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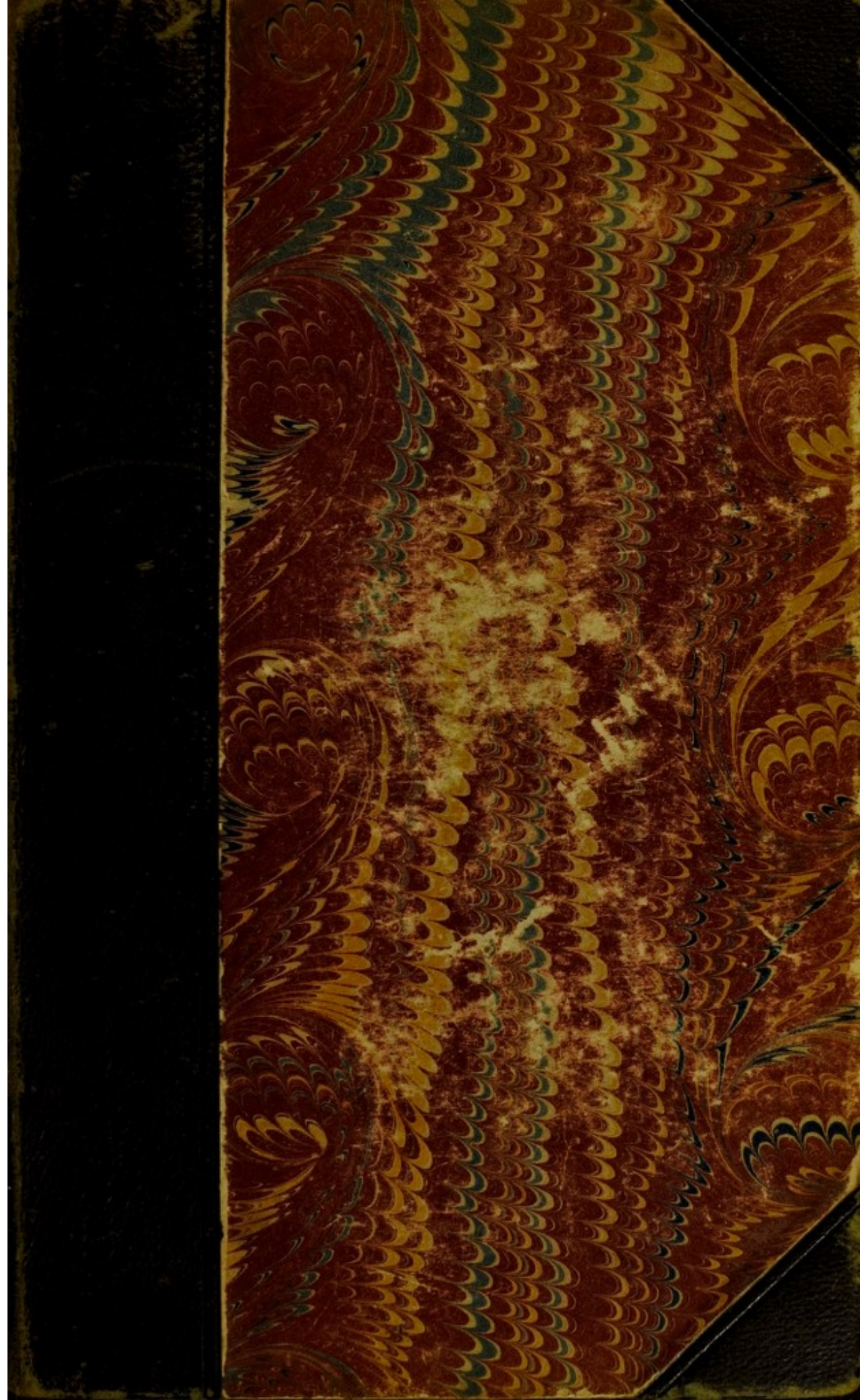
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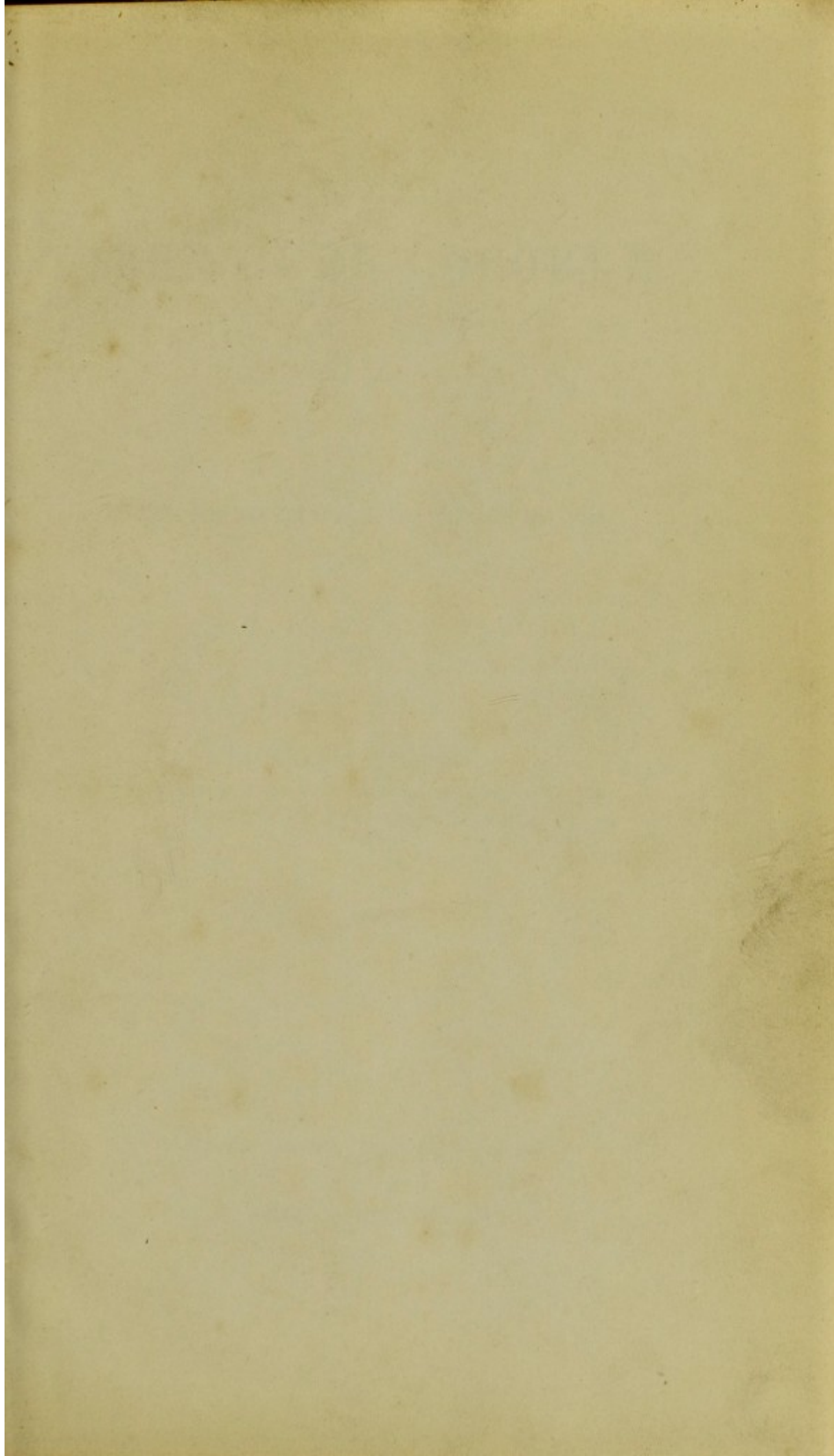
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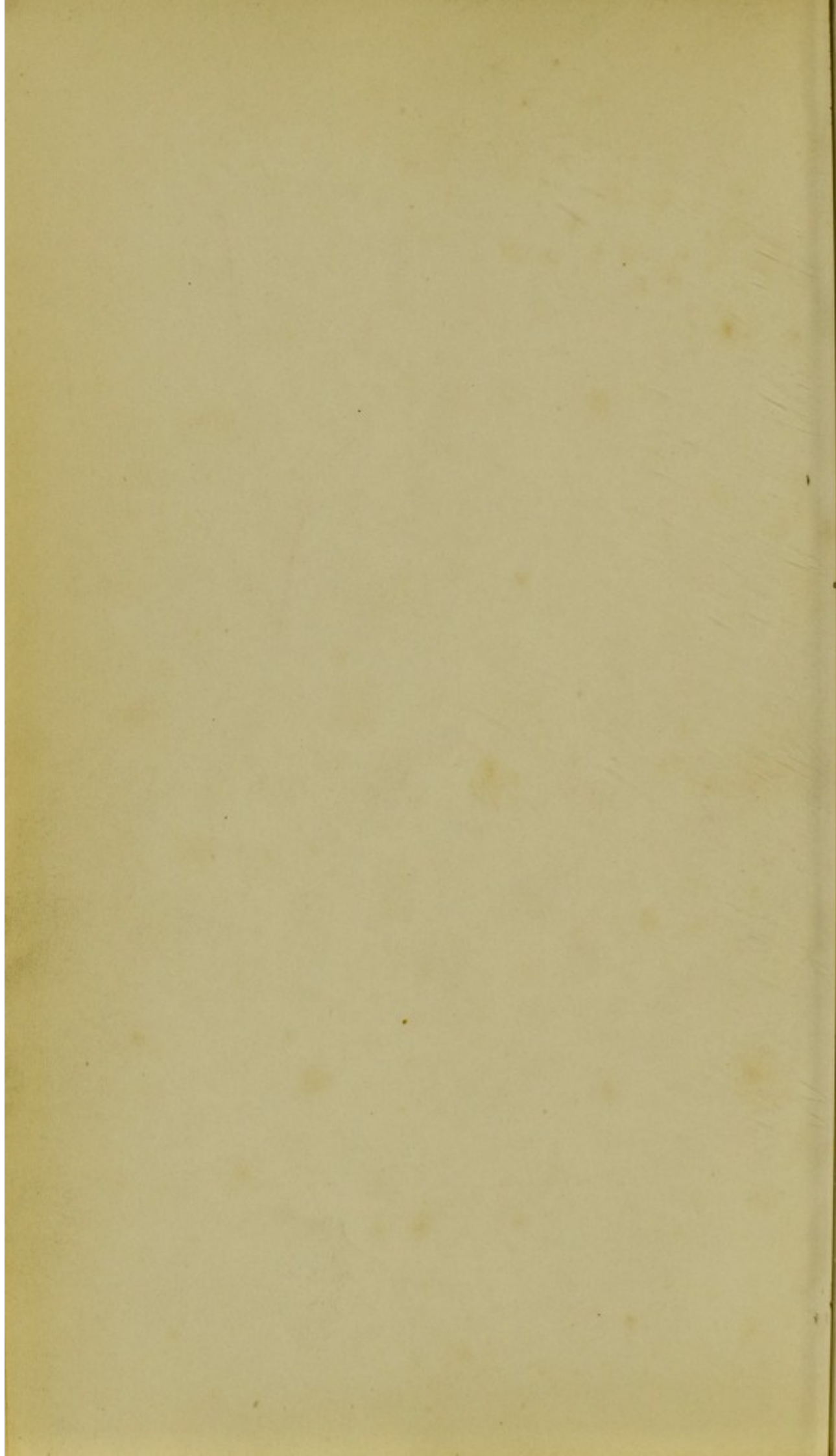
DOCKERY

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1862

TOWNSEND





3
2
LIBER CURE COCORUM.

COPIED AND EDITED FROM THE SLOANE MS. 1986

BY

RICHARD MORRIS,

AUTHOR OF "THE ETYMOLOGY OF LOCAL NAMES",
MEMBER OF THE PHILOLOGICAL SOCIETY.

PUBLISHED FOR THE PHILOLOGICAL SOCIETY

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BY

A. ASHER & CO., BERLIN.

1862.

LIBER CURR GOGGURUM.

COPIED AND EDITED FROM THE MS. 1480

BY

WILLIAM MORRIS

AUTHOR OF "THE HISTORY OF THE
MEMBER OF THE ENTOMOLOGICAL SOCIETY

UNIVERSITY

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1863.

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From internal evidence it would seem that the author of this poem was a native of North-West Lancashire, for we find the same peculiarities which have been pointed out by Mr. Robson in the Romances edited by him for the Camden Society, viz. the plural of *Noun* in -es and past participles in -ed, or -et, to which may be added the forms *edys*, *edun* (= shall) and *eyne*, *eyan*, (with) which I have not met with elsewhere.

THE following curious poem on Cookery is now first printed from a transcript of the Sloane MS. 1986, where it occurs as an appendix to the "Boke of Curtasye"¹. It is written in a Northern dialect of the XVth century, probably not much earlier than the time of Henry VI. The author of the poem furnishes us with an appropriate English title in the opening of the work, where he speaks of his subject as "The Slyȝtes of Cure", or, as expressed in more modern English, "The Art of Cookery".

Though the poem professes to be somewhat comprehensive, and treats of a great variety of dishes under the titles of Potages, broths, roasted meats, baked meats, sauces and 'petecure', it is still far from containing an account of all the ancient dishes, upon the preparation of which the cooks of old prided themselves so much, as may be seen upon comparing this poem with the tracts upon Old English Cookery contained in Warner's 'Antiquitates Culinariae' and in the 'Collection of Ordinances and Regulations for the government of the Royal Household'.²

Some knowledge of the composition of these dishes is rendered necessary by the constant allusions to them in our early English Metrical Romances, which give the poem an Archaeological as well as a Philological value.

¹ Edited by Mr. Halliwell for the Percy Society.

² Referred to at p. 20 n. as "Ord. and Reg."

From internal evidence it would seem that the author of this poem was a native of North-West Lancashire, for we find the same peculiarities which have been pointed out by Mr. Robson in the Romances edited by him for the Camden Society, viz. the plurals of Nouns in *-us* and passive participles in *-ud*, or *-ut*, to which may be added the forms *schyn*, *schun* (= shall) and *wyn*, *wynn*, (will) which I have not met with elsewhere.

The usual Northumbrian grammatical forms occur, as *tas* for *takes*; *tone* and *tother* for *that one* and *that other*; *-s* as the ending of all the persons (Singular and Plural) in the Present Tense Indic. Mood, and as the sign of the 2nd Person, Imperative Mood; and *-and* as the termination of the Present Participle.

For all words enclosed in brackets I alone am responsible. No alteration has been made in the text of the MS. without some acknowledgment in a foot-note.

July 31, 1862.

R. M.

Now speke I wele a lytul more
 Of craft, iwys, pat tase grete lore
 In court, pat men calles cure,
 pat most be don in prinne degre;
 Dis hasteler, pasteler, and potagere,
 And yet po scoler pat foloes in fere,
 Fyrst to þow I wylle schawe
 Po poyntes of cure, al by rawe¹,
 Of Potage, hastery, and bakun mete,
 And petecure, I nylle forþete.
 Po names in tabulle I schalle sete
 Po number in augrym above, with ouden lete,
 In augrim pat schalle wryten be,
 An po tytels with in on po same degre.

Incipit tabula cure, primo, de potagiis:—

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¹ in rotation.

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¹ an error for Leche-lardus. See 'Ord. and Reg.' p. 439.

² Harus in a browet.

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Jam finitur tab[u]la per manus ut vocabula complete testantur.

Now slyȝtes of cure wylle I preche,
 How somme mete schalle seme raw I teche;
 Take harus blode, or kyddus ful fayre,
 And dry hit in powder and kepe hit fro ayre;
 When flesshe or fysshe his served wele hote,
 Cast on þe powder of hare I wot;
 Hit is so frym¹, ren hyt wylle
 An malt as sugur, by ryȝt good skylle
 And make þo flesshe to seme, iwys,
 As hit were raw, and ȝyt hit nys.
 And pagh þou sethe hit alle day,
 Hit wolde seme rawe by any kyn way.

Anoper sotelté I wylle telle.
 Take harpe strynges made of bowel,
 In brede of stoe, þou cut hom penne;
 Kast hom on fysshe or flesshe, I kenne,
 Þat sothyn is hote or rostyȝd, iwys,
 Þat wyne seme wormes, so have I blys.

And ȝif² anoper I telle con;
 Yf þe coke be croked or soward mane
 Take sope, cast in hys potage;
 Þenne wylle þe pot begyn to rage
 And welle on alle, and lepe in.
 Þat licoure is made, noper thykke ne thynne;
 And henne-ban sede duckys wylle kyllen,
 And hennes also hit wille spylle;
 And cast this to hom opon grene;
 Who wylle assay hit, þo sothe may sene.

¹ strong.

² ȝit?

To make venegur manede;

Take a gad of stele I wot in dede;
 In strong venegur pou schalt hit seke
 ix sythes in venegur, perof pou reke,
 A bere with þe hete hit pou may,
 And in goode wyne sleek hit I say;
 Hit schalle be venegur I wot hit wele,
 To serve at a tyme at fest or mele.
 And rosted benes, pat steped han bene,
 Goode wyne schalle turne to venegur be dene.

To preve venegur, weþer hit be fyne.

Pou take hys knyve or ellis myne,
 In harde drye flore a hole to make;
 Put in þo venegur, I undurtake,
 If hit be good, welle, syr, hit schalle,
 Yf hit be noȝt, downe wylle hit falle.
 Þis seȝe I preved, so have I blys;
 Þerfore I wot pat hit sothe is.

To powder befe with in a nyȝt,

Pou welle þo salt, in water bryȝt;
 Malt hit in bryne, set down to kele,
 Put in þy flesshe fayre and wele,
 And in a nyȝt hit poudert schalle be,
 Grene powdert porogh, so mot I þe.
 Yf þy dysshe metes dere ben to salt,
 Kerve a grene sod, I wot, pou schalt,
 And kover þy pot with þo gresse done,
 Þo salt on þo gresse shalle barke fulle sone.
 With þy honde smyte of, I say;
 Þo salt lay on anew pou may;
 Þys schalt pou gedur hit, yche a dele,
 And make hit fresshe unto þe mele.
 If I schalle of pese potage spelle
 A whyle peron þen most I dwelle;
 Fyrste, to speke of furmenté,
 How hit is made in yche degre.

