

**THE NATIONAL TRAINING
SCHOOL FOR COOKERY SOUTH
KENSINGTON, S. W. HIGH-CLASS
COOKERY RECIPES: AS TAUGHT
IN THE SCHOOL**

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The National Training School for Cookery South Kensington, S. W. High-Class Cookery Recipes:
As Taught in the School by Mrs. Charles Clarke

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MRS. CHARLES CLARKE

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Henry G. Deming.

THE NATIONAL
TRAINING SCHOOL FOR COOKERY
SOUTH KENSINGTON, S.W.

HIGH-CLASS COOKERY
RECIPES,

AS TAUGHT IN THE SCHOOL.

PREPARED BY

MRS. CHARLES CLARKE,
THE LADY SUPERINTENDENT

LONDON
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1885.

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SUMMARY OF RULES, FEES, ETC., OF THE NATIONAL TRAINING SCHOOL FOR COOKERY.

Patron—H.R.H. THE PRINCE OF WALES, K.G.
President—THE DUKE OF WESTMINSTER, K.G.

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Students are admitted to train for Teachers either by
paying the Fees or by Votes of Subscribers.

Classes for Cooks and Students.

		£	s.	d.
Scullery Cleaning, for five Lessons	10 A.M. to 12 Noon	0	10	6
Ten Plain Cookery Demonstrations	10 A.M. to 12 Noon	0	4	6
Ten High-Class Demonstrations	2 P.M. to 4 P.M.	0	10	6
Ten Plain Cookery Practice Lessons	10 A.M. to 3 P.M.	2	2	0
Ten High-Class Practice Lessons	10 A.M. to 3 P.M.	3	3	0
Single Lessons, from 6d. to 10s. 6d.				

If the scullery work be omitted by students, the High-Class Practice Kitchen fee will be £4 4s.; and the Plain Cookery Practice Kitchen fee will be £3 3s. Fees to be paid on entry.

Dishes cooked in the School are for sale every day (except Saturday) at cost price.

Recipes of many of the dishes taught at the School are sold there at 1d.

Classes held in any part of the United Kingdom, if forty people will take tickets at 4s. 6d. for ten lessons, and thirty at 10s. 6d. for ten lessons.

Teachers sent to all parts for private lessons at moderate fees.

For full particulars, apply to the Secretary of the School.

By Order.

EDITH CLARKE,

Lady Superintendent.

May 1885.

PREFACE.

THE "RECIPES FOR PLAIN COOKERY," published about a year ago, written in a simple and concise form, have been so kindly received by our Students and the Public, that I now offer some of our High-Class Recipes, written in the same style, and hope they will give satisfaction, at all events to our Pupils. I have written these somewhat hastily during an extra pressure of work entailed by the Inventions Exhibition; and must, therefore, ask forgiveness if, in some cases, the recipes are not as neatly worded as they should be. The recipes themselves I believe to be correct, and that is the great point. I have adopted the present style, hoping to avoid the fault of most cookery books, namely, that you must be a good cook before you can cook satisfactorily from the instructions given, which, in quantities at least, leave a great deal to the imagination. From time to time I hope to add to these Recipes, as "new dishes" suggest themselves, and are taught in the School.

EDITH CLARKE,
Lady Superintendent.

23rd June 1885.

* * * *By an unfortunate oversight a fount of type which did not admit of the insertion of the usual accents was selected for the headings to the recipes; each will, however, be found properly accented in the Index.*

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NOTE.

To insure good frying, the heat of the fat should be tested by a fryometer, which must show the heat for whitebait to be not less than 400° ; for fish, from 360° to 375° ; and for meat, from 375° to 380° . If oil is used it must be much hotter than fat or lard.

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