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Royal Baking Powder Company

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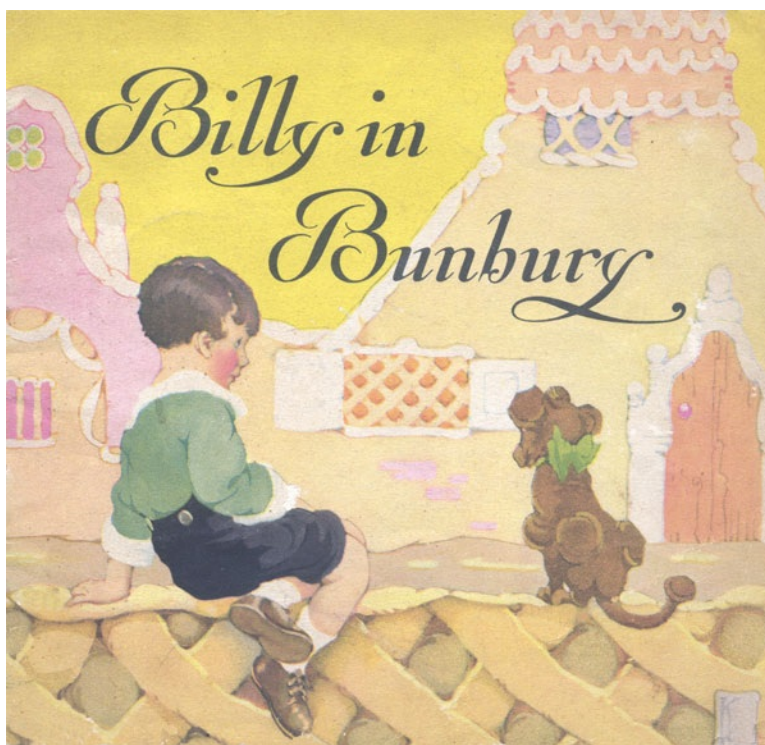
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*** START OF THE PROJECT GUTENBERG EBOOK BILLY
IN BUNBURY ***

Transcriber's Note

1. Recipes were originally boxed in by a decorative border. This decorative touch has been retained in the form of decorative headers and footers around recipe sections.
2. Some missing punctuation added.



*Billy in
Bunbury*



Billy in Bunbury



Price Baking Powder Factory
1001 Independence Boulevard
Chicago

Billy in Bunbury

*Price Baking Powder Factory
1001 Independence Boulevard
Chicago*

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Bunbury is a tasteful town
Beside a syrup sea,
Where sponge cake fish and waffle whales
Disport themselves in glee.

Bunbury's streets are good to eat
Of that make no mistake,
For Bunbury's streets are made, you know,
Of finest marble cake.



COCOA RAISIN MUFFINS

(see illustration below)

1 $\frac{3}{4}$ cups flour
2 tablespoons cocoa
5 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon cinnamon
4 teaspoons Dr. Price's Baking Powder
 $\frac{2}{3}$ cup raisins
 $\frac{7}{8}$ cup milk
5 tablespoons melted shortening

Sift together flour, cocoa, sugar, salt, cinnamon and baking powder. Add raisins, then milk slowly to make a smooth batter. Add shortening and mix thoroughly. Put 1 tablespoon batter in each greased muffin tin and bake in moderate oven (400°) for about 20 minutes.

Makes 16 muffins.

MUFFIN SURPRISES

1 cup flour
1 cup graham flour
 $\frac{3}{4}$ teaspoon salt
4 teaspoons Dr. Price's Baking Powder
1 cup milk
1 egg
3 tablespoons sugar or molasses
4 tablespoons melted shortening

Mix together dry ingredients. Add milk, beaten egg, molasses, if used, and shortening. Stir until smooth. Half fill each greased gem pan. Drop in center a stoned date, a teaspoon currant jelly, candied cherry or other fruit. Add teaspoon of batter and bake in moderate oven (375°) about 25 minutes.

Makes 12 muffins.

All measurements are level



Its fences are of pie crust
And its houses built of buns,
With frosted roofs and raisins
On the most important ones.

Bunbury has fine doughnut trees
Beside a chocolate fountain,
And just outside the town you'll find
A giant layer cake mountain.

