

THE TENSAS GAZETTE

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ST. JOSEPH, LOUISIANA, FRIDAY, DECEMBER 5, 1913

NUMBER 9

TENSAS PARISH DIRECTORY.

Sheriff—John Hughes.
Clerk of Court—Joseph Curry.
Assessor—A. Bondurant.
Treasurer—W. M. Davidson.
Parish Surveyor—John Johnson.
Game Warden—Charles Johnston.
Coroner—Dr. J. G. Lilly.
Health Officer—Dr. L. A. Murdock.
Members House Representatives—
John Murdoch and S. W. Martien.

Members Police Jury.
First Ward—F. L. Guthrie, Notnac F. O.
Second Ward—John D. Fultz, Newellton.
Third Ward—F. H. Curry, St. Joseph.
Fourth Ward—Robert B. Lynch, New Light.
Fifth Ward—B. F. McVay, Ashwood.
Sixth Ward—Louis T. Hunter, Waterproof.
Seventh Ward—Wm. A. Register, Clayton P. O.
Clerk—R. H. Whitney, St. Joseph.
The Police Jury for Tensas parish meets first Monday in March, June, July, October and December, at St. Joseph, at 12 o'clock m.

School Board.
First Ward—M. W. Bland, Point Pleasant.
Second Ward—Robert Y. Newell, Newellton.
Third Ward—W. J. Steen, St. Joseph.
Fourth Ward—P. C. Smith, Delta Bridge.
Fifth Ward—J. C. Ellis.
Sixth Ward—W. D. A. Gorton, Waterproof.
Seventh Ward—D. F. Miller, Goldman P. O.
Secretary School Board and Superintendent Education—Thomas M. Wade, Newellton.

Magistrates and Constables.
First Ward—Magistrate, M. W. Bland, Point Pleasant; constable, Louis Buckner, Newellton.
Second Ward—Magistrate, E. P. Newell, St. Joseph; constable, John R. Smith, St. Joseph.
Fourth Ward—Magistrate, B. Y. Berry, Delta Bridge; constable, —.
Fifth Ward—Magistrate, D. H. O'Kelley, Ashwood; constable, —.

Sixth Ward—Magistrate, J. H. Seaman, Waterproof; constable, John D. Shelton, Waterproof.
Seventh Ward—Magistrate, E. D. Coleman; constable, —.

Members Parish Democratic Executive Committee.

First Ward—R. W. Newell, Newellton; F. L. Guthrie, Notnac P. O.
Second Ward—Louis Buckner, Newellton; R. Y. Newell, Newellton.
Third Ward—A. E. Green, St. Joseph; Louis Buckner Jr., St. Joseph.
Fourth Ward—R. B. Lynch, New Light; P. C. Smith, Delta Bridge.
Fifth Ward—D. H. O'Kelley, Ashwood; B. F. McVay, Ashwood.
Sixth Ward—G. C. Goldman, Goldman P. O.; Allan Shelton, Waterproof.
Seventh Ward—D. F. Miller, Goldman; M. D. Coleman, Highland.
At Large—Joseph Curry, St. Joseph; W. M. Davidson, St. Joseph; John Hughes, St. Joseph; Dr. K. B. McMillan, Point Pleasant; John Murdoch, Newellton.

District Court.
District Judge—John Dale, Vidalia.
District Attorney—Abner E. Green, St. Joseph.

Terms of Court—The terms of the District Court in the parish of Tensas are hereby fixed as follows, to-wit:
Jury Terms—Third Mondays in April and October.

Civil Terms—Third Mondays in January, February, March, May, June, July, November and December.

Town of St. Joseph.
Mayor—W. M. Davidson.
Clerk—Abner E. Green.
Town Treasurer—R. H. Whitney.
Aldermen—Joseph Curry, B. F. Young, Louis Buckner Jr., Oscar Levy, B. J. Walton.
Board meets first Tuesday in each month at office of the mayor.

Religious Notices.

Rev. W. S. Henry, pastor M. E. church, holds services at Wesley chapel on morning and afternoon of first Sunday, and at the Union church, St. Joseph, on the night of the first Sunday and morning and night of the third Sunday.
Rev. Father Degnan of Vidalia says mass at the Catholic chapel, St. Joseph, once a month, following announcement.

