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ANNEX

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A
NEW SYSTEM
OF
DOMESTIC COOKERY:

FORMED UPON
PRINCIPLES OF ECONOMY;
AND ADAPTED TO THE
USE OF PRIVATE FAMILIES.

BY A LADY.

[*Mrs. Rundell*]

A NEW EDITION, CORRECTED AND AUGMENTED.

WITH
A NEW CHAPTER ON FRENCH COOKERY.

LONDON:
JOHN MURRAY, ALBEMARLE-STREET:

SOLE ALSO BY

LONGMAN, BALDWIN, RICHARDSON, WHITTAKER, UNDERWOOD,
AND SIMPKIN AND MARSHALL, LONDON;

WILSON, YORK; MOZLEY, DERBY;

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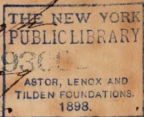
And by every Bookseller and Newsman in Town and Country.

MDCCCXXXIII.

Price Seven Shillings and Sixpence in Boards.

X. Plain Cake.

1/2 lb Dough
5 oz. Whipping
5 lb. Sugar
5 lb. Currants or y^e
Plain Carraway
or a little Mix Spice



LONDON:

Printed by WILLIAM CLOWES,
Stamford Street.

Mix all well together
then put it to the
Dough & beat it a
let it stand to rise
an hour. Oct. 12th

Earthen Tap -

Directions - Please first
wash the tap into Cal
by a gentle blow
with a Mallet fix it

FRONTISPIECE.



Published as the Act directs, Dec: 1824, by J. Murray.



Des. 1851. by J. Murray.

ADVERTISEMENT.

AS the following directions were intended for the conduct of the families of the authoress's own daughters, and for the arrangement of their table, so as to unite a good figure with proper economy, she has avoided all excessive luxury, such as essence of ham, and that wasteful expenditure of large quantities of meat for gravy, which so greatly contributes to keep up the price, and is no less injurious to those who eat than to those whose penury obliges them to abstain. Many receipts are given for things which, being in daily use, the mode of preparing them may be supposed too well known to require a place in a cookery-book; yet we rarely meet with butter properly melted, good toast-and-water, or well-made coffee. She makes no apology for minuteness in some articles, or for leaving others unnoticed, because she does not write for professed cooks. This little work would have been a treasure to herself when she first set out in life, and she therefore hopes it may prove useful to others. In that expectation it is given to the public; and as she will receive from it NO EMOLUMENT, so she trusts it will escape without censure.

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