Furmente.

Take wete, and pyke hit fayre [and clene]
 And do hit in a mortar shene;
 Bray hit a lytelle, with water hit spryng
 Tyl hit hulle, with-oute lesyng.
 Pen wyndo hit wele, nede pou mot;
 Wasshe hit fayre, put hit in pot;
 Boyle hit tylle hit brest, pen
 Let hit down, as I pe kenne.
 Take know mylke, and play hit up
 To hit be thykkerede to sup.
 Lye hit up with þolkes of eyren,
 And kepe hit wele, lest hit berne.
 Coloure hit with safron and salt hit wele,
 And servyd¹ hit forthe, Syr, at pe mele;
 With sugur candy, pou may hit dowce,
 If hit be served in grete lordys howce.
 Take black sugur for mener menne;
 Be ware per with, for hit wylle brenne.

Amydone.

Take wete and stepe hit dayes ix;
 Þus chaunge py water yche day be dene.
 Brys hit in a mortar ryȝt smalle,
 Sethe hit with mylke and water with alle.
 Þorowgh a herseve loke pou hit sye²,
 And let hit stonde and setel bye;
 Poure oute pe water, in clothe hit lay,
 Tyl hit be drye pou turne hit ay.
 Þys is a lycour as men sayn,
 Per of I schalle speke more in playn.

¹ servys?² strain.

Conyngus in gravé.

Sethe welle py conyngus in water clere,
 After, in water colde pou wasshe hom sere,
 Take mylke of almondes, lay hit anone
 With myed bred or amydone;
 Fors hit with cloves or gode gyngere;
 Boyle hit over po fyre,
 Hew po conyngus, do hom per to,
 Seson hit with wyn or sugur po.

Chekyns in cretene.

Take cow mylke, lye hit anone
 With flowre, or ellis with amydone;
 Fors hit with galyngale and gode gyngere,
 With canel and comyn, alle in fere,
 Coloure hit with safron po;
 Pe chekyns by hom selfe po sethe per to,
 Hew hom in quarteres and lay hom inne,
 Boyle hom up with alle, no more ne mynne;
 But seson hit with sugur suete,
 And serve hom forthe for pay ben sete.

Viande de Cipur.

Take braunne of capons or hennes pou shalle;
 Parboyle and drye hit with alle;
 Hew hom smalle, bray in mortere,
 As smalle as bred, pat myed were;
 Take good almonde mylke anone
 And lye hit up with amydone
 Or with floure of ryse, pou may;
 Coloure hit with safron, I pe say;
 Boyle hit after yche adele,
 Charge hit with flesshe brayed wele;

Seson hit with sugur and pen py dysshe
 With almondes set pou schalle florysshe¹.

Mortreus de chare.

Take hennes and fresshe porke, y pe kenne,
 Sethe hom togedur alwayes penne;
 Take hem up, pyke out pe bonys,
 Enbande pe porke, Syr, for po nonys;
 Hew hit smalle and grynde hit wele,
 Cast it agayne, so have pou cele,
 In to pe brothe, and charge hit penne
 With myed wastelle, as I pe kenne;
 Colour hit with safron, at pat tyde;
 Boyle hit and set hit doune be syde;
 Lye hit with yolkes of eren ryȝt,
 And florysshe py dysshe with pouder pou myȝt.

Blonc Manger.

Take ryse and loke pou wasshe hom clene,
 And porowgh a strynour pou hom strene;
 Temper hom with almonde mylke anon.
 Take brawne of capons or henne good won²,
 Tese hit smalle, as I pe lere;
 Do pe ryse in po mylke over pe fyre,
 Let hit boyle for ony nede;
 Charge hit with tesyd flesshe in dede;
 Seson hit with sugur, and floresshe
 With fryud almondes po lordes dysshe.

Pandon for wylde digges, swannus, and piggus.

Take, wasshe po issues of swannes anon,
 And skoure po guttus with salt ichon;

¹ decorate, garnish.

² quantity.

Sethe alle to gedur and hew hit smalle,
 Þe flesshe and eke þo guttus with alle;
 Take galingale and gode gyngere
 And canel, and grynd hom al in fere;
 And myude bred þou take perto,
 And temper hit up with brothe also;
 Coloure hit with brend bred or with blode,
 Seson hit with venegur, a lytelle for gode;
 Welle alle togedur in a posnet;
 In service forthe þou schalt hit sett.

Nombuls.

Take þo hert and þo mydruv and þe kydnere,
 And hew hom smalle, as I þe lere;
 Presse oute þe blode, wasshe hom þou schalle,
 Sethe hom in water and in gode ale;
 Coloure hit with brende bred or with blode;
 Fors hit with peper and canel gode,
 Sett hit to þo fyre, as I þe telle in tale;
 Kele hit with a litelle ale,
 And set hit downe to serve in sale.

Anoper maner for noumbuls.

Take þe noumbuls of þe veneson,
 In water and salt þo wasshe hom sone,
 And in ¹twynne waters, þou schalt hom sethe;
 Grynd bred and peper with ale full smethe,
 With þe secunde brothe þou temper hit mun,
 And hew py noumbuls alle and sum;
 And boyle py sew, do hom per inne,
 Of pys mater per, no more ne myn.

¹ two.

Charlet.

Take swettest mylke, pat pou may have,
 Colour hit with safron, so God þe save;
 Take fresshe porke and sethe hit wele,
 And hew hit smalle every dele;
 Swyng eyryn, and do þer to;
 Set hit over þe fyre, þenne
 Boyle hit and sture lest hit brenne;
 Whenne hit welles up, pou schalt hit kele
 With a litel ale, so have pou cele;
 When hit is inoþe, pou sett hit doune,
 And kepe hit lest hit be to broune.

For Charlet icoloured.

Take almondes unblanchyd, wasshe hom and grynd;
 Temper hom with rede wyne, pat is so kynd;
 Aye hit up with floure of ryce,
 Do þer to pynys and saunders for spyce,
 For to coloure hit, loke pou do þis,
 And oþer goode spyces pou take, iwys,
 Bothe strong and swete pou do þer to;
 Salt hit, boyle hit, sethe hit forthe þo,
 With annes icomfet, florysshe hit pou schalle;
 Messe hit in dysshes to be served in halle.

Iusselle.

Take myud¹ bred, and eyren pou swyng²;
 Do hom togeder with out lettyng,
 Take fresshe broth of gode befe,
 Coloure hit with safron, pat is me lefe,
 Boyle hit softly, and in þo boylyng,
 Do þer to sage and persely þoyng.

¹ grated.² beat up.

Breuet de almonde.

Take gode almonde mylke anon,
 And loke pou lye hit with amydone,
 Or with flowre pat is bake;
 Coloure hit with safron, I undurtake;
 Fors hit with powder of py male
 Of gyngere, canel, and galingale.
 Take pertrykes and chykyngs and hom wele sethe¹;
 Hew hom in quarters fayre and smethe;
 Do pat mylke over po fyre pat tyde,
 And boyle and sett hit doune besyde,
 And florysshe hit with powdur, as I pe kenne,
 Pou may have more menske² emong alle menne.

Blonk desore.

Take ryse and wasshe hom in a cup,
 Grynd hom smalle and temper up
 With almonde mylke, so have pou cele³;
 Do hit over po fyre and boyle hit wele;
 Take braune of capons or hennes alle,
 Hew hit pat hit be riȝt smalle;
 And grynd hit wele, as myud brede,
 And do per to, as I pe rede;
 Seson hit with sugur grete plenté,
 With fryid almondes florysshe so fre.

Bucnade.

Take almonde mylke as I con preche;
 Coloure hit with safron as I pe teche;
 Fors hit with poudur, pat is gode;
 Take larde of porke, wele sopyn, by po rode;
 Hew hit in gobettes wele afyne;
 Loke pey ben smale and put hem inne;

¹ The MS. reads "Take pertrykes and chykyngs and sethe hom wele".

² favour.

³ happiness, bliss.

Lye hit with floure or amydone,
 Boyle hit wele and sett hit done;
 Florysshe hit with powdur, as I pe kenne,
 Penne may hit be served, before gode men.

Rose.

Take flour of ryse, as whyte as sylke,
 And hit welle, with almond mylke;
 Boyle hit tyl hit be chargyd, penne
 Take braune of capone or elle of henne;
 Loke pou grynd hit wondur smalle,
 And sithen pou charge hit with alle;
 Coloure with alkenet, sawnder, or ellys with blode,
 Fors hit with clowes or macys gode;
 Seson hit with sugur grete plenté,
 Pis is a rose, as kokes telle me.

*Lede lardes*¹ [*Leche lardes*].

Take eyren and swete mylke of a cow,
 Swyng hom togedur, as I byd now;
 Take larde of fresshe porke with alle,
 Sethe hit and schere hit on peses smalle;
 Cast per in and boyle hit, penne
 Styr hit wele, as I pe kenne,
 Tyl hit be gedered on crud harde;
 Leche² hit, and rost hit afterwarde
 Apone a gredel, pen serve pou may
 Hit forthe, with spit, as I pe say.

For blanchyd mortreus.

Sethe hennes and porke, pat is fulle fresshe;
 Bray almondes unblanchyd and temper hom nesshe
 With clene brothe, and drawe hom po;

¹ See page 2, note.

² 1) to slice, 2) to serve in slices.

Alay py flesshe smalle grounden to,
 And floure of ryce pou grynd also;
 Cast powder of gyngere and sugur perinne,
 But loke pat hit be not to pyn,
 But stondand¹ and saltid mesurlé
 And kepe py dysshe mete for po maystré.

Peions istued.

Take peions and hew hom in morselle smalle,
 Put hom in a erpyn pot, pou shalle;
 Take pillid garlek and herbys anon,
 Hack hom smalle er pou more don;
 Put hom in po pot, and per to take
 Gode brothe with wyte grece, pou noȝt forsake;
 Do powdur per to and gode verius,
 Coloure hit with safron, and salt inow;
 Pou put in pote pese pynges alle,
 And stue py peions pus pou schalle.

Sowpus dorre.

Take almondes, bray hem, wryng hom up;
 Boyle hom with wyn rede to sup;
 Den temper hom with wyn, salt, I rede,
 And loke pou tost fyne wete brede,
 And lay in dysshes, dubene with wyne;
 Do in pis dysshes mete, pat is so fyne;
 Messe hit forthe, and florysshe hit penne
 With sugur and gynger, as I pe kenne.

Gruel of almondes.

Take almondes unblanchid and bray hom sone,
 Put ote mele to, penne hase pou done,
 And grynde alle sammen², and draw hit penne
 With water and sethe, as I pe kenne;

¹ thick.

² together.

Coloure hit with safron and salt hit penne,
And set in sale byfore gode menne.

Ioutus de almonde.

Take erbe, perboyle hom, fayre and wele;
Hew hom and grynde hom every dele;
Take almondes unblanched and grynd hom smalle,
Drawe hom with water, I wote pou schalle;
Set hit over pe fyre, pyn erbis pou sethe
With po mylke forsayde, pat grounden is smethe;
Cast perto sugur, and salt anone;
Take per py ioutes made dalmone.

Caudel dalmone.

Take almondes unblanchyd and hom pou bray;
Drawe hom up with wyn, I dar wele say;
Per to do poudur of good gyngere
And sugur, and boyle alle pese in fere,
And coloure hit with safron and salt hit wele,
And serve hit forthe Sir at po mele.

Buttur of Almonde mylke.

Take thykke mylke of almondes clere,
Boyle wele alle in fere;
And in po boylyng, cast perinne
Venegur, oper ellys gode wyne;
Do hit sopenne in a canvas penne,
In sopun, gar hit on hepe to renne;
In clothe pou henge hit a myle way,
And after in colde water pou hit lay;
Serve hit forthe in pe dysshe,
Pat day po lorde is servyd with fysshe.

Ryse.

Take ryse and wasshe and grynde hem smalle,
 Temper hom with almonde mylke pou schalle;
 Drauȝe hom thorowghe a streynour clene,
 Boyle hom and seson hom with sugur schene;
 Fors hit with fryude almondes gode,
 Pen hase pou done, syr, by po rode.

Kaudel Ferry.

Take almondes unblanchyd, so have pou cele,
 And wasshe hom fayre and grynd hom wele;
 Temper hom up with wyne so clene,
 And drauȝe hom porowgh a canvas shene;
 In pot pou coloure hit with safron,
 And lye hit up with Amydone,
 Or with floure of ryse so fre;
 Ryȝt thykke loke pou pat be;
 Seson hit with sugur grete plenté,
 Florysshe hit with maces, I tel pe.

For to make a rape.

Take raysyns of corauns perto,
 And wyte wyne pou take also;
 Sethe penne oper raysyns grete
 In rede wyne, and boyle a lytul with hete;
 Do opou a broche, rost hom bydene
 A lytel, and take hom fayre and clene
 And bray hom in a mortar smalle,
 A crust of brede pou bray with alle.
 Put alle in pe pot with grythe,
 Po raysyns of corauns, po swete wyne with,
 A lytul vengur, and poudur take po
 Of clowes, maces and quibibis¹ to;

¹ Cubebs.

Boyle alle to geder, and serve hit penne,
And sett hit forthe before goode men.

Mylke rostyd.

Take swete mylke and put in panne,
Swyng eyren with alle, grynde safron
And do perto; welle hit penne,
Tylle hit wax thykke, as I pe kenne;
And sethe and sye hit thorowghe a cloth,
Presse hit, pat leves, withouten othe;
When hit is colde, leche hit with knyves;
Rost hit, and messe hit forthe on schyves¹.

For to make a potage of welkes.

Take welkes and wasshe fayre, in blythe,
In water, and take whyte salt perwith
And after hakke hom on a borde,
As smalle as pou may, at a worde,
And bray hom in a mortar clere;
Sethe hom in mylke over pe fyre;
Of almondes or of a clow pou take schalle,
Lye hit with amydone perwith alle;
Coloure hit with safrone, and do perinne
Poudur of peper, or goode comyne.

For to make potage of oysturs.

Perboyle pyn oysturs and take hom oute;
Kepe welle py bre with outen doute,
And hakke hom on a borde full smalle,
And bray in a mortar pou schalle;
Do hom in hor owne brothe for goode,
Do mylke of almondes per to by pe rode,
And lye hit up with amydone,
And frye smalle mynsud anyone

¹ slices.

In oyle, or sethe hom in mylke pou schalle;
 Do powdur perto of spyces withalle,
 And coloure hit penne with safron gode;
 Hit is holden restoratyf fode.

Sauge Seynes.

Take swynes fete and sethe hom clene,
 Take yolkes of eyren pat harde bene,
 And sage as mykul as fall perto,
 Gode powdur, and temper with venegur;
 When pou hase sopyn po fete ryȝt welle,
 Clovyn hom and paryd hom per tulle,
 Lay hom on dysshe with blythe,
 Po sawce on pe yolkes perwyth.

For to make a compost.

Take po chekyns and hew hom for po seke,
 All but pe hede and pe legges eke;
 Take a handfule of herb lovache,
 And anoper of persely, als
 Of sage pat never was founde fals,
 And noper of lekes and alle hom wasshe
 Pose herbes in water, pat rennes so rasshe;
 Breke porowghe py honde, bothe herbe and leke,
 With a pynt of hony enbeny hom eke,
 Summe of pese herbes pou shalle laye
 In pe pottus bothun¹, as I pe say;
 Summe of pe chekyns pou put perto,
 And pen of pe herbȝ do to also;
 So of po ton so of pat oper,
 Po herbȝ on pe last my dere brother;
 Above pese herbus a lytul larde
 Smalle myncyd, haldand togeder warde;
 Take powder of gynger and canel god wone,
 Cast on pese oper thynges everychon;

¹ sothun?

Be sleȝe and powre in water penne
 To myd po pot, as I the kenne;
 Opone po bruys poure hit withinne,
 And cover hit pat no hete oute wyne,
 And tendurly seyth hit pou do may,
 Salt hit, serve hit, as I pe say.

Blanc maungere of fysshe.

Take a pownde of ryse and sethe hom wele,
 Tyl pat pay brostene; and lete hom kele.
 Mylke of almondes perto pou cast,
 Po tenche or lampray do to on last;
 Welle alle togeder, as I pe kenne,
 And messe hit forthe before godde men.

Mortrews of fysshe.

Take po kelkes¹ of fysshe anon,
 And po lyver of po fysshe, sethe hom alon;
 Pen take brede and peper and ale,
 And temper po brothe fulle welle pou schalle,
 And welle hit togeder and serve hit penne,
 And set in sale² before good mene.

For to make rose dalmoyne.

Take whyte pese and wasshe hom wele,
 Tylle pat pey hulle, sethe yche adele,
 And bene clene of pam, pen schalle pou caste
 In to po pot and cover in hast;
 And loke no brethe per passe oute,
 But boyle hom wele with owtyn dowte;
 Of almonde mylke pou kest perto,
 Of floure of ryse and salt also;

¹ roe or milt.

² hall.

Coloure hit with safrone and messe hit, penne
Set hit in sale before goode men.

For a kolys.

Pe brawne take of sothun henne or chekyne,
And hew hit smalle and bray pen with wyne,
With ote grotis, and whyte brede eke;
With pe brothe of henne pou tempur hit meke;
Take oute pe bonys and grynd hit smalle,
In to pe brothe pou kast hit alle,
And sye hit thurgh a clothe clene;
Dose hit, and serve hit forthe bydene.

Gruel of Porke.

