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SQUARE-CORNERED DINNER-TABLE WITH FOURTEEN COVERS. DECORATIONS IN WHITE. (SEE PAGE 18.)

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THE CENTURY COOK BOOK

BY

Mary Arnold presented of
Augusta Foote Arnold

This book contains directions for cooking in its various branches, from the simplest forms to high-class dishes and ornamental pieces; a group of New England dishes furnished by Susan Coolidge; and a few receipts of distinctively Southern dishes. It gives also the etiquette of dinner entertainments — how to serve dinners — table decorations, and many items relative to household affairs

"NOW GOOD DIGESTION WAIT ON APPETITE
AND HEALTH ON BOTH"
—*Macbeth*

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NEW YORK
THE CENTURY CO.
1896

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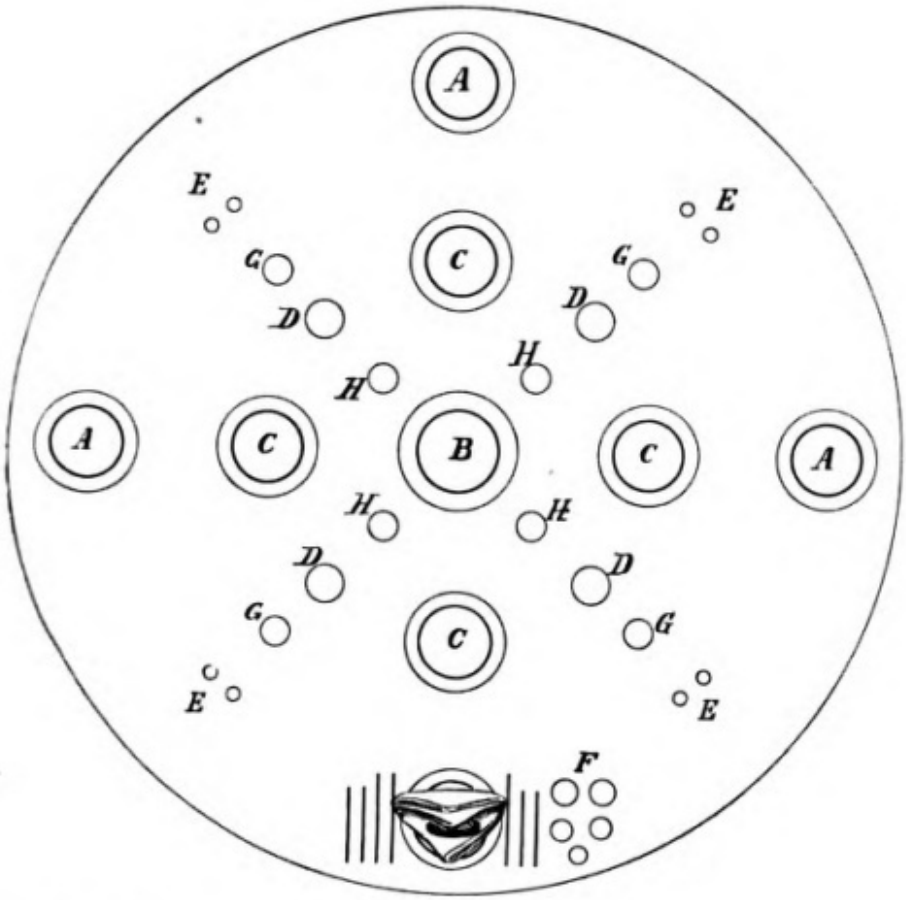

DIAGRAM OF TABLE.

A. Plates.
B. Plant, Flowers, Fruit, Lamp, or ornamental piece of silver.
C. Compotiers, holding cakes, fruit, or flowers.
D. Candlesticks or Candelabra.
E. Salt and Pepper Boxes.
F. Water and Wine Glasses.
G. Bonbons, or Hors d'Œuvres, or Carafes.
H. Bonbons, or Hors d'Œuvres.

DETAIL OF ONE COVER.

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ROUND DINNER-TABLE WITH EIGHTEEN COVERS—CLOTH OF PINK INDIA SILK COVERED WITH LACE—CENTER ORNAMENT OF FERNS—BUNCH OF PINK ROSES IN FRONT OF EACH COVER.

