

AMERICAN COOKERY,
OR THE ART OF DRESSING
VIANDS, FISH, POULTRY and VEGETABLES,
AND THE BEST MODES OF MAKING
PASTES, PUFFS, PIES, TARTS, PUDDINGS, CUSTARDS AND
PRESERVES,
AND ALL KINDS OF
CAKES,
FROM THE IMPERIAL PLUMB TO PLAIN CAKE. ADAPTED TO THIS COUN-
TRY,
AND ALL GRADES OF LIFE.

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IN THE APPENDIX, PAGE 41
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PREFACE.

As this treatise is calculated for the improvement of the rising generation of *Females* in America, the Lady of fashion and fortune will not be displeas'd, if many hints are suggested for the more general and universal knowledge of those females in this country, who by the loss of their parents, or other unfortunate circumstances, are reduced to the necessity of going into families in the line of domestics, or taking refuge with their friends or relations, and doing those things which are really essential to the perfecting them as good wives, and useful members of society. The orphan, tho' left to the care of virtuous guardians, will find it essentially necessary to have an opinion and determination of her own. The world, and the fashion thereof, is so variable, that old people cannot accommodate themselves to the various changes and fashions which daily occur; *they* will adhere to the fashion of *their* day, and will not surrender their attachments to the *good old way*—while the young and the gay, bend and conform readily to the taste of the times, and fancy of the hour. By having an opinion and determination, I would not be understood to mean an obstinate perseverance in trifles, which borders on obstinacy—by no means, but only an adherence to those rules and maxims which have stood the test of ages, and will forever establish the *female character*, a virtuous character—altho' they conform to the ruling taste of the age in cookery, dress, language, manners, &c.

It must ever remain a check upon the poor solitary orphan, that while those females who have parents, or brothers, or riches, to defend their indiscretions, that the orphan must depend solely upon *character*. How immensely important, therefore, that every action, every word, every thought, be regulated by the strictest purity, and that every movement meet the approbation of the good and wife.

The candor of the American Ladies is solicitously intreated by the Authorefs, as she is circumscribed in her knowledge, this being an original work in this country. Should any future editions appear, she hopes to render it more valuable.

DIRECTIONS for CATERING, or the procuring the best VIANDS, FISH, &c.

How to choofe Flefh.

BEEF. The large ftall fed ox beef is the beft, it has a coarfe open grain, and oily fmoothnefs; dent it with your finger and it will immediately rife again; if old, it will be rough and fpungy, and the dent remain.

Cow Beef is lefs boned, and generally more tender and juicy than the ox, in America, which is ufed to labor.

Of almoft every fpecies of Animals, Birds and Fifhes, the female is the tenderft, the richeft flavour'd, and among poultry the fooneft fatened.

Mutton, grafs-fed, is good two or three years old.

Lamb, if under fix months is rich, and no danger of impoition; it may be known by its fize, in diftinguifhing either.

Veal, is foon loft—great care therefore is neceffary in purchafing. Veal bro't to market in panniers, or in carriages, is to be prefered to that bro't in bags, and flouncing on a fweaty horfe.

Pork, is known by its fize, and whether properly fattened by its appearance.

To make the beft Bacon.

To each ham put one ounce faltpetre, one pint bay fait, one pint molaffes, fhake together 6 or 8 weeks, or when a large quantity is together, baft them with the liquor every day; when taken out to dry, fmoke three weeks with cobs or malt fumes. To every ham may be added a cheek, if you flow away a barrel and not alter the compofition, feme add a fhoulder. For tranfportation or exportation, double the period of fmoaking.

Fifh, how to choofe the beft in market.

Salmon, the nobleft and richeft fifh taken in frefh water—the largeft are the beft. They are unlike almoft every other fifh, are ameliorated by being 3 or 4 days out of water, if kept from heat and the moon, which has much more injurious effect than the fun.

In all great fifh-markets, great fifh-mongers ftrictly examine the gills—if the bright rednefs is exchanged for a low brown, they are ftale; but when live fifh are bro't flouncing into market, you have

only to elect the kind most agreeable to your palate and the season.

Shad, contrary to the generally received opinion are not so much richer flavored, as they are harder when first taken out of the water; opinions vary respecting them. I have tailed Shad thirty or forty miles from the place where caught, and really conceived that they had a richness of flavor, which did not appertain to those taken fresh and cooked immediately, and have proved both at the same table, and the truth may rest here, that a Shad 36 or 48 hours out of water, may not cook so hard and solid, and be esteemed so elegant, yet give a higher relished flavor to the taste.

Every species generally of *fresh water* Fish, are best fresh from the water, tho' the *Hannah Hill, Black Fish, Lobster, Oyfter, Flounder, Bass, Cod, Haddock, and Eel*, with many others, may be transported by land many miles, find a good market, and retain a good relish; but as generally, live ones are bought first, deceits are used to give them a freshness of appearance, such as peppering the gills, wetting the fins and tails, and even painting the gills, or wetting with animal blood. Experience and attention will dictate the choice of the best. Fresh gills, full bright eyes, moist fins and tails, are denotements of their being fresh caught; if they are soft, its certain they are false, but if deceits are used, your smell must approve or denounce them, and be your safest guide.

Of all fresh water fish, there are none that require, or so well afford haste in cookery, as the *Salmon Trout*, they are best when caught under a fall or cataract —from what philosophical circumstance is yet unfetled, yet true it is, that at the foot of a fall the waters are much colder than at the head; Trout choose those waters; if taken from them and hurried into dress, they are genuinely good; and take rank in point of superiority of flavor, of most other fish.

Perch and Reach, are noble pan fish, the deeper the water from whence taken, the finer are their flavors; if taken from shallow water, with muddy bottoms, they are impregnated therewith, and are unfavorable.

Eels, though taken from muddy bottoms, are best to jump in the pan.

Most white or soft fish are best bloated, which is done by faking, peppering, and drying in the sun, and in a chimney; after 30 or 40 hours drying, are best broiled, and moistened with butter, &c.

Poultry—how to choofe.

Having before ftated that the female in almoft every inftance, is preferable to the male, and peculiarly fo in the *Peacock*, which, tho' beautifully plumaged, is tough, hard, ftringy, and untafted, and even indelicious—while the *Pea Hen* is exactly otherwife, and the queen of all birds.

So alfo in a degree, *Turkey*.

Hen Turkey, is higher and richer flavor'd, eafier fattened and plumper—they are no odds in marker.

Dunghill Fowls, are from their frequent ufe, a tolerable proof of the former birds.

Chickens, of either kind are good, and the yellow leg'd the beft, and their tafte the fweteft.

Capons, if young are good, are known by fhort fpurs and fmoth legs.

All birds are known, whether frefh killed or ftale, by a tight vent in the former, and a loofe open vent if old or ftale; their fmell denotes their goodnefs; fpeckled rough legs denote age, while fmoth legs and combs prove them young.

A *Gooje*, if young, the bill will be yellow, and will have but few hairs, the bones will crack eafily; but if old, the contrary, the bill will be red, and the pads ftill redder; the joints ftiff and difficultly dif-jointed; if young, otherwife; choofe one not very flefhy on the breaft, but fat in the mmp.

Ducks, are fimilar to geefe.

Wild Ducks, have redder pads, and fmaller than the tame ones, otherwife are like the goofe or tame duck, or to be chofen by the fame rules.

Wood Cocks, ought to be thick, fat and flefhy firm, the nofe dry, and throat clear.

Snipes, if young and fat, have full veins under the wing, and are fmall in the veins, otherwife like the Woodcock.

Partridges, if young, will have black bills, yellowifh legs; if old, the legs look bluifh; if old or ftale, it may be perceived by fmelling at their mouths.

Pigeons, young, have light red legs, and the flefhy of a colour, and prick eafily —old have red legs, blackifh in parts, more hairs, plumper and loofe vents—fo alfo of grey or green Plover, Black Birds, Thrafh,

Lark, and wild Fowl in general.

Hares, are white flesh'd and flexible when new and fresh kill'd; if stale, their flesh will have a blackish hue, like old pigeons, if the cleft in her lip spread much, is wide and ragged, she is old; the contrary when young.

Leveret, is like the Hare in every respect, that some are obliged to search for the knob, or small bone on the fore leg or foot, to distinguish them.

Rabbits, the wild are the best, either are good and tender; if old there will be much yellowish fat about the kidneys, the claws long, wool rough, and mixed with grey hairs; if young the reverse. As to their being fresh, judge by the scent, they soon perish, if trap'd or shot, and left in pelt or undressed; their taint is quicker than veal, and the most sickish in nature; and will not, like beef or veal, be purged by fire.

The cultivation of Rabbits would be profitable in America, if the best methods were pursued—they are a very prolific and profitable animal—they are easily cultivated if properly attended, but not otherwise.—A Rabbit's borough, on which 3000 dollars may have been expended, might be very profitable; but on the small scale they would be well near market towns—easier bred, and more valuable.

Butter—Tight, waxy, yellow Butter is better than white or crumbly, which soon becomes rancid and frowy. Go into the centre of balls or rolls to prove and judge it; if in ferkin, the middle is to be preferred, as the sides are frequently disaffected by the wood of the firkin—altho' oak and used for years. New pine tubs are ruinous to the butter. To have sweet butter in dog days, and thro' the vegetable seasons, send stone pots to honest, neat, and trusty dairy people, and procure it pack'd down in May, and let them be brought in in the night, or cool rainy morning, covered with a clean cloth wet in cold water, and partake of no heat from the horse, and let the pots in the coldest part of your cellar, or in the ice house.—Some say that May butter thus preserved, will go into the winter use, better than fall made butter.

Cheese—The red smooth moist coated, and tight pressed, square edged Cheese, are better than white coat, hard rinded, or bilged; the inside should be yellow, and flavored to your taste. Old shelves which have only been wiped down for years, are preferable to scoured and washed shelves. Deceits are used by falsifying the outside, or

colouring with hemlock, cocmnberries, or fafron, infufed into the milk; the tafte of either fupercedes every poffible evafion.

Eggs—Clear, thin fhell'd, longeft oval and fharp ends are beft; to afcertain whether new or flale—hold to the light, if the white is clear, the yolk regularly in the centre, they are good—but if otherwife, they are ftale. The beft poffible method of afcertaining, is to put them into water, if they lye on their bilge, they are *good* and *fresh*—if they bob up an end they are ftale, and if they rife they are addled, proved, and of no ufe.

We proceed to **ROOTS** and **VEGETABLES**—*and the beft cook cannot alter the firft quality, they muft be good, or the cook will be difappointed.*

Potatoes, take rank for univerfal ufe, profit and eafy acquirement. The fmoth fkin, known by the name of How's Potatoe, is the moft mealy and richeft flavor'd; the yellow mfticoat next beft; the red, and red mfticoat are tolerable; and the yellow Spanifh have their value—thofe cultivated from imported feed on fandy or dry loomy lands, are beft for table ufe; tho' the red or either will produce more in rich, loomy, highly manured garden grounds; new lands and a fandy foil, afford the richeft flavor'd; and moft mealy Potatoe much depends on the ground on which they grow—more on the fpecies of Potatoes planted—and ftill more from foreign feeds—and each may be known by attention to connoiffeurs; for a good potatoe comes up in many branches of cookery, as herein after prefcribed.—All potatoes fhould be dug before the rainy feafons in the fall, well dried in the fun, kept from froft and dampnefs during the winter, in the fpring removed from the cellar to a dry loft, and fspread thin, and frequently ftirred and dried, or they will grow and be thereby injured for cookery.

A roaft Potatoe is brought on with roaft Beef, a Steake, a Chop, or Fricaffee; good boiled with a boiled difh; make an excellent fluffing for a turkey, water or wild fowl; make a good pie, and a good ftarch for many ufes. All potatoes run out, or depreciate in America; a fresh importation of the Spanifh might reftore them to table ufe.

It would fwell this treatife too much to fay every thing that is ufeful, to prepare a good table, but I may be pardoned by obferving, that the Irifh have preferved a genuine mealy rich Potatoe, for a century, which takes rank of any known in any other kingdom; and I have heard that they renew their feed by planting and cultivating the

Seed Ball, which grows on the tine. The manner of their managing it to keep up the excellency of that root, would better fuit a treatise on agriculture and gardening than this—and be inferted in a book which would be read by the farmer, inftead of his amiable daughter. If no one treats on the fubject, it may appear in the next edition.

Onions—The Medeira white is beft in market, efteemed fofter flavored, and not fo fiery, but the high red, round hard onions are the beft; if you confult cheapnefs, the largeft are beft; if you confult tafte and foftnefs, the very fmalleft are the moft delicate, and ufed at the firft tables. Onions grow in the richeft, higheft cultivated ground, and better and better year after year, on the fame ground.

Beets, grow on any ground, but beft on loom, or light gravel grounds; the *red* is the richeft and beft approved; the *white* has a fickifh fwetnefs, which is difliked by many.

Parfnips, are a valuable root, cultivated beft in rich old grounds, and doubly deep plowed, *late fown*, they grow thrifty, and are not fo prongy; they may be kept any where and any how, fo that they do not grow with heat, or are nipped with froft; if frofted, let them thaw in earth; they are richer flavored when plowed out of the ground in April, having flood out during the winter, tho' they will not laft long after, and commonly more fticky and hard in the centre.

Carrots, are managed as it refpects plowing and rich ground, fimilarly to Parfnips. The yellow are better than the orange or red; middling fiz'd, that is, a foot long and two inches thick at the top end, are better than over grown ones; they are cultivated beft with onions, fowed very thin, and mixed with other feeds, while young or fix weeks after fown, efpecially if with onions on true onion ground, They are good with veal cookery, rich in foups, excellent with hafh, in May and June.

Garlicks, tho' ufed by the French, are better adapted to the ufes of medicine than cookery.

Afparagus—The mode of cultivation belongs to gardening; your bufinefs is only to cut and drefs, the largeft is beft, the growth of a day fufficient, fix inches long, and cut juft above the ground; many cut below the furface, under an idea of getting tender fhoots, and preferring the bed; but it enfeebles the root: dig round it and it will be wet with the juices—but if cut above ground, and juft as the dew is going off, the fun will either reduce the juice, or fend it back to nourifh

the root—its an excellent vegetable.

Parfley, of the three kinds, the thickest and branchiest is the best, is sown among onions, or in a bed by itself, may be dried for winter use; tho' a method which I have experienced is much better—In September I dig my roots, procure an old thin stave dry cask, bore holes an inch diameter in every stave, 6 inches asunder round the cask, and up to the top—take first a half bushel of rich garden mold and put into the cask, then run the roots through the staves, leaving the branches outside, press the earth tight about the root within, and thus continue on thro' the respective stories, till the cask is full; it being filled, run an iron bar thro' the center of the dirt in the cask, and fill with water, let stand on the south and east side of a building till frosty night, then remove it, (by flinging a rope round the cask) into the cellar; where, during the winter, I clip with my scissars the fresh parfley, which my neighbors or myself have occasion for; and in the spring transplant the roots in the bed in the garden, or in any unused corner—or let stand upon the wharf, or the wash shed. Its an useful mode of cultivation, and

a pleasurable tasted herb, and much used in garnishing viands.

Raddish, *Salmon* coloured is the best, *purple* next best—*white*—*turnip*—each are produced from southern seeds, annually. They grow thriftiest sown among onions. The turnip Raddish will last well through the winter.

Artichokes—The Jerusalem is best, are cultivated like potatoes, (tho' their stalks grow 7 feet high) and may be preserved like the turnip raddish, or pickled—they like,

Horfe Raddish, once in the garden, can scarcely ever be totally eradicated; plowing or digging them up with that view, seems at times rather to increase and spread them.

Cucumbers, are of many kinds; the prickly is best for pickles, but generally bitter; the white is difficult to raise and tender; choose the bright green, smooth and proper sized.

Melons—The Water Melons is cultivated on sandy soils only, above latitude 41 1-2, if a stratum of land be dug from a well, it will bring the first year good Water Melons; the red cored are highest flavored; a hard rind proves them ripe.

Muskmelons, are various, the rough skinned is best to eat; the short, round, fair skinned, is best for Mangoes.

Lettuce, is of various kinds; the purple spotted leaf is generally the tendereft, and free from bitter—Your tafte muft guide your market.

Cabbage, requires a page, they are fo multifarious. Note, all Cab- bages have a higher relifh that grow on *new unmaturred grounds*; if grown in an old town and on old gardens, they have a ranknefs, which at times, may be perceived by a frefh air traveller. This obfervation has been experienced for years—that Cabbages require new ground, more than Turnips.

The Low Dutch, only will do in old gardens.

The Early Yorkshire, muft have rich foils, they will not anfwer for winter, they are eafily cultivated, and frequently bro't to market in the fall, but will not laft the winter.

The *Green Savoy*, with the richeft crinkles, is fine and tender; and altho' they do not head like the Dutch or Yorkfhire, yet the tendernefs of the out leaves is a counterpoife, it will laft thro' the winter, and are high flavored.

The *Yellow Savoy*, takes next rank, but will not laft fo long; all Cabbages will mix, and participate of other fpecies, like Indian Corn; they are culled, beft in plants; and a tme gardner will, in the plant defcribe thofe which will head, and which will not. This is new, but a fact.

The gradations in the Savoy Cabbage are difcerned by the leaf; the richeft and moft fcollup'd, and crinkled, and thickeft Green Savoy, falls little fhort of a *Colliflour*.

The red and redefte fmall tight heads, are beft for *flaw*, it will not boil well, comes out black or blue, and tinges other things with which it is boiled.

BEANS.

The Clabboard Bean, is earlieft cultivated and collected, are good for ftring beans, will fhell—muft be poled.

The Windfor Bean, is an earlier, good ftring, or fhell Bean.

Crambury Bean, is rich, but not univerfally approved equal to the other two.

Froft Bean, is good only to fhell.

Six Weeks Bean, is a yellowifh Bean, and early bro't forward, and tolerable.

Lazy Bean, is tough, and needs no pole.

Englifh Bean, what *they* denominate the *Horfe Bean*, is mealy when

young, is profitable, easily cultivated, and may be grown on worn out grounds; as they may be raised by boys, I cannot but recommend the more extensive cultivation of them.

The final White Bean, is best for winter use, and excellent.

Calivanfe, are run out, a yellow small bush; a black speck or eye, are tough and tasteless, and little worth in cookery, and scarcely bear exportation.

Peas—Green Peas.

The Crown Imperial, takes rank in point of flavor, they blossom, purple and white on the top of the vines, will run from three to five feet high, should be let in light sandy soil only, or they run too much to vines.

The Crown Pea, is second in richness of flavor.

The Rondeheval, is large and bitterish.

Early Carlton, is produced first in the season—good.

Marrow Fats, green, yellow, and is large, easily cultivated, not equal to others.

Sugar Pea, needs no bush, the pods are tender and good to eat, easily cultivated.

Spanish Manratto, is a rich Pea, requires a strong high bush.

All Peas should be picked *carefully* from the vines as soon as dew is off, shelled and cleaned without water, and boiled immediately; they are thus the richest flavored.

Herbs, useful in Cookery.

Thyme, is good in soups and stuffings.

Sweet Marjoram, is used in Turkeys.

Summer Savory, ditto, and in Sauzages and salted Beef, and legs of Pork.

Sage, is used in Cheese and Pork, but not generally approved.

Parfley, good in soups, and to garnish roast Beef, excellent with bread and butter in the spring.

Penny Royal, is a high aromatic, altho' a spontaneous herb in old ploughed fields, yet might be more generally cultivated in gardens, and used in cookery and medicines.

Sweet Thyme, is most useful and best approved in cookery.

FRUITS.

Pears, There are many different kinds; but the large Bell Pear, sometimes called the Pound Pear, the yellowest is the best, and in the

fame town they differ essentially.

Hard Winter Pear, are innumerable in their qualities, are good in fauces, and baked.

Harveft and *Summer Pear* are a tolerable delert, are much improved in this country, as all other fruits are by grafting and inoculation.

Apples, are ftill more various, yet rigidly retain their own fpecies, and are highly ufeul in families, and ought to be more uuiverfally cultivated, excepting in the compacteft cities. There is not a fingle family but might fet a tree in feme otherwife ufelefs fpot, which might ferve the two fold ufe of fhade and fruit; on which 12 or 14 kinds of fruit trees might eafily be engrafted, and essentially preferve the orchard from the intrufions of boys, &c. which is too common in America. If the boy who thus planted a tree, and guarded and protected it in a ufelefs corner, and carefully engrafted different fruits, was to be indulged free accefs into orchards, whilft the neglectful boy was prohibited— how many millions of fmit trees would fpring into growth— and what a faving to the union. The net faving would in time extinguih the public debt, and enrich our cookery.

Currants, are eafily grown from fhoots trimmed off from old bunches, and fet carelefsly in the ground; they flourifh on all foils, and make good jellies—their cultivation ought to be encouraged.

Black Currants, may be cultivated—but until they can be dried, and until fugars are propagated, they are in a degree unprofitable.

Grapes, are natural to the climate; grow fpontaneoufly in every ftate in the

union, and ten degrees north of the line of the union. The *Madeira*, *Lifhon* and *Malaga* Grapes, are cultivated in gardens in this country, and are a rich treat or defert. Trifling attention only is neceflary for their ample growth.

Having pointed out the *beft methods of judging of the qualities of Viands, Poultry, Fifh, Vegetables, &c.* We now prefent the beft approved methods of DRESSING and COOKING them; and to fuit all taftes, prefent the following

RECEIPTS.

To Roaft Beef

THE general rules are, to have a brisk hot fire, to hang down rather than to fpit, to bafte with fait and water, and one quarter of

an hour to every pound of beef, tho' tender beef will require less, while old tough beef will require more roasting; pricking with a fork will determine you whether done or not; rare done is the healthiest and the taste of this age.

Roast Mutton.

If a breast let it be cauled, if a leg, fluffed or not, let it be done more gently than beef, and done more; the chine, saddle or leg require more fire and longer time than the breast, &c. Garnish with scraped horse radish, and serve with potatoes, beans, colliflowers, water-cresses, or boiled onion, caper sauce, mashed turnip, or lettuce.

Roast Veal.

As it is more tender than beef or mutton, and easily scorched, paper it, especially the fat parts, lay it some distance from the fire a while to heat gently, baste it well; a 15 pound piece requires one hour and a quarter roasting; garnish with green-parley and sliced lemon.

Roast Lamb.

Lay down to a clear good fire that will not want stirring or altering, baste with butter, dust on flour, baste with the dripping, and before you take it up, add more butter and sprinkle on a little fait and parley fried fine; send to table with a nice salad, green peas, fresh beans, or a colliflower, or asparagus.

To stuff a Turkey.

Grate a wheat loaf, one quarter of a pound butter, one quarter of a pound fait pork, finely chopped, 2 eggs, a little sweet marjoram, summer savory, parley and sage, pepper and fait (if the pork be not sufficient,) fill the bird and sew up.

The same will answer for all Wild Fowl.

Water Fowls require onions.

The same ingredients stuff a *leg of Veal, fresh Pork* or a *loin of Veal.*

To stuff and roast a Turkey, or Fowl

One pound soft wheat bread, 3 ounces beef suet, 3 eggs, a little sweet thyme, sweet marjoram, pepper and fait, and some add a gill of wine; fill the bird therewith and sew up, hang down to a steady solid fire, basting frequently with fait and water, and roast until a steam emits from the breast, put one third of a pound of butter into the gravy, dust flour over the bird and baste with the gravy; serve up with boiled onions and cranberry-sauce, mangoes, pickles or celery.

2. Others omit the sweet herbs, and add parsley done with potatoes.

3. Boil and mash 3 pints potatoes, wet them with butter, add sweet herbs, pepper, fait, fill and roast as above.

To stuff and roast a Goflin.

Boil the inwards tender, chop them fine, put double quantity of grated bread, 4 ounces butter, pepper, fait, (and sweet herbs if you like) 2 eggs moulded into the stuffing, parboil 4 onions and chop them into the stuffing, add wine, and roast the bird.

The above is a good stuffing for every kind of Water Fowl, which requires onion sauce.

To smother a Fowl in Oyfters.

Fill the bird with dry Oyfters, and sew up and boil in water just sufficient to cover the bird, fait and season to your taste—when done tender, put into a deep dish and pour over it a pint of stewed oyfters, well buttered and peppered, garnish a turkey with sprigs of parsley or leaves of cellery: a fowl is best with a parsley sauce.

To stuff a Leg of Veal.

Take one pound of veal, half pound pork (salted,) one pound grated bread, chop all very fine, with a handful of green parsley, pepper it, add 3 ounces butter and 3 eggs, (and sweet herbs if you like them,) cut the leg round like a ham and stab it full of holes, and fill in all the stuffing; then fait and pepper the leg and dust on some flour; if baked in an oven, put into a sauce pan with a little water, if potted, lay some scowers at the bottom of the pot, put in a little water and lay the leg on the scowers, with a gentle fire render it tender, (frequently adding water,) when done take out the leg, put butter in the pot and brown the leg, the gravy in a separate vessel must be thickened and buttered and a spoonful of ketchup added.

To stuff a leg of Pork to bake or roast.

Corn the leg 48 hours and stuff with sausage meat and bake in a hot oven two hours and an half or roast.

To alamode a round of Beef.

To a 14 or 16 pound round of beef, put one ounce salt-petre, 48 hours after stuff it with the following: one and half pound beef, one pound fait pork, two pound grated bread, chop all fine and rub in half pound butter, fait, pepper and cayenne, summer savory, thyme; lay it on scowers in a large pot, over 3 pints hot water (which it must occasionally be supplied with,) the steam of which in 4 or 5 hours will

tender the round tender if over a moderate fire; when tender, take away the gravy and thicken with flour and butter, and boil, brown the round with butter and flour, adding ketchup and wine to your taste.

To a la mode a round.

Take fat pork cut in slices or mince, season it with pepper, fait, sweet marjoram and thyme, cloves, mace and nutmeg, make holes in the beef and stuff it the night before cooked; put some bones across the bottom of the pot to keep from burning, put in one quart Claret wine, one quart water and one onion; lay the round on the bones, cover close and stop it round the top with dough; hang on in the morning and stew gently two hours; turn it, and stop tight and stew two hours more; when done tender, grate a cmft of bread on the top and brown it before the fire; scum the gravy and serve in a butter boat, serve it with the residue of the gravy in the dish.

To Dress a Turde.

Fill a boiler or kettle, with a quantity of water sufficient to scald the callapach and Callapee, the fins, &c. and about 9 o'clock hang up your Turtle by the hind fins, cut off the head and save the blood, take a sharp pointed knife and separate the callapach from the callapee, or the back from the belly part, down to the shoulders, so as to come at the entrails which take out, and clean them, as you would those of any other animal, and throw them into a tub of clean water, taking great care not to break the gall, but to cut it off from the liver and throw it away, then separate each distinctly and put the guts into another vessel, open them with a small pen-knife end to end, wash them clean, and draw them through a woollen cloth, in warm water, to clear away the slime and then put them in clean cold water till they are used with the other part of the entrails, which must be cut up small to be mixed in the baking dishes with the meat; this done, separate the back and belly pieces, entirely cutting away the fore fins by the upper joint, which scald; peel off the loose skin and cut them into small pieces, laying them by themselves, either in another vessel, or on the table, ready to be seasoned; then cut off the meat from the belly part, and clean the back from the lungs, kidneys, &c. and that meat cut into pieces as small as a walnut, laying it likewise by itself; after this you are to scald the back and belly pieces, pulling off the shell from the back, and the yellow skin from the belly, when all will

be white and clean, and with the kitchen cleaver cut those up likewise into pieces about the bigness or breadth of a card; put those pieces into clean cold water, wash them and place them in a heap on the table, so that each part may lay by itself; the meat being thus prepared and laid separate for seasoning; mix two third parts of fait or rather more, and one third part of cyanne pepper, black pepper, and a nutmeg, and mace pounded fine, and mixt all together; the quantity, to be proportioned to the size of the Turtle, so that in each dish there may be about three spoonfuls of seasoning to every twelve pound of meat; your meat being thus seasoned, get some sweet herbs, such as thyme, favory, &c. let them be dried and rub'd fine, and having provided some deep dishes to bake it in, which should be of the common brown ware, put in the coarsest part of the meat, put a quarter pound of butter at the bottom of each dish, and then put some of each of the several parcels of meat, so that the dishes may be all alike and have equal portions of the different parts of the Turtle, and between each laying of meat strew a little of the mixture of sweet herbs, fill your dishes within an inch an half, or two inches of the top; boil the blood of the Turtle, and put into it, then lay on forcemeat balls made of veal, highly seasoned with the same seasoning as the Turtle; put in each dish a gill of Madeira Wine, and as much water as it will conveniently hold, then break over it five or six eggs to keep the meat from scorching at the top, and over that shake a handful of bread parley, to make it look green, when done put your dishes into an oven made hot enough to bake bread, and in an hour and half, or two hours (according to the size of the dishes) it will be sufficiently done.

To dress a Calves Head. Turtle fashion.

The head and feet being well scalded and cleaned, open the head, taking the brains, wash, pick and cleanse, fait and pepper and parley them and put by in a cloth; boil the head, feet and heartlet one and quarter, or one and half hour, sever out the bones, cut the skin and meat in slices, strain the liquor in which boiled and put by; clean the pot very clean or it will burn too, make a layer of the slices, which dust with a composition made of black pepper one spoon, of sweet herbs pulverized, two spoons (sweet marjoram and thyme are most approved) a tea spoon of cayenne, one pound butter, then dust with flour, then a layer of slices with slices of veal and seasoning till completed, cover with the liquor, stew gently three quarters of an hour.

To make the forced meat balls—take one and half pound veal, one pound grated bread, 4 ounces raw fait pork, mince and feafon with above and work with 3 whites into balls, one or one an half inch diameter, roll in flour, and fry in very hot butter till brown, then chop the brains fine and ftir into the whole mefs in the pot, put thereto, one third part of the fryed balls and a pint wine or lefs, when all is heated thro' take off and ferve in tureens, laying the refidue of the balls and hard boiled and pealed eggs into a difh, garnifh with flices of lemon.

A Stew Pie.

Boil a fhoulder of Veal, and cut up, fait, pepper, and butter half pound, and flices of raw fait pork, make a layer of meat, and a layer of bifcuit, or bifcuit dough into a pot, cover clofe and ftew half an hour in three quarts of water only.

A Sea Pie.

Four pound of flour, one and half pound of butter rolled into pafte, wet with coldwater, line the pot therewith, lay in fplit pigeons, turkey pies, veal, mutton or birds, with flices of pork, fait, pepper, and duft on flour, doing thus till the pot is full or your ingredients expended, add three pints water, cover tight with pafte, and ftew moderately two and half hours.

A Chicken Pie.

Pick and clean fix chickens, (without fcalding) take out their inwards and wafh the birds while whole, then joint the birds, fait and pepper the pieces and inwards. Roll one inch thick pafte No. 8 and cover a deep difh, and double at the rim or edge of the difh, put thereto a layer of chickens and a layer of thin flices of butter, till the chickens and one and a half pound butter are expended, which cover with a thick pafte; bake one and a half hour.

Or if your oven be poor, parboil the chickens with half a pound of butter, and put the pieces with the remaining one pound of butter, and half the gravy into the pafte, and while boiling, thicken the refidue of the gravy, and when the pie is drawn, open the cruft, and add the gravy.

Minced Pies. A Foot Pie.

Scald neets feet, and clean well, (grafs fed are beft) put them into a large veffel of cold water, which change daily during a week, then boil the feet till tender, and take away the bones, when cold, chop

fine, to every four pound minced meat, add one pound of beef fuet, and four pound apple raw, and a little fait, chop all together very fine, add one quart of wine, two pound of ftoned raifins, one ounce of cinnamon, one ounce mace, and fweeten to your tafte; make ufe of pafte No. 3—bake three quarters of an hour.

Weeks after, when you have occafion to ufe them, carefully raife the top cruft, and with a round edg'd fpoon, collect the meat into a bafon, which warm with additional wine and fpices to the tafte of your circle, while the cruft is alfo warm'd like a hoe cake, put carefully together and ferve up, by this means you can have hot pies through the winter, and enrich'd fingly to your company.

Tangue Pie.

One pound neat's tongue, one pound apple, one third of a pound of Sugar, one quarter of a pound of butter, one pint of wine, one pound of raifins, or currants, (or half of each) half ounce of cinnamon and mace—bake in pafte No. 1, in proportion to fize.

Minced Pie of Beef.

Four pound boild beef, chopped fine, and falted; fix pound of raw apple chopped alfo, one pound beef fuet, one quart of Wine or rich fwet cyder, one ounce mace, and cinnamon, a nutmeg, two pounds taifins, bake in pafte No. 3, three fourths of an hour.

Obfervations.

All meat pies require a hotter and brifker oven than fruit pies, in good cookeries, all raifins fhould be ftoned.—As people differ in their taftes, they may alter to their wifhes. And as it is difficult to afcertain with precifion the fmall articles of fpicery; every one may relifh as they like, and fuit their tafte.

Apple Pie.

Stew and ftrain the apples, to every three pints, grate the peel of a frefh lemon, add cinnamon, mace, rofe-water and fugar to your tafte—and bake in pafte No.

3.

Every fpecies of fruit fuch as peas, plums, rafherries, black berries may be only feetned, without fpices—and bake in pafte No. 3.

Currant Pies.

Take green, full grown currants, and one third their quantity of fugar, proceeding as above.

A buttered apple Pie.

Pare, quarter and core tart apples, lay in pafte No. 3, cover with the fame; bake half an hour, when drawn, gently raife the top cruft, add fugar butter, cinnamon, mace, wine or rofe-water q: f:

PUDDINGS.

A Rice Pudding.

One quarter of a pound rice, a ftick of cinnamon, to a quart of milk (ftirred often to keep from burning) and boil quick, cool and add half a nutmeg, 4 fpoons rofe-water, 8 eggs; butter or puff pafte a difh and pour the above compofition into it, and bake one and half hour.

No. 2. Boil 6 ounces rice in a quart milk, on a flow fire 'till tender, ftir in one pound butter, interim beat 14 eggs, add to the pudding when cold with fugar, fait, rofe-water and fpices to your tafte, adding raifins or currants, bake as No. 1.

No. 3. 8 fpoons rice boiled in 2 quarts milk, when cooled add 8 eggs, 6 ounces butter, wine, fugar and fpices, q: f: bake 2 hours.

No. 4. Boil in water half pound ground rice till foft, add 2 quarts milk and fcald, cool and add 8 eggs, 6 ounces butter, 1 pound raifins, fait, cinnamon and a fmall nutmeg, bake 2 hours.

No. 5. *A cheap one*, half pint rice, 2 quarts milk, fait, butter, allfpice, put cold into a hot oven, bake 2 and half hours.

No. 6. Put 6 ounces rice into water, or milk and water, let it fwell or foak tender, then boil gently, ftirring in a litde butter, when cool ftir in a quart cream, 6 or 8 eggs well beaten, and add cinnamon nutmeg, and fugar to your tafte, bake.

N. B. The mode of introducing the ingredients, is a material point; in all cafes where eggs are mentioned it is underftood to be well beat; whites and yolks and the fpices, fine and fetded.

A Nice Indian Pudding.

No. 1. 3 pints fcalded milk, 7 fpoons fine Indian meal, ftir well together while hot, let Hand till cooled; add 7 eggs, half pound raifins, 4 ounces butter, fpice and fugar, bake one and half hour.

No. 2. 3 pints fcalded milk to one pint meal falted; cool, add 2 eggs, 4 ounces butter, fugar or molaffes and fpice q. f. it will require two and half hours baking.

No. 3. Salt a pint meal, wet with one quart milk, fwweeten and put into a ftrong cloth, brafs or bell metal veffel, ftone or earthern pot, fecure from wet and boil 12 hours.

A Sunderland Pudding.

Whip 6 eggs, half the whites, take half a nutmeg, one point cream and a little fait, 4 fpoons fine flour, oil or butter pans, cups, or bowls, bake in a quick oven one hour. Eat with fweet fauce.

A Whitpot.

Cut half a loaf of bread in dices, pour thereon a quarts milk, 6 eggs, rofe-water, nutmeg and half pound of fugar; put into a difh and cover with pafte, No.

1. bake flow 1 hour.

A Bread Pudding.

One pound foft bread or bifcuit foaked in one quart milk, run thro' a fieve or cullender, add 7 eggs, three quarters of a pound fugar, one quarter of a pound butter, nutmeg or cinnamon, one gill rofe-water, one pound ftoned raifins, half pint cream, bake three quarters of an hour, middling oven.

A Flour Pudding.

Seven eggs, one quarter of a pound of fugar, and a tea fpoon of fait, beat and put to one quart milk, 5 fpoons of flour, cinnamon and nutmeg to your tafte, bake half an hour, and ferve up with fweet fauce.

A boiled Flour Pudding.

One quart milk, 9 eggs, 7 fpoons flour, a litde fait, put into a flrong cloth and boiled three quarters of an hour.

A Cream Almond Pudding.

Boil gently a little mace and half a nutmeg (grated) in a quart cream; when cool, beat 8 yolks and 3 whites, ftrain and mix with one fpoon flour one quarter of a pound almonds; fettled, add one fpoon rofe-water, and by degrees the cold cream and beat well together; wet a thick cloth and flour it, and pour in the pudding, boil hard half an hour, take out, pour over it melted butter and fugar.

An apple Pudding Dumplin.

Put into pafte, quartered apples, lye in a cloth and boil two hours, ferre with fweet fauce.

Pears, Plumbs, &c.

Are done the fame way.

Potatoe Pudding. Baked.

No. 1. One pound boiled potatoes, one pound fugar, half a pound butter, 10 eggs.

No. 2. One pound boiled potatoes, mashed, three quarters of a pound butter, 3 gills milk or cream, the juice of one lemon and the peel grated, half a pound sugar, half nutmeg, 7 eggs (taking out 3 whites,) 2 spoons rose-water.

Apple Pudding.

One pound apple sifted, one pound sugar, 9 eggs, one quarter of a pound butter, one quart sweet cream, one gill rose-water, a cinnamon, a green lemon peel grated (if sweet apples,) add the juice of half a lemon, put on to paste No. 7. Currants, raisins and citron rind add, but good without them.

Carrot Pudding.

A coffee cup full of boiled and strained carrots, 5 eggs, 2 ounces sugar and butter each, cinnamon and rose water to your taste, baked in a deep dish without paste.

A Crookneck, or Winter Squash Pudding.

Core, boil and skin a good squash, and bruise it well; take 6 large apples, pared, cored, and stewed tender, mix together; add 6 or 7 spoonful of dry bread or biscuit, rendered fine as meal, half pint milk or cream, 2 spoons of rose-water, 2 do. wine, 5 or 6 eggs beaten and strained, nutmeg, salt and sugar to your taste, one spoon flour, beat all smartly together, bake.

The above is a good receipt for Pumpkins, Potatoes or Yams, adding more moistening or milk and rose water, and to the two latter a few black or Lisbon currants, or dry whortleberries scattered in, will make it better.

Pumpkin.

No. 1. One quart stewed and strained, 3 pints cream, 9 beaten eggs, sugar, mace, nutmeg and ginger, laid into paste No. 7 or 3, and with a dough pour, cross and checker it, and baked in dishes three quarters of an hour.

No. 2. One quart of milk, 1 pint pumpkin, 4 eggs, molasses, allspice and ginger in a crust, bake 1 hour.

Orange Pudding.

Put sixteen yolks with half a pound butter melted, grate in the rinds of two Seville oranges, beat in half pound of fine Sugar, add two spoons orange water, two of rose-water, one gill of wine, half pint cream, two Naples biscuit or the crumbs of a fine loaf, or roll soaked in cream, mix all together, put it into rich puff-paste, which let be

double round the edges of the dish; bake like a cuflard.

