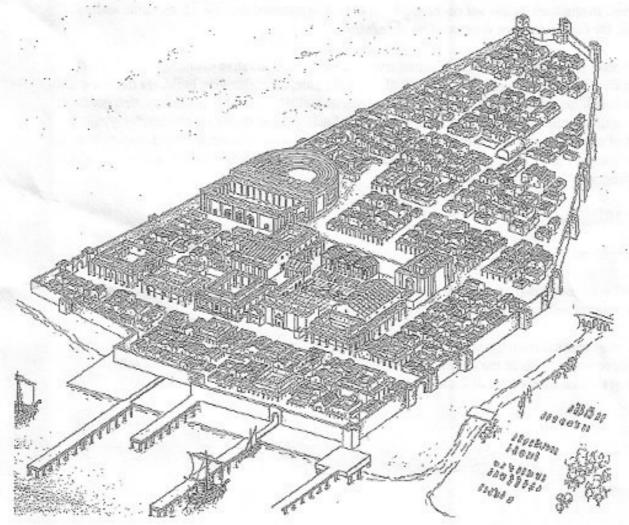
- 1.-This a picture of Baelo Claudia in Ancient times. Locate the following places :
- 1.Forum
- 2.Basilica
- 3.Isis Temple
- 4.Garum factory
- 5.Theatre
- 6.Public baths



Baelo Claudia is an ancient	Th	e town was born as a result of
with North Afric	a. This town was pro	sperous at the time of
and its main act	ivities were	and
n baelo Claudia there were temples for	r the Gods	and
By the third century	attacked it. The village was	
By the sixth century.		
Γhe was ve	ery important. It was	a popular sauce. They used
of fish to do it.		

BAELO CLAUDIA

Baelo Claudia is the name of an ancient Roman town, located 22 Km outside Tarifa, near the village Bolonia. It was prosperous at the time of Emperor Claudius, but it went into decline hastened by earthquakes and they alandoned it by the 6^{th} century.



Emperor Claudius



The town was born in the end of the 2nd century BC as a result of trade with North Africa. Fishing, pichling and the production of Garum were the primary wealth sources.

In the middle of the 2nd century, however it suffered a great tidal wave which wiped out a large part. In addition, by the 3rd century, hordes of pirates attached the town, both Celtic and Barbary. By the 6th century, the town was alandoned

The archaeological site of Baelo Claudia preserves the most representative elements of the typical Roman city. There is a circular protective wall, the main gate, administrative buildings like the curia (local senate), the Public archive, the Forum, the Judiacial building, a temple to the Egyptian goddess Isis, as well as temples to Juno, Jupiter and Minerva. Each god has its own individual temple, instead of one temple dedicated to them collectively. The only Roman town believed to have a similar arrangement is Sbeitla in Tunisia. Besides, there are remains of stores, a market, baths and a theater.



Isis



June



Jupiter



Minerva

The Garum

"Garum" is a traditional recipe for an ancient Roman fish sauce It is still hugely popular with modern Romans today. Garum was prepared from intestines of small fish macerated in salt and cured in the sun for one to three months. Then the mixture is fermented and liquified in the dry warmth, salt inhibiting the common agents of decay.

EXERCISES

During the visit, pay attention to your guide and fill the table below. Take pictures of the places to show them in class when we return