Take brawne of swyne, perboyle hit wele,
And grynde hit smalle, Syr, everydele;
With yolkes of eyren pou schalle hit lye,
Set hit over pe fyre for-pye,
Put whyte grece perto, bewar, iwys,
Let hit not sethe lest pou mys.
Do per to powder and safron penne
And messe hit forthe before goode menne;
Powder dowce peron pou kast
Stondande at dressore on pe last.

Conyngus in cyne¹.

Smyte pe conyngus in pese smalle;
And sethe hom in brothe gode pou shalle;
Mynsyn onyons in grece pou sethe,
And in good brothe, pat is so smethe
Walle togeder; and drauþe alioure
Of blode and brede sumdele sowre,

¹ The "Forme of Cury" and "Ord. and Reg." read Cyne; but the correct reading is more probably Cyve = chives, onions; the sauce for both 'Conyngus' and 'Harus', as seen above, is evidently composed of onions.

Sesonut with venegur and good brothe eke,
Kast salt perto and powder fulle meke.

Harus in cyne.

Perboyle pe hare and larde hit wele,
Sethyn loke pou rost hir everydele;
Take onyons and loke pou hew hom smalle,
Frye hom in grece, take peper and ale,
And grynde togeder po onyons also;
Coloure hit with safrone and welle hit po;
Lay pe hare in charioure, as I pe kenne;
Powre on pe sewe and serve hit penne.

Harus in a sewe.

Alle rawe po hare schalle hacked be,
In gobettis smalle, Syr, levys me;
In hir owne blode seyn or sylud¹ clene,
Grynde brede and peper withalle bydene;
Penne temper hit with pe same bre,
Penne boyled and salted hit servyd schalle be.

Harus in abrotet².

Hew smalle py hare in gobetus gode,
Sethe hom in brothe with alle his blode;
When hit is sopun wondur wele,
Drawh thurgh a streynour, so have pou cele;
Take almondes unblanchid, wasshe hom and grynde;
With self brothe temper hom by kynde;
Take onyons and perboyle hom pou mot,
And dresshe hom smalle, kest hom in pot
With alle oper thyngus, and cast per to
With venegur and salt, pen hase pou doo.

¹ strained.

² Harus in a browet.

Harus in Perdoylese.

Take harys and perboyle hom, I rede,
 In goode brothe, kele hit for drede,
 And hew py flesshe and cast perinne.
 Take swongen eggus, no more ne myn,
 And cast in py sewe and sethe hit penne.
 Take obles and wafrons, as I pe kenne,
 Close hom in dysshes fare and wele;
 Salt pe sewe, so have pou cele,
 And lay hit above as gode men done,
 And messe hit forthe, Syr, at po none.

Hennes in brewes.

With porke pou sethe po henne fatte,
 Grynde brede and peper and be not batte¹;
 And comyne also pou schalle grynde,
 Seson hom with ale, pat is hor kynde;
 With po brothe of hennes pou temper hit shalle,
 Boyle hit, coloure hit, salt hit withalle;
 Serve hom forthe, as pou may see,
 Þese er hennes in browet, levys pou me.

Chekyns in browet.

Take chekyns, scalde hom fayre and clene;
 Take persole, sauge, oper herbȝ, grene
 Grapus, and stope py chekyns with wyne;
 Take goode brothe, sethe hom perinne,
 So pat pay sone boyled may be;
 Coloure pe brothe with safrone fre,
 And cast peron powder dowce,
 For to be served in goode mennys howse.

¹ hasty.

Chekyns in Cawdel.

In brothe pou boyle py chekyns gode;
 Take ȝolkes of eyren, Syr, for po rode,
 Alye hom up with brothe forsayde;
 Take powder gynger, abrayde,
 And sugur, and rew, and safron clere,
 And salt, and set hit over po fyre;
 With owtyng boylyng messe hit forthe penne;
 Py chekyns hole take, I pe kenne,
 Of ¹ pay be brokyn, on dysshe hom lay,
 Helde ² hom pe sewe, as I pe say.

For to boyle fesawantes and pertryks.

Take goode brothe, perin pou pyt
 Py fesautes and py pertryks, pat men may wyt.
 Do perto ale, floure, peper fre,
 Of hole canel, good quantité;
 And let alle sethe perwyth fulle wele,
 And messe hit forthe, Syr, at pe mele.
 Powder dowce perin pou cast,
 When hit [is] servyd on pe last.

Roo in a Sewe.

Take po roo, pyke hit clene forthy;
 Boyle hit pou shalt and after hit drye;
 Hew hit on gobettis, pat ben smalle,
 Do hit in pot withalle;
 Kest wyn perto, if pou do ryȝt,
 Take persole and sawge and ysope bryȝt,
 Wasshe hom and hew hom wondur smalle,
 And do perto hit pou schalle,
 Coloure hit with blode or sawnders hors ³.

¹ Yf?² pour over.³ rough.

Hennes in gravé.

Take hennes and rost, as I þe kenne,
 Sithinn, hew hom smalle and frye hom; penne
 Take wyne or peper or venegur to,
 Grynd hit togeder with hennes þo;
 Lye hit with þolkes of eyren wele,
 Coloure hit with safrone everydele,
 And messe hit forthe withoutene ony more,
 And loke þou forȝete noȝt pys lore.

Capons in Covisyte.

Take capons and sethe hom wele,
 And hew hom smalle ilkadele;
 Take peper and brede, and grynde hit smalle,
 And temper hit up with capon alle;
 Take whyȝte of eyren harde sopun þo,
 And hake hom smalle and do þerto,
 And boyle þe capon and coloure hit penne
 With safrone, and do as I kenne;
 Þo þolkes of eggus, I telle þe,
 Alle hole þou put in disshe so fre.

Hennes in gauncel.

Take first and rost welle þy henne,
 Take garlek by hit selfe and grynd; penne
 Blonde hit with mylke and put alle in panne,
 And hew þyn henne and do þer to penne
 Þy henne and þolkes of eyren imelle¹;
 Coloure hit with safron and let hit welle,
 And messe hit forthe, I telle þe;
 But þou wille alye hit with floure so fre.

¹ mixed.

Lampraves in browet.

Take lampraves and scalde hom by kynde,
 Sythyn, rost hom on gredyl, and grynde
 Peper and safrone; welle hit with alle,
 Do po lampreyes and serve hit in sale.

Lampraves in galentine.

Take lampraves and hom let blode
 At po navel, and scalde hom for gode;
 Rost hom penne, and pou hom laye
 Alle hole in platere, as I pe saye;
 Serve with galentine, made in sale,
 With gyngere, canel and galingale.

For tenchis in gravé.

Sethe py tenchis, and after hom brede,
 And rost hom on a gredel, I rede;
 Grynd peper and safron with ale, I kenne,
 With tenchis brothe, pou temper hit; penne
 Lay po tenche opon a platere fayre,
 Do on pat browet withouten disware.

Chawdewyne de boyce.

Take smalle notes, schale not¹ kurnele,
 As pou dose of almondes, fayre and wele;
 Frye hom in oyle, pen sethe hom ryȝt
 In almonde mylke pat is bryȝt;
 Pen pou schalle do in floure of ryce
 And also oper poudere of spyce;
 Fry oper curneles besyde also,
 Coloure pou hit with safron, or pou fer goo,
 To divers po mete pou schalt hit set,
 With po fryed curnels with outen let.

¹ out?

Capons in Cassolyce.

Take capons and schalde and pyke hom pen;
 Þe skyn pou opon, as I þe kenne,
 Be hynde þo hede, blaw hym with penne;
 Þenne ryseþ po skyn before,
 Rayse up þo skyn alle hole abowte,
 Take porke and hen flesshe with outen doute,
 And þolkes of eyren and gode powder;
 Of alle þo thynges pou make farsure¹,
 And farse² þo skyn and perboyle hit wele;
 Þen larde þo capone, rost hym yche dele;
 Of almonde mylke and amydone
 Make bater, and coloure hit anone
 With safron; serve hit at fyre rostande,
 Enbene hit wele withe py ryȝt honde.

For to make momene.

Take whyte wyne, I telle þe,
 And sugur þerto ryȝt grete plenté;
 Take, bray þo brawne of aȝt capon;
 To a pot of oyle of on galon,
 And of hony a qwharte pou take;
 Do hit per to as ever pou wake,
 Take powder þo mountenaunce³ of a pownde,
 And galingale ginger and canel rownde,
 And cast per to, and styre hit; þenne
 Alle in on pot sethe hit, I kenne.

Lange de beof.

Take þo ox tonge and schalle hit wele,
 Sethe hit, broche hit in larde yche dele,
 With cloves of gelofer hit broch pou shalle,
 Þen do hit to fyre and rost hit alle;

¹ stuffing.² to stuff.³ weight.

With þolkes of eyren enbene¹ hit ay
 Whille pat hit rostes, as I þe say.
 Þen take blode, pat is so lefe,
 Welle hit in fresshe brothe of þe befe,
 Bray hit fulle wele in on mortere,
 Do in fayre grece, pat is so clere;
 Fors hit with spicys ryȝt gode with alle,
 And sythun, serve hit in to þe halle;
 To þe forsayde tonge þis sawce is dyȝt,
 Here endes oure potage fulle gode ryȝt.

Pro Salsamentis.—To make sawce.

Now speke I wylle of sauces sere:
 How þay ar made, I wylle þow lere,
 Next after potage þay servyd schalle be,
 As I have lurned in þys cuntré.

Pur verde sawce.

Take persole, peletre an oyns, and grynde,
 Take whyte bred myude by kynde,
 Temper alle up with venegur or wyne,
 Force hit with powder of peper fyne.

Sawce for Mawdelardes roasted.

Take onyons and hew hom wele,
 Put sum in þo mawdelarde, so have þou cele,
 And hacke mo onyons, as I þe kenne;
 With þo grece of þo mawdelarde þou sethe hom, þen
 Take ale, mustarde and hony þo,
 Boyle alle togeder or þou more do;
 For maularde roasted þys sawce is dyȝt,
 And served in sale by gode ryȝt.

¹ baste.

Sawce for vele and venysone.

Take brede and frye hit in grece pou schalle,
 With brothe of venegur drawe hit withalle,
 Kast powder of gynger anon per to
 And peper, and sethe po
 And messe hit forthe; a sawce hit is
 For vele and venyson, iwys.

Blaunche sawce for capons.

Take blanchid almondis and smal hom grynde,
 Temper hom with verius, pat is hor kynde,
 Powder of gynger, and kast per to,
 And messe hit forthe, pen hase pou do.

Sawce best for capons rostyd.

Take lyver of capons and rost hom wele,
 Take annes and grynd hit, as have pou cele,
 Pare gynger and canel gode per to,
 A lytel crust of brede pou take also;
 Grynde al pese pynges wondur smalle,
 With verius temper hom up pou schalle;
 With grece of capons boyle hit in syt
 And serve hit forthe fulle wele pou myt.

Sawce sirer for mawdelardus.

Take brede and blode iboylyd and grynde,
 And drawe hit porowghe a clothe by kynde,
 With venegar gode and sesounabulle,
 With powder of gynger, and peper abulle,
 And grece of mawdelarde; and boyle alle wele,
 And messe hit forthe Syr at po mele.

Gawncel for þe gose.

Take garlek and grynde hit wele forþy,
 Temper hit with water a lytel, perdy;
 Put floure þer to and also salt,
 Colour hit with safron I wot þou schalt;
 Temper hit up with cow-mylke þo,
 And sethe hit and serve hit forthe also.

Sawce for swannus.

Take þo offal and þo lyver of þo swan,
 In gode brothe þou sethe hom þan;
 When hit is sothyne, take oute þe bonus,
 Smalle hew þo flesshe, Syr, for þe nonus;
 Make alyoure of crust of brede,
 Of blode of swanne, þat sopun is lede,
 Caste powdur of gynger and clawes þer to,
 Of peper and wyn þou take also,
 And salt hit þen and sethe hit wele;
 Cast in þy flesshe, hewen yche a dele,
 And messe hit forthe, as I þe kenne,
 Set hit in sale before goode menne.

[Sawce] For cranys and herons.

The crane is enarmed ful wele I wot
 With larde of porke at on bare mot¹,
 Rostyd and eten with gode gingere,
 Þat is þo sawce þat servis þere;
 Þo heroun is rosted, as have I blys,
 And eton with gynger as his kynde is.

[Sawce] For pekokys and pertrikis.

Pekokys and pertrikys perboylyd schyn be,
 Lardyð, rostyð, eton, levys me,

¹ at one single blast of the horn.

With gyngere, payndmayn paryd clene
 And groundyn in a mortar, pat is schene,
 Temperid up with venegur gode,
 With powder of gyngere and salt, by po rode,
 And drawen porowghe a streynour mylde,
 Servid forthe with pekok and pertrik wylde.

Galentyne.

Take crust of brede and grynde hit smalle,
 Take powder of galingale and temper with alle
 Powder of gyngere and salt also;
 Temper hit with venegur er pou more do,
 Drawe hit purughe a streynour penne,
 And messe hit forthe before gode menne.

Sawce camelyne, kervelettes and oper thyngus.

Take raysons of corouns and kyrnels smalle
 Of notes, and do away po schale,
 Take crust of brede and clowe in fere,
 And powder imaked of gode gyngere,
 Flowre of canel pou schalle take, penne
 Bray alle togedur, as I pe kenne,
 In a mortar and salt perto;
 Temper alle with venegur, pen hase pou do,
 And messe hit forthe; pis is sawce fyne,
 Pat men calles camelyne.

For lumbardus mustard.

Take mustarde and let hit drye
 Anonym, Sir, wyturlye;
 Stomper hit in a mortar fyne,
 And fars hit purghe a clothe of lyne;
 Do wyne perto and venegur gode,
 Sture hom wele togeder for pe rode,

And make hit pyke inowghe penne,
 Whenne pou hit spendes byfore gode menne,
 And make hit thynne with wyne, I say,
 With diverse metes pou serve hit may.

For Pykulle.

Take droppying of capone rostyde wele
 With wyne and mustarde, as have pou cele,
 With onyons smalle schrad and sothun in grece,
 Meng alle in fere and forthe hit messe.

Filetus in Galentine.

Take filetes of porke and half hom rost,
 Smyte hom in peses with outene bost;
 Drawe a lyoure of blode and brede withalle,
 Do venegur per to, I wot pou schalle;
 Fors hit with powder of canel, or gode gynger,
 Sethe hit with po flesshe, alle in fere;
 Salt and messe forthe, penne
 Set hit in sale before gode menne.

Pigges in sawce.

Take pigges and scalde hom in water clene,
 Sethe hom in water and salt bydene;
 Take hom up and lete hom kele;
 Take persoley and sage, and grynde hit wele
 With pe brothe of pigges with owtene rewarde,
 And yolkes of eggus pat sopun ar harde,
 Temper alle with venegur sumdele stondande;
 Lay pigges in a vessayle, with bothe hande,
 Held py sawce a-bofe tolde¹ forpy,
 And serve hit alle forthe, Syr, wyturly.

¹ The MS. reads 'cold'.

Sawce madame.

Take sawge, persoly, ysope, saveray,
 Onyons gode, peres, garlek, I say,
 And grapes; go fille py gose penne
 And sew py hole, no grece oute renne;
 Lay hur to fyre and rost hyr browne,
 And kepe po grece pat falles doune.
 Take galingale and po grece pat renne,
 Do hit in posnet, as I pe kenne;
 Whenne po gose is rostyde, take hir away,
 Smyte hir in pesys, I pe pray;
 Pat is within, pou schalle take oute,
 Kest in py posnet with outene doute;
 3if hit is thyke do perto wyne,
 And powder of galingale pat is fyne,
 And powder dowce and salt also;
 Boyle alle togeder er pou fyr go,
 In a dysshe py gose pou close
 Pe sawce abofe, as I suppose.

Gose in a Hogge pot.

In pesis pou schalle py gose stryke,
 Take water and wyne bothe ilyke;
 Do in py gose; and onyons pou take
 A gode quantité, as I er spake,
 And erbus hacked pou take also,
 And cast pou in er pou more do;
 Pen set py pot over po fyre,
 And hit wele stir for pe hyre;
 And make a lyoure of brede and blode,
 And lye hit perwithe, for hit is gode;
 Kast powder perto and salt anon,
 And messe hit, penne pou hase done.

To save venysone fresshe over þe ȝer.

Yf þou wylle kepe þe tayle of a dere
 Fresshe in seson over þo ȝere,
 Or oper venesone yf þat hit nede,
 Þus schalt þu do, I wot in dede;
 Presse out þo blode, for anythyng
 Þat is cause for grete rotyng;
 In erpyne pot þou shalt hit pyt
 And feyre hony do into hit;
 To þo hony stonde over þo flesshe
 Too fyngurs thyke for harde or nesshe;
 With leder þo mouthe þen schalt þou bynde,
 Kepe hit fro ayre, son or wynde,
 In cofer, or huche or seler merke.

For to save venysone fro restyng¹.

Take venesone when hit is new slayn,
 And cover hit alle with ferne playn
 Þat no wynde enter þer to;
 And whenne þou hast covered hit so,
 Lede hit home, selor hit lay
 Þat wynde ne sone ne ughe² hit may;
 Dresse hit wele and wassh hit clene,
 Sythen, lay hit in water alle by dene,
 Þer in be half a day to lye;
 Þenne take hit oute on flore to drye,
 Þenne after take salt a quantité;
 Boyle hit in clene water so fre,
 And kele hit, þat he be bot lue,
 And þerin wasshe þy venesone true,
 And let hit lye þerin thre dayes
 And thre nyghtes, by any kyns wayes;
 Then take hit oute of þat water,
 Salt hit wyth drye salt, alle in fere.

¹ becoming rancid.

² injure.

And do hit in a barel penne;
 Þe barel staf ful as I þe kenne,
 Stop wele þo hede for wynde and sone,
 For hit wylle payre þo venysone.

To keep herb; over þe wyntur.