A Lemon Pudding,

1. Grate the yellow of the peels of three lemons, then take two whole lemons, roll under your hand on the table till soft, taking care not to burst them, cut and squeeze them into the grated peels.

2. Take ten ounces soft wheat bread, and put a pint of scalded white wine thereto, let soak and put to No. 1.

3. Beat four whites and eight yolks, and put to above, adding three quarters of a pound of melted butter, (which let be very fresh and good) one pound fine sugar, beat all together till thoroughly mixed.

4. Lay paste No. 7 or 9 on a dish, plate or saucers, and fill with above composition.

5. Bake near 1 hour, and when baked—stick on pieces of paste, cut with a jagging iron or a doughpur to your fancy, baked lightly on a floured paper; garnished thus, they may be served hot or cold.

Puff Pastes for Tarts.

No. 1. Rub one pound of butter into one pound of flour, whip 2 whites and add with cold water and one yolk; make into paste, roll in six or seven times one pound of butter, flouring it each roll. This is good for any small thing.

No. 2. Rub six pound of butter into fourteen pound of flour, eight eggs, add cold water, make a stiff paste.

No. 3. To any quantity of flour, rub in three fourths of its weight of butter, (twelve eggs to a peck) rub in one third or half, and roll in the rest.

No. 4. Into two quarts flour (sifted) and wet stiff with cold water roll in, in nine or ten times one and half pound of butter.

No. 5. One pound flour, three fourths of a pound of butter, beat well.

No. 6. To one pound of flour rub in one fourth of a pound of butter wet with three eggs and rolled in a half pound of butter.

A Paste for Sweet Meats.

No. 7. Rub one third of one pound of butter, and one pound of lard into two pound of flour, wet with four whites well beaten; water q: f: to make a paste, roll in the residue of shortening in ten or twelve rollings—bake quick.

No. 8. Rub in one and half pound of suet to six pounds of flour, and a spoon full of fat, wet with cream roll in, in six or eight times,

two and half pounds of butter—good for a chicken or meat pie.

Royal Pafte,

No. 9. Rub half a pound of butter into one pound of flour, four whites beat to a foam, add two yolks, two ounces of fine fugar; roll often, mbbing one third, and rolling two thirds of the butter is beft; excellent for tarts and apple cakes.

CUSTARDS.

1. One pint cream fweetened to your tafte, warmed hot; ftir in fweet wine, till curdled, grate in cinnamon and nutmeg.

2. Sweeten a quart of milk, add nutmeg, wine, brandy, rofe-water and fix eggs; bake in tea cups or difhes, or boil in water, taking care that it don't boil into the cups.

3. Put a flick of cinnamon to one quart of milk, boil well, add fix eggs, two fpoons of rofe-water—bake.

4. *Bailed Cuftard*—one pint of cream, two ounces of almonds, two fpoons of rofe-water, or orange flower water, fome mace; boil thick, then ftir in fweetning, and lade off into china cups, and ferve up.

Rice Cuftard.

Boil a little mace, a quartered nutmeg in a quart of cream, add rice (well boiled) while boiling fweeten and flavor with orange or rofe water, putting into cups or difhes, when cooled, fet to ferve up.

A Rich Cuftard.

Four eggs beat and put to one quart cream, fweetened to your tafte, half a nutmeg, and a little cinnamon—baked.

A fick bed Cuftard.

Scald a quart milk, fweeten and fait a little, whip 3 eggs and ftir in, bake on coals in a pewter veffel.

TARTS.

Apple Tarts.

Stew and ftrain the apples, add cinnamon, rofe-water, wine and fugar to your tafte, lay in pafte, royal, fqueeze thereon orange juice—bake gently.

Cramberries.

Stewed, ftrained and fweetened, put into pafte No. 9, and baked gently.

Marmelade, laid into pafte No. 1, baked gently.

Appricots, muft be neither pared, cut or ftoned, but put in whole, and fugar fifted over them, as above.

Orange or Lemon Tart.

Take 6 large lemons, mb them well in felt, put them into fait and water and let rest a days, change them daily in fresh water, 14 days, then cut flices and mince as fine as you can and boil them 2 or 3 hours till tender, then take 6 pippins, pare, quarter and core them, boil in 1 pint fair water till the pippins break, then put the half of the pippins, with all the liquor to the orange or lemon, and add one pound fugar, boil all together one quarter of an hour, put into a gallipot and fqueeze thereto a fresh orange, one fpoon of which, with a fpoon of the pulp of the pippin, laid into a thin royal pafte, laid into fmall fhallow pans or faucers, brufhed with melted butter, and fome fuperfine fugar fifted thereon, with a gentle baking, will be very good.

N. B. paftry pans, or faucers, muft be buttered lightly before the pafte is laid on. If glafs or China be ufed, have only a top cruft, you can garnifh with cut pafte, like a lemon pudding or ferve on pafte No. 7.

Goofeberry Tart.

Lay clean berries and fift over them fugar, then berries and fugar 'till a deep difh be filled, cover with pafte No. 9, and bake fome what more than other tarts.

Grapes, muft be cut in two and ftoned and done like a Goofeberry.

SYLLABUBS.

To make a fine Syllabub from the Cow.

Sweeten a quart of cyder with double refined fugar, grate nutmeg into it, then milk your cow into your liquor, when you have thus added what quantity of milk you think proper, pour half a pint or more, in proportion to the quantity of fyllabub you make, of the fweteft cream you can get all over it.

A Whipt Syllabub.

Take two porringers of cream and one of white wine, grate in the fkin of a lemon, take the whites of three eggs, fweten it to your tafte, then whip it with a whifk, take off the froth as it rifes and put it into your fyllabub glaffes or pots,

and they are fit for ufe.

To make a fine Cream.

Take a pint of cream, fweten it to your pallate, grate a little nutmeg, put in a fpoonful of orange flower water and rofe water, and

two sponfuls of wine; beat up four eggs and two whites, stir it all together one way over the fire till it is thick, have cups ready and pour it in.

Lemon Cream.

Take the juice of four large lemons, half a pint of water, a pound of double refined sugar beaten fine, the whites of seven eggs and the yolk of one beaten very well; mix altogether, strain it, set it on a gentle fire, stirring it all the while and skim it clean, put into it the peel of one lemon, when it is very hot, but not to boil; take out the lemon peel and pour it into china dishes.

Raspberry Cream.

Take a quart of thick sweet cream and boil it two or three wallops, then take it off the fire and strain some juices of raspberries into it to your taste, stir it a good while before you put your juice in, that it may be almost cold, when you put it to it, and afterwards stir it one way for almost a quarter of an hour; then sweeten it to your taste and when it is cold you may send it up.

Whipt Cream.

Take a quart of cream and the whites of 8 eggs beaten with half a pint of wine; mix it together and sweeten it to your taste with double refined sugar, you may perfume it (if you please) with musk or Amber gum tied in a rag and steeped a little in the cream, whip it up with a whisk and a bit of lemon peel tyed in the middle of the whisk, take off the froth with a spoon, and put into glasses.

A Trifle.

Fill a dish with biscuit finely broken, rusk and spiced cake, wet with wine, then pour a good boil'd custard, (not too thick) over the rusk, and put a syllabub over that; garnish with jelly and flowers.

CAKE.

Plumb Cake.

Mix one pound currants, one drachm nutmeg, mace and cinnamon each, a little fait, one pound of citron, orange peel candied, and almonds bleach'd, 6 pound of flour, (well dry'd) beat 21 eggs, and add with 1 quart new ale yeast, half pint of wine, 3 half pints of cream and raisins, q: f:

Plain Cake.

Nine pound of flour, 3 pound of sugar, 3 pound of butter, 1 quart

emptins, 1 quart milk, 9 eggs, 1 ounce of fpice, 1 gill of rofe-water, 1 gill of wine.

Another.

Three quarters of a pound of fugar, 1 pound of butter, and 6 eggs work'd into 1 pound of flour.

A rich Cake.

Rub 2 pound of butter into 5 pound of flour, add 15 eggs (not much beaten) 1 pint of emptins, 1 pint of wine, kneed up ftiff like bificuit, cover well and put by and let rife over night.

To 2 and a half pound raifins, add 1 gill brandy, to foak over night, or if new half an hour in the morning, add them with 1 gill rofe-water and 2 and half pound of loaf fugar, 1 ounce cinnamon, work well and bake as loaf cake, No. 1.

Potatoe Cake.

Boil potatoes, peal and pound them, add yolks of eggs, wine and melted butter work with flour into pafte, fhape as you pleafe, bake and pour over them melted butter, wine and fugar.

Juhny Cake, or Hoe Cake.

Scald 1 pint of milk and put to 3 pints of indian meal, and half pint of flower —bake before the fire. Or fcald with milk two thirds of the indian meal, or wet two thirds with boiling water, add fait, molaffes and fhortening, work up with cold water pretty ftiff, and bake as above.

Indian Slapjack.

One quart of milk, 1 pint of indian meal, 4 eggs, 4 fpoons of flour, little fait, beat together, baked on gridles, or fry in a dry pan, or baked in a pan which has been rub'd with fuet, lard or butter.

Loaf Cakes.

No. 1. Rub 6 pound of fugar, 2 pound of lard, 3 pound of butter into 12 pound of flour, add 18 eggs, 1 quart of milk, 2 ounces of cinnamon, 2 fmall nutmegs, a tea cup of coriander feed, each pounded fine and fifted, add one pint of brandy, half a pint of wine, 6 pound of ftoned raifins, 1 pint of emptins, firft having dried your flour in the oven, dry and roll the fugar fine, rub your fhortning and fugar half an hour, it will render the cake much whiter and lighter, heat the oven with dry wood, for 1 and a half hours, if large pans be ufed, it will then require 2 hours baking, and in proportion for fmaller loaves. To froft it. Whip 6 whites, during the baking, add 3 pound of fifted loaf

fugar and put on fhick, as it comes hot from the oven. Some return the frofted loaf into the oven, it injures and yellows it, if the frofting be put on immediately it does beft without being returned into the oven.

Another.

No. 2. Rub 4 pound of fugar, 3 and a half pound of fhortning, (half butter and half lard) into 9 pound of floor, 1 dozen of eggs, 2 ounces of cinnamon, 1 pint of milk, 3 fpoonfuls coriander feed, 3 gills of brandy, 1 gill of wine, 3 gills of ewptins, 4 pounds of raifins.

Another,

No. 3. Six pound of flour, 3 of fugar, 2 and a half pound of fhortning, (half butter, half lard) 6 eggs, 1 nutmeg, 1 ounce of cinnamon and 1 ounce of coriander feed, 1 pint of emptins, 2 gills brandy, 1 pint of milk and 3 pound of raifins.

Another.

No. 4. Five pound of flour, 2 pound of butter, 2 and a half pounds of loaf fugar, 2 and a half pounds of raifins, 15 eggs, 1 pint of wine, 1 pint of emptins, 1 ounce of cinnamon, 1 gill rofe-water, 1 gill of brandy—baked like No. 1.

Another Plain cake.

No. 5. Two quarts milk, 3 pound of fugar, 3 pound of fhortning, warmed hot, add a quart of fwweet cyder, this curdle, add 18 eggs, allfpice and orange to your tafte, or fennel, carroway or coriander feeds; put to 9 pounds of flour, 3 pints emptins, and bake well.

Cookies.

One pound fugar boiled flowly in half pint water, fcum well and cool, add two tea fpoons pearl afh diffolved in milk, then two and half pounds flour, rub in 4 ounces butter, and two large fpoons of finely powdered coriander feed, wet with above; make roles half an inch thick and cut to the fhape you pleafe; bake fifteen or twenty minutes in a flack oven—good three weeks.

Another Chriftnas Cookey.

To three pound flour, fpinkle a tea cup of fine powdered coriander feed, rub in one pound butter, and one and half pound fugar, diffolve three tea fpoonfuls of pearl afh in a tea cup of milk, kneed all together well, roll three quarters of an inch thick, and cut or ftamp into fhape and fize you pleafe, bake flowly fifteen or twenty minutes; tho' hard and dry at firft, if put into an earthern pot, and dry cellar, or damp

room, they will be finer, softer and better when six months old.

Molasses Gingerbread.

One table spoon of cinnamon, some coriander or allspice, put to four tea spoons pearl ash, dissolved in half pint water, four pound flour, one quart molasses, four ounces butter, (if in summer mix in the butter, if in winter, warm the butter and molasses and pour to the spiced flour,) knead well 'till stiff, the more the better, the lighter and whiter it will be; bake brisk fifteen minutes; don't scorch; before it is put in, wash it with whites and sugar beat together.

Gingerbread Cakes, or butter and sugar Gingerbread.

No. 1. Three pounds of flour, a grated nutmeg, two ounces ginger, one pound sugar, three small spoons pearl ash dissolved in cream, one pound butter, four eggs, knead it stiff, shape it to your fancy, bake 15 minutes.

Soft Gingerbread to be baked in pans.

No. 2. Rub three pounds of sugar, two pounds of butter, into four pounds of flour, add 20 eggs, 4 ounces ginger, 4 spoons rose water, bake as No. 1.

Butter drop do.

No. 3. Rub one quarter of a pound butter, one pound sugar, sprinkled with mace, into one pound and a quarter flour, add four eggs, one glass rose water, bake as No. 1.

Gingerbread.

No. 4. Three pound sugar, half pound butter, quarter of a pound of ginger, one doz. eggs, one glass rose water, rub into three pounds flour, bake as No. 1.

A cheap feed Cake.

Rub one pound sugar, half an ounce allspice into four quarts flour, into which pour one pound butter, melted in one pint milk, nine eggs, one gill emptins, (caraway seed and currants, or raisins if you please) make into two loaves, bake one and half hour.

Queens Cake.

Whip half pound butter to a cream, add 1 pound sugar, ten eggs, one glass wine, half gill rose water, and spices to your taste, all worked into one and a quarter pound flour, put into pans, cover with paper, and bake in a quick well heat oven, 12 or 16 minutes.

Pound Cake.

One pound sugar, one pound butter, one pound flour, one pound or

ten eggs, rose water one gill, spices to your taste; watch it well, it will bake in a flow oven in 15 minutes.

Another (called) Pound Cake.

Work three quarters of a pound butter, one pound of good sugar, 'till very white, whip ten whites to a foam, add the yolks and beat together, add one spoon rose water, 2 of brandy, and put the whole to one and a quarter of a pound flour, if yet too soft add flour and bake slowly.

Soft Cakes in little pans.

One and half pound sugar, half pound butter, rubbed into two pounds flour, add one glass wine, one do. rose water, 18 eggs and a nutmeg.

A light Cake to bake in small cups.

Half a pound sugar, half a pound butter, rubbed into two pounds flour, one glass wine, one do. rose water, two do. emptins, a nutmeg, cinnamon and currants.

Shrezufhury Cake.

One pound butter, three quarters of a pound sugar, a little mace, four eggs mixed and beat with your hand, till very light, put the composition to one pound flour, roll into small cakes—bake with a light oven.

N. B. In all cases where spices are named, it is supposed that they be pounded fine and sifted; sugar must be dried and rolled fine; flour, dried in an oven; eggs well beat or whipped into a raging foam.

Diet Bread.

One pound sugar, 9 eggs, beat for an hour, add to 14 ounces flour, spoonful rose water, one do. cinnamon or coriander, bake quick.

RUSK.—To make.

No. 1. Rub in half pound sugar, half pound butter, to four pound flour, add pint milk, pint emptins; when risen well, bake in pans ten minutes, fast.

No. 2. One pound sugar, one pound butter, mixed into 5 pounds flour, one quart emptins and wet with milk, sufficient to bake, as above.

No. 3. One pound sugar, one pound butter, mixed into 6 or 8 pounds of flour, 12 eggs, one pint emptins, wet soft with milk, and bake.

No. 4. P. C. rusk. Put fifteen eggs to 4 pounds flour and make into large biscuit; and bake double, or one top of another.

No. 5. One pint milk, one pint emptins, to be laid over night in fpong, in morning, melt three quarters of a pound butter, one pound fugar, in another pint of milk, add luke warm, and beat till it rife well.

No. 6 Three quarters of a pound butter, one pound fugar, 12 eggs, one quart milk, put as much flour as they will wet, a fpoon of cinna-
mon, gill emptins, let it ftand till very puffy or light; roll into fmall cakes and let it ftand on oiled tins while the oven is heating, bake 15 minutes in a quick oven, then wafh the top with fugar and whites, while hot.

Bifcuit.

One pound flour, one ounce butter, one egg, wet with milk and break while oven is heating, and in the fame proportion.

Butter Bifcuit.

One pint each milk and emptins, laid into flour, in fponge; next morning add one pound butter melted, not hot, and knead into as much flower as will with another pint of warmed milk, be of a fufficient confiftance to make foft—feme

melt the butter in the milk.

A Butter Drop.

Four yolks, two whites, one pound flour, a quarter of a pound butter, one pound fugar, two fpoons rofe water, a little mace, baked in tin pans.

PRESERVES.

For preferving Quinces.

Take a peck of Quinces, pare them, take out the core with a fharp knife, if you wifh to have them whole; boil parings and cores with two pound froft grapes, in 3 quarts water, boil the liquor an hour and an half, or till it is thick, ftrain it through a coarfe hair fieve, add one and a quarter pound fugar to. every pound of quince; put the fugar into the firrup, fcald and fcim it till it is clear, put the quinces into the firrup, cut up two oranges and mix with the quince, hang them over a gentle fire for five hours, then put them in a ftone pot for ufe, fet them in a dry cool place.

For preferving Quinces in Leaf Sugar.

Take a peck of Quinces, put them into a kettle of cold water, hang them over the fire, boil them till they are foft, then take them out

with a fork, when cold, pair them, quarter or halve them, if you like; take their weight of loaf fugar, put into a bell-metal kettle or fauce pan, with one quart of water, fcald and fkim it till it is very clear, then put in your Quinces, let them boil in the firrup for half an hour, add oranges as before if you like, then put them in ftone pots for ufe.

For preferving Strawberries.

Take two quarts of Strawberries, fqueeze them through a cloth, add half a pint of water and two pound of fugar, put it into a fauce pan, fcald and fkim it, take two pound of Strawberries with flemson, let your fauce pan on a chaffing difh, put as many Strawberries into the difh as you can with the ftems up without bruizing them, let them boil for about ten minutes, then take them out gently with a fork and put them into a ftone pot for ufe; when you have done the whole turn the firrup into the pot, when hot; fet them in a cool place for ufe.

Currants and Cherries may be done in the fame way, by adding a little more fugar.

The American Citron.

Take the rine of a large watermelon not too ripe, cut it into fmall pieces, take two pound of loaf fugar, one pint of water, put it all into a kettle, let it boil gently for four hours, then put it into pots for ufe.

To keep White Bullace, Pears, Plumbs, or Danfons,

&c. for tarts or pies.

Gather them when full grown, and juft as they begin to turn, pick all the largeft out, fave about two thirds of the fruit, to the other third put as much water as you think will cover them, boil and fkim them; when the fmit is boiled very foft, ftrain it through a coarfe hair fieve; and to every quart of this liquor put a pound and a half of fugar, boil it, and fkim it very well; then throw in your fruit, juft give them a fcald; take them off the fire, and when cold, put them into bottles with wide mouths, pour your firrup over them, lay a piece of white paper over them, and cover them with oil.

To make Marmalade.

To two pounds of quinces, put three quarters of a pound of fugar and a pint of fpringwater; then put them over the fire, and boil them till they are tender; then take them up and bruize them; then put them into the liquor, let it boil three quarters of an hour, and then put it into your pots or faucers.

To preserve Mulberries whole.

Set some mulberries over the fire in a skillet or preserving pan; draw from them a pint of juice when it is strained; then take three pounds of sugar beaten very fine, wet the sugar with the pint of juice, boil up your sugar and skim it, put in two pounds of ripe mulberries, and let them stand in the firm till they are thoroughly warm, then set them on the fire, and let them boil very gently; do them but half enough, so put them by in the firrup till next day, then boil them gently again: when the firm is pretty thick, and will stand in round drops when it is cold, they are done enough, so put all into a gallipot for use.

To preserve Gooseberries, Damsons, or Plumbs.

Gather them when dry, full grown, and not ripe; pick them one by one, put them into glass bottles that are very clean and dry, and cork them close with new corks; then put a kettle of water on the fire, and put in the bottles with care; wet not the corks, but let the water come up to the necks; make a gentle fire till they are a little codied and turn white; do not take them up till cold, then pitch the corks all over, or wax them close and thick; then set them in a cool dry cellar.

To preserve Peaches.

Put your peaches in boiling water, just give them a scald, but don't let them boil, take them out, and put them in cold water, then dry them in a sieve, and put them in long wide mouthed bottles: to half a dozen peaches take a quarter of a pound of sugar, clarify it, pour it over your peaches, and fill the bottles with brandy, stop them close, and keep them in a close place.

To preserve Apricots.

Take your apricots and pare them, then stone what you can whole; give them a light boiling in a pint of water, or according to your quantity of fruit; then take the weight of your apricots in sugar, and take the liquor which you boil them in, and your sugar, and boil it till it comes to a firm, and give them a light boiling, taking of the scum as it rises; when the firm jellies, it is enough; then take up the apricots, and cover them with the jelly, and put cut paper over them, and lay them down when cold. Or, take you plumbs before they have stones in them, which you may know by putting a pin through them, then codie them in many waters, till they are as green as grass; peel them and codie them again; you must take the weight of them in sugar and make a firm; put to your sugar a pint of water; then put them

in, fet them on the fire to boil flowly, till they be clear, fkimming them often, and they will be very green. Put them up in glaffes, and keep them for ufe,

To preferve Cherries.

Take two pounds of cherries, one pound and a half of fugar, half a pint of fair water, melt fome fugar in it; when it is melted, put in your other fugar and your cherries; then boil them fottly, till all the fugar be melted; then boil them faft, and fkim them; take them off two or three times and fhake them, and put them on again, and let them boil faft; and when they are of a good colour, and the firmp will ftand, they are boiled enough.

To preferve Rafpberries.

Chufe rafpberries that are not too ripe, and take the weight of them in fugar, wet your fugar with a little water, and put in your berries, and let them boil fottly; take heed of breaking them; when they are clear, take them up, and boil the firmp till it be thick enough, then put them in again; and when they arc cold, put them up in glaffes.

To preferve Currants.

Take the weight of the currants in fugar, pick out the feeds; take to a pound of fugar, half a pint of water, let it melt; then put in your currants and let them do very leifurely, fkim them, and take them up, let the firmp boil; then put them on again; and when they are clear, and the firmp thick enough, take them off; and when, they are cold, put them up in glaffes.

To preferve Plumbs.

Take your plumbs before they have ftones in them, which you may know by putting a pin through them, then codie them in many waters till they are as green as grafs, peel them and coddle them again ; you muft take the weight of them in fugar, a pint of water, then, put them in, fet them on the fire, to boil flowly till they be clear, fkimming them often, and they will be very green; put them up in glaffes and keep them for ufe.

To keep Damfons.

Take damfons when they are firft ripe, pick them off carefully, wipe them clean, put them into fnuff bottles, ftop them up tight fo that no air can get to them, nor water; put nothing into the bottles but plumbs, put the bottles into cold water, hang them over the fire, let them heat flowly, let the water boil flowly for half an hour, when

the water is cold take out the bottles, fet the bottles into a cold place, they will keep twelvemonths if the bottles are ftopped tight, fo as no air nor water can get to them. They will not keep long after the bottles are opened; the plumbs muft be hard.

Currant Jelly.

Having ftripped the currants from the ftalks, put them in a ftone jar, ftop it clofe, fet it in a kettle of boiling water, half way the jar, let it boil half an hour, take it cut and (train the juice through a coarfe hair fieve, to a pint of juice put a pound of fugar, fet it over a fine quick fire in a preferving pan, or a bell-metal fkilllet, keep fting it all the time till the fugar be melted, then fkim the fkum off as faft as it rifes. When the jelly is very clear and fine, pour it into earthen or china cups, when cold, cut white papers juft the bignefs of the top of the pot, and lay on the jelly, dip thofe papers in brandy, then cover the top of the pot and prick it full of holes, fet it in a dry place; you may put fome into glaffes for prefent ufe.

To dry Peaches.

Take the faireft and ripeft peaches, pare them into fair water; take their weight in double refined fugar; of one half make a very thin firrup; then put in your peaches, boiling them till they look clear, then fplit and (tone them, boil them till they are very tender, lay them a draining, take the other half of the fugar, and boil it almoft to a candy; then put in your peaches, and let them lie all night then lay them on a glafs, and fet them in a ftove, till they are dry, if they are fugared too much, wipe them with a wet cloth a little; let the firft firrup be very thin, a quart of water to a pound of fugar.

To pickle or make Mangoes of Melons.

Take green melons, as many as you pleafe, and make a brine ftrong enough to bear an egg; then pour it boiling hot on the melons, keeping them down under the brine; let them ftand five or fix days; then take them out, flit them down on one fide, take out all the feeds, fcrape them well in the infide, and wafh them clean with cold water; then take a clove of a garlick, a little ginger and nutmeg fliced, and a little whole pepper; put all thefe propoidonably into the melons, filling them up with muftard-feeds; then lay them in an earthen pot with the flit upwards, and take one part of muftard and two parts of vinegar, enough to cover them, pouring it upon them fcalding hot, and keep them clofe flopped.

To pickle Barberries.

Take of white wine vinegar and water, of each an equal quantity; to every quart of this liquor, put in half a pound of cheap fugar, then pick the worft of your barberries and put into this liquor, and the beft into glaffes; then boil your pickle with the worft of your barberries, and fkim it very clean, boil it till it looks of a fine colour, then let it ftand to be cold, before you flrain it; then ftrain it through a cloth, wringing it to get all the colour you can from the barberries; let it ftand to cool and fettle, then pour it clear into the glaffes; in a little of the pickle, boil a little fennel; when cold, put a little bit at the top of the pot or glafs, and cover it clofe with a bladder or leather. To every half pound of fugar, put a quarter of a pound of white fait.

To pickle Cucumbers.

Let your cucumbers be fmall, frefh gathered, and free from fpots; then make a pickle of fait and water, ftrong enough to bear an egg; boil the pickle and fkim it well, and then pour it upon your cucumbers, and ftive them down for twenty four hours; then ftrain them out into a cullender, and dry them well with a cloth, and take the beft white wine vinegar, with cloves, fliced mace, nutmeg, white pepper corns, long pepper, and races of ginger, (as much as you pleafe) boil them up together, and then clap the cucumbers in, with a few vine leaves, and a little fait, and as foon as they begin to turn their colour, put them into jars, ftive them down clofe, and when cold, tie on a bladder and leather.

Alamode Beef.

Take a round of beef, and ftuff it with half pound pork, half pound of butter, the foft of half a loaf of wheat bread, boil four eggs very hard, chop them up; add fwet majoram, fage, parfley, fummerfavory, and one ounce of cloves pounded, chop them all together, with two eggs very fine, and add a jill of wine, feafon very high with fait and pepper, cut holes in your beef, to put your fluffing in, then ftick whole cloves into the beef, then put it into a two pail pot, with flicks at the bottom, if you wifh to have the beef round when done, put it into a cloth and bind it tight with 20 or 30 yards of twine, put it into your pot with two or three quarts of water, and one jill of wine, if the round be large it will take three or four hours to bake it.

For dreffing Codfifh.

Put the fifh firft into cold water and wafh it, then hang it over

the fire and foak it fix hours in fcalding water, then fhift it into clean warm water, and let it fcald for one hour, it will be much better than to boil.

To boil all kinds of Garden Stuff.

In dreffing all forts of kitchen garden herbs, take care they are clean wafhed;

that there be no fmall fnails, or caterpillars between the leaves 5 and that all the coarle outer leaves, and the tops that have received any injury by the weather, be taken oft; next wafh them in a good deal of water, and put them into a cullender to drain, care muft likewife be taken, that your pot or fauce pan be clean, well tinned, and free from fand, or greafe.

To keep Green Peas till Chriftnas.

Take young peas, fhell them, put them in a cullender to drain, then lay a cloth four or five times double on a table, then fpread them on, dry them very well, and have your bottles ready, fill them, cover them with mutton fuet fat when it is a little foft; fill the necks almoft to the top, cork them, tie a bladder and a leather over them and fet them in a dry cool place.

To boil French Beans.

Take your beans and ftring them, cut in two and then acrofs, when you have done them all, fprinkle them over with fait, ftir them together, as foon as your water boils put them in and make them boil up quick, they will be foon done and they will look of a better green than when growing in the garden if; they are very young, only break off the ends, them break in two and drefs them in the fame manner.

To boil broad Beans.

Beans require a great deal of water and it is not beft to fhell them till juft before they are ready to go into the pot, when the water boils put them in with fome picked parfley and fome fait, make them boil up quick, when you fee them begin to fall, they are done enough, ftrain them off, granifh the difh with boiled parfley and fend plain butter in a cup or boat.

To boil green Peas.

When your peas are fhelled and the water boils which fhould not be much more than will cover them, put them in with a few leaves of mint, as foon as they boil put in a piece of butter as big as a walnut, and ftir them about, when they are done enough, ftrain them off, and

fpinkle in a little fait, fhake them till the water drains off, fend them hot to the table with melted butter in a cup or boat.

To boil Afparagus.

Firft cut the white ends off about fix inches from the head, and fcrape them from the green part downward very clean, as you fcrape them, throw them into a pan of clear water, and after a little foaking, tie them up in fmall even bundles, when your water boils, put them in, and boil them up quick; but by over boiling they will lofe their heads; cut a flice of bread, for a toaft, and toaft it brown on both fides; when your afparagus is done, take it up carefully; dip the toaft in the afparagus water, and lay it in the bottom of your difh; then lay the heads of the afparagus on it, with the white ends outwards; pour a little melted butter over the heads; cut an orange into fmall pieces, and flick them between for garnifh.

To boil Cabbage.

If your cabbage is large, cut it into quarters; if fmall, cut it in halves; let your water boil, then put in a little fait, and next your cabbage with a little more fait upon it; make your water boil as foon as poffible, and when the ftalk is tender, take up your cabbage into a cullender, or fieve, that the water may drain off, and fend it to table as hot as you can. Savoy's are dreffed in the fame manner.

For brewing Spruce Beer.

Take four ounces of hops, let them boil half an hour in one gallon of water, ftrain the hop water then add fixteen gallons of warm water, two gallons of molaffes, eight ounces of effence of fpruce, diffolved in one quart of water, put it in a clean calk, then fhake it well together, add half a pint of emptins, then let it ftand and work one week, if very warm weather lefs time will do, when it is drawn off to bottle, add one fpoonful of molaffes to every bottle.

Emptins.

Take a handful of hops and about three quarts of water, let it boil about fifteen minutes, then make a thickening as you do for ftarch, ftrain the liquor, when cold put a little emptins to work them, they will keep well cork'd in a bottle five or fix weeks.

ADVERTISEMENT.

fcf* THE author of the American Cookery, not having an education sufficient to prepare the work for the press, the person that was employed by her, and entrusted with the receipts, to prepare them for publication, (with a design to impose on her, and injure the sale of the book) did omit several articles very essential in some of the receipts, and placed Others in their stead, which were highly injurious to them, without her consent—which was unknown to her, till after publication; but she has removed them as far as possible, by the following

ERRATA.

Page 25. Rice pudding, No. 2; for one pound butter, read half pound—for 14 eggs read 8. No. 5; after half pint rice, add 6 ounces sugar.

Page 26. A nice Indian pudding, No. 3; boil only 6 hours.—A flour pudding; read 9 spoons of flour, put in scalding milk; bake an hour and half.—A boiled flour pudding; 9 spoons of flour, boil an hour and half.

Page 27. A cream almond pudding; for 8 yolks and 3 whites, read 8 eggs; for 1 spoon flour, read 8—boil an hour and half.

Potatoe pudding, No. 1, No. 2. add a pint flour to each.

Page 29. Puff pastes for tarts, No. 3; for 12 eggs read 6.

Page 33. Plain cake; for 1 quart of emptins, read 1 pint.

Page 35. Another plain cake, No. 5; for 9 pounds of flour, read 18 pounds.

In all Puddings, where cream is mentioned, milk may be used.

In Pastes, the white of eggs only are to be used.

GLOSSARY

amber gum, probably *ambergris*, the wax-like secretion of the sperm whale, now used in perfumery, formerly in cookery

bell-metal, the metallic substance of which bells are made

bladder and leather, pieces of each substance to be tied over the mouths of jars and bottles to secure the contents against air

bullace, a small wild or semi-domesticated plum

calavance, (*calivanse*), the name for certain varieties of pulse; here, an early variety of bean

calipash, that part of the turtle adjoining the upper shell *calipee*, that part of the turtle adjoining the lower shell *caul*, an enveloping membrane

chine, a "joint" made up of part of the backbone and adjoining flesh

cob, corn cob

do., abbreviation for ditto

emptins, semiliquid prepared yeast

fair, (of water) clean; pure

frost grape, a native American species, also called "chicken grape"

frowy, *froughy*, stale; sour; musty

frumenty, hulled wheat cooked in milk and seasoned with spice, sugar, etc. *gallipot*, a small earthen pot

haslet, *harslet*, (*heartslet*), edible entrails; liver, heart, etc.

jagging iron or doughspur, an instrument used for ornamenting pastry, in the form of a toothed wheel, set in a handle, frequently a product of the carving (*scrimshaw*) done on whaling vessels

jump in the pan, a characteristic action of eels while in the process of cooking

lade, to transfer as with a ladle or scoop

mango, a pickled green melon stuffed with various condiments

neat's foot, the foot of an ox

orange flower water, a liquid distilled from orange blossoms

orange water, a liquid distilled from oranges

pannikin, a small metal vessel

pearlash, a salt obtained from the ashes of plants

pippin, a variety of apple

q.s., (*quantum sufficit*) as much as suffices

race, a root

run out or depreciate, to decline in quality with each planting (particularly true of potatoes grown from seed rather than from cuttings of the tuber itself)

scum, to skim

secure from wet, to place or cover so that water does not boil over into food *send it up*, to send to the table *slack*, (of heat) not strong; moderate *stive*, to pack tightly

syllabub, sillabub, a mixture of milk or cream with wine, cider, or other acid, usually whipped to a froth

wallop, a bubbling motion made by rapidly boiling water, hence the duration of one such motion used as a measure of time in cooking.

American Cookery Books
1742-1860
By Waldo Lincoln
REVISED AND ENLARGED BY
Eleanor Lowenstein

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Introduction to the first edition

The literature of American cookery has received little attention

In collecting American books on cookery one is at once struck with their almost entire absence during the first one hundred and fifty years of the colonial period. Even foreign publications are seldom found in the remnants of colonial libraries. Perhaps the explanation is that they received such hard usage and were so damaged that, having no intrinsic literary value, they were seldom preserved. Yet when one considers the numerous almanacs, juveniles and other early imprints of little literary merit which have come down to us in tatters and fragments defying identification, one is forced to the conclusion that few if any books on cookery were imported and that American housewives relied on manuscript recipes and on memory. The earliest American imprint on cookery known, a reprint of an English work, is dated 1742 and no work by an American author has been found of earlier date than 1796.

No complete bibliography of English and other foreign cookery books has been made but private collections of them exist both in Europe and America. The earliest list of English books noted is in the introduction to the third American edition of Dr. Kitchiner's "Cook's Oracle," dated 1825, which names 201 publications dating from 1518 to 1820. W. Carew Hazlitt in his "Old Cookery Books and Ancient Cuisine," London, 1902, lists or describes seventy-eight cookery books published in England pre-

vious to 1800 and twenty after that date. Mrs. Elizabeth Robins Pennell in "My Cookery Books," Boston, 1903, tells in an interesting way of her own collection of foreign cookery books, and follows with a bibliography which describes one hundred and seventeen titles, including six Latin, twelve Italian, twenty-one French, four Spanish and seventy-four English imprints, all published before the nineteenth century and owned by herself. She prefaces this with the statement that she does not aim at an exhaustive bibliography but "attempts nothing more ambitious than a list of my own books and even that within limits." It is a valuable compilation as far as it goes, but it is to be regretted that the accomplished authoress did not attempt to make it more complete, especially as to the English publications.¹

The bibliography and check list of American Cookery Books here presented is the result of an attempt, begun several years ago, to make a comprehensive collection of all the British and American imprints on the subject. In the absence of any complete bibliography it was impossible to foresee how large an undertaking this would prove to be, but it was not long before it became evident that the United States alone furnished a sufficiently large field for such a collection, and the fact that the American Antiquarian Society, to which it was the ultimate intention to present the collection, limited its library to Americana, also made a limitation to American imprints desirable. The time limit of the collection to the year 1900, first adopted, was later extended to 1914, the beginning of the World War, when the publication of cookery books increased exceedingly. Wars seem to have a stimulating effect on this class of literature as well as on others. The American Civil War had a similar effect, but unfortunately at that time, substitution of wood pulp for rags in the manufacture of paper caused a great deterioration in the quality of the paper used in books intended for popular consumption. Cookery books increased in number but decreased in bibliographical value in the matter of printing, paper and binding. This and other consider-

¹ This was written before the publication of Bitting's "Gastronomic Bibliography" (1939). Oxford's "English Cookery Books to the Year 1850" (1913), and Vicaire's "Bibliographic Gastronomique" (1890), ought also to be mentioned.
E.L.

ations led to the selection of 1860 as the time limit for this bibliography.

In a search for titles the important libraries in the east have been visited, and their possession of the several imprints is noted under their initials, of which a list is appended. A few private collectors have also furnished titles but these are all classed under the letter P, meaning private collections. The writer's own collection is credited to the American Antiquarian Society, to which it is transferred with the publication of this bibliography, and the copies belonging to it are indicated by an asterisk attached to the initials of the Society. The combined collection contains 292 of the 490 titles listed.* The next leading collection contains but eighty-seven.

It is hoped that the publication of this bibliography will lead to the discovery of many titles not now included because no copies have been found. It is felt, however, that the field has been well covered. A few titles have been listed which contain little cookery and perhaps more properly belong to the general subject of domestic economy. The inclusion of Joel Barlow's poem, "The Hasty Pudding," may be criticized, but as it describes quite meticulously the preparation of this once popular and quite important dish, from the growing of the corn to the proper way of eating it, its admission seems not improper. The fact that it went through many editions not all of which are elsewhere described is an additional point in its favor.

—Waldo Lincoln

* The revised edition includes about 250 new titles and editions. These are indicated by the use of the letters a, b, etc. E.L.

American Antiquarian Society, Worcester American Antiquarian Society (Lincoln collection) Boston Athenaeum, Boston Boston Public Library, Boston Brown University, Providence Connecticut Historical Society, Hartford Cornell University (Herndon Collection), Ithaca Essex Institute, Salem

AAS.

AAS*

BA.

BPL.

BU.

CHS.

CU.

EI.

HSP.

HU.

K.

LC.

LCP.

MHS.

NHHS.

NYHS.

NYPL.

NYS.

NYSL.

P.

VC.

W.

WPL.

YU.

