

1 **A Land of Plenty? Colonial Diet in Rural New Zealand**

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62

63 ABSTRACT:

64

65 Colonial New Zealand was built on the ideal of creating better lives for settlers. Emigrants
66 came looking to escape the shackles of the class-system and poor conditions in Industrial
67 Revolution period Britain. Colonial propaganda claimed that most emigrants achieved their
68 aims, but the lives the colonists actually experienced upon reaching New Zealand remain
69 relatively unexplored from a biosocial perspective. In this paper we present a pilot study of
70 stable isotope results of bone collagen from seven adults interred in the St. John's Cemetery
71 (SJM), Milton, New Zealand (*ca.* AD 1860–1900). We interpret the diet at Milton and broadly
72 compare our isotopic results with contemporaneous samples from Britain. We show that, like

73 contemporary Britain, the diet of our studied individuals was focused on C₃ crops and
74 terrestrial meat sources. Despite higher $\delta^{15}\text{N}$ values in contemporary UK populations (which
75 can simplistically be interpreted as indicative of higher meat intake), consideration of
76 different local baselines makes it likely that this New Zealand population had relatively similar
77 levels of meat intake. Interestingly marine resources did not form an important part of the
78 Milton diet, despite the site's proximity to the ocean, hinting at the possible stigmatisation of
79 local resources and the development of a European New Zealand (pākehā) food identity.

80

81 Keywords: carbon; nitrogen; stable isotopes; colonialism, pākehā.

82

83 Introduction

84

85 The 19th century was a time of increasing globalization as various colonial powers expanded
86 across the world and the movement of peoples and ideas became increasingly common
87 (Ballantyne 2012). Colonial migration not only involved movements of people themselves,
88 but also the transplanting of food resources and attempts to recreate 'home' or 'improve' the
89 environments they colonised. New Zealand was involved in this movement, with European
90 colonisation beginning with sporadic settlement by sealers, whalers and timber merchants in
91 the late 1700s, and continuing with mission settlements from the early 1800s (Anderson
92 1998; O'Malley 2012). Formal acquisition of New Zealand as a colony was conducted under
93 the auspices of the Treaty of Waitangi (1840), which facilitated large-scale colonisation
94 spearheaded by the New Zealand Company (Burns 1989). In some areas, settlement was
95 preceded by formal land sales (e.g., the Otago Purchase 1844). The discovery of gold in Otago

96 in the 1860s further catalysed settlement, with an influx of European and Chinese migrants
97 arriving to make their fortunes on the goldfields (Butler Earp 1853; Salmon 1963).

98

99 These colonists entered a country already settled by a culturally-continuous indigenous
100 people, the Māori, whose ties to the land and its resources went well beyond what could be
101 conceived of by foreigners. Māori consider themselves the people of the land, a part of the
102 New Zealand landscape and guardians of its resources (Hill 2012). Colonial ideology, however,
103 considered the displacement or assimilation of Māori into European (or pākehā) culture, and
104 the reworking of the New Zealand environment to be essential to their mission of taming the
105 wasteland and generally ‘improving’ the environment (Ballantyne 2012). Transplanting
106 resources and bringing in a colonial food identity was an important part of this ‘improvement’.
107 The abolition of indigenous lifeways, including dietary habits was, to the European settlers,
108 evidence that they were achieving their aims.

109

110 Colonial propaganda describes New Zealand as a land of plenty, a place where settlers could
111 go to improve their fortunes, and escape the increasingly industrialised and class-based
112 society of the United Kingdom (Butler Earp 1849; Fox 1851; Sargent 2001; Durrer 2006). New
113 Zealand was advertised as a land of rolling pastures, where meat was readily available (Vogel
114 1875; Veart 2008) and the working man had every opportunity to advance (Labourers Union
115 Chronicle 1873; Hill 2017). Historical records, however, generally give a state-sponsored
116 narrative of the settlement process (Ballantyne 2012). Letters written home and published
117 were often solicited by the New Zealand Company to give favourable impressions of resource
118 availability (New Zealand Company 1841; Durrer 2006). The diaries written at the time were

119 generally by literate, upper-class settlers, potentially giving a biased account of the New
120 Zealand experience (e.g. Barker 1871; Martin 1884).

121

122 Our challenge is therefore to study the lives of the 'silent' early settlers who have left few or
123 no written records but formed the majority of the settler population in the mid-nineteenth
124 century. Elsewhere in the world, the dietary effects of human movement and initial
125 colonisation have been successfully assessed directly by using isotopic analysis of human
126 tissues (Cox et al. 2010; Pate and Anson 2012). Analysis of stable carbon ($\delta^{13}\text{C}$) and nitrogen
127 ($\delta^{15}\text{N}$) isotopes in human bone collagen can give insight into the diet of an individual during
128 life. Used together these isotopes can show whether terrestrial or marine resources were
129 being used, the photosynthetic pathway of plants being exploited (C_3 versus C_4), and the
130 trophic level of foods consumed - often related to the amount of meat in the diet (Minagawa
131 and Wada 1984; Schoeninger and DeNiro 1984; Ambrose and Norr 1993).

132

133 In historic period studies (e.g. Trickett 2006; Beaumont et al. 2013; Britton et al. 2018) the
134 biological record of diet in the skeleton can be compared to written records, resulting in a
135 more nuanced picture of past lifeways. For instance, Beaumont et al. (2013) have used dietary
136 isotope data to identify the dietary regime characteristic of Irish migrants in nineteenth-
137 century Lukin Street cemetery, London. In pre-European New Zealand, dietary isotope
138 analysis has been used to infer mobility and diversity of subsistence practices of Māori
139 individuals buried in the oldest cemetery discovered in the country, Wairau Bar (c. AD 1300)
140 (Kinaston et al. 2013). However, the study of European skeletal remains dating to the early
141 colonial period in New Zealand has been very limited (for exceptions see Trotter and
142 McCulloch 1989; Best et al. 2006; Petchey et al. 2018a) and no isotopic studies have been

143 undertaken in this context. Recently, the first research-driven excavation of colonial remains
144 have been undertaken (Petchey et al. 2017; Petchey et al. 2018b) and isotopic evaluation of
145 diet in a New Zealand colonial context is part of this wider project. In this study, we examine
146 whether colonists achieved their aim of developing a ‘better Britain’, using diet as one
147 measure to assess quality of life by conducting carbon and nitrogen isotope analysis of human
148 bone collagen as a proxy for adult diet in the early colonial site of St. John’s, Milton (New
149 Zealand) (Figure 1).

