



INTRODUCTORY.

I THINK that it will be universally admitted as a fact, that the art of cooking, as it is now daily practiced in the best hotels, restaurants, and clubs, has reached such a stage of perfection that the majority of men (when the pleasures of the table alone are considered) prefer to dine at their club or restaurant rather than at home. And when they wish to entertain, the skill of the caterer must be brought into requisition. Indeed, it is now quite a frequent occurrence for some of the best families in large cities to hold their receptions, balls, and wedding breakfasts at public institutions, where there is every facility for carrying out the arrangements in a much more comfortable and satisfactory manner than could be hoped for at home. The reason is that private houses are not usually planned and built for public entertainment. Neither would it be reasonable to expect that small families should employ such skilled labour as is demanded by the high class restaurant or club, and so it is that when our patrons detect the difference in the cooking, they begin to ply us with such questions as "Where do you buy your meat?" "How do you cook your roast beef like this: it is so full of natural gravy?" "Where do you get such delicious bacon? I can't get anything like it at home."