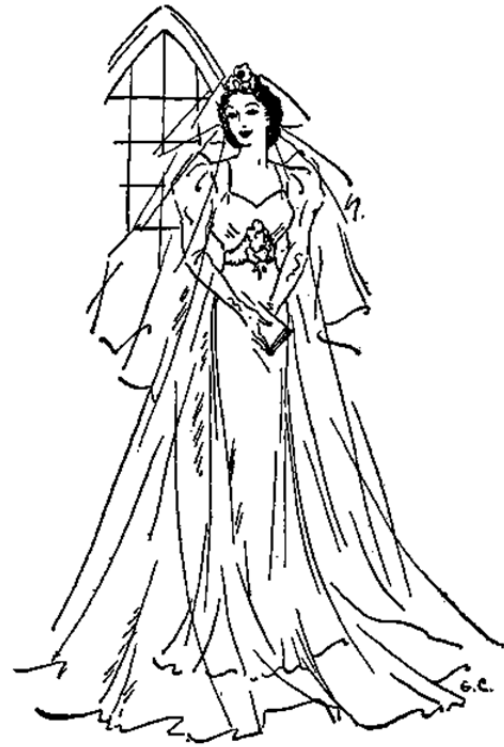


*The Bride's
First Cook Book*



National Furniture Company

NATIONAL

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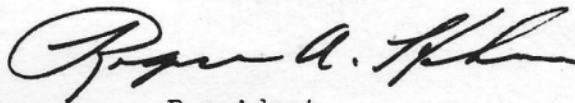
Dear Bride,

We wish to take this opportunity to wish you happiness in your new life. If now, or in the future, you need anything for your home, it will be our pleasure to serve you. We extend to you special credit privileges.

Our experience, starting before the turn of the century, has proven how important small things may be in creating a happy home. Therefore, we send you this cook book with the hope it may in some measure help achieve this end.

Will you please bring, or mail, the enclosed card with your comments to let us know if you are enjoying our cook book.

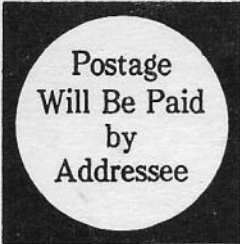
Sincerely yours,



President

P.S. We are looking forward to personally welcoming you to our store.

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YOUR COMMENTS ON
THE BRIDE'S FIRST COOK BOOK

Signed _____

Address _____

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FOREWORD

Statistics contend that two out of every ten brides know how to cook. Modern career girls for the most part have been so occupied with the business of earning enough money to eat that they've been unable to find the time to develop and practice the culinary arts. Comes the time she finds her man and trades her typewriter for a shiny new stove she often laments the fact that life in the office was so simple!

In the pages that follow we have tried to give you the basic principles of cooking. In these days of high taxes and threatened inflation you're bound to win the favor of your new husband if you can find a way to save money in the food department. With this thought in mind we have included recipes which will serve as meat substitutes and recipes which do not require the most expensive ingredients. Remember that meals served attractively, though cheap, go a long way in substituting for expensive menus.

The Editors

P. S. - Don't forget to have your hair combed and your face made up before you join your husband at breakfast. And for Heaven's sake, don't let him ever think of a hurried cup of coffee down at the corner drug store!

TO THE BRIDE

This cook book is presented to you with our compliments.

Now that you've got your man, the way to keep him is to feed him well.

If you carefully follow the rules of the book, it's a cinch.

GOOD LUCK, GIRLS!

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COOKING TERMS

BASTING

Tilt the pan and scoop up the juices with a large spoon and pour them back over the meat. The meat will be moistened with its own juices.

BLANCHING

Pour boiling water over the food, then let it stand for 5 minutes. Drain and rinse with cold water. This will remove the skins from fruits, vegetables or nuts.

BRAISING

Brown the food in a little hot fat -- usually in a frying pan.

CREAMING SHORTENING

Use a large wooden spoon to rub the shortening until it is quite soft.

MARINATING

soak in dressing, vinegar or lemon juice.

PARBOILING

Boil the food until it is half cooked.

SAUTE'

Meat is browned first on one side, and then on the other to seal in the juices. It must be done very quickly over a high flame with only a little fat.