150

151 *[insert figure 1 hereabouts]*

152

153 Ship records show that European staple crops such as wheat and oats, and domestic meat
154 resources such as sheep, pigs and cows were brought with the settlers (Holland 2013; Peden
155 and Holland 2013). Emigrants were advised to bring European cookbooks and attempted to
156 recreate European food habits in the new colony (Wakefield 1848). For this reason, we would
157 expect the colonial New Zealand diet to reflect the contemporary diet of Britain and Ireland.
158 This was primarily focused on C₃ crops – bread was the dietary staple in England (Drummond
159 and Wilbraham 1957; Burnett 1989) and potatoes were the staple crop of Ireland (Clarkson
160 and Crawford 2001). Terrestrial meat from domestic animals was also a component of the
161 diet in the United Kingdom and Ireland, but eaten sparingly particularly by lower classes due
162 its prohibitive price (Drummond and Wilbraham 1957). Both marine and freshwater fish,
163 however, were an important source of protein for those of lower socio-economic status. Their
164 significance as a dietary component was particularly commented on among the urban poor -
165 Mayhew (1851:62) stated that *“the rooms of the very neediest of our needy metropolitan*
166 *population always smell of fish”*. In areas further from the coast, marine fish were less-

167 routinely consumed, as they were not readily available inland prior to the advent of railway
168 transport in the 1850s (Holland and Olsen 2017). The primary aim of our study is therefore to
169 characterise the colonial diet in Milton and test the hypothesis that it will reflect the
170 traditional dietary components of the United Kingdom and Ireland using carbon and nitrogen
171 isotopic analysis of bone collagen. If a European food identity was maintained we would
172 expect carbon isotope values to reflect the C₃ plant-dominated diet typical of Britain, with
173 nitrogen isotope values highlighting the importance of terrestrial (likely domestic) meat
174 sources i.e. farmed animals.

175

176 The extent to which indigenous resources were incorporated into the New Zealand European
177 diet is also of interest in this colonial context. Agriculture was considered an important part
178 of the 'civilising influence' of the European settler, allowing them to 'improve' the land and
179 assimilate the New Zealand indigenous people (Māori) into European lifeways (Beattie and
180 Stenhouse 2007; Ballantyne 2010). Model gardens were created to show Māori how to
181 cultivate European crops and Māori proved to be initially much more successful gardeners
182 than Europeans, because of their intrinsic knowledge of New Zealand environmental
183 conditions and long horticultural history (Leach 2010). However, European settlers generally
184 considered their subsistence strategies and resources superior to those of the Māori (Veart
185 2008; Holland 2013).

186

187 In other colonial settlements there is evidence that settlement was followed by the
188 development of a colonial food identity. Usually this involved the transplanting of resources
189 from 'home' and their preference over indigenous food types (Eden 2001; Earle 2010),
190 sometimes despite considerable economic expense for the settlers (see Guiry et al. 2018).

191 However, in most colonial contexts there is also heavy reliance on wild and domestic
192 indigenous animal resources, which became incorporated into colonial cookery and are
193 retained in local food traditions to the present day (Reitz and Waselkov, 2015). In New
194 Zealand, colonial records suggest that New Zealand wild game animals were hunted and
195 incorporated into European-style recipes (Veart 2008; Leach 2010) and early settlers in
196 nearby Dunedin were quick to exploit native birds and freshwater fish in lieu of protein from
197 their own limited domesticated animal stock (Gillies 1878; West 2017). Despite this, some
198 resources were potentially stigmatised, including marine fish, which was associated not just
199 with Māori, but also with poverty in Britain and Ireland (Galletly 2010). In this study, we
200 examine whether diet in Milton reflects incorporation of indigenous resources, a mixed
201 colonial food identity or simply emulates that of the settlers' home countries. We would
202 expect a European style diet to be focused on terrestrial crops and animals, whereas
203 incorporation of resources traditionally used by Māori in the area might involve increased use
204 of freshwater fish, game birds and marine resources.

205

206 Ultimately, colonial advertising suggests that the move to New Zealand should be associated
207 with a shift to better quality and more nutritious food. In particular, the ready availability of
208 meat from domestic animals farmed in the new colony was highlighted as one of the
209 attractions of New Zealand (Vogel 1875). The British Enclosure Acts of the 1700s had denied
210 the rural poor access to their traditional method of animal pasturing (Rogers 1908; Turner
211 1984; Daunton 1995) and the Poor Laws of the late 1700s – early 1800s had kept wages
212 artificially low, reducing many of the labouring rural class to paupers (Burnett 1989). Low
213 wages and the burgeoning populations of urban centers during the Industrial Revolution also
214 meant urban food availability was restricted and many of the urban poor suffered from

215 malnutrition as result (Spencer 2000). In the early 1800s, contemporary accounts describe
216 how the labouring British family could not afford fresh meat at all (Davies 1795; Fisher 1904).
217 The price of bread and flour took up the majority of wages, and only around 6 % of income
218 could be spent on cured meats such as bacon (Richardson 1976). The promise of fresh meat,
219 and access to more food in general, proved an important lure for potential emigrants to New
220 Zealand (Burnett, 1989:27). The abundance of meat is generally accepted as a factor which
221 set New Zealand colonial diet apart from that of Britain and Ireland at this time period (Carter
222 and Maynard 2001; Bell and Neill 2014). To test this assumption, we compare diet in Milton
223 with isotopic evidence of diet from individuals interred in contemporary cemetery sites in
224 Great Britain and Ireland.

225

226 The sample size for this study is small, making it a pilot investigation of diet in a colonial
227 context. However, settler motivations for emigration focused on personal advancement and
228 looking at a small number of individuals may still reveal important dietary nuances. The
229 Wakefield ‘class settlements’ (including Dunedin and its surrounding settlements such as
230 Milton) were predicated on replicating the class system of Britain (Burns 1989). However, the
231 gold rushes of the 1860s saw an influx of young men committed to classlessness (Olssen
232 1977). New Zealand became viewed as a place where one’s situation in life could be improved
233 and the class system of Britain escaped. Indeed, in 1848 Constantine Dillon, an early settler
234 in Nelson, described the inexorable progress of egalitarianism in the New Zealand colony
235 *“This is a glorious country for a labouring man!!! No starvation, no fear, no poor law union,*
236 *high wages, short hours, infinite grazing land for his cows”* (Dillon 1954:65). At this time in
237 rural colonial New Zealand, schools were attended by children from different backgrounds
238 and adults mixed at rural clubs and societies (Olssen 1977). At the very least we would expect

239 class differences to be less pronounced than in Britain. In this study we use diet as a proxy for
240 potential class differences by examining whether unequal access to resources existed in the
241 small colonial settlement of Milton. We hypothesise that if wealth differences existed in
242 Milton this may be reflected in heterogenous dietary isotope values and particularly
243 differences in nitrogen isotope values that reflect differential access to higher quality foods
244 (i.e. meat). A more egalitarian society, on the other hand might be reflected in more
245 homogenous isotopic values and few isotopic differences between the people of Milton.

