KEY TO PLAN IV

A. COURT.
1. 5. Cistern curbs.
2. Wash basin of masonry.
3. Lead reservoir from which water was conducted to the reservoir in the kitchen supplying the bath.
4. Steps leading to the reservoir.

B. KITCHEN.
1. Hearth.
2. Reservoir containing water for the bath.
3. Stairway to rooms over the bath.
4. Entrance to cellar under the inner end of the first wine press, in which were the fastenings of the standard of the press beam.

C-F. BATH.
C. Furnace room.
D. Apodyterium.
E. Tepidarium.
F. Caldarium.

H. STABLE.
J. TOOL ROOM.
K. L. SLEEPING ROOMS.
N. DINING ROOM.
M. ANTEROOM.
O. BAKERY.
1. Mill.
2. Oven.

P. ROOM WITH TWO WINE PRESSES.
1. 1. Foundations of the presses.
2. 2. Receivables for the grape juice, 
3. Cistern for the product of the second pressing, lacus.
5. 5. Holes for the posts at the ends of the two windlasses used in raising and lowering the press beams.
6. Pit affording access to the framework by which the windlass posts were tied down.

Q. CORRIDOR.
1. Round vats, dolia.

R. COURT FOR THE FERMENTATION OF WINE.
1. Channel for the fresh grape juice coming from P.
2. Fermentation vats, dolia.
3. Lead kettle over a fireplace.
4. Cistern curb.

S. BARN, nubilarium (?).
T. THRESHING FLOOR, area.
U. OPEN CISTERN FOR THE WATER FALLING ON THE THRESHING FLOOR.
V-V. SLEEPING ROOMS.
W. ENTRANCE TO CELLAR UNDER THE INNER END OF THE SECOND WINE PRESS; see B. 4.
X. ROOM WITH HAND MILL.
Y. ROOM WITH OIL PRESS.
1. Foundation of the press.
2. Hole for the standard of the press beam.
3. Entrance to cellar with appliances for securing the press beam.
4. Holes for the windlass posts.
5. Hole affording access to the fastenings of the windlass posts.
6. Receivable for the oil, gemellum.
Z. ROOM CONTAINING THE OLIVE CRUSHER.

PLAN IV.—PLAN OF THE VILLA RUSTICA AT BOSCOREALE.
CHAPTER XLV

THE VILLA RUSTICA AT BOSCOREALE

Less than two miles north of Pompeii, near the village of Boscoreale, a farmhouse was excavated in 1893–94 on the property of Vincenzo de Prisco. In the last century similar buildings were brought to light in the vicinity of Castellammare, but they were covered up again. Especial importance attaches to this villa rustica, both on account of the extreme rarity of examples of the type and because of the character of the remains, which makes it possible to determine the arrangements with certainty.

The living rooms, the stable, and the rooms used for the making of wine and oil were all under one roof. The size of the building is not so great as might have been assumed from the variety of purposes which it served; the enclosed area, exclusive of the threshing floor, measures about 130 by 82 feet. The plan (Plan IV) is regular, the principal entrance being near the middle of the southwest side.

The entrance was wide enough for carts and wagons, which were kept in the court (A). Along three sides of the court ran a colonnade, over which at the front were upper rooms; the roof on the left side and the rear rested on columns connected by a parapet. Under the colonnade at the further corner is a cistern curb (1), on one side of which is a large wash basin of masonry (2); on the other is a pillar supporting a small reservoir of lead (3). The reservoir, reached by means of steps (4), was filled from the cistern.

In a Roman farmhouse the kitchen was the large, central room (p. 253). Vitruvius recommends that it be placed on the warmest side of the court; and in our villa rustica it lies at the north corner (B) where, in winter, it would receive the full benefit of the sunshine. The hearth (1), on which remains of
fire were found, stands in the middle of the room; in the wall
at the rear is a niche, ornamented to resemble the façade of a
diminutive temple, in which were placed the images of the
household gods.

A large door in the right wall of the kitchen opened into the
stable (H). Near it was a stairway (3) leading to upper rooms;
in the corner was a pit (4) affording access to a small cellar in
which the standard of the press beam in the adjoining room
(3, 4) was made fast. In the opposite corner was a reservoir
of lead (2) standing on a foundation of masonry; it received
water from the reservoir in the court (A, 3) and supplied the
bath. On the same side of the room is the entrance to the bath
and to the closet (G).

The arrangements of this bath are in a better state of preser-
vation than those of any other Roman bath yet discovered; the
tank and reservoir with the connecting pipes may now be seen at
Pompeii in the little Museum near the For-


![Diagram of hot water tank and reservoir](image)

room was a pit (4) affording access to a small cellar in
which the standard of the press beam in the adjoining room
(3, 4) was made fast. In the opposite corner was a reservoir
of lead (2) standing on a foundation of masonry; it received
water from the reservoir in the court (A, 3) and supplied the
bath. On the same side of the room is the entrance to the bath
and to the closet (G).

The arrangements of this bath are in a better state of preser-
vation than those of any other Roman bath yet discovered; the
tank and reservoir with the connecting pipes may now be seen at
Pompeii in the little Museum near the For-


![Diagram of hot water tank and reservoir](image)

circular recess at the other. The bath was heated from a small
furnace room (C). Over the hot air flue leading from the furn-
ace into the hollow space under the floor of the caldarium was
a water heater in the form of a half cylinder similar to the one
found in the Stabian Baths (p. 194). The tepidarium, as well
as the caldarium, had a hollow floor and walls.

