Bread: A Returning

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In the hayfields are loaves to be lined along barns. Like monuments to a lost art they have browned in the summer heat,

something warmed against winter. The scent of the air is yeasty after showers. My grandmother's dozen loaves a day fed haying crews raking the fields

with draft teams. The old log stackers finally split and gave way to steel, then to the compression of bales, rolled or rectangular.

We see the tall willows first, the two-story farmhouse—cool downstairs even at the peak of harvest, then my father's bales

squared high in the stackyard. He runs his place however he can, for as long as he can. In his sleep he re-does it all with horses.

When I was a child, my mother took on the heat of the fields after her morning kneading and baking, the tall black stove consuming

all our arms could carry to the woodbox, the axe quick in her hands, her arms muscular from the pull of reins.

Even before we enter, I can smell the slices she will hand us, butter melting in the soft center of her bread.