



## **IQDA Teaching Resources: Transcript for audio clip**

**Data Archive Name:** Life Histories and Social Change

**How to Cite:** Gray, J. & O’Riain, S., Life History and Social Change Project [collection], 2007, Maynooth, Co. Kildare: Irish Qualitative Data Archive [producer], ID10028, Irish Qualitative Data Archive [distributor].

**Participant ID:** LHArchiveA13

**Clip ID:** LHArchiveA1301

**More info:** [www.iqda.ie](http://www.iqda.ie)



IQDA Teaching Resources by [Irish Qualitative Data Archive](http://www.iqda.ie) is licensed under a [Creative Commons Attribution-NonCommercial 3.0 Unported License](http://creativecommons.org/licenses/by-nc/3.0/).

Based on a work at <http://www.iqda.ie/content/life-histories-and-social-change-20th-century-ireland>.

RESP: Coming up to Christmas there was always a baking day and particularly when the when the range, the coal fired range and ovens were used, that they wouldn't be sort of brought into use every day, it was a big deal and you had to use more coal for a start and you had to open the dampers and the rest, you know. But there would be a baking day before Christmas and on that day like all the cakes, there would be cakes baked and there would be maybe five or six different cakes, you know, like there'd be I don't know what, a caraway seed cake

INT: Fruit cakes, yes

RESP: A porter cake, there'd be a sponge cake, there'd be a Madeira cake, there'd be the Christmas cake. And then in my granny's next door there would be the [unclear] cake and these [unclear] cake and one might be an Oxford lunch and the other might be a sponge and the other might be a porter cake and then there'd be

INT: And they'd all be cooked in your house, or baked?

RESP: Oh no, no, in the granny's, like we'd have our own baking day and there would be various things made. And there might be puddings done as well. And then Christmas Day of course then there'd be all these different cakes and, "Did you have your Lyon's cake?" [Laughter] "You have to have some Lyons cake"

INT: And you have to taste and be complimentary.

RESP: Yes, that would be Christmas tea, but the baking was a big deal.

INT: And they had to buy the ingredients, but at least you were in the town, you could buy your own ingredients.

RESP: It was a bit like the Passover, there was a day of preparation apart from the bake day, because a lot of the fruit then was in, you bought it in, not bulk exactly, but for instance candied peel was the actual half the fruit candied so that had to

INT: Had to be cut up

RESP: Had to be cut up. Was it muscatels? They were like big sultanas, they had to be stoned, you couldn't really eat them, they were like grape stones and they had to be de-stoned. And there was all sort of, oh almonds had to be blanched, peeled and chopped and there was cherries which had to be halved. So there was the whole thing. So it wasn't a question like now where you get them in a carton and then

INT: That's right, just throw them in and the plastic container in the bin.

RESP: So this day, this was a big occasion and it smelled appropriate, ginger and spices.

INT: Would they be doing it together, like in your mother's house when she was doing her baking would she be doing it on her own or would the women be in and out together doing it?

RESP: Ah yeah they would yes, you see when the oven was going you had to do more or less all the cakes the same day, you know