

**WAYSIDE
GLEANINGS: A
HANDFUL OF WHEAT**

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Wayside Gleanings: A Handful of Wheat by Anonymous

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ANONYMOUS

**WAYSIDE
GLEANINGS: A
HANDFUL OF WHEAT**

WAYSIDE GLEANINGS.

A HANDFUL OF WHEAT

COLLECTED FOR THE BENEFIT OF THE JUNIOR
AUXILIARY TO W. B. M., MASS.

(SECOND EDITION.)

*“The bread of life is love;
The salt of life is work;
The sugar of life is poetry;
The water of life is faith.”*

ORANGE, MASS.:

THE O. A. J. WATERMAN STEAM PRINTING HOUSE, ATHOL, MASS
1889.

WAYSIDE GLEANINGS.

*“Why is bread like the sun?
Because it is never light till it rises.”*

BREAD.

MILK YEAST BREAD.

No. 1. One cup milk, two cups boiling water, flour enough to make batter a little thicker than griddle cakes, one teaspoon sugar, tiny pinch of soda. Set dish containing this mixture in kettle of warm water taking care to keep water a little more than milk warm. Let it stand in kettle till yeast is raised. If the dish holds about three pints when it is full pour yeast into two quarts of flour adding enough milk and warm water to absorb the flour. Make it moist enough to knead easily. This is enough for two loaves. Put in bread tins and after raising bake about half an hour in a moderate oven.

MRS. LYMAN JENNINGS.

BROWN BREAD, I.

No. 2. One coffee cup sour milk, one-half cup molasses, one even teaspoon soda, put in two handfuls rye meal to one of Indian meal until of consistency of ordinary cake. Steam two hours, or bake if one prefers.

MRS. W. M. POMEROY.

BROWN BREAD, 2.

No. 3. Three cups Indian meal, three cups rye, one cup molasses, one teaspoon salt, one teaspoon soda, mix soft with sour milk or warm water. Bake three hours with cover over it.

MRS. G. H. THOMPSON.

GRAHAM BREAD.

No. 4. One quart best graham flour, one pint warm water (in which has been dissolved one tablespoon lard, one teaspoon soda,) one-half cup sugar, one-half cup yeast, or one-half cake compressed yeast. Mix thoroughly with the flour, let rise over night. In the morning stir in four tablespoons white flour, pour into baking tin, let rise till light and bake slowly.

MRS. WILLARD JOHNSON.

BREAKFAST CORN CAKE.

No. 5. One cup Indian meal, one cup flour, one cup sugar, two eggs (unbeaten,) one teaspoon cream tartar, one-half teaspoon soda, two teaspoons butter. Pour enough hot water in soda and butter to dissolve the soda, and fill the cup with sweet milk. Put all the ingredients together thoroughly. Bake twenty minutes.

MRS. G. W. FRY.

SQUASH BISCUIT.

No. 6. One cup sifted squash, two tablespoons milk, two tablespoons sugar and one tablespoon butter, one quarter cake compressed yeast, shape to thick-en very stiff. Let it rise twice then shape into biscuits and let rise again. Bake in quick oven.

MRS. C. M. MATO.

DELICATE WHITE MUFFINS.

No. 7. One cup milk, well beaten whites of two eggs, two and one half cups flour, one heaping teaspoon baking powder, piece of butter size of an egg. Bake in quick oven. Mrs. W. A. FORD.

PARKER HOUSE ROLLS.

No. 8. Definite directions for use of beginners are as follows: Scald one pint of milk then cool till milk warm. Take a two quart dish, put in a little bread flour, two tablespoons sugar and a good sized piece of butter. Dissolve one half yeast cake in a little of the milk, pour this with the rest of the milk into the flour. Make a batter rather thicker than griddle cakes. Mix about 9 A. M. if they are desired hot for tea at 6 P. M. After it rises to top of dish add flour to make the dough a little softer than bread. Knead well, put back in a dish and as often as it rises to top cut it down till time to roll and cut out. Cut with biscuit cutter. Have ready a little melted butter, dip fingers in this, rub lightly over surface of each roll. Fold one half of each exactly over the other half. Rub outside edges of each with melted butter so they will easily break apart. Place in dripping pan. Allow fifteen minutes for cutting, thirty for raising and twenty for baking in quick oven.

