

Pressure Cooker Recipes for Soups, Fish, Meats, Savouries, Vegetables, Puddings, Sauces, Cereals, Jams, Etc. and Bottling or Canning to Preserve Food



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Anon.

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This early work is a fascinating read for the cookery enthusiast or historian, but also contains a wealth of information about pressure cooking that is still useful and practical today. Contents Include: Soups, Fish, Meats, Stuffings for Meat and Poultry, Savouries, Vegetables, Puddings, Sauces, Cereals, and Jams, Bottling or Canning. Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork. Présentation de l'éditeur This early work is a fascinating read for the cookery enthusiast or historian, but also contains a wealth of information about pressure cooking that is still useful and practical today. Contents Include: Soups, Fish, Meats, Stuffings for Meat and Poultry, Savouries, Vegetables, Puddings, Sauces, Cereals, and Jams, Bottling or Canning. Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork is a fascinating read for the cookery enthusiast or historian, but also contains a wealth of information about pressure cooking that is still useful and practical today. Contents Include: Soups, Fish, Meats, Stuffings for Meat and Poultry, Savouries, Vegetables, Puddings, Sauces, Cereals, and Jams, Bottling or Canning. Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

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