

The subject of the presented dissertation are ceramic cooking vessels discovered at the Maloutena site in Nea Paphos under the auspices of the University of Warsaw from the beginning of research until 2016. They come from layers dating back to the early Roman period (1st century BC - early 3rd century AD). The main part of the work is a chronological typology and classification of cooking ware fabrics. Great emphasis was placed on quantification analyzes based on 1312 diagnostic fragments. The study, consisting of 359 pages, is provided with rich illustrative material. In addition to the plans, photos and tables in the text, a separate volume (105 tables) contains 530 drawings and several dozen color photos of vessels (including photos of the fresh breaks). An additional advantage of the dissertation is the electronic catalog in the MS Access program, which allows the reader to quickly search for information of interest.

The work is divided into five chapters, with an introduction, an overview of the catalogue, a list of figures in the text and tables containing drawings, a list of bibliographic abbreviations and a bibliography. Chapter I contains a short geographical and historical description of Cyprus and Nea Paphos, as well as the history of excavations, the most important stratigraphic issues and the state of research on ceramics in Cyprus. Chapter II talks about kitchen rooms and cooking methods. In Chapter III the cooking ware fabrics were described. As a part of their classification 7 macroscopic groups were created (Paphos region, the Morfu region, the Levantine coast, Phocaea-Çandarli-Çesme region and Bodrum/Kos in Asia Minor, Campania, and North Africa). Grouping is based on my observations verified by archaeometric research at the Fitch Laboratory in Athens. Chapter IV is the main part of the work, in which I present a very detailed, hierarchical typochronology of cooking vessels. 52 types of vessels from the Paphos area and another 45 from other production areas were identified. The last chapter contains analyzes of the culinary customs and imports of cooking vessels, based on quantification data. At the beginning, the types of food that inhabitants had access to during the Early Roman period and what meals they could prepare were described. Then, the functions of the individual cooking forms (based on morphological differences and traces of use) were examined. The end of the chapter is the description of the trade routes in which foreign cooking vessels could be brought to Paphos and whether the import was regular, resulting from the demand for a specific product, or accidental.

The dissertation ends with a summary, followed by three appendices (tabular

indexes of the types of cooking vessels and contexts examined, and a glossary of ceramic vessels mentioned in the work, important for dating).