



Ancient Egyptian Bakery.

Fig. 1, 2, Kneading the dough with their feet; 3, 4, Carrying it to the confectioner (5), who rolls out the paste, which is, afterward made into cakes of various forms, *d, d', f, g, h*; 6, 7, Making a sort of macaroni (*l, n, n', n''*), on a pan over the fire, *m*; 8, Preparing the oven; 9, Cooking lentils, which are in the baskets, *q, q'*; 11, 12, Making cakes of bread sprinkled with seeds, *z*; 15, 16, Kneading paste with the hands; 19, Carrying the cakes to the oven, *y*, which is now lighted. At *a, b*, the dough is probably left to ferment in a basket, as is now done at Cairo.