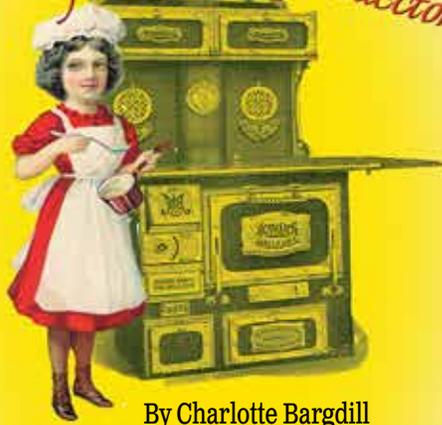


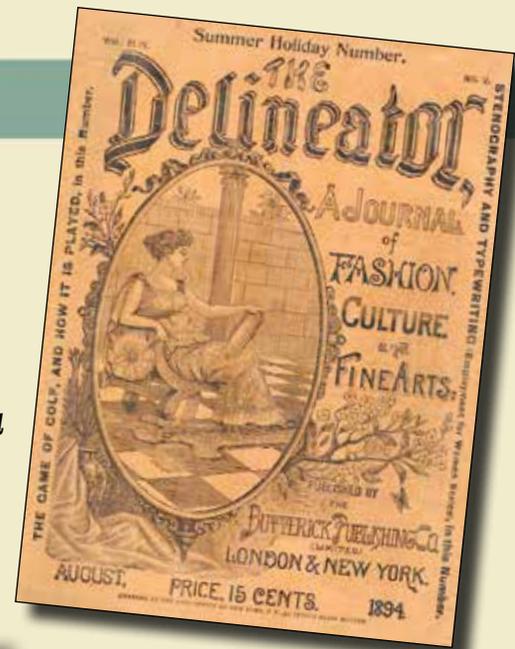
THE Cookbook Collector



By Charlotte Bargdill

This poem (following recipes), is taken from the "The Delineator", 1918 a leading woman's magazine of that time, "The Delineator" was noted for its fashion and later expanded to include recipes, child care and other woman's interest items.

I am a collector of old cookbooks, and if the youngsters of that era were as easily impressed as I am, this was probably one of Royal Baking Powder's most successful means of advertising. Not only is this my favorite of my collection, but also the most unique one. It was found in an antique store in Northeast Kansas and purchased for me as a gift by my late husband.



The following Biscuit Tarts and Party Cakes recipes, from "Billy in Bunbury" Published in 1925, by Royal Baking Powder Co., are two such examples.

Biscuit Tarts

2 cups of flour	1 tablespoon sugar
3 tablespoons Dr. Price's Baking Powder	1 egg
1/2 teaspoon salt	2 tablespoons shortening
	1/3 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. 1/8 inch thick. Cut out with medium-sized biscuit cutter which has been dipped in flour. Then taking a smaller cutter cut 1/2 of these rounds again. Brush the large 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.

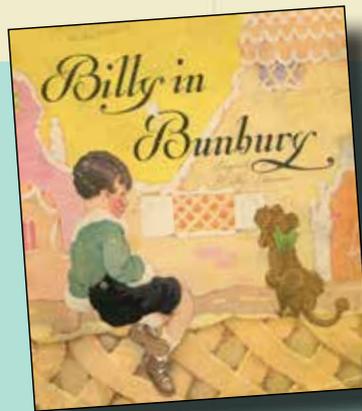
Party Cakes

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

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 1/2 cup cocoa mixed with 1/2 cup of cold water to the above recipe. Makes 24 cakes. Cover with the following meringue:

Jelly Meringue

White of 1 egg	1/2 cup current 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.	



Even though it is an advertising brochure for the Royal Baking Powder Co., it is also a story book accompanied with recipes using Dr. Price's Baking Powder. The story is all about a little boy named "Billy" in a beautiful sweet land called "Bunbury". The illustrations are colorful and fascinating. Our story opens:

**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.**

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

**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!**

It goes on to tell about "Billy", who is "too skinny for his shoes." While visiting in

"Bunbury" he meets "Hun Bun", who helps awaken "Billy's" appetite. Then they return back to "Billy's" house:

**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!"**

The moral to the story is best shown in these paragraphs:

**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!**