Historical Society of Pennsylvania, Philadelphia

Harvard University, Cambridge

Kansas State College, Manhattan

Library of Congress, Washington

Library Company of Philadelphia, Philadelphia

Massachusetts Historical Society, Boston

New Hampshire Historical Society, Concord

New York Historical Society, New York

New York Public Library, New York

New York Society, New York
New York State Library, Albany
Private Collections
Vassar College, Poughkeepsie
Watkinson, Hartford
Worcester Public Library, Worcester
Yale University, New Haven

AMERICAN COOKERY BOOKS

1742

1. The compleat housewife; or, accomplish'd gentlewoman's companion: being a collection of several hundred of the most approved receipts, in cookery, pastry, confectionary, preserving, pickles, cakes, creams, jellies, made wines, cordials. And also bills of fare for every month in the year. To which is added, a collection of near two hundred family receipts of medicines; viz. drinks, syrups, salves, ointments, and many other things of sovereign and approved efficacy in most distempers, pains, aches, wounds, sores, &c. never before made publick in these parts; fit either for private families, or such publick-spirited gentlewomen as would be beneficent to their poor neighbours. By E. [Eliza?] Smith. Collected from the fifth edition. Williamsburg: Printed and sold by William Parks. 1742.

16mo. pp. (12), 228, (12). aas.

First published in England in 1727. The only copy found is bound up with "Every man his own doctor." Williamsburg: 1751.

^x747

2. A present for a servant maid: or, the sure means of gaining love and esteem. To which are added, directions for going to market; also, for dressing any common dish, whether flesh, fish, or fowle. With rules for washing, &c. The whole calculated for making both the mistress and the maid happy. [By Eliza Fowle Haywood.] Boston: Printed and sold by T. Fleet at the Heart & Crown in Cornhill. [1747.]

[12mo.]

This book is advertised in *The Boston Evening Post* for August 24, 1747, with the title as here given, prefaced as follows: "This day is published, (and sold by Rogers and Fowle in Queen-street) one of the most useful books of the kind extant; necessary to be had in all families. Proper to be given by Mistresses to their maids, or parents to their daughters." Evans gives it a slightly different title, credits the authorship to Eliza Fowle Haywood, the printing to Rogers and Fowle and calls it a 12mo. No copy placed.

1752

3. The compleat housewife . . . [Full entry No. 1]. Collected from the sixth edition.

Williamsburg: Printed and sold by William Hunter. 1752. From

Evans. No copy placed.

1759

4. An almanack for the year 1760, fitted to this meridian, containing, besides what is common to an almanack, a very famous receipt, lately made public, and purchased of Mr. Joseph Howard of South-Carolina, by the Assembly of that government, for which they gave him three thousand pounds, for curing lame- distemper, yaws or almost any corrupt blood, &c. Also a receipt, by which meat, ever so stinking, may be made as sweet and wholesome, in a few minutes, as any meat at all, &c. &c.

Annapolis: Printed by Jonas Green. 1759.

From: "History of printing in colonial Maryland," by Lawrence C. Wroth. "No copy recorded. Advertised in *Maryland Gazette* for Nov. 29, 1759 as 'just published'."

1760

5. The servants' directory or housekeeper's companion By Hannah Glasse.

New York: Printed by H. Gaine. 1760.

From Evans. No copy placed. See *New York Mercury*, No. 409.

1761

6. The complete housewife . . . [Full entry No. 1].

New York: Printed by Hugh Gaine. 1761.

From Evans. No copy placed. See *New York Mercury*, No. 468.

1762

7. The cyder-maker's instructor, sweet-maker's assistant, and victualler's and housekeeper's director, in three parts.

Part I. Directs the grower to make his cyder in the manner foreign wines are made; to preserve its body and flavour; to lay on a colour, and to cure all its disorders, whether bad flavour'd, prick'd, oily, or ropy.

Part II. Instructs the trader or housekeeper to make raisin- wines, at a small expence, little (if anything) inferior to foreign wines in strength or flavour; to cure their disorders; to lay on them new bodies, colour, &c.

Part III. Directs the brewer to fine his beer and ale in a short time, and to cure them if prick'd or ropy. To which is added, a method to make yest to ferment beer, as well as common yest, where that is not to be had. All actually deduced from the author's

experience. By Thomas Chapman, wine-cooper.

London: printed; Boston: re-printed and sold by Green & Russell, in Queen-street. MDCCLXII. Price one shilling.

8vo. pp. (2), (iii)—vii, (1), 9—28, paper. aas. mhs.

8. The same.

12mo. pp. (2), (iii)—vii, (1), 9—28, paper. 1c. mhs.

9. The same.

Philadelphia: Printed by Andrew Steuart. 1762.

From Evans. No copy placed.

1764

10. The compleat housewife: or, accomplished gentlewoman's companion. Being a collection of upwards of six hundred of the most approved receipts in cookery, pastry, confectionary, preserving, pickles, cakes, creams, jellies, made wines, cordials. With copper plates curiously engraven, for the regular disposition or placing of the various dishes and covers. And also, bills of fare for every month in the year. To which is added a collection of above 300 family receipts of medicines, viz. drinks, syrups, salves, ointments, and various other things of sovereign and approved efficacy in most distempers, pains, aches, wounds, sores &c. particularly Mrs. Stephen's medicine for the cure of the stone and gravel, and Dr. Meade's famous receipt for the cure of a bite of a mad dog; with several other excellent receipts for the same, which have cured when the persons were disordered, and the salt water fail'd; never before made pub lick; fit either for private families, or such publick spirited women as would be beneficent to their poor neighbours. With directions for marketing. By E. [Eliz?] Smith.

[New York: Hugh Gaine. 1764.]

This book is advertised with three others, in the *New York Mercury* for January 30, 1764, No. 641, as follows: "The following books are just published, and to be sold at Hugh Game's book-store and printing-office, at the Bible and Crown, in Hanover Square . . ." Evans gives it a similar, but shorter title, omitting the publisher. No copy found.

1772

11. The frugal housewife, or complete woman cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency, and elegance, is explained in five hundred approved receipts, in roasting,

boiling, frying, broiling, gravies, sauces, stews, hashes, soups, fricasses, ragoos, pasties, pies, tarts, cakes, puddings, sullabubs, creams, flummery, jellies, giams, and custards. Together with the best methods of potting, collaring, preserving, drying, candying, pickling, and making of English wines. To which are prefixed, various bills of fare, for dinners and suppers in every month of the year; and a copious index to the whole. By Susannah Carter, of Clerkenwell.

London: Printed for F. Newbery, at the corner of St. Paul's Church-Yard. Boston: Re-printed and sold by Edes and Gill, in Queenstreet. [1772.]

24mo. pp. (12), 2, plates, 168. aas. 1c.

This book is advertised in *The Boston Gazette* for Monday, March 30, 1772, as "this day published, and sold by Edes & Gill, in Queenstreet, price 12s. 6d. old tenor." The advertisement concludes as follows: "N. B. Any person by attending to the instructions given in this book, may soon attain a complete knowledge in the art of cookery, &c." The plates are by Paul Revere.

1790

12. Concise observations on the nature of our common food, so far as it tends to promote or injure health: with remarks on water, bread, meat, cheese, butter, milk, wine, punch, beer, coffee, tea, sugar, &c. &c. To which are prefixed, general rules for a course of diet. By a gentleman of the faculty, [supposed to be Thos. Hayes.] *Salutem hominibus dando. Cicero.* The second edition.

London: Printed. New-York: Re-printed by T. and J. Swords, for Berry and Rogers, Hanover Square. M,DCC,XC.

12mo. pp. vi, (7)—38, 9, paper. aas. 1c. mhs.

1792

13. The frugal housewife: or complete woman cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency, and elegance, is explained in five hundred approved receipts, in gravies, sauces, roasting, frying, broiling, stews, hashes, soups, fricasses, ragoos, pastes, pies, tarts, cakes, puddings, syllabubs, creams, flummery, jellies, jams, and custards. Together with the best methods of potting, collaring, preserving, drying, candying, pickling, and making of English wines. To which are added twelve new prints exhibiting a proper arrangement of dinners, two courses, for every

month of the year, with various bills of fare. By Susannah Carter. New York: Printed for Berry and Rogers, No. 35 Hanover Square, [ca. 1792.]

16mo. pp. frontis., 6, leaf, 180, (12), plate, diagrams, a as.* 1c. Evans calls date of issue 1792.

14. The new art of cookery, according to the present practice; being a complete guide to all housekeepers, on a plan entirely new; consisting of thirty-eight chapters. Containing proper directions for marketing, and trussing of poultry. The making of soups and broths. Dressing all sorts of fish. Sauces for every occasion. Boiling and roasting. Baking, broiling, and frying. Stews and hashes. Made dishes of every sort. Ragous and fricasees. Directions for dressing all sorts of roots and vegetables. All sorts of aumlets and eggs. Puddings, pies, tarts, &c. Pancakes and fritters. Cheesecakes and custards. Blancmange, jellies and syllabubs. Directions for seafaring men. Directions for the sick. Preserving, syrups, and conserves. Drying and candying. All sorts of cakes. Hogs puddings, sausages, &c. Potting, and little cold dishes. The art of carving. Collaring, salting, and sousing. Pickling. To keep garden vegetables, &c. Made wines. Cordial waters. Brewing. English and French bread, &c. By Richard Briggs, many years cook at the Globe Tavern Fleet-street, the White Hart Tavern, Holborn, and now at the Temple Coffee-House, London.

Philadelphia: Printed for W. Spotswood, R. Campbell, and B. Johnson. M,DCC,XCII.

16mo. pp. xii, xi—xvi, 557, (1). aas. cu. hsp. hu. w. nypl.

1795

15. One thousand valuable secrets, in the elegant and useful arts, collected from the practice of the best artists, and containing an account of the various methods of engraving on brass, copper, and steel. Of the composition of metals. Of varnishes. Of mas-ticks, cements, sealing wax. Of the glass manufactory. Various imitations of precious stones and French paste. Of colours and painting, useful for carriage painters. Of painting on paper. Of compositions for limners. Of transparent colours. Of colours to dye skins and gloves. To colour and varnish copper-plate prints. Of painting on glass. Of colours of all sorts for oil, water and crayons. Of preparing the lapis lazuli. To make ultra marine. Of the art of gilding. The art of

dying woods, bones, &. The art of casting in moulds. Of making useful sorts of ink. The art of making wines—Of making vinegars. Of liquors, essential oils, &. Of confectionary. Of preparing various kinds of snuff. Of taking out spots and stains. Of fishing, angling, bird-catching, And a variety of other curious, entertaining and useful articles. First American edition.

Philadelphia: Printed for B. Davies, No. 68, Market-street, and T. Stephens, No. 57, South Second-street. 1795.

16mo. pp. (2), (iii)-xxxvi, 377. aas. hu.

Pages 264-351 relate to cookery.

16. Valuable secrets concerning arts and trades: or, approved directions, from the best artists, for the various methods of engraving on brass, copper, or steel. Of the composition of metals and varnishes. Of masticks and cements, sealing-wax, &. Of colours and painting, for carriage painters. Of painting on paper. Of compositions for limners. Of transparent colours. How to dye skins and gloves. To colour or varnish copperplate prints. Of painting on glass. Of colours of all sorts, for oil, water, and crayons. Of the art of gilding. The art of dying woods, bones, &. The art of moulding. The art of making wines. Of the various compositions of vinegars. Of liquors and essential oils. Of the confectionary art. Of taking out all sorts of spots and stains. *Hae tibi erant artes! Virg.*

Norwich: Printed by Thomas Hubbard. 1795.

12mo. pp. (2), xxii, 240. aas.

Pages 158-232 relate to cookery.

1796

17. American cookery, or the art of dressing viands, fish, poultry and vegetables, and the best modes of making pastes, puffs, pies, tarts, puddings, custards and preserves, and all kinds of cakes, from the imperial plumb to plain cake. Adapted to this country, and all grades of life. By Amelia Simmons, an American orphan. Published according to act of Congress.

Hartford: Printed by Hudson & Goodwin. For the author. 1796.

8vo. pp. 47+1, paper. aas. chs.

This seems to be the first cookery book published in the United States of American authorship. It is advertised in *The Connecticut Journal*, June 8, 1796, as “just published and to be sold by Isaac

Beers, price 2/3."

18. Dairying exemplified, or the business of cheese-making: laid down from approved rules, collected from the most experienced dairy-women of several countries. Digested under various heads; from a series of observations, during thirty years practice in the cheese trade. By J. Twamley. The first American edition, from the second British, corrected and improved.

Providence (Rhode-Island): Printed by and for Carter and Wilkinson, and sold at their book and stationary store, opposite the market 1796.

16mo. pp. iv, 5—78, (5). aas.

19. Every man his own brewer, a small treatise, explaining the art and mystery of brewing porter, ale, and table-beer; recommending and proving the ease and possibility of every man's brewing his own porter, ale, and beer, in any quantity. From one peck to one hundred bushels of malt. Calculated to reduce the expence of a family, and lessen the destructive practice of public-house tippling, by exposing the deception in brewing. By Samuel Child, porter brewer, London. Second American edition improved and calculated according to the measures and current money of the United States.

Philadelphia: Printed for T. Condie, No. 20, Carters alley, 1796.

16mo. pp. (3)—34, paper. aas.

20. The frugal housewife . . . [Full entry No. 13]. By Susannah Carter, of Clerkenwell, London.

Philadelphia: Printed by James Carey, 88, N. Second-street. 1796.

16mo. pp. 2 plates, (13), (14)—132. aas.[#] bpl. ei. lcp. nypl.

21. The hasty pudding: a poem in three cantos. Written at Chambery, in Savoy, January, 1793. Omne tulit punctum qui miscuit utile dulci. He makes a good breakfast who mixes pudding with molasses.

[By Joel Barlow.]

[New Haven: Printed by Tiebout & O'Brien. 1796.]

8vo. pp. 15, paper. aas. bu. chs. nyhs. nypl.

This has generally been called the first edition. An advertisement on the verso of the title page is dated: New Haven, April, 1796. A manuscript entry in the Connecticut Historical Society's copy, by an unknown person in a contemporaneous hand and faded brown ink, says: "New Haven, printed by Tiebout & O'Brien, 1796." The book is advertised in the *Connecticut Journal* (T. and S. Green, publishers)

of May 11, 1796, as "reprinted and sold at this office." Whether the advertisement refers to this or the following edition has not been determined. If to this it contradicts the manuscript entry quoted. The poem was first printed in the *New York Magazine*, January, 1796, pp. 41—49.

22. The same.

[New Haven: 1796.]

16mo. pp. 12, paper. bu.

This edition has the same advertisement on the verso of the title page as the last. The only copy seen measures 6% inches, but may have been cut down. Other imprints usually ascribed to New Haven, with illustrations by Doolittle will be found under 1811.

23. The same.

New York: Printed, from the author's manuscript, for Fellows & Adam, 1796.

12mo. pp. v, 6-22, paper. aas. nyhs.

Evans states that the printer was John Bull, but no satisfactory proof is available.

24. The hasty pudding: a poem in three cantos. By Joel Barlow. Written at Chambery, in Savoy, January, 1793. Omne tulit punctum qui miscuit utile dulci. He makes a good breakfast who mixes pudding with molasses.

New York: Printed for the purchaser, [ca. 1796.]

12mo. pp. 12, paper. bu.

1797

25. The hasty pudding: a poem in three cantos. Written at Chambery, in Savoy, January, 1793. By Joel Barlow. Omne tulit punctum qui miscuit utile dulci. He makes a good breakfast who mixes pudding with molasses.

Printed by Rossiter & Willard, Stockbridge, 1797.

8vo. pp. (7), 8-16, paper. bu.

26. The same.

Printed in Catskill, by T. & M. Croswell. [c. 1797.]

16mo. pp. 12, paper. aas.

27. The hasty pudding, a poem in three cantos. By Joel Barlow. [Fairhaven, Vt.]: Printed and sold at the printing office in Fairhaven. [ca. 1797.]

24mo. pp. 16. 1c.

1798

28. American cookery . . . [Full entry No. 17].

Hartford: Printed for Simeon Butler, Northampton. 1798. 8vo. pp. (5), 6-48, paper. aas. nypl.

Simeon Butler kept a book-store in Northampton. The printers were probably Hudson & Goodwin who printed the 1796 edition.

29. The art of cheese-making, taught from actual experiment, by which more and better cheese may be made from the same quantity of milk.

Windham: Printed and sold by John Byrne. 1798.

16mo. pp. 8 plus, paper. aas.

The only copy found is imperfect, having but 8 pages.

30. The new art of cookery . . . [Full entry No. 14].

Boston: Printed for W. Spotswood. 1798.

16mo. pp. xxiii, (25), 444. aas.

31. The same.

Philadelphia: Printed for H. & P. Rice, and sold by J. Rice and Co. Baltimore. 1798.

16mo. pp. xxiii, (25), 444. aas. nysl.

31a. Valuable secrets . . . [Full entry No. 16]. With an appendix, containing valuable selections, in addition to, and never before published in this work. Third American edition.

Boston: From J. Bumstead's printing office, Union-street. 1798.

12mo. pp. 264. aas.

1799

32. Hasty pudding: a poem. In three cantos. Written at Chambery, in Savoy, January, 1793. [By Joel Barlow.] Omne tulit punctum qui miscuit utile dulci. He makes a good breakfast who mixes pudding with molasses.

Salem: Printed by Joshua Cushing, 1799.

16mo. pp. (2), (v)—vi, (7)—21, paper. aas. ba. bu. hu. lc.

1800

33. American cookery . . . [Full entry No. 17]. The second edition. Published according to act of Congress.

Albany: Printed by Charles R. & George Webster. At their printing-office and bookstore, in the White-House, corner of State and Pearl-streets; for the authoress, n. d. [ca. 1800.]

16mo. pp. (3), 4—7, (8)—64, paper. aas. nypl.

This is actually the third edition (cf. Nos. 17 and 28).

1802

34. The frugal housewife ... [Full entry No. 20].

Philadelphia: Printed for Mathew Carey, No. 118 High street, 1802.

16mo. pp. 2 plates, (12), (13)—132. aas. bpl. ei. hu. nypl.

34a. Useful receipts in modern cookery. Adapted to this country, and all grades of life.

Albany: Printed in the year M.DCCC.II.

16mo. pp. 24. a as.

1803

34b. The frugal housewife . . . [Full entry No. 13]. Also the making of English wines. By Susannah Carter. To which is added an appendix, containing several new receipts adapted to the American mode of cooking.

New-York: Printed and sold by G. & R. Waite, No. 64, Maiden-Lane. 1803.

12mo. pp. 216, (8), plates.aas.

34c. The hasty-pudding.

Middlebury, Vt. 1803. p.

1805

35. The art of cookery made plain and easy; excelling any thing of the kind ever yet published. Containing directions how to market; the season of the year for butcher's meat, poultry, fish, &c. How to roast and boil to perfection every thing necessary to be sent up to table. Vegetables. Broiling. Frying. To dress fish. Made dishes. Poultry. Soups and broths. Puddings. Pies. Variety of dishes for Lent, which may be made use of any other time. Gravies. Sauces. Hashes. Fricasses. Ragouts. To cure hams, bacon, &c. Pickling. Making cakes. Jellies. Preserving. &c. &c. &c. &c. Also, the order of a bill of fare for each month, in the manner the dishes are to be placed upon the table, in the present taste. By Mrs. [Hannah] Glasse. A new edition, with modern improvements.

Alexandria: Printed by Cottom and Stewart, and sold at their bookstores in Alexandria and Fredericksburg. 1805.

16mo. pp. 293, (12), (306)—308, (16). aas. bpl. hu. lc. mhs.

The first English edition was published in 1747. Mrs. Glasse was the most popular writer on cookery in the eighteenth century.

36. New American cookery, or female companion. Containing, full and ample directions for roasting, broiling, stewing, hashing, boiling, preserving, pickling, potting, fricasees, soups, puff-pastes, puddings, custards, pies, tarts, &c. Also, the making of wines and cheese. Peculiarly adapted to the American mode of cooking. By an American lady.

New York: Published by D. D. Smith, 70 Vesey-street. A. Forman, print. 1805.

24mo. pp. xii, 13—180. aas. yu.

37. The same.

New York: Published by T. B. Jansen, 116, Broadway, A. Forman, printer. 1805.

24mo. pp. xii, 13-180. aas.

1807

38. The complete confectioner, or, the whole art of confectionary made easy: containing, among a variety of useful matter, the art of making the various kinds of biscuit, drops, prawlongs, ice creams, water ices, fruits preserved in brandy, preserved sweetmeats (wet) dried fruits, cordials, &c. &c. As also the most approved method of making cheeses, puddings, cakes, &c. in 250 cheap and fashionable receipts. The result of many years experience with the celebrated Negri and Witten. By Frederic Nutt, Esq. Fourth edition, with considerable additions.

London: Printed; New-York: Reprinted, for Richard Scott, and sold at his bookstore, No. 243 Pearl-street. 1807.

16mo. pp. frontis., (5), 6-91. aas. bpl. hu.

38a. The hasty-pudding . . . [Full entry No. 32].

Hanover, N. H. Printed by Moses Davis. 1807.

16mo. pp. 12, paper. yu.

39. A new system of domestic cookery, formed upon principles of economy, and adapted to the use of private families. By a lady. [Mrs. Maria Eliza (Ketelby) Rundell.]

Boston: Published by William Andrews, No. 1, Cornhill. Sold by Cushing & Appleton, Salem; Thomas & Whipple, Newbury-port; Charles Peirce, Portsmouth; Daniel Johnson, Portland; William Wilkinson, Providence; Increase Cooke & Co, New-haven; Peter A. Messier and Brisban & Brannan, Newyork; Samuel E. Bradford and John Conrad & Co. Philadelphia, and E. Morford, Charleston, S. C.

1807.

24mo. pp. (4), xx, 296, (2). aas. ba. ei. lc. nys. nypl.

On reverse of title: S. Etheridge, printer, Charlestown. This is the first American edition. The 3d English edition was published in 1808. By 1841, 65 editions had been published in England.

40. The same. Second edition.

Boston: Published by Andrews & Cummings, and L. Blake. Sold by them and O. C. Greenleaf; by Cushing & Appleton, Salem; W. Sawyer & Co. and Thomas & Whipple, Newburyport; C. Peirce and Thomas & Tappan, Portsmouth; T. Clark, Portland; H. Cushing, Providence; Hudson & Goodwin, Hartford; I. Beers & Co. Newhaven; Brisban & Brannan, Newyork; Bachus & Whiting, Albany; Parker & Bliss, Troy; S. F. Bradford, and C. & A. Conrad & Co. Philadelphia; Warner & Hanna, Baltimore; and E. Morford, Charleston, S. C. 1807.

24mo. pp. (6), xx, 297. aas. bpl. ei. hu.

40a. The same.

Boston: Published and for sale by Oliver C. Greenleaf, No. 3, Court street. 1807.

16mo. pp. (6), xx, 297. aas.

41. The same.

Philadelphia: Published by Benjamin C. Busby, No. 2, North Third street. 1807.

24mo. pp. (4), xviii, 246, (2), (349)—365. aas. bpl. bu.

The first Philadelphia edition. The paging of the last 16 pages is misprinted.

41a. The same.

Richmond: Published and for sale at the bookstore of Jacob Johnson. 1807.

16mo. pp. (4), xviii, 365 (i.e. 265). aas.

1808

42. American cookery . . . [Full entry No. 17]. By an American orphan. [Amelia Simmons.]

Printed for the publishers. 1808.

24mo. pp. 72. aas.

43. American cookery . . . [Full entry No. 17].

Troy, N. Y.: Published by Wright, Goodenow, and Stockwell, and for sale at the Rensselaer Book-Store; and at their store in Boston.

1808.

24mo. pp. iv, (5)—86. aas.* 1c.

44. The New-England cookery, or the art of dressing all kinds of flesh, fish, and vegetables, and the best modes of making pastes, puffs, pies, tarts, puddings, custards and preserves, and all kinds of cakes, from the imperial plumb to plain cake. Particularly adapted to this part of our country. Compiled by Lucy Emerson.

Montpelier: Printed for Josiah Parks. (Proprietor of the work.) 1808.

24mo. pp. (5), 6-81, (3). aas. ei. 1c. nhhs. nypl. cu.

The title of this work is copied from "American Cookery," and much of the text is a verbatim copy of the Troy edition of 1808 of that work. See the preceding.

45. A new system of domestic cookery . . . [Full entry No. 39]. Second Philadelphia edition.

Philadelphia: Published by Benjamin C. Buzby, No. 2 North Third-street. 1808.

24mo. pp. (4), xviii, 260. hsp.

46. The same. Third edition.

Exeter: Printed by Norris & Sawyer, and sold at their bookstore. Sold also by William Sawyer & Co. Newburyport. Benj. P. Sherriff, Exeter. 1808.

24mo. pp. (6), xx, 297. aas. bu. ei. nhhs.

1809

47. The practical distiller or an introduction to making whiskey, gin, brandy, spirits, &c. &c. of better quality, and in larger quantities, than produced by the present mode of distilling, from the produce of the United States: such as rye, corn, buckwheat, apples, peaches, potatoes, pumpions, and turnips. With directions how to conduct and improve the practical part of distilling in all its branches. Together with directions for purifying, clearing and colouring whiskey, making spirits similar to French brandy, &c. from the spirits of rye, corn, apples, potatoes, &c. &c. And sundry extracts of approved receipts for making cider, domestic wines, and beer. By Samuel McHarry of Lancaster county, Penn.

Published at Harrisburgh, (Penn.) by John Wyeth. 1809.

8vo. pp. (25), 26—184. Copyrighted 1808.aas.

Pages 139-184 have directions for family use.

48. Valuable secrets in arts, trades, &c. Selected from the best

authors. And adapted to the situation of the United States. Hae tibi erunt artes! Virg.

New York: Published by Evert Duyckinck, No. 110 Pearl-street, 1808.

16mo. pp. iv, (5)-380, (20). Copyrighted 1809. aas.

Pages 154-189 & 297-377 relate to cookery.

1810

49. The hasty pudding. A poem in three cantos, written in Chambery, in Savoy, Jan., 1793. [By Joel Barlow.]

[Poughkeepsie:] Reprinted by N. Power at Poughkeepsie, n.d. [ca. 1810.]

16mo. pp. 12, paper. aas.

49a. A new system of domestic cookery . . . [Full entry No. 46]. Philadelphia: Published by Benjamin C. Buzby, No. 2, North Third-street. J. Bouvier, printer. 1810.

16mo. pp. 22, 263. aas.

1811

50. Galateo; or a treatise on politeness and delicacy of manners: from the Italian of Monsig. Giovanni de la Casa, Arch Bishop of Benevento. Also, the honours of the table. With the whole art of carving; illustrated with a variety of cuts. "To do the honours of a table gracefully, is one of the outlines of a well-bred man; and to carve well, little as it may seem, is useful twice every day, and the doing of which ill, is not only troublesome to ourselves, but renders us disagreeable and ridiculous to others." Lord Chesterfield's Letters. Baltimore: Printed for George Hill. B. Edes, printer. 1811. 24mo. pp. xiii, (1), (15)—274. Illus. Copyrighted 1811. aas.

51. The hasty pudding . . . [Full entry No. 24]. (Caption title, followed by eight opening lines of Canto I.)

[New Haven? 1811?]

12mo. pp. fronds., 12, engraving, paper. Illus. nyhs. yu.

The two engravings are by Amos Doolittle. Internal evidence and the following advertisement from the *Connecticut Journal* of July 25, August 1, and 8, 1811, seem to indicate that this and the following title were published at New Haven in 1811, the publisher, for some reason, not wishing to assume the responsibility:

"Hasty-pudding, with Plates, Bowls and Spoons, now ready for supping at the Bookstores, and at the Post-Office

There are who strive to stamp with disrepute This luscious food,
because it feeds the brute.”

The two lines of verse are from Canto I of Barlow's poem. Note the use of the word “plates.” Bowls and spoons also appear in the frontispiece.

52. The same.

[New Haven? 1811?]

12mo. pp. fronds., 12, engraving, paper. Illus. yu.

A variation of the preceding. The engravings are by Doolittle.

53. The hasty pudding. A poem in three cantos. *Omne tulit punctum qui miscuit utile dulci*. He makes a good breakfast who mixes pudding with molasses. Written in Champerry in Savoy, 1793. By Joel Barlow, Esq. author of *Vision of Columbus*, *Conspiracy of Kings*, *Revision of Watts' Psalms*, *Advice to privileged orders*, &c. Late consul for the United States in the regency of Algiers, and now consul to the court of St. Cloud.

Printed for the purchaser. 1811.

12mo. pp. iv, (5)—21, paper. aas.

54. The honours of the table, or, rules for behaviour during meals; with the whole art of carving, illustrated with a variety of cuts. Together with directions for going to market.

Baltimore: Printed for George Hill. B. Edes, printer. 1811. 24mo. pp. (185)—274, illus. Copyrighted 1811. aas.

Bound up with “*Galateo; or a treatise on politeness and delicacy of manners*,” of which it is a continuation.

1812

55. *American cookery ...* [Full entry No. 42].

Walpole, N.H.: Printed for Elijah Brooks. 1812.

24mo. pp. iv, (5)-67. aas.

56. *The art of cookery made plain and easy . . .* [Full entry No. 35].

Alexandria: Printed by Cottom and Stewart. 1812.

16mo. pp. 288, xii. aas. vc. nypl.

57. *The art of preserving all kinds of animal and vegetable substances for several years*. By M. [Nicolas] Appert. A work published by order of the French minister of the interior, on the report of the board of arts and manufactures. Translated from the French. From the second London edition of 1812.

New York: Published by D. Longworth, Shakspeare Gallery. 1812.
24mo. pp. xi, (12)—103, (5). aas. ei.

First published at Paris, 1810.

1813

58. Hall's distiller, containing 1. Full and particular directions for mashing and distilling all kinds of grain, and imitating Holland gin and Irish whiskey. 2. Notice of the different kinds of stills in use in the United States, and of the Scotch stills which may be run off 480 times in 24 hours. 3. A treatise on fermentation, containing the latest discoveries on the subject. 4. Directions for making yeast, and preserving it sweet for any length of time. 5. The Rev. Mr. Allison's process of rectification, with improvements; and mode of imitating French brandy, &c. 6. Instructions for making all kinds of cordials, compound waters, &c.; also for making cider, beer, and various kinds of wines, &c. &c. &c. Adapted to the use of farmers, as well as distillers. By Harrison Hall, formerly of Lambertton—New Jersey. Philadelphia: Printed by John Bioren, No. 88 Chestnut-street. 1813. 8vo. pp. folding plate, x, 244, plate to face p. 223. aas.

1814

59. American cookery ... [Full entry No. 42].

Brattleborough, Vt.: Published by William Fessenden. 1814. 32mo. pp. (iv), (5)-69. aas.* hu.

60. A new system of domestic cookery, formed upon principles of economy: and adapted to the use of private families throughout the United States. By a lady. [Mrs. Maria Eliza (Ketelby) Rundell.] New York: Published by R. M'Dermut & D. D. Arden, No. 1 City-Hotel. John Forbes, printer. 1814.

12mo. pp. frontis., (2), xxiii, (24)—316. Illus. with 8 plates. Copyrighted Feb. 17, 1814. aas.* hu.

The first New York edition and the first to be copyrighted.

61. The universal receipt book, or, complete family directory; being a repository of useful knowledge in the several branches of domestic economy; containing scarce, curious, and valuable receipts, and choice secrets. By a society of gentlemen in New York.

New York: Published by I. Riley, No. 4 City-Hotel, Van Winkle & Wiley, printers. 1814.

16mo. pp. (4), 284. Copyrighted 1814. aas. ei. hu. nypl.

62. Valuable secrets in arts and trades. Containing directions from

the best artists, for calico printing . . . Bleaching of cotton and paper . . . Dyeing of wood, bones, &c. Engraving and etching on copper . . . Engraving in aquatinta . . . Engraving on wood.

Dyeing of various colours . . . Manufacture of glass, pottery, beer, &c. With above five hundred valuable modern receipts; forming a great variety of useful articles, collected from the latest European publications. By a friend of American manufactures.

Boston: Published by J. Norman, chart-seller. No. 1, North-Rowe E. G. House, printer. 1814.

16mo. pp. (2), xiv, 179. a as.

Cookery on pages 51—113.

1815

63. American cookery ... [Full entry No. 42].

Poughkeepsie: Published by Paraclete Potter, P. & S. Potter, printers. 1815.

24mo. pp. iv, (5)-71. a as. vc. nypl.

64. Five hundred receipts in the arts and trades, containing directions from the best artists, for calico printing—bleaching of cotton and paper, dyeing of wood, bones, &c. Engraving and etching on copper—engraving on aquatinta, and on wood. Dyeing of various colours—manufacture of glass, pottery, beer, &c. &c. &c. Forming a great variety of useful articles, collected from the latest European publications. By a friend of American manufactures.

Boston: Published by J. Norman, No. 1, North-Row. [ca. 1815].

12mo. pp. (2), xiv, 179, paper. aas.

Cookery on pages 91-113; brewing on pages 157-160. See No. 62 of which it seems to be a second edition with change of title. The only copy found lacks pages 173-6, 179.

65. The hasty pudding . . . [Full entry No. 21]. Together with the ruling passion. By Robert T. Paine, Jun. Esq.

Hallowell: Published by Ezekiel Goodale. Printed by Goodale & Burton. 1815.

24mo. pp. 32, paper. aas. bu.

The cover of the AAS copy is dated 1826. See No. 91.

66. The hasty pudding. A poem in three cantos. Omne tulit punctum qui miscuit utile dulci. He makes a good breakfast who mixes pudding with molasses. Written in Champerry in Savoy, 1793. By Joel Barlow, Esq. Author of the Columbiad, Vision of Columbus,

&c.

Canandaigua: Printed and sold by J. D. Bemis & Co. [ca. 1815].
16mo. pp. iv, (5)—18, paper. aas.

67. A new system of domestic cookery . . . [Full entry No. 60].
(Second edition.)

New York: Published by R. McDermut & D. D. Arden, No. 1 City-
Hotel. John Forbes, printer. 1815.

16mo. pp. frontis., (2), xxiii, 8 plates, (1), (25)—316, (1).

AAS. EI. HU.

This is the second *New York* edition.

1816

67a. American cookery . . . [Full entry No. 42].

Identical with No. 55, except that this has wrappers with imprint:
For sale at the bookstore of Pomroy Hedge, Windsor, Vt. (1816).

AAS.

68. The domestic manual: or family directory. Containing receipts
in arts, trades and domestic economy; selected from the best authors,
and practical artists: and containing many processes, never before
published. By H. I. Harwell.

New London: Printed by Samuel Green. 1816.

16mo. pp. (5), (6)-84, paper. aas.

Contains a few recipes for wines, liquors, etc.

69. Valuable secrets in arts, trades, &c. . . . [Full entry No. 48].

New York: Published by Evert Duyckinck, No. 102 Pearl-
street. G. Long, print. 1816.

16mo. pp. iv, (5)—317, (18). Copyrighted 1809. aas.

Pages 139-172 relate to cookery. See Nos. 16 and 48.

1817

70. A new system of domestic cookery . . . [Full entry No. 60].
Third [New York] edition.

New York: Published by Robert McDermut, No. 222 Pearl street.
1817. Forbes & Co, printers.

16mo. pp. frontis., (4), (vii)-xxviii, (29)—317. Illustrated with 8
plates. aas.* lc. nyh. p. nypl.

1818

71. The experienced English housekeeper, for the use and ease of
ladies, housekeepers, cooks, &c. Written purely from practice, and
dedicated to the Hon. Lady Elizabeth Warburton, whom the author

lately served as housekeeper: consisting of near nine hundred original receipts, most of which never appeared in print.

Part I. Lemon pickle, brownings for all sorts of made dishes, soups, fish, plain meat, game, made dishes, both hot and cold, pyes, puddings, &c.

Part II. All kinds of confectionary, particularly the gold and silver web for covering of sweetmeats and a desert of spun sugar; with directions to set out a table in the most elegant manner, and in the modern taste; floating islands, fish ponds, transparent puddings, trifles, whips, &c.

Part III. Pickling, potting and collaring, wines, vinegars, catchups, distilling, with two most valuable receipts, one for refining malt liquors, the other for curing acid wines, and a correct list of everything in season for every month in the year.

With two plans of a grand table of two covers; and a curious new invented fire stove, wherein any common fuel may be burnt instead of charcoal. By Elizabeth Raffald. A new edition. Philadelphia: Printed for James Webster. 1818.

16mo. pp. folding plate, (4), (iv), 327, 2 folding plates, (12).

AAS. HU. NYPL.

71a. The new family receipt-book . . . [Full entry No. 75]. Philadelphia: Collins & Croft. Wm. Brown, printer. 1818. 12mo. pp. xxvii, 402. nypl.

72. The universal receipt book; being a compendious repository of practical information in cookery, preserving, pickling, distilling, and all the branches of domestic economy. To which is added, some advice to farmers. By Priscilla Homespun. Second edition with great additions.

Philadelphia: Published by Isaac Riley. J. Maxwell, printer. 1818.

16mo. pp. (5), (6)-378. aas. lcp.

Most of the recipes of the first edition of 1814 are repeated literally, but are differently arranged.

1819

73. American cookery ... [Full entry No. 42].

Brattleborough: Published by John Holbrook. 1819.

Small 4to.

From Anderson sale catalogue, 1926.

73a. American domestic cookery . . . [Full entry No. 82].

Baltimore: Published by Fielding Lucas, Jun. R. J. Matchett, printer. 1819.

16mo. pp. 347, 8 plates. aas.

73b. Domestic cookery, or the art of dressing viands, fish, poultry and vegetables; and the best modes of making pastes, puffs, pies, tarts, puddings, custards, and preserves, and all kinds of cakes from the imperial plum to plain cake. By Harriet Whiting.

Boston: Printed for the author. 1819.

16mo. pp. 48. aas.

74. The family receipt book. Containing eight hundred valuable receipts in various branches of domestic economy; selected from the works of the most approved writers, ancient and modern; and from the attested communications of scientific friends. Second American edition.

Pittsburgh: Published by Randolph Barnes, Third street. 1819.

16mo. pp. xxxii, (25)—408. aas. ei. hu. lc. lcp. nyp. cu.

75. The new family receipt-book, containing eight hundred truly valuable receipts in various branches of domestic economy, selected from the works of British and foreign writers, of unquestionable experience and authority, and from the attested communications of scientific friends. "What lookest thou? Good lessons for thee, and thy wife? Then keep them in memory fast, To help as a comfort to life."—Tusser. A new edition, corrected.

New Haven: Published by Howe & Spalding, and Samuel Wadsworth. 1819.

16mo. pp. xxxi, (1), (37)-429, (7). aas. lc.

The chapter on domestic economy has some cookery. This is the same as the preceding title, both taken from an earlier edition (see 71a).

1820

76. The husbandman and housewife: a collection of valuable receipts and directions, relating to agriculture and domestic economy. By Thomas G. Fessenden. Boyle has observed, that the excellency of manufactures, and the facility of labour would be much promoted if the various expedients and contrivances, which lie concealed in private hands, were by reciprocal communications made generally known; for there are few operations that are not performed by one or other with some peculiar advantages, which though singly of

little importance, would by conjunction and concurrence, open new inlets to knowledge, and give new powers to diligence ... Johnson. Bellows Falls: Printed by Bill Blake & Co. 1820.

16mo. pp. iv, (5)—191, (1). Copyrighted 1820. aas. ei. 1c.

77. A treatise on adulterations of food, and culinary poisons. Exhibiting the fraudulent sophistications of bread, beer, wine, spirituous liquors, tea, coffee, cream, confectionery, vinegar, mustard, pepper, cheese, olive oil, pickles, and other articles employed in domestic economy, and methods of detecting them. By Frederick Accum, operative chemist, and member of the principle academies and societies of arts and sciences in Europe.

Philadelphia: Printed and published by Ab'm Small. 1820. 16mo. pp. xii, (13)—269. aas. 1cp.