Its people are too cunning
And too sweet for any use;
There's spry Pop Over, Johnny Cake
And dainty Charlotte Russe.

The moon's a muffin, and the sun
A hot cake warm and mellow.
Its gentle rays make Bunbury folk
A tempting brownish yellow!

And when it snows, marshmallow
Covers everything with icing—
The houses, and the people, too,
Look even more enticing.

Bunbury's folk oft gather round
Ye Coffee Ring, and tell
The news about young Johnny Cake—
Who's courting Patty Shell!



Bunbury's vaults are filled with gems
For Hun Bun, the bun boy king.
He has gems to burn (but doesn't)
Burnt gems are not the thing.

The reason why this little town
So gay and sweet and nice is
Because each cake and cooky there
Was raised on Dr. Price's!

Now one day as the cooky clock
In taffy tower tolled,
Flap Jack, the King's own messenger
Into the castle rolled.

"Your Bunship!" puffed the little Jack,
"I bring surprising news!
There is a little lad near here
Too skinny for his shoes.

"He will not eat his breakfast
And he will not eat his lunch.
He's lost his taste for baseball
And completely lost his punch!"





FLAP JACKS

(see illustration below)

1 $\frac{3}{4}$ cups flour
½ teaspoon salt
3 teaspoons Dr. Price's Baking Powder
2 eggs
1½ cups milk
1 tablespoon shortening

Sift dry ingredients together; add beaten eggs, milk and melted shortening; mix well. Bake on hot, slightly greased griddle until bubbles appear; turn over quickly and brown other side. Serve immediately on hot plate with plenty of butter and syrup or butter and cinnamon mixed with sugar.

Makes 24 flap jacks.

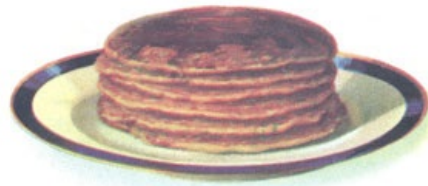
FLAP JACKS WITH RICE

1 cup boiled rice
1 cup milk
1 tablespoon melted shortening
½ teaspoon salt
1 egg
1 cup flour
4 teaspoons Dr. Price's Baking Powder

Mix rice, milk, shortening, salt and well-beaten egg; stir in flour and baking powder which have been sifted together; mix well, adding more milk if necessary to make a soft batter. Bake on hot, slightly greased griddle until bubbles appear; turn over quickly and brown other side. Serve immediately on hot plate with plenty of butter and syrup or butter and cinnamon mixed with sugar.

Makes 24 flap jacks.

All measurements are level



“What?” spluttered Hun Bun, pushing back
His sparkling candy crown;
“Ho! fetch my dog! Ho! fetch my cane!
I’ll catch a train to town!”

And when his cane and dog were fetched
He hopped aboard the train,
And in a way I scarce can guess
And even less explain

Arrived at little Billy’s house.
He found the boy at tea.
“Hello!” cried Hun Bun, “Howdy-do!”
And likewise, “Howdy-de!”

Then Hun Bun’s dog began to bark,
You’ve heard of him, perhaps?
He’s full of ginger and of spice
His name is Ginger Snaps.

“Why, who are you?” gasped Billy
Nearly falling in his plate.
“I’m Hun Bun!” smiled the little chap,
“The Cooky Potentate.”

“Go on and eat your supper, boy,
’Twill make you strong and fat,
And fit to hit a punching bag
Or swing a baseball bat!”

“Not hungry” sighed the little lad
And scowled upon his meat,
And frowned into his glass of milk,
“There’s nothing fit to eat.”



DOUGHNUTS

These doughnuts are very wholesome and excellent for children. They do not contain any shortening and should be fried very carefully in fat at just the right temperature so that no grease will be absorbed. They can be served plain or sprinkled with powdered sugar after they have thoroughly drained and cooled.

2 eggs
¾ cup milk
2¾ cups flour
1 teaspoon salt
4 teaspoons Dr. Price's Baking Powder
1 cup sugar
½ teaspoon nutmeg or cinnamon

Save ⅓ cup of measured flour for board. Beat eggs until light; add milk, then add this liquid to the dry ingredients which have been sifted well together. Roll out ¼ inch thick on slightly floured board and fry in deep fat (365°-375°). Drain well on unglazed paper. Sprinkle with powdered sugar.

