

**WHAT MRS. FISHER KNOWS
ABOUT OLD SOUTHERN
COOKING, SOUPS,
PICKLES, PRESERVES, ETC.**

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What Mrs. Fisher knows about old southern cooking, soups, pickles, preserves, etc. by Mrs. Abby Fisher

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MRS. ABBY FISHER

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WHAT MRS. FISHER KNOWS

ABOUT

Old Southern Cooking,

SOUPS, PICKLES, PRESERVES, ETC.

*Awarded Two Medals at the San Francisco Mechanics' Institute Fair,
1880, for best Pickles and Sauces and best assortment of
Jellies and Preserves.*

DIPLOMA AWARDED AT SACRAMENTO STATE FAIR, 1879.



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PREFACE AND APOLOGY.

The publication of a book on my knowledge and experiences of Southern Cooking, Pickle and Jelly Making, has been frequently asked of me by my lady friends and patrons in San Francisco and Oakland, and also by ladies of Sacramento during the State Fair in 1879. Not being able to read or write myself, and my husband also having been without the advantages of an education—upon whom would devolve the writing of the book at my dictation—caused me to doubt whether I would be able to present a work that would give perfect satisfaction. But, after due consideration, I concluded to bring forward a book of my knowledge—based on an experience of upwards of thirty-five years—in the art of cooking Soups, Gumbos, Terrapin Stews, Meat Stews, Baked and Roast Meats, Pastries, Pies and Biscuits, making Jellies, Pickles, Sauces, Ice-Creams and Jams, preserving Fruits, etc. The book will be found a complete instructor, so that a child can understand it and learn the art of cooking.

Respectfully,

MRS. ABBY FISHER,
Late of Mobile, Ala.

I take pleasure in referring, by permission, to the following of my friends, namely:

- WM. F. BLOOD 415 California Street, San Francisco
- E. M. MILES 413 Montgomery Street, San Francisco
- WM. O. GOULD 512 California Street, San Francisco
- MRS. CHARLES S. NEALE 1814 Sutter Street, San Francisco
- MRS. JOHN HARROLD 416 Chestnut Street, San Francisco
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- MRS. G. H. COY 431 Geary Street, San Francisco
- MRS. JOHN C. FALLS. San Francisco
- MRS. LOUIS H. VANSCHAICK. 129 Page Street, San Francisco

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