Take floure and rere þo cofyns ¹ fyne,
 Wele stondande withouten stine;
 Take tenderons ² of sauge with owte lesyng,
 And stop one fulle up to þo ryng;
 Þenne close þo lyd fayre and wele,
 Þat ayre go not oute never a dele,
 Do so with saveray, percil and rewe;
 And þenne bake hom harde, wel neþe brende;
 Sythun, kepe hom drye and to hom tent ³;
 Þis powder schalle be of more vertu,
 Þen opone erþe when hit gru.

For lyoure best.

Take drye floure, in cofyne hit close,
 And bake hit hard, as I suppose;
 Þou may hit kepe alle þys fyve ȝere,
 Þere-with alye mony metes sere;
 Here endys oure sawce, þat I foretolde.

De cibis assatis.

Of rostyd mete now speke I wolde,
 For per bene bestes þat schyne be rost,
 As conyng, pigges, ful wele þou wost,
 And foules also þat rostyd schyne be
 On diverse manere in her degré;
 And kostyf of motone, þat I wele knaw,
 Enbrochyd shal be, by ryȝt gode law;

¹ a raised crust.

² stalks.

³ attend.

And also fysshe pou schalle enbroche,
 As porpays pat swymmes by po see roche;
 Perfore I telle þou now, I rede,
 What schalle rost with neck and hede.

For þe crane.

þo crane schalle fyrst enarmed be,
 Scalde and pulde ful warlé,
 Draun at po syde as wodcockis,
 With legges al hole he rostyð is;
 Abowte po brothe po necke pou cralle¹,
 Put in po bylle at coler pou schalle;
 Enarme hym forthe as hit is tolde
 Before, and serve pys crane bolde.

For heroun rostyð.

þe heroun is slayn, as have I sene;
 þe herte oute pyke alle bydene,
 Under þe lyft wyng po neck bone steke,
 Devoyded, as men me tolde meke;
 Þenne under po wyng po skyn pou cralle¹,
 Pyt in po bylle at coler pou schalle.

For wodcock, snyt and curlue.

To wodcok, snype, curlue also,
 þe betore in fere with hom schalle goo;
 Alle schun be draun, Syr, at po syde,
 And honestly rostyð with outene pryde,
 With neck and hede suande in fere,
 þo bylle put purghe po peþes sere;
 On alle pese fowles po legges schune bene,
 Summe cralled², sum streȝt, as I have sene.
 And gret as heroun rostyð schalle be,
 þat a knyȝt is called for gentloré,

¹ bend. curl.

² bent, curled.

A capone also pat comyn is,
 Po pecok wyth his tayle so have I blys,
 Po fesaunt kok, but not po henne;
 Pus have I lurnet at gentil men;
 Alle oper foles pat swymmen in flode,
 Pat schun be rostyd, Syr, by po rode,
 With outen necke or hede, I trowe,
 And oper smalle bryddes, pat I wele know,
 As osel, smityng, laveroc gray¹,
 Pertryk, werkock, I dayr wele say;
 Po kormorount schalle rost iwys,
 With po bylle opone for grete koyntes.

For pygges farsyd.

Take swongen² eyrene and floure per to,
 And powder of peper er pou more do;
 Blend alle togeder and salt perwith;
 Coloure hit with safrone, so have pou blythe;
 Put alle in body of po pygge,
 Rost hit on broche of irne bygge
 Enfarsed; po cle³ of pygge schalle be
 Festened in pe cheke so mot pou pe;
 Po hender legges enoynt⁴ pou schalle,
 Po cles by po sydes pou festun withalle.

For fraunche mele.

Take swongene² eyrene in bassyne clene,
 And kreme of mylke pat is so schene,
 And myyd bred, pou put per to,
 And powder of peper er pou more do;
 Coloure hit with safrone in hast,
 And kremelyd sewet of schepe on last,
 And fylle py bagge pat is so gode,
 And sew hit fast, Syr, for po rode;

¹ Perhaps we should here read: 'As osel snite and laveroc gray' i. e. the blackbird, snipe and lark. ² beaten up. ³ claw. ⁴ enioynt?

Whenne hit is sopun, pou schalt hit leche,
And broyle hyt on gredel, as I þe teche.

For bours.

Take porke and gese, hew hom pou schalle
On gobetes, with powder of peper withalle;
Hom sethe in pot pat is so clene,
With oute any water, with salt, I wene;
Fro Martyn messe to gode tyde evyne,
þys mete wylle serve, pou may me lene,
At dyner or soper, if þat hit nede;
þou take gode ale, þat is not quede¹,
þer in pou boyle þo forsayde mete
þo more worship pou may gete.

For poume dorrys.

Take porke and grynde hit rawe, I kenne,
Temper hit with swongen² egges; þenne
Kast powder to make hit on a balle;
In playand³ water pou kast hit schalle
To harden, þenne up pou take,
Enbroche hit fayre for goddes sake.
Endore hit with þolkes of egges þen
With a fedyr at fyre, as I þe kenne;
Bothe grene and rede þow may hit make
With iuse of herb; I undertake;
Halde under a dysshe þat noȝt be lost,
More honest hit is as pou wele wost.

Hasteletes on fysshe day.

Take fyggus quartle, and raysyns, þo
Hole dates, almondes, rine hom also
On broche of irne, and rost hom sone;
Endore hom with þolkes of egges anone.

¹ bad.

² beaten up.

³ boiling.

Here endys oure hastere pat I of spake;
 To speke of bakun mete I wolde clake,
 For lamprays, darials and flaunes also,
 And oper metes mony and moo.

For lamprays bakun.

Fyrst scalde py lamprays fayre and wele,
 As I tolde byfore, so have pou cele;
 Sopun, rere a cofyne of flowre so fre,
 Rolle in po lampray, as hit may be;
 Take mynsud onyons per to, gode wonne,
 But fyrst take powder of peper, anon
 Of maces, cloves and graynys also,
 And dates al hole pou take perto,
 Poure rede wyne perto pou schalle,
 Coloure hit with safrone and closen alle.
 In myddes po lydde an tuel¹ pou make,
 Set hit in po ovyn for to bake;
 Sete take hit oute, fede hit with wyne,
 Lay on po tuel a past fulle fyne,
 And bake hit forthe, as I pe kenne,
 To serve in sale before gode menne.

For darials.

Take creme of almonde mylke iwys,
 And yolkes of eyren, so have pou blys,
 And make a batere pat is ful gode,
 And rere a cofyne with mylde mode;
 And sethe a mawdelarde², pat fat is penne,
 And cut in peses, as I pe kenne;
 Square as dises pou shalt hit make,
 Kast hit in batere, and powder pou take
 Of gynger, of kanel, pat gode is, po
 Enfors hit wele er pou more do,

¹ an opening.

² a mallard, the wild drake.

And loke py cofyne be hardened wele,
 Powre in py batere, so have pou cele,
 With a disshe hit florysshe pou may,
 With blanchyd almondes, as I pe say.

For flaunes.

Take new chese and grynde hit fayre,
 In mortar with egges, with out dysware;
 Put powder per to of sugur, I say,
 Coloure hit with safrone ful wele pou may;
 Put hit in cofyns pat bene fayre,
 And bake hit forthe, I pe pray.

For custanes.

Grynde porke, brek eyren per to anon,
 With powder of peper er pou more done;
 Put hit in cofyn, pat harde is bake,
 And ȝolke of egge pen shalt pou take,
 That harde is sopun, lay in to po top
 As hit were a gyldene knop.

For risshens.

Take grounden porke pat sopun hase bene
 With peper and swongen egges clene;
 Put berme per to, I undertake,
 As tome¹ as belle hit wille hit make;
 Lay hit in a roller as sparlyng fysshe,
 Frye hit in grece, lay hit in dysshe.

For freture.

With egges and floure in batere pou make,
 Put berme per to, I undertake;

¹ light.

Coloure hit with safrone er pou more do;
 Take powder of peper and cast per to,
 Kerve appuls overtwert and cast perin,
 Frye hom in grece, no more ne mynne.

Crustate of flesshe.

Take peiuns and smalle chekuns with alle
 And oper smale bryddes, and hew hom smalle;
 And sethe hom alle togedur poo
 In brothe and in white grece, also
 In verius, and do per to safrone;
 Fyrst make a fole¹ trap² pou mun,
 Pynche hym, cowche³ hym py flesshe perby;
 Kast perin raysyns of corouns forthy,
 And powder dowce and salt gode won;
 Breke eyren and streyne hom thorowghe a clothe anone,
 And swyng py sewe perwyth penne,
 And helde hit onne pe flesshe I kenne,
 And kover py trap and hele hit wele,
 And serve hit forthe, Syr, at pe mele.

Loysyns.

In erthen pot put brothe for hast;
 Take floure of payndemayn, and make py past
 With water, per of py fele pou make
 With a roller, and drye hit, I undurtake
 Aȝayne po sonne pat hit be harde;
 Kast perin brothe and make rewarde;
 To sethe hom take rawe chese anone
 And grate hit in disshes mony on
 With powder dowce; and lay per in
 Py loseyns abofe pe chese with wyne,
 And powder on last spryngil hit pou may;
 Pose loysyns er harde to make in fay.

¹ a thin paste made of flour and water. ² a dish or pie. ³ lay, place.

Tartlotes.

Take porke sothun, and grynde hit wele
 With safroune, and medel hit ylkadel
 With egges and raysyns of corouns; po
 Take powder and salt, and do perto;
 Make a fole of doghe, and close pis fast,
 This flesshe pat hewene was opon po last
 Kover hit with lyddes, and pynche hit fayre,
 Korven in pe myddes two loyseyns a payr,
 Set hit with fryed almondes sere,
 And coloure pe past with safroune dere,
 And bake hit forthe, as I pe kenne,
 And set in sale before gode menne.

Chewetes on fysshe day.

Take turbut, haddok, and gode codlyng,
 Hacke hit, sethe hit, with owte lesyng,
 And grynde hit smale, do dates perto
 Igroundene, and raysyns and prunus also,
 With gode powder and salt on last;
 Make a cofyne, close hit fast,
 Frye hit in oyle, sethe hit pou schalle
 And sugur and wyne ryȝt gode with alle.

Chewetes on flesshe daye.

Take lyver of porke and kerve hit smalle,
 As to a pye be hewen hit schalle,
 And hennes perwith do alle in a panne,
 And frye hit wele as pou wele kanne;
 Make a cofyne as to smalle pye,
 Do pat perin; and ȝolkes perby
 Of harde egges sothun, and eke pou take
 Powder of gynger and salt to bake;
 Kerve hit and frye hit in grece ful gode,
 Wele pynchyd serve on last by po rode,

Here endes oure cure, þat I of spake,
 Of potage, hasteletes, and mete [ibake]
 And sawce per to, with oute lesyng,
 Cryst mot our sowles to hevene bryng.

Explicit hic quartus passus.

Of petecure I wylle preche;
 What falles per to þow wylle I teche;
 Fore pore menne þys crafte is tolde
 Þat mowon not have spysory, as þay wolde;
 For hit is nede to gode, to ken men gode
 As wele þe pore as ryche by þo rode;
 Þerfore to telle you I am set,
 Fyrst what herbȝ, with owtene let,
 Ben gode to potage I wolle þow lere;
 Þou take þe crop of þo rede brere,
 Bede nettel crop, and avans also,
 Þo prymrol, violet, þou take þerto
 Town cresses, and cresses þat growene in flode,
 Clarray saveray and tyme gode wone,
 Persoley, wortes, oþer herbȝ mony wone;
 Alle þese erbs þou noȝt forsake,
 But lest of prymrol þou shalle take.
 Rede cole hane parte of potage is,
 Fro Iuny to Sayn Iame tyde, iwys,
 Þenne leve his stade to Myȝellis eve,
 And þen bygynnys hit to releve;
 Þen þoroughe þe wyntur his curse schal holde,
 Neghe lentone seson þat porray be bolde.

For stondand fygnade.

Fyrst play ¹ py water with hony and salt,
 Grynde blanchyd almondes I wot þou schalle;
 Þurghe a streynour þou shalt hom streyne,
 With þe same water þat is so clene.

¹ boil.

In sum of þe water stepe þou schalle
 Whyte brede crustes to alye hit with alle;
 Þenne take figgus and grynde hom wele,
 Put hom in pot so have þou cele;
 Þen take brede, with mylke hit streyne
 Of almondes þat be white and clene;
 Cast in þo fyggus þat ar igrynde
 With powder of peper þat is þo kynde,
 And powder of canel; in grete lordys house
 With sugur or hony þou may hit dowce;
 Þen take almondes cloven in twen,
 Þat fryid ar with oyle, and set with wyn
 Þy disshe, and florysshe hit þou myȝt
 With powder of gynger þat is so bryȝt,
 And serve hit forthe as I spake thenne
 And set hit in sale before gode menne.

For sirup.

Take befe and sklice hit fayre and thynne,
 Of þo luddock¹ with owte or ellis with in;
 Take mynsud onyouns, and powder also
 Of peper, and suet and befe perto
 And cast peron, rolle hit wele,
 Enbroche hit overtwert, so have þou cele;
 And rost hit browne as I þe kenne,
 And take brothe of fresshe flesshe þenne,
 And alye hit with bred er þou more do,
 And mynsud onyons þou cast per to,
 With powder of peper and clowes in fere;
 Boyle alle togeder, as I þe lere,
 Þenne boylyd blode take þou shalle;
 Strene hit porowghe clothe, colour hit withalle;
 Þenne take þy rost, and sklyce hit clene
 In þe lengethe of a fynger; boyle hit by dene
 In þe same sewe; serve hit þou may
 In a disshe togedur I say.

¹ loins.

For Tuskyn.

Take raw porke and hew hit smalle,
 And grynde in a mortar; temper hit pou schalle
 With swongen egges, but not to pynne;
 In gryndynge, put powder of peper withinne,
 Penne pis flessch take up in py honde,
 And rolle hit on balles, I undurstonde,
 In gretnes of crabbes; I harde say
 In boylande water pou kast hom may.
 To harden pen take hom oute to cole,
 And play fresshe brothe fayre and wele;
 Per in cast persoley, ysope, saveray,
 Pat smalle is hakked by any way.
 Alye hit with flour or brede for py,
 Coloure hit with safroun for pe maystré;
 Cast powder of peper and clawes per to,
 And take py balles or pou more do,
 And put per in; boyle alle in fere
 And serve hit forthe for tuskyn dere.

For blaunchyd porray.

Take thykke mylke of almondes dere
 And heke¹ hedes pou take with stalk in fere,
 Pat is in peses pou stryke;
 Put alle in pot, alye hit ilyke
 With a lytel floure, and serve hit penne
 Wele sopun, in sale, before gode menne.

Porry of white pese.

Take white pese and wasshe hom wele;
 Put hom in pot, so have pou cele,
 With water; and ere po fyrst boylyng
 Pou katche hom doune with oute lesyng;

¹ leke?

Trendel hom in platere and pyke hom clene,
 Devoyde po worme-etone alle bydene,
 In fressh water pou schalt hom caste,
 And boyle hom wyle pat pey breste;
 So sethe hom forthe al by dene,
 Quylle pay be boylde fayre and clene;
 Þen take pat brothe, and put per to
 Mynsyd onyons, with powder also
 Of peper, coloure hit with gode safrourne,
 And put per to a lytel porc[i]oun
 Of ale, and sethe hit ryȝt wele, þenne
 After cut crust of bred I kenne,
 Sware as dyse and put perto;
 Gyf hit a boylyng, no more ne myn,
 And serve hit forthe in to þe halle,
 Þese oþer pese ȝit make pou shalle.

For white pese after porray.

Take boyled water wyth honey swete,
 Sethe in py pesone pat ben so sete,
 While pat pey lie be hom selfe pere
 With mynsud onyons and no more,
 To serve on fysshe day with grappays,
 With sele fysshe or ellis with porpays,
 Opone fyssh dayes ȝif pat hit falle,
 Þus sethe py pese I wot pou schalle;
 Temper hom in brothe of bacun clene
 And kepe þe gravé hit be not sene;
 Ȝif pay ben harde and wynnot alye
 Brysse hom or strene hom, Sir, wyturlye;
 Thre leches of bacun lay pou mot
 In brothe; and serve fulle wele pou wot
 With py pese, pat sopun ar wele,
 To ete perwith, so have pou cele.

For Gray pese.

Fyrst stepe py pese over þe nyȝt,
 And trendel hom clene, and fayre hom dyȝt.
 Sethe hom in water; and brothe pou take
 Of bacun, and fresshe bre pou noȝt forsake;
 Summe men hom lofe alyed wyle
 With floure and summe with never a dele;
 Þese pese with bacun eten may be
 As þo whyȝt pese were, so mōt I þe.
 But þo white with powder of peper þo
 Moun be forsyd with ale þer to.

For kole.

Take fresshe brothe of motene clene,
 Of vele and porke al by dene;
 Hakke smalle py wortis and persyl, þo
 When þat hit boylys, cast hom þerto,
 Do a lite grotes py wortis amang
 And sethe hom forthe I undurstande.
 Ȝif pou have salt flesshe sethand I wot,
 Take a fresshe pece oute of þo pot,
 And sethe by þo self, as I þe kenne;
 Take up, put in py wortis penne,
 In þe mene whyle gode gravé pou gete
 To florisshe py wortis at þo last hete.

For mustul bre.

Fyrst sethe py mustuls quyl shel of lepe
 In water, and þerof summe kepe;
 Þer in pou stepe white brede fayre,
 Þo remunaunde pou kepe with oute disware;
 And voyde py groundyngus for sonde;
 Pyke clene py mustuls, wasshe hom with honde,
 Sett hom besyde py brede pou bray,
 Take mynsud onyons, and powdur I say

Of peper, and cast py bre into;
 Color hit with safrourne er pou more do,
 And sethe hit wele; alye hit penne
 With py forsayde brede, as I þe kenne,
 Al hole do in py mustuls pore
 And serve hit forthe with outyn more.

