THE THREE BAKERS!

Emma L. Hauck.

A BAKER FAT A BAKER LEAN AND A BAKER 'CROSS THE WAY
WERE ALL AT WORK, WERE ALL AT WORK ON A
SULTRY SUMMER DAY;
AND ONE WOULD TALK, AND ONE WOULD SCOLD AND
ONE HAD NAUGHT TO SAY, ---
THIS BAKER FAT, THIS BAKER LEAN, THIS BAKER 'CROSS THE WAY.

"IF I COULD FIND A FORTUNE," SAID THE FAT
ONE WITH A SIGH,
"AWAY I'D GO TO SOME COOL CLIME WHERE NEVER
A CAKE NOR PIE
WOULD COME WITHIN THE VISION OF MY PASTRY-
TIRED EYE, -----;
IF I COULD FIND A FORTUNE," AND HE HEAVED
ANOTHER SIGH.

AND CARELESSLY HE MADE HIS CAKE, HIS COOKIES
AND HIS BREAD,
AND GAVE THE DOG A SAVAGE KICK, [WHO PROMPTLY
WISHED HIM DEAD] ---
AND JUST BECAUSE THE DOG CAME UP EXPECTANT
TO BE FED, ----
IF I COULD FIND A FORTUNE," AND HE SLOWLY
SCRATCHED HIS HEAD.
“If things were not so wasteful,” said the lean one, half forlorn,
A fortune I’d have saved ere this, as sure as you were born;
A fortune! ah! what bliss ’twould be upon
Each rosy morn
to lie in bed, enjoy one’s rest,”—he stifled
here a yawn.

Quite shiftlessly he mixed his dough, his
macaroons, his cake,
and grumbled long, and grumbled loud—his
oven would not bake—
and smartly boxed the chore boy’s ears—ah, me! it made them ache

“If things go on like this,” he groaned “I’ll
never a fortune make.

But steadily the other worked, the one
across the street,
not carelessly, nor shiftlessly, but carefully
and neat.

“I’ll earn my fortune yet,” thought he “my
goods shall not be beat
and now to win my patrons’ taste, I’ll just prepare a treat.
“Of dainties rare, fine macaroons they're sure to please the taste
when made from Henry Heide's goods, the 'Genuine Almond Paste!'
It's sweet, its pure, it can't be beat,
there's not a bit of waste;
I'll make a batch of macaroons from 'Genuine Almond Paste!'

The baker fat, the baker lean, are talking,
grumbling still,
the fortune they would fain possess is not within their till.
The other one, across the way, has won his patrons' will,
his macaroons are daintiest,----in fact, "they fill the bill."

Henry Heide's
Genuine Almond Paste
For Baking
Macaroons and Fine Confections
For Sale by
First-Class Grocers and Supply Dealers.
WHY SHOULD YOU USE IT?
Because It Saves

TIME. LABOR. MONEY.

Essential to a Successful Business Career.

TIME AND LABOR:
Because the almonds are already prepared for your use.

MONEY:
Because there is absolutely no waste whatever, nor is there any danger of spoiling the paste, as in self-preparation.

Many consumers fail to realize what an endless variety of the daintiest productions can be made from it; not only exquisite to the taste, but also pleasing to the artistic eye.

HENRY HEIDE.
DIRECTIONS FOR

Plain Macaroons.

Take one pound of Henry Heide’s Genuine Almond Paste, eight to ten whites of eggs, and one pound of powdered sugar. Work the paste and the whites until smooth, then work the sugar in thoroughly; lay them out on paper (with a bag and five-eight-inch tube), the size of a quarter of a dollar, and bake in a moderate oven to a golden-brown color. If the oven is too hot they will run flat and come out rather doughy, and if too cool the surface will have a stale, spongy appearance, besides which they will be dried out before they will have attained the proper color. It is of advantage, as fast as they are run off, to set them into a closet or some place, where the draught or uneven temperature cannot strike them, in order to keep them from getting crusty, or else the cracking will be coarse and uneven.

A slight dusting of powdered sugar will greatly facilitate giving them a fine, glossy appearance, and will certainly improve their looks.

FRUIT MACAROONS.

