

**SALEABLE SHOP GOODS FOR
COUNTER-TRAY AND WINDOW:
(INCLUDING "POPULAR PENNY
CAKES"). A PRACTICAL BOOK
FOR ALL IN THE TRADE**

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Saleable Shop Goods for Counter-Tray and Window: (Including "Popular Penny Cakes"). A Practical Book for All in the Trade by Fred. T. Vine

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FRED. T. VINE

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238. PETIT FOUR GLACÉ AU CAFÉ



241. PETIT FOUR GLACÉ AUX NOIX DE CACAO



CASE
FOR
PETIT FOUR.



239. PETIT FOUR GLACÉ AUX FRAISES.



242. PETIT FOUR GLACÉ AUX NOIX



*Saleable shop goods
for counter-tray and window*

Frederick T. Vine



240. PETIT FOUR GLACÉ AUX PISTACHES

243. PETIT FOUR GLACÉ À LA VIOLETTE



238. PETIT FOUR GLACÉ AU CAFÉ.



241. PETIT FOUR GLACÉ AUX NOIX DE CACAO.



CASE
POUR
PETIT FOUR.



239. PETIT FOUR GLACÉ AUX FRAISES.



242. PETIT FOUR GLACÉ AUX NOIX.



240. PETIT FOUR GLACÉ AUX PISTACHES.



245. PETIT FOUR GLACÉ LA VIOLETTE.

PETITS FOURS GLACÉS.

[See Pages 169—172.]

Saleable Shop Goods

FOR

Counter-Tray and Window:

(Including "Popular Penny Cakes.")

A PRACTICAL BOOK FOR ALL IN THE TRADE.

BY

FREDK. T. VINE.

[*"COMPTON DEXE"*].

Author of "Practical Pastry," "Savoury Pastry," "Ices," "Cakes, and How to Make Them," "Biscuits for Bakers," "Practical Bread-making," "Christmas Puddings, &c., &c."

FOURTH EDITION.

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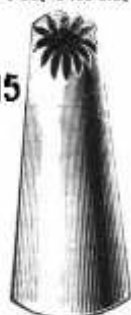


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PREFACE

TO THE FOURTH EDITION.



IT is with great pleasure that I comply with the request made to me by Mr. F. T. Vine to write a few words of introduction to the Fourth Edition of "Saleable Shop Goods"—not that any such introduction is at all necessary, for Mr. Vine is, either under his own name or the pseudonym of "Compton Dene," the best known and most widely read of any writers of bakers' manuals, and "Saleable Shop Goods" is, I should think, the best known and most widely read of all these manuals. Probably there has been no book published for bakers of which so many copies have been sold in such a short time as "Saleable Shop Goods."

The causes of this popularity are not far to seek—"Saleable Shop Goods" is in great demand, because the articles whose manufacture it describes are "Shop Goods," and are "Saleable." It gives instructions for making just the thing that most bakers want to make, and may feel pretty safe about selling when they have made. But if the subject of the book is one cause of its popularity, another must be found in the manner in which that subject is treated. Mr. Vine's

directions are always clear, succinct, and precise. There is no verbiage, no padding, and no possibility of mistaking what is meant. The book is as thoroughly practical in its method as it is in its subject.

This fourth edition is practically a reprint of the third, which was very considerably enlarged, and included a good many new recipes and illustrations. There are, in fact, no fewer than 263 of the one and 131 of the other, without counting the attractive frontispiece. There is no doubt that this edition will have as good a reception as its predecessors, and turn out to be as saleable as the goods it refers to.

EDITOR,

"BAKER AND CONFECTIONER."