Over the furnace stood a round lead tank, the lower part of
which was encased in masonry; the pipes connecting it with
the reservoir in the corner of the kitchen and with the bath

rooms were found in place, and are shown in Fig. 185. The
middle pipe supplied the tank with cold water; the flow could
be regulated by means of a stopcock. The lower pipe started
from the reservoir, but before reaching the tank was divided,
the left arm leading into the tank, the other into the bath basin.
As there were stopcocks in the main pipe and in the arm
entering the tank, by adjusting these the bath basin could be
supplied with either hot or cold water through a single pipe.
The upper pipe was divided in the same way, one arm leading
to the labrum. In the public baths there was a separate tank
for lukewarm water; here a moderate temperature was obtained
by mixing hot and cold water.

At the bottom of the tank (seen at the right) is a short bib-
cock used when the water was drawn off. On the side of the
reservoir we see the end of the feed pipe leading from the
reservoir in the court; at the right is a supply pipe which con-
ducted to the stable (H) water not needed for the bath.

On the same side of the court is a tool room (J), in which
were found remains of tools; several sickles were hanging on
the walls. Next are two sleeping rooms (K, L); a passage
between them leads to the bakery, with a single mill (I) and
oven (2). In the corner is a dining room (M), in which the
remains of three couches were found; it was separated from the
court by an anteroom (M).

Over the colonnade on the front side of the court was a sleep-
ing room with a large room adjoining, perhaps the bedroom of
the overseer, *villicus*, which, according to Varro should be near
the entrance.

The oblong room at the northeast side of the court contained
appliances for making wine. At each end was a large press
with a raised floor (*forum, 1*). The presses were operated on
the same principle as that previously described (p. 336, Fig. 168).

At the rear of each press was a strong standard (*arbor, 4*), to
which the inner end of the press beam (*prelum*) was attached.
In front stood two posts (*stipites, 5–5*), to which were fitted the
ends of a horizontal windlass. By means of a pulley and a rope
passed around the windlass, the outer end of the press beam
could be raised or lowered. When it was lowered in order to
increase the pressure on the grapes, both standard and windlass posts would be pulled out of the ground unless firmly braced. Under the rear of each press was a small cellar, in which was placed a framework for holding the standard in place. One was entered from a pit in the corner of the kitchen (B, 4), the other from a similar depression in a small separate room (W); at 6 was a pit for fastening the windlass posts.

The grape juice ran into round vats (2, 2) sunk in the ground. In front of the first press are two, in front of the second only one; a cistern of which the curb (3) is indicated on the plan, here takes the place of the other vat. The cistern could be filled also from the first press by means of a lead pipe under the floor. The round vats were for the pure juice of the first pressing. Into the other was conducted the product of the second pressing; the remains of the grapes, after the juice had ceased to flow, were drenched with water and again subjected to pressure.

In Pliny’s “Natural History” (XIV. xxi. 136) we read that in Campania the best wine underwent fermentation in the open air, exposed to sun, rain, and wind. This villa supplies an interesting confirmation of the statement; the round fermentation vats fill a large court (R), the walls of which are pierced with openings in order to give readier access to the wind. Along one side runs a channel of masonry about three feet above the ground (1), protected by a narrow roof; thence the grape juice was distributed through lead pipes to the vats. During the vintage season, the inner end of the channel was connected with the press room by means of a temporary pipe or channel entering the wall above the cistern (P, 3).

The surface of this court is higher than that of the rest of the building; instead of excavating in order to set the large earthen vats in the ground, the proprietors filled in with earth around them. In one corner is a lead kettle (3) with a place for building a fire underneath; perhaps wine was heated in it. The vats in the court seem not to have been used exclusively for wine. In one were found remains of wheat, in another of millet. Other vats stood in the passageway on the side of the court (Q, 1).

Three of the small rooms toward the rear were sleeping rooms (V–V). In another (X) was found a hand mill. At the end of

the passageway was a double room containing the appliances for making oil, a press (in Y) and a crusher (in Z). The press was like the wine press described above, only much smaller, with a raised floor (1), a standard for the press beam (2), a pit for bracing the standard of the press beam (3), two posts at the ends of the windlass (4, 4), a pit from which a crosspiece connecting these posts could be reached, and a vat (6) at one side for receiving the oil. This vat, for some reason not understood, was divided into two parts by a partition in the middle.

![Fig. 185.—Olive crusher.](image)

The olive crusher, *trapatum*, now in the Museum at Pompeii mentioned above, is shown in the accompanying illustration (Fig. 186). It was designed to separate the pulp of the olives from the stones, which were thought to impair the flavor of the oil. It consists of a deep circular basin of lava, so hollowed out as to leave in the centre a strong standard of the stone, *miliarium*. In the top of this standard was set an iron pin, on which was fitted a revolving wooden crosspiece (shown in Fig. 186, restored). This carried two wheels of lava, having the shape of half a lens, which travelled in the basin. The wheels were carefully balanced so that they would not press against the side of the basin and crush the stones of the olives.
In the long room $S$ remains of bean straw and parts of a wagon were found. South of it is the threshing floor ($T'$), the surface of which is raised above the ground and covered with Signia pavement. The water that fell upon the threshing floor was conducted to a small open cistern ($U$).

For at least a part of the year the proprietor of the villa probably lived in it. So elaborate a bath would not have been built for the use of slaves; and in the second story was a modest but comfortable series of apartments (over $V$, $W$, $X$, and part of $O$), apparently designed for the master's use, as was also the dining room ($N$) with $K$ and $L$.

In a place where such a find would least have been anticipated—the cistern in the room of the wine presses—was made a remarkable discovery of treasure. Here a man had taken refuge, and with his skeleton were found about a thousand gold coins, four gold bracelets, ear-rings, a gold chain, and the beautiful collection of silver ware (p. 380) afterwards presented by Baron Rothschild to the Louvre.