Makes 30 doughnuts.

All measurements are level



“Dear me” mused Hun Bun, while the pup
Licked Billy on the ear,
“A boy as thin as you could not
Be President I fear.”

And hopping on the table
He began to walk around,
He peered into each plate and dish,
Then even Hun Bun frowned.

And leaning on his pep’-mint cane
And looking really hurt,
The bun boy King called dolefully,
“Why, where is the dessert?”

In rage he shook his candy cane,
As will such angry kings;
And roared, “It’s plain to see your fare
Lacks most essential things.

“No cakes, no cookies and no buns,
No biscuits—not a tart!
None of the things real fellows like,
Why Bill, it breaks my heart!

“It seems your mother does not know
What youngsters like to eat,
It surely is high time, I think,
That she and I should meet!”





SUGAR COOKIES

½ cup shortening
1½ cups sugar
¼ cup milk
2 eggs
½ teaspoon grated nutmeg
1 teaspoon vanilla or grated rind of 1 lemon
3 to 4 cups flour
½ teaspoon salt
2½ teaspoons Dr. Price's Baking Powder

Cream shortening and sugar together; add milk to beaten eggs and beat again; add slowly to creamed shortening and sugar; add flavoring; add 2 cups of measured flour sifted with salt, baking powder and nutmeg; add enough more flour to roll easily. Roll out thin on floured board; cut with any fancy-shaped cookie cutter; sprinkle with granulated sugar or put a raisin or nut in the center of each. Bake about 10 minutes in moderate oven (380°).

For Chocolate Cookies put aside portion of the dough before adding all the flour and add 2 tablespoons cocoa to each cup of cookie dough.

Makes 4 dozen cookies.

All measurements are level



Soon, hearing all the rumpus
Billy's mother came to see
To whom her son was talking
And what all the noise could be.

When Hun Bun spied her, he remarked
In accents sharp and biting,
"No wonder that your boy won't eat,
His food's so uninviting.

"Your son wants cookies, buns and cake,
And other things that mothers make."
Bill's mother, looking apprehensive,
Remarked, "But cakes are so expensive."

"Not so!" quoth Hun Bun drawing forth
A brightly colored book,
"Use Dr. Price's Baking Powder,
Hereafter when you cook!"

Then Hun Bun gaily doffed his crown
And with a bow quite comical,
He told her, "You will find it good
And very economical.

"But now we must depart and so
We'll bid you a good-night,
For Bill and I are going to try
To find his appetite."





BUTTERSCOTCH CURLS

(see illustration below)

2 cups flour
4 teaspoons Dr. Price's Baking Powder
 $\frac{2}{3}$ teaspoon salt
4 tablespoons shortening
 $\frac{2}{3}$ cup milk
Butter
Brown sugar

Sift dry ingredients; add shortening, mixing it in with a fork (if liquid shortening is used, add with milk). Add milk to make a fairly soft dough. Knead slightly and roll out $\frac{1}{4}$ inch thick. Spread well with creamed butter and brown sugar. Roll up as for jelly roll; cut in 1-inch pieces. Stand these on end in well-buttered gem pans or in small greased muffin rings and bake in a hot oven (425°) about 15 minutes. Makes 12 rolls or 22 if baked in small rings.

PEANUT COOKIES

1 cup flour
 $\frac{1}{2}$ teaspoon salt
2 teaspoons Dr. Price's Baking Powder
2 tablespoons shortening
1 cup chopped peanuts
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup milk
1 egg
1 teaspoon lemon juice

Sift dry ingredients together. Add melted shortening to beaten egg. Add milk and lemon juice, and mix well with the dry ingredients to make soft dough. Add peanuts; mix well and drop with teaspoon on greased pan. Bake in moderate oven (400°) about 20 minutes. This recipe makes about four dozen small cookies and requires 1 quart of peanuts.

All measurements are level



And while the puzzled lady
Grasped the cook book in surprise,
The Pup and Bill and Hun Bun
Disappeared before her eyes.

Next instant they were on a train
And hieing in a hurry
Across a golden cornbread plain
To little Hun's Bunbury.

The engine on its lic'rice rails
Cream puffed along so fast
The pep'mint poles and chocolate cows
Went simply whizzing past!

