

what articles have to be prepared beforehand, and the hour at which they must be ready; while it affords great facility as well, for an estimate of the expense attending them. The additional space occupied by this closeness of detail has necessarily prevented the admission of so great a variety of receipts as the book might otherwise have comprised; but a limited number, thus completely explained, may perhaps be more acceptable to the reader than a larger mass of materials vaguely given.

Our directions for boning poultry, game, &c., are also, we may venture to say, entirely new, no author that is known to us having hitherto afforded the slightest information on the subject; but while we have done our utmost to simplify and to render intelligible this, and several other processes not generally well understood by ordinary cooks, our first and best attention has been bestowed on those articles of food of which the consumption is the most general, and which are therefore of the greatest consequence; and on what are usually termed plain English dishes. With these we have intermingled many foreign ones which we know to be excellent of their kind, and which now so far belong to our national cookery, as to be met with commonly at all refined modern tables. But we find that we have, in every way, so far exceeded the limits assigned to us for our volume, that we feel compelled to take here our somewhat abrupt leave of the reader; who will, no doubt, discover easily, without our assistance, both any merit and any deficiency which may exist in the work.

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*By which persons not having scales and weights at hand may readily measure the articles wanted to form any receipt, without the trouble of weighing. Allowance to be made for an extraordinary dryness or moisture of the article weighed or measured.*

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WEIGHT AND MEASURE.

Wheat flour.....	one pound is.....	one quart.
Indian meal.....	one pound, two ounces, is.....	one quart.
Butter, when soft.....	one pound is.....	one quart.
Loaf sugar, broken.....	one pound is.....	one quart.
White sugar, powdered.....	one pound, one ounce is.....	one quart.
Best brown sugar.....	one pound, two ounces, is.....	one quart.
Eggs.....	ten eggs are.....	one pound.
Flour.....	eight quarts are.....	one peck.
Flour.....	four pecks are.....	one bushel.

LIQUIDS.

Sixteen large table-spoonfuls are.....	half a pint.
Eight large table-spoonfuls are.....	one gill.
Four large table-spoonfuls are.....	half a gill.
Two gills are.....	half a pint.
Two pints are.....	one quart.
Four quarts are.....	one gallon.
A common-sized tumbler holds.....	half a pint.
A common-sized wine-glass.....	half a gill.
Twenty-five drops are equal to one tea-spoonful.	