

The Comical Cruises of



Captain Cooky

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The
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of



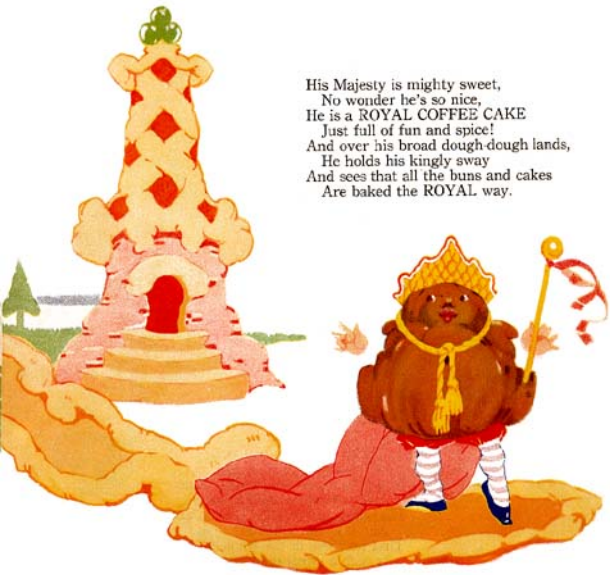
Captain
Cooky

Royal Baking Powder Co.
100 East 42nd St.
New York



In a pretty pie crust palace,
With shining sugar dome,
The King of all the ROYAL cakes
And cookies makes his home!
His kingdom stretches far and near
And it is my opinion
That nowhere in the whole sweet world
Is such a sweet dough-minion!

His Majesty is mighty sweet,
No wonder he's so nice,
He is a ROYAL COFFEE CAKE
Just full of fun and spice!
And over his broad dough-dough lands,
He holds his kingly sway
And sees that all the buns and cakes
Are baked the ROYAL way.



"It is my duty," quoth the King,
And winked his raisin eye,
"To make life sweet for everyone
With ROYAL cake and pie,
With ROYAL tarts and doughnuts,
And see that everywhere
The boys and girls and grown-ups too
All have their proper share."



He has a trusty messenger
The ROYAL DOUGH-DOUGH BIRD
Who flies around the hungry world
And brings the monarch word
Of birthdays, weddings, parties,
In which the King can take
That rising ROYAL interest
That culminates in cake!





One day the Dough-Dough Bird came home
 Quite crumby with dismay
 "Your Majesty—A NAWFUL thing
 Is happening today!
 I've just returned from distant lands
 Where—in a mint green sea
 No man has ever sailed—I found
 The Isle of Bombaree.

And can your Majesty believe
 (My heart could almost bake
 To think of it!) the Bombarees
 Have never tasted cake!"
 The Dough-Dough waved his waffle wing
 And wiped his coco eye—
 "Don't melt your icing," cried the King
 "This is no time to cry!"

"No cake!" The sovereign's sugar hair
 Stood up on end—"No cake!
 What do they do for parties
 Or dessert—for ginger sake?
 They can't have parties without cake?"
 "They've never heard of one,"
 The Dough-Dough sobbed. "And so they just
 Make wars instead of fun."

COCOA BREAD

3 cups flour	2 teaspoons Royal
3½ tablespoons cocoa	Baking Powder
1 teaspoon salt	4 tablespoons honey
½ teaspoon cinnamon	¾ to 1 cup milk

Sift together flour, cocoa, salt, cinnamon and Royal Baking Powder. Mix honey and milk together, add to dry ingredients to make soft dough. Place in greased pan; smooth top and brush with melted butter. Bake in moderate oven (350°F) for 35 minutes. When almost baked, brush top again with milk. Makes 1 loaf 8" x 4" x 3"

COCOANUT COOKIES

¼ cup shortening	1½ cups flour
¼ cup sugar	3 teaspoons Royal Bak-
1 egg	ing Powder
½ teaspoon lemon	½ teaspoon salt
juice or extract	2 cups fresh grated co-
¼ cup milk	conut

Cream shortening; add sugar, beaten egg and lemon; mix in milk slowly, add flour, baking powder and salt which have been sifted together; add cocconut. The batter should be quite stiff. Drop by small spoonfuls on greased pan. Do not smooth over, but allow space for spreading. Bake in moderate oven (385°F) 15 to 20 minutes.

Makes 2 dozen cookies.

All measurements are level



COCOA BREAD

3 cups flour	6 teaspoons Royal Baking Powder
1½ tablespoons cocoa	4 tablespoons honey
1 teaspoon salt	¾ to 1 cup milk
¼ teaspoon cinnamon	

Sift together flour, cocoa, salt, cinnamon and Royal Baking Powder. Mix honey and milk together, add to dry ingredients to make soft dough. Place in greased pan; smooth top and brush with melted butter. Bake in moderate oven (350°F) for 35 minutes. When almost baked, brush top again with milk. Makes 1 loaf 8" x 4" x 3".

