have been enriched, and as a consequence you have enhanced abilities to communicate clearly, precisely and effectively. When you study the classics, you learn that the choice, placement and ending of every word is important. If you carry this attention to the construction of sentences, you are forced to organize your thoughts--another invaluable skill."

"Finally, the study of the classics has given you an understanding and appreciation of other cultures and people far removed from our own, both demographically and chronologically. You have learned that despite their distance in time and custom, the Greeks and the Romans were human beings, people like ourselves, with fears and dreams, hopes and joys. Knowing and appreciating another culture, developing a tolerance for ways of life different from our own, is the beginning of wisdom and lends a richness to the technical skills you have mastered."

"I'm sure it hasn't been easy, even if you're a classics 'natural.' I know: I studied Latin two years myself. You've probably been teased by your friends who wondered why any sane person would spend hours memorizing word endings. But classical literature provides a good analogy. If you've read *The Aeneid*, you'll remember the passage, early in Book I, where Aeneas, washed up on a strange shore with a few trusted, long-suffering companions facing unknown adversities, is cheered by the thought: 'Forsan et haec olim meminisse iuvabit.' --to paraphrase, 'Perhaps someday we'll remember all this with pleasure.' It stretches the imagination envisioning all the adventures we will have in a new century. Looking back, you, too, will remember the path that got you there, including the classics, with pleasure and satisfaction."



(Thanks to Morton Sher, Allen H.S., Allentown, PA.)

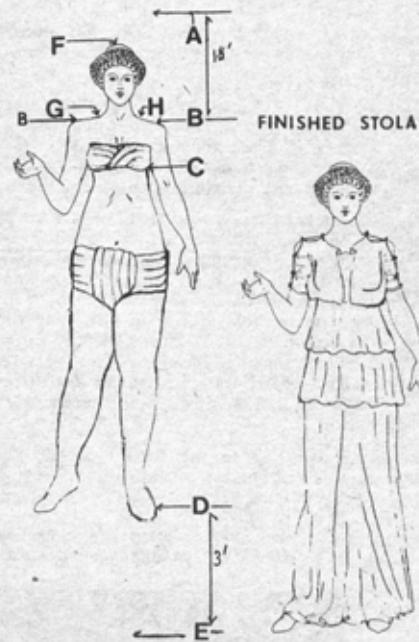
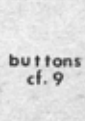
AMATA EST TRANS OCEANUM
Amata est trans oceanum
non est iam amata domi
Amata est trans oceanum
redatur amata mihi.
Redas, redas
redas amata mihi mihi
Redas, redas
redas amata mihi.



CLOTHO'S SEWING CORNER

In my last article, published in the Jan. '82 issue of this Newsletter, I told how to make a Roman toga. Now I shall reveal the secrets of making a lady's stola. Realize, of course, that you will see many different styles of stola in the streets these days. Later, if you prefer a different clothier's design I won't be upset. This will at least give you something to throw on in the mornings.

- 1) To begin, consult the drawing → and on your own body measure from points B to D (i.e. from the top of your shoulder to the bottom of your foot).
- 2) To the B-D length, add 4 1/2" (i.e. A-B & D-E). This is the length of material needed for the front half of your stola. You need an equal length for the back half.
- 3) Now, stand with your arms outstretched straight away from the sides of your body and have a slave measure the distance from your left elbow to your right elbow. This will be the width of the cloth you buy.
- 4) Go shopping. Buy some attractive solid color material--you can choose from light wools, linens, cottons or even silk or buy whatever material is least expensive in your town. Also buy some matching thread, 10 attractive buttons that sew on from the bottom side, and some pretty trim if you want to trim the bottom hem of your stola so it won't show the dirt it will inevitably pick up from the floors and streets.
- 5) Go home and start. Lay the two lengths of material out on each other and measure and mark from points E to C on each side. Sew the material together along the line from E to C (be sure the hem ends up on the inside).
- 6) Now it gets tricky. Hem the loose edges from points C to B with the hem on the inside, BUT hem the loose edges from B to A with the hem on the OUTSIDE (you'll see why later).
- 7) Now lay the sewn material flat on a big table or a bed and fold the material along points B (fold the front piece to the front and the back piece to the back. Make the back side fold overlap the front side fold about a 1/2" and pin.
- 8) Now measure your body from F to G (from the top of your head to the bottom of your neck). This is the distance you need between G and H. Temporarily mark points G and H on the material.
- 9) Sew a button that permanently secures the back fold over the front fold at points G and H. This becomes your neck hole. Next lay out the remaining 8 buttons evenly (4 on each side of the neck hole) between the neck hole and the outside edges of the folded material. Sew the buttons on in the same way, permanently securing the folds together.
- 10) If you wish to add trim to the bottom hem of your stola (or fancy fringes to the outside of the front and back flaps that hang down from the buttoned folds, now is the time to do it.)
- 11) Now look around and find two belts that match your new stola and then put your stola on (you may want to wear a light weight lady's tunic under it over your subligacula). It will seem to be very long--but don't worry. Now secure the first belt just under your bosom. Then pull about a foot and half of the material up through this belt on all sides. Then secure your second belt low on your waste, and pull the material up through the belt until the bottom of your stola barely touches the floor on all sides. Fold the material down neatly on all sides.
- 12) Now get your slave to arrange all the bunched material so that it forms very neat little pleats all around your body.
- 13) BE PICKY! This is a very important part of wearing the stola.
- 14) Admire yourself in a mirror and make a final check that all folds and pleats are neat, and you're ready to appear in public.
- 15) Refer all your friends that admire your stola to good old Clotho. I need the business!