246

247 Materials and Methods

248

249 *Materials*

250

251 All individuals analyzed were disinterred from the colonial cemetery site of St John's, Milton
252 (Petchev et al. 2017). Milton was part of the rural hinterland of the Otago Settlement, a joint
253 venture between the New Zealand Company and the Lay Association of the Free Church of
254 Scotland, which purchased 144,600 acres of land in coastal Otago in 1844. The intention was
255 to establish a Wakefield class settlement, where the community would have two main classes,
256 a land-owning capitalist class, and a wage-earning working class. The first emigrant ships
257 arrived in Dunedin in 1848 and European colonists slowly spread out from there onto the
258 surrounding plains (Figure 1). Farming began on the Tokomairiro Plains in the early 1850s,
259 with a small community being established at Fairfax (now part of Milton) (Sumpter and Lewis
260 1949). Rural development in the Otago interior was slow until the mass influx of miners during
261 the Otago gold rushes of 1861–1862. During the goldrushes, Milton became a center from
262 which supplies could be bought by the miners but also suffered from the loss of men to the

263 goldfields during the rushes (Sumpter and Lewis 1949). As well as being the center of a
264 farming community, Milton also had a number of important industries, including flourmills
265 (1857), brick and pipe works (1869), the pottery works (1873) and the Bruce Woollen Mills
266 (1897). The railway through Milton opened in 1875, providing easy access to Dunedin for both
267 passengers and freight. Therefore, by the late nineteenth century Milton had grown into a
268 well-established rural service town, located on both the main north-south road and one of
269 the major routes into the Central Otago goldfields.

270

271 St John's Cemetery (SJM), Milton was established shortly after colonial settlement of the
272 Tokomairiro plains (in the 1850s), and fell out of use in the early 1900s (Sumpter and Lewis,
273 1949). Most interments date to between 1860–1890, and as such adults in the cemetery are
274 likely to be the first European settlers to the area. 'Lost' parts of the cemetery were excavated
275 in 2016 as a collaboration between the University of Otago and the descendant community
276 in the form of the Tokomairiro 60 Project (Petchey et al. 2017). The total sample consists of
277 11 adults and 16 non-adults. Bone preservation was variable. Some burials had well-
278 preserved bone with whole skeletal elements present, other burials had clearly been affected
279 by waterflow in the burial environment, with bone completely absent represented instead by
280 just shadows in the soil. Only burials with preserved bone are included in this study. Other
281 tissues besides bone were also present in some graves, including hair, finger- and toe-nails
282 and brain tissue. The non-adults were represented primarily by dental remains, hair and nails.
283 In addition, some graves also contained the legible remains of coffin plates, allowing
284 identification of the individuals (Figure 2). Out of respect for descendants of these individuals
285 we do not use their names in this paper, but have been granted permission by known direct
286 descendants, the community groups with guardianship over the cemetery and the Anglican

287 diocese to share and use relevant historical details to support or add to isotopic
288 interpretations.

289

290 *[Figure 2 here]*

291

292 Bone samples were taken from all adults in the sample for collagen extraction and subsequent
293 isotopic analysis. Rib fragments were used preferentially, but one individual (B4) had poorly
294 preserved ribs and the petrous portion of the temporal was sampled instead to maximise the
295 potential for high collagen yield. We recognise that these different bones turnover at
296 different rates (Fahy et al. 2017), with ribs representing one of the shortest timespans of all
297 bones, and even in individuals over 50 they turn over within around 20 years. Long bones/
298 bones of the skull generally turning over more slowly and reflecting diet over a time period
299 of over 20 years (as per Hedges et al. 2007). Isotopic results will therefore represent a
300 different time period for each individual, but the majority of adults buried in the St John's
301 cemetery had resided in New Zealand for over 15 years at time of death (Findlay., 2016).
302 Therefore all bones analysed should have collagen isotopic signals that are dominated by
303 colonial diet. Two of the individuals who did not have ribs available for sampling are named
304 individuals who historical records tell us had resided in New Zealand for almost 20 years at
305 time of death. We therefore anticipate that their collagen should have a primarily 'colonial'
306 isotopic signal, with perhaps some collagen remaining from life at 'home'.

307

308 Non-adults were excluded in this study to avoid interpretive complications arising from
309 breastfeeding. Table 1 presents demographic information alongside other relevant data for

310 each of the individuals analyzed. As mentioned above, bone preservation at the site was
311 variable and only seven adults yielded collagen.

312

313 *[Table 1 here]*

314

315 *Baseline data*

316

317 Human collagen isotope values are interpreted with reference to modern food web data
318 compiled from previous isotope studies in New Zealand (Hicks 1997; Leach et al. 2003; Rogers
319 2008; Bong et al. 2010; Horacek and Min 2010; Supplementary Table 1). There are no native
320 New Zealand C₄ plants, but as maize was grown in the North Island during this time period
321 (Rhodes and Eagles 2012) and sugar was imported from elsewhere in the British Empire (West
322 2017), we use C₄ data from the USA for reference (DeNiro and Hastorf 1985).

323

324 This study is focused on a cemetery site, with no associated contemporary faunal samples
325 that could be used as an isotopic baseline. Indeed, because excavation of historic period sites
326 is rarely undertaken in New Zealand there are not even well-contextualised contemporary
327 samples from elsewhere in the country that could be used as a proxy for colonial Otago
328 values. We stress that use of modern baseline data to interpret historic period isotopic results
329 is far from ideal. There are multiple factors which may have altered typical foodweb values in
330 Otago between first colonisation and today. For example, deforestation processes
331 particularly via burning, use of fertilisers and generation of higher $\delta^{15}\text{N}$ run-off from
332 agricultural land has the potential to raise $\delta^{15}\text{N}$ values in both soils and river systems (e.g.
333 Guiry et al. 2018; Brugam et al. 2017), potentially leading to a modern foodweb with higher

334 baseline values than that of the colonial period where processes of land clearance and
335 agriculture were in their infancy.

336

337 We also acknowledge that early colonial agricultural practices may have differed from those
338 of today, and involved foddering on different food sources. In New Zealand there are no
339 endemic C₄ food sources on which to fodder animals, and thus we expect that both modern
340 and historic period foddering will have been with C₃ resources and not have affected $\delta^{13}\text{C}$
341 values. Colonists may have consumed preserved, imported meats with variable $\delta^{15}\text{N}$ and $\delta^{13}\text{C}$
342 values (as per Guiry et al. 2015), but Otago was considered to be broadly self-sufficient during
343 this time period and we expect imported meat consumption to be minimal, particularly in a
344 rural settlement more than a day's ride from the nearest port (Dunedin).

