

# How My Mother Made Bread

Vida



My mam made bread every week, usually on Thursday or Friday, so it would be fresh for the weekend. She made four loaves. She used a big wooden bowl. She took a bag of flour from the pantry then she sieved some flour into the bowl.

She prepared everything the evening before. In the morning she started making bread.

In a little bowl she mixed the yeast, some flour and the water, and left it to rise. When it was ready, she put it in the big bowl with the rest of the flour, adding more water and kneading everything together. She left it to rise again.

When it was ready she divided the dough into four parts in the shape of a circle. She put the circles into handmade baskets made out of straw. She prepared the baskets by sieving flour onto special tea towels.

While the dough was rising she prepared a fire in the special oven outside. When the dough and temperature was high enough, she cleaned the oven, then put the dough into the oven for one and a half hours.

When the loaves were ready, she took them out to cool down. She wrapped the bread up in special handmade tea towels and then she stored them in a cellar, on a shelf.

*I needed better English for work. Kath and I have worked together for two and a half years. I enjoy my time and feel I've got much better. Vida*

## Activities



This text describes the writer's mother's way of making bread.

'**Mam**' is used in Ireland and northern England, instead of Mum.

This is different from "Ma'am" which - although rarely used nowadays - is a shortened version of Madam.

This text is so well-organised, it's almost like a recipe. The only thing missing is the quantities of the ingredients.

Can you **list the Ingredients** here?



.....  
 .....  
 .....

This text consists of **6 paragraphs**. The six doesn't include Vida's personal note, at the end. **Number each paragraph, 1 to 6.**

Now decide which of these headings best describes each paragraph.

<i><b>This heading goes with...</b></i>	<i><b>this paragraph number</b></i>
Four from one!	
Preparation	
Hot Bread!	
Mix, Knead and Rise	
Into the Oven	
A lovely memory	

Questions  
to answer  
from the text



True or False? Circle your answer.

- |   |      |       |
|---|------|-------|
| Vida's mam used a large ceramic bowl.     | True | False |
| She prepared everything the night before. | True | False |
| Her handmade baskets were made of straw.  | True | False |
| She baked the bread for half an hour.     | True | False |
| She stored the loaves in the cool oven.   | True | False |

*Be careful with this question!*

How many times does Vida's mam leave the dough to rise? .....  
*If in doubt, highlight each time you see the word 'rise' or 'rising'. That's the number of times the dough rises.*

Do you get the feeling that Vida enjoyed her Mam's weekly ritual of home-made breadmaking? .....

When did Vida's mam clean her oven? .....

Where was the oven? .....

Did she use a small bowl, as well as a big bowl? .....

How many loaves did they get, out of each batch of dough? .....



How long had Vida worked with her tutor, when she wrote this text?

.....

Fill in the gaps in the text, by using the words in this box. Use each word only once. See if you can do them all, before checking the original copy of the text.

temperature	wrapped	oven	cellar
ready	dough	hours	shelf

While the ..... was rising she prepared a fire in the special oven outside. When the dough and ..... was high enough, she cleaned the ....., then put the dough into the oven for one and a half .....

When the loaves were ....., she took them out to cool down. She ..... the bread up in special handmade tea towels and then she stored them in a ....., on a .....



Let's look at a few **verbs** in the text.

<b>Verb</b>	<b>Past tense</b>	<b>Continuous action</b>
to wrap	wrapped	wrapping
to sieve	sieved	sieving
to knead	kneaded	kneading

Put the correct verb (from the chart) into each sentence.

I like to ..... the dough! It's fun.

Mam was ..... the flour onto the special tea towels.

Vida's mam ..... the bread loaves in the tea towels.



## Now for your own writing!

Can you think of something that you cook or make,  
that you could write about?

You could write a recipe, by listing the  
**Ingredients** first and then writing short  
sentences about the **Method**.

Or you could write a text like this one,  
where you describe what you did.

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