

**PRACTICE OF COOKERY
AND PASTRY, ADAPTED
TO THE BUSINESS OF
EVERYDAY LIFE**

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Practice of Cookery and Pastry, Adapted to the Business of Everyday Life by Mrs. I. Williamson

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MRS. I. WILLIAMSON

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EVERYDAY LIFE**

THE PRACTICE OF COOKERY
AND PASTRY.

THE PRACTICE
OF
COOKERY AND PASTRY

ADAPTED TO THE BUSINESS OF EVERY-DAY LIFE.

BY MRS. I. WILLIAMSON,
TEACHER OF THOSE ARTS,
35, DUNDAS STREET, EDINBURGH.

Fifth Edition, greatly Enlarged and Improved.

TO BE HAD OF THE AUTHORESS.

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1862.

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MRS. I. WILLIAMSON,
CONFECTIONER AND PASTRY-COOK,

35, DUNDAS STREET, EDINBURGH,

BEGS respectfully to intimate that she gives lessons in the Arts of COOKERY, PASTRY, PRESERVING, and PICKLING. Ladies, by Mrs. W.'s system of tuition, will, in the course of a short time, be capable of making up all the fashionable Dishes; as those who may honour her with their patronage will not only have an opportunity of observing the best methods, but will themselves engage in the preparation of them.

Richly Ornamented Bride and Christening Cakes.

—◆—
BALLS, ROUTS, DINNERS, LUNCHEONS, AND
SUPPERS SUPPLIED.

—◆—
SOUPS, JELLIES, CREAMS, ICES, &c.

—◆—
CHARGES MODERATE.

EDINBURGH, *January* 1862.

P R E F A C E.

NOTWITHSTANDING the many books that have been written on Cookery, there still exists a general complaint, either that the receipts given in them are of too expensive a character for general use, or that they are only adapted for those who already possess considerable experience in the art of Cookery, and are but of little service to those who are novices in it.

It is hoped, however, that such objections will not apply to this work.

In preparing the receipts, the author has exercised the greatest care and anxiety to give, by means of easy and distinct directions, dishes at once economical and elegant; and every information which could possibly be wanted to render them generally useful has been given. The exact quantity of the different ingredients, the seasoning and time required for each dish, has been specified, and this plan she trusts will prove advantageous to those who from want of previous experience cannot be expected to know these particulars.

Another edition of the work being required, it has been carefully revised, and various improvements have been introduced. A number of new receipts have been added, and no pains have been spared to render this a really practical guide to the subject on which it treats, and to secure to it a continuance of the patronage which it has hitherto enjoyed.

