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Alfred L. Shoemaker Folk Cultural Documents

Alfred L. Shoemaker Pennsylvania German Folk  
Cultural Files

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6-30-1939

## Folktale About Rising Bread, June 30, 1939

Alfred L. Shoemaker

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### Recommended Citation

Shoemaker, Alfred L., "Folktale About Rising Bread, June 30, 1939" (1939). *Alfred L. Shoemaker Folk Cultural Documents*. 159.  
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6/30/39

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The possession of apparently supernatural powers, by some of the old Pa. Germans, seems almost uncanny. I illustrating this point is the following: A friend of my informant's, a typical old Pennsylvania German was engaged in the baking business, and had phenomenal success in his finished products, when he did it himself, or when he simply supervised its doing. Occasions were not infrequent, when his attention was required outside and away from the bake-shop, and at these times the entire shop procedure would necessarily fall to his assistants. It is related, that on numerous occasions, these assistants would set a batch of dough, in exactly the same manner as practicable and used by the old baker himself, but with widely different results. The dough often refused to even do so much as raise one iota, no matter what they tried. The boss, on returning, would cross and frown at them, then lapse into a quiet mood, and just look at the precious ferment mass, and lo and behold, the dough would actually start to raise before their very eyes, and continue to the necessary stage, when it was planned and baked to the customary perfection. It is thought the idea may have been the boss's throughout, to keep

his help from getting the idea that they were  
getting good in their craft, and start bickering  
for a raise in wages.