For porray of mustuls.

Take mustul brothe, as I say þe,
 And grynd py lecus in morter fre,
 With a lite¹ grotes put hom þer in
 And sethe hom wele, no more no myn;
 But grynde py mustuls and put þer to
 And sethe alle up, now hase þou do.

For gruel of fors.

Fyrst take porke, wele þou hit sethe
 With otene grotes, þat ben so smethe;
 Whenne hit begynnes wele to alye,
 Þou save of þe þynnest brothe þer by
 To streyne py gruel, alle and summe;
 But furst take oute py porke þou mun
 And hak hit smal and grynde hit clene;
 Cast hit to þo gruel þat streyned bene,
 Colour hit with safrourne and sethe hit wele;
 For gruel of force serve hom at mele.

For Ioutes.

Take most of cole, borage², persyl,
 Of plumtre leves, þou take þer tyl,
 Redde nettel crop and malues grene,
 Rede brere croppes, and avans goode,
 A lytel nept violet by þo rode,

¹ little.

² lovage?

And lest of prymrol levus pou take,
 Sethe hom in water for goddes sake;
 Penne take hom up, presse oute pou shalle
 Pe water, and hakke pese erbs alle
 And grynd hom in a mortar schene
 With grotene; and sethe hom thyk by dene
 In fresshe brothe, as I pe kenne;
 Take sklyset, enbawdet¹ penne
 Besyde on platere pou shalt hit lay
 To be cut and eten with ioutes in fay.

For capons in erbis.

Fyrst stop py capone with saveray,
 With persyl, a lytil ysope I say;
 Pen take po neck, avoyde pe bone;
 And make a puddyng per of anon
 With an egge and myed bred also,
 With hakked lyver and hert per to,
 With powder of peper and safroune; pen
 Sew fast po bylle grete ende, I ken;
 Pen sethe py capone, as I pe say,
 With persoley, sauge, ysope, saveray,
 A litel nep, brisse hom in hast
 And wrythe itwen; in hom pou cast
 With sklices of bacon, enbrawd¹et here,
 And colour py brothe with safrone dere.
 When hit is sopun, in disshe hit lay
 Po bacon po neck besyde in fay.
 Take grounden safron temperid with ale,
 To florysshe py capone with syder pou shalle,
 Lyande in dysshe, and serve hym penne,
 Set hym in sale before goode menne.

For oper ioutes.

Take cole and strype hom porowghe pi honde
 And do away po rybbys I undurstonde;

¹ enbrawd¹et?

In fat bre fresshe of befe I wene,
 Pay schalle be sopun ful thykk by dene.

For honge cole.

Hakke py kole wel grete I trow,
 Sethe hom in water ful thyke I thrawe¹;
 Pen take hom up; presse a non
 Pe water of hom, er pou more done;
 In dysshe hom hakke togeder pen
 With buttur, to serve before gode men.

For henne in brothe.

Take, sethe py henne and kut her wele
 On gobbettes, save alrons² and pe pestle³;
 Sethe thritté egges harde also,
 And hakke pe white and cast per to
 In pot, with mynsud onyonus gode;
 First stepe py brede of whete by pe rode,
 In pe same brothe besyde to lye
 Py sewe, in put powder of peper per by
 Of clowes, of gynger per to pou take,
 Coloure hit with safroune for goddes sake;
 Do fyve ȝolkes in on disshe, penne
 Thre gobbettis of flesshe als of pat henne;
 Poure on pat sewe pat first was dyȝt,
 To serve in sale by ful gode ryȝt.

For comyne sewe.

Ȝiff pou wylle make a comyne sew,
 Vele and motun and porke pou hew
 On smalle gobettis; put hom in pot
 With mynsud onyouns, ful wele I wot,
 And powder of Peper pou kast perto;
 Coloure hit with safroune or pou more do,

¹ craue?

² pinions of the wings.

³ legs.

And drawe alyoure of browne crust eke
To alye pis sew pat is so meke.

For a tansy cake.

Breke egges in bassyn and swyng hem sone,
Do powder of peper per to anone;
Pen grynde tansy, po iuse owte wrynge,
To blynde with po egges with owte lesynge.
In pan or skelet pou shalt hit frye,
In buttur wele skymmet wyturly,
Or white grece pou make take per to,
Geder hit on a cake, penne hase pou do,
With platere of tre, and frye hit browne.
On brode leches serve hit pou schalle,
With fraunche mele or oper metis with alle.

For a froyse.

Sethe porke or vele and hew hit smalle,
Take swongen egges and hew with alle;
Frye hom in buttur in panne sone
And styr hit wele, pen hase pou done.
With trowytes on pe same aray,
Wele sopun and hakked, tesyd in fay,
And frye hom in buttur, as I pe kenne,
To serve on fysshe day before gode men.

For a brothe of elys.

Fyrst flyghe pyn elys, in pese hom smyte,
Put hom in pot, pagh pay ben lyte,
With clene water; pen take pou schalle
Alle powder of peper, coloure hit with alle
With safroune and alyed penne
With floure, and cast alle in, I kenne,
At pe fyrst boylyng pat may falle
Soth hote, and serve hit in to pe halle.

For a pye.

Fyrst sly py capon over þo nyȝht,
 Plump hym in water wher he is dyȝt,
 Alle wallande hote anon take oute
 Þo capone to drye, with outen dowte;
 Py stuffe of fressh befe mynse þou schalle
 With wyne or verius or salt with alle,
 To temper þat stuffe, and suet take þen
 Of þe same befe hakked I ken,
 That suet þou coloure wip safroune wele
 In a dysshe by hit selfe, as I þe telle¹;
 Þen lay py capon in coffyn fyne,
 A mawdelarde þerby and wodcockys twyne,
 Put in py stuffe er þou more done,
 With an hen egge ȝolkkes set hit anon,
 Þen take py suet þat coloured was wele,
 Mynge hit above, so have þou cele;
 Þen coloure py capon with safroune, dore
 With a feder, with a fayre feder, as I þe lore,
 Sethyne, with clovyn dates ryȝt,
 With maces and quibibis he shalle be dyȝt;
 Cloves and graynys þou take þer to
 And raysyns of corauns forȝete not; þo
 Close on py lyd and pynche hym þen,
 And bake hym forthe, as I þe ken.

For a cawdel.

Breke ten egges in cup fulle fayre,
 Do away þe white with oute diswayre;
 Þo strene also þou put away
 And swyng py ȝolkkes with spone I þe say;
 Þen mynge hom wele with gode ale,
 A cup fulle large take þou schalle,
 Set hit on fyre, styr hit, I telle,
 Bewar þer with þat hit never welle;
 Ȝif þou cast salt þer to, iwys
 Þou marres alle, so have I blis.

¹ The MS. reads "as I telle þe".

At þo fyrst assay þou take hit down,
 When hit wolde welle, þys caudel broun,
 Ȝif þat hit welle, as may be falle,
 Þus helpe hit þen I wot þou schalle;
 Storve myed wastel with colde ale þen,
 And cast þer to, sethe hit I ken.

For sawce gynger.

Fyrst stepe þy brede, þat white is bake,
 And verius or venegur I undertake;
 Þen drawghe hit þorowghe a streynour fyne,
 Coloure hit with safrourne, and cast þer in
 Powder of gynger inoȝht, and salt,
 Or ellys coloure hit nouȝt þou schalt;
 For grete lordis þou schalt take wyne
 With safrourne to þy sawce ful fyne.

For wesels.

Fyrst grynde porke, temper in fere
 With egges and powder of peper dere,
 And powder of canel þou put þer to,
 In chapon necke þou close hit þo,
 Or elles in paunche of grys hit pyt,
 And rost hit wele, and þen dore hit
 With oute, with batere of egges and floure,
 To serve in sale or ellys in boure.

For hagese.

Þe hert of schepe, þe nere¹ þou take,
 Þo bowel nouȝt þou shalle forsake,
 On þe turbilen made, and boyled wele,
 Hacke alle togeder with gode persole,
 Isop, saveray, þou schalle take þen,
 And suet of schepe take in, I ken,
 With powder of peper and egges gode wonne,

¹ the kidneys.

And sethe hit wele and serve hit penne,
 Loke hit be saltyd for gode menne.
 In wyntur tyme when erbs ben gode,
 Take powder of hom I wot in dede,
 As saveray, mynt and tyme, fulle gode,
 Isop and sauge I wot by þe rode.

For seke menne.

Ale bre¹ pus make pou schalle,
 With grotes and safrourne and good ale.
 Take playd water with hony, I wote,
 For water gruel made with grote;
 Melle white brede in dysshes aboute,
 Powre in wellyd mylke, with outen doute,
 Þat called is mylke soppys in serves
 For Satyrday at nyȝt, so have [I] blys.
 Ȝet sugurt soppes I nyl forȝete,
 Pou tost shyves of gode manchete,
 Enbene hom with wyne on both syde; penne
 Sawce hom with sugur inoȝhe I kenne.

For sethe ray.

Take ote, strey and draghe hit clene,
 Couch hit in a panne with water by dene;
 Cast salt þer to, ley in þy ray,
 And set hit forthe as I þe say:
 Then take hit oute, þo skyn away,
 Souse hit in ale, and salt, I pray;
 When hit is colde, ete hit pou may
 With lyver and garlek, þat samen are dyȝht.

Oystere in browet.

Take and schole hom and sethe hom in clene water;
 Grynde peper and safroun with brede and ale, temper hit

¹ Alebery, caudle, warm broth, [Cotgrave] = ale broth.

Up with þe same brothe, and do þe oysters þer in, and
Leth hit boyle and cast salt þerin and messe hit forthe.

For a servise on fysshe day.

Fyrst white pese and porray þou take,
Cover þy white heryng for goddys sake;
Þen cover red heryng and set abufe,
And mustard on heghe, for goddys lufe;
Þen cover salt salmon on hast,
Salt ele þer wyth on þis course last.
For þe secunde course, so god me glad,
Take ryse and fletande fignade,
Þan salt fysshe and stok fysshe take þou schalle,
For last of þis course, so fayre me falle.
For þe iii cours sowpys dorre fyne,
And also lampronus in galentyne,
Bakun turbut and sawmon ibake
Alle fresshe, and smalle fysshe þou take
Þerwith, als trouȝte, sperlynges¹ and menwus withal,
And loches to hom sawce versance shal.

For a servise on flesshe day.

Fyrst wortes and salt befe þou shalle have,
With capon in erbe þer to I craue;
For þo fyrst cours, no more þou take,
But of þe secunde course now wylle I clake.
Fyrst take in selle, þan gose anon,
Bothe grys² and vele and rostyð motone;
With gynger þo pigge eton shalle be,
And sorel with þo moton so mot I þe.

For anoper maner of service on flesshe day.

Take fyrst grete pyes and frumenté
With venison, so mot I þe,

¹ the smelt.

² pork.

And rostyð capon, þen shal þou take,
 Þys for þe fyrst cours, þou noȝht forsake;
 Then fylets in galentine and mortreus eke
 With rostyð befe and moton so meke,
 And roasted vele and porke and grys;
 And gose and gryce for secunde be wyse,
 For the thrydde cours, now take shalle
 Cawdel ferre, stued mawdelarde with alle,
 Then tarts and daryels and custan dere,
 Rysshene and pome dorres, and frutur in fere,
 Thenne roasted mawlarde and cele per to,
 With wodcoke and oper smalle bryddys inow.
 Of servis tel þou no more I wyllle,
 For a comyne fest at home be skylle.

For a comyn rewle in cure.

Now tas þys for a rewle fulle gode,
 All hole futed fuylle in flud
 Gose before, and ay þou take
 Þo grettis fyrst, savun gose and drake,
 Bothe of towne and of toper,
 Also bakyn mete, my der brother,
 And most daynté, come byhynde:
 Þys is a rewle mad in kynde.

Explicit Liber cure Cocorum.

INDEX OF WORDS, DISHES &c.

- A, 6, 'and'.
 Afyne, 12, 'finely'.
 Ale bre, 55, 'ale broth'.
 Aliour, 20, 49, 'a mixture'.
 Alye, 11, 22, 34, 47, 49, 'to mix'.
 Alrons, 49, 'the pinions of the wing'.
 Amydone, 7.
 Annes, 11.
 Anykyns, } 33, 5, 'any kind of'.
 Anykyn, }
 An, 5, 'and'.
 Augrym, 1, 'a table'.
 Avans, 47, 'the herb harefoot'.
 Avoyde, 48, 'to take away'.
 Aȝt, 27, 'eight'.
- Batere, 38, 52, 'a batter'.
 Batte, 22, 'hasty'.
 Berme, 39, 'yeast'.
 Betore, 35, 'bittern'.
 Blend, 36, }
 Blonde, 24, } 'to mix'.
 Blynde, 50, }
 Blanc Maungere of fysshe, 19.
 Blanchyd Mortrews, 13.
 Blaunche sawce for capons, 28.
 Blonc Manger, 9.
 Blonke desore, 12.
 Boure achamber, 52.
 Bours, 37.
 Braune, 12, }
 Brawne, 26, } 'flesh'.
 Bre, 17, 'broth'.
- Brend, 10, 'burnt'.
 Brere, 42, 'briar'.
 Brest, 7, 'burst'.
 Brethe, 19, 'steam'.
 Breuet de almonde, 12.
 Brewet, } 12, 25, 'potage, broth'.
 Browet, }
 Broch, 16, 26, 36, 37, 'a spit, to put on the spit'.
 Brost, } 19, 'burst'.
 Brostene, }
 Brothe of Elys, 50.
 Bruys, 19, 'brewis, broth'.
 Brys, 7, 'to bruise'.
 Bucnade, 12.
 Buttur of Almonde Mylke, 15.
- Canel, 26, 'cinnamon'.
 Capons, 48.
 Capons in Cassolyce, 26.
 Capons in erbis, 48.
 Capons in Covisy, 24.
 Cawdel, 51.
 Cawdel dalmone, 15.
 Cele, 12, 'happiness, bliss'.
 Charioure, 19, 'a dish'.
 Charlet, 11.
 Charlet icoloured, 11.
 Chawdewyne de boyce, 25.
 Chekyns in browet, 22.
 Chekyns in Cretene, 8.
 Chekyns in Cawdel, 23.
 Chewetes on fysshe day, 41.
 Chewetes on flesshe day, 41.

Cle, 24, 'a claw'.
 Clake, 54, 'to talk'.
 Clow, } 17, 43, 'a clove'.
 Claw, }
 Cofyne, 34, 39, 41, 'a raised crust'.
 Coke, 17, 'a cook'.
 Cole (Honge), 49.
 Comfet (= Confeit), 11, 'a sweet-meat'.
 Compost, 18.
 Conyng, 8, 'a rabbit'.
 Conyngus in Cyne, 20.
 Conyngus in gravé, 8.
 Corauns, 16, 'currants'.
 Cowche, } 40, 53, 'to lay, place'.
 Couch, }
 Cralle, 35, 'to bend, curl'.
 Crane (rostyd), 35.
 Crawe, 54, 'to crave'.
 Crud, 13, 'curd'.
 Crustate of flesshe, 40.
 Cure, 2, 'cooking'.
 Custane, 40.
 Cyne, 19.

 Dariels, 38.
 Devoyde, 35, 'take away'.
 Digges, 10, 'ducks'.
 Disware, 25, 51, 'doubt'.
 Doghe, 41, 'dough'.
 Dore, 50, 52, 'to varnish'.
 Dowce, 7, 43, 'to sweeten'.
 Draun, } 35, 'to remove the entrails'.
 Drawe, }
 Draw, 13, 'to strain'.
 Dressore, 19, 20, 'cupboard'.
 Droppyng, 31, 'dripping'.
 Dyit, 47, 'prepared'.

 Elys (broth of), 50.
 Enarm, 29, 35, 'to lard'.
 Enbene, 26, 27, 'to baste'.
 Enbrawdēt, 48, 'to border'.
 Enbroche, 34, 35, 37, 43, 'to put on the spit'.

Endore, 36, 37, 'to varnish'.
 Enfarse, } 36, 'to stuff'.
 Enfors, }
 Eyren, 7, 11, 'eggs'.

 Farse, 26, 'to stuff'.
 Farsure, 26, 'a stuffing'.
 Fay, 50, 'truth'.
 Feder, 51, 'a feather'.
 Fele, 40, 'a paste'.
 Fere, 2, 35, as *in fere*, 'together, in company'.
 Festened, 36, 'fastened'.
 Fesawantes and Pertryks (to boil), 23.
 Filetus in Galentine, 31.
 Flaunes, 39, 49.
 Fletand, 54, 'flowing, thin'.
 Florysshe, 9, 39, 'to decorate'.
 Flud, 55, 'flood'.
 Flyghe, 49, 'to flay'.
 Fole (see fele), 41.
 Fole, 36, 'fowl'.
 Fors, 8, 31, 'to stuff'.
 Fraunche Mele 36.
 Freture, 39.
 Fro, 1, 'from'.
 Froyse, 50.
 Frumenté, 7.
 Frym, 5, 'strong'.
 Fygnade (Stondande), 42.

 Gad, 6, 'a goad'.
 Galentyne, 30.
 Galyngale, 8, 'sweet cyperus'.
 Gar, 15, 'to force, make'.
 Garlek, 53.
 Gawncel (for the gose), 29.
 Gelofer, 26, 'gillyflower'.
 Gentloré, 35, 'courtesy, honour'.
 Gose, 32, 'goose'.
 Gose in a Hogge pot, 32, (i. e. in a Hodge-podge).
 Grappays, 45, 'the grampus'.
 Gredel, 13, 37, 'a grediron'.
 Gresse, 6, 'grass'.

