# *Queen Anne's Revenge* Shipwreck Project

## RESEARCH REPORT AND BULLETIN SERIES

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# Preliminary Analysis of Faunal Remains from Shipwreck 31CR314, *Queen Anne's Revenge* Site

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Cover photo: Queen Anne coin weight for 1 guinea gold coin. Recovered from site Fall 2006

## Introduction

The faunal assemblage from shipwreck site 31CR314, *Queen Anne's Revenge* (QAR) consisted of sixty-two bone fragments recovered from several areas of the shipwreck. The assemblage was poorly preserved consisting of highly fragmented pieces; many mineralized with dark brown/black discoloration probably due to the saltwater exposure. Numerous fragments exhibited surface rust discoloration from contact with iron artifacts.

The small assemblage size limited interpretations and conclusions but significant information regarding species distributions, butchering practices and meat foodways was recorded. Although the faunal remains were recovered from several site areas few differences were noted between them and thus the entire assemblage was analyzed as a unit. Assuming most food refuse was discarded overboard, the assemblage represents either fragments accidentally discarded aboard ship or unconsumed meat stores. Species distributions and specimen counts are listed in Table 1. Large mammal remains accounted for the bulk of the assemblage while bird and fish were represented in small numbers. Rat was also recorded and at least one element exhibited rodent gnawing.

| Body Part | *Bos* | *Sus* | Large Mammal | *Rattus* | *Aves* | *Pisces* | Totals |
|---|---|---|---|---|---|---|---|
| Head - skull | | 4 | | | | 2 | **6** |
| Head - tooth | | 1 | | | | | **1** |
| Head - jaw | | 1 | | | | | **1** |
| Axial - rib | 4 | 1 | 1 | | | | **6** |
| Axial - vertebrae | 4 | | 1 | | | 2 | **7** |
| Forequarter - upper | | | | | | | **0** |
| Forequarter - lower | 3 | | 9 | 1 | 2 | | **15** |
| Forefoot - ankle | | 1 | | | | | **1** |
| Forefoot - foot | | 2 | | | | | **2** |
| Hindquarter - upper | 1 | | | 1 | | | **2** |
| Hindquarter - lower | 1 | 1 | | | | | **2** |
| Hindfoot - Ankle | 1 | 1 | 1 | | | | **3** |
| Hindfoot - Foot | | 12 | | | | | **12** |
| Hindfoot - Toe | | 4 | | | | | **4** |
| **Totals** | **14** | **28** | **12** | **2** | **2** | **4** | **62** |

**Table 1 Distribution of faunal remains per anatomical region**

## Cattle

Cattle specimens (14) though less common than pig represented larger bulk-meat cuts from fore/hindleg quarters and backmeats [Figure 1]. Leg portions were mostly low meat-yield shank cuts. Rib and backbone meats were also common. A few upper ribs fragments were probably associated with backbones (thoracic vertebrae) and rib shafts likely represented short-rib meats. Although cattle

remains represented more usable meat per element, they included only low yield meats: shank, backmeats, short-rib. Many elements exhibited extensive butchering. Rib and limb bone shafts were hacked using an ax or cleaver. Most limb specimens consisted of split shaft fragments. One neck vertebrae was hacked in half and apparently sawn. Apparently, all meats were heavily processed into manageable sizes for storage and convenient use in communal meals such as stews, soups and seasonings. Based on limited evidence from bone (epiphyseal) fusion, most cattle were butchered young, less than a year old at death. However, one individual was as at least 14 to 16 months old when butchered.


**Figure 1 Cattle - Lower foreleg (immature) [366.015]**

## Pig

Pig remains were most common (28) but represented very low-yield meats especially foot extremities (pigsfeet cuts) and skull fragments (headmeats) [Figure 2]. Typically, these cuts were easily pickled and served individually or used in communal potted dishes such as stews and soups or as seasonings with other foods. As expected, foot extremities exhibited few butcher marks as they are

often processed in one piece [Figure 3]. Hacked and shattered fragments were more common with the cranial refuse suggesting more extensive processing during the removal of headmeats. Like cattle, pigs were butchered young, bone fusion /tooth eruption data indicated that most individuals were less than 10-12 months old at death [Figure 4].


**Figure 2 Pig - skull fragments [342.028]**


**Figure 3 Pig - toe (immature) [418.030]**


**Figure 4 Pig - molar [342.009]**

## Other Species

Remains of other food species included birds (2) and fish. Bird refuse was indeterminable. Fish remains (5) included a single, hacked vertebra, possibly sturgeon. Other elements were unidentifiable. Rat remains were rare but such delicate elements are less likely to survive the rigors of a saltwater environment.

## Conclusions

Overall, the evidence suggests the importance of cattle, pig and possibly fish as dietary species. Cattle and pig meats were low-yield varieties but cattle contributed more meat per element than pig. The evidence suggests cattle and pig meats were extensively processed into small manageable portions possibly for use in stews/soups or as seasonings. Both cattle and pigs were butchered at young ages.