To one and one-half pounds of H. H. G. A. Paste chop four ounces of orange peel, four ounces of citron, four ounces of Sultana Raisins, and two ounces of Angelique. When the paste is worked smooth with about fourteen to eighteen whites, add a large pinch of Lemon or Orange Zest, the chopped fruit, and one pound six ounces of sugar, and a small pinch of cinnamon. Mix a trifle stiffer than for Plain Macaroons and wash over with white of egg; then sprinkle on some of the chopped fruit and dust lightly with powdered sugar. Bake in a moderate oven.
Orange Macaroons.

Proceed as for Plain Macaroons, only adding one and one-half teaspoonfuls of strong Orange Zest. Dress up oval on paper; when baked and taken off the paper, coat the bottom part with Orange Icing of a nice shade and put into the centre a diamond-cut piece of Angellique.

FRASCATI CAKES.

To one-half pound of H. H. G. A. Paste, add twelve ounces of sugar; mix thoroughly with four whole eggs and five yolks; add one-half ounce of clean sifted anise-seed, fourteen ounces of flour and one pinch of salt. Roll the mixture out in the shape of a rope and cut from it pieces the size of a walnut, from which ovals are shaped and set on greased and dusted pans. Flatten them and mark crossways with a fork; wash them with egg and sprinkle them with crushed barley, grained lump sugar or small seed Dragees of different colors. Bake in a moderate oven.

Chocolate Macaroons.

To one pound of H. H. G. A. Paste use eighteen ounces of sugar, one-quarter of a pound of melted bitter chocolate or cocoa and one pinch of cinnamon. This mixture will absorb more whites, probably about twelve. At any rate it must be a trifle stiffer than the usual plain macaroon dough, owing to the chocolate which has a tendency to run. Strew evenly with granulated sugar (some prefer to use white Nonpareil on them), and when baked, put a pink Royal Icing dot in the centre.
Spice Macaroons.

Proceed as for plain, but add one teaspoonful of cinnamon, one-half of allspice, a large pinch of cloves and some Lemon Zest. Dress up round and dust with fine granulated sugar, which forms a nice crust. In the centre is placed (before baking) one-half of a Jordan Almond, blanched.

Lemon Macaroons.

Proceed as for Orange, using Lemon Zest as a special flavor. Coat the bottom part with Lemon Juice Icing of a very light shade; put a thin disk of rich colored citron in the centre.

Almond Macaroons.

Mix the Almond Paste as for plain; add one and one-half tablespoonfuls of Rose or Orange Flower Water. Dress up long and strew with chopped, blanched almonds, which are passed through a three-sixteenth-inch mesh sieve. Dust lightly with powdered sugar.

Nun Macaroons.

Make a fairly stiff paste with one-half pound of H. H. G. A. Paste and ten ounces of sugar, the grating and juice of one lemon, and whites enough to make it as mentioned. Dress up round or oval and flatten with a soft brush which has been dipped into white of egg; then let them stand for three or four hours so that a crust forms. Now cut them crossways with a sharp pointed knife, and bake as usual. When they are still lukewarm glaze them over with a tart lemon-flavored Fondant Icing.
PARISIAN MACAROONS.

To one and one-quarter pounds of H. H. G. A. Paste add the usual quantity of whites, eighteen ounces of sugar, one large pinch of ground cardamom, and one small pinch of mace, or what is better, nutmeg. Keep the mixture rather stiff, and press the macaroons up to a point, as shown in cut. When this is done, place four blanched almond fillets on the sides, and bake in a moderate oven. When they come out and are slightly cooled, glaze them over with a soft brush with not too heavy Vanilla Icing; then affix a neat bead of pink Royal Icing on top with a star tube.

JELLY MACAROONS.

Mix as for plain and dress up long. When baked and just coming out of the oven, make a dent in the centre with the handle of a knife, which cavity is then lightly filled with the aid of a cornet with Currant or Apricot Jelly, which in turn is covered with lukewarm rose-flavored Fondant Icing.

SOFT MACAROONS.

For these small paper cases are required, which can be had from our firm. They are set on double-papered pans. The mixture is the same as for Plain Macaroons, only Rose or Orange Flower Water, Benedictine or Maraschino is added to make it a trifle softer. Fill your cases about two-thirds full with bag and tube; dust with powdered sugar and put into each a half French cherry, or sprinkle with fine, chopped almonds, pistachios or filberts.
Macaroons Made With Yolks of Eggs.