- Grotene, 14, 48, 'grits'.
 Groundynges, 46, 'grounds'.
 Gruel of Almondes, 14.
 Gruel of fors, 47.
 Gruel of porke, 30.
 Grys, 55, 69, 'pig, pork'.
 Grythe (= graythe), 16, 'speed'.
- Hagese, 52.
 Haldand, 18, 'holding'.
 Hane (= ane), 'one'.
 Harus in a browet, 21.
 Harus in Cyne, 20.
 Harus in a sewe, 21.
 Harus in Pardolyse, 22.
 Hasteler, 2, 'one who roasts meat'.
 Hasteletes on fysshe day, 37, (Hasteletes, the inwards of a wild boar).
 Hastery, 2, 'roasted meat'.
 Heghe, 54, 'high'.
 Helde, 23, 31, 'to pour over'.
 Hele, 40, 'to cover'.
 Heng, 15, 'to hang'.
 Hennes in brewes, 22.
 Hennes in gravé, 24.
 Hennes in gauncel, 24.
 Hennes in brothe, 49.
 Herb; (to kepe over the wyntur), 34.
 Heroun (rostyd), 35.
 Herseve, 7, 'hairsieve'.
 Hogge pot (= Hodge-podge), 32.
 Hors, 23, 'rough'.
 Huche, 33, 'chest, hutch'.
 Hulle, 2, 7, 19, 'to cast off the shell, to shell'.
- Ilkadele, 41, 'each part'.
 Ilyke, 32, 'alike'.
 Imelle, 24, 'mixed'.
 Ino;he, }
 Inow, } 11, 50, 52, 'enough'.
 Ino;e, }
 Ioutes, 15, 47, 48.
 Ioutes de almonde, 15.
- Irne, 36, 'iron'.
 Itwen, 48, 'in two'.
 Iusselle, 11.
 Iwys, 5, 'certainly, truly'.
- Kaudel Ferry, 16.
 Katche, 44, 'to take'.
 Kele, 6, 10, 'to cool'.
 Kelkes, 19, 'milt, roe'.
 Kerve, }
 Korve, } 6, 41, 'to cut'.
 Kervelettes, 30.
 Kest, 22, 'to cast'.
 Kole, 46.
 Koke, 13, 'cook'.
 Kolys, 20.
 Kostyf of motone, 34, 'breast of mutton'.
 Kremelyd, 36, 'crumbled'.
 Kydnere, 10, 'kidneys'.
- Lampraves (in galentine), 25.
 Lamprays (bakun), 38.
 Lange de beof, 26.
 Laveroc, 36, 'the lark'.
 Leche, 13, 50, 'to cut in slices'.
 Leche lardes, 13.
 Lefe, 46, 'dear'.
 Lene, 37, 'to grant'.
 Levys, 21, 'believe'.
 Loche, 54, 'a loach'.
 Loysyns, 40.
 Lovache, 18, 'lovage'.
 Lite, }
 Lyte, } 46, 47, 49, 'little, few'.
 Luddock, 43, 'loins'.
 Lue, 33, 'warm'.
 Lumbardus Mustard, 30.
 Lye, 8, 'to mix'.
 Lyoure (best), 36.
 Lyoure, 31, 32, 'a mixture'.
 Lyne, 30, 'linen'.
- Male, 12, 'meal'.
 Malt, 6, 'to melt'.

- Malues, 47.
 Manchete, 53, 'fine wheaten bread'.
 Mawdelarde, 38, } 'a mallard, the
 Mawlarde, 55, } wild drake'.
 Medel, 41, 'to mix'.
 Melle, 53, 'to mix'.
 Meng, 31, 'to mingle'.
 Menske, 22, 'grace, favour'.
 Menwus, 54, 'the minnow'.
 Merke, 33, 'dark'.
 Mesurlé, 48, 'moderately'.
 Messe, 28, 'to serve'.
 Mo, }
 Moo, } 27, 38, 'more'.
 Momene, 26.
 Motone, 34, 'mutton'.
 Mortrewes de chare, 9.
 Mortrewes of fysshe, 29.
 Mot, 'may, must'.
 Mountenaunce, 26, 'amount, weight'.
 Mun, 47, 'must'.
 Mustel bre, 46.
 Mydruv, 10, 'midriff'.
 Myed, } 8, 11, 12, 48, 'minced,
 Myud, } pounded, grated'.
 Myn, }
 Mynne, } 8, 22, 'less'.
 Myng, 51, 'to mingle'.
 Neghe, 42, 'near'.
 Nep, 48, 'the herb cat-mint'.
 Nere, 52, 'kidneys'.
 Nesshe, 13, 33, 'soft'.
 Neze, 34, 'nigh'.
 Nombuls, 10.
 Note, 25, 'nut'.
 Nylle, 1, 'will not'.
 Nys, 5, 'is not'.
 Obles, 22, 'small cakes'.
 On, p. 44, l. 7, 'in, into'.
 Osel, 36, 'blackbird'.
 Ote, 48, 53, 'oat'.
 Other, 15, 'or'.
 Overtwert, 40, 'across'.
 Oystere in browet, 53.
 Pasteler, 1, 'a maker of pastry'.
 Payndemayn, 40.
 Payre to injure, 34.
 Peions istued, 14.
 Peletre, 27, 'pellitory'.
 Persole, 22, 23, } 'parsley'.
 Persyl, 46, }
 Pestle, 49, 'legs'.
 Pese (gray), 46.
 Pese (after porray), 45.
 Petecure, 42.
 Pigges in sawce, 31.
 Pigges (farsyd), 36.
 Playand, 37, 'boiling'.
 Play, 7, 44, 42, 'to boil'.
 Plump, 51, 'to plunge'.
 Porpays, 35, Porpoise.
 Porray (blaunchyd), 44.
 Porray (of Mustuls), 47.
 Porry (of white Pese), 44.
 Posnet, 10, 32, 'a little pot'.
 Potage, 42.
 Potage of welkes, 17.
 Potage of oysturs, 17.
 Powme Dorrys, 37.
 Prymrol, 42, 'primrose'.
 Pur verde sawce, 27.
 Pye, 54.
 Pykulle, 30.
 Quartle, 37, 'a quart'.
 Quede, 37, 'bad'.
 Quyl, 46, 'while'.
 Quibibis, 16, 'Cubeb'.
 Rape (A), 16.
 Rasshe, 18, 'quick, swift'.
 Ray (to sethe), 53.
 Rede, 12, 'to advise'.
 Reke, 6, 'to take care, attend'.
 Remunande, 46, 'remainder'.
 Rere, 34, 'to raise'.
 Restyng, 33, 'becoming rancid'.

- Reward, 31, 'regard'.
 Rine, 37, 'to run'.
 Risshens, 39.
 Roche, 35, 'rock'.
 Roo in a sewe, 23.
 Rose, 13.
 Rose dalmoyne, 19.
 Ryse, 16.

 Safroun, 53.
 Sale, 10, 'hall'.
 Sammen, } 14, 33, 'together'.
 Samen, }
 Saveray, 44, 'the herb savory'.
 Sawce (to make), 27.
 Sawce camelyne, 30.
 Sawce (blaunch for capons), 28.
 Sawce (best for capons), 28.
 Sawce (for cranes and herons), 29.
 Sawce (gynger), 52.
 Sawce (for mawdelardes rostyde), 27.
 Sawce madame, 32.
 Sawce (for Pekokys and pertrikis), 29.
 Sawce (pur verde), 27.
 Sawce sirer (for mawdelardus), 28.
 Sawce (for vele and venysone), 28.
 Sawnder, 13, 'sandal wood'.
 Schale, 25, 30, 'to shell'.
 Schale, 30, 'a shell'.
 Schere, 13, 'to cut'.
 Schyves, 3, 15, 17, 'slices'.
 Schun, } 29, 36, 'shall'.
 Schyn, }
 Seke, 6, 'to plunge, soak'.
 Seler, } 30, 33, 'a cellar'.
 Selor, }
 Selle, 34, 'seal'.
 Self, 21, 'same'.
 Sere, 'severally, several'.
 Servise on fysshe day, } 54.
 Servise on flesshe day, }
 Sewe, 21, 43, 'potage, broth'.
 Sirup, 42.
 Sklice, 43, 48, 'a slice, to slice'.
 Sleek, 6, 'to slake'.

 Sly, 51, 'to kill'.
 Slepe, 'clever, quick'.
 Slytete, 1, 'art, craft'.
 Smethe, 50, 'smooth'.
 Snite, } 35, 'snipe'.
 Snyjt, }
 Sorel, 54.
 Sotelté, 5, 'device'.
 Sothe, 5, 'truth'.
 Sothyn, 5, 'boiling'.
 Soward, 5, ? 'sow-like', or 'sour',
 of a sour disposition'.
 Sowpus dorre, 14.
 Sparlyng, } 54, 'the smelt'.
 Sperlyng, }
 Spryng, 7, 'to sprinkle'.
 Spryngil, 40, 'to sprinkle'.
 Spylle, 5, 'to destroy'.
 Stine, 34, 'stint'.
 Standand, 14, 'thick'.
 Standand, 20, 'standing'.
 Stop, 34, 'to stuff'.
 Strene, 34, 'scum'.
 Strene, 9, 45, }
 Strey, 53, } 'to strain'.
 Streyne, 43, }
 Streynour, 16, 21, 51.
 Stryke, 44, 'to cut'.
 Suand, 35, 'following'.
 Sumdele, 20, 'somewhat'.
 Swongen, 36, 37, 'beaten up'.
 Swynge, 11, 'to beat up'.
 Sye, } 7, 17, 'to drain, strain'.
 Syle, }
 Sythes, 6, 'times'.
 Sythyn, 25, 'afterwards, then'.

 Tansy cake, 50.
 Tartlotes, 41.
 Temper, 'to mix'.
 Tenderon, 34, 'a stalk'.
 Tent, 34, 'to attend'.
 Tese, 9, 'to mince'.
 pagh, 5, 'though'.
 Thandon (for wilde digges &c.), 10.

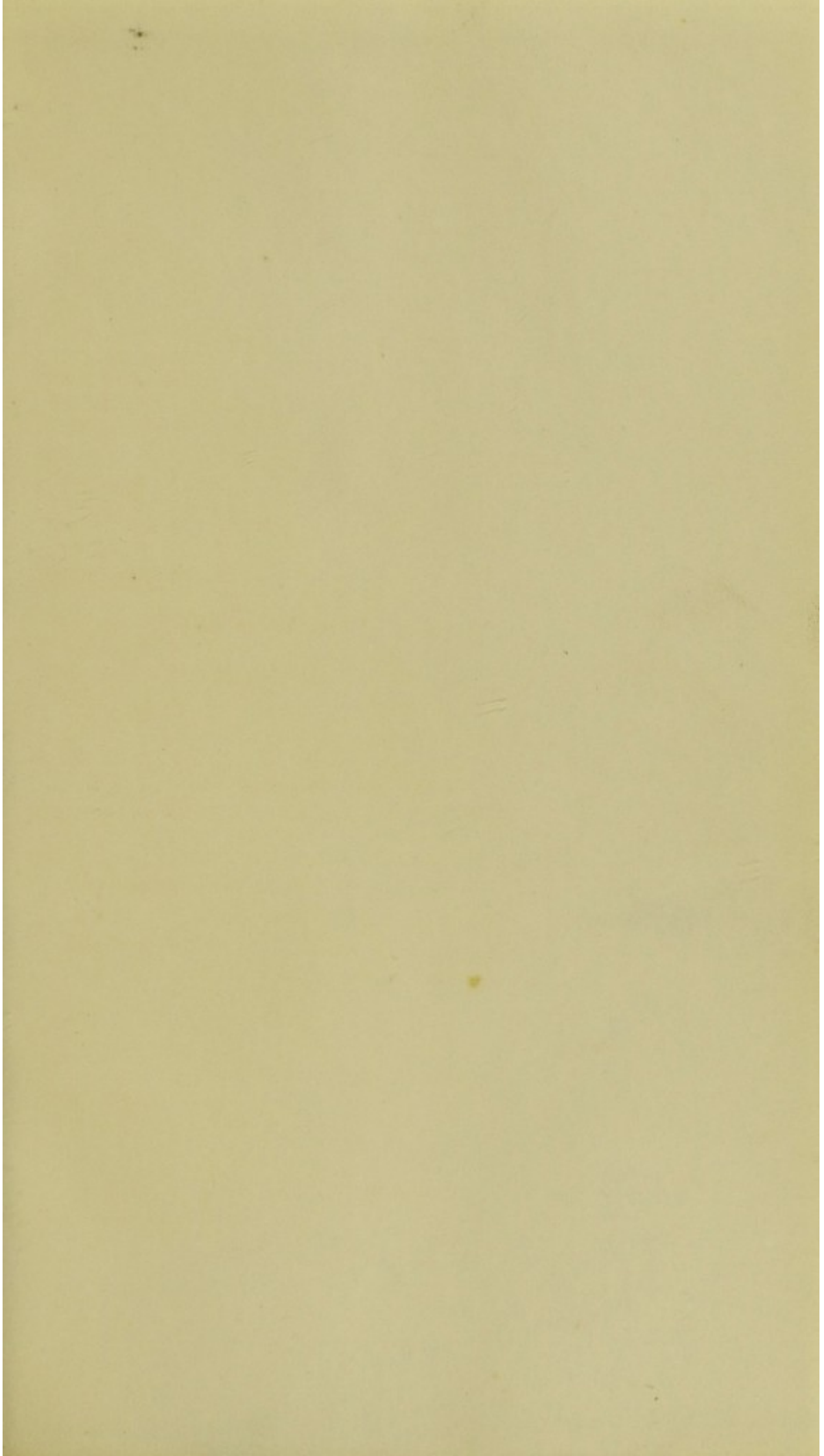
- | | |
|--|---|
| <p>The, 36, 'to prosper'.
 Theȝe, 'thigh'.
 Þo, 1, 'the'.
 —, 11, 'then'.
 Thrinne, 1, 'three'.
 Thrydde, 55, 'third'.
 Thurgh, 'through'.
 Tome, 39, 'light, empty'.
 Trap, 40, 'a dish'.
 Tree, 50, 'wood'.
 Trouȝte, 50, 54, 'trout'.
 Tuel, 35, 'an opening'.
 Turbilen, 52, ? Fr. <i>tourbillon</i>.
 Tuskyn, 44.
 Twynne, 10, 51, 'two'.
 Tyl, 47, 'to'.</p> <p>Ughe, 33, 'to injure'.</p> <p>Venysone (to save fresshe over
 pe ȝer), 33.
 Venysone (to save fro restyng).
 Viande de Cipur, 8.</p> | <p>Wafrons, 22, 'cakes'.
 Walle, 30, 'to boil'.
 Warlé, 35, 'carefully'.
 Wastelle, 9, 'fine white bread'.
 Welle, 5, 6, 13, 'to boil'.
 Werkok, 36, 'pheasant'.
 Wodcock, &c., 36.
 Won, 8, 40, 52, 'a quantity'.
 Wortes, 43, 54, 'herbs'.
 Wost, 'knowest'.
 Wot, 5, 6, 'know'.
 Wrythe, 48, 'break'.
 Wyndo, 7, 'to winnow'.
 Wynne, 5, 'will'.
 Wynnot, 45, 'will not'.
 Wyturly, 31, 'truly, certainly'.</p> <p>ȝet, 1, 'also'.
 ȝif, 5, 'if'.
 ȝolkes, 18, 'yolks'.
 ȝoyng, 11, 'young'.
 ȝow, 1, 'you'.
 ȝyt, 5, 'yet'.</p> |
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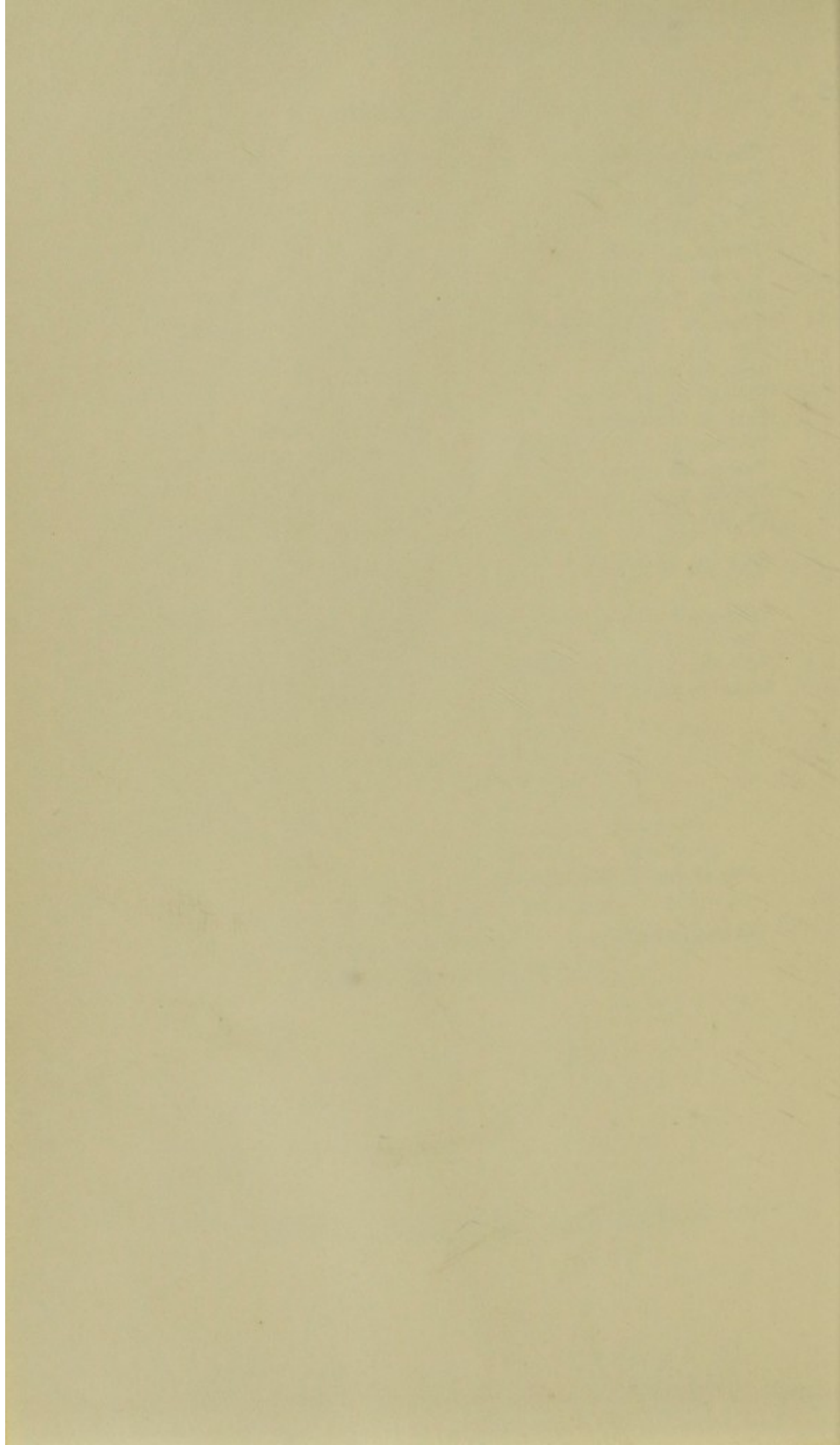
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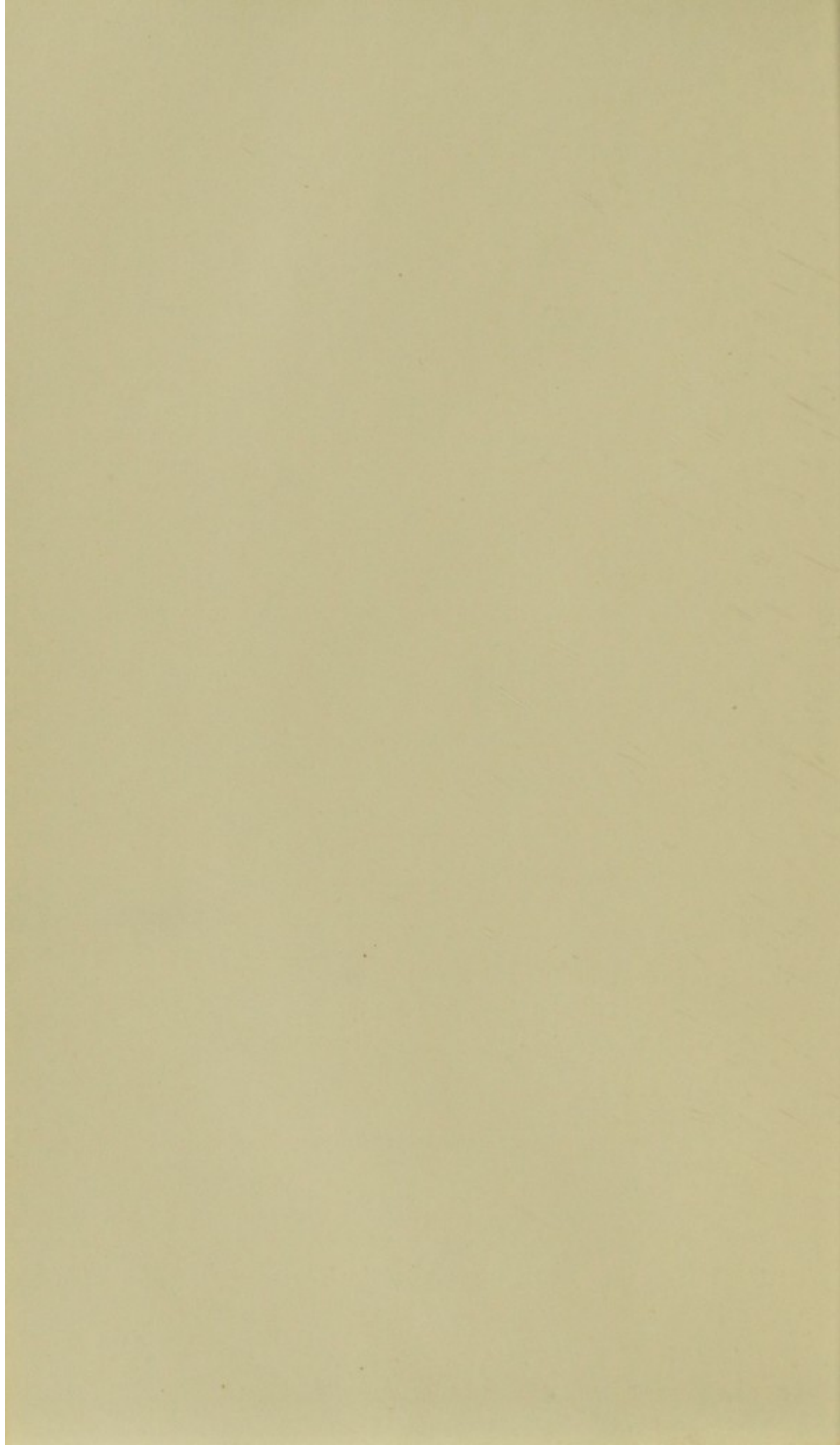
"And welle on alle, and *lepe* in."