1821

78. The domestic encyclopedia; or a diet of facts and useful knowledge. Chiefly applicable to rural and domestic economy. With an appendix containing additions in domestic medicine and the veterinary and culinary arts. The whole illustrated with numerous engravings and cuts. In three volumes. By A.F.M. Willich, M. D. Author of the lectures on diet and regimen. The second American edition, with additions, by Thomas Cooper, Esq., M.D. Professor of chemistry and mineralogy.

Philadelphia: Printed and published by Abraham Small, No. 165 Chesnut street, nearly opposite to the United States Bank.

1821.

8vo. pp. Vol. I. xv, (1), 576; Vol. II. viii, 618; Vol. III. vii, (1), 537, (1); app. viii, 2 plates, 194, (2). Illus. aas. cu.

The first edition, published 1804, contains no cookery.

79. The hasty-pudding, a poem, in three cantos. "Omne tulit punctum qui miscuit utile dulci." He makes a good breakfast who mixes pudding with molasses. Written in Champerry (sic) in Savoy, 1793. By Joel Barlow, Esq.

Caldwell: William Storer, Jun., printer. 1821.

12mo. pp. (5), 6-18, paper. bpl.

79a. Plain directions on domestic economy. Showing particularly what are most nourishing articles of food and drink and best methods of preparation.

New York: Samuel Wood and Sons. 1821.

pp. 16. p.

1822

80. American cookery ... [Full entry No. 42].

New York: Published by William Beastall, No. 23 Chatham- street, S. Marks, printer. 1822.

24mo. pp. 72. aas.* hu. nypl.

80a. American domestic cookery . . . [Full entry No. 82].

Baltimore: Published by Fielding Lucas, Jun. Matchett, print. 1822.

16mo. pp. 347, 8 plates. aas.

81. The cook's oracle: containing receipts for plain cookery on the most economical plan for private families: also, the art of composing the most simple, and most highly finished broths, gravies, soups, sauces, store sauces, and flavouring essences: the quantity of each article is accurately stated by weight and measure; the whole being the result of actual experiments instituted in the kitchen of a physician. [William Kitchiner.] "Miscuit utile dulce." From the last London edition, which is almost entirely re-written. With an appendix, by the American publishers, marketing tables, &c.

Boston: Published by Munroe and Francis, No. 4, Cornhill. 1822.

16mo. pp. viii, (9)—380. Copyrighted 1822.

AAS. BPL. EI. HU. NYSL. NYPL. First published at London, 1817, under the tide of "Apicius redivivus or cook's oracle."

1823

82. American domestic cookery, formed on principles of economy, for the use of private families. By an experienced housekeeper. [Mrs. Maria Eliza (Ketelby) Rundell.] Illustrated by nine engravings. To which is added the complete family brewer.

New-York: Published by Evert Duyckinck, No. 68 Water- street. 1823.

24mo. pp. 2 plates, (5), 6-357. Illus. aas.# nypl.

This is taken from Mrs. Rundell's "A new system of domestic cookery," first published in America in 1807, which it follows almost word for word. See also "The experienced American housekeeper," New York: 1823.

83. The cook's oracle . . . [Full entry No. 81]. Second American, from the last London edition, which is almost entirely re-written. With an appendix, by the American publishers, marketing tables,

&c.

Boston: Published by Munroe and Francis, No. 4. Cornhill.

1823.

16mo. pp. x, (11) —372, 369-372, 369-428. Copyrighted 1822.

AAS. BA. BPL. NYPL. VC. CU.

84. The experienced American housekeeper, or domestic cookery: formed on principles of economy, for the use of private families. With an engraving.

New York: Published by Johnstone & Van Norden, No. 133 Cherry-street. 1823.

24mo. pp. frontis., plate, (2), 3-216. Folding plate after page 8.

AAS* BPL. EI. NYPL. YU. CU. This work is taken from Mrs. RundelPs "A new system of domestic cookery."

1824

85. Cottage economy: containing information relative to the brewing of beer, making of bread, keeping of cows, pigs, bees, ewes, goats, poultry, and rabbits, and relative to other matters deemed useful in the conducting of the affairs of a labourer's family; to which are added instructions relative to the selecting, the cutting, and the bleaching of the plants of English grass and grain, for the purpose of making hats and bonnets. By William Cobbett. First American from the first London edition.

New York: Published by Stephen Gould and Son, law booksellers, at the old stand, sign of Lord Coke, corner of Wall and Broad streets, opposite the custom-house; and Joseph P. Gould, Genesee-street, Utica. 1824.

Printed at the Coke Law Press, Caldwell, N. J.

8vo. pp. frontis., (7), 8-125, (1), leaf, (2). aas. ei. cu.

85a. A treatise of domestic medicine, intended for families, in which the treatment of common disorders are alphabetically enumerated. To which is added, a practical system of domestic cookery, described the best, most economical and most wholesome methods of dressing victuals; intended for the use of families who do not affect magnificence in their style of living. By Thomas Cooper, M.D. Also, the art of preserving all kinds of animal and vegetable substances for many years, by M. Appert. Reading: Published by George Getz. 1824.

Tall 8vo. 3 unnumbered leaves of index, 128 pp. (of which only the

first 21 are on medicines) double columns, 3 plates. Bds. (title page repeated on front cover). nypl.

86. *The Virginia housewife. Method is the soul of management.* [By Mrs. Mary Randolph.]

Washington: Printed by Davis and Force, (Franklin's head), Pennsylvania avenue. 1824.

16mo. pp. xi, (2), 14—225. Copyrighted 1824. nypl.

Preface signed and dated: M. Randolph. Washington, January, 1824. 1825

87. *The cook's oracle; containing receipts for plain cookery on the most economical plan for private families: also the art of composing the most simple and the most highly finished broths, gravies, soups, sauces, store sauces, and flavouring essences: pastry, preserves, puddings, &c. And an easy, certain, and economical process for preparing pickles, by which they will be ready in a fortnight, and remain good for years. The quantity of each article is accurately stated by weight and measure: the whole being the result of actual experiments instituted in the kitchen of a physician.* [William Kitchiner.] The whole work has again been carefully revised, by the author of "The art of invigorating life by food," &c. "Miscuit utile dulci." From the fifth London edition.

New York: Published by Evert Duykinck, George Long, E. Bliss & E. White. W. E. Dean, printer, 90 William-street. 1825.

12mo. pp. (4), (v)— xii, 371. No copyright. aas.[#] bpl. ei. nypl.

88. *The family receipt book, containing thirty valuable and simple receipts for the cure of most of the usual complaints; by a due attention to which, many distressing diseases may be avoided, or greatly mitigated, and with a saving of much expense. Mostly selected from various publications. By a Long-Island farmer.*

New York. 1825.

16mo. pp. 24, paper. bpl.

Contains receipts for cooking and pickling.

89. *Five thousand receipts in all the useful and domestic arts, constituting a complete and universal practical library, and operative cyclopaedia.* Mr. Hobbes of Malmesbury, thought the accumulation of details a hindrance of learning; and used to wish that all the books in the world were embarked in one ship, and that he might be permitted to bore a hole in its bottom. He was right in one sense;

for the disquisitions and treatises with which our libraries are filled, are more often merely the husks and shells of knowledge; but it would be to be wished, that before he were permitted to bore in his hole, some literary analysts should select all the facts, recipes, and prescriptions, useful to man, and condense them into a portable volume. Locke. By Colin

Mackenzie, author of "One thousand experiments in manufacturing and chemistry."

Philadelphia: Printed and published by Abraham Small, No. 165 Chestnut street. 1825.

8vo. pp. (2), (9)-670. a as. ei.

90. The Virginia house-wife . . . [Full entry No. 86]. Second edition, with amendments and additions.

Washington: Printed by Way & Gideon, Ninth street, near Pennsylvania avenue. 1825.

16mo. pp. xi, (12)—261, 3 plates. Copyrighted 1825. aas. lc. cu.

1826

91. The hasty pudding, a poem in three cantos. [By Joel Barlow.]

Together with The ruling passion. By Robert T. Paine, Jun. Esq.

Hallowell: Glazier & Co., printers. 1826.

24mo. No copy placed.

Title taken from the cover of the 1815 Hallowell edition.

92. The hasty pudding; a poem, in three cantos, written at Chamrery (sic) in Savoy, January, 1793, by Joel Barlow Together with, The ruling passion. By Robert T. Paine, jr. esq.

Exeter, N. H. A. Brown, [ca. 1826.]

24mo. pp. 24. lc.

1827

93. The experienced American housekeeper . . . [Full entry No. 84].

Published in Boston. 1827.

24mo. pp. (2), (3)—216. aas.*

From Mrs. Rundell's "A new system of domestic cookery." The only copy found lacks the engraved plates of the first edition.

94. The same.

Hartford: Published by Silas Andrus. 1827.

24mo. pp. frontis., plate, 216. aas. hu. nhhs.

95. The house servant's directory, or a monitor for private families:

comprising hints on the arrangement and performance of servants' work, with general rules for setting out tables and sideboards in first order; the art of waiting in all its branches; and likewise how to conduct large and small parties with order; with general directions for placing on table all kinds of joints, fish, fowl, &c. With full instructions for cleaning plate, brass, steel, glass, mahogany; and likewise all kinds of patent and common lamps: observations on servants' behaviour to their employers; and upwards of 100 various and useful receipts, chiefly compiled for the use of house servants; and identically made to suit the manners and customs of families in the United States. By Robert Roberts. With friendly advice to cooks and heads of families, and complete directions how to burn Lehigh coal. [First edition.] Boston: Munroe and Francis, 128 Washington-street. New York: Charles S. Francis, 189 Broadway. 1827.

12mo. pp. xiv, (15)—180. Copyrighted 1827. aas. mhs.

1828

95a. Domestic duties . . . [Full entry No. 115]. First American from the third London edition

New-York: Printed by J. & J. Harper, 82 Cliff-St. Sold by Collins & Hannay, Collins & Co., Wm. B. Gilley, and G. & C. Carvill; Philadelphia: Carey, Lea, & Carey, Towar & Hogan, J. Grigg, E. Littell, M'Carty & Davis, and U. Hunt; Baltimore: F. Lucas, Jr., and W. & J. Neall. 1828.

12mo. pp. 400. aas.

96. The French cook. By Louis Eustache Ude, ci-devant cook to Louis xvi. and the Earl of Sefton, and steward to his late Royal Highness the Duke of York.

Philadelphia: Carey, Lea and Carey. 1828.

16mo. pp. xxix, (1), 8 plates, 439. aas.[#] ei. wpl. nypl.

97. The houseservant's directory . . . [Full entry No. 95]. Boston: Munroe and Francis, 128 Washington-street. New York: Charles S. Francis, 25 Broadway. 1828. Second edition. 12mo. pp. xiv, (15)—180. Copyrighted 1827.

AAS.* BA. HU. LC. CU.

97a. The modern family receipt book, containing, a great variety of valuable receipts, arranged under their respective heads, connected with the art of social and domestic life, including many valuable

original communications, the result of long experience. By Mrs. Mary Holland, author of "The Complete Economical Cook."

Philadelphia: R. Desilver, 110 Walnut street. 1828.

AAS.

16mo. pp. xiii, (2), 230.

97b. A new family receipt book . . . [Full entry No. 104]. Utica: Printed for the publisher. 1828.

12mo. pp. 22. aas.

98. Seventy-five receipts, for pastry, cakes, and sweetmeats. By a lady of Philadelphia. [Miss Eliza Leslie.]

Boston: Munroe and Francis, No. 128, Washington-street; New-York: C. S. Francis, 252, Broadway. 1828.

16mo. pp. (4), (iii)-viii, (2), (7)—88. Copyrighted 1828, Jan. 17.

AAS BPL. HU.

The first edition, though the copyright date in the second edition is Mch. 9, 1827. The preface in both editions is dated Jan. 15, 1828.

99. The Virginia housewife: or methodical cook book. By Mrs. Mary Randolph. Third edition, enlarged.

Washington: Thompson & Homans. 1828.

12mo. pp. 240.

From Bulletin No. 52, N.Y. State Library.

1829

100. Apician morsels; or, tales of the table, kitchen, and larder; containing a new and improved code of eatics; select Epicurean precepts; nutritive maxims, reflections, anecdotes, &c. Illustrating the veritable science of the mouth; which includes the art of never breakfasting at home, and always dining abroad. By Dick Humelbergius Secundus. "O vos qui stomacho laboratis, accurite, et ego vos restaurabo!" Vide p. 106. "Always breakfast as if you did not intend to dine; and dine as if you had not broken your fast." New York: Printed by J. & J. Harper, 82 Cliff-st. Sold by Collins and Hannay; Philadelphia: Carey, Lea and Carey. 1829. 8vo. pp. frontis., plate, (6), 9—212, leaf, (8).

AAS. BPL. EI. HU. LC. CU.

100a. Domestic duties ... [Full entry No. 115].

New York. 1829. p.

100b. Domestic economy. "The true economy of house keeping is simply the art of gathering up all the fragments, so that nothing

be lost. Fragments of time as well as materials."—Mrs. Child, [ca. 1829.] aas.

Broadside. 21" x 27".

100c. Domestic economy. "Economy of housekeeping is simply gathering up all the fragments, so that nothing be lost. Fragments of time, as well as materials."—Mrs. Child.

[ca. 1829.] aas.

Broadside. 18" x 22".

100d. The experienced housekeeper, or domestic cookery. Hartford: Silas Andrews. 1829. p.

101. The frugal housewife. Dedicated to those who are not ashamed of economy. By the author of Hobomok. [Mrs. Lydia Maria (Francis) Child.] "A fat kitchen maketh a lean will." Franklin. "Economy is a poor man's revenue; extravagance a rich man's ruin."

Boston: March & Capen, 362 Washington street, and Carter & Hendee, Corner of Washington and School streets. J. H. Eastburn, printer. 1829.

12mo. pp. 95. Copyrighted 1829. aas.*bpl. ei. hu.

The name of this book was changed in 1832, after seven editions, to "The American frugal housewife," on account of there being an English book of the same name.

102. Mackenzie's five thousand receipts in all the useful and domestic arts: constituting a complete practical library relative to agriculture, bees, bleaching, brewing, calico printing, cements, confectionary, cookery, crayons, dairy, diseases, distillation, dying, enamelling, engraving, fencing, food, gardening, gilding, glass, health, inks &c. jewellers' pastes, lithography, medicines, metallurgy, oil colours, oils, painting, pastry, perfumery, pickling, pottery, preserving, scouring, silk, silk worms, silvering, tanning, trees of all kinds, varnishing, water colours, wines, &c. &c. &c. New American from the latest London edition. With numerous and important additions generally; and the medical part carefully revised and adapted to the climate of the U. States; and also a new and most copious index. By an American physician. [By Colin Mackenzie.]

At top of title page: Kay's improved & enlarged edition. Philadelphia: J. Kay, Jun., and Brother; Pittsburgh: C. H. Kay. [1829.]

8vo. pp. 456. Illus. Copyrighted 1829. 1c.

102a. The same.

James Kay, Jun., and Brother, Philadelphia. 222 Chestnut street — near 4th; John I. Kay & Co., Pittsburgh. aas.

103. Modern domestic cookery, and useful receipt book, adapted for families in the middling and genteel ranks of life. By W. A. Henderson. Enlarged and improved by D. Hughson, M.D. with specifications of approved patent medicines, extracted from the records of the patent office, London, consisting of all the most serviceable preparations for domestic purposes, forming a library of domestic knowledge, and useful economy.

New York: Printed and published by Thomas Kinnersley, near the junction of Broadway and Bowery. 1829.

8vo. pp. fronds., engraved title, 6 plates, printed title, (3), (5)-360. Copyrighted 1829. ei. hu. nypl.

The engraved title and the frontispiece are dated 1828.

104. A new family receipt book, containing all the truly valuable receipts for various branches of cookery: selected from the best authorities. To which is added a number of valuable receipts for brewing, and several for removing spots and stains from silk, linen, and woollen cloths. Come good husband, please thy wife, and buy a book that she may cook without a toilsome life.

Hartford: 1829. Price 12^x/₂ cents. (Ezra Strong, bookbinder.) 12mo. pp. 24, including cover, paper. aas.*

105. Seventy-five receipts . . . [Full entry No. 98.] Second edition. Boston: Munroe & Francis, No. 128, Washington-street; New York: C. S. Francis, 252 Broadway. [1829?]

12mo. pp. vii, (4), 8-100. Copyrighted Mch. 9, 1827. aas.#

1830

106. The cook not mad . . . [Full entry No. 190a]. (First edition). Watertown [N. Y.]: Knowlton & Rice. 1830.

24mo.

Title from Anderson sale catalogue, 1926.

107. The cook's oracle; and housekeeper's manual. Containing receipts for cookery, and directions for carving. Also, the art of composing the most simple and most highly finished broths, gravies, soups, sauces, store sauces, and flavouring essences; pastry, preserves, puddings, pickles, &c. With a complete system of cookery for Catholic families. The quantity of each article is accurately stated by weight and measure; being the result of actual experiments instituted

in the kitchen of William Kitchiner, M.D. Adapted to the American public by a medical gentleman. From the last London edition.

At top of page: Harper's stereotype edition.

New York: Printed by J. & J. Harper, 82 Cliff-st. Sold by Collins and Hannay, Collins and Co., G. and C. and H. Carvill, William B. Gilley. E. Bliss, O. A. Roorbach, White, Gallaher, and White, C. S. Francis, William Burgess, Jr., and N. B. Holmes; Philadelphia: E. L. Carey and A. Hart, and John Grigg; Albany: O. Steele, and W. C. Little. 1830.

12mo. pp. (4), (v)-xii, (2), (15)-432. Copyrighted 1829.

AAS.* EI. HU. LCP. NYPL. YU.

108. The experienced American housekeeper . . . [Full entry No. 84].

Hartford, Ct.: Andrus and Judd, Lee street. [1830]

24mo. pp. 2 pi., 216, folding pi. after p. 8. aas.*

From Mrs. Rundell's "A new system of domestic cookery."

109. The frugal housewife . . . [Full entry No. 101]. Second edition. Corrected and arranged by the author. To which are added hints to persons of moderate fortune.

Boston: Published by Carter & Hendee. MDCCCXXX.

12mo. pp. 128. Copyrighted 1830. ei.

109a. The same. 3rd ed.

Boston: Published by Carter & Hendee. MDCCCXXX.

12mo. pp. 128. aas.

109b. Mackenzie's five thousand receipts . . . [Full entry No. 102] adapted to the . . . Western states.

Hamilton, Ohio: Taylor Webster at the Telegraph office, 1830. 8vo. pp. 312. p.

109c. The same.

Philadelphia: James Kay, Jun. & Co.; Pittsburgh, John J. Kay & Co. pp. 456. p.

110. The practice of cookery, adapted to the business of every day life. By Mrs. Dalgairns.

Boston: Munroe and Francis, 128 Washington-st.; Charles S. Francis, New-York; and all booksellers. 1830.

12mo. pp. xxvi, (2), (25)—394, (2). aas.*

An English work. Pages 373-376 not printed, but text continuous.

111. Seventy-five receipts . . . [Full entry No. 98].

At top of title page:—Third edition with an appendix.

Boston: Munroe and Francis, No. 128 Washington-street; C. S. Francis, 252 Broadway, New York. 1830.

12mo. pp. (2), (iii)-viii, (1), (7)-104. Copyrighted 1827.

AAS. HU.

111a. The Virginia housewife, or methodical cook. By Mrs. Mary Randolph. Method is the Soul of Management. Fourth edition, with amendments and additions.

Washington: Published by P. Thompson. Way and Gideon, printers. 1830.

12mo. pp. 186. aas.

1831

112. American cookery: or the art of dressing viands, fish, poultry, and vegetables. And the best mode of making puff pastes, pies, tarts, puddings, custards, and preserves. And all kinds of cakes, from plain, to the imperial, and wedding cake. Also the best way of curing hams, corning beer, mutton, and veal. Together with the rules of carving at dinner parties. Exemplified with cuts. By an orphan. [Amelia Simmons?] 2d edition improved.

Woodstock Vt.: Printed and published for the author, by A. Colton. 1831.

32mo. pp. v, (6)—110, (2)aas. woodstock pl.

The first part of this book seems to be a reprint of the work of the "American orphan, Amelia Simmons," first published in 1796 and many times thereafter until 1822. No copy of a first edition has been found. See No. 42.

113. The cook not mad ... [Full entry No. 190a].

Watertown: Published by Knowlton & Rice. 1831.

24mo. pp. v, 7-120. nypl.

114. The cook's oracle ... [Full entry No. 107].

At top of page: Harper's stereotype edition.

[New York:] Printed by J. & J. Harper, 82 Cliff-st. Sold by Collins and Hannay, Collins and Co., G. and C. Carvill, O. A. Roorbach, and E. Bliss; Philadelphia. Carey, Lea, and Carey, and John Grigg; Boston: Richardson and Lord, and Hilliard, Gray, and Co.; Baltimore: W. and J. Neal. 1831.

12mo. pp. (4), (v)—xii, (1), (15)^432. Ulus. bpl.

115. Domestic duties; or, instructions to young married ladies, on

the management of their households, and the regulations of their conduct in the various relations and duties of married life. By Mrs. William Parkes. Every wise woman buildeth her house, but the foolish plucketh it down with her hands—Who can find a virtuous woman? for her price is far above rubies—Her children arise up and call her blessed; her husband also, and he praiseth her. Proverbs. Third American from the third London edition, with notes and alterations adapted to the American reader.

New York: Printed by J. & J. Harper, 82 Cliff-st. Sold by Collins & Hannay, Collins & Co., O. A. Roorbach, G. & C. & H. Carvill, W. B. Gilley, A. T. Goodrich, E. Bliss; Philadelphia; J. Grigg, Towar J. & D. M. Hogan, E. L. Carey & A. Hart, U. Hunt, T. Desilver, Jr., McCarty & Davis, E. Littell & Brother, J. Crissy. 1831. 16mo. pp. viii, (9)—408. aas.*

116. Family receipts, or practical guide for the husbandman and housewife, containing a great variety of valuable recipes, relating to agriculture, gardening, brewery, cookery, dairy, confectionary, diseases, farriery, ingrafting, and the various branches of rural and domestic economy. To which is added a plain, concise, method of keeping farmer's accounts with forms of notes of hand, bills, receipts, &c. &c. By H. L. Barnum, editor of the "United States agriculturalist and farmer's reporter." Published by A. B. Roff.

Cincinnati: Lincoln & Co., printers. 1831.

12mo. pp. frontis., iv, (5)-400. Ulus. Copyrighted 1831. aas.*

117. The frugal housewife . . . [Full entry No. 101]. Fourth edition. Corrected and arranged by the author. To which are added, hints to persons of moderate fortune. First published in the Massachusetts Journal.

Boston: Carter, Hendee and Babcock; Baltimore: Charles Carter. 1831.

12mo. pp. 120. Copyrighted 1830. aas.

118. The same. Fifth edition.

Boston: Published by Carter, Hendee & Babcock; Baltimore: Charles Carter. 1831.

12mo.

Title from cover of fourth edition. No copy found.

119. The same. Sixth edition. First published in the Massachusetts Journal. [By Mrs. Lydia Maria (Francis) Child.]

Boston: Carter, Hendee and Babcock; Baltimore: Charles Carter. 1831.

12mo. pp. 120. Copyrighted 1830. aas.#

120. The same. Seventh edition.

Boston: Published by Carter and Hendee. 1831.

12mo.

From cover title of sixth edition. No copy found.

120a. The housekeeper's manual, or complete housewife. Containing the most extensive variety of receipts, in the selection of beef, veal, mutton, fish, fowls, wild game, &c.—roasting, boiling, baking, &c. of flesh and fish. Pastry in every variety; preserves adapted to the climate; green fruit, &c. &c. &c. Together with receipts in nursing the sick, &c. The whole arranged with a view to an improvement on Dr. Kitchener's manual; and intended as a guide for families.

New York: G. G. Sickels, publisher. 1831.

16mo. pp. 144. a as.

121. Mackenzie's five thousand receipts . . . [Full entry No. 102]. At top of title page: Kay's improved & enlarged edit. Philadelphia: James Kay, Jun. & Co. No. 4 Minor street; Pittsburg: John I. Kay & Co. No. 51 Market street. 1831.

8vo. pp. (5), (6)—456. aas. 1c.

Copyrighted, 1829, as "fourth American edition."

122. Modern American cookery: containing directions for making soups, roasting, boiling, baking, dressing vegetables, poultry, fish, made dishes, pies, gravies, pickles, puddings, pastry, sick cookery, &c. With a list of family medical recipes, and a valuable miscellany. By Miss Prudence Smith.

New-York: Printed and published by J. & J. Harper, No. 82 Cliff-street. And sold by all the principal booksellers throughout the United States. 1831.

24mo. pp. (5), 6-222, (2). Illus. Copyrighted 1831.

AAS. EI. NYPL.

123. A new collection of genuine receipts. For the preparation and execution of curious arts, and interesting experiments, medical and miscellaneous, domestic and agricultural; which are well explained and warranted genuine, and may be performed easily, safely, and at little expense. To which is added, a complete and much improved system of dyeing, in all its varieties. Stereotype edition.

Concord, N.H.: Printed and published by Fisk & Chase. 1831. 16mo.
pp. 102, 6. ei.

124. The same.

Boston: Published by Charles Gaylord. 1831.

16mo. pp. 102, 6. hu.

125. The Virginia housewife . . . [Full entry No. 111a]. Stereotype
edition, with amendments and additions.

Baltimore: Published by Plaskitt, & Cugle, 218 Market street. [1831.]

12mo. pp. xii, 13-180. Copyrighted 1818. aas.* vc. nypl. **Preface
dated January, 1831.**

126. The same.

Washington: Published by Thompson & Homans. Stereotyped by
Lucas & Neal, Baltimore. 1831.

16mo. pp. xii, (13)-180. Copyrighted 1828. bpl.

1832

127. The American frugal housewife. Dedicated to those who are
not ashamed of economy by Mrs. [Lydia Maria] Child, author of
"Hobomok," "The mother's book," editor of the "Juvenile miscel-
lany," &c. A fat kitchen maketh a lean will.—Franklin. "Economy
is a poor man's revenue; extravagance a rich man's ruin." Eighth
edition. Enlarged and corrected by the author.

Boston: Carter and Hendee. 1832.

12mo. pp. frontis., 130. Copyrighted 1832. aas. bpl.

This book was originally called "The frugal housewife," and the
name was changed in 1832 as there was an English book of the same
name. This seems to be the first edition under the new name. The
cover of AAS copy says ninth edition.

128. The same. Ninth edition.

Boston: Carter and Hendee. 1832.

12mo.

From cover title of eighth edition.

129. The same. Tenth edition.

Boston: Carter and Hendee. 1832.

12mo. pp. frontis., 130. hu.

130. The same. Eleventh edition.

Boston: Carter and Hendee. 1832.

16mo. pp. frontis., 130. aas.* bpl. ei.

130a. The complete grocer, being a series of very valuable receipts

for distilling and mixing cordials, by an old distiller.

First edition.

New York. 1832.

pp. 204. p.

131. The cook's oracle . . . [Full entry No. 107] .

At top of title page: Harper's stereotype edition.

New York: 1832.

12mo.

Title from Anderson sale catalogue, 1926.

132. The cook's own book; being a complete culinary encyclopedia: comprehending all valuable receipts for cooking meat, fish, and fowl, and composing every kind of soup, gravy, pastry, preserves, essences, &c. that have been published or invented during the last twenty years. Particularly the very best of those in the Cook's oracle. Cook's dictionary, and other systems of domestic economy. With numerous original receipts, and a complete system of confectionery. By a Boston housekeeper. Alphabetically arranged.

[Boston:] Published in Boston by Munroe & Francis; New York by Charles S. Francis, and David Felt; Philadelphia by Carey and Lea, and Grigg and Elliot. 1832.

12mo. pp. xxxvi, 300. Copyrighted 1832. aas.* hu. cu.

132a. The same.

At foot of copyright page: Stereotyped by Lyman Thurston & Co. Boston. aas.

133. Domestic French cookery, chiefly translated from Sulpice Barue. By Miss [Eliza] Leslie, author of "Seventy-five receipts," &c.

Philadelphia: Carey & Hart, Chestnut street. 1832.

16mo. pp. x, (2), (13)—120. Copyrighted 1832. bpl.

134. The farmer's own book; or family receipts for the husbandman and housewife; being a compilation of the very best receipts on agriculture, gardening and cookery; with rules for keeping farmers' accounts. By H. L. Barnum, editor of the Farmers' Reporter. Stereotype edition.

Boston: Published by Carter and Hendee. 1832.

16mo. pp. (4), (5)—166. Copyrighted 1832. aas. k.

135. The same.

Boston: Carter, Hendee, and Co. 131 Washington St. and John B. Russell, at the seed store, connected with the New England

Farmer, 52 North Market st. 1832.
 16mo. pp. (4), (5)-166. hu. nyhs.

136. Seventy-five receipts for pastry, cakes, and sweetmeats. By Miss [Eliza] Leslie of Philadelphia. Fourth Edition.
 At top of title page: Fourth edition. Improved. With an appendix.
 Boston: Munroe & Francis, No. 128 Washington-street; New York: C. S. Francis, 1832.
 12mo. pp. (2), (iii)-vii, (3), (7)-104. Copyrighted 1827.
 AAS. BU. El. NYPL.

1833

137. The American frugal housewife . . . [Full entry No. 127].
 Twelfth edition. Enlarged and corrected by the author.
 Boston: Carter, Hendee, and Co. 1833.
 12mo. pp. frontis., 130. hu.

138. The same. Thirteenth edition.
 Boston: Carter, Hendee, and Co. 1833.
 12mo. pp. frontis., 130 aas. ei.

139. The cook's oracle ... [Full entry No. 107].
 At top of title page: Harper's stereotype edition.
 New York: Printed and published by J. & J. Harper, No. 82 Cliff-street. And sold by the principal booksellers throughout the United States. 1833.
 12mo. pp. (4), (v)-xii, (2), (15)—432. Illus. aas. nys.

140. The cook's own book . . . [Full entry No. 148].
 Boston: Munroe and Francis. 1833.
 8vo. xxxv, (1), 300, 37. p.

140a. Cottage economy . . . [Full entry No. 85] also instructions for erecting and using ice-houses, after the Virginian manner. To which is added the poor man's friend; or, a defence of the rights of those who do the work, and fight the battles. By William Cobbett.
 New York: Published by John Doyle, 12, Liberty-st. Stereotyped by Conner & Cooke. 1833.
 12mo. pp. 158, 68. aas.

141. The experienced American housekeeper . . . [Full entry No. 84].
 Hartford, Ct.: Published by Andrus and Judd. 1833.
 24mo. pp. leaf, engr. frontispiece, engr. title, verso blank, printed

title, verso wood-cuts, (3)-216, leaf. (Illustrations: 6 engr'd plates, 1 wood-cut.) 1c.

The engraved title reads as follows: "The American domestic cookery by a lady [cut: a steer. List of meat cuts]. Published by E. Duyckinck, 68 Water street, New York." From Mrs. Rundell's "A new system of domestic cookery."

142. The hasty-pudding . . . [Full entry No. 21].

Brooklyn: Published by Wm. Bigelow, 55 Fulton-street. A. Spooner, printer. 1833.

12mo. pp. (iii), iv-v, 6—22, paper. aas. bpl. nypl.

The copy in the Boston Public Library has for a frontispiece, perhaps inserted, a portrait of Barlow, engraved by A. B. Durand from a painting by Robert Fulton.

1834

143. The American frugal housewife . . . [Full entry No. 127]. Fourteenth edition. Enlarged and corrected by the author.

Boston: Carter, Hendee, and Co. 1834.

12mo. pp. frontis., 130. Copyrighted 1832. aas.

144. The same. Fifteenth edition.

Boston: Carter, Hendee, & Co. 1834.

12mo. pp. frontis., 130. aas.* bu.

144a. The domestic's companion; comprising the most perfect, easy, and expeditious methods of getting through their work; rules for setting out tables and sideboards; directions for conducting large and small parties: with an appendix, containing a great variety of useful receipts.

New York: Printed by G. F. Bunce, 110 Fulton-street. 1834. Price twenty-five cents.

12mo. pp. 48. Copyrighted 1834. nypl.

145. The housewife's guide; or, a complete system of modern cookery, containing directions how to roast and boil everything necessary for the table; to cure hams, bacon, &c. How to make gravies, sauces, fricassees, and various other dishes. Adapted to all classes of society. Revised and corrected. A new edition. Price twenty-five cents.

New York: H. Croker, corner of Frankfort and Gold-st. 1834.

12mo. pp. 48, paper. aas.* nypl.

145a. The same. Revised and corrected by M. McGetrick. A new edition, price twenty-five cents.

New York: G. F. Bunce, printer, 110 Fulton-street. 1834. 12mo. pp. 48. Copyrighted 1834. nypl.

145b. The new whole art of confectionary, sugar boiling, iceing, candying, jelly and wine making, &, &, &. Which will be found very beneficial to ladies, housekeepers, confectioners, servants, &. And particularly to such as have not a perfect knowledge of that useful art. First American, from the eleventh London edition. To which are now added several new and useful recipes, never before published. By S. W. M'Getrick.

New-York: Printed by William Mitchell, 265 Bowery. 1834. Price 12½ cents.

12mo. pp. 60. Copyrighted 1834. nypl.

146. Seventy-five receipts . . . [Full entry No. 136]. Seventh edition.

At top of title page Seventh edition, revised, with forty additional receipts.

Boston: Munroe & Francis, 128, Washington-street; New York: Charles S. Francis. 1834.

12mo. pp. vi, (2), (9)—108. Copyrighted 1827. aas.*
1835

147. The American frugal housewife . . . [Full entry No. 127]. Sixteenth edition, enlarged and corrected by the author.

Boston: Carter, Hendee & Co. 1835.

12mo. pp. fronds., 130. Copyrighted 1835. aas. hu. lc. nypl. **AAS. and LC. copies lack frontispiece.**

148. The cook's own book, and housekeeper's register: comprehending all valuable receipts for cooking meat, fish and fowl; and composing every kind of soup, gravy, pastry, preserves, essences, &. that have been published or invented during the last twenty years. With numerous original receipts, and a complete system of confectionery. By a Boston housekeeper. To which is added Miss [Eliza] Leslie's Seventy five receipts for pastry, cakes and sweetmeats. Alphabetically arranged, and blank pages inserted for family memorandums.

Published, in Boston, By Munroe & Francis; New York, by Charles S. Francis; Philadelphia, by Carey, Lea and Blanchard, and Grigg and Elliot. 1835.

12mo. pp. xxxv, (1), 300, 37, (11). Copyrighted 1833.

AAS. E1. WPL.

148a. Domestic French cookery . . . [Full entry No. 133]. Third edition.

Philadelphia: Carey & Hart, Chestnut street. 1835.

pp. 120. cu.

148b. The intellectual house-keeper: a series of practical questions to his daughters, by a father: or hints to females on the necessity of thought in connexion with their domestic labors and duties. With an album. "She looketh well to the ways of her household, and eateth not the bread of idleness." "Her children arise up, and call her blessed; her husband also, and he praiseth her." Proverbs, [by Mrs. Asenath Nicholson.]

Boston: Russell, Odiorne, & Co. 1835.

12mo. pp. 47. aas.

148c. The experienced American housekeeper . . . [Full entry No. 84].

Hartford. 1835. p.

149. Nature's own book. Second edition. Enlarged and improved. "Whoso readeth let him understand." [By Asenath Nicholson.]

New York: Wilbur & Whipple. Nos. 4 and 6 Green-st. 1835. 12mo. pp. (5), 6—84. Copyrighted, 1835, by Asenath Nicholson.

AAS.* LC.

149a. Modern American cookery . . . [Full entry No. 122].

New-York: Published by Harper & Brothers, No. 82 Cliff- street. 1835.

Square 16mo. pp. 222. aas.

150. A new family receipt book containing the most valuable receipts, for the various branches of cookery, selected from the best authorities: together with numerous approved receipts for brewing, preserving fruits, and making pickles, cordials, jellies, &c. With an appendix, containing a variety of receipts and directions, useful in families.

New York: Printed by D. Fanshaw, 150 Nassau-street. 1835. 24mo. pp. 36, paper. aas.*

The recipes are mostly taken literally from "A new family receipt book," Hartford, 1829, but differently arranged. See also "Sears' new family receipt book," 1848.

151. Seventy-five receipts . . . [Full entry No. 136]. Eighth edition.

At top of title page:—Eighth edition, revised, with forty additional receipts.

Boston: Munroe & Francis, 128 Washington-street; New York: C. S. Francis. 1835.

12mo. pp. vi, (7)-106, (1). Copyrighted 1827. aas.[#]bpl.

1836

151a. The American cookery book, compiled with great care. Hartford: Judd Loomis & Co. 1836.

8vo. pp. 24. double columns. p.

151b. The American frugal housewife . . . [Full entry No. 127]. Sixteenth edition.

Boston: Russell, Shattuck, and Co. 1836.

12mo. pp. 130. aas.

Cover reads: Seventeenth edition. Enlarged and corrected by the author.

152. The same. Twentieth edition, enlarged and corrected by the author.

Boston: American Stationers' Co. 1836.

12mo. pp. 130. aas.* ei.

152a. Apician Anecdotes; or, tales of the table, kitchen, and larder ... [Full entry No. 100, Apician Morsels].

New-York: Published by J. D. Strong. 1836.

12mo. pp. 212. aas.

153. Domestic French cookery . . . [Full entry No. 133]. Fourth edition.

Philadelphia: Carey & Hart, Chestnut street. 1836.

12mo. pp. x, (2), (13)-120. Copyrighted 1832. aas.[#]nypl.

154. The experienced American housekeeper . . . [Full entry No. 84].

Hartford: Judd Loomis & Co. 1836.

24mo. pp. (2), plates, (3)-4, (9)—216. aas. ei.

From Mrs. Rundell's "A new system of domestic cookery."

155. The New England Cook book, or young housekeeper's guide: being a collection of the most valuable receipts; embracing all the various branches of cookery, and written in a minute and methodical manner. Also, an appendix, containing a collection of miscellaneous receipts, relative to housewifery.

New Haven: Hezekiah Howe & Co., and Herrick & Noyes. 1836.

12mo. pp. xi, 115, (1). Copyrighted 1836. nypl.

156. Seventy-five receipts . . . [Full entry No. 136]. The ninth edition.

At top of title page:—Ninth edition, revised, with forty additional receipts.

Boston: Munroe & Francis, 128 Washington-street; New York: Charles S. Francis. 1836.

12mo. pp. vi, (7)—106, (1). Copyrighted 1827. aas.*

157. The Virginia housewife . . . [Full entry No. 125].

Baltimore: Published by John Plaskitt, 218 Market street. 1836.

16mo. pp. xii, (13)-180. Copyrighted 1828. a as. nypl.

1837

158. The art of dining; and the art of attaining high health. With a few hints on suppers. By Thomas Walker, Esq.

Philadelphia: E. L. Carey & A. Hart, Chestnut St. Stereotyped by L. Johnson. 1837.

24mo. pp. 267. aas.*

159. The cook's own book . . . [Full entry No. 148].

Boston: Munroe & Francis; New York: C. S. Francis, [etc., etc.] 1837.

12mo. pp. xxxv, (7)—300. Illus. aas. lc. nypl. w. yu.

159a. Directions for cookery; being a system of the art, in its various branches. By Miss Leslie, author of "Seventy-five receipts," &c.

Philadelphia: E. L. Carey & A. Hart, Chestnut street. 1837. 12mo. pp. (2), 7-450. aas.