345

346 In using modern foodweb data we accept that there will be elements of uncertainty
347 introduced to the study. Limited comparisons between prehistoric and modern faunal
348 samples conducted in New Zealand species have indicated that in some niches differences in
349 mean isotopic values may not be large. Holdaway et al. (2013), for example, showed mean
350 differences in prehistoric and modern brown teal $\delta^{15}\text{N}$ values to be $<0.5\text{‰}$ but $\delta^{13}\text{C}$ was much
351 more variable (up to 2‰ in some samples). Comparison of local snapper values between
352 AD 1400 and the present in our study region has shown only limited changes in $\delta^{13}\text{C}$ values
353 (Neil et al. 2014), but without study of $\delta^{15}\text{N}$ values. With these caveats in mind, we believe
354 that use of a modern baseline is better than complete lack of a baseline. There are previously
355 published archaeofaunal isotope data from New Zealand (Kinaston et al. 2013) but these
356 came from a preindustrial context in a climatically and culturally different area of New
357 Zealand. To avoid further complication of the baseline data these were not included in the

358 current study. SJM is a site deriving from the Industrial Revolution period, where industrial
359 activity had already begun to affect global atmospheric carbon reservoirs (Francey et al.
360 1999). We therefore corrected modern foodweb data to 1880s atmospheric CO₂ values in
361 order to minimise differences in $\delta^{13}\text{C}$ between the present day and the study period. The
362 comparative food web data from these sources is shown in Figure 3, illustrating how isotopic
363 values vary between food sources. Note, however, that some of the economically important
364 New Zealand freshwater fish species like tuna (eel) and kanakana (lamprey) spend part of
365 their lives in marine environments and so it is possible that their values may overlap with
366 marine values depending on when in their lifecycle they were caught. Flow rates of rivers can
367 also affect algal $\delta^{13}\text{C}$ values (Finlay et al., 1999) and slow-moving systems generally have
368 higher $\delta^{13}\text{C}$ values. This makes it possible that in some cases wetland $\delta^{13}\text{C}$ values might
369 overlap with marine $\delta^{13}\text{C}$ values. Finally in terms of foodweb considerations, in New Zealand
370 most terrestrial plants, including European crop varieties (e.g., oats, rye, wheat, potatoes,
371 vegetables), are C₃ plants, and C₄ crop contribution (e.g., maize, sugarcane and millet) to the
372 diet in rural Otago is likely to have been minimal.

373

374 Human collagen data from St. John's is compared with previously published isotopic values
375 from contemporary sites in Great Britain and Ireland (Table 2; Supplementary Table 2) to
376 examine whether New Zealand diet differed from that of 'home'. These comparative data
377 derive from a variety of contexts, ranging from relatively higher status, to mixed and lower
378 status, including an Irish Famine sample. Many of those who came to New Zealand were
379 fleeing urban overcrowding, or famine conditions in Ireland, making these lower-class British
380 and Irish cemetery sites useful comparative samples for addressing this question. However,
381 we acknowledge that a lack of contemporary baseline data for these sites makes our

382 comparisons exploratory only. We use post-medieval foodweb data from inland Northern
383 England sites (Müldner et al. 2005; 2007; Fisher and Thomas 2012) as the closest available
384 proxy for nineteenth century England. There are no published contemporary baseline
385 datasets for southern England or Ireland, making comparison with these sites more difficult.

386

387 *[Table 2 here]*

388

389 *Methods*

390

391 Bone Sample Preparation

392

393 Bone fragments weighing approximately 200 mg were sampled using a diamond cutting
394 wheel and dental drill. Collagen was extracted from bone fragments using a modified Longin
395 (1971) method. Bone was placed into 0.5 M HCl at 4°C that was regularly changed until fully
396 demineralised. Demineralised bone was rinsed in DI water, filtered with Ezee filters and
397 gelatinised in pH 3 HCl at 70°C for 24–48 hr. It was then centrifuged, decanted, then
398 lyophilised.

399

400 Isotopic Analysis

401

402 Isotopic analysis was undertaken at the Stable Isotope Biogeochemistry Lab (SIBL), Durham
403 University using a Costech Elemental Analyzer (ECS 4010) coupled to a Thermo Delta V
404 Advantage isotope ratio mass spectrometer. Carbon isotope ratios are corrected for ¹⁷O
405 contribution reported in standard delta notation (δ) relative to international standards (VPDB

406 and AIR ~ atmospheric nitrogen). Isotopic accuracy was established using repeat
407 measurements of in-house standards, which were calibrated against international standards
408 (e.g., USGS 40, USGS 24, IAEA 600, IAEA CH3, IAEA CH6, IAEA N1, IAEA N2). Precision ($u(Rw)$)
409 was determined to be ± 0.1 ‰ for replicate analyses of the international standards and
410 typically < 0.2 ‰ on replicate sample analysis. Accuracy or systematic error ($u(bias)$) was
411 determined to be ± 0.12 ‰ for both $\delta^{13}C$ and $\delta^{15}N$ on the basis of the difference between the
412 observed and known δ values of the check standards and the long-term standard deviations
413 of these check standards. Using the equations detailed by Szpak et al. (2017), the total
414 analytical uncertainty was estimated to be ± 0.16 ‰ for $\delta^{13}C$ and ± 0.22 ‰ for $\delta^{15}N$. Total %
415 carbon and nitrogen data were also obtained using an internal standard (glutamic acid, 40.82
416 % C, 9.52 % N).

417

418 Results Processing

419

420 Collagen quality was assessed using established parameters (DeNiro 1985), and was
421 considered to be of good quality if $C:N_{atomic} = 2.9-3.6$, C (wt %) = 30–50, and N (wt %) = 10–
422 16.

423

424 Collagen isotopic values were visualized relative to food web data by plotting using R
425 statistical software (R Core Team 2013). Although the Milton samples derive from a period
426 where industrialization was well underway in Europe, there are systematic differences of
427 around 0.8 ‰ in atmospheric carbon isotope values between the late 1800s and today in the
428 Southern hemisphere (Francey et al. 1999). Values from modern food web data were
429 corrected for this offset. In plotting human and food web values together, human values were

430 corrected for the diet–collagen offset (O’Connell et al. 2012). We consider this offset as $4.8 \pm$
431 0.5 ‰ ($\delta^{13}\text{C}$, as per Ambrose and Norr 1993; Tieszen and Fagre 1993; Howland et al. 2003,
432 Jim et al. 2004; Warriner and Tuross 2009; Froehle et al. 2010) and $3.5 \pm 0.5 \text{ ‰}$ ($\delta^{15}\text{N}$, as per
433 summary in Hedges & Reynard 2007). When plotting data against foodwebs we use 95%
434 confidence ellipses, rather than the traditional error bars or boxes, to convey the distribution
435 of datapoints in a more statistically meaningful way (Grove & Pearson, 2014).

436

437 Results

438

439 Table 3 presents the $\delta^{13}\text{C}$ and $\delta^{15}\text{N}$ values, information on collagen quality and mean isotopic
440 values for the Milton individuals.