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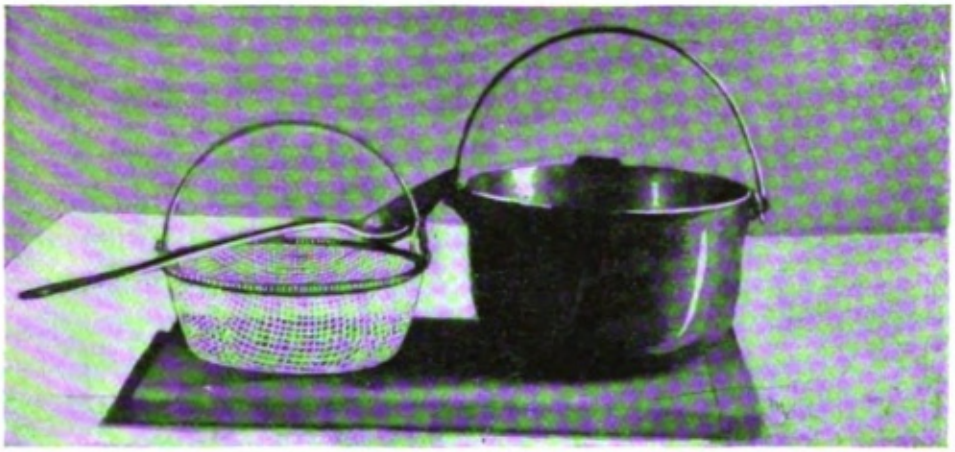
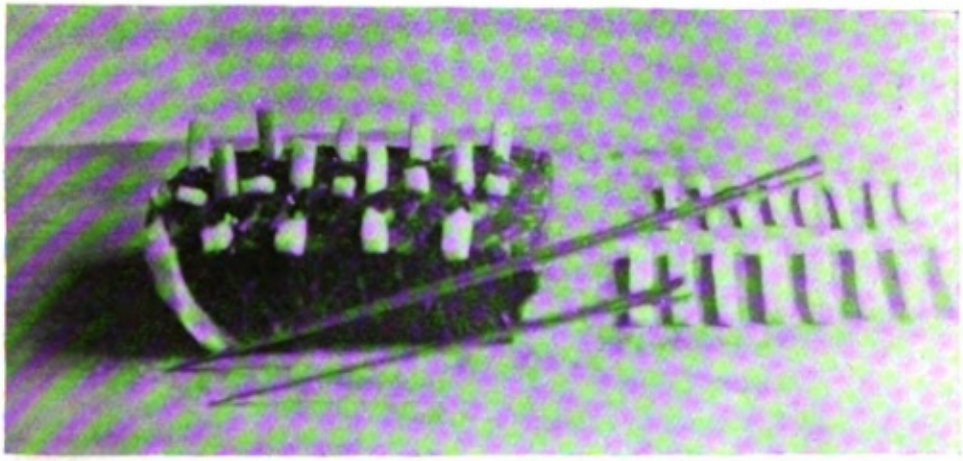


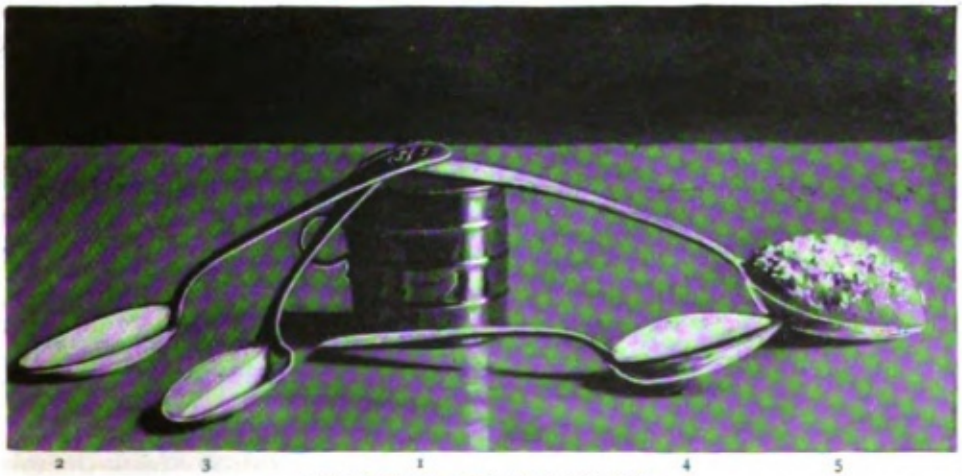
2 1

FRYING KETTLE AND BASKET.

1. Frying Kettle.
2. Wire Basket and Iron Spoon for lifting the Frying Basket. (See page 72.)



1. PIECE OF MEAT LARDED. 2. LARDING NEEDLES. 3. LARDOONS.



2 3 1 4 5

MEASURING CUP AND SPOONS.

1. Tin measuring cup holding one half-pint.
2. Spoonful of salt, pepper or spices. 3. One half spoonful.
4. Spoonful of flour, sugar, or butter. 5. Heaping spoonful. (See page 77.)

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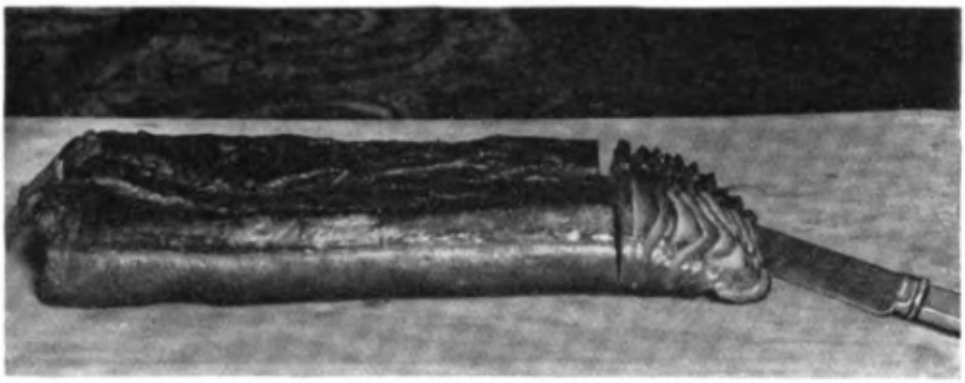
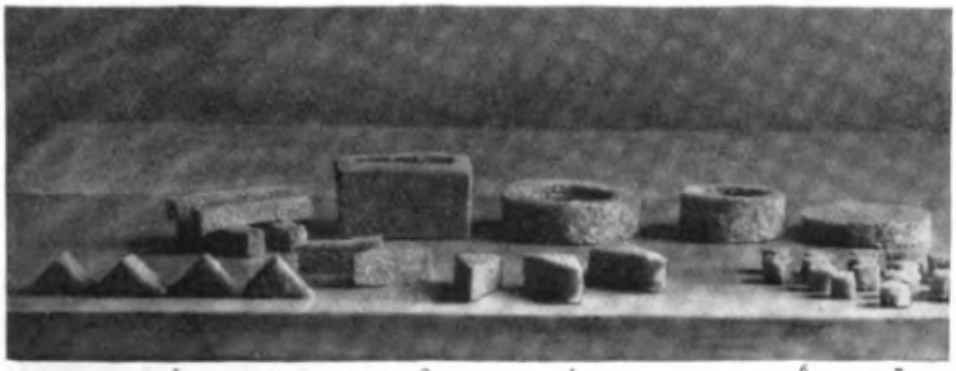