COCOANUT COOKIES

½ cup shortening	1½ cups flour
½ cup sugar	3 teaspoons Royal Baking Powder
1 egg	½ teaspoon salt
½ teaspoon lemon juice or extract	2 cups fresh grated coconut
¾ cup milk	

Cream shortening; add sugar, beaten egg and lemon; mix in milk slowly; add flour, baking powder and salt which have been sifted together; add coconut. The batter should be quite stiff. Drop by small spoonfuls on greased pan. Do not smooth over, but allow space for spreading. Bake in moderate oven (385°F) 15 to 20 minutes.

Makes 2 dozen cookies.

All measurements are level

BISCUIT TARTS

2 cups flour	1 tablespoon sugar
3 teaspoons Royal Baking Powder	1 egg
$\frac{1}{2}$ teaspoon salt	2 tablespoons shorten- ing
	$\frac{1}{2}$ 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, $\frac{1}{4}$ inch thick. Cut out with medium size biscuit cutter which has been dipped in flour. Then taking a smaller cutter, cut $\frac{1}{4}$ 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°F) 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

BISCUIT TARTS

2 cups flour	1 tablespoon sugar
3 teaspoons Royal Baking Powder	1 egg
$\frac{1}{2}$ teaspoon salt	2 tablespoons shortening
	$\frac{1}{2}$ 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, $\frac{1}{8}$ inch thick. Cut out with medium size biscuit cutter which has been dipped in flour. Then taking a smaller cutter, cut $\frac{1}{2}$ 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°F) for about 10 minutes. The small centers can be brushed with butter and baked in the same manner and served as little tea biscuits.

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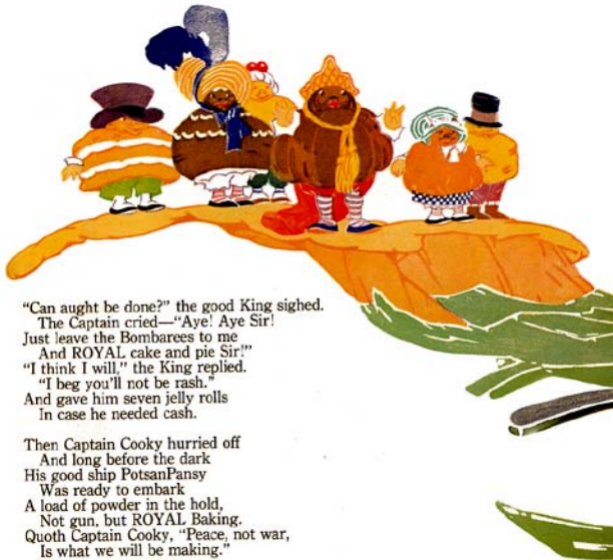
“Make wars for fun! Great cinnamon!
This will not do at all.”

And beckoning a pastry page
His Highness bade him call
Brave Captain Cooky, who commands
The Royal Flap Jack Tars,
And sees that countries everywhere
Have well-filled cooky jars.

And in a wink he stood there,
That well-cut cooky man,
With merry cherry eyes, and cheeks
A lovely well-baked tan.
Full many a sea the Captain's sailed
And many a voyage taken
To teach the world that all good cakes
Depend on ROYAL Bakin'.

He touched his crust and clicked his heels
“Aye ready Sir,” said he.
“Good!” puffed the King. “Prepare at once
To sail for Bombaree!”
And when the Dough-Dough had poured out
His tale in accents tearful,
Kind Captain Cooky smote his chest
And muttered, “This is fearful!”





"Can aught be done?" the good King sighed.
The Captain cried—"Aye! Aye Sir!
Just leave the Bombarees to me
And ROYAL cake and pie Sir!"
"I think I will," the King replied.
"I beg you'll not be rash."
And gave him seven jelly rolls
In case he needed cash.

Then Captain Cooky hurried off
And long before the dark
His good ship PotsanPansy
Was ready to embark
A load of powder in the hold,
Not gun, but ROYAL Baking.
Quoth Captain Cooky, "Peace, not war,
Is what we will be making."

The King and all the Royal cakes
And pies turned out to see
The Captain and his Flap Jack Tars
Sail off for Bombaree!
And standing on the frosted deck
The Captain and his crew
Waved sweetly back and so it was
A sugary adieu!





The good ship PotsanPansy
 Carried a mascot too
 Quick Crisp, the small Bis-Kitty
 To hearten up the crew.
 Brown and well-buttered and behaved,
 She never scratched or fought,
 But every cracker mouse on board
 The little Bis-Kit caught.