REBUS PUZZLERS

(Submitted by Latin II students of Marcia Dean, Lowville Academy, N.Y.)

1. arena
2. TOGA
3. ROTA
ROTA
ROTA
4. CE
NA
5. v v
a a
6. urbs
habito
7. stans
sum
8. O
P
I
D
U
P
M
O
9. M
U
I
P
P
O
10. orbis terrarum
orbis terrarum
orbis terrarum
11. ex
STAS



Bored by Toothpaste?

If you're looking for a new taste to wake you up in the morning, you might want to try this Ancient Roman recipe for toothpaste: powdered pumice and stag horns, burned egg shells, dried lizards and mice.



classified ads



FOURTH ANNUAL ESSAY CONTEST
\$150 in prize money for the best 300 wd essay in English on the topic, "Qui desiderat pacem praeparet bellum." For entry blank send \$1 and stamped self-addressed envelope to The Quintilian Club, Red River H.S., 2211 17th Ave. S., Grand forks, N. Dakota 58201.

FOR SALE

3 year old litter, polished bronze finials on oak carrying rods. New leather straps and reconditioned horse-hair mattress. See Pansa. Pompeii

Rebus Puzzlers: 1-sand box; 2-see-through; 3-tricycle; 4-square meal; 5-trivia; 6-I live in suburbs; 7-I am understanding; 8-downstairs; 9-suptons; 10-Third World; 11-you are "out"standing.

POMPEIANA was incorporated under the laws of the State of Indiana in June 1974 as a National not-for-profit Center for the Promotion of Classical Studies at the secondary school level.

THE POMPEIANA NEWSLETTER is published monthly during the school year by Pompeiana, Inc., 6026 Indianapolis Ave., Indianapolis, IN 46220. Articles for publication should be submitted to Patte Owings, Editor. Art should be submitted in black felt pen on white paper.

SUBSCRIPTIONS are \$2.50 per year for students. The NEWSLETTER is a free membership benefit for Adult or Contributing members.

FOR RENT

Newly cleaned Taberna in the Forum Traianum. Abundant shelving, new ropes on shutter doors. Stone floor and subterranean storage in rear. Near main forum entrance--hundreds will pass your taberna daily. See Sempronius Rufus, Bas. Iulia, Forum.

WANTED TO BUY

Trainable tame sparrow. Ask for the Libertinus of Claudia in the Via Sacra.

Budding Genius: 1-onions & beans; 2-Hers; 3-Alecinous; 4-dictus; 5-hendiady; 6-mollis (soft); 7-seed (semen); 8-Philippi (42 B.C.); 9-in propria persona."

Roman Restaurant "Discovered" in Trier

When New Haven, Indiana, Latin teacher Tod Wright visited relatives this summer in Germany, he accidentally stumbled across the "find" of his career-- a restaurant in Trier that specializes in researching and serving authentic Roman food. The restaurant is named Zum Domstein. It is located on the market square in Trier and is run by Germany's first woman master chef, Rosemarie Gracher. After years of research and kitchen-trial-and-error Gracher has come up with 15 palatable dishes for her Roman menu.

The current menu (printed in Latin and German) includes MULSUM (made with white wine and honey), eight different GUSTATIONES, four main courses (PRIMAE MENSAE) and three desserts (SECUNDAE MENSAE). Gracher is quick to remind the diner that SECUNDAE MENSAE could indeed be much more varied for the Romans who had scores of fresh and dried fruits and nuts to choose from as well as 200 varieties of cheeses.

A sample dining experience at Zum Domstein might start with LUCANICAE, small sausages rolled in almonds, served with a bean salad and MUSTEA, bread made with new-wine sauce and caraway seeds. Next one could choose LENTICULAE EX SPONDYLIS, a cold soup made of lentils and mussels, flavored with bay leaves. For PRIMA MENSA one could have COPADIAE--IUS ALBUM IN COPADIIS, thin slices of veal with a pine-nut sauce. A delicious SECUNDA MENSA selection is OVA SPONGIA EX LACTE, served hot. It is a cross between a thin omelet and a thick custard, made with honey and almonds and served around a pear.