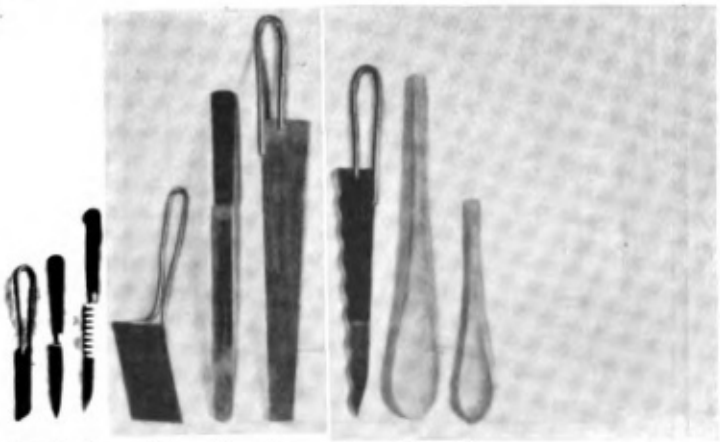
CUTTING BACON. (SEE PAGE 78.)



1 2 3 5 4 6 8 7

CROÛTONS AND CROUSTADES. (SEE PAGE 81.)

1. Sippets to use with boiled eggs.
2. Pyramidal Pieces for Borders.
3, 4, 6. Bread Boxes.
5. Triangles for Garnishing.
7. Croustade for Poached Egg, Creamed Meats, etc.
8. Croûtons for Soups.



1 2 3 4 5 6 7 8 9

SOME USEFUL UTENSILS.

1, 2. Small Pointed Knives for Vegetables, Boning, etc.
3. Fluted Knife for cutting potato straws, or cutting vegetables into fancy shapes.
4. Tuller Knife. Useful for pastry and all work done on a board.
5. Broad-bladed Knife or Spatula.
6. Saw.
8, 9. Small Wooden Spoons.
7. Bread or Cake Knife.

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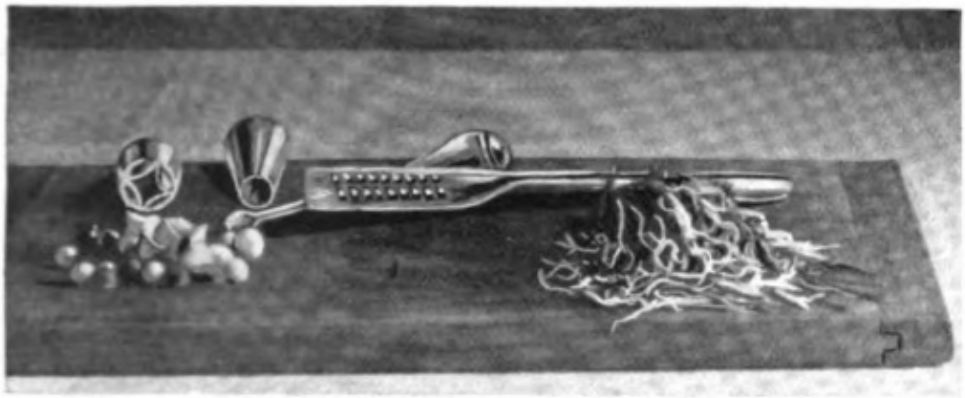


1 2 3 5
4 6

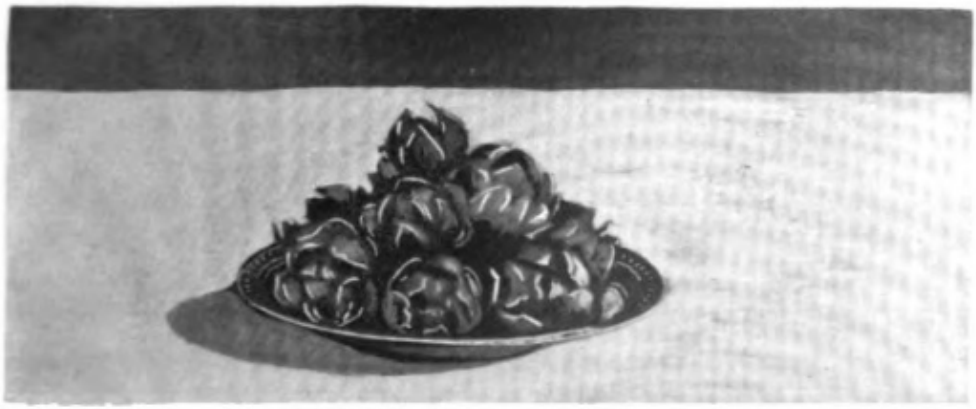
PRINTANIÈRE AND JULIENNE SOUP VEGETABLES. (SEE PAGE 89.)