441

442 *[Table 3 here]*

443

444 Figure 3 shows the human $\delta^{13}\text{C}$ and $\delta^{15}\text{N}$ values, corrected for diet-tissue offset, relative to
445 the available food web data. Milton values fall clearly in the range of a C_3 terrestrial
446 dominated diet, containing both C_3 plants, and some input from both terrestrial meat sources
447 and freshwater fish and game. B29 has a notably higher $\delta^{15}\text{N}$ value than others in the SJM
448 sample, likely due to greater consumption of freshwater fish resources.

449

450 *[Figure 3 hereabouts]*

451

452 This diet is similar to that of contemporary British samples, presented in Figure 4 with the
453 Northern English contemporary baseline. All sites used as a comparison have a C_3 –terrestrial

454 dominated diet. However, sites such as those of London (Lukin St, Chelsea and Spitalfields)
455 have more input from freshwater and marine fish resources than the more inland, midland
456 English sites of St. Martin's and Coventry.

457

458 *[Figure 4 hereabouts]*

459

460 Discussion

461

462 *General Comments Regarding Colonial Diet at St. John's, Milton*

463

464 As expected, the diet of the SJM individuals was focused on C₃ terrestrial resources. As
465 discussed above, historical records stress the importance of wheat, oats, barley and root
466 crops such as potatoes in colonial agriculture (Lynch 1990; Peden and Holland 2013). These
467 C₃ resources were likely the staples of the diet, with C₃ grass-foddered livestock the main
468 sources of terrestrial meat. C₄ crops, while used, seem to have played a minimal role in the
469 diet, suggesting that maize and sugar were used sparingly and had minimal caloric
470 contribution to the diet.

471

472 Terrestrial meat resources, including both domestic animals and freshwater fish and game
473 (such as ducks) were clearly important dietary components for all individuals. Earliest settler
474 accounts describe using native freshwater resources heavily during initial colonization of
475 new farmland (Harman 2014), while agricultural flocks were still being established and could
476 not be heavily consumed. It is likely that that bone turnover times of 10 years or more mean
477 that this earliest settlement diet is still partially reflected in the bones of the adult settlers.

478

479 The Official Handbook of New Zealand, designed to prepare emigrants for life in the colony,
480 confidently stated that *"the labouring classes use a much more generous diet. The*
481 *cheapness of meat especially surprises the newly arrived immigrant"* (Vogel 1875:259).

482 Historical accounts show the cattle in Otago numbered over 8,000 in 1855, in addition to
483 the 77,474 sheep mostly on the runs in the north of the Otago province (Otago Gazette,
484 1855). Contemporary farmers boasted that the Otago region was mostly self-sufficient in
485 terms of food, with only sugar and tea needing to be imported to Dunedin (Pillans 1849).

486 Colonists were likely to have expected a good proportion of meat in their diet. The
487 newspapers of the time tell a different story to that of the colonial propaganda. Angry
488 letters from the people of Milton claiming that meat was *"excessively dear"* (Bruce Herald
489 1880) with *"no obvious reason why it should be so"* (Otago Witness 1869) are not
490 uncommon. One, perhaps overly dramatic, Otago colonist went so far as to quote London's
491 Punch magazine claiming *"so scant my fare, my bones are bare; I shiver with the cold; Small*
492 *strength within my shrunken skin, now meat so dear is sold"* (Otago Witness 1868).

493

494 Our results, combined with these historical records suggest that the people of Milton
495 certainly had sufficient meat in their diet, but that their domestic animals may not have
496 provided as much meat as they had anticipated. Instead, waterfowl and freshwater fish may
497 have made up for a perceived meat deficit.

498

499 *Equal Access for all?*

500

501 New Zealand was also billed as a land of egalitarianism, where the class-system of Britain was
502 left behind in favour of a laborers' paradise where all could progress equally (Fairburn 1989;
503 Hill 2017). If we consider $\delta^{15}\text{N}$ values to broadly indicate meat consumption levels, most
504 individuals in the Milton sample enjoyed similar amounts of meat. However, B29 is a clear
505 outlier, with much higher values than the rest of the SJM cohort.

506

507 When all meat and fish sources are considered, Burial 29 clearly has a more meat- and fish-
508 based diet than any other individual at Milton. Although Burial 29 is an unidentified female,
509 with no historical information associated, she is also unusual in terms of material culture, as
510 her coffin furniture (handles etc.) was far more ornate and of higher quality metal than the
511 others found at Milton. This hints that she was perhaps a wealthier individual, which may
512 explain her higher consumption of meat.

513

514 Burials 21 and 23 have the lowest $\delta^{15}\text{N}$ values and therefore potentially the lowest
515 contribution of meat to their diet. This may superficially be interpreted as lesser access to
516 meat resources for certain individuals in Milton. We note that these two individuals are the
517 individuals for whom we sampled long bones rather than ribs. Long bone collagen turnover is
518 a much longer process than for highly trabecular bones such as ribs (Hedges et al., 2007), and
519 therefore these lower values may partially reflect dietary signals from a lower $\delta^{15}\text{N}$ diet prior
520 to emigration. We aim to build on this pilot study with further analyses of dentine collagen,
521 which is laid down in childhood, and hair which is forming close to time of death. This will give
522 a clearer view on 'home' versus colonial diet.

523

524 We also acknowledge that our sample is potentially biased because we have only sampled
525 unmarked graves. It is therefore likely that we have not examined the wealthiest members of
526 this society, who are more likely to have had headstones. Perhaps unequal access to
527 resources in Milton was more pronounced than our analysis suggests

528

529 *Did Emigrants Improve Their Lot in Life?*

530

531 Comparison of SJM values to contemporary samples from Britain shows clear differences,
532 particularly in terms of $\delta^{15}\text{N}$, with most individuals from contemporary Britain having higher
533 $\delta^{15}\text{N}$ values, potentially indicating higher levels of meat consumption. However, if local
534 baseline values are considered this interpretation does not hold. British baseline $\delta^{15}\text{N}$ values
535 in both post-medieval (Müldner et al., 2005; Müldner et al., 2007; Fisher and Thomas, 2012)
536 and modern (Heaton et al., 2007) systems have terrestrial baseline $\delta^{15}\text{N}$ values roughly 1‰
537 higher than the New Zealand baseline values used in this study. This elevated baseline is a
538 relic of centuries of agricultural activity in Britain, with agricultural run-off, fertilization, forest
539 clearance and tillage all contributing to higher $\delta^{15}\text{N}$ values in soils (Guiry et al., 2018; Brugam
540 et al., 2017; Bogaard et al. 2007).

541

542 Consequently, $\delta^{15}\text{N}$ values in individuals living and eating in Britain are likely to be higher than
543 New Zealand values even when similar amounts of meat were consumed. Figure 4 highlights
544 the similarity in likely dietary components between the English sites and SJM. We believe that
545 despite superficially higher $\delta^{15}\text{N}$ values in UK sites, terrestrial meat consumption is likely to
546 have been of similar levels to Milton.