Synopsis of Game Laws—Open Season.

1. Doves—From September 1 to March 1.
2. Wood or Summer Ducks—September 1 to March 1.
3. Teal Ducks—September 15 to April 1.
4. River Ducks—October 1 to March 15.
5. Coots or Poule d'Eau—October 1 to March 15.
6. Geese or Brant—October 1 to March 15.
7. Snipe—September 15 to April 1.
8. Turkey (cocks only)—November 1 to April 15.
9. Quail—November 15 to March 15.
10. Robins—November 15 to March 15.
11. Deer (bucks only)—October 1 to January 1.
Limit of Bags in a Day:
25 ducks.
15 of all other game birds.
2 bucks, and not more than five in a season.

F. & A. M.
Masonic lodge meets at Newellton first Wednesday.
Masonic lodge meets at St. Joseph on second Tuesday.

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Easy Lessons in Cooking and Baking

By EMILY RIESENBERG

HOW TO BAKE GOOD BREAD.

Nothing is better than a good loaf of home-made bread, and once the simple rules for bread baking have been mastered, light rolls, and all kinds of coffee cake can be baked at home.
(When baking with compressed yeast it is well to immerse it in a cup of cold water over night, or at least long enough to dissolve. This eliminates the strong odor without impairing its strength, as the yeast germ lies dormant while under water. When ready to use, pour off the water; the yeast will have settled in bottom of cup. Now add a spoonful of sugar. This awakens the process of fermentation and when yeast is added to the warm liquid, you have a reliable, sweet raising power which if treated right will never fail you. All ingredients must be lukewarm and dough kept in a warm place while raising. All measurements are level. Use a graded half-pint measuring cup, and sift flour before measuring. Do not pack flour into cup, just slide it in lightly and level off.)

MILK BREAD.

Ingredients for Sponge.
Four and one-half cups of sifted bread flour.
One teaspoonful of salt.
Three cups of milk and water (equal portions).
One cake of compressed yeast.
One tablespoonful of sugar.

Method.
Soak yeast in cold water over night, or at least long enough to dissolve. When ready to use, pour off water and add sugar, rub salt and shortening into flour, add yeast to liquid and beat into flour. Cover the raising pan and keep it moderately warm to raise until sponge has doubled in bulk and is full of bubbles.

Method for Second Raising.
Have ready four and one-half more cups of sifted bread flour; begin to stir this into the light sponge until dough clears from sides of pan, then take onto a well floured board and knead in the rest of flour. From time to time raise the dough and let it drop onto board. This breaks the little starch cells and makes the bread fine grained and light. When dough is smooth and elastic place back in pan, cover and let raise again until double in bulk. Now have ready well greased bread pans and divide the dough into three small or two large loaves, according to the pans you have, as pans must be only two-thirds full to allow for raising. Knead each loaf lightly and if air bubbles form, slap the loaf to break them. When nice and smooth place the loaves in pan, with your hand press a slight cleft down center of loaf or score top a very little with a dull knife, cover with a towel and let raise again until near top of pan. Now bake in moderate heat until a golden color, and a toothpick when inserted comes out clean. Bread must be light weight and sound hollow when tapped so be sure to bake long enough. As soon as done remove from pan and set on wire rack to cool.

DIVIDED BREAD.

Method.
When baking milk bread divide the making of one loaf into small portions, the size of half an egg, roll them into finger lengths, and set close together in a greased bread pan. When light, bake as bread and when ready to serve break apart at each intersection. This is a good way if fresh bread is to be served warm, as the divisions when broken apart are much lighter than if a loaf is cut.

GRAHAM BREAD.

Ingredients.
Three cups of finely milled graham flour.
One teaspoonful of salt.
One cup of warm water.
One cake of compressed yeast.
Two tablespoonfuls of sugar.

Method.
Rub salt and hard into flour (which must not be sifted). Soak yeast in cold water as directed for milk bread, pour off water and add sugar, stir in to warm water and beat into flour; beat hard, then cover and let raise to double its bulk, then beat down once more, pour into greased pan, and let raise again until pan is almost full, then bake in moderately hot oven until a toothpick comes out clean.

HOW TO BAKE GERMAN COFFEE CAKE.