1, 2, 3. Cutters used for cutting vegetables for Printanière Soup.
4. Vegetables prepared for Printanière Soup.
5. Knife for cutting vegetables into Julienne. 6. Julienne.

1 2 3 4 5 7 6

NOODLES. (SEE PAGE 93.)

1. Sheet of Noodle Paste.
2. Noodles for Soup.
3. Noodles to serve as vegetable.
4. Noodle Balls.
5. Sheet of Noodle Paste Rolled.
6. Paste cut from Roll.
7. Noodle Paste cut for Balls before being fried.



RADISHES CUT TO IMITATE ROSES.

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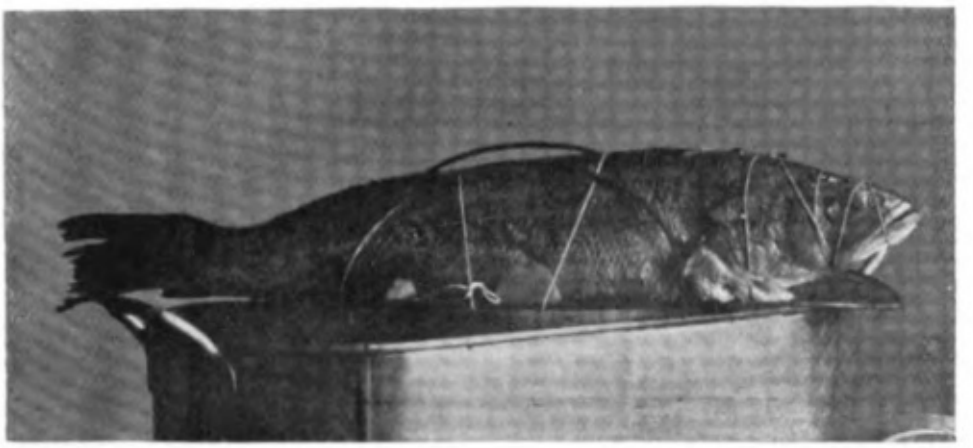
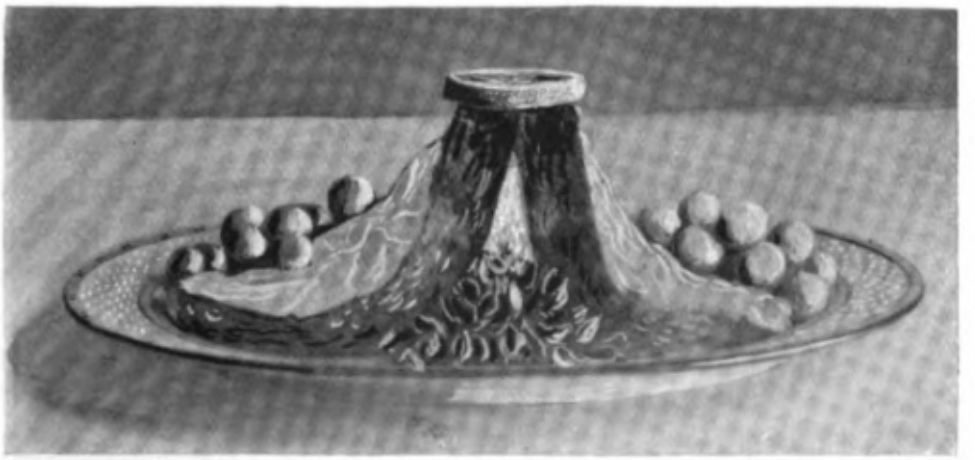


FISH PREPARED TO BOIL IN UPRIGHT POSITION. (SEE PAGE 114.)



SLICES OF CODFISH BOILED OR SAUTÉD AND RESTED AGAINST A WEDGE-SHAPED BREAD SUPPORT AND GARNISHED WITH BOILED OR FRIED POTATO BALLS, WATER-CRESS, AND LEMON.

