

**MARION
HARLAND**



**COMMON SENSE
IN THE HOUSEHOLD:
A MANUAL
OF PRACTICAL
HOUSEWIFERY**

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Marion Harland

Common Sense in the Household: A Manual of Practical Housewifery

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VEGETABLES. Rules Applicable to the Cooking of all Vegetables.

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Broccoli and Eggs.

Mashed Turnips.

Or,

Young Turnips Boiled Whole.

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Or,

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Pea Fritters or Cakes. ✕

Asparagus (boiled.)

Asparagus and Eggs.

Or, ✕

Asparagus in Ambush. ✕

Boiled Onions.

Stewed Onions. ✕

Baked Onions.

Stuffed Onions.

Stewed Tomatoes. ☒

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