547

548 Individuals from London sites have higher $\delta^{15}\text{N}$ values than expected even when considering
549 this higher $\delta^{15}\text{N}$ baseline (Lukin St, Spitalfields and Chelsea on Fig. 4). These high London
550 values have previously been remarked upon by Beaumont et al. (2013), and may be partly
551 due to the practice of saltmarsh grazing in the area (Britton et al.,2008). However, historical
552 records also emphasize the regular consumption of marine fish and shellfish by the poor in
553 the city (Ackroyd 2001; Picard 2005), and it seems likely that both of these factors result in
554 the higher $\delta^{15}\text{N}$ values seen in London populations. Burial 29 is the only SJM individual whose
555 $\delta^{15}\text{N}$ values indicate possible marine food input into the diet. The other Milton individuals do
556 not appear to have been consuming marine fish to any great extent, contributing to their
557 relatively lower $\delta^{15}\text{N}$ values compared with London populations.

558

559 This comparison illustrates the importance of local baseline knowledge. Historical cemetery
560 populations generally do not have associated faunal remains, and thus dietary isotopic results
561 are generally published without reference to a contemporary baseline (see Guiry et al., 2014
562 for a notable exception to this). This gap in the literature makes comparative studies, such as
563 ours, difficult.

564

565 *Evidence of Colonial or New Zealand Pākehā Food Identities*

566

567 We expected that diet might reflect the reinforcement of a European food identity, with the
568 desire to preserve culinary traditions leading to perseverance even in the face of economic
569 disadvantage (as per Guiry et al., 2018). However, both archaeological and isotopic research
570 elsewhere in the world has suggested that 18th and 19th century colonisation events,
571 regardless of the population doing the colonising, are generally followed by the introduction

572 of wild resources into the colonists' culinary repertoire (e.g. Reitz and Waselkov 2015;
573 Hodgetts 2006). In North America this has been observed as resulting in a mixed diet,
574 involving the synthesis of European and indigenous food sources. This ability to adapt local
575 food economies was likely crucial to the success of the colonies, especially in the early years
576 when European-style farming was still in its infancy (Hodgetts 2006).

577

578 Our results are consistent with this pattern. While the colonists may have held ideals of
579 creating a new England (Sargeant 2001), with a farmed animal-based diet, their dietary
580 isotopes and historical records show that their meat intake was bolstered by a significant
581 proportion of freshwater fish and game, likely sourced from the wetlands around Milton. In
582 other coastal colonial sites this use of local resources has included large quantities of marine
583 resources (Reitz and Waselkov 2012; Pate and Anson 2012). Milton lies just 20 km from the
584 coast so we might also expect to see this here. There are contemporary records of local Māori
585 selling marine fish in nearby Dunedin and Kaitangata (West 2017), and the European fishing
586 industry was also in full swing by the 1870s (Thomson 1877). However, the first fishmongers
587 in Milton itself did not open until 1885 (Sumpter and Lewis 1949), some years after the death
588 of these individuals. Lack of seafood in the early colonial Milton diet may relate to lack of
589 supply chain to this rural settlement, or settler lack of expertise in fishing local waters (as
590 described in West 2017). Alternatively, it could represent a cultural preference for other food
591 types within a New Zealand pākehā food identity.

592

593 Many of the settlers to Milton came from the London area (Tokomairiro Project 60 2016),
594 where marine fish was consumed regularly, particularly by the poor and Irish immigrants
595 (Trickett 2006; Beaumont et al. 2013). However, our results show that this tradition was not

596 carried forward into Milton society. The isotopic results from Milton may reflect a stigma
597 associated with the consumption of marine fish in New Zealand as being associated with
598 Māori lifestyle or poverty (Galletly 2010; Holland 2013). This stigma did not extend to the
599 more expensive imported marine fish of familiar European species, for example herring and
600 mackerel (Johnson 2004; Galletly 2010). Purchasing these imported fish was a luxury,
601 however, and was likely beyond the means of the working-class inhabitants of Milton, with
602 the possible exception of Burial 29 (who has the highest $\delta^{15}\text{N}$).

603

604 *Potential Issues with isotopic reconstruction of diet in an NZ context*

605

606 All dietary reconstructions are reliant on the accuracy of baseline foodweb data to create
607 good models. As discussed throughout this article, contemporary foodweb data for this time
608 and place is scarce. Decisions made regarding baseline affected the source values used and
609 using food web data from colonial middens may result in different interpretations of diet.
610 Sampling from New Zealand colonial middens should be a priority for informing future work,
611 and we hope that this article serves to show historical archaeologists the value of preserving
612 faunal material for isotopic studies. Generally, dietary modelling benefits from use of dental
613 $\delta^{13}\text{C}_{\text{apatite}}$ values alongside $\delta^{13}\text{C}_{\text{collagen}}$. This gives insight into whole diet as well as protein input
614 (Ambrose and Norr 1993). However, in this instance we know that colonial movement and
615 dietary change likely occurred between formation of the dental enamel and bone collagen,
616 and bone apatite values are likely affected by diagenetic change of bones in the burial
617 environment. We therefore cannot add $\delta^{13}\text{C}_{\text{apatite}}$ values to our models.

618

619 Conclusion

620

621 This study presents the first isotopic data from a European New Zealand colonial setting. All
622 the individuals analyzed showed a reliance on C₃ crops and terrestrial meat sources.
623 Comparison with contemporary populations at 'home' in England, suggests that the diet of
624 the individuals interred in the SJM cemetery was similar to that of their contemporaries, but
625 with less input from marine resources than anticipated. This lack of seafood in the diet may
626 be symptomatic of a group of settlers lacking in the expertise to exploit marine resources.
627 Alternatively, it may signify an aversion to a resource that early European settlers may have
628 considered to be associated with the indigenous Māori populations or settlers of a lower-
629 class.

630

631 We recognise that the SJM cemetery sample is not a large one and these results are presented
632 as a pilot study. We intend to conduct further work on the other surviving tissues (teeth, hair,
633 and nails) to further elucidate diet at SJM. However, more isotopic work also needs to be
634 conducted on other New Zealand colonial cemetery sites and faunal samples before the
635 trends identified here can be considered New Zealand-wide phenomena, or even regional
636 characteristics. This study has laid the foundation for future studies examining New Zealand
637 colonial experience in detail and revealing biological aspects of everyday people's lives which
638 have been lost to history.

639

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656

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938 Figure Captions

939 FIGURE

940 1. The location of Milton (*grey circle*) shown with reference to the major cities of New
941 Zealand (*black circles*). Inset shows plains used as agricultural land after colonisation.

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943 2. Burial 6 with inset showing legible writing on coffin plate which, once cleaned, identified
944 the individual (photo by author, 2016).