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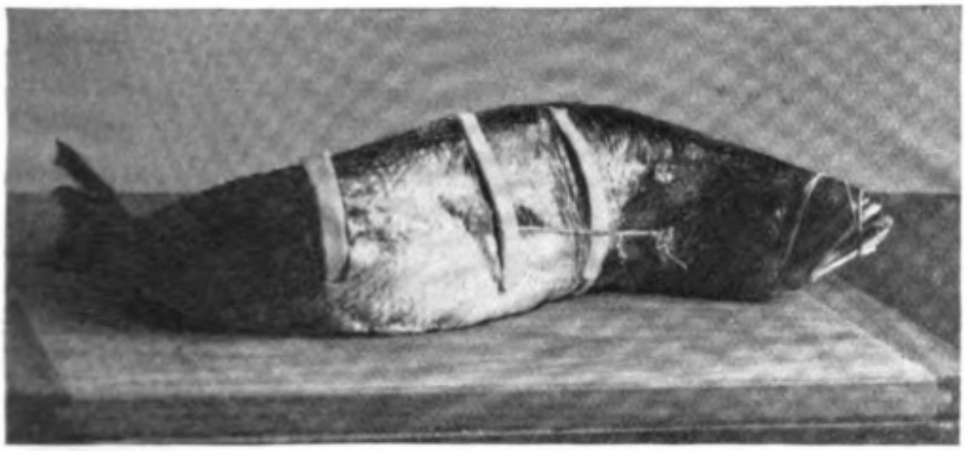
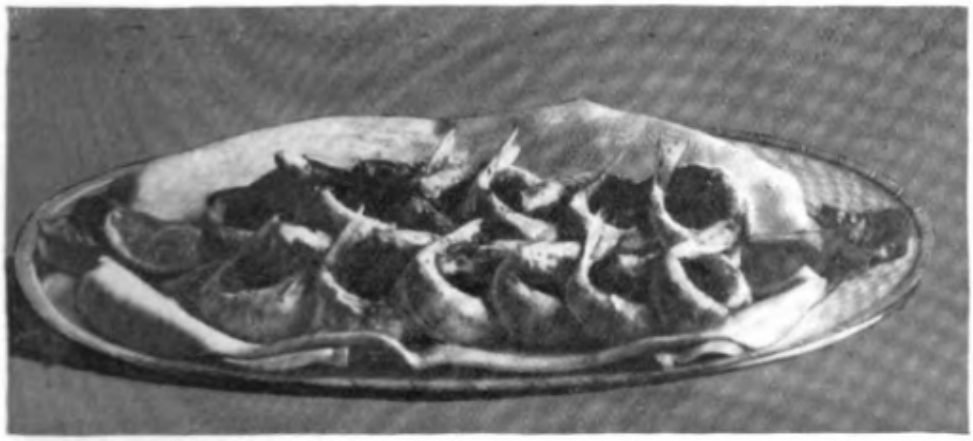
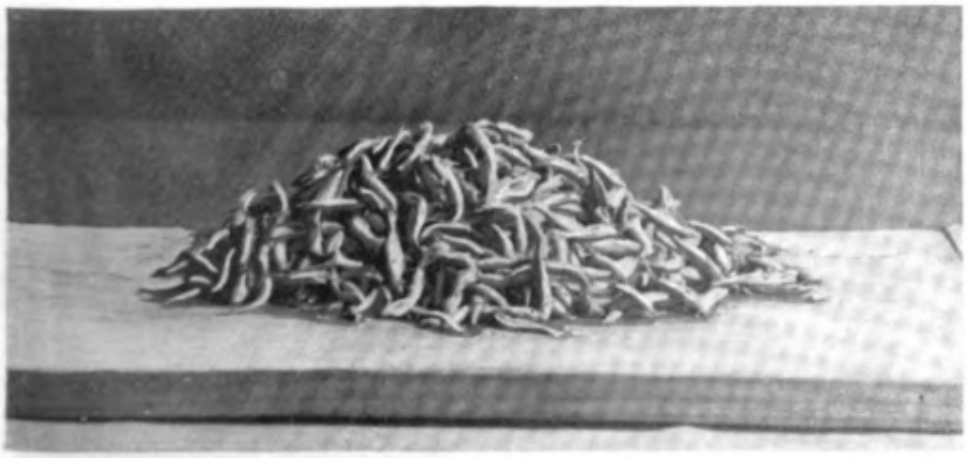


FISH PREPARED TO BAKE. (SEE PAGE 115.)



SMELTS FRIED IN RINGS. (SEE PAGE 117.)



WHITEBAIT. (SEE PAGE 118.)

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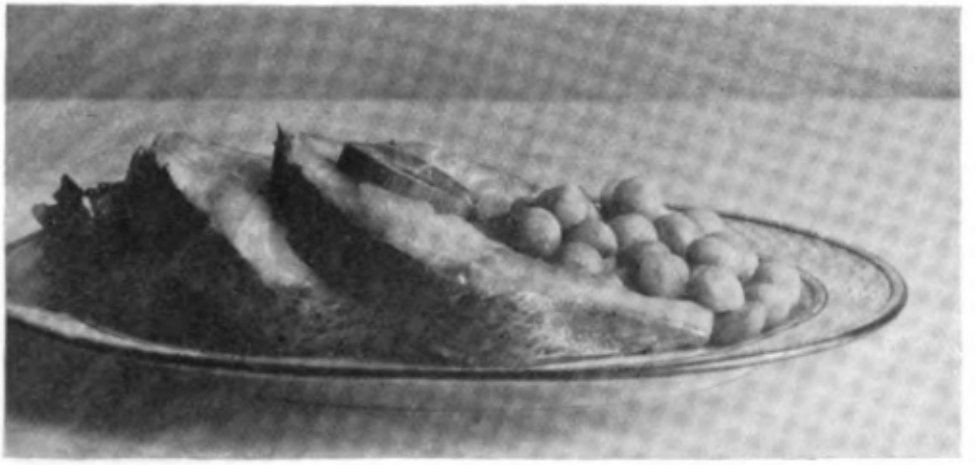
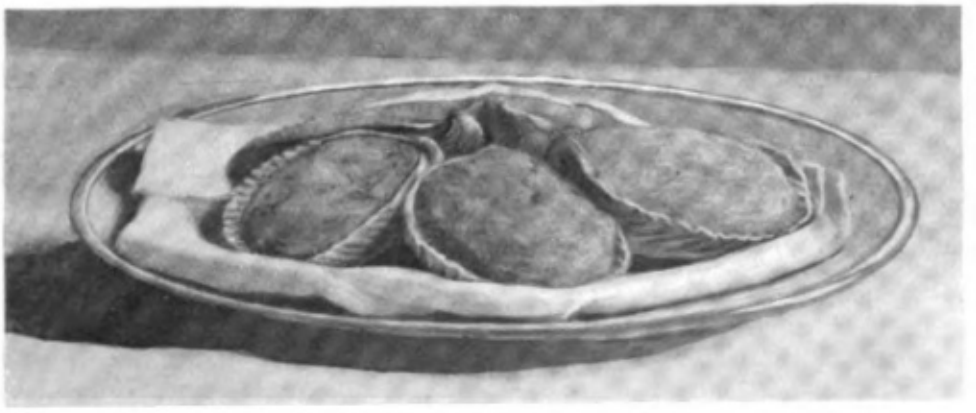
TURBANS, OR ROLLED FILLETS OF FISH. (SEE PAGE 125.)