160. The family nurse; or companion of the frugal housewife. By Mrs. [Lydia Maria] Child, author of the "Frugal housewife," "Mother's book," "Girl's book," &c. Revised by a member of the Massachusetts Medical Society. "How shall I cure dyspepsia?" "Live upon sixpence a day and earn it."—Dr. Abernethy.

Boston: Charles J. Hendee. 1837.

12mo. pp. 156. Copyrighted 1837. aas.*

Cookery on pages 13-32. .

161. The housekeeper's book, comprising advice on the conduct of household affairs in general; and particular directions for the preservation of furniture, bedding, &c.; for the laying in and preserving of provisions; with a complete collection of receipts for economical

domestic cookery. The whole carefully prepared for the use of American housekeepers. By a lady. [Mrs. Frances Harriet (Whipple) McDougall.]

Philadelphia: William Marshall & Co. 271 Market street, corner of Seventh. 1837.

12mo. pp. frontis., (4), (vii)—xvi, (13)—217. Illus. Copyrighted 1837. AAS.* EI. LC. NYPL.

162. A treatise on bread, and bread-making. By Sylvester Graham. "Bread strengtheneth man's heart."—Holy Writ.

Boston: Light & Stearns, 1 Cornhill. 1837.

24mo. pp. (2), (iii)-viii, (9)—131, (12). Copyrighted 1837.

AAS.* hu. cu.

The AAS. copy is without the 12 pp. of advertising at the end, and is bound up with "Ways of living on small means," and "Means without living."

1838

163. The American frugal housewife . . . [Full entry No. 127]. Twenty-first edition, enlarged and corrected by the author.

New York: Samuel S. & William Wood, 261 Pearl street; W. W. Allen, printer, 5 Hague st. 1838.

12mo. pp. frontis., 130. Copyrighted 1835. aas.* ei. cu. nypl.

164. The same. Twenty-second edition.

New York: Samuel S. & William Wood, 261 Pearl-street. 1838.

12mo. pp. frontis., 130. aas.*

164a. The cook's own book ... [Full entry No. 148].

Published, in Boston, by Munroe & Francis; New-York, by Charles S. Francis; Philadelphia, by Carey, Lea, and Blanchard, and Grigg and Elliot. 1838.

12mo. pp. xxxv, (1), 300, 37, (11). aas.

165. Directions for cookery, in its various branches. By Miss [Eliza] Leslie. Third edition.

Philadelphia: E. L. Carey & A. Hart, Chestnut street. 1838. 12mo. pp. (2), (7)-468. Copyrighted 1837. vc.

166. The experienced American housekeeper . . . [Full entry No. 84].

Hartford, Con.: Andrus, Judd, & Franklin. 1838.

24mo. pp. frontis., 3-216. vc.

From Mrs. Rundell's "A new system of domestic cookery."

166a. The same.

New-York. Published by Nafis & Cornish; St. Louis (Mo.): Nafis, Cornish & Co.; Philadelphia: John B. Perry, (n.d.). aas.

167. The hasty-pudding: a poem, in three cantos. Written at Chambray, in Savoy, January, 1793. By Joel Barlow, Esq. Omne tulit punctum qui miscuit utile dulci. He makes a good breakfast who mixes pudding with molasses.

New Haven: William Storer, Jun., No. 9 Glebe Building. 1838. 12mo. pp. 12, paper. bpl. nyhs.

Has on title-page a wood-cut of a man seated at table, eating, presumably, hasty pudding from a bowl. The same cut is repeated on the last page with the following colophon below it: New Haven: printed by William Storer, Jun., 9 Glebe Building.

168. The housekeeper's book . . . [Full entry No. 161]. Second edition.

Philadelphia: William Marshall & Co., No. 271 Market street. 1838. 12mo. pp. frontis., xi, (12)—218. Illus. Copyrighted 1837.

AAS.* BU.

168a. The same. Third edition.

Philadelphia: William Marshall & Co., No. 271 Market street. 1838. aas.

169. The lady's annual register and housewife's memorandum-book, for 1838. By Caroline Gilman.

Boston: Published by T. H. Carter; Philadelphia: Henry Perkins. [1838.]

12mo. pp. (8), (5)—140, paper. Illus. Copyrighted 1837.

" , AAS. EI. HU. LC. CU.

Contains very little cookery.

169a. Seventy-five receipts . . . [Full entry No. 156]. Tenth edition. Boston: Monroe and Francis. 1838.

pp. 107. p.

170. The Roger cookery. Being a collection of receipts, designed for the use of private families. "What we spend rationally, we enjoy." [By P. P. Roger?]

Boston: Published by Joseph Dowe. 1838.

12mo. pp. (4), (5)—48. Copyrighted 1838. aas.[#] bpl. lc. vc.

171. Vegetable diet: as sanctioned by medical men, and by experience in all ages. By William A. [Alexander] Alcott, author of the

"Young wife," the "House I live in," &c. &c., and editor of the "Library of health," and the "Annals of education."

Boston: Marsh, Capen & Lyon. 1838.

16mo. pp. (v), vi-xi, (1), 276. Copyrighted 1838. aas.[#]

This volume has no cookery, but the second edition, published in 1851, has a chapter on vegetable cookery.

172. The Virginia housewife . . . [Full entry No. 125]. Baltimore: Published by Plaskitt, Fite & Co., 218 Market st.

1838.

16mo. pp. 180. Copyrighted 1828. nysl.

173. The young housekeeper or thoughts on food and cookery. By Wm. A. [Alexander] Alcott, author of the Young wife, Young mother, House I live in, and Young man's guide, and editor of the Library of health. First stereotype edition.

Boston: George W. Light, 1 Cornhill. 1838.

16mo. pp. (3), (5)—424, 8. Copyrighted 1838.

AAS. BPL. EI. HU. NY PL.

174. The same. Second stereotype edition.

Boston: George W. Light, 1 Cornhill. 1838.

BPL. EI. LC. NYSL.

16mo. pp. (2), (5)—424, 8.

175. The same. Third stereotype edition.

Boston: George W. Light, 1 Cornhill. 1838.

AAS. BPL. HU.

16mo. pp. (3), (5)—424, 8.

175a. The same. Fifth stereotype edition.

Boston: G. W. Light, 1 Cornhill. 1838.

16mo. pp. (3), (5)—424, 8. nypl.

1839

175b. The American housewife . . . [Full entry No. 189]. New-York: Collins, Keese, & Co., No. 254 Pearl-street. 1839. 12mo. pp.

144. Folding frontis. aas.

176. The cook's own book ... [Full entry No. 148].

Published in Boston, by Munroe & Francis; New York, by

Charles S. Francis; Philadelphia, by Carey, Lea, and Blanchard, and Grigg and Elliot. 1839.

12mo. pp. xxxvi, 300, 37, 8, 4. aas. hm.

177. Directions for cookery, in its various branches. By Miss [Eliza]

Leslie. Sixth edition, with improvements and supplementary receipts. Philadelphia: E. L. Carey & A. Hart, Chestnut street. 1839. 12mo. pp. (2), (7)-468. Illus. Copyrighted 1837. ei.

177a. Economical Cookery: designed to assist the housekeeper in retrenching her expenses, by the exclusion of spiritous [*sic*] liquors from her cookery.

Newark, N.J.: Printed & Published by Benjamin Olds. 1839. 12mo. pp. 144. aas.

178. The family receipt book. Containing the most valuable receipts for making yeast, bread, rolls, buns, biscuit, cakes of various sort, tarts and pies. The economical and methodical housewife is wealth. Philadelphia: Published by M. B. Roberts, No. 196 Market street (upstairs). 1839. Price twenty-five cents.

16mo. pp. 72. Copyrighted 1839. 1c.

179. The good housekeeper, or the way to live well and to be well while we live. Containing directions for choosing and preparing food, in regard to health, economy and taste. By Mrs. S. J. [Sarah Joseph] Hale, author of "The ladies wreath," "Traits of American life," "Northwood," etc. "Temperate in all things."—Bible.

Boston: Weeks, Jordan and Company. 1839.

12mo. 2 plates pp. (9), x-(xii), 132. Copyrighted 1839.

AAS.* EI. HM. HU. NHHS.

180. The same. Second edition.

Boston: Weeks, Jordan and Company. 1838. Cover title says 1840.

12mo. pp. (7), viii-x, (11)—140. Illus. p.

181. The lady's annual register, and housewife's memorandum-book, for 1839. By Caroline Gilman. With an almanac.

Boston: Otis, Broaders, and Co. [1839.]

12mo. pp. (6), (vii)-viii, (9)—104, paper. Illus. aas. 1c.

Contains very little cookery. Cover title: "The ladies annual register and housewife's almanack."

181a. Seventy-five receipts . . . [Full entry No. 136]. The eleventh edition.

At top of title-page:—Eleventh edition, revised.

Boston: Munroe and Francis, and Joseph H. Francis; New-York: Charles S. Francis. 1839.

12mo. pp. 107. aas.

182. The young house-keeper . . . [Full entry No. 173]. Fourth stereotype edition. |
 Boston: George W. Light, 1 Cornhill; New York: 126 Fulton street. 1839.
 16mo. pp. (3), (5)—424, 8. Copyrighted 1838. hu. yu.
 1840
183. The cook's own book, and housekeeper's register. Being receipts for cooking of every kind of meat, fish, and fowl; and making every sort of soup, gravy, pastry, preserves, and essences. With a complete system of confectionery; tables for marketing; a book of carving; and Miss [Eliza] Leslie's Seventy-five receipts for pastry, cakes, and sweetmeats. By a Boston housekeeper.
 Boston: Munroe and Francis; New York: Charles S. Francis. 1840.
 12mo. pp. xlvi, 300, 37, (1), 2, 2. Illus. Copyrighted 1833.
 AAS.* BU. NY PL.
- 183a. Directions for cookery . . . [Full entry No. 165]. Eleventh edition.
 Philadelphia: Carey & Hart. 1840.
 pp. 468. cu.
- 183b. Economical cookery ... [Full entry No. 177a].
 Newark, New Jersey: Benjamin Olds. 1840.
 pp. 144. k.
- 183c. The same. Tenth edition.
 Philadelphia: E. L. Carey & A. Hart. 1840.
 pp. 1, (7)—468. Illus. 1c.
184. Family receipts: being a compilation from several publications. For cooking, dyeing, varnishing, painting, glueing, cementing, &c. &c. Be temperate in all things. Sold at L. H. Redfield's bookstore, Syracuse.
 Syracuse. Price 25 cents. T. A. Smith & Co., printers, [ca. 1840.]
 8vo. pp. 59, (1). NYPL.
 The only copy found is bound up with: "The family physician and farmer's companion." L. H. Redfield kept a bookstore in Syracuse from 1832 to 1844. T. A. Smith & Co. have an advertisement in a Syracuse newspaper in 1837.
185. The good housekeeper . . . [Full entry No. 179].
 Boston: Weeks, Jordan and Company. 1840.
 12mo. pp. (vii), viii-x, (11)—144, (8). aas.*

The last 8 pages are entitled: Our prize recipes for Not-a-Bone salt cod. A pamphlet, bound in, issued by Leonard A. Treat, Boston.

185a. The house book (Eliza Leslie).

Philadelphia. 1840.

8vo. pp. 436. p.

186. The housekeeper's almanac, or, the young wife's oracle! for 1840! [wood-cut: cook in kitchen] containing upwards of 250 valuable recipes in cooking, confectionary, &c. &c.

New York: Elton, publisher, No. 104 Nassau, corner of Ann-street, and No. 134 Division-street. 1840.

12mo. pp. (36) including cover, paper. aas. bpl.

187. The lady's annual register, and housewife's almanac, for 1840. By Caroline Gilman, author of "Poetry of travelling in the United States," "Love's progress," "Holiday book," etc. With an almanac. Boston: Otis, Broaders and Co.; New York: Collins, Keese and Co.; Philadelphia: Thomas, Cowperthwait and Co. 1840.

12mo. pp. viii, (9)—108, paper. Illus. aas. lc.

Contains four pages of cookery.

188. Vegetable substances used for the food of man. (By Edwin Lankester.)

New-York: Harper & Brothers, 82 Cliff-street. 1840.

24mo. pp. (2), (iii)-vi, 7-271, (v)-vi. Illus. Copyrighted 1839.

BA.

1841

189. The American housewife: containing the most valuable and original receipts in all the various branches of cookery; and written in a minute and methodical manner. Together with a collection of miscellaneous receipts, and directions relative to housewifery. By an experienced lady. Also the whole art of carving, illustrated by sixteen engravings. Third edition.

New York: Published by Dayton, and Saxton (successors to Gould, Newman, and Saxton,) corner of Fulton and Nassau sts.

1841.

12mo. pp. 2 plates, 144. Illus. Copyrighted 1841. ei.

See 'The kitchen directory,' 1841.

189a. The same. Fifth edition improved.

1841. AAS.

189b. The same. Seventh edition improved.

New York: Published by Dayton, and Saxton (successors to Gould, Newman and Saxton,) corner of Fulton & Nassau sts. 1841.

pp. 2 plates, 144. 111. nypl.

190. The same. Eighth edition, improved.

New York: Published by Dayton, and Saxton (successors to Gould, Newman, and Saxton,) corner of Fulton and Nassau sts. 1841.

12mo. pp. 2 plates, 144. Illus. aas.*

Compare No. 342 "eighth edition."

190a. The cook not mad, or rational cookery; being a collection of original and selected receipts, embracing not only the art of curing various kinds of meats and vegetables for future use, but of cooking, in its general acceptation, to the taste, habits, and degrees of luxury prevalent with the American public, in town and country. To which are added directions for preparing comforts for the sick room; together with sundry miscellaneous kinds of information, of importance to housekeepers in general, nearly all tested by experience. (Motto, Gen. Chap, xxvii, V. 1, 2,3,4.)

Watertown: Published by Knowlton & Rice. 1841.

16mo. pp. 108. aas.

190b. Directions for cookery . . . [Full entry No. 177]. Thirteenth edition. With improvements and supplementary receipts. Philadelphia: Carey & Hart. 1841.

12mo. pp. 468. aas.

AAS.

190c. The same. Fourteenth edition.

191. The good housekeeper ... [Full entry No. 179]. Sixth edition. Boston: Otis, Broaders and Company. 1841.

16mo. pp. (6), (vii)— x, (11)—144. Illus. Copyrighted 1839. aas.*

192. The kitchen directory, and American housewife: containing the most valuable and original receipts, in all the various branches of cookery; together with a collection of miscellaneous receipts, and directions relative to housewifery. Also the whole art of carving, illustrated by sixteen engravings.

New York: Published by Mark H. Newman & Co., No. 199 Broadway. [1841.]

12mo. 2 plates, (4), 5—144. Illus. Copyrighted 1841. aas. mhs. w.
See "The American housewife," 1841.

193. The lady's annual register, and housewife's almanac, for 1841.

Boston: William Crosby and Company, 118 Washington street. 1841.
12mo. pp. viii, (9)—120, paper. Illus. aas.

Nine pages of cookery.

193a. Manual of domestic economy or house-keeper's guide. Comprising a very large collection of original receipts, derived from the practical experience of the author. By George Girardey, M. D.

Dayton: O. John Wilson, printer. 1841.

pp. 156. DAYTON' PL.

Binder's tide: Housekeeper's Guide.

193b. Temperance cook book: being a collection of receipts for cooking, from which all intoxicating liquors are excluded. Compiled by a lady.

Philadelphia: Published by Gihon & Kucher. Printed by J. H. Gihon & Co., Swan wick st. 1841.

32mo. pp. 160. nypl.

Compare Nos. 194 and 214.

194. Total abstinence cookery: being a collection of receipts for cooking, from which all intoxicating liquids are excluded. Compiled by a lady. [Miss C. A. Neal.]

Philadelphia: Eugene Cummiskey—130 S. Sixth street. Printed by J. H. Gihon & Co., Swan wick st. 1841.

32mo. pp. 160. Copyrighted 1841. aas.* vc.

A second edition was published 18 months later, of which no copy has been found.

1842

195. The American frugal housewife . . . [Full entry No. 127]. 27th edition enlarged and corrected by the author.

New York: Samuel S. & William Wood, No. 261 Pearl-street. [1842?]

12mo.

From cover title of 30th edition, 1844, in Watkinson library. No copy found.

195a. The American housewife . . . [Full entry No. 189]. Ninth edition improved.

New-York: Published by Dayton and Newman, corner of Fulton and Nassau-sts. 1842.

12mo. pp. 144. a as.

Cf. also No. 203, "Eighth edition" 1843.

196. Cookery, on a simple and healthful plan. By a practical house-keeper.

Boston: George W. Light, 3 Cornhill. 1842.

24mo. pp. (4), (5)-51, (1), errata slip, paper. Copyrighted 1842. On cover: **Confined principally to vegetable food.** A AS.*

196a. Directions for cookery . . . [Full entry No. 177]. Fifteenth edition.

Philadelphia: Carey & Hart. 1842. aas.

196b. Everybody's cook and receipt book: but more particularly designed for Buckeyes, Hoosiers, Wolverines, Corncrackers, Suckers, and all epicures who wish to live with the present times. [Philomelia Hardin.]

Cleveland. 1842.

12mo. p.

197. House-keeper's almanac: and good wife's receipt book. For the year of our Lord 1842 being the second after leap year, [wood-cut: a kitchen.] containing an invaluable collection of receipes (sic) for boiling, baking, roasting stewing frying potting, pastry, preserving, candying, etc. And full directions for choosing meat, fowls, fish, game, &c.

Philadelphia: Turner & Fisher, 15 N. Sixth street, and Baltimore: H. A. Turner, 10 North street, [1842.]

Small 4to. pp. 36 including cover, paper. Illus. aas.

197a. The same.

New York. [1842?]

198. The same.

Philadelphia: Turner & Fisher, 15 N. Sixth street. [1842.] Small 4to. pp. (36) including cover, paper. Illus. aas.

199. The house-keeper's almanac . . . [Full entry No. 186]. [wood-cut: fat man at table.]

[New York:] Elton, publisher, 107 John st. near Pearl, & 18 Division street, New York. [1842.]

12mo. pp. (36) including cover, paper. aas. lc.

200. The lady's annual register, and housewife's almanac, for 1842.

Boston: William Crosby and Company, 118 Washington street.

1842.

12mo. pp. viii, 9-108, paper. Illus. aas.

Contains six pages of cookery.

201. Smith's universal receipt book of the culinary arts: containing one hundred and twenty-five of the most improved and popular receipts now in use; consisting of bread, cake, and pastry, baking and cooking in general; which will be found very useful to bakers, housekeepers, &c. [By Sidney Smith.]

New-York: Printed for the author, 1842. Price 25 cents.

12mo. pp. iv, (5)—34, (2), paper. Copyrighted, 1842, by Sidney Smith. aas.*

202. The young housekeeper or thoughts on food and cookery. By Wm. A. [Alexander] Alcott, author of the Young husband, Young wife, Young mother, Young woman's guide, House I live in, &c. Fifth stereotype edition.

Boston: George W. Light, 3 Cornhill. Sold by D. S. King, 1 Cornhill, and by the principal booksellers throughout the United States. 1842.

16mo. pp. 424. Copyrighted 1838. nypl.

1843

203. The American housewife . . . [Full entry No. 189]. Eighth edition improved.

New York: Dayton and Newman, 199 Broadway. 1843.

12mo. pp. 2 plates, 144, Illus. Copyrighted 1841. aas. nypl. An edition published by Dayton & Saxton in 1841 is also called eighth edition; compare No. 195a, "Ninth edition."

204. The complete cook. Plain and practical directions for cooking and housekeeping; with upwards of seven hundred receipts: consisting of directions for the choice of meat and poultry; preparations for cooking, making of broths and soups; boiling, roasting, baking, and frying, of meats, fish, &c. seasonings, colourings, cooking vegetables; preparing salads, clarifying; making of pastry, puddings, gruels, gravies, garnishes, &c. and, with general directions for making wines. With additions and alterations, by J. M. Sanderson, of the Franklin House.

At top of cover title:—Price twenty five cents. At bottom:— and sold by all booksellers and news agents.

Philadelphia: Lea and Blanchard. 1843.

12mo. pp. cover title, 5 leaves, vi, (13)—196, 4 leaves, paper. Copyrighted 1843. aas.* lcp. p. cu.

This book is sometimes found bound up with "The complete confectioner," 1844.

205. The cookery almanac for 1843: containing upwards of 200 recipes in cookery, confectionery & &. [wood-cut: Father Time and the zodiac.]

[New York:] Robert H. Elton, 98 Nassau-street, N. Y. [1843.] 12mo. pp. 36 including cover, paper. aas. nyhs.

206. Directions for cookery . . . [Full entry No. 177]. Eighteenth edition.

Philadelphia: Carey & Hart. 1843.

12mo. pp. (6), (7) —468. Illus. Copyrighted 1837. nypl.

207. Domestic economy: being five hundred receipts. For culinary, medicinal, and miscellaneous purposes. By P. P. Roger. Third edition enlarged.

Boston: Joseph Dowe, 22 Court street. MDCCCXLIII.

16mo. pp. vi, (9)—62. Copyrighted 1842. bpl. nhhs.

208. (Fisher's) temperance house-keeper's almanac, [wood-cut: fountain with cupids.] With 35 engravings; and directions for carving. 1843. With recipes for boiling—baking—roasting—stewing—frying, potting—pasting—preserving—candyng:—and full instructions for choosing meat, poultry, fish, game, &.

At top of title: 1843, calendar correct for the whole country.

1843. [small wood-cut: cook at table.]

Boston: published by James Fisher, 71 Court street. [1843.] 12mo. pp. 36 including cover, paper. Illus. bpl.

209. Fisher's temperance housekeeper's 1843 [wood-cut: dished meats, etc.] almanac containing directions for carving; with recipes for boiling—baking—roasting—tewing (sic)—frying—potting—pastry—preserving—candyng—and full instructions for choosing meat, poultry, fish, game &.

At top of title: With 35 engravings.

Boston: Published by James Fisher, 71 Court street. Toy book, song book, and almanac warehouse. [1843.]

12mo. pp. 36 including cover, paper. Illus. aas. lc. nypl.

210. Fisher's temperance housekeeper's 1843 [wood-cut: dished meats, etc.] almanac containing directions for carving; with recipes for boiling—baking—roasting—stewing—frying—potting—pasting (sic)—preserving—candyng; and full instructions for choosing meat,

poultry, fish, game, &c.

At top of title: With 35 engravings.

Boston: James Fisher, 71 Court street. [1843.]

12mo. pp. 36 including cover, paper. Illus. aas.

210a. The house servant's directory . . . [Full entry No. 95]. Second edition. Boston: Munroe & Francis, 128 Washington Street. New York: Charles S. Francis, 252 Broadway. 1843. 12mo. pp. 180. aas. The 1828 printing (see No. 97) was also called Second edition.

211. The lady's annual register, and housewife's almanac, for 1843.

Boston: T. H. Carter, agent. 1843.

12mo. pp. leaf, vii, (8)—107, paper. Illus. aas. 1c.

Contains 12 pages of cookery. This was continued in subsequent years as: "The housekeeper's annual and ladies register."

212. Mrs. [Sarah (Stickney)] Ellis's housekeeping made easy; or, complete instructor in all branches of cookery and domestic economy, containing the most modern and approved receipts of daily service in all families. Stereotype edition. Revised and adapted to the wants of the ladies of the United States, by an American lady.

New York: Burgess and Stringer. 1843.

12mo. pp. viii, (9)—108, paper. Copyrighted 1843. aas.*

Imprint on cover reads: New York: Burgess and Stringer; Redding and Co. Boston; Geo. Jones, Albany; G. B. Zerber, Philadelphia; Wm. Taylor, Baltimore; Bravo and Morgan, New Orleans. 1843. Price twenty-five cents.

213. Mrs. [Sarah (Stickney)] Ellis's housekeeping made easy; or complete instructor in all branches of cookery and domestic economy containing the most useful and approved receipts, of daily service in all families. By Mrs. Ellis.

At top of page: Illustrated, revised and enlarged edition.

New York: Stringer & Townsend, 222 Broadway. 1843.

12mo. pp. viii, (9)-120, paper. Illus. vc.

214. The temperance cook book. Third edition, enlarged and improved, containing two hundred and sixty receipts. By Miss C. A. Neal. "Temperance, will thy beams alone Gild the spot that gave thee birth? Other climes its sway shall own, See, it bursts o'er all the earth."

Philadelphia: Perkins & Purves, 134 Chestnut street. I Ash-mead &

Co. printers. 1843.

24mo. pp. 107, paper. Copyrighted 1843. aas.*

215. Turner's improved house-keeper's almanac and good wife's recipe book for the year of our Lord 1843. Being the third year after leap year, [wood-cut: a kitchen.] Being a complete family guide to health and comfort: and a plain and practical system of domestic cookery, art of carving, &c. &c.

Turner & Fisher, 15 North street, Philadelphia. Juvenile books, song books, prints, and almanacs. [1843.]

8vo. pp. (32) including cover, paper. aas. 1c.

1844

216. The American frugal housewife . . . [Full entry No. 127]. Thirtieth edition, enlarged and corrected by the author.

New York: Samuel S. & William Wood, No. 261 Pearl street.

1844.

12mo. pp. fronds., 130. aas. w.

The cover title of the only copy found says: twenty-seventh edition, without date.

216a. The same. Twenty-ninth edition, enlarged and corrected by the author.

New York: Samuel S. & William Wood, No. 261 Pearl street. 1844. aas.

Cover title also says: twenty-seventh edition, without date.

216b. The American receipt book, or, complete book of reference; containing valuable and important receipts for cookery, pastry, preserving, pickling, confectionary, distilling, perfumery, varnishing, chemicals, dyeing, and agriculture. By A. S. Wright. Three thousand receipts.

Philadelphia: Lindsay & Blakiston. 1844.

pp. 359. 1c.

217. The complete confectioner, pastry-cook and baker. Plain and practical directions for making confectionary and pastry, and for baking; with upwards of five hundred receipts: consisting of directions for making all sorts of preserves, sugar-boiling, comfits, lozenges, ornamental cakes, ices, liqueurs, waters, gum-paste ornaments, syrups, jellies, marmalades, compotes, bread-baking, artificial yeasts, fancy biscuits, cakes, rolls, muffins, tarts, pies, &c. &c. With

additions and alterations, by [Eleanor] Parkinson, practical confectioner, Chestnut street.

Philadelphia: Lea and Blanchard. 1844.

12mo. pp. xii, (13)—154, leaf, (12), paper. Copyrighted 1844.

AAS.* EI. HU. LCP.

This is sometimes found bound up with "The complete cook," of different dates.

218. Directions for cookery . . . [Full entry No. 165]. Twentieth edition. With improvements, supplementary receipts, and a new appendix.

Philadelphia: Carey & Hart. 1844.

12mo. pp. (4), (2), (7)—511. Illus. Copyrighted 1837.

AAS.* BPL. LC.

No copy of the nineteenth edition has been found. See "Miss Leslie's complete cookery." 1851.

219. "Every lady's book: an instructor in the art of making every variety of plain and fancy cakes, pastry, confectionery, blanc mange, jellies, ice creams, and other useful information for ordinary and holiday occasions." By a lady of New York. [Mrs. Thomas J. Crowen.]

New York: Published by T. J. Crowen, No. 633 Broadway.

1844. Price 25 cents.

12mo. pp. 87, paper. Copyrighted 1843. nypl.

220. Fisher's economical housekeeper's 1844 [wood-cut: dished meats, etc.] almanac. Containing directions for boiling, baking, roasting, stewing, frying, pastry, preserving, candyng (sic) &c. &c. &c.

At top of page: For the northern, eastern, and middle states.

Philadelphia: Turner & Fisher, No. 15 North Sixth street. And 74 Chatham street, New York. [1844.]

12mo. pp. (24) including cover, paper. aas.

The only copy found has last page mutilated.

221. The good housekeeper . . . [Full entry No. 179]. Seventh edition.

Boston: Otis, Broaders, and Company. 1844.

16mo. pp. (6), (vii)-x, (11)—144. Illus. Copyrighted 1839.

AAS. HU. NYSL.

222. The handbook of domestic cookery; containing directions for

preparing upward of four hundred dishes.

New York: James Langley, 180 Broadway. Philadelphia: Thomas Cowperthwait & Co. Boston: Tappan & Dennet. 1844. 32mo. pp. front., (2), (5)—95. aas.[#] ei.

222a. The house book [Eliza Leslie] . . . Seventh edition. Philadelphia: Carey & Hart. 1844.

8vo. pp. 436. p.

223. The housekeeper's annual, and ladies' register: for 1844. Boston: Redding and Co., No. 8, State street; New York: Burgess and Stringer; Philadelphia: Zieber and Co. [1844.] 16mo. pp. col'd frontis., (7), viii-(x), (11) —96, paper. Illus.

AAS. LC.

Previously published under the name: "The lady's annual register, and housewife's almanac." Contains 5 pages of cookery. Cover title gives imprint:—Boston: T. H. Carter and Company. New series, No. 1.

224. The improved housewife, or book of receipts; with engravings for marketing and carving. By a married lady. [Mrs. A. L. Webster.] "She looketh well to the ways of her household, and eateth not the bread of idleness."—Solomon.

Hartford. 1844.

16mo. pp. frontis., (iv), v-xi, 12-213. Illus. Copyrighted, 1843, by Mrs. A. L. Webster. aas.* cu.

225. The same. The second edition, revised.

Hartford. 1844.

16mo. pp. (4), v—xi, 12—214. Illus. Copyrighted 1843. ei.

226. The kitchen companion, and house-keeper's own book, containing all the modern, and most approved methods in cookery, pastry, & confectionary, with an excellent collection of valuable recipes, to which is added, the whole art of carving, illustrated, [woodcut: a kitchen.]

Philadelphia: Published by Turner & Fisher, no. 15 North Sixth street; 74 Chatham street, New York. 1844.

12mo. pp. 36 including cover, paper. Illus. aas.[#] nypl.

227. The kitchen directory . . . [Full entry No. 192].

New York: Mark H. Newman, 199 Broadway. 1844.

12mo. pp. 2 plates, (4), 5—144. Illus. Copyrighted 1841. nypl.

228. The management of the sick room, with rules for diet; cookery

for the sick and convalescent; and the treatment of the sudden illnesses and various accidents that require prompt and judicious care. Compiled from the latest medical authorities, by a lady of New York, under the approval and recommendation of Charles A. Lee, M. D. editor of Paris's pharmacologia, etc.

New York: James Mowatt & Co., 174 Broadway. Sold also by all periodical agents and booksellers. 1844.

12mo. pp. iv, (v)-ix, (10)—107, paper. Copyrighted 1844.

AAS.# EI.

Cover imprint: New York: Published by James Mowatt & Co., 174 Broadway, corner of Maiden Lane; Redding and Co., and Brainard and Co., Boston; Geo. Jones, Albany; A. Burke, Buffalo; B. G. Zeiber, and R. G. Barford, Philadelphia; Wm. Taylor, Baltimore; Robinson and Jones, Cincinnati; John Sly, 64 Royal st., New Orleans. 1844. At top of cover: price twenty-five cents.

229. Modern domestic cookery. And useful receipt book. Adapted for families by W. A. Henderson.

Boston: Wm. J. Reynolds. 1844; Worcester: Published by S. A. Howland. 1844.

12mo. pp. frontis., engr. title, 2 plates, (2), (5)—360, (3)-61, (1), Xii. Illus. AAS. BPL. CU.

Neither copy found has a printed title page. See No. 245.

230. The New England economical housekeeper, and family receipt book. [By Mrs. Esther Allen Howland.]

12mo. pp. frontis., (4), xi—xii, (13)—88. aas. ei. p.

The first edition.

231. A new system of domestic cookery: founded upon principles of economy and adapted to the use of private families. By Mrs. [Maria Eliza (Ketelby)] Rundell. From the sixty-seventh London edition. Augmented and improved by the addition of more than nine hundred new receipts, suited to the present state of the art of cookery.

Philadelphia: Carey and Hart, 126 Chestnut street. 1844.

12mo. pp. xi, (12)-274, (14). aas. hu. nypl.

232. Turner's improved house-keeper's almanac: and family recipe book: for the year of our Lord 1844 being bissextile or leap year, [wood-cut: a kitchen.] A complete family guide to health and comfort: plain and practical system of domestic cookery, &c.

Turner & Fisher, New York and Philadelphia. [1844.]

- Small 4to. pp. (36) including cover, paper. Ulus. aas. 1c.
- 232a. The United States practical receipt book . . . [Full entry No. 263].
- Philadelphia: Lindsay and Blakiston, N. W. Corner Fourth and Chestnut sts. 1844.
- 12mo. pp. 359. aas.
- 1845
233. The American economical housekeeper, and family receipt book. By Mrs. E. A. [Esther Allen] Howland.
- Worcester: Published by S. A. Howland. 1845.
- 16mo.
- From Anderson sale catalogue, 1926. This work was also published under title of "The New England economical housekeeper."
- 233a. The same. Stereotype edition.
- Cincinnati: Published by H. W. Derby & Co. 1845.
- 16mo. pp. frontis., (7)—108. aas.
- Cover title reads: The New England economical housekeeper and family receipt book. Worcester: Published by S. A. Howland, 135 Main Street.
234. The American frugal housewife . . . [Full entry No. 127]. Thirtieth edition, enlarged and corrected by the author.
- New York: Samuel S. & William Wood, No. 261 Pearl street. 1845.
- 12mo. pp. frontis., 130. hu.
235. The same. Thirty-first edition, enlarged and corrected by the author.
- New York: Samuel S. & William Wood, No. 261 Pearl street. 1845.
- 12mo. pp. cover title, frontis., 130. hu.
- Cover says: thirtieth edition. 1845.
236. Directions for cookery . . . [Full entry No. 218]. Twenty-second edition.
- Philadelphia: Carey & Hart. 1845.
- 12mo. pp. (4), title page, (5)—511. Illus. Copyrighted 1837. hsp.
- 236a. The same. Twentieth edition.
- Philadelphia: Carey & Hart. 1845. aas.
- Except for date, identical with No. 218.
- 236b. The same. Twenty-third edition.

Philadelphia: Carey & Hart. 1845. aas.

236c. Domestic cookery .. . [Full entry No. 462].

Baltimore: H. Colburn, bookseller, No. 216 Baltimore-st. 1845.
12mo. pp. 180. 1c.

237. An encyclopaedia of domestic economy: comprising such subjects as are most immediately connected with housekeeping; as, the construction of domestic edifices, with the modes of warming, ventilating, and lighting them; a description of the various articles of furniture; a general account of the animal and vegetable substances used as food, and the methods of preserving and preparing them by cooking; making bread; materials employed in dress and the toilet; business of the laundry; description of the various wheel-carriages; preservation of health; domestic medicine, &c., &c. By Thomas Webster, F. G. S., &c., assisted by the late Mrs. [William] Parkes, author of "Domestic duties." From the last London edition. With notes and improvements by D. [David] Meredith Reese, A. M., M. D., of New York. Illustrated with nearly one thousand engravings. New York: Published by Harper & Brothers, No. 82 Cliff-street. 1845.

8vo. pp. 3 leaves, (2), (ix)-xxiv, (25)-1238. Illus. Copyrighted 1845.
AAS.* BA. EI.

238. Every lady's book . . . [Full entry No. 219]. [Mrs. Thomas J. Crowen.] Second edition.

New York: J. K. Wellman, No. 16 Spruce street. 1845.

16mo. pp. iv, (5)-108. Copyrighted, 1843, by T. J. Crowen. 1c.

239. Every lady's book: an instructor in the art of making every variety of plain and fancy cakes, pastry, confectionary, blanc mange, jellies, ice creams, also, for the cooking of meats, vegetables, &c., &c. By a lady of New York. [Mrs. Thomas J. Crowen.]

New York: Published by J. K. Wellman, No. 16 Spruce street. 1845.

16mo. (4), (5) —146, paper. Copyrighted, 1843, by T. J. Crowen. AAS.

This is an enlargement of the last title, but is called a second edition on the cover.

240. The family book of rare and valuable recipes, with all the modern and most approved methods in cookery, pastry, confectionary, dyeing, varnishing, painting, cementing, glueing, purifying, &c.,

to which is added, the complete family doctor, compiled by an eminent physician.

Turner & Fisher, No. 15 North Sixth street, Philadelphia; 74 Chatham street, New York. [ca. 1845.]

12mo. pp. frontis., (106), 33, paper. Illus. aas.[#]

Turner & Fisher were at these addresses from 1843 to 1849.

240a. The family manual . . . edited by Timothy Trainer. Formerly an officer in the British army. Seventeenth stereotyped edition of five thousand each, upwards of 80,000 copies . . . sold east of the Alleghany Mountains.

New York: Published for the editor. 1845.

8vo. pp. 32. p.

241. House keepers almanac: and the young wife's oracle. Containing over 200 valuable receipts in cookery, confectionary, pastry, &c. &c. 1845. [wood-cut: female figure and cupids.]

Published at 18 Division street, New York. Sold by Nafis & Cornish, 278 Pearl-street. [1845.]

12mo. pp. (36) including cover, paper. aas.

242. The housekeepers annual and laides' register: for 1845. [On cover: new series No. 2.]

Boston: Published by T. H. Carter & Company, office of the Living Age, 118 1/2 Washington street; New York: J. W. Leslie-Burgess, & Co.; Philadelphia: Clause and Canning; Baltimore: Shurtz and Taylor. [1845.]

12mo. pp. col'd frontis., (3), viii—ix, 12—96, paper. Illus. aas. **Contains 8 pages of cookery.**

243. The housekeepers' assistant, composed upon temperance principles, with instructions in the art of making plain and fancy cakes, puddings, pastry, confectionery, ice creams, jellies, blanc mange, also for the cooking of all the various kinds of meats and vegetables; with a variety of useful information and receipts never before published. By an old housekeeper. [Ann H. Allen.] Boston: James Munroe and Company, 134 Washington street.

1845.

12mo. pp. (4), (5)—142, (i)—vi. Copyrighted, 1845, by Ann H. Allen. aas.* ei.

244. Modern cookery in all its branches, reduced to a system of easy practice for the use of private families. In a series of practical receipts,

all of which are given with the most minute exactness. By [Miss] Eliza Acton. With numerous wood-cut illustrations. To which is added, a table of weights and measures. The whole revised and prepared for American housekeepers. By Mrs. Sarah J. Hale. From the second London edition.

Philadelphia: Lea and Blanchard, 1845.

12mo. Copyrighted 1845. aas. nypl.

245. Modern domestic cookery, and useful receipt book. Adapted for families. By W. A. Henderson. Enlarged and improved, by D. Hughson, M. D. With specifications of approved patent receipts, extracted from the records of the Patent Office, London, consisting of all the most serviceable preparations for domestic purposes, forming a library of domestic knowledge and useful economy.

Boston: William J. Reynolds, 20 Cornhill. 1845.

12mo. pp. fronds., eng. title, prin. title, verso blank, 2 pi., (2), (5)-360, (3)-62, (1)-xii. Illus. with 4 pi. aas.*

The engraved title is dated 1844.

246. The New England economical housekeeper, and family receipt book. By Mrs. E. A. [Esther Allen] Howland. Stereotype edition. [Second edition.]

Worcester: Published by S. A. Howland. 1845.

12mo. pp. fronds., (4), (11)—108. Copyrighted 1845. aas.* 1c. Cover title says at top: Price twenty-five cents. See No. 233.

246a. The same.

Montpelier: Published by E. P. Walton and Sons. 1845. aas.

247. The orphan's friend and housekeeper's assistant is composed upon temperance principles, with instructions in the art of making plain and fancy cakes, puddings, pastry, confectionery, ice creams, jellies, blanc mange, also for the cooking of all the various kinds of meat and vegetables. With a variety of useful information and receipts never before published. By an old housekeeper. [Ann H. Allen.] Please to examine.

