

## **Kitchen Memoirs**

Years away, kitchens in Egypt did not contain a fridge. Ovens also were not a commodity, only a direct flame was available. Perishable foods were consumed immediately, as it wasn't possible to store anything but tea, coffee, sugar, salt and any other nonperishable items.

Kitchens used to be productive, from pickling, jam making, deserts, savory snacks, and much more items were made from fresh ingredients, not from ready made products like now a days, even fresh coffee beans used to get roasted and fine grinded in the kitchen. Eventually food was better, healthier and so was general health. Kitchen utensils serving this purpose are not available any more, either replaced with plastic equipment, or electronic ones, and some of them are not used any more due to the lack of needs.

Kitchen Memoirs documents and tells the story of the old Egyptian kitchen, revealing its style, tools, and tricks, in photos captured and interpreted by Yehia El Alaily who pours into this book his long standing experience in shooting food.

## **Yehia El Alaily**

Yehia A. El Alaily (b. 1972 - Uk) is a freelance food & travel photographer working closely with both local & international clients \_ such as, Four seasons Hotels, Nestle, Americana, Hardees Arabia, Starwood Hotels, Emaar, Johns Hopkins University Press & El Beit Magazine.