



***ELIZA
LESLIE***

***MISS
LESLIE'S
NEW
COOKERY
BOOK***

Eliza Leslie

Miss Leslie's New Cookery Book

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I have endeavored to render this work a complete manual of domestic cookery *in all its branches*. It comprises an unusual number of pages, and the receipts are all practical, and *practicable*—being so carefully and particularly explained as to be easily comprehended by the merest novice in the art. Also, I flatter myself that most of these preparations (if faithfully and liberally followed,) will be found very agreeable to the general taste; always, however, keeping in mind that every ingredient must be of unexceptionable quality, and that good cooking cannot be made out of bad marketing.

I hope those who consult this book will find themselves at no loss, whether required to prepare sumptuous viands "for company," or to furnish a daily supply of nice dishes for an excellent family table; or plain, yet wholesome and palatable food where economy is very expedient.

ELIZA LESLIE.

Philadelphia, March 28th, 1857.