FISH STEAKS SAUTÉD OR BOILED, GARNISHED WITH POTATO BALLS, WATER-CRESS, AND LEMON.



CREAMED FISH IN SHELLS.

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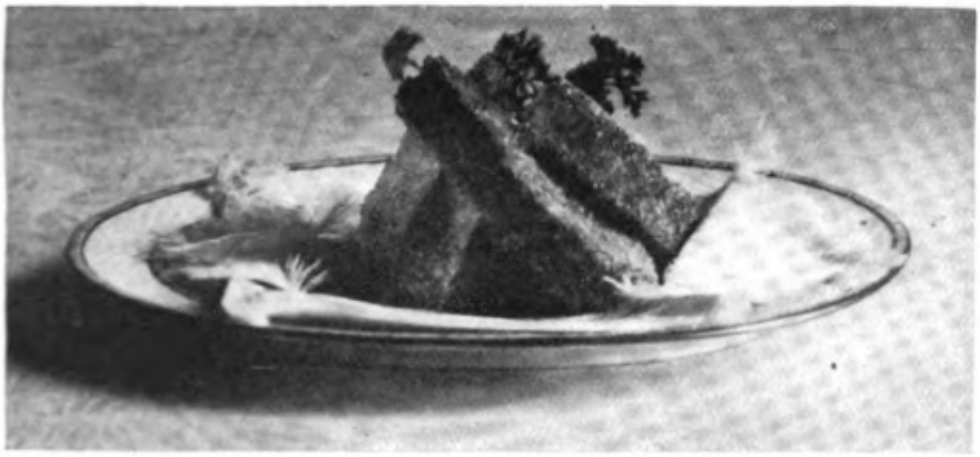
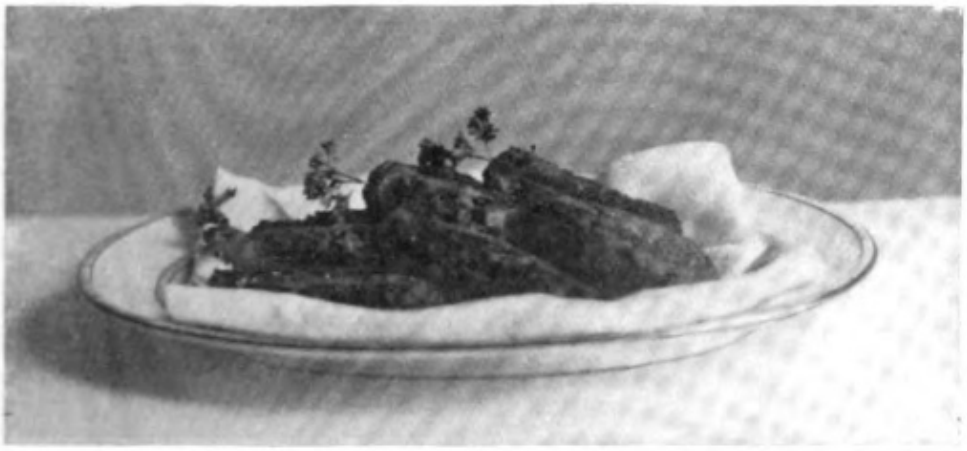


FISH CHOPS. (SEE PAGE 121.)



FISH CHOPS.

LOBSTER FARCI.

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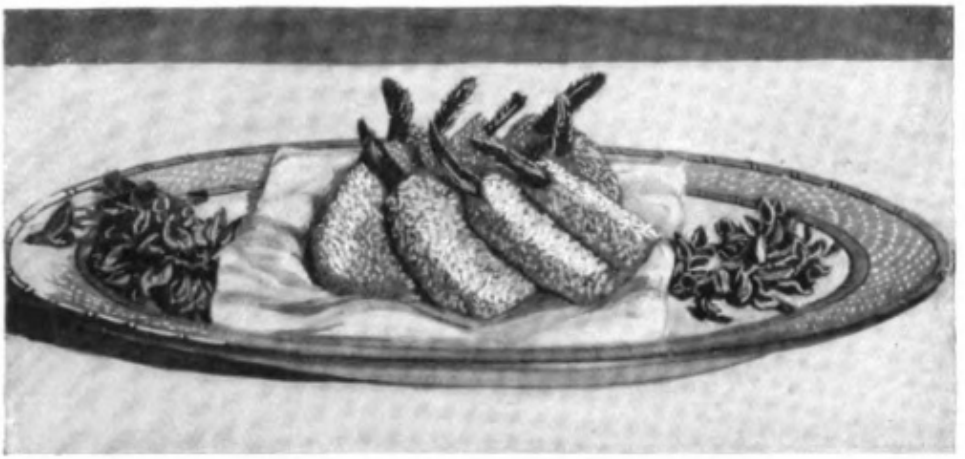

LOBSTER CHOPS, SERVED STANDING.

LOBSTER CHOPS.