Brave Captain Cooky set the helm
 For that deep mint green sea
 Where they would find, the Dough-Dough said
 The Isle of Bombaree,
 For seven days and seven nights
 They sailed the rolling seas,
 But—trained upon the rolling-pin—
 They did the thing with ease.

"Land Ho!" at last the Look-Outs cry
 And now they plainly see
 Across the foaming minty waves
 The Isle of Bombaree!
 A mermaid from the chocolate bar,
 Came swimming in their wake.
 Kind Captain Cooky tossed her tarts
 And sev'ral kinds of cake.

BUNNY CAKE FOR EASTER

4 eggs	2 teaspoons Royal Baking Powder
1½ cups granulated sugar	½ teaspoon salt
2 cups pastry flour	1 cup boiling water
	1 teaspoon lemon extract

Beat eggs until very light. Then beat in, a little at a time, sugar and flour which has been sifted with salt and baking powder. Add the boiling water, a small amount at a time, and the flavoring. Put into ungreased large size angel cake tin. Bake in slow oven, starting at 250°F and increasing to 350°F, for about 1 hour.

When cake is cold, frost as follows:

1½ cups confectioner's sugar	2 teaspoons melted butter
2 tablespoons milk	Green vegetable coloring
¼ teaspoon almond extract	

Moisten sugar with milk until proper consistency to spread. Add flavoring and spread on top and sides of cake, saving a small amount of icing. Add melted butter to this icing and a very little green coloring, just to make a delicate green. Decorate rim of cake with green icing, allowing it to drip over edge to resemble grass. While frosting is soft, make bunnies with large, fresh marshmallows which are pinched with thumb and finger at one end for nose and at other end for tail. Dip toothpick in melted chocolate and make dots for eyes. Large ears are cut from white writing paper. Arrange a row of these bunnies around edge of cake. Makes one loaf (8½" tube pan).

All measurements are level



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ORANGE BLOSSOMS

6 tablespoons butter	1½ cups pastry flour
½ cup fine granulated sugar	2 tablespoons corn starch
¼ teaspoon almond extract	2¼ teaspoons Royal Baking Powder
½ cup cold water	2 egg whites

Cream butter very well. Add sugar slowly, beating until light and fluffy. Add almond extract. Sift flour, corn-starch and baking powder together three or four times and add alternately a little at a time with the water. Whip egg whites until light but not dry; fold in, mixing well with batter. Bake in greased very small tins in moderate oven (365°F) for 15 minutes. Remove from pans, cool and cover with following icing:

ICING

3 tablespoons butter	Grated rind and pulp of ½ small orange
2 cups confectioner's sugar	1 egg white
1 tablespoon orange juice	Candied orange peel

Cream butter until soft and very light. Add sugar very slowly, beating well between each addition. Add orange juice, rind and pulp of orange. Mix well and fold in egg white. Spread on cakes and place small piece of candied orange peel on top of each.

Makes from 28 to 30 small cakes.

All measurements are level



"More, more!" the dark brown maiden begged,

"For my merdaddy cries

So often, when I've made for him

My soggy cakes and pies.

He says they all are water-logged!"

Cried Cooky, with a grin

"Here's Royal Baking Powder—catch!

Safe in its air-tight tin.

"And here's a Royal Cook Book too,

Now surely you'll be right.

For Royal Baking Powder makes

The heaviest Sea-rolls light!"

The mermaid dived; the Captain steered

His ship toward the shore

Of Bombaree—already he

Could hear the sounds of war.

They anchored close and manned the boats,

(Three yellow mixing bowls)

The Captain steered with care between

The Chocolate bars and shoals.

They tiptoed softly up the beach

And hiding in the trees

They stood to watch the battle

Of the cakeless Bombarees.

ORANGE BLOSSOMS

6 tablespoons butter	1½ cups pastry flour
¾ cup fine granulated sugar	2 tablespoons corn starch
¼ teaspoon almond extract	2½ teaspoons Royal Baking Powder
¾ cup cold water	2 egg whites

Cream butter very well. Add sugar slowly, beating until light and fluffy. Add almond extract. Sift flour, corn-starch and baking powder together three or four times and add alternately a little at a time with the water. Whip egg whites until light but not dry; fold in, mixing well with batter. Bake in greased very small tins in moderate oven (365°F) for 15 minutes. Remove from pans, cool and cover with following icing:

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Makes from 28 to 30 small cakes.

All measurements are level





With bow and arrow, foot and fist
The little Blackmen fought
"A feast is better than a fist",
Brave Captain Cooky thought
And like a bomb, the Captain sprang
From out behind his tree
And clapped his hands and shouted: "STOP!"
In booming Bombaree!





