

No. Well, up until just recently about two years ago, why they've had recordings of the songs, that--during the ceremonies. But they've still not had any--let anybody take pictures.

(How long does it take to prepare that bread?) (Interruption)

--and then we bake it.

BREAD DANCE

All right. Well, on--at the Bread Dance, why we gather our corn and shell it and we put it in through the process of lye hominy. And then we take it and dry it overnight. And then the next day, why we pound it into flour.

(That's a special Indian corn isn't it?)

Special Indian flour corn. Uh-huh. And pound it into flour till we have four bags full and then we bake it then--two days baking.

(How do you bake it, Janie?)

We just--in dutch ovens.

(Outdoors?)

Outdoors in dutch ovens, where you put coals underneath and on top of the skillets. And we have sometimes twelve dancers in each dance, why we make four big eight inch bread and then twelve or fourteen small biscuits for each one.

(I was down there and I wondered why some of it was large and some of it was small.)

Why, the large ones are for the dancers. They--they pick out twelve dancers and that's for the dancers.

(Is that a--that's not a yeast bread?)

No, that's just pure flour corn.

Flour corn.

Uh-huh: Just pounded and nothing added only water and some of it's water--one batch is made with water and one batch is beans, and one batch is made with pumpkin.