

# COOK AND CONFECTIONER.

## 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.

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## 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 PARKINSON, Practical Confectioner, Chestnut Street.

PHILADELPHIA:

PUBLISHED BY LEARY & GETZ.

NO. 138 NORTH SECOND STREET.

1854.