The startled Blackmen dropped their spears
Amazed! But Wallypoo
Their chief, cried out, "Why should we stop
For one as small as you?
We love to fight, we think it's fun,
So if you want to stay
Come on and fight—and if you won't
You'd better run away!"



PEANUT COOKIES

1 cup flour	1 cup chopped peanuts
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup sugar
1 teaspoon Royal Baking Powder	$\frac{1}{4}$ cup milk
2 tablespoons shortening	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 (375°F) about 20 minutes. This recipe makes about four dozen small cookies and requires 1 quart of peanuts.

BUTTERSCOTCH CURLS

2 cups flour	4 tablespoons shortening
4 teaspoons Royal Baking Powder	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ tablespoons butter
	$\frac{1}{2}$ cup brown sugar

Sift dry ingredients; add shortening, mixing it in with a fork. Add milk to make a fairly soft dough. Knead slightly and roll out $\frac{1}{8}$ inch thick. Spread well with creamed butter and sprinkle with brown sugar. Roll up as for jelly roll and cut in about 1-inch pieces. Stand these on end in a well buttered pan, small muffin tins or in muffin rings and bake in a moderate oven (375°F) for 30 minutes. Centers of rolls curl up and will be gizzed on edges.

Makes 12 rolls, or 22 if baked in small rings.

All measurements are level



"I don't think fighting's any fun—
I think it's a mistake,"

Cried Captain Cooky, "but I can
And will make Royal Cake."

And while the chief sniffed scornfully
The Captain and his crew
Brought up supplies, and made a fire
And built an oven too!

The interested Bombarees

Forgot to wage their war
And crowding round, began to ask

What Royal Cake was for
"For YOU!" the Cook-ry Captain said
And passed the Chief a slice.

Old Wallypoo cried out for more,
It was so sweet and nice!

The Captain cooked, the Blackmen ate,

The Flap Jack Tars just flew
To pass the cakes and doughnuts round;
The party grew and grew!

"I always was a man of peace,"
Said Cooky with a wink.

"There's nothing better than a piece
Of Royal Cake I think!"

PEANUT COOKIES

1 cup flour	1 cup chopped peanuts
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup sugar
2 teaspoons Royal Baking Powder	$\frac{1}{2}$ cup milk
2 tablespoons shortening	1 egg
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Makes 12 rolls, or 22 if baked in small rings.

All measurements are level





So Captain Cooky stayed a week
And taught them how to bake
Good Royal biscuits, tarts and pies
And many kinds of cake.

The Royal way was all such fun
They had no time to fight;
Wars were forgotten, Wallypoo
Grew really quite polite.

For, as the Captain oft remarked,
A savage man is rude
Because he doesn't know enough
To cook his daily food!
And if you know your History
You will not be surprised
To find that soon the Bombarees
Were almost civilized.

Good Captain Cooky well content,
Then bade them all good-bye,
But not before he'd left the Chief
A simply huge supply
Of Royal Baking Powder, fruit
And flour, sugar, spice,
And all the things for cakes and pies
You need to make them nice.

MERRY-GO-ROUND CAKE

$\frac{1}{2}$ cup butter	2 cups pastry flour
1 cup sugar	2 teaspoons Royal Baking Powder
1 egg	
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon vanilla extract

Cream butter. Add sugar slowly and beaten egg. Beat batter until very light and fluffy. Sift flour and baking powder together and add a little at a time alternately with the milk. Add flavor. Put in small round greased tin or iron spider. Bake in moderate oven at 350°F for about 45 minutes. Turn out of pan and cool.

FROSTING

2 cups confectioner's sugar	3 tablespoons hot milk or cream
1 tablespoon butter	$\frac{1}{2}$ teaspoon vanilla extract

Add butter to hot milk and add slowly to sugar until the right consistency to spread. Ice top and sides of cake. While icing is still soft stand animal crackers, which have been decorated with daintily colored icing and pink candies alternately around the edge of cake. Makes a loaf about 8" in diameter.

All measurements are level



MERRY-GO-ROUND CAKE

$\frac{1}{2}$ cup butter	2 cups pastry flour
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Makes a loaf about 8" in diameter.

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The Bombarees all cried so hard
To see the Captain sail,
They raised a storm of Chocolate drops
That fell on deck like hail!
But there were other trips to make
And other folk to please,
So Captain Cooky sailed away
From piece-full Bombarees.



On Bombaree, the islanders
Grow happier day by day
Old Wally simply dotes on peace,
Since Captain Cooky's stay,
Especially when it is a piece
Of Royal cake or pie.
He likes to eat it every day—
And so do you and I!



And so, all dear good children,
If you would happy be,
Make sure that on the pantry shelf
A can of ROYAL you see,
And that your Mother uses it
In Cookies, Cakes and Tarts
Made as the Royal Cook Book says.
Now bless your little hearts.



