



Ancient Egyptian Kitchen.

Fig. 1. Killing and preparing the joints, which are placed at a, b, c. 2. Catching the blood for the purposes of cookery, which is removed in a bowl by fig. 3. 4 and 5. Employed in boiling meat in a large pot, d, and stirring the fire. 7. Preparing on a chopping-board, p, the meat for the caldron, which fig. 6 is taking to the fire. 8. Pounding some ingredients for the cook with a pestle, r, in a mortar, q. 9. Bringing a pile apparently of platters or bowls. e. Probably a piece of meat. f, b. Apparently siphons for drawing liquids from various vessels, l, m, n. g. Perhaps bottles in a rack. k. Ropes passing through rings, i, j, and supporting different things, as a sort of safe. x. Probably plates. t. A coil. u, v. Tables.