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946 3. SJM dietary isotope data (*white circles*), corrected for diet-tissue offset and presented
947 against published values for New Zealand food resources (with 95% confidence ellipses).

948 Values used are reported in full in Supplementary Table 1.

949

950 4. Comparative UK population isotope data, corrected for diet-tissue offset and plotted
951 against foodweb data from northern English post-medieval contexts (Fisher & Thomas,
952 2012; Müldner & Richards, 2005). This data is the closest published proxy for nineteenth
953 century UK foodwebs.

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956 Tables and Figures

957 TABLE 1

958 DEMOGRAPHIC, PATHOLOGICAL AND ARCHAEOLOGICAL INFORMATION FOR ALL SJM
 959 ADULTS. INDIVIDUALS IN ITALICS DID NOT YIELD GOOD COLLAGEN AND SO WERE NOT
 960 ANALYZED FURTHER IN THIS STUDY.

Individual	Age	Sex	Identified individual?*	Relevant historical information	Pathology	Coffin furniture
SJM B4	Mid (44 years)	M	Y	Town doctor, originally from Germany. Resident in NZ for 14 years prior to death.		Not ornate. Poor quality iron
SJM B6	Mid (36 years)	F	Y	Wife of the doctor (B4). Resident in NZ for 21 years prior to death.	Maxillary sinusitis	
<i>SJM B7</i>	Old	M?	N	None		Ornate, good quality iron
SJM B10	Old	F	N	None		Ornate, poorer quality iron
SJM B11	Mid	M	N	None	Severe perimortem trauma of femur, antemortem fractures of ribs, possible fracture of left elbow	
<i>SJM B13</i>	Mid?	M	N	None	Three healed rib fractures, possible antemortem trauma to right femur	
SJM B21	Mid (42 years)	M	Y	Ex-goldminer, possibly became the town butcher. Death from tuberculosis after	Osteological evidence for tuberculosis in pelvis and skull	Not ornate. Poor quality iron

				prolonged period as invalid. Resident in NZ for 12 years prior to death.		
SJM B22	Adult	F	N			
SJM B23	Unknown	F?	N	None		
SJM B29	Unknown	F	N	None	Rib and limb bone pathology suggestive of residual rickets.	High quality iron, ornate

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*= These individuals were identified by the preservation of writing on the coffin plates which comprise the name, year of death and age at death. The death certificates were obtained for all these individuals and cause of death is known.

TABLE 2
COMPARATIVE SITE LOCATIONS, SAMPLE NUMBERS, TIME PERIOD REPRESENTED AND PUBLISHED SOURCES USED IN THIS STUDY.

Comparative site	Location	Time period represented	Number in sample	Inferred status of sample group	Source
St. Luke's	Chelsea, London, England	1750-1890	31	Upper class	Trickett (2006)
St. Mary and Holy Trinity	Coventry, England	1776-1890	13	Lower class	
St. Martin's-in-the-Bull Ring	Birmingham, England	1720-1890	18	Upper class	Richards (2006)
Spitalfields	London, England	1800 - 1850	57	Mixed status	Nitsch et al. (2010)
Lukin Street Cemetery	London, England	1843-1854	66	Lower class	Beaumont et al. (2013)
Kilkenny Workhouse	Kilkenny, Ireland	1847-1861	14	Lower class famine sample	

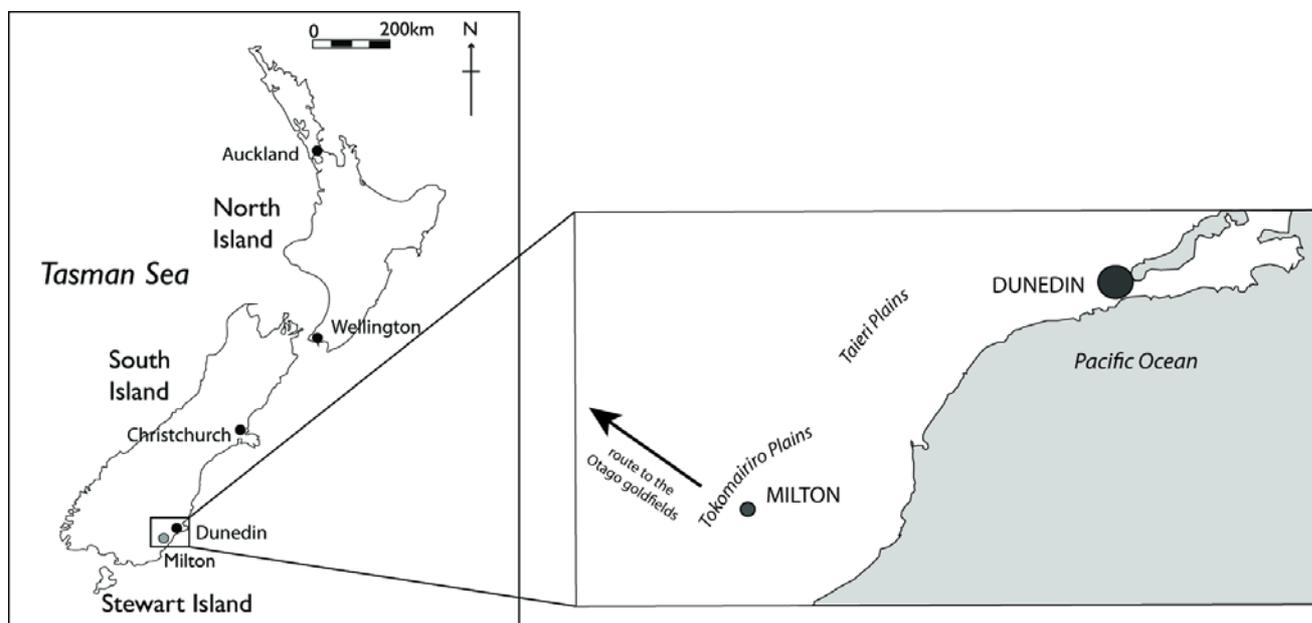
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TABLE 3
ISOTOPIC RESULTS FROM THE SJM SAMPLE. THREE INDIVIDUALS (B7, B13 AND B22) WERE EXCLUDED FROM THE ANALYSIS DUE TO LOW COLLAGEN YIELDS.