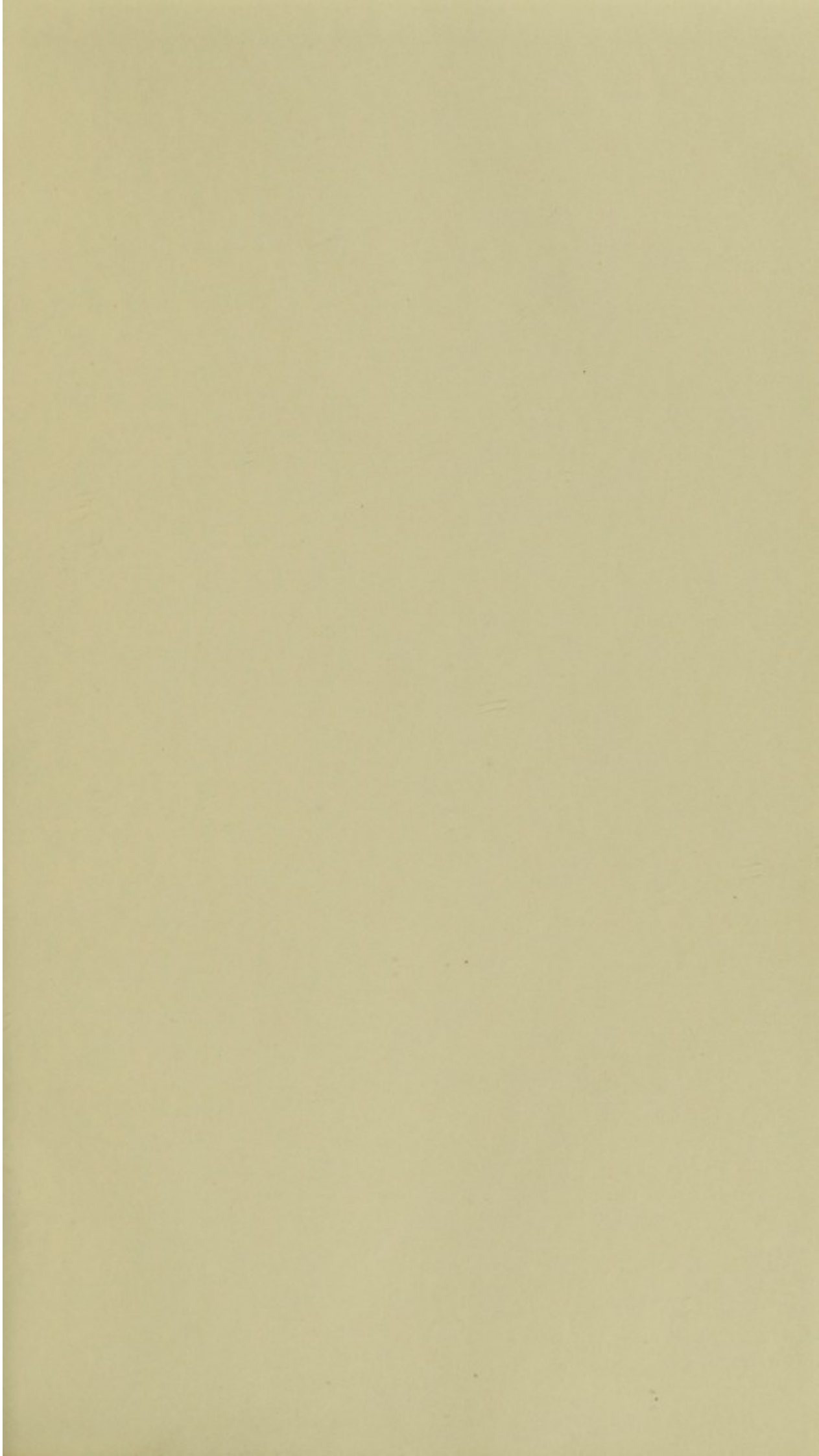
The sense would seem to require that we should read:—

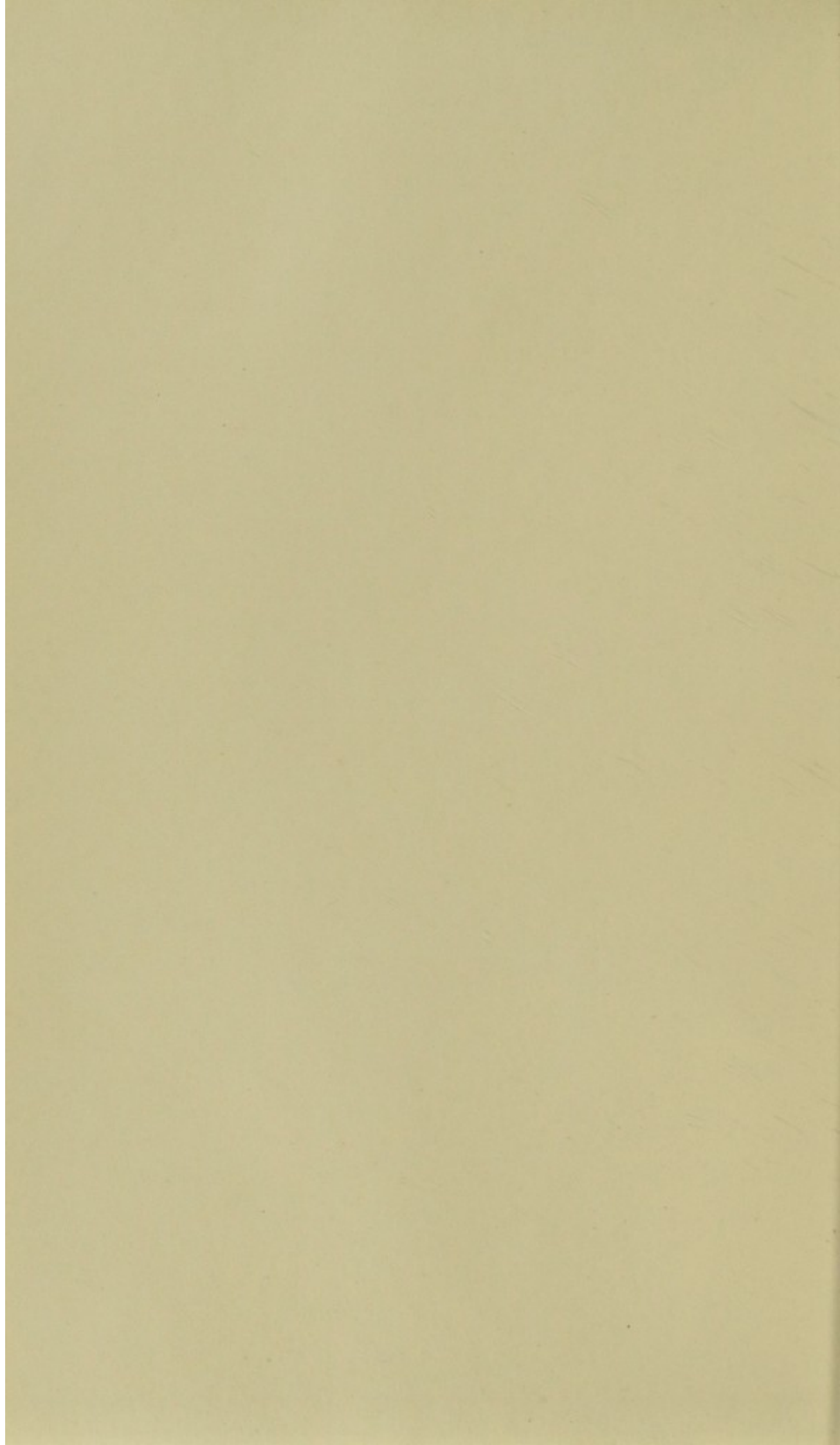
"And welle on alle, and noȝt *kepe* in."