GOLDEN MACAROONS.
Take one-half pound of H. H. G. A. Paste, work it up with ten yolks, add nine ounces of sugar and one ounce of fine chopped orange peel. Mix into it as many yolks, so that the mixture becomes similar to that for the regular macaroons. Dust with powdered sugar, bake to a golden-brown and finish with rather stout, bright yellow Fondant Orange Icing—that is, only put a dot on each the size of a ten-cent piece.

FIGURE MACAROONS.
To one and one-quarter pounds of H. H. G. A. Paste incorporate one and one-quarter pounds of sugar, sufficient yolk of egg and a small pinch of cinnamon and cardaman, or ground anise-seed, to make a rather stiff paste. Now, with a bag and a small Lady Finger tube, dress up any kind of shape such as numbers, alphabets, etc. Wash them over with diluted yolk of egg and bake in a pretty warm oven.

PRINCESS MACAROONS.
Mix one pound of H. H. G. A. Paste with fifteen to sixteen yolks; add one-half wine-glass of rum, one pinch of cloves, six ounces of fine chopped Angelique, and eighteen ounces of sugar. Get the mixture a little stouter than for the plain macaroons; then wash with brush and diluted yolk of egg. Sprinkle with blanched shredded almonds and bake in a pretty sharp oven. When cool, glaze with thin Maraschino or Rum Fondant Icing.
ITALIAN MACAROONS.

To one-half pound of H. H. G. A. Paste, which is cut up into slices and slightly warmed, add and incorporate gradually one pint white of eggs. When smooth, add one pound of almonds (which have been cut into shreds lengthways and slightly browned), eighteen ounces of sugar, some orange grating and one pinch of ground cloves. Put the whole into a stout copper pan or kettle onto a moderate fire, and keep stirring until it has evaporated to the consistency of not too stiffly finished macaroon paste. Now dress it up on wafer paper, with the aid of a fork into ovals, measuring one by one and one-half inches. Dust with powdered sugar and bake in a rather hot oven. When done, break off the surplus wafer.

TWIN MACAROONS.

Take one pound of H. H. G. A. Paste, a large pinch of ground nutmeg, a large pinch of ground cardamom, one and one-half pounds of sugar, and mix with about sixteen to eighteen yolks of eggs, to a rather stiff paste. From this dress up two dots close together on wafer paper. Then take some cut-loaf sugar, crush it and sift it so that you get the grains that come between the flour sieve and the sieve of a one-eighth-inch mesh. With this dust your macaroons and bake them in a moderate oven. When they come out press a small hole into the centre into which put pink, chocolate or Pistachio Icing.
**Spanish Macaroons.**

Work smooth one pound of H. H. G. A. Paste with twenty-four yolks of eggs, one teaspoonful of ground cinnamon and the grating or zest of two oranges. Now boil one pound of sugar and one-half pint of water to the soft ball; add your macaroon mixture and stir the whole over a slow fire until it becomes a compact mass, which will take about ten minutes. When the mixture is cooled and about the consistency of fancy macaroon paste, roll it out into ropes and cut pieces from it the size of a small walnut; flatten these in granulated sugar and set them on wafer paper about one inch apart. Bake in a rather sharp oven to a golden brown.

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**Vienna Macaroons.**

Roast six ounces of blanched almonds to a nice brown in the oven; take them out and pound them with one and one-quarter pounds of sugar; pass them through a course flour sieve. Now take one-half pound of H. H. G. A. Paste and about eight whites of eggs; mix smooth with a tablespoonful of vanilla; then add the pounded almonds and sugar. Keep the mixture about the same stiffness as for plain macaroons and spread it about three-sixteenths of an inch thick on wafer paper. Strew over it shredded almonds and dust with powdered sugar. Cut diagonally, one by two inches, and bake in a moderate oven on papered pans to a fawn color.

These are but a few of the various kinds made from my GENUINE ALMOND PASTE.
HENRY HEIDE
SOLE MANUFACTURER
OF THE
GENUINE ALMOND PASTE

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Factory: 14-16 Harrison St.
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NEW YORK