

BLUE RIBBON COOK BOOK

REVISED EDITION

Prepared Especially for Everyday Use in Western Homes

In revising the book for this edition, but little alteration is required in the recipes or general arrangement.

To make it still more worthy of its position as the standard Cook Book of the West, however, a section on Bachelor Cookery has been added, also a few pages on the different Classes of Foods and how to use them to best advantage; Table Setting; Common Mistakes in Cooking; Hints on Carving, etc. A few blank pages for your own favorite recipes have been added in the back.

Most of the recipes are Simple and Economical, and although a number of more elaborate ones suitable for special occasions have been included, all the ingredients mentioned may be procured without much difficulty. The cream of the old favorite recipes are combined with many equally good new ones.

The cook's convenience has been kept in mind throughout. Ingredients are given by measure, instead of by weight, as many housekeepers have not accurate scales. The ingredients are also so arranged as to appear at a glance, without needing to handle the book while the hands are in the dough. The Time needed to cook different dishes is given. A number of useful Tables and other valuable general information will be found near the front of the book.

Care has been taken to specify only ingredients known to be Absolutely Pure. These directions should be followed Exactly, as different brands vary greatly in strength and purity, and results may not be satisfactory if other ingredients are substituted.

Complete Index in back of book.

Bachelor Cookery section just before Index.