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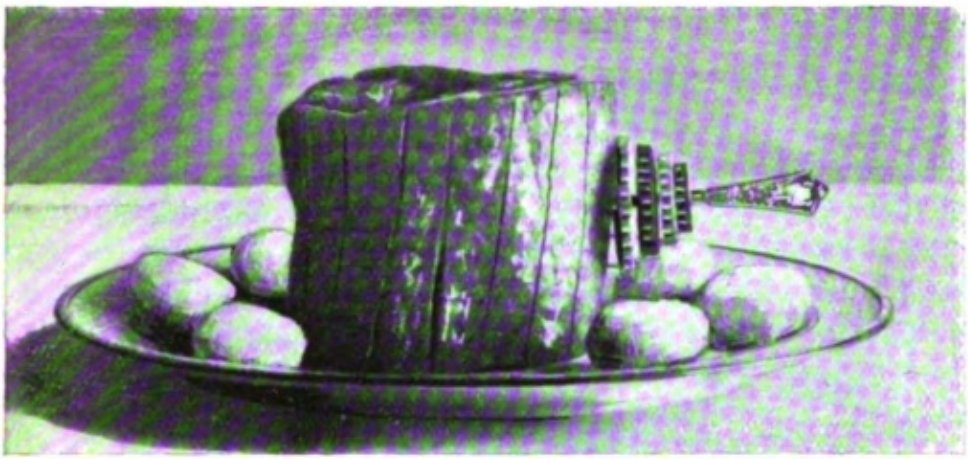
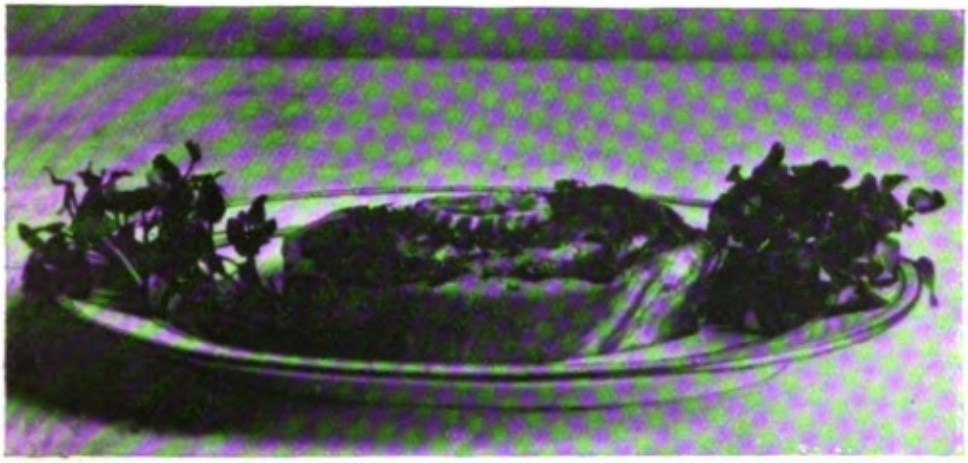
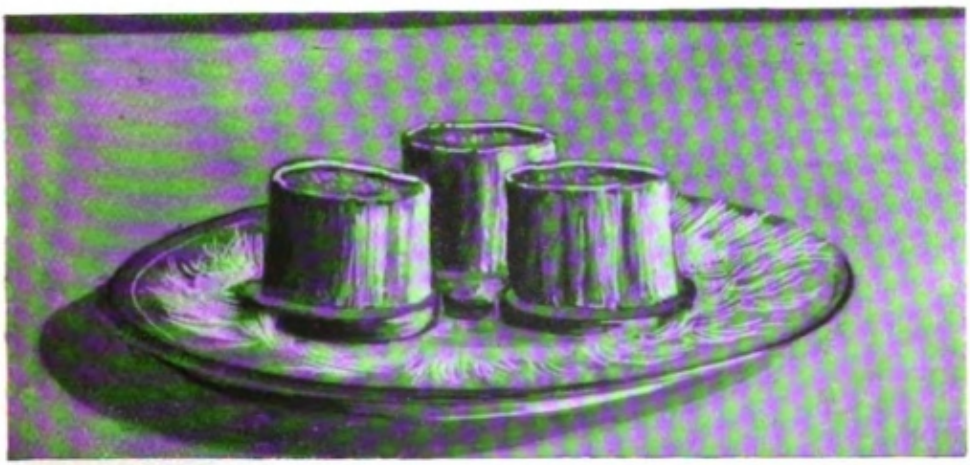


ROLLED RIB ROAST OF BEEF GARNISHED WITH POTATOES ROASTED IN SAME DISH WITH THE BEEF. FANCY SKEWER GARNISHED WITH SLICES OF TURNIP AND CARROT, RUN INTO THE SIDE TO HOLD IT TOGETHER. (SEE PAGE 146.)



A BONED TENDERLOIN STEAK MADE TO IMITATE A CHATEAUBRIAND GARNISHED WITH WATER-CRESS AND LEMON. (SEE PAGE 157.)



MARROW-BONES SERVED ON ROUND SLICES OF TOAST. (SEE PAGE 159.)

