Mom's Bread

Fatimah Alyami

with Vittoria Daiello

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fatimahqh.wixsite.com/artist/my-work

My Mother's Honey and Thyme Bread

I awoke at 6 a.m. to the smell of freshly baked bread — but my mother's bread was nowhere to be seen.

Certain scents have the power to transport me across thousands of miles and all the years I have lived. When I smell a new scent, I immediately link it to a person, an event, a thing or even a moment. The aroma of bread takes my mind instantly to my mother's kitchen. My Mom has always loved baking bread. I remember helping her knead the dough in a circle shape with honey and thyme topping, which would arrive golden brown from the oven and into the open, eager hands of her sixteen children and our family's guests.

The scent of bread demonstrates my belief that the sense of smell is most closely associated with memory. In this performance, I made my mother's bread on a Blackstone as a social practice, inviting the audience to experience the sights, sounds, and aromas of this special ritual.







About the team

Fatimah Alyami is a recent graduate with a Masters degree in Art Edcation from the University of Cincinnati, Ohio. Born in Saudi Arabia and raised in a huge family.

Fatimah's early interests in serenity and simplicity have developed into socially engaged artistic inquiries that integrate feminist theories, art historical knowledge, and fine arts practices. In addition to the live-performance methods used in the bread-baking event, she works in a variety of media, including photography, sculpture, and video.



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2. Inviting audience to make bread. / Steven Kohus
3. Spread honey and Thyme on bread / Steven Kohus
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Space typology Community Space
Intention Enjoying / Exchanging / Gathering
Action Cooking food / Eating food / Serving food / Sharing food