Boston: Dutton and Wentworth's Print, Congress street. 1845.

16mo. pp. 142, vi. hu.

248. The southern gardener and receipt book. Containing directions for gardening; a collection of valuable receipts for cookery, the preservation of fruits and other articles of household consumption, and for the cure of diseases. By P. Thornton, of Camden, South

Carolina. Second edition, improved and enlarged.

Printed for the author, by A. L. Dennis, 248 Broad street, Newark, New Jersey. 1845.

12mo. pp. (2), (v)-ix, (4), (14)-403. Copyrighted 1839. aas. 1c.

No copy of the first edition has been found.

249. Turner's improved house-keeper's almanac; and family recipe book: for the year of our Lord, 1845 the 69th of American independence, [wood-cut: a kitchen.] Being a complete family guide to health and comfort: with a plain and practical system of domestic cookery, pastry, confectionery, candying, preserving, &c.

Turner & Fisher, N. York, and Philadelphia. [1845.]

Small 4to. pp. (32) including cover, paper. Illus. aas.

249a. The same.

Philadelphia and New York: Turner & Fisher. [1845.] aas.

250. Valuable receipts or the mystery of wealth; containing the lady's cook-book, together with several hundred very rare receipts and patents, to be found in no other work. By J. H. Prescott, M. D.

Boston: Printed at the office of Mead and Beal, No. 4, State street. 1845.

16mo. pp. 48, paper. Copyrighted 1845. bpl. 1c. nhhs.

1846

251. The American frugal housewife . . . [Full entry No. 127]. Thirty-first edition. Enlarged and corrected by the author.

New York: Samuel S. & William Wood, No. 261 Pearl street.

1846.

12mo.

No copy found.

251a. The American housewife . . . [Full entry No. 189]. Eighth edition improved.

New York: Published by Mark H. Newman & Co., No. 199 Broadway. 1846.

12mo. pp. 2, fronds., 144.aas.

251b. The complete confectioner . . . [Full entry No. 217]. Philadelphia: Lea and Blanchard. 1846.

pp. 154. LC. NYPL.

251c. The complete cook . . . [Full entry No. 204].

Philadelphia: Lea and Blanchard. 1846.

pp. 196. LC. NYPL.

NYPL lists W. G. Lewis as author.

252. Directions for cookery . . . [Full entry No. 218]. Twenty-fourth edition.

Philadelphia: Carey & Flart. 1846.

12mo. pp. (4), title page, (5)—511. Illus. p.

252a. Domestic cookery . . . [Full entry No. 462]. Second edition. Baltimore: Cushing & Bro., 262 Baltimore-st. 1846.

12mo. pp. 247. aas.

252b. Domestic duties . . . [Full entry No. 115]. Tenth American from the last London ed.

New York. Harper & Brothers. 1846.

pp. vii (1), (9)—408. Illus. 1c.

252c. Every lady's book . . . [Full entry No. 219]. also for the cooking of meats, vegetables, &c., &c.

New York: Published by J. K. Wellman, No. 116 Nassau street. 1846.

12mo. pp. 146 (?). aas.

Wrapper has title: Every lady's cook book. A complete practical instructor in the art of American and European cookery. New York: Wilson and Company, 15 Spruce street. Price 25 cents.

253. The family companion, containing many hundred rare and useful receipts, on every branch of domestic economy; embracing cookery, the cure of diseases, the properties and use of the principal plants used as medicine, housewifery, dyeing, coloring, cleaning, purifying, cementing, &c. By J. R. Wells, M. D. Second edition.

Boston: Printed for the author. 1846.

12mo. pp. iv, (5)-72, paper. Copyrighted 1846. aas.*

No. 260a is the first edition of this book.

254. The French cook, a full and literal translation of "La petite cuisiniere habile," giving plain directions for making the most celebrated and delicious potages, entrees, entremets, cremes, fruitures, sauces, pates, patisserie, confitures, gelees, &c. with delicacy and economy. With full directions for preserving fruits, meats, fish, and vegetables.

New York: Published by Wm. H. Graham, Tribune Buildings. 1846.

12mo. pp. 120, paper. Copyrighted 1846. aas.*

The cover title has at top: Price twenty-five cents, and in centre: a

wood-cut of a party at dinner.

255. French cookery. The modern cook, a practical guide to the culinary art in all its branches, adapted, as well for the largest establishments as for the use of private families. By Charles Elme Francatelli, pupil of the celebrated Careme, and late maitre d'hotel and chief cook to Her Majesty the Queen. With numerous illustrations.

Philadelphia: Lea and Blanchard. 1846.

8vo. pp. (iv), (v)—xii, (13)—540, (32). Illus. aas.* nys.

The New York Society Library's copy has four additional pages of advertising at the end.

256. French domestic cookery, combining elegance with economy; describing new culinary implements and processes; the management of the table; instructions for carving; French, German, Polish, Spanish, and Italian cookery; in twelve hundred receipts. Besides a variety of new modes of keeping and storing provisions, domestic hints, &c. Management of wines. &c. With many engravings. [By Louis Eustache Audot.]

New York: Harper & Brothers, publishers, 82 Cliff street. 1846.

16mo. pp. (2), (v)-xi, (1), 340. Illus. aas.* bu. hu. cu.

An adapted translation of "La cuisiniere de la compagne et de la ville."

257. The housekeeper's annual and ladies' register: for 1846.

Boston: Crosby & Nichols, 118 Washington street. [1846.] 12mo. pp. iv, (v)—vii, 8—84, 4, paper. Illus. aas. 1c.

Contains 4 pages of cookery.

257a. The improved housewife . . . [Full entry No. 301]. Seventh edition.

Hartford. 1846. p.

258. The kitchen directory . . . [Full entry No. 192].

New York: Published by Mark H. Newman & Co., No. 199 Broadway. 1846.

12mo. pp. 2 pi., (4), 5-144. Illus. Copyrighted 1841. aas. hu.

259. A manual of homoeopathic cookery, designed chiefly for the use of such persons as are under homeopathic treatment. By the wife of a homeopathic physician. With additions, by the wife of an American homeopathic physician. "Lo principal que hago es, assistir

a sus comidas y cenas, y dexarle comer de lo que me parece que le conviene, y a quitarle lo que imagino que le ha de hazer dario, y ser nocivo al estomago." Cervantes.

New York: William Radde, 322 Broadway. 1846.

24mo. pp. iv, (5)—176, 4. Copyrighted 1846. aas.* bpl.

A second edition "with alterations and additions," of which no copy has been found, was published the same year, according to an advertisement.

260. Miss Beecher's domestic receipt book: designed as a supplement to her treatise on domestic economy. [By Catherine Esther Beecher.]

New York: Harper & Brothers, 82 Cliff street. 1846.

12mo. pp. xiii, (1), 293, (3). Illus. Copyrighted 1846.

AAS A BPL. LC. LCP. W.

260a. A new and valuable book, entitled the family companion . . .

[Full entry No. 253]. By J. R. Wells. M. D.

Boston: Printed for the author. 1846.

12mo. pp. 72. aas.

See No. 253, of which this is the first edition.

261. The New England economical housekeeper, and family receipt book. By Mrs. E. A. [Esther Allen] Howland. Stereotype edition.

Worcester: Published by S. A. [Southworth Allen] Howland.

1846.

12mo. pp. frontis., (4), (11)—108. Copyrighted 1845. aas.

261a. The skilful housewife's book . . . [Full entry No. 340]. By Mrs. L. G. Abell.

Half-title: The lady's domestic annual. For 1847.

New-York: Published by D. Newell, 126 Nassau-street. [1846.]

12mo. pp. (2), colored fronds., 208. aas.

This is probably the first edition.

262. Turner's improved house-keeper's almanac, and family receipt book. For the year of our Lord, 1846 the 70th of American independence, [wood-cut: a kitchen.]

At top of title page: For the middle and western states. Published by Turner & Fisher, N. York, and Philadelphia. [1846.]

Small 4to. pp. (34) including cover, paper. Illus. aas.

263. The United States practical receipt book: or, complete book of reference, for the manufacturer, tradesman, agriculturist, or house-keeper; containing many thousand valuable receipts, in all the useful

- and domestic arts, by a practical chemist.
Philadelphia: Lindsay & Blakiston, N. W. corner of Fourth and Chestnut sts. 1846.
12mo. pp. 359. Copyrighted 1844.
- 263a. Valuable receipts, or secrets revealed. By J. Q. Jackson, A. M.
Boston. 1846.
16mo. Wr. p.
- 263b. Vegetable substances used for the food of man. The Family Library 169.
New York: Harper & Bros. 1846.
12mo. pp. 271, (3). P.
- 263c. The Virginia housewife . . . [Full entry No. 111a]. Philadelphia: Published by E. H. Butler & Co. 1846. k.
264. The young house-keeper, or thoughts on food and cookery. By Wm. A. [Alexander] Alcott, author of the Young husband, Young wife, Young woman's guide, House I live in, & &. Sixth stereotype edition.
Boston: Waite, Peirce & Company, No. 1 Cornhill. 1846. 16mo. pp. 390. Copyrighted 1838. aas.* p.
265. The young housekeeper's friend; or, a guide to domestic economy and comfort. By Mrs. [Mary Hooker] Cornelius.
Boston: Published by Charles Tappan, 114 Washington street; New York: Saxton & Huntington. 1846.
16mo. pp. vi, (7)-190. Copyrighted 1845. aas.* bpl. ei. nypl. Probably the second edition, though no earlier edition has yet been found.
1847
- 265a. The American family receipt book ... [Full entry No. 297].
New York: Ensign, Bridgman, & Fanning. 156 William st. [1847.]
12mo. pictorial wr. pp. (5)—100. aas.
266. The American frugal housewife . . . [Full entry No. 127].
Thirty-second edition. Enlarged and corrected by the author.
New York: Samuel S. & William Wood, No. 261 Pearl street.
1847.
12mo. pp. frontis., 130. aas.* ei.
Cover title says: thirtieth edition.
- 266a. The American housewife, or directions for preparing upwards of four hundred dishes in the most approved style. Philadelphia: Henry F. Anners. 1847.

- 24mo. pp. frontis., (3)—95. aas.
- 266b. The American lady's every day hand book of modern letter writing, dreams and domestic cookery.
Philadelphia: Henry F. Anners. 1847.
- 24mo. pp. 95. Col. frontis. p.
267. The American system of cookery comprising every variety of information for ordinary and holiday occasions. By a lady of New York, [Mrs. Thomas J. Crowen] author of "Every lady's book" of which there has been sold above two hundred thousand copies.
New York: T. J. Crowen, 643 Broadway. 1847.
- 12mo. pp. (v), vi-x, (11)—431. Copyrighted 1847. bu. cu.
268. The Carolina housewife, or house and home: by a lady of Charleston.
Charleston: W. R. Babcock & Co. 1847.
- 12mo. pp. xiv, (1), 12-221. Copyrighted 1847. aas. nypl. cu.
269. Directions for cookery . . . [Full entry No. 218]. Twenty-eighth edition ... new appendix.
Philadelphia: Carey & Hart. 1847.
- 12mo. pp. (2), (7)—511. Illus. Copyrighted 1837. aas.[#]
No copies of the 25th, 26th and 27th editions have been found.
270. Domestic French cookery, chiefly translated from Sulpice Barue. By Miss [Eliza] Leslie.
Philadelphia: Carey and Hart. 1847.
From advertisement in "Indian meal book." 1847. See No. 141. No copy found.
271. Dr. Oldcook's receipt-book: with notes for the preservation of health. "It has been objected that to teach anyone how to take care of his own health, is sure to do harm, by making him constantly think of this and the other precaution, to the utter sacrifice of every noble and generous feeling, and to the certain production of hypochondriacal peevishness and discontent; the result, however, is exactly the reverse, and it would be a singular anomaly in the constitution of the moral world, were it otherwise . . . It would be a stigma on the Creator's wisdom, if true knowledge weakened the understanding and led to injurious results." Combe.
New York: Harper and Brothers. 1847.
- 12mo. pp. 144, paper. Copyrighted 1847. aas.* nypl.
272. The economist, or plain directions about food and drink with

the best modes of preparation. No. 1 published by the New York Associates for improving the condition of the poor.

New York: Leavitt, Trow & Co., printers. 1847.

12mo. pp. cover title, 12, (1). hu. lc. nysl.

272a. The family receipt book . . . [Full entry No. 283]. Philadelphia: Printed for the publisher. 1847.

12mo. pp. 72 and wrappers. aas.

Top of front wrapper reads: Price 20 cents. Back wrapper carries text

272b. The frugal housekeeper's kitchen companion, or guide to economical cookery. Containing instructions in the art of cooking every kind of meats and vegetables, and in making plain and fancy cakes, puddings, pastry, confectionary, ice creams, jellies, and other delicacies. Dedicated to those American housewives who are not ashamed of economy. "A fat kitchen maketh a lean will." Franklin. By Mrs. Eliza Ann Wheeler.

New-York: Published by H. Phelps & Co., 124 Nassau street.

1847.

12mo. pp. 96. aas. cu.

Part of The American Family Library of Practical Knowledge. . . . New York 1848, which also comprises The Family Doctor and The American Family Receipt Book (see 265a), but with the Phelps imprint.

273. The hasty pudding; a poem, in three cantos, written at Chamrery (sic), in Savoy, January, 1793, by Joel Barlow, minister plenipotentiary to France. Omne tulit punctum qui miscuit utile dulci. He makes a good breakfast who mixes pudding with molasses. With a memoir on maize or Indian corn. Compiled by D. J. [Daniel Jay] Browne, under the direction of the American Institute.

New York: W. H. Graham, Tribune Building. M.DCCC. XLVII.

12mo. pp. (3), 4-56, paper. bu. lc. nyhs.

Has recipes for cooking Indian corn on pages 49-56.

274. The housekeeper's almanac. 1847. Containing all the useful and necessary receipes (sic) for cookery, pastry, preserving, &c., &c. Together with all pertaining to an almanac, [wood-cut: a market.] By David Young, philom.

J. Slater, 42 Division street, N. Y. [1847.]

12mo. pp. (36) including cover, paper. aas. lc.

275. The improved housewife, or book of receipts; with engravings for marketing and carving. By a married lady. [Mrs. A. L. Webster.] "She riseth while it is yet dark-looketh well to the ways of her household, and eateth not the bread of idleness." Solomon. The eighth edition, revised, with supplement.

Hartford: Sold by the agent, only; Depository, No. 223 Main street. 1847.

12mo. pp. frontis., (iv), v-xi, 12—238. Illus. Copyrighted 1843.

AAS.*

276. The Indian meal book: comprising the best receipts for the preparation of that article. By Miss [Eliza] Leslie. Author of "American domestic cookery," "The lady's receipt book," "The house book," "Seventy-five receipts," etc.

Philadelphia: Carey and Hart. 1847.

12mo. pp. iv, (5)—72. Copyrighted 1847. aas.#

277. The lady's receipt-book; a useful companion for large or small families. By Miss [Eliza] Leslie. Being a sequel to her former work on domestic cookery; comprising new and approved directions for preparing soups, fish, meats, vegetables, poultry, game, pies, puddings, cakes, confectionary, sweetmeats, jellies, &c. Also, a list of dishes for breakfast, dinner, and supper tables.

Philadelphia: Carey and Hart. 1847.

12mo. pp. 403, (5). Copyrighted 1846. aas.* hu.

277a. Miss Beecher's domestic receipt book . . . [Full entry No. 260]. Third edition.

New York: Harper & Brothers, 82 Cliff street. 1847.

12mo. pp. xiii, 293, 24. aas.

278. Miss Leslie's seventy five receipts for pastry, cakes, and sweetmeats. By Miss [Eliza] Leslie . . . Twentieth edition, enlarged.

New York and Boston: C. S. Francis and Company, [ca. 1847.]

24mo. pp. 120. Copyrighted 1827. 1c.

No copy has been placed since the ninth edition, published in 1836 (No. 156). Allowing an edition to a year would bring the date of this edition to 1847.

279. Modern cookery, in all its branches: reduced to a system of easy practice, for the use of private families. In a series of receipts, which have been strictly tested, and are given with the most minute exactness, by [Miss] Eliza Acton. Illustrated with numerous wood-

cuts. To which are added directions for carving, garnishing, and setting out the table; with a table of weights and measures; the whole revised and prepared for American housekeepers, by Mrs. S. J. [Sarah Josepha] Hale. From the second London edition. [1845.] Philadelphia: Lea and Blanchard. 1847.

12mo. pp. (4), (xvii)—xxxiv, (35)—418. Copyrighted 1845. lcp.

280. Modern domestic cookery, and useful receipt book . . . [Full entry No. 245].

Boston: Isaac Tompkins, 64 Cornhill. 1847.

12mo. pp. frontis., engr. title, prin. title, (1), 2 pi., (5)-360, (3)—61, (1), xii. Illus. AAS.* EI. HU.

The engraved title-page is dated 1845.

281. The New England economical housekeeper, and family receipt book. By Mrs. E. A. [Esther Allen] Howland. Stereotype edition. Worcester: Published by S. A. [Southworth Allen] Howland.

1847.

12mo. pp. frontis., (4), 11—108. Copyrighted 1845. aas. bpl. 281a.

The same.

New London: Published by Bolles & Williams. 1847. aas. **Cover reads: Price twenty-five cents.**

281b. The skilful housewife's book . . . [Full entry No. 340]. New-York: Published by D. Newell, 126 Nassau-street. [1847.] **Half-title: The lady's domestic annual for 1848.** AAS.

282. Turner's improved house-keeper's almanac, and family receipt book. For the year of our Lord, 1847 the 71st of American independence, [wood-cut: a kitchen.]

Turner & Fisher; New York and Philadelphia. [1847.]

Small 4to. pp. (36) including cover, paper. Illus. aas. lc.

282aa. The same.

Philadelphia: R. Magee, No. 45 Chestnut St. [1847.] aas.

1848

282a. The American family keepsake: or people's practical cyclopaedia. A truthful book of facts and hints upon useful subjects: expressly adapted to meet the wants of every man, woman and child in the United States. By the Good Samaritan. Entered according to Act of Congress, in the year 1847, by H. B. Skinner and J. B. Hall, in the clerk's office of the District Court of Massachusetts.

Boston: Published at 66 Cornhill. 1848.

16mo. pp. 112. aas.

Front wrapper: Boston published at 60 Cornhill. 1848.

282b. The American Family receipt book . . . [Full entry No. 297].

New York: Ensigns & Thayer. 1848.

pp. 2, 1, 9-100. 1c.

Imprint on cover: New York, H. Phelps & Co.

282bb. The same.

New York: Published by H. Phelps & Co., 124 Nassau street.

1848.

pp. 100. AAS.

282c. The American system of cookery . . . [Full entry No. 267].

New York: T. J. Crowen. 1848.

pp. x, 11-454. 1c.

282d. An encyclopedia of domestic economy . . . [Full entry No. 291].

New York: Published by Harper & Brothers for Henry Bill.

1848. k.

282e. The family guide. Containing directions for cookery, pastry and confectionery.

Harrisburg. 1848.

12mo. bpl.

283. The family receipt book, containing several hundred valuable receipts, on every branch of domestic economy; embracing cookery, the cure of diseases, the use of the principal roots and herbs used in medicine, making dyes, colouring, cleaning, cementing, &c. &c. Compiled from the most authentic sources by H. Pinney.

Philadelphia: Printed for the publisher. 1848.

12mo. pp. iv, (5)-72, paper. aas.#

On front cover: price 20 cents. Date 1847. Receipts continued on back cover.

283a. Hotel keepers, head waiters, and housekeepers' guide. By Tunis G. Campbell.

Boston: Printed by Coolidge and Wiley, 12 Water street. 1848.

32mo. pp. frontis., 192 pp. aas.

283b. The frugal housekeeper's kitchen companion . . . [Full entry No. 272b].

New York: Published by H. Phelps & Co., 124 Nassau street. 1848.

aas.

There is also an edition with the Ensign, Bridgman & Fanning imprint, but the type indicates this to be a later reprint.

283c. Miss Beecher's domestic receipt book . . . [Full entry No. 277a]. Third edition.

New York: Harper & Brothers, 82 Cliff street. 1848. aas.

284. The New England economical housekeeper, and family receipt book. By Mrs. E. A. [Esther Allen] Howland. Stereotype edition. New London: Published by Bolles & Williams. 1848.

12mo. pp. frontis., (7)—108. Copyrighted 1845. aas. p.

284a. The same.

Worcester: Published by S. A. Howland. 1848.

Cover reads: Price twenty-five cents. AAS.

285. The people's manual: containing a treatise on the manufacture of butter, with articles relating to breeding animals; fowls, eggs, the manufacture of bread, the laws of health, bathing, ventilation, stoves, &c. &c. Also, nearly one hundred medicinal and other receipts, for the use of families. By experience and observation. [By Perrin Bliss.]

Worcester: Printed by Henry J. Howland, 171 Main street. [1848.]

16mo. pp. frontis., (3), 6-96, paper. Illus. Copyrighted, 1848, by Perrin Bliss. aas.

286. Sears' new family receipt book: containing the most valuable receipts for the various branches of cookery, selected from the best authorities: together with numerous approved receipts for brewing, preserving fruits, and making pickles, cordials, jellies, &c., &c.: with an appendix, containing a variety of receipts and directions, useful in families.

New York: Published and sold by Robert Sears, 128 Nassau street. 1848.

16mo. pp. 36, paper. Copyrighted 1847. aas.

See: "A new family receipt book," New York, 1835, of which this is a reprint with slight additions.

287. Turner's improved housekeeper's almanac, and family receipt book, for the year of our Lord, 1848. The 71st of American independence, [wood-cut: a kitchen.]

Turner & Fisher, New York and Philadelphia. [1848.]

Small 4to. pp. (36) including cover, paper. Illus. aas.

287a. The same.

Philadelphia: R. Magee, N.W. Corner of Second and Chesnut Street.
[1848.] aas.

287b. The Virginia housewife . . . [Full entry No. 125]. Philadel-
phia: E. H. Butler & Co. 1848.

pp. 180. p.

288. The young house-keeper . . . [Full entry No. 264]. Eighth
stereotype edition.

Boston: Charles H. Peirce, No. 1 Cornhill. 1848.

16mo. pp. (4), (5)—424. Copyrighted 1838. aas.*

288a. The young housekeeper's friend . . . [Full entry No. 265].

Boston: Tappan, Whittemore, & Mason, 114 Washington street.
1848.

AAS.

12mo. pp. 190.

Cover reads: Price 40 cents.

1849

289. The complete cook ... [Full entry No. 204].

Philadelphia: Lea and Blanchard. 1849.

12mo. pp. 2 leaves, vi, (13)-196. Copyrighted 1843. hu.

289a. The same.

Leary and Getz. [1849?] p.

289b. Cook and confectioner. The same as No. 289, bound with No.
217, also with imprint given below.

Philadelphia: Published by Leary and Getz, No. 224 North Second
street. [1849.]

12mo. pp. fronds., (4), v-vi, 13-196, 154, (37). aas.

290. The cook's own book . . . [Full entry No. 183].

Boston: Munroe and Francis; New York: Charles S. Francis.
1849.

12mo. pp. fronds., xlviii, 300, 37, (5). Illus. Copyrighted 1833.

AAS.*

290a. Directions for cookery . . . [Full entry No. 269]. Thirty-
second edition.

Philadelphia: Carey & Hart. 1849.

12mo. pp. 511. aas.

291. An encyclopaedia of domestic economy: comprising subjects con-
nected with the interests of every individual; such as the construction
of domestic edifices; furniture; carriages, and instruments of domestic

use. Also, animal and vegetable substances used as food, and the methods of preserving and preparing them by cooking; receipts, etc materials employed in dress and the toilet; business of the laundry; preservation of health; domestic medicines, &c., &c. By T. [Thomas] Webster and Mrs. [William] Parkes. Edited by D. M. [David Meredith] Reese, A. M., M. D. Illustrated with nearly one thousand engravings.

New York: Published by Harper & Brothers for Henry Bill.

1849.

8vo. pp. 3 leaves, (2), (ix)-xxiv, (25)-1238, 3 leaves. Illus.

AAS.*

291a. The frugal housekeeper's kitchen companion . . . [Full entry No. 272b].

New York: Published by Ensign & Thayer, 50 Ann st., and 12 Exchange st., Buffalo. 1849. aas.

291b. Miss Beecher's domestic receipt book . . . [Full entry No. 277a]. Third edition.

New York: Harper & Brothers, 82 Cliff street. 1849. aas.

292. Mrs. [Elizabeth H.] Putnam's receipt book; and young house-keepers assistant.

Boston: Ticknor, Reed, and Fields. MDCCCXLIX.

12mo. pp. iv, (5)-11, (1), 131, (1). AAS.* BPL. LC.

292a. Turner's improved house-keeper's 18 almanac, 49 and family receipt book, [wood-cut: a kitchen.]

Philadelphia: Turner & Fisher: No. 15 North Sixth Street; New York: 74 Chatham Street. [1849.]

Small 4to. pp. (36) including cover, paper. Illus. aas.

292b. Vegetable diet . . . [Full entry No. 324]. Second edition, revised and enlarged.

New York: Fowler and Wells. 1849.

pp. xii, 13-312. 1c.

293. The way to live well, and to be well while we live. Containing directions for choosing and preparing food, in regard to health, economy, and taste. By Mrs. S. J. [Sarah Josepha] Hale, author of "The ladies' wreath." "Traits of American life," "Northwood," etc. "Temperate in all things."—Bible.

Hartford: Printed and published by Case, Tiffany & Company, Pearl street, corner of Trumbull. 1849.

12mo. pp. x, 11-144, paper. nhhs.

Formerly published under the title: "The good housekeeper." See No. 179.

294. The young housekeeper . . . [Full entry No. 264]. Ninth stereotype edition.

Boston: Strong & Brodhead, No. 1, Cornhill. 1849.

16mo. pp. (4), (5)—424. Copyrighted 1838. aas.* ei.

295. The young housekeeper's friend . . . [Full entry No. 265]. Sixth thousand.

Boston: Tappan, Whittemore & Mason, 114 Washington street. 1849.

12mo. pp. (4), (v)-vi, (7)-86. Copyrighted 1845. bpl. ei. hu. This edition is also dated 1850.

IS 8 & 2-S

1850

295a. The American book of cookery: containing more than five hundred receipts in every variety of cookery, never before published ... By H. B. Skinner, M. D.

Boston: Published by J. B. Hall. Sold at Skinner's publishing rooms, 60 1/2 Cornhill, up stairs. 1850.

12mo. pp. 110. aas.

296. The American economical housekeeper, and family receipt book. By Mrs. E. A. [Eliza Allen] Howland. Second thousand, improved and enlarged from the fortieth thousand.

Worcester: Published by S. A. Howland. 1850.

12mo. pp. fronds., (4), 11-124. Copyrighted 1845. aas.* yu.

This book was first published under the title "The New England economical housekeeper," without pages 109 to 124, which are called an appendix.

297. The American family receipt book; a new collection of nearly 500 rare and valuable recipes for the production and use of things essential to the health, wealth, comfort & convenience of every household. Carefully prepared by an American housekeeper.

New York: Published by H. Phelps, 189 Broadway. 1850. 12mo. pp. xii, (13)—100, paper. vc.

298. The American frugal housewife . . . [Full entry No. 127]. Thirty second edition. Enlarged and corrected by the author.

New-York: Samuel S. & William Wood, No. 261 Pearl street. 1850.

12mo. pp. fronds., 130. Copyrighted 1835. aas. ei.

Cover title says: thirtieth edition, 1845. The 32nd edition was also published in 1847.

298a. The cook book of rare and valuable recipes, to which is added the complete family doctor.

Philadelphia: Fisher and Bros. [1850.]

pp. 128. p.

299. Fisher's improved house-keeper's 18 almanac, 50 and family receipt book, [wood-cut: a kitchen.]

Philadelphia: R. Magee, N. W. corner of Second & Chestnut street. [1850.]

Small 4to. pp. (36) including cover, paper. Illus. aas.

Six pages of cookery.

300. The hasty pudding . . . [Full entry 273].
 New York: C. M. Saxton, 121 Fulton street. [1850.]
 12mo. pp. 48. aas. bu. nypl.
 This is also found bound in at the end of "The American farm book," by R. L. Allen. New York: C. M. Saxton, Fulton street, 1852, and is sometimes called a separate edidon.
- 300a. Hints from Cousin Susan's recipe book (caption-title), [by Caleb N. Bement].
 [Albany: Joel Munsell. 1850.]
 12mo. pp. 24. aas. mhs.
 Issued without cover or title. See item 327.
- 300b. House wife's companion.
 Published by Ensign, Thayer, & Co., 50 Ann st., New York, and 12 Exchange st., Buffalo. [1850?] aas.
 Broadside, 22" x 30", colored.
301. The improved housewife, or book of receipts; with engravings for marketing and carving. By a married lady, alike experienced in the vicissitudes of life and in housewifery; whom admonitory years now invite to a more retired and less active life, cheered by affectionate remembrances of patron-friends. "She riseth while it is yet dark-looketh well to the ways of her household, and eateth not the bread of idleness." Solomon. Thirteenth edition, revised; with supplement and perpetual calendar. [By Mrs. A. L. Webster.]
 Hartford: Sold by Ira Webster, the only agent for this and the perpetual calendar, depositary No. 223, Main street, Hartford, Conn., and Quincy, Illinois; for one dollar, the Improved housewife, with perpetual calendar bound in, will be sent by express or otherwise, to paid address, to Ira Webster; or, two engravings of perpetual calendar, the same; facsimile copies of New England Primer, Boston edition, 1777, by Ira Webster, publisher, also. 1850.
 12mo. pp. frontis., (4), v-xi, 12-238, calendar. Copyrighted 1843.
 bpl.
302. Ladies' cooking assistant and family friend; containing a select number of important family recipes, many of which have never been before the public, [wood-cut: an ox.] By an experienced housewife. New York: E. Hutchinson, 139 Nassau-street. 1850. Angell & Engell, printers, 1 Spruce-st.
 8vo. pp. (6), (7)—48, paper. mhs.

302a. The same.

New-York: Published at 128 Nassau-Street. 1850. Angell & Engel, Printers, 1 Spruce-st. aas.

Bound with Ladies' Indispensable Assistant (see No. 320).

302b. The same.

New York: F. J. Dow and Co., 139 Nassau st. 1850. p.

303. Miss Beecher's domestic receipt book . . . [Full entry No. 260].

New York: Harper & Brothers, 82 Cliff street. 1850.

12mo. pp. (4), (iii)—(1), 306, (2), (5)-24, 3, (5). Illus. Copyrighted 1846. aas.* hu. yu.

304. Miss [Eliza] Leslie's lady's new receipt-book; a useful guide for large or small families, containing directions for cooking, preserving, pickling, and preparing the following articles according to the most new and approved receipts, viz.: soups, fish, meats, vegetables, poultry, oysters, game, puddings, pies, tarts, custards, ice creams, blanc-mange, cakes, confectionary, sweetmeats, jellies, syrups, cordials, candies, perfumery, etc. Third edition, enlarged, with one hundred and twenty additional receipts for preparing farina, indian meal, fancy tea cakes, marmalades, etc. Being a sequel to her "Complete cookery." "Let these receipts be fairly and faithfully tried, and I trust that few, if any, will cause disappointment in the result."—Preface.

Philadelphia: A. Hart, late Carey & Hart. 1850.

12mo. pp. 504, (429)-436. Copyrighted 1850. aas.* lc. nypl. Preface dated 1846.

304a. Modern cookery ... [Full entry No. 279].

Philadelphia: Lea and Blanchard. 1850.

pp. 418. cu.

305. The modern housewife or menagere. Comprising nearly one thousand receipts, for the economic and judicious preparation of every meal of the day, with those of the nursery and sick room, and minute directions for family management in all its branches. Illustrated with engravings. By Alexis Soyer, author of "The gastro-nomic regenerator." Edited by an American housekeeper.

New-York: D. Appleton & Company, 200 Broadway; Philadelphia: G. S. Appleton, 146 Chestnut st. 1850.

12mo. pp. (2), vi, 364, (8), 32-34. Illus. Copyrighted 1849.

AAS.* BPL. El. HU. NHHS.

The advertising pages at end are omitted in some copies.

306. Mrs. [Elizabeth H.] Putnam's receipt book; and young house-keeper's assistant. New and enlarged edition.

Boston: Ticknor, Reed, and Fields. MDCCCL.

12mo. pp. iv, (5)—11, (1), 134, (1). Copyrighted 1849.

AAS.[#] EI. NYPL.

307. The practical cook book, containing upwards of 1000 receipts; consisting of directions for selecting, preparing and cooking all kinds of meats, fish, poultry and game, soups, broths, vegetables, and salads; also, for making all kinds of plain and fancy breads, pastries, puddings, cakes, creams, ices, jellies, preserves, marmalades, etc., etc., etc., together with various miscellaneous receipts and numerous preparations for invalids. By Mrs. Bliss of Boston.

Philadelphia: Lippincott, Grambo & Co., successors to Grigg, Elliott & Co. 1850.

12mo. pp. iv, (13)—273. Copyrighted 1850. 1c.

308. The Virginia housewife . . . [Full entry No. 125]. Philadelphia: Published by E. H. Butler & Co. 1850.

12mo. pp. xii, (13)—180, (12). Copyrighted 1828. aas.*

309. The young housekeeper's friend . . . [Full entry No. 265]. Sixth thousand.

Boston: Tappan, Whittemore & Mason, 114 Washington street. 1850.

12mo. pp. (4), (v)-vi, (7)—86. Copyrighted 1845. ei.

This edition is also found dated 1849.

1851

309a. The American book of cookery . . . [Full entry No. 295a].

Boston: Published by J. B. Ball. Sold at Skinner's publishing rooms, 60 1/2 Cornhill, upstairs. 1851.

12mo. pp. 110. aas.

Also appeared with 1850 copyright and 1851 paper covers.

310. The American economical housekeeper, and family receipt book. By Mrs. E. A. [Esther Allen] Howland. Fifth thousand. Improved and enlarged from the fortieth thousand.

Worcester: Published by S. A. Howland. 1851.

16mo. pp. frontis., (4), 11-124. Copyrighted 1845. aas.[#]

310a. The American housewife . . . [Full entry No. 266a]. Philadelphia: Henry F. Anners. 1851. aas.

Cover is dated 1847.

311. The American matron; or practical and scientific cookery. By a housekeeper. "Haud inexperta loquor."

Boston and Cambridge: James Munroe and Company. 1851. 12mo. pp. (4), (5)-263. ei. 1c.

312. The Carolina housewife . . . [Full entry No. 268]. The second edition, revised, enlarged and corrected.

Charleston, S. C.: W. R. Babcock. 1851.

12mo. pp. xvi, 196. Copyrighted 1851. aas.*

312a. The cook's manual, and American housekeeper; containing receipts for making bread, cake, puddings, pastry, custards, jellies, ice-creams, sweetmeats, pickles, and for cooking a great variety of meat dishes and vegetables, all carefully prepared, and systematically arranged. By Mrs. Ruth M. Baker.

New York: Published by T. W. Strong, No. 98 Nassau Street; Boston, G. W. Cottrell & Co., 64 Cornhill. 1851.

12mo. pp. 144. aas.

312b. Cook and confectioner. The complete cook. Plain and practical directions for cooking and housekeeping; with upwards of seven hundred receipts . . . With additions and alterations, by J. M. Sanderson, of the Franklin house. The complete confectioner pastry-cook and baker. Plain and practical directions for making confectionary and pastry, and for baking; with upwards of five hundred receipts . . . With additions and alterations by Parkinson, practical confectioner, Chestnut street.

Philadelphia: W. A. Leary & Co. 1851. pp. 3, 1, (v)—vi, 13-196, xii, 13-154. Frontis. 1c.

In two parts, each with special title-page. (Compare No. 204 and No. 217.)

313. Directions for cookery, in its various branches. By Miss [Eliza] Leslie. Thirty-eighth edition. Thoroughly revised, with additions. At top of title page:—Miss Leslie's complete cookery. Philadelphia: Flenry Carey Baird, (successor to E. L. Carey,) S. E. corner Market and Fifth street. 1851.

12mo. pp. (2), (7)—528, (4). Illus. Copyrighted 1837 and 1851. AAS.*

313a. Domestic cookery . . . [Full entry No. 462]. Third edition. Baltimore: Cushings and Bailey. 1851.

12mo. pp. 310. aas.

314. Facts for the people: or things worth knowing. A book of receipts in which every thing is of practical use to every body.

At top of title page:—Information for the people: “It is never too late to learn.”

Philadelphia: Published by Laraway & Holstz. 1851.

8vo. pp. 79, paper. nypl.

315. Fisher’s improved house-keeper’s 18 almanac, 51 and family receipt book, [wood-cut: a kitchen.]

Philadelphia: R. Magee. N. W. corner of Second & Chestnut street. [1851.]

Small 4to. pp. (36) including cover, paper. Uls. aas.

316. Great American cook book; adapted to American housewifery. By Mrs. A. M. [Anna Maria] Collins.

New York: Alfred S. Barnes & Co., 51 John st. 1851.

12mo. pp. 144.

From bulletin No. 52, N. Y. State Library.

317. The housekeeper’s assistant . . . [Full entry No. 243]. Boston: James Munroe and Company, 134 Washington street.

1851.

8vo. pp. (4), (5)—142, (i)-vi. Copyrighted 1845. hu.

317a. The improved housewife . . . [Full entry No. 301]. Fourteenth edition; with supplement and perpetual calendar.

Hartford: The improved housewife and facsimile copies of the New England Primer, Boston edition, 1777, sold by the agent only. Address Ira Webster, or H. L. Miller, Hartford, Conn. 1851. 12mo. pp. frontis., 238. aas.

318. Ladies’ cooking assistant and family friend . . . [Full entry No. 302]. [wood-cut: a cow.]

New York: Published at 128 Nassau-street. Angell & Engel, printers, 1 Spruce-st. 1851.

12mo. pp. (6), (7)—48, paper. Copyrighted, 1851, by E. Hutchinson. aas.*

319. The same.

New-York: Published at 128 Nassau-street. Angell & Engel, printers, 1 Spruce-st. 1851.

8vo. pp. (6), (7)-48, paper. Copyrighted, 1850, by E. Hutchinson. AAS.# BPL.

Bound up with "Ladies' indispensable assistant." See next title.

320. Ladies' indispensable assistant. Being a companion for the sister, mother, and wife. Containing more information for the price than any other work upon the subject. Here are the very best directions for the behavior and etiquette of ladies and gentlemen, ladies' toilette table, directions for managing canary birds; also, safe directions for the management of children; instructions for ladies under various circumstances; a great variety of valuable recipes, forming a complete system of family medicine. Thus enabling each person to become his or her own physician: to which is added one of the best systems of cookery ever published; many of these recipes are entirely new and should be in the possession of every person in the land.

New York: Published at 128 Nassau-street. 1851.

8vo. pp. (6), (7)-72, (6), (7)-48, (121)-136, paper. Copyrighted, 1850, by E. Hutchinson. aas.* bpl. lc.

Pages (6), (7)-48 are the foregoing title: "Ladies' cooking assistant."

320a. Miss Beecher's domestic receipt book . . . [Full entry No. 260]. Third edition.

New York: Harper & Brothers, 82 Cliff street. 1851. a as.

321. Miss Leslie's complete cookery. Directions for cookery, in its various branches. By Miss [Eliza] Leslie. Thirty-eighth edition. Thoroughly revised, with additions.

Philadelphia: Henry Carey Baird, (successor to E. L. Carey,) S. E. corner of Market and Fifth streets. 1851.