And when they reached the station
All the tasty cakes and tarts
Were out to welcome Billy,
Bless their little sugar hearts.

The Royal Bun Band headed
By a pound cake drummer man,
Came tooting down the central street
And after it there ran

A flock of Scotch and Dutch cakes,
Twenty cookies and a roll,
While all the orange icing bells
Began to peal and toll.



Soon our Billy was no bigger
Than a Cooky Man himself;
For Hun's magician, Devils Food,
Had changed him to an elf.

"We're going to the circus first,"
Said Hun Bun in his ear,
"Where you can see the animals
And all the freaks, so queer."

The little cracker animals
Cavorted 'round the tent,
Till the air was full of cracker dust
And cheers and merriment.

How Billy laughed, while Ginger barked
And Hun Bun clapped with glee;
"Come on now," cried the mighty king
"There's other folk to see.

"Here's Captain Jelly Roll who drills
Our biscuit P'licemen brave,
But we don't really need them
For good cakes like us behave."

The more of Bunbury's sights he saw,
The hungrier he grew,
And yet, to eat up Hun Bun's friends
Would never, never do.





BISCUIT TARTS

2 cups flour
3 teaspoons Dr. Price's Baking Powder
½ teaspoon salt
1 tablespoon sugar
1 egg
2 tablespoons shortening
⅓ cup milk

Sift together flour, baking powder, salt and sugar; add well-beaten egg and melted shortening to milk and add to dry ingredients to make soft dough. Roll out on floured board, ⅛ inch thick. Cut out with medium-size biscuit cutter which has been dipped in flour. Then taking a smaller cutter, cut ½ of these rounds again. Brush the large rounds lightly with melted butter. Then take the outer rings and lay on top of the large buttered rounds. Put on greased baking tin. Put a teaspoon of jam in each tart and bake in hot oven (475°) for about 10 minutes. The small centers can be brushed with butter and baked in the same manner and served as little tea biscuits.

Makes 10 tarts with 10 tiny biscuits.

All measurements are level



While no one looked he slyly took
A piece of pie crust fence,
And next he ate a pretzel gate—
It tasted just immense!

They stopped to watch a cake walk
In the little frosted square
Where all the best and richest cakes
Were stepping it for fair.

The Scotch scones danced the Highland fling,
The Dutch cakes danced the clog,
And Hun Bun led the bun ballet
Assisted by his dog.

Young Billy felt so gay himself
He danced with Sally Lunn,
He never knew a cake walk
Was such a lot of fun.

But with every passing minute
Bill grew hungrier until
Bunbury's king was worried!
"I'm afraid that little Bill

Will bring this cake walk to an end
And start a canni-ball,
He'll eat my favorite subjects up
Which wouldn't do at all."



PARTY CAKES

½ cup butter
1 cup sugar
2 eggs
⅔ cup milk
2 cups flour
½ teaspoon salt
3 teaspoons Dr. Price's Baking Powder
1 teaspoon vanilla extract

Cream butter, add sugar slowly; add beaten eggs. Sift flour, salt and baking powder together; add a little at a time alternately with the milk to the first mixture; beat thoroughly; add flavoring and bake in greased small gem pans in a hot oven (425°) about 20 minutes. Cover with plain white frosting.

Makes 18 cakes.

For chocolate cakes, add ½ cup cocoa, mixed with ½ cup cold water to the above recipe.

Makes 24 cakes.

Cover with the following meringue:

JELLY MERINGUE

White of 1 egg
½ cup currant or other jelly

Put egg white and jelly together into bowl and beat with egg beater or wire whip until stiff. Spread on tops of cakes.

All measurements are level



He murmured to a tea bun,
"Though I certainly rejoice
To see he's found his appetite,
Just order my Rolls Royce."

Soon up it rolled, a chocolate drop
Was at the cooky wheel.
"Jump in," cried Hun Bun, "It is time
For us to leave, I feel.

"Now you may eat the extra tire,"
(It was a doughnut brown)
"Oh, thank you, Hun," cried Billy,
As they sped from Bunbury town.

They reached home very quickly
By the magic route they took,
And there they found Bill's mother
Absorbed in Hun Bun's book.

"Here's Billy," shouted Hun Bun,
"With an appetite so hearty
He gobbled up a fence and gate
And nearly ate the party!"

