

(While you were working in the bakery then what subjects were you studying?)

Well, mostly what they teached us..how to make you know how to make a meal. How to cook meat, how to cook fish, how to cook chicken, and different forms of cooking. Just like domestic science, or just like your young girls, going to school for domestic science. It's the same thing, sometimes we'd have to sit in with the girls when they would take their D.S. That's the same..it's on the same category.

(When you were the engineer's helper what did you study?)

Mostly I studied how to fire the boiler. And how to clean a boiler. It ain't much to tell about cleaning a boiler. We had six boilers. The engine room was about 50 foot long by I think it was 30 foot. And them boilers was all in a line, right in a row, and when we're going to clean a boiler, we let it go out. Cool off. There will be no fire in that room for one whole week. And we had to crawl in there. There was room enough for a man to stand up and they had, I don't what they called it, it was like a brush. It was on a rod, and you press the button, it would just spin. It was a long rod. It run in the pipes in them boiler. Back and forth. And to my surprise..you ought to see all that white dust, pretty near chalk white, chalk dust. And then we'd be all white, pretty near everything white, in our hair, just..you'd blow your nose, by lGod, you'd pretty near throw white chalk out. Man, I enhyoyed that, I knew I enjoyed that. But anyting, I don't care what you do, it's going to get old. Doing the same thing every day every month, maybe every year, it's going to get old. And when you're going to light your boiler, it was all gas, and we had to be awful careful. I would light them things. There was