12mo. pp. (3), (7)-528, (4). Illus. Copyrighted 1837 and 1851.

AAS.* LC. NY PL.

First published under the title: Directions for cookery.

321a. Miss Leslie's lady's new receipt-book . . . [Full entry No. 304]. Sixth edition, enlarged.

Philadelphia: A. Hart, late Carey & Hart. 1851.

12mo. pp. 462. aas.

321b. Miss Leslie's seventy-five receipts . . . [Full entry No. 278]. Twentieth edition, enlarged.

Boston: Munroe & Francis. 1851.

LC.

pp. 120.

322. The modern housewife or menagere . . . [Full entry No. 305].

New-York: D. Appleton & Company, 200 Broadway. 1851. 12mo. pp. (2), vi, 364, 13-24. Copyrighted 1849.

AAS.# BPL. NYPL.

322a. The New England economical house-keeper . . . [Full entry No. 284].

Identical with No. 284, except that cover bears imprint: Bolles & Co. 1851. AAS.

322b. Mrs. Collins' table receipts; adapted to western housewifery. New Albany, Ind.: Jno. R. Nunemacher. 1851.

pp. xi, 12-144. 1c.

323. The practical cook book . . . [Full entry No. 307]. By Mrs. Bliss.

Philadelphia: Lippincott, Grambo & Co., Successors to Grigg, Elliot & Co. 1851.

12mo. pp. iv, (5)-303, (1), 24. Copyrighted 1850. aas.*

323a. Seventy-five receipts . . . [Full entry No. 136]. Twentieth edition, enlarged.

Boston: Munroe & Francis. 1851.

pp. 120. 1c.

324. Vegetable diet: as sanctioned by medical men, and by experience in all ages. Including a system of vegetable cookery. By Dr. Wm. A. [Alexander] Alcott, author of the Young man's guide, Young woman's guide, Young mother, Young housekeeper, and late editor of The library of health. Second edition, revised and enlarged. New York: Fowlers and Wells, publishers, Clinton Hall, 129 and 131 Nassau street. 1851.

12mo. pp. xii, (13)—312, (4). Copyrighted 1849. aas.*

324a. The young housekeeper . . . [Full entry No. 264]. Twentieth stereotype edition.

Boston: Charles D. Strong. 1851.

pp. 424. AAS. LC.

324b. The way to live well ... [Full entry No. 293].

LC.

Boston: H. Wentworth. 1851. pp. 144. Illus.

1852

325. The American economical housekeeper, and family receipt book. By Mrs. E. A. [Esther Allen] Howland. Seventh thousand, improved and enlarged from the fortieth thousand.

Worcester: Published by S. A. Howland. 1852.

12mo. pp. frontis., (7)-124. aas.

325a. The same. Twelfth thousand, improved and enlarged from the fortieth thousand.

Worcester: Published by William Allen. 1852. aas.

Also appeared without date on title-page.

326. The American lady's system of cookery. Comprising every variety of information for ordinary and holiday occasions. By Mrs. T. J. Crowen, author of "Every lady's book," of which over two hundred thousand copies have been sold.

Auburn: Derby and Miller. 1852.

12mo. pp. (4), (v)-x, (11)—454, (10). Copyrighted 1847.

AAS.*

326a. The American receipt book . . . [Full entry No. 216b]. Philadelphia: Lindsay & Blakiston. [1852.] pp. 359. 1c.

At head of title: Three thousand receipts.

327. Catalogue of articles manufactured and prepared at the City Steam Mills, by C. N. Bement, No. 341 Broadway, Albany; to which is added Hints from Cousin Susan's receipt book, containing eighty-five recipes (sic) for making bread, cakes, pies, puddings, blanc mange, soups, etc.

Albany: Joel Munsell, printer. 1852.

24mo. pp. cover title, 36, paper. yu.

See "Hints from Cousin Susan's receipt book." No. 300a.

328. An encyclopaedia of domestic economy . . . [Full entry No. 291].

London: Longman, Brown, Green, and Longman; Boston: Little, Brown, & Co. 1852.

8vo. pp. i, leaf, (vi)-xix, 1264. Illus. 1c.

328a. The frugal housekeeper's kitchen companion . . . [Full entry No. 272b].

New York: Published by Phelps, Fanning, & Co., 195 Broadway. 1852. aas.

329. Hand-book of wines, practical, theoretical, and historical; with a description of foreign spirits and liqueurs. By Thomas McMullen. Knowledge is indeed as necessary as light, and in this coming age most fairly promises to be as common as water, and free as air. But as it has been wisely ordained that light should have no color, water

no taste, and air no odor, so knowledge also should be equally pure, and without admixture. If it comes to us through the medium of prejudice, it will be discolored; through the channels of custom, it will be adulterated; through the Gothic walls of the college or of the cloister, it will smell of the lamp—Colton.

New York: D. Appleton and Company, 200 Broadway.
M.DCCC.LII.

12mo. pp. 4, (v)—xii, 327, (5). Copyrighted 1852. aas.#

330. Home cookery: a collection of tried receipts, both foreign and domestic. By Mrs. J. Chadwick.

Boston: Nichols & Hoyt. 1852.

12mo.

From Bulletin, No. 52, N. Y. State Library. No copy placed. Nichols & Hoyt were dealers in furniture and this book was probably issued by them in connection with their business.

331. The improved housewife, or book of receipts; with engravings for marketing and carving. By Mrs. A. L. Webster alike experienced in the vicissitudes of life and in housewifery; whom admonitory years now invite to a more retired and less active life, cheered by affectionate remembrances of patron friends. "She riseth while it is yet dark—looketh well to the ways of her household, and eateth not the bread of idleness." Solomon. Fifteenth edition revised: with supplement and perpetual calendar.

Hartford: Sold by the agent, Ira Webster, A. S. Stillman, and H. L. Miller, Hartford; Cary and Burgess, New York; and Phillips, Sampson and Co., Boston. 1852.

12mo. pp. frontis., (4), iii-xi, 12-136. Copyrighted 1843. aas.#

332. Irving's 1000 receipts, or modern & domestic cookery. A complete direction for carving, pastry, cooking, preserving, pickling, making wines, jellies, &c., &c. Dishes. Soups, fish, meat, vegetables, poultry, oysters, game, puddings, pies, tarts, custards, cakes, puffs, fritters, &c. &c. With a complete table of cookery, for invalids. Also observations for the use of the mistress of the family by Lucretia Irving.

New York: Cornish, Lamport & Co.; St. Louis, (Mo.): McCartney & Lampert. 1852.

12mo. pp. 216. Copyrighted 1851. aas.*

332a. Johnson's new family receipt book . . .

Boonsford, New Jersey: Odd Fellows Office. 1852.

16mo. Wr. pp. 32. p.

333. Key of the kitchen, containing upwards of four hundred unique, valuable, and able tested recipes in cookery, pastry, confectionary, perfumery, family medicines, &c., &c. Also—the complete art of carving, [wood-cut: a store room.]

New-York: Published [by Robert H. Elton] at Santaclaus's Magazine, 18 Division-street, [ca. 1852.]

12mo. pp. (36), paper. Illus. a as.*

Robert H. Elton was at 18 Division street from 1844 to 1851. The wood cut on the back cover is by him. The only copy found lacks the front cover.

334. [Ladies' cooking assistant and family friend; containing a select number of important family recipes, many of which have never before been before the public, [wood-cut: a cow.] By an experienced housewife.]

[New York: Published at 128 Nassau-street. 1852. Angell & Engel, printers, 1 Spruce-st. 1852.]

8vo. pp. (7)—48. Copyrighted 1852. aas.*

Bound up without title in an 1852 edition of "Ladies' indispensable assistant," being pages (7)-48 of that volume. See Nos. 318 and 335.

335. Ladies' indispensable assistant . . . [Full entry No. 320]. New-York: Published at 128 Nassau-street. 1852.

8vo. pp. (10), (7)-72, (7)—48, (121)-138. Copyrighted, 1852, by E. Hutchinson. aas.*

See preceding title.

336. The ladies' new book of cookery: a practical system for private families in town and country; with directions for carving, and arranging the table for parties, etc. Also, preparations of food for invalids and for children. By Sarah Josepha Hale.

Who would suppose, from Adam's simple courses,

That cookery could have called forth such resources As form a science and a nomenclature,

From out the commonest demands of nature. Byron. Illustrated with numerous engravings. Third edition.

New York: H. Long & Brother. 1852.

pp. xvi, 474, Illus. HM. hu. cu.

336a. The same. Fifth edition.

New York: H. Long & Brother; J. C. Derby, 116 Nassau street.
[1852.]

pp. xvi, 474. Illus. Copyrighted 1852. nypl.

336b. The same. Fifth edition.

New York: H. Long & Brother. 1852.

pp. 2, 1, (iii—xv), 474. Illus. 1c.

Added t.p. illustrated: Mrs. Hale's New Book of cookery and complete housekeeper. Title on spine: Mrs. Hale's New cook book.

336c. Miss Beecher's domestic receipt-book . . . [Full entry No. 260].
Third edition.

New York: Harper & Brothers, Publishers, 329 & 331 Pearl street,
Franklin Square. 1852. aas.

336d. The same. Tenth [sic] edition.

New York: Harper & Brothers, Publishers, 329 & 331 Pearl street,
Franklin Square. 1852. aas.

336e. Miss Leslie's complete cookery. 43rd ed.

Philadelphia: Henry Carey Baird. 1852.

pp. 524. 24. p.

336f. Mrs. Putnam's receipt book . . . [Full entry No. 306]. New
and enlarged edition.

Boston: Ticknor, Reed, and Fields. M DCCC LII.

12mo. pp. xii, 135. aas.

337. Modern cookery, in all its branches . . . [Full entry No. 279].

Philadelphia: Blanchard and Lea. 1852.

12mo. pp. (4), (xvii)—xxxv, (37)—418. Copyrighted 1845. p.

338. More receipts. By Miss [Eliza] Leslie. Comprising new and approved methods of preparing soups, fish, oysters, terrapins, turtle, vegetables, meats, poultry, game, sauces, pickles, sweet meats, cakes, pies, puddings, confectionery, rice, corn-meal, etc. Also, lists of articles suited to go together for breakfasts, dinners, and suppers; and much useful information on many miscellaneous subjects connected with general housewifery and needlework. 7th edition.

Philadelphia: A. Hart, late Carey & Hart. 1852.

12mo. pp. 520, (8). aas. 1c.

339. Mrs. Bradley's housekeeper's guide: or a new, plain and economical cook-book, containing the greatest variety of new valuable and approved receipts ever published in one work. Arranged on a modern and scientific basis. By Mrs. J. S. Bradley. Cincinnati:

Published by H. M. Rulison, 34 East 3rd st. 1852. 12mo. pp. (4), x, (11)—187. Illus. Copyrighted 1852. 1c.

340. The skillful housewife's book or complete guide to domestic cookery taste, comfort and economy embracing 659 receipts pertaining to household duties, the care of health, gardening, flowers, birds, education of children, etc. By Mrs. L. G. Abell author of "Gems by the wayside," "Woman in her various relations" etc. With valuable additions, by an English housekeeper. Thirty-fifth thousand.

New York: Orange Judd & Company, 245 Broadway. [1852.] 12mo. pp. 216. Copyrighted 1852. nysl.

340a. The same.

New York: C. M. Saxton & Co., agricultural book publishers. [1852]. a as.

341. The young housekeeper's friend . . . [Full entry No. 265]. Eleventh thousand.

Boston: Tappan and Whittemore, 114 Washington street. 1852. 16mo. pp. vi, (7)-190. Copyrighted 1845. aas.#

1853

342. The American housewife . . . [Full entry No. 189]. Eighth edition improved.

New York: Published by Newman & Ivison, 178 Fulton street. 1853. 16mo. pp. 2 pi., 144. Illus. Copyrighted 1841. aas.*

Compare No. 190 "eighth edition."

343. The American prize-book: a work adapted to the wants of all trades and professions, from the humblest mechanic to the gentleman of fortune; but particularly the farmer and gardener, fruit-grower and florist, bird-fancier, cattle and horse-doctor, fowl-breeder and bee-raiser, physician and apothecary, perfumer and confectioner, medical and culinary herbalist, sick man and the healthy, rich man and the poor, business man and man of no business, merchant and lawyer, minister and layman; and to every department of the house-keeper, from the washer-woman and cook in the kitchen, to the lady in the parlor. With many beautiful engravings. By H. Burchstead Skinner, M. D.

Boston: [Published and sold by John B. Hall, 15 Brattle St.] 1853. 12mo. pp. (9), 19—195, (1), (iii)-x, paper. Illus. aas.#

Cookery on pages 185-190, inclusive.

343a. Arts revealed ... [Full entry No. 361b].
New York. American family publication establishment. 1853. pp. 136.
p.

344. The complete practical distiller: comprising the most perfect and exact theoretical and practical description of the art of distillation and rectification; including all of the most recent improvements in distilling apparatus; instructions for preparing spirits from the numerous vegetables, fruits, &c. Directions for the distillation and preparation of all kinds of brandies and other spirits, spirituous and other compounds, etc. etc. All of which is so simplified that it is adapted not only to the use of extensive distillers, but for every farmer, or others who may wish to engage in the art of distilling. By M. La Fayette Byrn, M. D. Graduate of the University of the City of New York; author of "Detection of fraud and protection of health," "The complete practical brewer," etc. etc. With numerous engravings. Philadelphia: Henry Carey Baird, (successor to E. L. Carey,) Harts Buildings, Sixth st. above Chestnut. 1853.

16mo. pp. 198, leaf, 24. Illus. aas.*

344a. Domestic cookery . . . [Full entry No. 462]. Fifth edition. Baltimore: Cushings and Bailey. 1853. aas.

345. Fisher's improved house-keeper's 18 almanac, 53 and family receipt book, [wood-cut: a kitchen.]

Fisher & Brother, No. 15 N. Sixth street, Philadelphia; No. 74 Chat-ham st., N. York; No. 71 Court st., Boston; No. 62 Baltimore st., Baltimore. [1853.]

Small 4to. pp. (36) including cover, paper. Illus. aas.

One-half cookery.

346. The good cook; containing eight hundred first rate receipts. Selected with great care and proper attention to economy, and embodying all the late improvements in the culinary art. By a practical housekeeper. Profusely illustrated with engravings on wood.

New York: Published by Philip J. Cozens, 116 Nassau street. 1853.

AAS. BPL.

12mo. pp. (4), (5)-192, paper. Illus.

347. Home cookery . . . [Full entry No. 330]. Second thousand. At top of title page: Mrs. Chadwick's cook book.

Boston: Crosby, Nichols, and Company; New York: Charles S. Francis and Company. 1853.

- 12mo. pp. (6), 161. Copyrighted 1852. aas.[#] ei. nypl.
 348. The same.
 12mo. pp. 6, 158. bpl.
349. Housekeepers' almanac for the year 18 and family receipt book.
 53 [wood-cut: a market.]
 Philadelphia: Published by King & Baird, No. 9 Sansom street.
 [1853.]
 Small 4to. pp. 36 including cover, paper. Illus. aas.
- 349a. Housekeeper's guide and Indian doctor ... ice cream, preserves,
 etc.
 New York. 1853.
 pp. 95. p.
350. The improved housewife . . . [Full entry No. 331]. Eighteenth
 thousand, revised: with supplement and perpetual calendar. Boston:
 Phillips, Sampson, and Company. 1853.
 12mo. pp. fronds., (2), xi, 12-236, perpet. cal. Illus. Copyrighted
 1843. AAS.* HU.
351. The same. Nineteenth edition.
 Boston: Phillips, Sampson, and Company. 1853.
 12mo. pp. fronds., (2), xi, 12-236, perpet. cal. Illus. aas.[#] p.
352. The invalid's own book: a collection of recipes from various
 books and various countries. By The Honourable Lady [Mary Anne
 (Boode)] Cust.
 New-York: D. Appleton and Company, 200 Broadway.
 M.DCCC.LIII.
- 16mo. pp. (4), (vii)—xix, (1), 144. aas.[#] bpl. ei. lc.
353. Key of the kitchen ... [Full entry No. 333].
 Philadelphia: Fisher & Brother, No. 10 South Sixth st.; 64
 Baltimore st., Baltimore, [ca. 1853.]
 12mo. pp. (36), paper. Illus. [by Robert H. Elton.] nypl. The only
 copy found lacks the back cover. A vignette on the front cover, a
 kitchen scene, differs from that on the title page.
354. The ladies' new book of cookery . . . [Full entry No. 336].
 Fifth edition.
 New York: H. Long & Brother. [1853.]
 12mo. pp. xvi, 474, (2). Illus. Copyrighted 1852.
 AAS.* BPL. NYPL.
- 354a. Miss Leslie's complete cookery . . . [Full entry No. 321].

Forty-ninth edition.

Philadelphia: Henry Carey Baird, (successor to E. L. Carey,) No. 7 Hart's Building, Sixth st., above Chestnut. 1853.

AAS. NYPL.

354b. Modern domestic cookery (W. A. Henderson) . . . [Full entry No. 245].

New York: Leavitt & Allen. 1853.

pp. 360, 61, xii.p.

354c. Mrs. Bradley's housekeeper's guide ... [Full entry No. 339].

Cincinnati: Published by H. M. Rulison, 34 East third st. 1853.

AAS.

355. The new household receipt-book: containing maxims, directions, and specifics for promoting health, comfort, and improvement in the homes of the people. Compiled from the best authorities, with many receipts never before collected. By Sarah Josepha Hale, author of "Northwood," "Woman's record," "The new book of cookery," etc.

New York: H. Long & Brother, 43 Ann-street. 1853.

12mo. pp. viii, (9)—394. Copyrighted 1853. aas.

356. The pantropheon or, history of food, and its preparation, from the earliest ages of the world. By A. [Alexis] Soyer, author of "The gastronomic regenerator" and the "Modern housewife, or menagere," &c. Embellished with forty-two steel plates, illustrating the greatest gastronomic marvels of antiquity.

Boston: Ticknor, Reed, and Fields. MDCCCLIII.

8vo. pp. (1), frontis., (2), (v)-xvi, 474, (2). Illus.

AAS. BA. BPL. LCP.

356a. The practical cook book . . . [Full entry No. 307]. Philadelphia: Lippincott, Grambo & Co. 1853. pp. 303 and catalogue of 36 pp. at end. lc.

357. The skillful housewife's book . . . [Full entry No. 340]. Thirty-fifth thousand.

New York: R. T. Young, publisher, 140 Fulton street. 1853.

12mo. pp. double frontis., (4), ix-xii, (13)—216, (12). aas.[#] Re-entered with additions for copyright, 1852.

357a. The same. Thirty-fifth thousand.

New York: Orange Judd & Company. 245 Broadway. p.

358. The young housekeeper's friend . . . [Full entry No. 265].

Twelfth thousand.

Boston: Tappan and Whittemore, 114 Washington street. 1853.
12mo. pp. (4), (5)-190. Copyrighted 1845. ei.

1854

358a. The American book of recipes. By J. Simonds. Price fifty cents.
Boston: Wright & Hasty, printers, No. 3 Water street. 1854. 16mo.
pp. 54. aas.

359. The American economical housekeeper, and family receipt book.
By Mrs. E. A. [Esther Allen] Howland. Twentieth thousand im-
proved and enlarged from the fortieth thousand.

Worcester: Published by William Allen, [ca. 1854.]

16mo. pp. frontis., (6), (13)—124. Copyrighted 1845. aas.* **William
Allen succeeded S. A. Howland in 1854.**

360. The American home cook book, with several hundred excellent
recipes, selected and tried with great care, and with a view to be
used by those who regard economy, and containing important in-
formation on the arrangement and well ordering of the kitchen. The
whole based on many years of experience. By an American lady.
Illustrated with engravings.

New York: Garrett & Co. publishers, 18 Ann street. [1854?] 12mo.
pp. 123, (6), paper. Illus. ei. vc.

361. The same.

New York: Dick & Fitzgerald, publishers. [1854?]

16mo. pp. (4), 133, (1), (28). Illus. Copyrighted 1854.

AAS. BPL. p.

361a. The same.

With 15 instead of 28 pp. of ads. at end. aas.

361b. Arts revealed, and universal guide; containing many rare and
invaluable recipes and directions for the use of families, from the
best authorities. Embracing directions for treating diseases—behavior
of ladies and gentlemen—embroidery and
other kinds of needlework—information as to roots and herbs—
compounding medicines—how to be prepared for accidents, etc. Sev-
eral recipes cost from \$20 to \$50 each, having never before been
published.

New York: American family publication establishment. 128 Nassau
street. 1854.

8vo. pp. 134, (1). a as.

362. The chemistry of common life by James F. W. Johnston, M.A., F.R.S., F.G.S., etc. etc. Author of "Lectures on agricultural chemistry and geology." "A catechism of agricultural chemistry and geology," etc. Illustrated with numerous wood engravings.

New York: D. Appleton and Company, 346 & 348 Broadway. MDCCCLIV.

12mo. pp. (i)—x, 1, (3)—654. Illus. aas. lcp.

Not much connection with cookery.

362a. Cook and confectioner ... [Full entry 289].

Philadelphia: Published by Leary & Getz, No. 138 North Second street. [1854?] aas.

Identical with No. 289b, but title page of "The complete cook" bears date 1854. 46 pp. of ads. at end.

363. The cook's own book, and housekeeper's register . . . [Full entry No. 183].

New York: Charles S. Francis & Co., 252 Broadway, 1854. 12mo. pp. 300. Illus. nypl.

364. Every lady's cook book. By Mrs. T. J. Crowen, author of American lady's cook book, etc. New and greatly improved edition. New York: Kiggins & Kellogg, publishers, Nos. 123 & 125, William st., between John & Fulton. [1854.]

12mo. pp. (6), 7-166, (2), paper. Illus. Copyrighted 1854.

AAS.* BPL. El. NYPL.

364a. The same.

Toledo, O.: Sawyer, Brother & Co. 1854.

pp. 166. 1c.

364b. The family cyclopaedia, or domestic library; in one book. [By H. B. Skinner.] Adapted to the use of the farmer and gardener, fruit grower and florist, bird-fancier, cattle and horse doctor, fowl-breeder, physician and apothecary, perfumer and confectioner, medical and culinary herbalist, sick man and the healthy, rich man and the poor, business man and man of no

business, merchant and lawyer, minister and layman, and to every department of the housekeeper, from the washerwoman and the cook in the kitchen, to the lady in the parlor, etc. etc., etc. Published by the author. 1854.

12mo. pp. 144. aas.

Wrappers read: Cleveland, Ohio: Published by H. B. Skinner: 1854.

364c. Family receipts, being a collection of one hundred plain, practical receipts of rare value, including medical, mechanical, domestic, &c. Compiled by B. F. Witt.

Cincinnati: Published by Applegate. 1854.

8vo. pp. 18, (1), paper. aas.

365. Fisher & Brother's improved house-keeper's almanac for the year of our Lord 1854, . . . Anatomy of man's body, as said to be governed by the twelve constellations, [wood cut with descriptive matter.]

Published annually, by Fisher & Brother, Philadelphia, New York, Boston and Baltimore. [1854.]

Small 4to. pp. (36) including cover, paper. Illus. 1c.

366. Fisher's improved house-keeper's 18 almanac, 54 and family receipt book, [wood-cut: a kitchen.]

Fisher & Brother, 15 North Sixth st., Philadelphia; 74 Chatham st., New York; 71 Court st., Boston; 64 Baltimore st., Baltimore. [1854.]

Small 4to. pp. (36) including cover, paper. Illus. aas.

Very little cookery.

367. The same.

Fisher & Brother, No. 15 N. Sixth street, Philadelphia; No. 74 Chatham st., N. York; No. 71 Court st., Boston; No. 5 North st., Baltimore. [1854.]

Small 4to. pp. (36) including cover, paper. Illus. aas.

367a. The frugal housekeeper's kitchen companion . . . [Full entry No. 272b].

New York: Ensign, Brigman, & Fanning, 156 William st. 1854.

AAS.

368. Housekeeper's almanac for the year 18 and family receipt book. 54. [wood-cut: a market.]

Philadelphia: King & Baird, No. 9 Sansom street, Weik & Wieck, No. 195 Chestnut st. [1854.]

Small 4to. pp. 36 including cover, paper. Illus. aas.

369. The improved housewife . . . [Full entry No. 331]. Twentieth edition, revised: with supplement and perpetual calendar.

Hartford: Ira Webster. 1854.

12mo. pp. fronds., (2), xi, 12-236, perpet. cal. Illus. Copyrighted 1843. AAS.[#] NYPL.

369a. The kitchen directory, and American housewife . . . [Full entry No. 192].

New York: Ivison & Phinney, 178 Fulton street (Successors of Newman & Ivison, and Mark H Newman & Co.); Chicago, S. C. Griggs & Co., Ill Lake street; Buffalo, Phinney & Co., 188 Main street; Auburn, J. C. Ivison & Co.; Detroit, A. M'Farren; Cincinnati, Moore, Anderson & Co. 1854. aas. cu.

369b. Miss Leslie's 'New receipts for cooking.' New receipts for cooking. By Miss Leslie. Comprising all the new and approved methods for preparing all kinds of soups, fish, oysters, terrapins, turtle, vegetables, meats, poultry, game, sauces, pickles, sweetmeats, cakes, confectionery, puddings, corn-meal, pies, rice, etc. With lists of articles in season suited to go together for breakfasts, dinners, and suppers; and many new receipts, and much useful and valuable information on all subjects whatever connected with general housewifery. "All the receipts in this book are new. . . ."—Ladies' National Magazine.

Philadelphia: T. B. Peterson and Brothers, 306 Chestnut street. [1854.]

12mo. pp. 520, (8). aas.

369c. Mrs. Putnam's receipt book . . . [Full entry No. 306]. Boston: Ticknor and Fields. M DCCC LIV.

12mo. pp. xii, 136, 12. aas.

370. Modern cookery, in all its branches . . . [Full entry No. 279]. Philadelphia: Blanchard and Lea. 1854.

12mo. pp. (4), (xvii)—xxxiv, (2), (37)—418. Illus. Copyrighted 1845. aas.[#]

370a. The modern housewife or menagere . . . [Full entry No. 305]. New-York: D. Appleton & Company, 346 & 348 Broadway.

M.DCCC.LIV. aas.

371. The new family book, or ladies' indispensable companion and housekeepers' guide: addressed to sister, mother and wife.

Containing a variety of the most useful information ever published on the subject, for the price. Here are the very best directions for the management of children. Instructions for managing canny (sic) birds. And containing a great variety of recipes on medicine, so that each person may become his or her own physician to which is added

one of the best systems of cookery ever published. The majority of the recipes are new and ought to be possessed by every one.

New-York: Published at 128 Nassau street. 1854.

12mo. pp. vii, (1), (9)-136. Copyrighted 1854. aas.

See "Ladies indispensable assistant." 1851.

372. The new household receipt-book . . . [Full entry No. 355].

New York: H. Long & Brother, 121 Nassau street. [1854?]

12mo. pp. viii, (9)-394, (2). Copyrighted 1853. aas.* bpl. hu.

This firm removed to 121 Nassau street in 1854 or 1855.

373. The new hydropathic cook-book; with recipes for cooking on hygienic principles: containing also a philosophical exposition of the relations of food to health; the chemical elements and proximate constitution of alimentary principles; the nutritive properties of all kinds of aliments; the relative value of vegetable and animal substances; the selection and preservation of dietetic materials, etc., etc. By R. T. [Robert Thacher] Trail, M. D. With numerous illustrative engravings.

New York: Fowlers and Wells, publishers, No. 131 Nassau street, Clinton Hall; London, 142 Strand; Boston, No. 142 Washington st.; Philadelphia, No. 231 Arch street. 1854.

12mo. pp. xviii, (19)—226, (2), 12. Illus. Copyrighted 1853.

AAS.* HU. LC. NYPL. YU. CU.

374. New receipts for cooking. By Miss [Eliza] Leslie. Comprising all the new and approved methods for preparing all kinds of soups, fish, oysters, terrapins, turtle, vegetables, meats, poultry, game, sauces, pickles, sweet meats, cakes, confectionery, puddings, corn-meal, pies, rice, etc. With lists of articles in season, suited to go together for breakfasts, dinners, and suppers; and many new receipts, and much useful and valuable information on all subjects whatever connected with general housewifery. "All the receipts in this book are new, and have been fully tried and tested by the author since the publication of her former book, and none of them whatever are contained in any other work but this. It is the most complete cook book published in the world, and also the latest and best, as in addition to cookery, of all kinds

and descriptions, its receipts for making cakes and confectionery are unequalled by any other work extant. In it there will be found one thousand and eleven new receipts—all useful—some ornamental—

and all invaluable to every lady, miss, or family in the world. In it will also be found popular and useful suggestions,—of immense value in every household, adding greatly to its convenience, its comfort and economy. No woman ought to be without this book.—*Ladies' National Magazine*.

At top of title page:—Miss Leslie's 'New receipts for cooking.' Philadelphia: T. B. Peterson, No. 102 Chestnut street. [1854.] 12mo. pp. 520, 8, (24). Copyrighted, 1852, by A. Hart; 1854, by T. B. Peterson. aas. ei. lc. nypl. wpl.

375. One thousand things worth knowing: a book disclosing invaluable information, receipts and instruction, in the useful and domestic arts, everything of which is of practical use to everybody.

New York: Published by Merone & Butcher, 102 Nassau street. 1854. 12mo. pp. (4), (5)—144, paper. aas.

376. The physiology of taste; or transcendental gastronomy. Illustrated by anecdotes of distinguished artists and statesmen of both continents. By Brillat Savarin. Translated from the last Paris edition by Fayette Robinson.

Philadelphia: Lindsey & Blakiston. 1854.

12mo. pp. (4), (v)-xx, (25)-347. Copyrighted 1853. hu. lcp.

377. The practical cook book . . . [Full entry No. 307]. By Mrs. Bliss.

Philadelphia: Lippincott, Grambo & Co. 1854.

12mo. pp. iv, (5)-303, (1), 13-24. Copyrighted 1850. aas.*

378. Der recept-calender und familien-wegweiser fur das jahr 1854. Ein unentbehrlicher rathgeber fur stadt und land enthalt eine grosse anzahl der besten und bewahrtesten hausarzen- einmittel gegn viele im menschlichen leben vorkommende krankheiten, die, ohne der gesundheit zu schaden, angewandt werden konnen und in den meisten fallen von hilfreichem erfolge sind. Nebst vielen erprobten recepten zum farben, zur bereitung von bier, essig, obstwein, liqueur, butter, kase, sc.sc.sc. Inhalt. . . .

Philadelphia. Druck und verlag von King und Baird, No. 9 Sansomstrasse. Zu haben bei John Weik, No. 195 Chestnutstrasse, Philadelphia. [1854.]

Small 4to. pp. 36 including cover, paper. Illus. aas. lc.

379. The young housekeeper's friend . . . [Full entry No. 265]. Thirteenth thousand.

Boston: Tappan and Whittemore, 114 Washington street. 1854.
12mo. pp. 190. aas.

1855

380. *Cookery as it should be; a new manual of the dining room and kitchen, for persons in moderate circumstances. Containing original receipts of every branch of cookery; domestic beverages; food for invalids; pickling, &c., &c. Together with bills of fare for every day in the year; rules for carving, &c. By a practical housekeeper, and pupil of Mrs. Goodfellow. Second edition, revised and enlarged, with illustrations.*

Philadelphia: Willis P. Hazard, 178 Chestnut street. 1855. 12mo. pp. (4), 5-362. Illus. Copyrighted 1853. hm.

381. *The cook's oracle ...* [Full entry No. 107].

New York: Harper & Brothers, publishers, 329 & 331 Pearl street, Franklin square. 1855.

12mo. pp. xii, (2), (15)—432. Illus. Copyrighted 1829. hu. **Contains preface to seventh London edition.**

382. *Domestic French cookery . . .* [Full entry No. 133]. New edition.

Philadelphia: Henry Carey Baird, (successor to E. L. Carey,) No. 7 Hart's Buildings, Sixth street, above Chestnut. 1855. 12mo. pp. x, (11)—120, 24. Copyrighted 1832. lcp.

383. *An encyclopaedia of domestic economy . . .* [Full entry No. 291].

New York: Harper & Brothers, publishers, 329 & 331 Pearl street, Franklin square. 1855.

8vo. pp. 3 leaves, (2), (ix)-xxiv, (25)—1238, 3 leaves. Illus. hu.

384. *Fisher's improved house-keeper's 18 almanac, 55 and family receipt book, [wood-cut: a kitchen.]*

Fisher & Brother, 15 North Sixth st., Philadelphia; 74 Chatham st., New York; 71 Court st., Boston; 64 Baltimore st., Baltimore. [1855.]

Small 4to. pp. 36 including cover, paper. Illus. aas.

About one-half of this on cookery.

385. *The same.*

J. W. Bond & Co., booksellers & stationers, No. 86 Baltimore
Buffalo: Wanzer, McKim and Company, No. 206 Main street. 1855.
street, between Gay and Holliday street, Baltimore, Md. [1855.]

Small 4to. pp. 36 including cover, paper. Illus. 1c.
 385a. French domestic cookery . . . [Full entry No. 256].
 New York: Harper & Brothers. 1855.
 pp. xi, 340. 1c.
 385b. Mrs. Chadwick's cook book. Home cookery . . . [Full entry
 No. 330].
 12mo. pp. (4), 161, (1). aas.
 386. House and home; or, the Carolina housewife. By a lady of
 Charleston. Third edition, corrected and enlarged.
 Charleston, S. C.: John Russell. 1855.
 12mo. pp. 172. Copyrighted 1855. aas.* 1c.
 First published, 1847, as "The Carolina housewife." See No. 268.
 387. Housekeepers' almanac for the year 18 and the family receipt
 book. 55 [wood-cut: a market.]
 Philadelphia: Published by King & Baird, No. 9 Sansom street.
 [1855.]
 Small 4to. pp. 36 including cover, paper. Illus. aas.
 388. The same.
 Philadelphia: Published by John H. Simon, No. 114 North Third
 street. [1855.]
 Small 4to. pp. 36 including cover, paper. Illus. aas.
 389. The improved housewife . . . [Full entry No. 331]. Twentieth
 edition, revised.
 Boston: Phillips, Sampson, and Company; New York, James C.
 Derby. 1855.
 12mo. pp. frontis., xi, 12-236. Copyrighted 1849. hu.
 390. Mackenzie's five thousand receipts . . . [Full entry No. 102].
 At top of title page:—Kays' improved & enlarged edit. Philadelphia:
 Hayes & Zell, publishers, 193 Market street. 1855. 8vo. pp. (4), (5)—
 456. Copyrighted 1829. aas.
 391. Miss Beecher's domestic receipt-book . . . [Full entry No. 260].
 Third edition.
 New York: Harper & Brothers, publishers, 329 & 331 Pearl street,
 Franklin square. 1855.
 12mo. pp. xiii, (3), 306, (2), (5)—24. Illus. Copyrighted 1846.
 AAS.*
 The third edition was also published in 1847, 1848, 1849, 1850, 1851,
 1852, 1856, 1857, 1858, 1859, 1860.

392. Mrs. Putnam's receipt book; and young housekeeper's assistant. New and enlarged edition. [By Mrs. Elizabeth H. Putnam.] Boston: Ticknor and Fields. M DCCC LV.

12mo. pp. xii, 136, 20. Copyrighted 1849. aas.

392a. A new domestic guide for every family! The American cottage cookery-book: or, housekeeping made easy, pleasant, and economical in all its departments. The result of many years' practical experience and observation, and designed as a reliable aid to those who study economy of time and materials. By Emily Thornwell.

New York: Edward Livermore; Boston: Phillips, Sampson and Company. 1855.

12mo. pp. frontis., (5)-247. aas.

Cover title: The Cottage Cookery Book.

393. The new hydropathic cook-book . . . [Full entry No. 373].

New York: Fowlers and Wells, publishers, No. 308 Broadway; London: 142 Strand; Boston: No. 142 Washington st.; Philadelphia: No. 231 Arch street. 1855.

12mo. pp. xviii, (19)—226, (2), 4, 4, 4. Illus. Copyrighted 1853.

AAS. BPL.

394. The Philadelphia housewife, or family receipt book. By Aunt Mary. [Mary Hodgson.]

Philadelphia: J. B. Lippincott & Co. 1855.

12mo. pp. iv, (9), 64, (8). Copyrighted 1855. aas. bpl. 1c.

395. The practical American cook book; or practical and scientific cookery. By a housekeeper. "Haud inexperta loquor."

New York: D. Appleton and Company, 346 & 348 Broadway. M DCCC LV.

12mo. pp. (4), (5)-17, (1), (13)-267, (1), 4, (8). Copyrighted 1855.

aas*

396. The practical cook-book: containing recipes, directions, &c., for plain cookery, being the result of twenty years experience in that art. By Mrs. Sylvia Cambell.

Cincinnati: Longley Brothers, publishers, 168 1/3 Vine street. 1855.

16mo. pp. vi, 113, (5), paper. Copyrighted 1855. aas.*

396a. The practical housekeeper, and young woman's friend; containing useful receipts and advice on domestic economy. By Mrs. M. L. Scott. Every wise woman buildeth her house; but the foolish plucketh it down with her hands—Prov. 14, 1st.

Toledo, Ohio: Blade Steam Printing Establishment, 1855. pp. 239.
Copyrighted 1855. nypl.

397. Der receipt-calender und familien-wegweiser fur das jahr 1855
... [Full entry No. 378].

Philadelphia: Zu haben bei John H. Simon, No. 114 Nord Vierte
strasse. [1855.]

Small 4to. pp. 36 including cover, paper. Illus. aas.

398. Table traits with something on them. By Dr. [John] Doran
(1807—1878). Author of "Habits and men," and "The queens of
England of the House of Hanover." "Je suis dejourd'hui en train de
con ter; plaise a Dieu que cela ne soit pas une calamite publique."—
Brillat Savarin.

New York: Redfield, 84 Beekman street. 1855.

12mo. pp. (7), 8-489, (1), 11. hu.

399. The young house-keeper . . . [Full entry No. 264]. Twentieth
stereotype edition.

New York: James C. Derby, 119 Nassau street; Boston: Phillips,
Sampson & Co.; Cincinnati: H. W. Derby. 1855.

12mo. pp. 424. Copyrighted 1838. aas.[#]

400. The young housekeeper's friend . . . [Full entry No. 265].
13th thousand.

Boston. 1855.

12mo. pp. 190. Copyrighted 1845. aas.

1856

400a. The American family encyclopedia . . . [Full entry No. 420].
Illustrated with nearly one thousand engravings . . .

New York: J. C. Derby. 1856.

pp. xxiv, 26—1238. Col'd. frontis. Illus. p.

401. Cookery as it should be . . . [Full entry No. 380]. Fourth
edition, revised and enlarged, with illustrations.

Philadelphia: Willis P. Hazard, 190 Chestnut street. 1856. 12mo. pp.
(4), (5)-362. Illus. Copyrighted 1853. aas.*

401a. Domestic cookery . . . [Full entry No. 462]. Ninth ed. Bal-
timore 1856. Cushings and Bailey.

pp. 310. p.

402. Every lady's cook book . . . [Full entry No. 364].

New York: Kiggins & Kellogg, publishers, Nos. 123 & 125, William
st., between John & Fulton. [1856.]

12mo. pp. (6), (7)—166, (2), paper, (cover dated 1856). Illus. Copyrighted 1854. aas. hu.

403. Fanny Fern's family cook book; containing over five hundred new and valuable receipts for the breakfast, dinner, and tea-table. How to make delightful pastries, cakes, preserves, &c. To which is added many truly useful, entirely new, and simple recipes, which will be found of great value and assistance to all good housewives. Philadelphia: William Hemming, No. 76 South Third st. 1856. 12mo. pp. (2), (iii)-xiv, (2), 128, paper. Illus. mhs.