Mrs. H. L. STRATTON.

BUNS.

No. 9. One pint milk, one cup sugar, one coffee cup yeast, or three quarters yeast cake dissolved in coffee cup warm water, mix after dinner and have batter a little thicker than griddle cakes. At night add one cup sugar, one cup butter, one cup currants, a tablespoon of extract of lemon and flour sufficient

to mould. In the morning mould, cut into shape and raise. After baking brush over outside with molasses and milk.

MRS. J. L. WILLIAMS.

COFFEE ROLLS.

No. 10. Three eggs, one cup sugar, one-half cup butter or lard, one cup yeast, one nutmeg (if desired), ten and one-half cups Haxall flour or twelve cups pastry flour. Mix with three large cups warm milk and rise over night. In the morning if raised put aside in cool place till three o'clock. Shape into long rolls and raise one hour and a half. Bake one-half hour in moderate oven. When done glaze over the tops with milk in which brown sugar has been dissolved. Return to oven for two minutes.

L. M. HOLDSBROOK.

Trust in the Lord and do good; so shalt thou dwell in the land and verily thou shalt be fed. Ps. 37: 3.

Why I am not interested in foreign missions!

I cannot afford to pay 60 cents a year for Life and Light, a missionary magazine, when my painting lessons cost 50 cents apiece. It takes so much time to make my children's clothes and my own so we can look like others. I was obliged to go to our lodge meeting the afternoon of the meeting of our Ladies' Auxiliary to W. B. M. I have learned a new embroidery stitch that is more fascinating than the souls of ignorant people who live so far away. My mother

was never interested in them and she was a good Christian woman, and what was well enough for her is all right for me.

CAKE.

PLAIN CAKE.

No. 11. One-half cup butter, one and one-half cups sugar, one egg, one and one-half cups milk, three cups flour, two teaspoons cream tartar, one teaspoon soda, flavor or spice to suit taste.

MRS. E. A. FULLER.

DARK CAKE.

No. 12. One cup sugar, one cup molasses, one cup sour milk, two eggs, three cups flour, one teaspoon soda, one teaspoon clove, cinnamon and nutmeg.

LIGHT CAKE.

No. 13. One cup sugar, one-half cup butter, whites of four eggs, one-half cup milk, two cups flour, one teaspoon cream tartar, one-half teaspoon soda, flavor with lemon, frosting flavored with rose.

MRS. LYSANDEK FRENCH.

MOCK LADY CAKE.

No. 14. Two cups sugar, one-half cup butter, whites of four eggs, one cup milk, three cups flour, one teaspoon cream tartar, one-half soda. Beat sugar and butter to a cream, stir in the milk, adding flour a little at a time and lastly the well beaten whites. Flavor with lemon or vanilla.

M. S. BRAGG.

CITY POINT CAKE.

No. 15. One cup sugar, butter the size of an egg beaten to a cream, two eggs, reserving the white of

one for frosting. Half cup milk, one and a half cups flour, one teaspoon cream tartar, one-half teaspoon soda. Bake in moderate oven. Frost with white of egg beaten light, eight teaspoons powdered sugar and one teaspoon corn starch. MRS. F. M. CHENEY.

CREAM PUFFS.

No. 16. One cup boiling water, one-half cup butter, draining salt. Place in two quart tin dish on the stove and when boiling stir in one cup dry pastry flour. Remove from fire, when milk warm stir in three eggs until smooth. Drop in spoonfuls on dripping pan and bake in a very hot oven.

CREAM FILLING.

No. 17. One cup milk brought to boiling point. Beat one egg, one-half cup sugar, one-half cup flour or corn starch together, then pour into boiling milk and cook till right thickness. Remove from fire and add flavoring. With sharp knife cut puffs partly open and fill with cream. MRS. J. W. FORD.

SPONGE CAKE, 1.

No. 18. Three eggs, one cup sugar, two table-spoons milk, one and one-half cups flour, one teaspoon cream tartar, one-half teaspoon soda.

MRS. D. B. GODDARD.

SPONGE CAKE, 2.

No. 19. Four eggs beaten very light, two cups sugar beaten with eggs, one cup flour beaten with sugar and eggs. Add another cup flour with one teaspoon cream tartar, one-half teaspoon soda sifted together. Beat in one small cup boiling milk. Ob-