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LEA AND BLANCHARD,
in the clerk's office of the District Court of the United States for the Eastern
District of Pennsylvania.

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### PREFACE

TO

# THE AMERICAN EDITION.

I HAVE often been surprised to observe how far the art of Cookery in the United States is behind the age. It was therefore with much pleasure that I undertook, at the request of the publishers, to superintend an American edition of this new work of Miss Acton, when, on examination, I found how well it was adapted to the wants of this country, at the present time.

The Preface of the Author is so complete, and explains so fully her wishes and motives in publishing, that I have little to add, except to state that, as the work is presented solely as the result of the Author's experience, it would have been inconsistent with the plan to make many additions. Therefore, the few which have been made, refer chiefly to the preparation of those articles which may be regarded as more strictly American: such as Indian Corn, Terrapins, and some others. Whatever revision has