"The things I saw all looked so good
I longed to eat my fill,
Oh, mother, how I wish that you
Could make me some," cried Bill.

"I never could," she started,
But this speech was not allowed her,
For Hun Bun cried, "You can if you
Use Price's Baking Powder!"





BIRTHDAY CAKE

1 cup butter
1½ cups sugar
1 teaspoon vanilla extract
1 teaspoon lemon extract
5 eggs
⅓ cup milk
2½ cups pastry flour
2 teaspoons Dr. Price's Baking Powder

Cream butter thoroughly; beat in sugar, a little at a time. Add flavoring and yolks of eggs beaten until pale yellow. Add milk, beating in a little at a time. Beat egg whites until light. Sift flour with baking powder three times. Add alternately small portions of egg whites and flour and stir mixture until light and fluffy. Bake in greased loaf pan in moderate oven (350°) about one hour. Cover with following ornamental frosting:

1½ cups granulated sugar
½ cup water
2 egg whites
⅛ teaspoon salt
1 teaspoon flavoring extract, half lemon, half vanilla

Boil sugar and water, without stirring until syrup spins a thread (238°); add slowly to beaten egg whites; add salt and flavoring; beat until smooth and stiff enough to spread. Put over boiling water, stirring continually until icing grates slightly on bowl. Spread on top and sides of cake.

All measurements are level



So saying, Hun gave her a can
Of bright and sunny yellow.
"With this you easily can make
Good things for this young fellow.

"And Madam, 'stead of coaxing
Boys and girls to eat, 'tis wiser
To add a cake or cooky
As a little appetizer!"

From the day that he met Hun Bun
Little Bill began to gain.
His appetite's tremendous
And the reason's very plain.

His mother makes him good things
Of which he eats his fill,
For everything she puts in them
Is good for little Bill.

Dr. Price's Baking Powder
And King Hun Bun's wondrous book
Have made of Billy's mother
An exceedingly good cook.

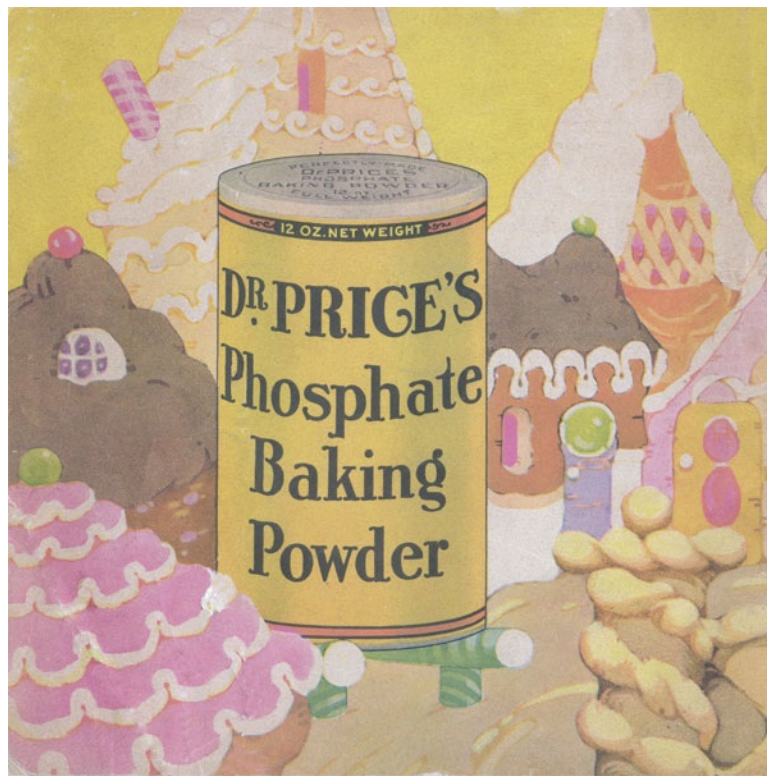
He eats his lunch and breakfast
Each meal he finds a treat.
The other fellows watch their step
When Bill comes down the street.

Cakes like he met in Bunbury
His mother makes him now
And if YOU want some too, this book
Will tell YOUR MOTHER how!









*** END OF THE PROJECT GUTENBERG EBOOK BILLY IN
BUNBURY ***

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