So many housekeepers have accepted of excellence that they lose sight of the fact how much better and cheaper the really good home-made article is. Especially for a family with several adults or growing children, it will pay the cook to bake once or twice a week, and offer her family the best that can be produced for the money expended.
(When baking with compressed yeast it is well to immerse it in a cup of cold water over night, or at least

long enough to dissolve. This eliminates the strong odor without impairing its strength, as the yeast germ lies dormant while under water. When ready to use, pour off the water; the yeast will have settled in bottom of cup. Now add a spoonful of sugar. This awakens the process of fermentation and when yeast is added to the warm liquid you have a reliable, sweet raising power, which if treated right will never fail you. All ingredients must be lukewarm and dough kept in a warm place while raising. All measurements are level. Use a graded half-pint measuring cup, and sift flour before measuring. Do not pack flour into cup, just slide it in lightly and level off.)

PLAIN BREAD ROLLS.

Method.
Take a part of the bread dough and divide into small pieces, roll these into little balls, and set side by side in a flat greased pan. When quite light, bake until well done and light brown. Rub tops with a little butter before breaking apart. These are best eaten fresh.

ALMOND LOAF CAKE.

Ingredients for Sponge.
Two and one-half cups of sifted bread flour.
One teaspoonful of salt.
One cupful of warm milk.
One-half cupful of warm water.
One cake of compressed yeast.
One teaspoonful of sugar.

Method.
Soak yeast over night, or long enough to dissolve in cold water. When ready to use, pour off the water and add sugar to yeast, add salt to flour, add yeast to warm liquid and beat into flour, cover and set aside until it has raised to double its bulk. Ingredients for Second Mixing.
One-half cupful of butter or good butterine.
One cupful of fine granulated sugar.
Three eggs.
One-half cupful of blanched and shredded almonds.
One-half teaspoonful of lemon extract.

Two and one-half cups of sifted flour.
Method.
Stir butter, sugar and eggs together for ten minutes, add to sponge and beat five minutes. (This is important as success depends on the beating.) Now add the almonds, lemon and flour gradually, beating until light and fluffy; cover and let raise to double its bulk. When light, pour into one large or two small, well greased tube molds and let stand half an hour; bake in moderate heat until a golden color and toothpick comes out clean. As soon as done invert on plate and sift confectioner's sugar over.

GERMAN CINNAMON CAKE.

Ingredients for Sponge.
Three cups of sifted bread flour.
Two cups of warm milk and water (three-fourths milk).
One teaspoonful of salt.
Two cakes of compressed yeast.
One tablespoonful of sugar.

Method.
Prepare yeast and set sponge as directed for almond cake.

Ingredients for Second Mixing.
One-half cupful of lard and butter.
Two-thirds cupful of sugar.
Two eggs.
Three cups of sifted flour.

Method.
Stir sugar, shortening and eggs together until well creamed, beat into sponge, then beat in the flour little by little. When all is in, stir hard with a big perforated spoon, cover and let raise to double its bulk. Have flat tin well greased. When dough is light, dip a spoon in water, then take up portions of the dough and spread one-half to one inch thick in the pan, pressing dough smoothly along sides. Let this stand about one-half hour, then dip a thin covering of melted butter over, strew liberally with sugar and sift a little cinnamon on that, and make as any other coffee cake. For small quantity use only half recipe or bake some German tarts with part of the dough.

APPLE CAKE.

Method.
When dough is ready for pan, smooth a very thin covering into a flat, well greased pan, pare and core good tart cooking apples, cut each quarter into two or three even slices, lay them in overlapping rows, close together to cover the dough, strew sugar and cinnamon over, then bake until apples are tender and crust is done.

CUSTARD FOR APPLE CAKE.

Ingredients.
One whole egg or two yolks.
One cupful of rich milk.
Two tablespoonfuls of sugar.

Method.
Beat egg well, add to rest of ingredients and beat smooth, then pour over apples after they have been sugared. Omit cinnamon.

PEACH CAKE.

Skin and stone good tender peaches, cut into quarters and press the round side of fruit well into dough, sugar and bake plain or with custard.

BLUE PLUM CAKE.


Stone but do not skin blue freestone plums, place skin down on dough and sugar very heavily. Bake as directed for peach cake.
(Copyright, 1913, by Joseph B. Bowles.)

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