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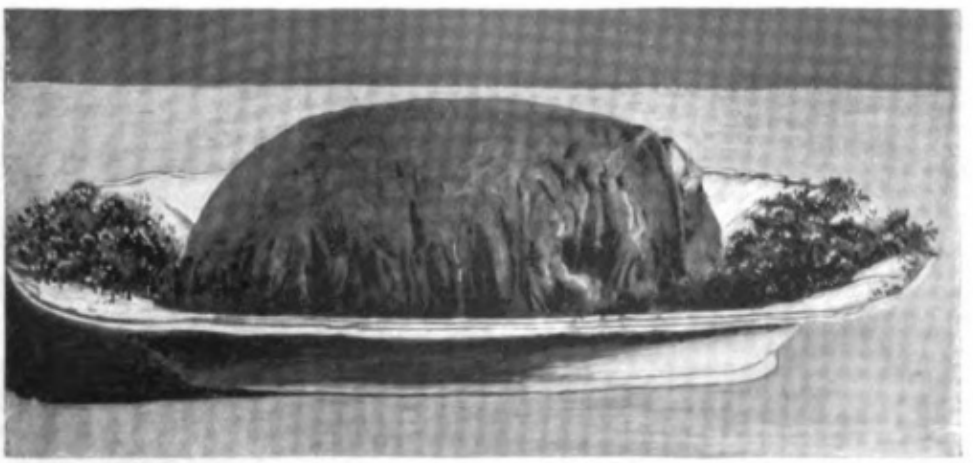
CROWN ROAST. A RACK OF MUTTON, THE CENTER FILLED WITH SARATOGA POTATOES. (SEE PAGE 162.)

CROWN ROAST PREPARED FOR COOKING.



BONED AND STUFFED SHOULDER OF MUTTON. (SEE PAGE 163.)

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RAGOUT OF MUTTON GARNISHED WITH FARINA BALLS AND LETTUCE. (SEE PAGE 165.)

1 2 3

THREE KINDS OF MUTTON CHOPS.

1. English Mutton Chop.
2. French Chop.
3. Boned and Rolled Chop.

(See page 165.)

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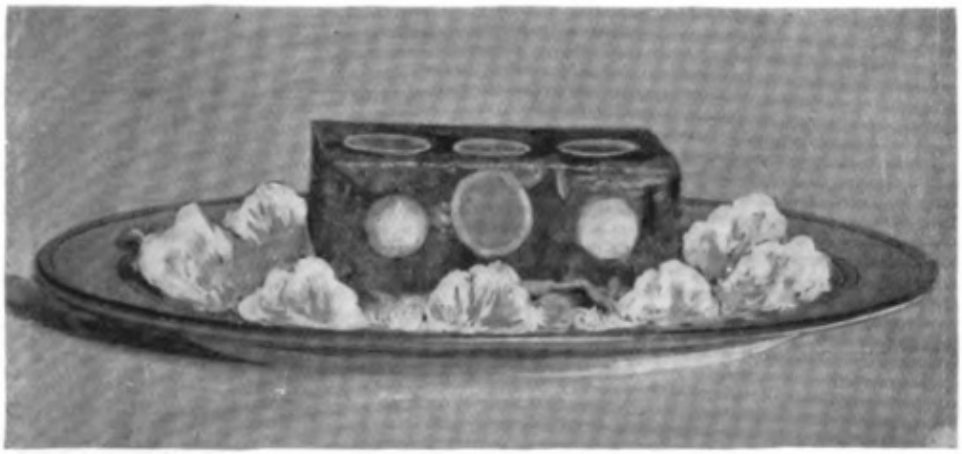

JELLIED VEAL DECORATED WITH SLICES OF HARD-BOILED EGG. GARNISHED WITH LETTUCE.

COLD HAM COVERED WITH CHAUDFROID SAUCE AND DECORATED WITH TRUFFLES TO IMITATE BRANCHES — ORNAMENT ON TOP A HALF-OLIVE SURROUNDED WITH SLICES OF PICKLE — A PIECE OF THE HAM-SKIN LEFT ON THE BONE END AND THE EDGE OF THE SKIN DECORATED WITH TRIANGULAR AND DIAMOND-SHAPED PIECES OF TRUFFLE — PAPER FRILL ON HAM-BONE — DISH GARNISHED WITH LETTUCE, WATER-CRESS, OR PARSLEY.

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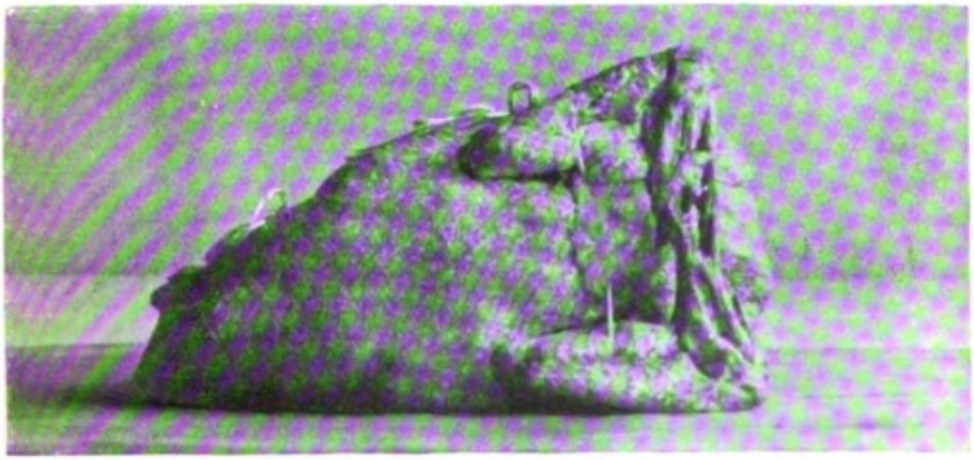
LEG OF CHICKEN WITH SINEWS DRAWN. (SEE PAGE 180.)

TRUSSED CHICKEN. (SEE PAGE 183.)



BACK OF TRUSSED CHICKEN.

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