Individual	Bone sampled	$\delta^{13}\text{C}$ (‰, VPDB)	Wt %C	$\delta^{15}\text{N}$ (‰, Air)	Wt %N	C:N
B4	Temporal	-20.0	30.2	11.1	10.6	3.3
B6	Lumbar vertebra	-19.8	30.0	10.9	10.1	3.5
B7	R. femur	<i>Yield < 1%, no data</i>				
B10	Rib	-20.5	41.8	10.0	13.8	3.5
B11	Rib	-19.0	39.8	11.0	13.5	3.5
B13	Rib	<i>Yield < 1%, no data</i>				
B21	R. ulna	-19.2	35.7	10.2	12.5	3.3
B22	R. Femur	<i>Yield < 1%, no data</i>				
B23	L. Femur	-20.1	41.2	9.9	14.9	3.2
B29	Thoracic vertebra	-18.8	32.5	12.8	11.2	3.4
Mean		-19.6		10.8		

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FIGURE 1



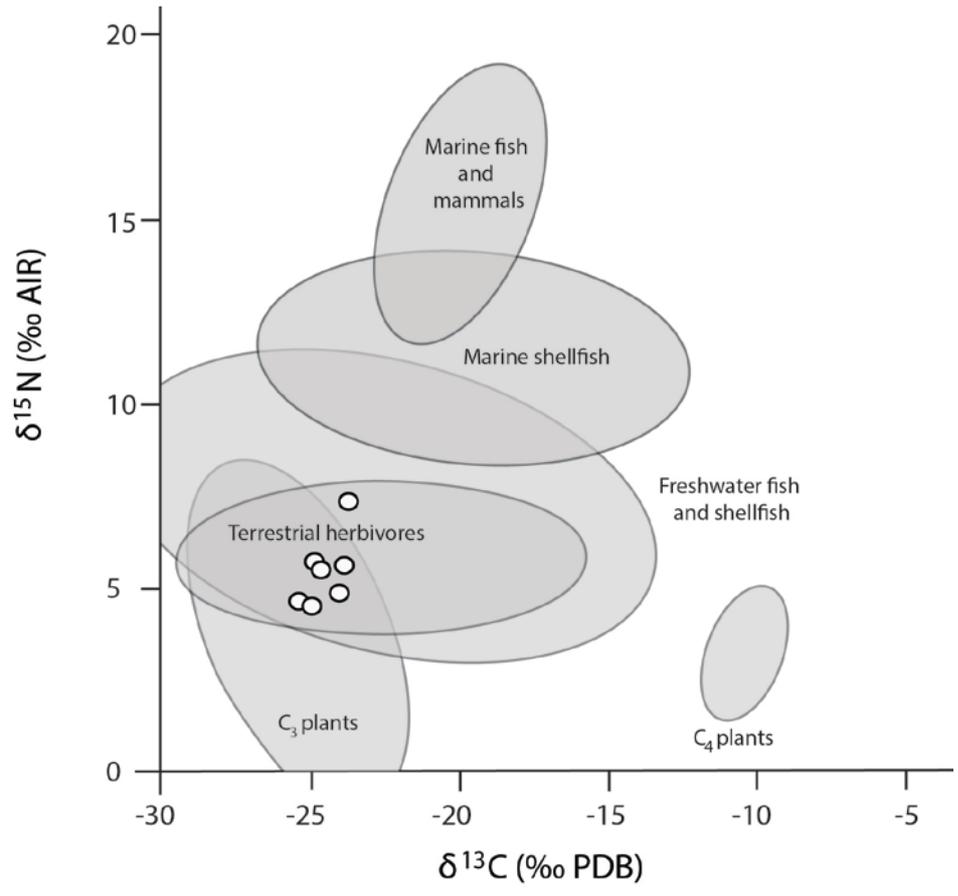
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FIGURE 2



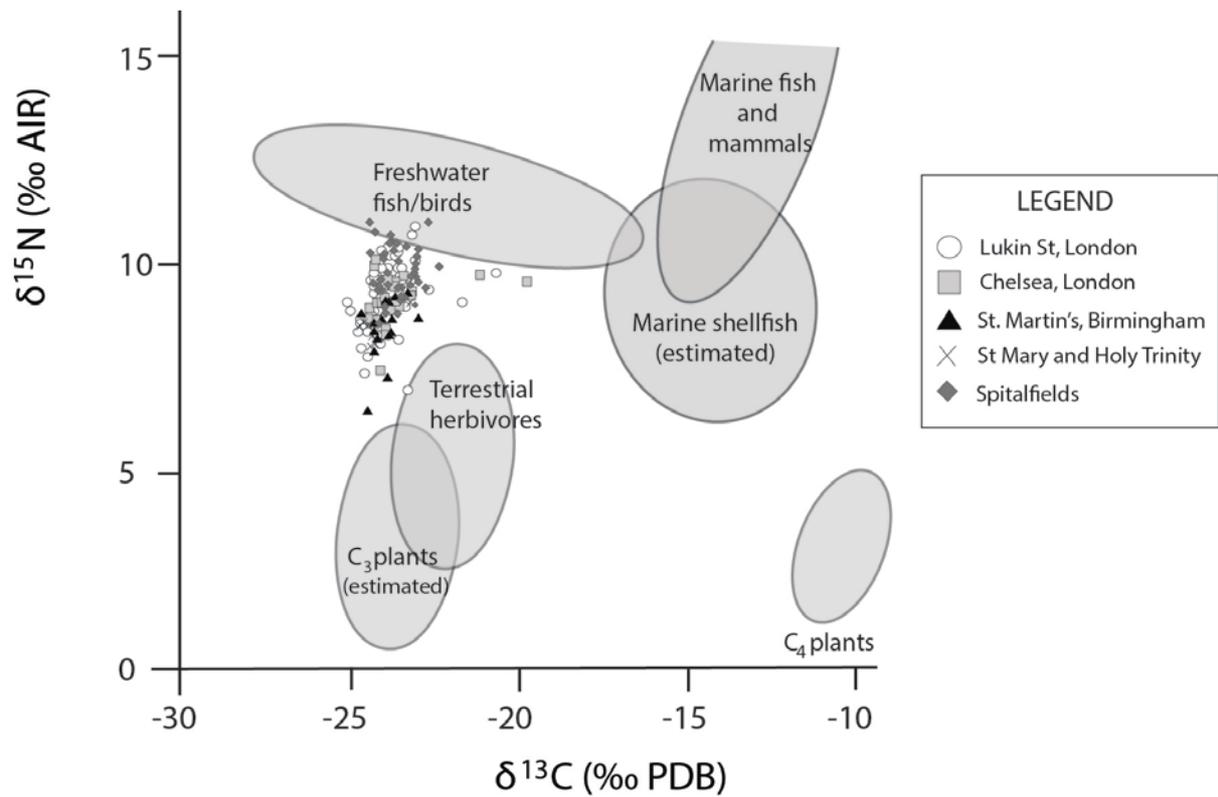
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988 FIGURE 3



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FIGURE 4 Comparative UK population isotope data, corrected for diet-tissue offset and plotted against foodweb data from northern English post-medieval contexts (Fisher & Thomas, 2012; Müldner & Richards, 2005). This data is the closest published proxy for nineteenth century UK foodwebs.



998

999 Disclosure of Potential Conflicts of Interest

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