

**THE RUMFORD
COMPLETE
COOKBOOK**

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The Rumford Complete Cookbook by Lily Haxworth Wallace

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LILY HAXWORTH WALLACE

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COOKBOOK**

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PREFACE

THE recipes in this book have been carefully tested, and if measurements and general instructions are followed, the result in every case will be satisfactory.

The author has endeavored to give clear and concise instructions for the best dishes of their kind; rather than take up space for repetition of the same general recipe varied only in flavoring, form of baking and other minor detail.

It will be noted in the table of weights and measures that all measurements are given as **LEVEL**. Unless otherwise stated in the individual recipe, this rule should always be followed.

Ideas vary as to what constitutes a **rounding** or **heaping** spoon or cupful, while **LEVEL** is or should be the same the world over — as much as spoon or cup will hold, then leveled off with a knife.

It is not claimed that these recipes are all new. Some are original; some the gift of friends who have experimented till good results were obtained; some are old family recipes, never before printed; while others are standard rules that have stood the test of years and are still at the head of their respective lists. However, all have been tested and may be used by the novice with the same certainty of success as when the ingredients are combined by the experienced cook.

LILY HAXWORTH WALLACE.

WEIGHTS AND MEASURES

1 cupful	= ½ pint.
4 cupfuls	= 1 quart.
3 teaspoonfuls	= 1 tablespoonful.
1 gill	= ½ cupful.
16 tablespoonfuls of liquid	= 1 cupful.
2 cups butter packed solid	= 1 pound.
4 cups sifted flour	= 1 pound.
9 large eggs	= 1 pound.
2 cups granulated sugar . .	= 1 pound.
2 tablespoonfuls butter . .	= 1 ounce.
4 wineglassfuls	= 1 cupful.
4 tablespoonfuls	= 1 wineglassful.
60 drops	= 1 teaspoonful.
4 tablespoons flour	= 1 ounce.

Teaspoonfuls and tablespoonfuls are measured level unless otherwise stated.

One-half spoonful is measured lengthwise of the spoon.

Cupfuls are measured level full.

A set of measures (quart, pint and half-pint) should be in every kitchen. The graduated measures divided into quarters, halves and thirds are best. A graduated glass measure is also advisable for the correct measurement of liquids.

A set of accurate scales is also indispensable to good cooking and housekeeping.

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