

While I was baking a few days ago, I started to think about—baking. And that led to thinking about my sister’s chocolate chip cookies.

I seldom bake chocolate chip cookies, because I have never made any that were very good. My sister, though, makes excellent cookies of that kind.

I figured that she has made chocolate chip cookies at least once a week—probably a double batch—for close to sixty years. That would be, figuring conservatively, six thousand single batches. If there are three dozen cookies in a batch, that would be 216,000 cookies. Guests are nearly always offered cookies, but the vast majority of them were eaten in the family. I won’t comment on anyone’s eating habits, but that is a lot of cookies! And, I won’t name names of the probably consumers, either.

But, then I thought about my own baking. I like best to make bread, and although I bake many kinds of bread, our “daily bread” is what we call kaka, the flat rye loaves that Runo grew up eating. If I have made kaka on an average of once a week for forty years, that would be about 2000 batches. Sometimes I make a small batch of seven or a big batch of nine, but most of the kaka batches produce eight of the round breads, so over the years it would total about 16,000 breads. Each kaka is about ten inches in diameter. That makes 160,000 inches if they were laid edge to edge. 160,000 inches equals a little over 13,333 feet. That is a little over two and a half miles.

Two and a half miles of round, flat breads laid edge to edge. I like the picture and am heading for the three mile mark. I have run many 5K races over the years. Maybe I’ll head for that 3.1 mile mark with kaka.