To accompany the meal, Gracher stocks Greek RETSINA and a red wine from Tuscany as well as Campanian LACRIMA CHRISTI.

The meals, which can be served to as many as 10 people without notice in the small restaurant, are presented on copies of Roman dishes and can be taken in the restaurant's Roman wine cellar which is decorated with artifacts that the Gracher family found when excavating for a new stairway a few years ago. On the walls are stone reliefs--one showing an early wine press, another with the motif of a rabbit eating the vine leaves.

Gracher readily admits that she has based her Roman cooking on Apicius' DE ARTE COQUINARIA--a book which was the most printed book after the Bible when the printing press was invented. Her master chef skill is needed, however, because as anyone knows who has tried to work with Apicius' recipes, he does not give the step-by-step directions we are accustomed to in modern cookbooks. In fact, Apicius doesn't even give quantities or tell if a dish is served hot or cold. And then there is the problem of identifying and locating the ingredients. The spice ASA FOETIDA can be looked up in a Latin dictionary, but to obtain it Gracher had to travel to India. The spice Silphium was accidentally located in a Bedouin market.

Once the ingredients are located, it is the task of the master chef to figure out just what Apicius really meant and to produce an edible dish.

(Frescoes shown are from fourth style walls in Herculaneum and are currently on display in the Naples Museum.)



BUDDING GENIUS

1. What were the two vegetables most commonly eaten by the early Romans?
2. Which god was quarrelsome, like his mother Hera?
3. In whose court did Odysseus first repeat the tale of his wanderings?
4. What is the ablative supine form of DICO?
5. What is the literary term meaning the use of two nouns connected by a conjunction instead of one noun with a modifier?
6. Mollify comes from what Latin adjective?
7. Give the meaning of the Latin noun from which seminary is derived.
8. In which battle were Brutus and Cassius defeated?
9. What is the Latin expression for the English phrase, "without disguise"?



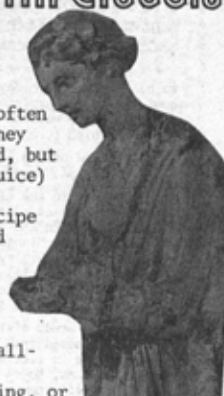
Cooking with Claudia

CATO'S GRAPE BREAD
(Mustaceus)

These mustacei are often used at weddings. They resemble spice bread, but fresh must (grape juice) takes the place of water. This is a recipe that has been handed down in my family since it was first given to my proavia by Cato himself.

- 4 cups unbleached, all-purpose flour
- 1/2 cup lard, shortening, or butter, melted and cooled
- 1/4 cup feta cheese, crumbled and mashed into a paste
- 1 teaspoon cumin seed, ground
- 1 teaspoon anise, ground
- 1 1/2 cups grape juice, purple or white
- 1 package dry yeast
- 8 bay leaves

1. Place the flour, lard, mashed cheese, ground cumin and anise, and yeast in a large mixing bowl. Blend well. Add the grape juice and mix the dough well for 2-3 minutes until all the grape juice is absorbed and evenly distributed. The dough will be damp and sticky, but no internal dry areas should appear by the end of the mixing. If they do, mix a few minutes more, or add a little more grape juice and mix again.
2. Let the dough rest 5 minutes. Now sprinkle 1 or 2 tablespoons flour over the dough and knead, either in the bowl or on a lightly floured surface for 5-10 minutes, until the dough is smooth and elastic and only slightly sticky. Add more flour if needed. Let the dough rest 2 minutes.
3. The dough should now be very smooth and easy to handle. Knead 30 seconds more, return the dough to the bowl, cover the bowl with a dish towel or large plate, and let rise at room temperature for at least 3 hours.
4. Sprinkle top with flour, punch down, and form dough into 4 rectangular loaves. Place 2 bay leaves on the bottom of each loaf, and lay them, leaf-side down, on a greased cookie sheet. Cover with a towel and let rise for 1 hour, until well risen.
5. Bake in a preheated 400° oven for 35 minutes, until the loaves are brown on top and make a hollow sound when tapped on the bottom. (Remove the bay leaves before serving.)



How Well Did You Read?

1. What Latin title could be used for the T.V. show One Life to Live?
2. What popular pets became public nuisances in Rome in Seneca's time?
3. What quote from The Aeneid did Congressman Sikorski use in his talk on Latin?
4. With what familiar term did C. Julius Caesar address his soldiers?
5. What finally happens to the bay leaves used in Cato's Grape Bread?
6. Who wrote De Arte Coquinaria?
7. What did Ft. Wayne, IN, Latin teacher Tod Wright discover last summer?
8. What would be a good English translation of Ruptores Lemurum?
9. What did Sempronius Rufus advertise in this issue?
10. What does Clotho recommend to be worn under the Stola?