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Foodways in early farming societies: microwear and starch grain analysis on experimental and archaeological grinding tools from Central China

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Foodways in Early Farming Societies:

Microwear and Starch Grain Analysis on Experimental and Archaeological Grinding Tools from Central China

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Foodways in Early Farming Societies: Microwear and Starch Grain Analysis on Experimental and Archaeological Grinding Tools from Central China

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in 1990

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Front cover: a pair of Neolithic grinding tools unearthed at the site of Jiahu, China
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