

flour, and maybe corn. And they knead it and cook it in rock ovens, you know. Rock-built--they build a fire in there and put the bread in there. I get it once in a while out in Zuni, New Mexico. I've got a niece married out there and sometimes at Christmas or Thanksgiving I write to her and she sends me some--three or four big chunks. The longer it keeps, the better it gets. Oh, it's good. Yeah, it's a light bread. Mixed with corn meal and flour and barley.

(Did it have yeast?)

I think so.

(Did Silas ever make tortillas?)

Yeah. It doesn't have any baking powder--just a little old dough. Little thick bread. Make a big stack of them.

(End of Tape)