404. Fisher's improved house-keeper's 18 almanac, 56 and family receipt book, [wood-cut: a kitchen.] Fisher & Brother, 15 North Sixth st., Philadelphia; 74 Chatham st., New York; 71 Court st., Boston; 64 Baltimore st., Baltimore. [1856.]

Small 4to. pp. (36) including cover, paper. Illus. aas.
Very little cookery.

405. The hasty pudding . . . [Full entry No. 273].

New York: C. M. Saxton & Company, agricultural book publishers, 140 Fulton st. 1856.

12mo. pp. (3), 4-48, paper. aas. bu.

The poem was also published this year, with interesting illustrations, in *Harpers Monthly Magazine* for July.

406. Home cookery . . . [Full entry No. 330]. Sixth thousand. At top of title page: Mrs. Chadwick's cook book.

Boston: Crosby, Nichols, and Company. 1856.

12mo. pp. (4), 161. Copyrighted 1852. aas. bu. ei.

407. Home studies. By Rebecca A. Upton. "In every form of government the enduring element is in the cultivation of the soil."—*Quarterly Review*, vol. xlv, No. II, Art. viii.

Boston: Crosby, Nichols, and Company; London: Sampson Low, Son, and Company. 1856.

12mo. pp. iv, 246. Copyrighted 1856. aas.[#] bpl. ei.

408. The improved housewife . . . [Full entry No. 331]. Twentieth edition, revised.

Boston: Phillips, Sampson, and Company; New York: J. C. Derby. 1856.

12mo. pp. frontis., 2, leaf, xi, 12—236. Copyrighted 1843. aas. yu.

409. Inquire within for anything you want to know, or over three

thousand seven hundred facts worth knowing. Particularly intended as a book for family reference on subjects connected with domestic economy, and containing the largest and most valuable collection of useful information that has ever yet been published. Inquirers are referred to the index.

New York: Dick and Fitzgerald, No. 18 Ann street [1856.] 12mo. pp. iv, (5)—434, (12). Illus. Copyrighted 1856. aas.*

410. Miss Beecher's domestic receipt-book . . . [Full entry No. 260]. Third edition.

New York: Harper & Brothers, publishers, 329 & 331 Pearl street, Franklin square. 1856.

12mo. pp. xiii, (3), 306, (2), 5-24. Illus. Copyrighted 1846. aas.*

411. Miss Leslie's complete cookery . . . [Full entry No. 321]. Fifty-sixth edition.

Philadelphia: Henry Carey Baird, (successor to E. L. Carey,) No. 7 Hart's Buildings, Sixth st. above Chestnut. 1856.

12mo. pp. (2), (7)—528. Copyrighted 1837. bpl. lcp.

First published under title "Directions for cookery." No edition has been placed since the 38th published in 1851. This edition is sometimes found with twelve pages of advertisements at the end.

412. Modern domestic cookery . . . [Full entry No. 245].

New York. 1856.

12mo.

Anderson sale, 1926. No copy placed.

413. Mrs. Putnam's receipt book . . . [Full entry No. 292]. New and enlarged edition.

Boston: Ticknor and Fields. M DCCC LVI.

12mo. pp. xii, 136, 20. Copyrighted 1849. aas.*

413a. The national cook book. By a lady of Philadelphia, a practical housewife. A lady in whose judgment we have the most unbounded confidence, pronounces this "the only cook book worthy of a housekeeper's perusal." *Graham's Magazine*. Sixth edition.

Philadelphia: Childs & Peterson, No. 124 Arch street. 1856. 12mo. pp. 301, (4), vi. Copyrighted 1850. aas.

No earlier editions located.

413b. The same. Ninth edition.

Philadelphia: Hayes & Zell, 193 Market Street. 1856.

pp. 301. Copyrighted 1850 by Robert E. Peterson. nypl.

413c. The same. 7th edition.

Philadelphia: Childs & Peterson. 1856.

pp. xiii, (15)—301. 1c.

Author is said to be Hannah Mary (Bouvier) Peterson.

414. Practical American cookery and domestic economy. Compiled by Elizabeth M. Hall, illustrated.

New York and Auburn: Miller, Orton & Mulligan. New York: 25 Park road; Auburn: 107 Genesee-st. 1856.

12mo. pp. (iii), iv-x, (11)—436, (4). Illus. Copyrighted 1855. 1c.

415. The United States cook book. A complete manual for ladies, housekeepers and cooks, with directions for preparing in the best and most economical manner, meats, vegetables, beverages, pastry, jellies, ices, etc.; to lard and carve; to ornament and send to the table the different dishes and beverages, as also, to preserve different fruits, etc.: with particular reference to the climate and productions of the United States. By Wm. Vollmer, formerly "chef de cuisine" of several of the first hotels in Europe; now steward of the Union Club, in Philadelphia. Translated by J. [James] C. Oehlschlager. Philadelphia: Published by John Weik. 1856.

12mo. pp. xxi, (1), 165. Copyrighted 1856. aas.*

416. The vegetable yeast maker and bread maker; or how to raise bread without expense, [wood-cut: sheaf of wheat.] By J. W. Worthen, fifteen years a practical baker. Second edition.

Concord N. H.: Published by the author. 1856.

24mo. pp. 32, paper. Copyrighted 1855. nhhs.

416a. What I know; or, hints on the daily duties of a housekeeper. Comprising nearly five hundred receipts for cooking, preserving, pickling, washing, ironing, gardening, plain and fancy needle-work, putting up of winter stores, and numerous other receipts useful and needful in every well-regulated household. By Elizabeth Nicholson.

Philadelphia: W. P. Hazard. 1856.

pp. 156. p.

This is the first edition of No. 423a.

417. Widdifield's new cook book; or, practical receipts for the housewife. Comprising all the popular and approved methods for cooking and preparing all kinds of poultry, omelets, jellies, meats,

soups, pies, vegetables, terrapins, pastries, pickles, syrups, rolls, preserves, puddings, desserts, sauces, cakes, fish, &c. By Hannah Widdifield. "It is the best cook book we have ever seen." —*Saturday Evening Post*. "It is the best cook book out. Every lady should get a copy."—*Berks Co. Press*. "We have no hesitation in pronouncing it the best work on the subject of cookery extant."—*Ladies' National Magazine*. "It is the very best book on cookery and receipts published."—*Dollar News*. "It is the very best family cook book in existence, and we cordially recommend it as such to our readers."—*Evening Bulletin*. "It is the most useful work published this season."—*Pennsylvania Inquirer*. "It is the most valuable book on cooking ever printed."—*Pennsylvanian*. "It is worth a dozen times its price."—*Public Ledger*. "It is a very valuable book."—*Christian Observer*. "It is the best cook book we have ever seen."— *Washington Union, D. C.*

Philadelphia: T. B. Peterson, No. 102 Chestnut street. [1856.]

12mo. pp. 17-18, (4), (21)-29, (1), 33-410, 19, (3). Copyrighted, 1856, by S. & M. Widdifield. aas.# hu. nypl.

418. Wright's book of 3000 practical receipts, or complete book of reference, containing valuable and important receipts for medicine, cookery, pastry, preserving, pickling, confectionary, distilling, perfumery, varnishing, chemicals, dyeing, and agriculture. By A. S. Wright.

New York: Dick & Fitzgerald, publishers, [ca. 1856.]

12mo. pp. 359. hu.

419. The young housekeeper's friend . . . [Full entry No. 265]. Fourteenth thousand.

Boston: Whittemore, Niles, and Hall; Milwaukee: A. Whittemore and Company. 1856.

12mo. pp. (4), (v)-vi, 7-190. Copyrighted 1845. aas. ba.

1857

419a. The preservation of food. From the "Aus der natur" of Abel. With additional notes, by E. Goodrich Smith.

Hartford: Press of Case, Lockwood and company. 1857. pp. 96.

p.

420. The American family encyclopedia of useful knowledge, or book of 7223 receipts and facts: a whole library of subjects useful to every individual ... By T. [Thomas] Webster and Mrs. [William]

Parkes. Edited by D. M. [David Meredith] Reese

New York: Derby & Jackson. 1857.

8vo. pp. 1, leaf, (xi)—xxiv, (25)—1238. col'd frontis. Illus. 1c. **See Nos. 328 and 383.**

421. Choice receipts. For family use. Compiled from manuscripts, by O. S. White.

New Haven: Printed by O. S. White. 1857.

12mo. pp. cover title, 8, paper. aas.*

422. Christianity in the kitchen. A physiological cook book, by Mrs. Horace [Mary Tyler (Peabody)] Mann. "There's death in the pot"—2 Kings, iv, 40. "In that day, every pot in Jerusalem, and in Judah, should be holiness unto the Lord of Hosts."

Zechariah, xiv, 21.

Boston: Ticknor and Fields. MDCCCLVII.

16mo. pp. viii, 189, (5), 16. Copyrighted 1857.

AAS.# BPL. EX. HU. NYPL.

422a. Cookery as it should be . . . [Full entry No. 380]. Seventh edition, revised and enlarged, with illustrations.

Philadelphia: Willis P. Hazard, 190 Chestnut street. 1857. aas.

423. The cook's own book . . . [Full entry No. 183].

New York and Boston: C. S. Francis and Company. 1857. 12mo. pp. frontis., xlviii, 300, 37, (8). Illus. Copyrighted 1832.

HM.

423a. The economical cook and housebook: or, hints on the daily duties of a housekeeper. Comprising nearly five hundred receipts for cooking, preserving, pickling, washing, ironing, gardening, plain and fancy needlework, putting up of winter stores, and numerous other receipts, useful and needful in every well-regulated household. By Elizabeth Nicholson. Who sweeps a room as by Thy laws, Makes that and the action fine.—Herbert. Second edition, revised and enlarged.

Philadelphia: Willis P. Hazard, No. 190 Chestnut street. 1857. 12mo. pp. 160. a as.

424. The economical housekeeper: being practicable advice for purchasing the supplies of the house, and for brewing, baking, preserving, and pickling at home. To which are added directions for the management of the dairy, poultry-yard, laundry, and cellar. By J. H. [John Henry] Walsh, . . . assisted by a committee of ladies.

Illustrated with numerous wood engravings.

London and New York: G. Routledge and Co. 1857.

12mo. pp. frontis., xii, 425, plates. 1c.

425. Every lady's cook book . . . [Full entry No. 364]. New and greatly improved edition.

New York: Kiggins & Kellogg, publishers, 123 & 125 William street. [1857.]

12mo. pp. (6), (7)—166, paper. Illus. Copyrighted 1854. aas.* Date on cover, 1857.

425a. The family book of knowledge, containing many valuable receipts (sic) in cookery, confectionery, pastry, &c., &c.

New York: Published for the proprietor. 1857—8.

16mo. pp. (48), and wrappers. aas.

426. Fisher's improved house-keeper's 18 almanac, 57 and family receipt book, [wood-cut: a kitchen.]

John W. Clothier & Co., importers and dealers in fancy and staple stationary; 52 North Fourth st., second door below Arch street, Philadelphia. [1857.]

Small 4to. pp. 36 including cover, paper. Illus. aas.

Little cookery.

427. The same.

Augustus J. Doyle, 49 1/2 North Eutaw street, Baltimore, Md. [1857.]

Small 4to. pp. 36 including cover, paper. Illus. 1c.

427a. The same.

Fisher & Brother, No. 8 South Sixth street, Philadelphia; 74 Chatham street, New York; 71 Court street, Boston; 64 Baltimore street, Baltimore.

Small 4to. pp. 36 including cover, paper. Illus. aas.

427b. The great western cook book, or table receipts, adapted to Western housewifery. By Mrs. A. M. Collins.

New York: A. S. Barnes & Company. 1857.

pp. xi, 12-144. 1c. cu.

428. Home advice, with whispers to epicures. A receipt-book. By a lady. With notes for dyspeptics. By a physician. (A seven line quotation from Combe.)

New York: Harper & Brothers, publishers, Franklin square.

1857.

12mo. pp. 225. Copyrighted 1857. 1c.
 429. Home cookery . . . [Full entry No. 330]. Ninth thousand.
 Boston: Crosby, Nichols and Company, 249 Washington street.
 1857.
 12mo. pp. 2, leaf, 161, (1). yu.
 Cover title reads: "The American cook-book. Home cookery; a collection of tried receipts, both foreign and domestic, for American housewives." (At top: Price 37 cents.)
 430. Housekeepers' almanac and [wood-cut: a market.] family receipt book. For the year 1857.
 Philadelphia: Published by Hayes & Zell, No. 193 Market street. [1857.]
 Small 4to. pp. 36 including cover, paper. Illus. aas.
 431. The same.
 Philadelphia: Published by Bast & Miller, No. 114 North Third street. [1857.]
 Small 4to. pp. 35 including cover, paper. Illus. 1c.
 432. The same.
 Philadelphia: Published by Moss & Brothers, No. 12 South Fourth st., cor. of Merchant. [1857.]
 Small 4to. pp. 36 including cover, paper. Illus. 1c.
 432a. The same.
 Philadelphia: Published by King & Baird, No. 9 Sansom street. [1857.]
 Small 4to. pp. 36 including cover, paper. Illus. aas.
 433. Inquire within for anything you want to know . . . [Full entry No. 409].
 New York: Dick & Fitzgerald, No. 18 Ann street. 1857.
 12mo. pp. iv, (5)—434. Illus. Copyrighted 1856. aas.
 433a. J. R. Stafford's family receipt book, contains two hundred and fifty household receipts, and several very recent discoveries and improvements, in agriculture and mechanics, also, an explanation of most of the diseases which afflict humanity illustrated by twenty-four anatomical engravings. Also, a list of nearly fifty inventions, discoveries and improvements, which are now required by the public, and for which the London Society of Arts will award valuable premiums. Also, a full account of J. R. Stafford's olive tar, the great electric curative.

New York: Published by the Stafford olive tar company, No. 16 State street, East side of Battery. Copyright secured according to law. 1857.

8vo. pp. 47, (1), and wrappers.aas.

434. Miss Beecher's domestic receipt-book . . . [Full entry No. 260]. Third edition.

New York: Harper & Brothers, publishers, 329 & 331 Pearl street, Franklin square. 1857.

12mo. pp. xiii, (3), 306, (2), 5-24. Illus. Copyrighted 1846.

AAS.*

435. Miss Leslie's new cookery book. "As every woman, whether wife or maid, should be qualified for the duties of a housekeeper, a work which gives the information which acquaints her with its most important duties will no doubt be sought after by the fair sex. This work is '*Miss Leslie's new cookery book*'. Get it by all means."—*Public Ledger*.

Philadelphia: T. B. Peterson and Brothers, 306 Chestnut street. [1857.]

12mo. pp. (2), (xxv)-xxxii, (32)-662. Copyrighted 1857.

aas.* nypl. cu.

436. Modern domestic cookery, and useful receipt book . . . [Full entry No. 245].

New York: Published by Leavitt & Allen, No. 379 Broadway. 1857.

12mo. pp. frontis., engr. title, (4), (5)—360, (3)—61, (1), xii, 2 plates. aas.*

437. Mrs. Hale's new cook book. A practical system for private families in town and country; with directions for carving, and arranging the table for parties, etc. Also, preparations of food for invalids and for children. By Mrs. Sarah J. [Josepha] Hale. Illustrated with numerous engravings.

Who would suppose, from Adam's simple courses,

That cookery could have called forth such resources As form a science and a nomenclature,

From out the commonest demands of nature. Byron

Philadelphia: T. B. Peterson, No. 102 Chestnut street. [1857?] 12mo. pp. 1, leaf, (xix)-xlvi, (47)-526. Illus. Copyrighted 1857. A new edition, with change of title, of Nos. 336 and 354. LC. NYPL.

438. Mrs. Hale's receipts for the million: containing four thousand

five hundred and forty-five receipts, facts, directions, etc. in the useful, ornamental, and domestic arts, and in the conduct of life. Being a complete family directory. Relative to accomplishments, amusements, beauty, birds, building, children, cookery, courtship, dress, etc. economy, etching, etiquette, flowers, gardening, Grecian painting, health, home, housekeeping, ladies' work, feather work, manners, marriage, medicines, needlework, nursing, out-door work, painting, phrenology, poticomanie, poultry, riding, swimming, surgery, domestic temperance, trees, etc. woman's duties, words of Washington, etc. By Mrs. Sarah Josepha Hale.

Philadelphia: T. B. Peterson, No. 306 Chestnut street. [1857?] 12mo. pp. 721, (1), 12. Illus. Copyrighted 1859. aas.* 1c. cu.

438a. The modern housewife or, menagere . . . [Full entry No. 305].

New-York: D. Appleton & Company, 346 & 348 Broadway. M.DCCC.LVII.aas.

438b. Mrs. Putnam's receipt book . . . [Full entry No. 306]. New and enlarged edition.

Boston: Ticknor and Fields. 1857. 1c.

438c. The national cook book . . . [Full entry No. 413a]. Eighth edition.

Philadelphia: Childs & Peterson, No. 124 Arch street. 1857.

AAS.

439. The new hydropathic cook-book . . . [Full entry No. 373].

New York: Fowlers and Wells, publishers, No. 308 Broadway;

London: 142 Strand; Boston: No. 142 Washington st.; Philadelphia: No. 231 Arch street. 1857.

12mo. pp. (iii), iv-xviii, (19)—226, (4). Copyrighted 1853.

LC. NYPL.

440. The practical housekeeper: a cyclopaedia of domestic economy embracing domestic education. The house and its furniture. Duties of the mistress. Duties of the servant. The store-room and marketing. Domestic manipulation. Care of children, and their food. The table and attendance. The art of cookery. Receipts under forty five heads. Family bills of fare. Perfumery and the toilet. Infusions and cosmetics. Pommades, vinegars, soaps, etc. The family medical guide. Miscellaneous receipts, etc. Comprising five thousand practical receipts and maxims. Illustrated with five hundred wood engravings.

Edited by Mrs. [Elizabeth Fries (Lummis)] Ellet, author of "The women of the American revolution," etc.

New York: Stringer and Townsend, No. 222 Broadway. 1857. 8vo. pp. (4), 7—599. Illus. Copyrighted 1857. aas.[#] vc. nypl.

441. The skillful housewife . . . [Full entry No. 340]. Fortieth thousand.

New York: J. [Jarvis] M. Fairchild & Co., publishers, 109 Nassau street. [ca. 1857.]

12mo. pp. pi., frontis., (4), ix-xii, (13)—216. Copyrighted 1852.

AAS.[#]

The firm of J. M. Fairchild & Co. was at 109 Nassau street only in 1856 and 1857.

442. The young housekeeper's friend . . . [Full entry No. 265]. Fifteenth thousand.

Boston: Whittemore, Niles, and Hall; Milwaukee: A. Whittemore and Company. 1857.

12mo. pp. vi, (7)—190. Copyrighted 1845. aas.[#]

1858

443. The American family cook book; containing receipts for cooking every kind of meat, fish, and fowl, and making soups, gravies, and pastry, preserves and essences; with a complete system of confectionery, and rules for carving. And also Seventy-five receipts for pastry, cakes, and sweetmeats, by Mrs. [Miss Eliza] Leslie.

Boston: Higgins, Bradley and Dayton, 20 Washington street.

1858.

12mo. pp. fronds., (2), (iii)—xlviii, 300, 37. Illus. Copyrighted 1858.

aas.*

Originally published under the title: "The cook's own book."

444. Christianity in the kitchen . . . [Full entry No. 422]. Boston: Ticknor and Fields. MDCCCLVIII.

16mo. pp. viii, 189, (3), 2. Copyrighted 1857. aas. lc. nypl.

445. The family cook book; seven hundred and seventy-one first-rate receipts, combining excellence and economy, by a practical housekeeper.

New-York: Collins & Brother, publishers and booksellers, No. 82 Warren street. [1858?]

12mo. pp. (4), (5)—192. Illus. aas.

446. Fisher's improved house-keeper's 18 almanac, 58 and family

receipt book, [wood-cut: a kitchen.]

Edited and published by the proprietors of the Great White Hall Clothing Bazaar, S. W. cor. Fourth and Market street, Philadelphia. [1858.]

Small 4to. pp. 17, (18-22), 19-31, (1). 36 in all including cover, paper. Illus. aas. 1c.

Little cookery.

447. Good bread. How to make it light, without yeast, or powders. Receipts for plain cooking, hints on health, &c. &c. Second edition. Entered according to act of congress, in 1858, by William Hunt. In the clerk's office of the district court of Mass.

Boston: Published by the author (Boston Water Cure, 18 and 20 La Grange place). 1858.

48mo. pp. (2), 3—32. Copyrighted 1858. 1c. hu.

448. The same. Third edition.

At top of title page: Price 10 cents.

Boston: Published by the author, (Boston Water Cure, 18 and 20 La Grange place.) 1858.

32mo. pp. 32. aas.

448a. Home cookery . . . [Full entry 330]. Thirteenth thousand.

Boston: Brown, Taggard, and Chase, 25 and 29 Cornhill. [1858.]

12mo. pp. (4), 161, (1). aas.

Top of cover reads: Price 37 cents. The American Cook-Book.

449. Housekeeper and gardener. By Rebecca A. Upton. . . .

Boston: Crosby, Nichols, and Company (etc., etc.). 1858. 12mo. pp. iv, 246. 1c.

450. Housekeepers' almanac and [wood-cut: a market.] family receipt book. For the year 1858.

Philadelphia: Published by King & Baird, No. 9 Sansom street. [1858.]

Small 4to. pp. 36 including cover, paper. Illus. aas.

451. The same.

Philadelphia: Published by S. A. Roberts, wholesale & retail book, magazine & periodical dealer, No. 40 Arcade. [1858.]

Small 4to. pp. 36 including cover, paper. Illus. 1c.

452. The housekeeper's directory; containing practical recipes for all varieties of good, wholesome, and economical cooking; for making

all kinds of pickles and sweetmeats, preserving fruits, vegetables, and meats, also domestic remedies for burns, wounds, &c. &c. By Mrs. Mary A. Walden.

New York: Published by Robert Sears, 181 William street. [1858.]
12mo. pp. 48, paper. Copyrighted 1858. nypl.

452a. Inquire within [Full entry No. 409].

New York: Dick and Fitzgerald. [1858.]

pp. iv, 5—28, 31-434. Illus. 1c.

452b. The kitchen directory . . . [Full entry No. 471].

New York: Ivison & Phinney, 321 Broadway; Chicago: S. C. Griggs & Co., 39 & 41 Lake St.; Cincinnati: Moore, Wilstach, Keys & Co.; St. Louis: Keith & Woods; Philadelphia: Sower & Barnes; Detroit: Raymond & Selleck; Auburn: Goss & Williams; Buffalo: Phinney & Co.; Newburg: T. S. Quackenbush. 1858. 12mo. pp. 195. aas.

453. Miss Beecher's domestic receipt book . . . [Full entry No. 260].
Third edition.

New York: Harper & Brothers, 329 & 331 Pearl street, Franklin square. 1858.

12mo. pp. xiii, (3), 306, (2), (5)-24. Copyrighted 1846. aas.# **The third edition was first issued in 1847.**

454. Modern cookery, in all its branches . . . [Full entry No. 279].
Philadelphia: Blanchard and Lea. 1858.

12mo. pp. (3), (xvii)-xxxiv, (2), (37)-418, leaf, 12. hu.

455. Mrs. Putnam's receipt book . . . [Full entry No. 292]. New and enlarged edition.

Boston: Phillips, Sampson and Company, 13 Winter street.
1858.

AAS.* BPL.

12mo. pp. xv, (1), 223. Copyrighted 1858.

456. The multum in parvo recipe book. A compilation of famous and valuable recipes.

Newton, N. H.: D. Stevens & Co., publishers; Rockland: John Porter, printer. 1858.

16mo. pp. 14, paper. aas.#

Very little cookery.

457. The young housekeeper's friend . . . [Full entry No. 265].
Fifteenth thousand.

Boston: John M. Whittemore and Company; Milwaukee: A. Whittemore and Company. 1858.

12mo. pp. vi, (7)—190. Copyrighted 1845.aas.*

Cover imprint: Boston: Whittemore, Niles and Hall, 114 Washington street. The fifteenth thousand is also found dated 1857.

^59

458. The American practical cookery book, or, housekeeping made easy, pleasant and economical in all its departments. To which are added directions for setting out tables and giving entertainments: directions for jointing, trussing, and carving; and several hundred additional receipts. By a practical housekeeper. Illustrated with fifty engravings.

At top of title page: A new domestic guide for every family. Philadelphia: G. G. Evans. 1859.

12mo. pp. frontis., 319. Ulus. Copyrighted 1859. lc.

458a. The same.

Philadelphia: J. E. Potter & Co. [1859.]

pp. frontis., 319. Copyrighted 1859. nypl.

458b. The same.

Philadelphia. J. W. Bradley. 1859.

pp. frontis., 319. lc.

459. Breakfast, dinner and tea: viewed classically, poetically, and practically. Containing numerous curious dishes and feasts of all times and all countries. Besides three hundred modern receipts. [By Julia C. Andrews.]

Cookery is an art

Still changing, and of momentary triumph.

Know on thyself thy genius must depend.

All books of cookery, all helps of art

Are vain, if void of genius thou wouldst cook. Athenaeus.

New York: D. Appleton and Company, 443 & 445 Broadway.

1859.

16mo. pp. (2), iii-xi, (2), 3-351. Copyrighted 1859.

LC. NYPL. W. WPL. YU.

460. Cookery as it should be . . . [Full entry No. 380]. Seventh edition, revised and enlarged, with illustrations.

Philadelphia: Willis P. Hazard, 724 Chestnut street. 1859. 12mo. pp.

(4), 5-362. Illus. hm.

460a. The same.

Philadelphia: G. G. Evans, 439 Chestnut street. 1859. a as.

461. The corner cupboard; or, facts for everybody. Embracing facts about I. Things not generally known; II. Things that ought to be known; III. Things worth knowing. The food we consume; the clothes we wear; the house we live in; and facts from the arts and sciences, as well as from literature, manufacture, commerce, anatomy, physiology, the garden and field. Illustrated with over 1,000 engravings. The whole forming a complete encyclopedia of useful knowledge. By the author of "Inquire within," "The reason why," etc.

New York: Dick & Fitzgerald, publishers, No. 18 Ann street. [1859.] 12mo. pp. x, 368, (4). Illus. Copyrighted 1859. aas.*

Very little cookery. The only copy found has pages 325-6 mutilated.

462. Domestic cookery, useful receipts, and hints to young housekeepers. By Elizabeth E. Lea. "The source of liberal deeds is wise economy." Tenth edition.

Baltimore: Cushings and Bailey. 1859.

12mo. pp. viii, (1), 10-310. Copyrighted 1851. nypl.

462a. The domestic economist and family physician: containing several hundred valuable receipts, for cooking well at a moderate expense; the cure of diseases; the use of all roots and herbs as medicine; making dyes, coloring, cleaning, cementing, &c. By Mrs. Rosefield and Dr. Steinburger.

Cover imprint: Philadelphia, Pa.: Published by John O. Boyes. 1859.

12mo. pp. 72 and paper covers. aas.

At top of title-page: "Never too late to learn." At top of cover: Price 17 cents. For sale only by travelling agents.

462b. The family and householder's guide; or, how to keep house; how to provide; how to cook; how to wash; how to dye; how to paint; how to preserve health; how to cure disease, etc., etc.: a manual of household management, from the latest authorities. Edited by E. G. Storke.

Auburn, N. Y.: The Auburn publishing company, E. G. Storke, publishing agent. [1859.]

12mo. pp. fronds., 238, (2). Copyrighted 1859. aas.

463. Fisher's improved house-keeper's 18 almanac, 59 and family

receipt book, [wood-cut: a kitchen.]

Fisher & Brother, No. 8 South Sixth street, Philadelphia; 74 Chatham street, New York; 71 Court street, Boston; 64 Baltimore street, Baltimore. [1859.]

Small 4to. pp. 36 including cover, paper, illus. aas.

One-half cookery.

464. Home cookery . . . [Full entry No. 330].

Boston: Crosby, Nichols, and Company, 117 Washington street. 1859.

12mo. pp. (4), 61. Copyrighted 1852.hu.

465. Housekeeper's almanac, for the year 1859. [wood-cuts: above, a fat man dining—"A good dinner." Below, "A good pie," "A fine stew."]

Philadelphia: Published by King & Baird, No. 607 Sansom street. [1859.]

Small 4to. pp. 36 including cover, paper. aas. lc.

466. The same, except for variations in pp. 34-35. aas.

467. The same, except last three pages.

Philadelphia: Published by Uriah Hunt & Son, No. 62 North Fourth street; King & Baird, printers, No. 607 Sansom street. [1859.]

Small 4to. pp. 36 including cover, paper. aas.

468. The same, except last three pages.

Philadelphia: Published by A. Dimond & Co., No. 12 South Fourth street. King & Baird, printers, No. 607 Sansom street. [1859.]

Small 4to. pp. 36 including cover, paper. aas.

469. How to cook and how to carve. Giving plain and easily understood directions for preparing, cooking and serving, with the greatest economy. Every kind of dish from the simplest to the most difficult. Also how to carve all kinds of meat, poultry, game and fish.

New York: Frederic A. Brady, No. 126 Nassau street. [1859.] 12mo. pp. cover title, leaf, (7)-124, paper. lc.

Only copy found has noted in manuscript: "Deposited in clerk's office southern district of New York, April 22, 1859."

470. Inquire within for anything you want to know . . . [Full entry No. 409].

New York: Dick & Fitzgerald, No. 18 Ann street. 1859.

12mo. pp. (12), iv, (5)-434. Illus. Copyrighted 1856. aas.#

471. The kitchen directory and American housewife: containing valuable and original receipts in all the various branches of cookery. Together with a collection of miscellaneous receipts and directions relative to housewifery. Also the art of carving, illustrated by sixteen engravings revised and enlarged.

New York: Ivison & Phinney, 48 & 50 Walker street; Chicago: S. C. Griggs & Co., 39 & 41 Lake St.; Cincinnati: Moore, Wilistach, Keys & Co.; St. Louis: Keith & Woods; Philadelphia: Sower, Barnes & Co.; Buffalo: Phinney & Co.; Newburg: T. S. Quackenbush. 1859. 12mo. pp. (3), iv-x, (11)—195, paper. Illus. Copyrighted 1855. AAS. El.

471a. The ladies' indispensable companion and housekeepers' guide: embracing rules of etiquette; rules for the formation of good habits; and a great variety of medical recipes. To which is added one of the best systems of cookery ever published. The majority of the recipes are new and ought to be possessed by every one. [By Mrs. Prism.] New-York: H. Dayton, publisher, 36 Howard street; Indianapolis, Ind.: Dayton & Asher. 1859.

8vo. pp. 136. aas.

471b. Mackenzie's five thousand receipts ... [Full entry No. 102]. Philadelphia: Hayes & Zell. 1859.

pp. 456. p.

472. Miss Beecher's domestic receipt-book . . . [Full entry No. 260]. Third edition.

New York: Harper & Brothers, publishers, 329 & 331 Pearl street, Franklin square. 1859.

12mo. pp. xiii, leaf, 306, (1), 5—24. Illus. Copyrighted 1846.

A AS. BPL.

472a. The same. Fifth edition.

New York: Harper & Brothers, publishers, 329 & 331 Pearl street, Franklin square. 1859.

12mo. pp. xiii, leaf, 306, (1), 5-24. Illus. Copyrighted 1846.

NYPL.

473. Miss Leslie's complete cookery . . . [Full entry No. 321]. Fifty-eighth edition, enlarged.

New York: Clark, Austin & Smith, 3 Park Row. 1859.

12mo. pp. 528.

From Bulletin No. 52, N. Y. State Library. No copy placed.

474. The modern housewife or menagere . . . [Full entry No. 305].
New York: D. Appleton & Company, 346 & 348 Broadway.
M.DCCC.LIX.

12mo. pp. vi, 364. Illus. Copyrighted 1849. aas.[#] nypl.

475. Mrs. Hale's new cook book . . . [Full entry No. 437]. Phila-
delphia: T. B. Peterson and Brothers, 306 Chestnut street.
[1859?]

12mo. pp. (2), (xix)-xlvi, 47—526, (2). Illus. Copyrighted 1857.
A AS A LC. VC.

476. The New Bedford practical receipt book, by Mrs. P. H. Men-
dall.

New Bedford: Charles Taber & Co. 1859.

12mo. pp. 99. bu. 1c.

477. New receipts for cooking . . . [Full entry No. 374]. Philadel-
phia: T. B. Peterson and Brothers, 306 Chestnut street.
[1859?]

12mo. pp. 520, 8. Copyrighted 1852 & 1854. aas.[#]

The firm of T. B. Peterson and Brothers was formed in 1857 and
removed to 306 Chestnut street in 1858.

478. The people's friend. A new and valuable compendium of mis-
cellaneous & domestic receipts, many of which are of incalculable
value, and which are now published for the first time. Selected,
compiled and carefully revised by Wm. F. Tuthill. C. R. secured
according to law.

Galesburg, 111.: Ben Franklin Printing House. 1859.

16mo. pp. cover title, 72, paper. 1c.

478a. The royal crown cook book to which are added directions for
setting out tables and giving entertainments; directions for jointing,
trussing, and carving; and several hundred additional receipts by a
practical housekeeper. Illustrated with fifty engravings.

New York: American Publishers Corporation. 310-318 Sixth avenue,
[ca. 1859.]

12mo. pp. 319 plus 2 pp. advertisements. Yellow wr. nypl. **Compare
No. 458.**

478b. The southern gardener and receipt-book, containing valuable
information, original and otherwise, on all subjects connected with
domestic and rural affairs, gardening, cookery, beverages, dairy,

medical, veterinary and miscellaneous. Third edition revised and enlarged by Mrs. Mary L. Edgeworth.

Philadelphia: J. B. Lippincott & Co. 1859.

pp. xi, 13-478. 1c.

479. Soyer's standard cookery for the people: embracing an entirely new system of plain cookery and domestic economy. By Alexis Soyer. ... 1st American from the 191st English edition, revised with additions by M. Guillaume St. Jean.

Philadelphia: C. Desilver. 1859.

12mo. pp. frontis., 1, leaf, 5—214. Illus. 1c.

479a. The United States cook book . . . [Full entry No. 415]. Philadelphia: Published by John Weik. 1859. pp. 165. NYPL.

480. Vegetable diet . . . [Full entry No. 324]. Second edition, revised and enlarged.

New York: Fowlers and Wells, publishers, No. 308 Broadway. 1859.

12mo. pp. xii, 13-312, 4, 4, 4. Copyrighted 1849. hu.

481. The young housekeeper's friend. By Mrs. [Mary Hooker] Cornelius. Revised and enlarged.

Boston: Brown, Taggard and Chase. 1859.

12mo. pp. v, (1), 7-254. Copyrighted 1859. aas.*

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481a. The American practical cookery book . . . [Full entry No. 458].

Philadelphia: G. G. Evans. 1860.

pp. 319. p.

481b. Arts revealed ... [Full entry No. 361b].

New-York: H. Dayton, 36 Howard street; Indianapolis, Ind.: Asher & Co. 1860.

pp. 134, (1). AAS.

482. Breakfast, dinner, and tea . . . [Full entry No. 459].

New York: D. Appleton and Company, 346 & 348 Broadway. 1860.

12mo. pp. xi, (3), (3)—351. Copyrighted 1859. aas. bpl.

483. Fisher's improved house-keeper's 18 almanac, 60 and family receipt book, [wood-cut: a kitchen.]

Fisher & Brother, No. 8 South Sixth street, Philadelphia; 74 Chatham street, New York; 71 Court street, Boston; 64 Baltimore street, Baltimore. [1860.]

Small 4to. pp. 36 including cover, paper. Ulus. aas.

One-third cookery.

484. Handbook of practical receipts; or, useful hints in everyday life. By an American gentleman and lady.

New York: Published by A. S. Barnes & Burr, 51 & 53 John street. Sold by booksellers, generally, throughout the United States. 1860. 12mo. pp. x, 3-152. Copyrighted 1860. nypl.

At top of page: The book for you!

485. Housekeepers' almanac, for the year 1860. [Wood-cut: above, a fat man dining—"A good dinner." Below, "A good pie," "A fine stew."]

Philadelphia: Published by King & Baird, No. 607 Sansom street. [1860.]

Small 4to. pp. 36 including cover, paper. aas.

486. How to cook and how to carve . . . [Full entry No. 469].

New York: Dick & Fitzgerald, publishers. [1859—60.]

12mo. pp. 130, (4). Illus. Copyrighted 1859. nypl.

Dick and Fitzgerald formed a partnership in 1859. This book was perhaps published after 1860.

486a. Miss Beecher's domestic receipt-book . . . [Full entry No. 260]. Third edition.

New York: Harper & Brothers, Publishers, 329 & 331 Pearl street, Franklin square. 1860.

12mo. pp. xiii, leaf, 306, (1), 5-24. Illus. Copyrighted 1846.

A AS.

486b. Mrs. Bradley's housekeeper's guide . . . [Full entry No. 339].

Cincinnati: H. M. Rulison, Queen City publishing house, 141 Main street; Philadelphia: Duane Rulison, Quaker City publishing house, 33 South Third street; St. Louis: C. Drew & Co. 1860.

A AS.

486c. The ladies' indispensable companion . . . [Full entry No. 471a].

New-York: H. Dayton, 36 Howard Street; Indianapolis, Ind.: Asher & Co. 1860.

pp. 136. A AS.

487. The modern cook; a practical guide to the culinary art in all its branches, comprising in addition to English cookery, the most

approved and recherche system of French, Italian and German cookery; adapted as well for the largest establishments as for the use of private families. By Charles Elme Francatelli; pupil to the celebrated Careme, and late maitre d'hotel and chief cook to Her Majesty the Queen. From the ninth London edition, carefully revised and considerably enlarged. With sixty-two illustrations.

Philadelphia: T. B. Peterson and Brothers, 306 Chestnut street, [ca. 1860.]

8vo. pp. (2), (11)—585. Illus. aas. bpl.

First published in the United States in 1846, under the title: French cookery (see No. 255). T. B. Peterson and Brothers removed to 306 Chestnut st. in 1858 and remained there until 1868. This book was perhaps published after 1860.

488. Mrs. Putnam's receipt book . . . [Full entry No. 292]. New and enlarged edition.

New York: Phinney, Blakeman and Mason, 61 Walker st.

1860.

AAS.*

12mo. pp. (4), iii-xv, (1), 228. Copyrighted 1858.

489. The practical cook-book . . . [Full entry No. 396].

Albany: Munsell and Rowland, 78 State street. 1860.

12mo. pp. vi, (7)—101, (7). Copyrighted 1855. 1c.

489a. Water-cure for the million. The process of water-cure explained. Popular errors exposed. Hygienic and drug-medication contrasted; rules for bathing, dieting, exercising, etc.; recipes for cooking: directions for home-treatment; remarkable cases to illustrate, etc., by R. T. Trail...

New York: Fowler and Wells. 1860.

pp. 72. A AS. LC.

489b. The same.

New York: (Davies & Kent, stereotypers.) 1860.

pp. 70. 1c.

489c. What I know; or the economical cook and house-book . . . [Full entry No. 423a].

Philadelphia: J. W. Bradley, 48 N. Fourth street. 1860. aas.

490. The young housekeeper's friend. By Mrs. [Mary Hooker] Cornelius. Revised and enlarged.

Boston: Brown and Taggard. 1860.

12mo. pp. v, (6)—254. Copyrighted 1859. aas.*

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