

dinner." So I start with a big old pan, you see instead of a little bowl. I went and got that big pan cause my mother always fixed that big pan of biscuits when she was going to cook, because there was a lot of us, you know, all my brothers, and my sister and my grandmother and my aunt, they all went to town and we stayed home and I had to fix the biscuits and I just ruined the whole thing. And when they come back home I told her, "Mama, look what I done. I tried to make biscuits I put too much water in them." And mind you my aunt said, "Oh, that's all right. I'll fix it." And she..you know, she used to go to school at Chilocco, my aunt, she learned how to make light bread and she made light bread out of it. She put yeast in it and then she put some more grease in it and then she kneed it down real hard and her dough was that big, and she made a lot of bread out of it. And I didn't waste it you know, but I thought I waste it and when they came home I thought they was going to say, "Oh, you waste our flour." and all that. But they didn't they made use of it, my aunt did. She made bread out of it. And she learned me how to make bread too, my mother you know. When she come back from Chilocco, she was young she know how to do a lot of things, you know. And then she learned me how to bake bread, and my aunt and my mother. She learned her, and my mother, she really can make good light bread. At the end of the week we always have light bread, always have light bread. On Saturday and Sunday, they make a lot of light bread.

DUTCH OVEN BREAD:

Sometimes they make this Dutch oven bread outside in the summertime. Did you ever eat any of those? Oh, they're really good. I like those.