The Gentleman's Companion

BEING AN EXOTIC COOKERY BOOK
OR, AROUND THE WORLD WITH KNIFE, FORK AND SPOON

By Charles H. Baker, Jr.

INCLUDING:
A Company of Hand-Picked Receipts, each one Beloved & Notable in its Place, collected faithfully on Three Voyages & a Quarter Million Miles around the World, & Other Journeys.

NOT FORGETTING:
Certain Valuable Words to the Wise, Gleaned from Diverse Chefs in Many & Strange Places; & the Home Formulae for Construction of such Intriguing Exotics as Hell-Fire Bitters, Key West Old Lime Sour, Herb Vinegars; to Say Nothing of Various Strange and Delicious Sauces & Bastings for Fish, Flesh, Fowl, & the Wilder Games.

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“GENTLEMEN,” said Mr. Peregrine Touchwood, “Man is a Cooking Animal; & in whatever Situation he is found, it may be assumed as an Axiom, that his Progress in Civilization has kept exact Pace with the Degree of Refinement he may have Attained in the Art of Gastronomy. . . From the Hairy Man of the Woods to the Modern Gourmet, apportioning his Ingredients & blending his Essences, the Chain is Complete!”

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Edinburgh, A.D. 1826
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