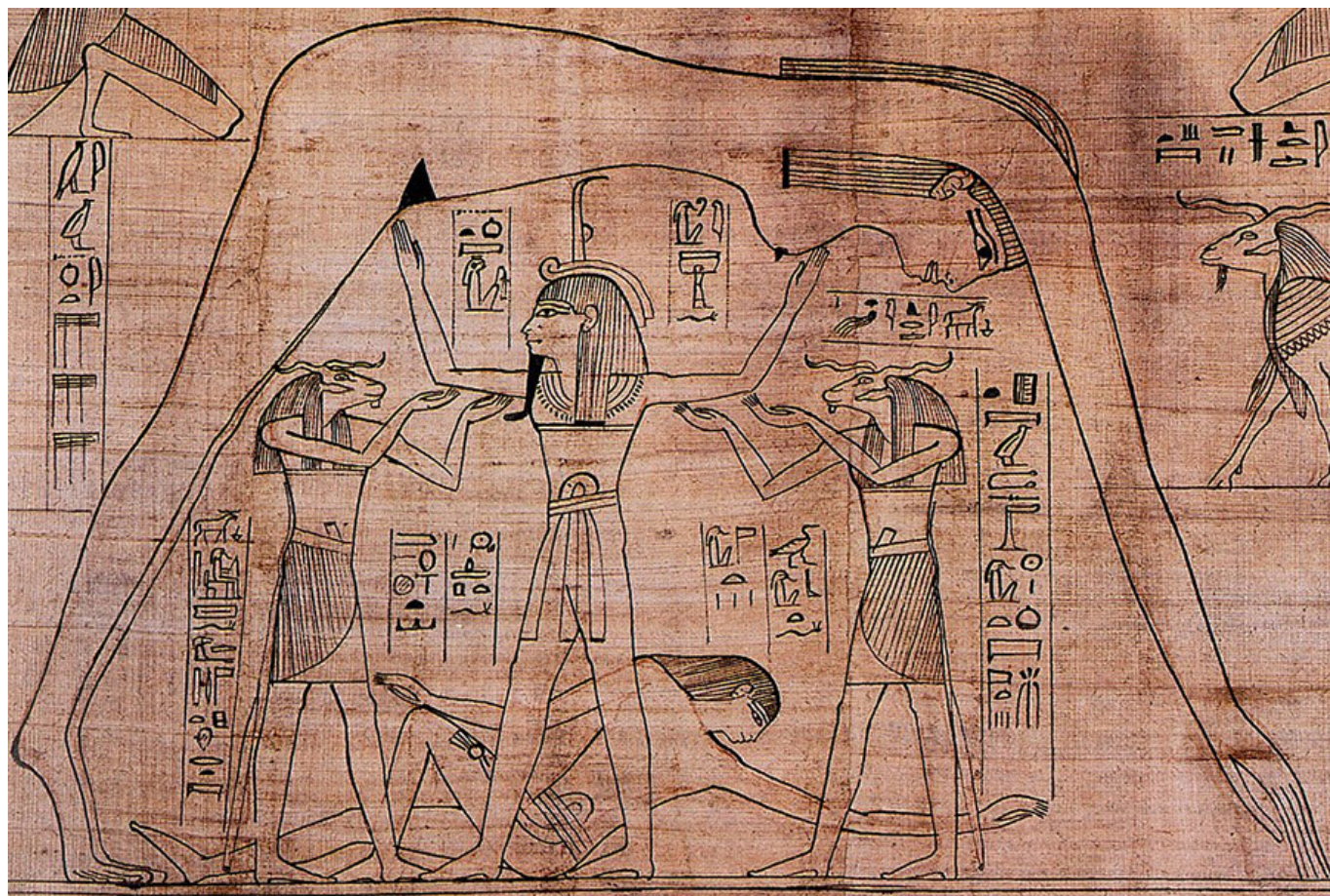


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Notes by an Egyptian Resident Artist in Jung-gu 2 – ‘The World As We Know It’

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Incheon has been my home for almost two months now. Jung-gu, Incheon has had this effect on me that makes it hard to exit the area and roam around in other places, the nature of the architecture and elevation separates it from the surrounding areas and gives you the feeling that it is on top of the world, a fantastic small world. In Ancient Egyptian art making traditions; every artwork was made as a representation of the world. Meaning, you would have the earth line (‘Geb’ the Earth God) the Skyline (‘nut’ the sky goddess) and the pillars, to support the structure of that world, and together they conceive the world in between. Whatever existed outside the peripheries of such world did not matter as much. This is how I have come to perceive Jung-gu, Incheon thus far.



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Dinner and coffee in Incheon

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Any foreigner who comes to Korea learns immediately that eating out is much cheaper than cooking at home, thus comes my everyday experience with Korean food in Incheon. At first I used to pick from photos or order things randomly. Now, I am more acquainted with the local dishes and restaurants. I now get to pick and choose whether I feel like having Acorn noodle soup (Muk), cold Acorn soup with rice, Korean pie—which is also made out of acorn—Spicy Beef stew, Chinese food that was first invented in Korea such as the soy bean noodles. Janchi gooksoo noodles, bimbap, bibimbap or Grilled fish with so many side dishes that combined would make a full main dish. Unlike what I expected, coffee—in the western sense—is much more common in Korea than any other place I have visited before. Hence, I began to introduce residents of the area or visitors to my studio to Arabic coffee, which we also call Turkish coffee. This coffee, which we usually drink at local coffee shops in the streets of Cairo, consists of very fine coffee grind and cardamom spice. The reaction to the taste here has varied from really appreciating it to absolutely not. I then tell people while drinking it stories about how people, a few decades ago used to read the future of a coffee drinker in their porcelain cup or as we call it ‘Fengan.’ I also tell them about the five different names we have for the coffee as the amount of sugar changes.



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Ganghwa Noodles, Ganghwa Island, Incheon

©Lamis Haggag



Dakmianga, Incheon

©Lamis Haggag

Second visit to Ganghwa

Second visit to Ganghwa

On my second visit to Ganghwa, I went to a local restaurant called Dakmianga. The food was delicious and the atmosphere was warm. I tried the Ganghwa Noodles, which were made with a special recipe. The noodles were thick and chewy, and the sauce was rich and flavorful. I also tried the Dakmianga, which is a traditional Ganghwa dish. It was made with a special recipe and was very delicious. I enjoyed my visit to Ganghwa and the food at Dakmianga. I will definitely go back soon.

looking forward to visit since I heard about its opening a month ago, the 'Joyang Bangjik' café. The oldest factory in South Korea, which was transformed into a coffee shop, which also happens to be a So-change factory.

The café was overwhelming as it is owned and ran by an antique collector, the detail in every corner and the size were breathtaking. The space had old sewing machines from the factory that still had their manuals in the drawers. Every part of it was well preserved and complemented with artworks and artifacts, within a contemporary setting



소창, 센터, 공장

So-Chang experience center, Ganghwa Island, Incheon

©Lamis Haggag



조양 방직, 갯마을, 조양

Joyang Bangjik, Ganghwa Island, Incheon

©Lamis Haggag



동대문 시장, 서울

Dongdaemun Market, Seoul

©Lamis Haggag



الأسواق الشعبية، القاهرة
El-Ataba Market, Cairo

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