

**THE HANDBOOK OF HOUSEHOLD  
MANAGEMENT AND COOKERY: COMPILED  
AT THE REQUEST OF THE SCHOOL ROAD  
FOR LONDON, WITH AN APPENDIX OF  
RECIPES USED BY THE TEACHERS OF THE  
NATIONAL SCHOOL OF COOKERY**

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The Handbook of Household Management and Cookery: Compiled at the Request of the School Road for London, with an Appendix of Recipes Used by the Teachers of the National School of Cookery by W. B. Tegetmeier

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**W. B. TEGETMEIER**

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COMPILED AT THE REQUEST OF

The School Board for London

WITH AN APPENDIX OF RECIPES USED BY THE TEACHERS OF THE  
NATIONAL SCHOOL OF COOKERY

BY

W. B. TEGETMEIER

AUTHOR OF "A MANUAL OF DOMESTIC ECONOMY"



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1894

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## PREFACE.

THE present work was written at the request of THE SCHOOL BOARD FOR LONDON. It was designed to supply a want which has long been felt by practical teachers ; that of a handbook on the general principles on which the processes of Cookery and the sanitary management of a home depend.

No work on the subject at present exists which can be advantageously placed in the hands of the pupils in ordinary schools. A mere collection of recipes, however valuable in themselves, does not constitute a book fit for use in schools, where the pupils should be instructed in the first principles adapted to all cases, and not have the memory burdened by details applicable only to each individual case. The "Manual of Domestic Economy,"<sup>1</sup> published by the Author for the use of students in female Training Colleges, is adapted for the instruction of teachers, by whom it has been used with so

<sup>1</sup> "A Manual of Domestic Economy," by W. B. Tegetmeier. Tenth Edition. Hamilton and Adams, 1877.

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much success that Her Majesty's Commissioners, appointed to Investigate the Education in Mining Districts, in their Report on the Industrial Schools founded by Messrs. Baird at the Iron Works at Gartsherrie, stated that "The girls, in three months, can be taught plain cooking, washing, and cleaning, enough to prepare them for service, or to make them useful to their mothers at home. They are all instructed in Tegetmeier's 'Domestic Economy' at school, so that their minds have been directed to many useful principles. On going to service after such a course, a girl would probably get 1/. more wages for the first half-year's service."

The value of the present work has been greatly increased by an Appendix of upwards of 150 recipes prepared for the use of those teachers of the NATIONAL TRAINING SCHOOL OF COOKERY, South Kensington, who inaugurated the teaching at the Cookery Centres, established by the SCHOOL BOARD FOR LONDON. For the permission to use these recipes the author has to express his sincere thanks.

*Finchley, N.*



## CONTENTS.

### PART I.—FOOD.

CHAP.	PAGE
I.—THE NATURE AND USES OF FOOD . . . . .	11
II.—MEAT : ITS COMPOSITION . . . . .	15
III.—MEAT : THE PROCESSES OF COOKERY . . . . .	20
IV.—FISH : ITS VALUE AS FOOD, AND COOKERY . . . . .	34
V.—EGGS : THEIR COMPOSITION, VALUE AS FOOD AND COOKERY. . . . .	37
VI.—MILK : ITS CONSTITUENTS AND PRODUCTS— BUTTER AND CHEESE . . . . .	41
VII.—FLOUR : ITS CONSTITUENTS, STARCH, SUGAR —BREAD-MAKING—PASTRY, ETC. . . . .	47
VIII.—PULSE, PEAS, BEANS, AND FRESH VEGETABLES AND FRUITS . . . . .	56
IX.—CONDIMENTS : SALT, PEPPER, SPICES, ETC. . . . .	60
X.—BEVERAGES : TEA, COFFEE, COCOA, BEER, ETC. . . . .	63



## PART II.

## HOUSEHOLD MANAGEMENT.

CHAP.	PAGE
XI.—THE HOME : CONDITIONS NECESSARY TO HEALTH . . . . .	66
XII.—WATER SUPPLY ; QUALITIES OF WATER, INFLUENCE ON HEALTH, WASHING, COOKING, ETC. . . . .	72
XIII.—AIR AND VENTILATION . . . . .	76
XIV.—FIRING : STOVES, RANGES, AND ECONOMICAL MANAGEMENT OF FUEL. . . . .	80
XV.—LIGHTING : CANDLES, PETROLEUM, BENZOLINE, AND GAS LAMPS, THEIR MANAGEMENT, ETC. . . . .	85
XVI.—CLEANING, WASHING, AND GENERAL HOUSEWORK . . . . .	91
XVII.—CLOTHING . . . . .	99

## APPENDIX.

LESS.	PAGE
I.—LIGHTING A FIRE, MILK AND EGGS, CHILDREN'S FOOD . . . . .	103
II.—ROASTING, AND THE PUDDINGS EATEN WITH ROAST MEAT . . . . .	105
III.—BOILING . . . . .	106
IV.—SOUPS AND BROTHS . . . . .	108
V.—STEWES . . . . .	109
VI.—BAKING . . . . .	110
VII.—FRYING . . . . .	112
VIII.—BROILING . . . . .	113
IX.—USING UP COLD MEAT . . . . .	114
X.—AUSTRALIAN MEAT . . . . .	115
XI.—FISH . . . . .	117
XII.—VEGETABLES . . . . .	118
XIII.—PIES AND BAKED PUDDINGS . . . . .	119

---

LESS.	PAGE
XIV.—BOILED PUDDINGS . . . . .	120
XV.—BREAD AND CAKES . . . . .	122
XVI.—INVALID COOKERY . . . . .	123
XVII.—FARINACEOUS FOODS . . . . .	125
XVIII.—CHEAP SAUCES . . . . .	126
XIX.—CHEAPEST DISHES WITHOUT MEAT . . .	127
XX.—CHEAPEST DISHES WITH MEAT . . . .	128