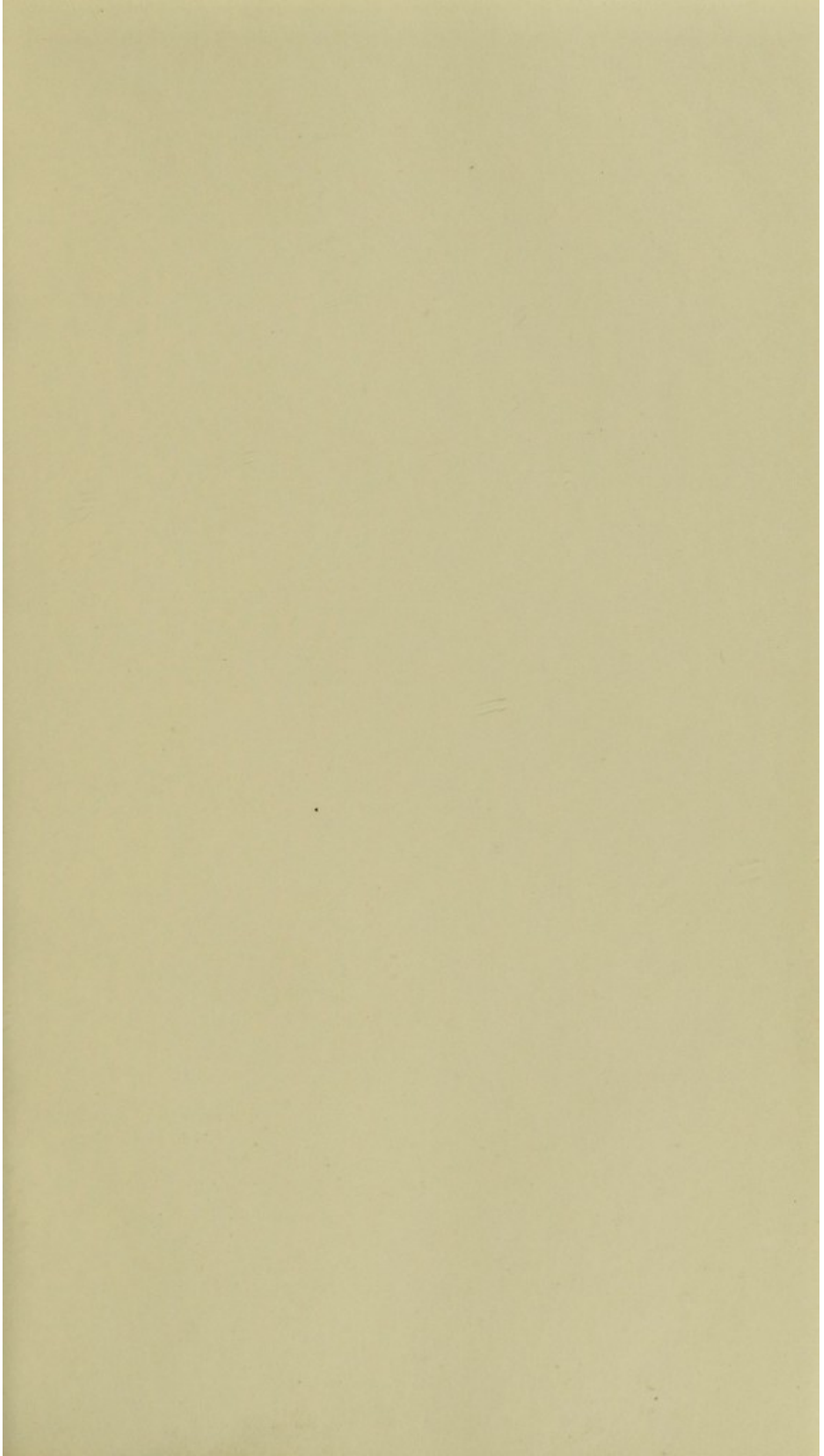


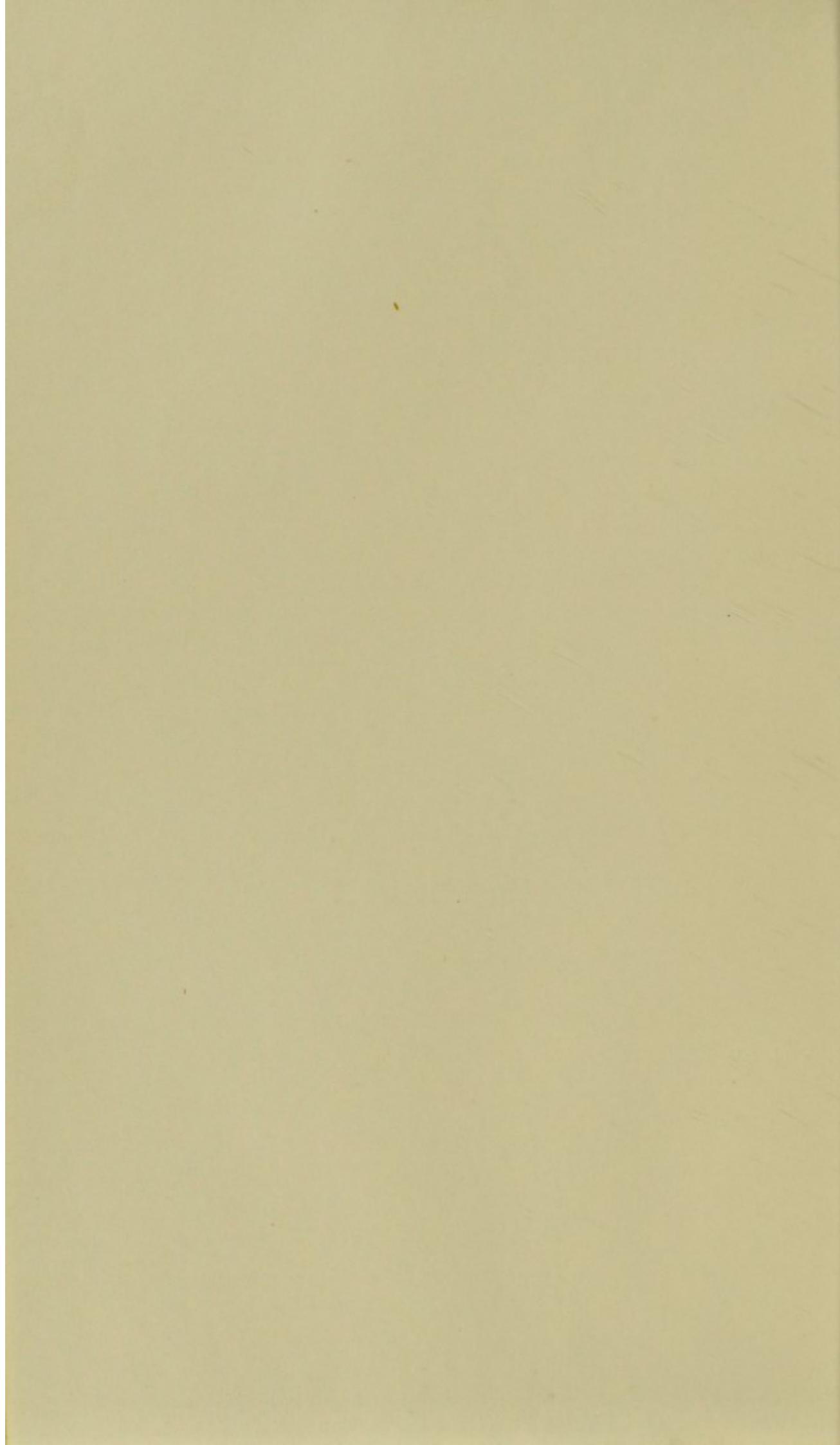


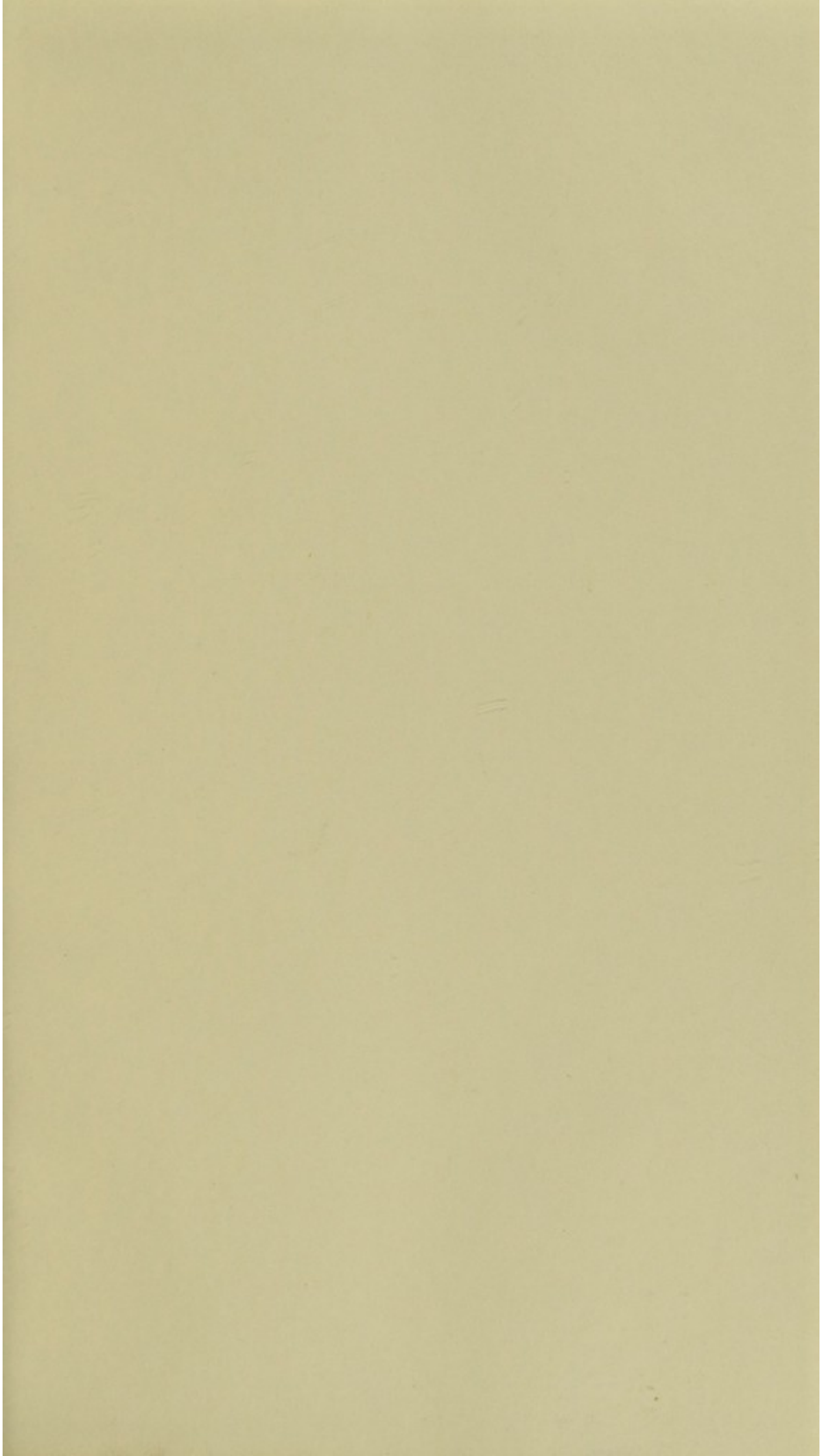


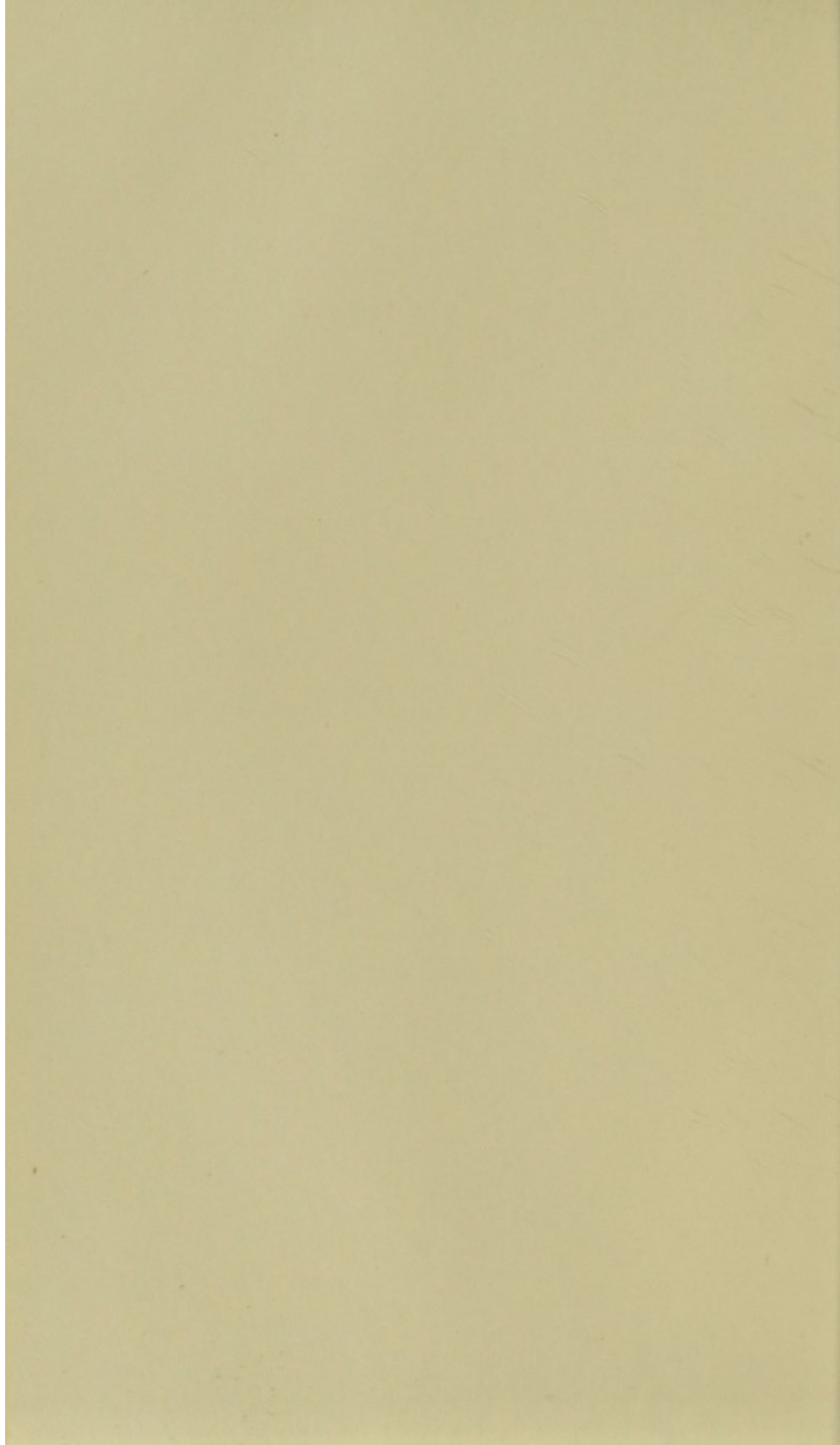


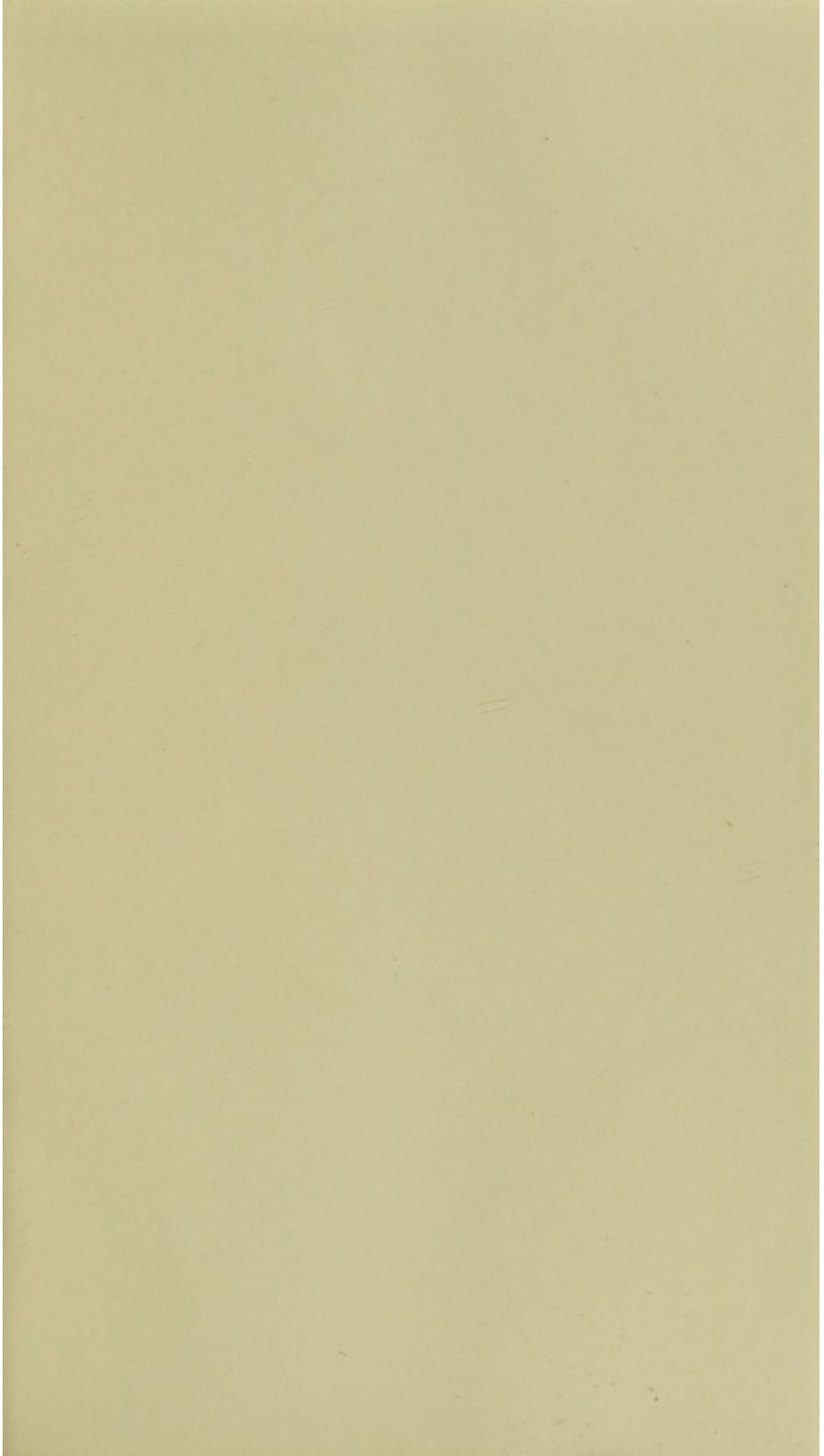


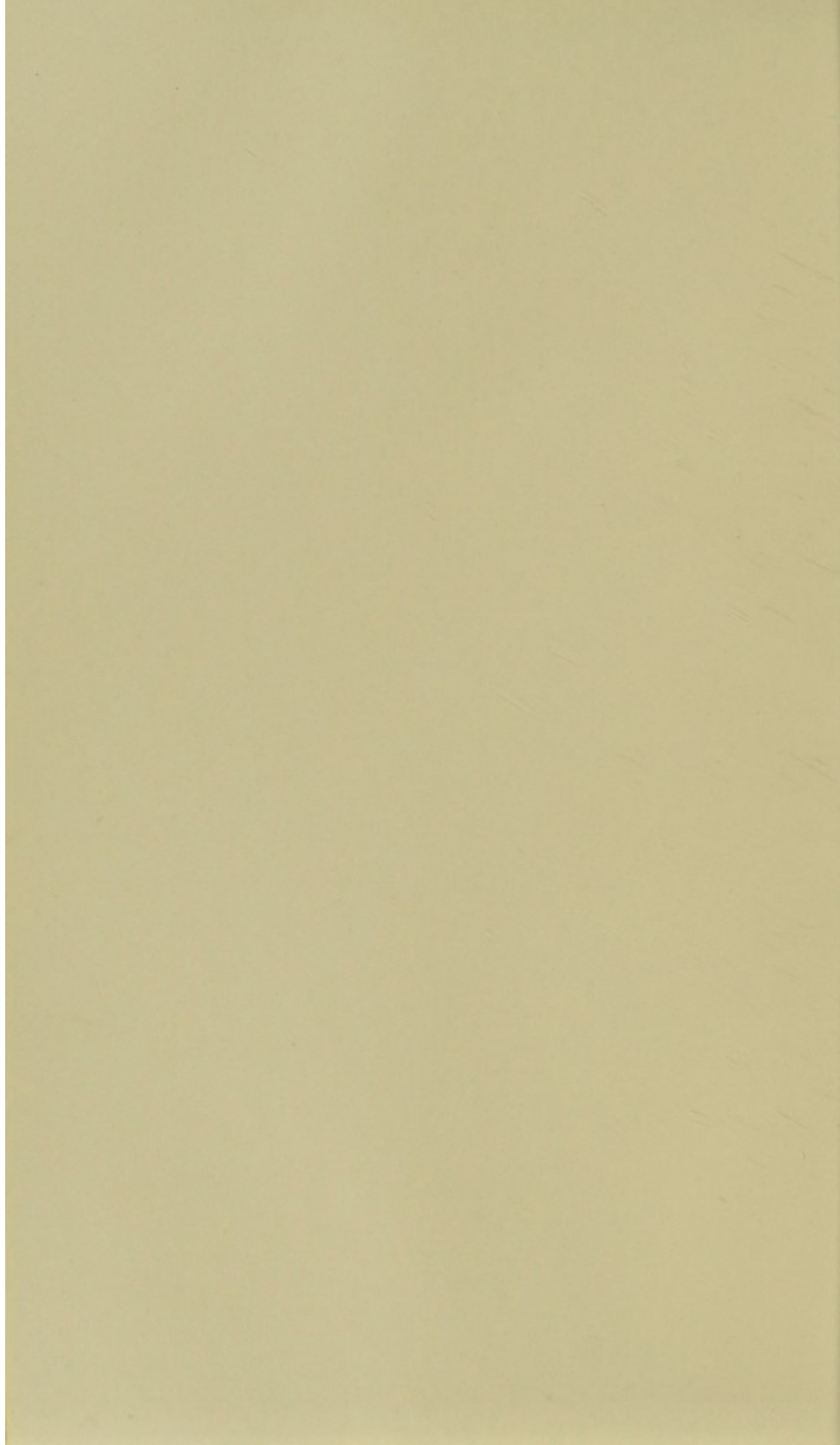


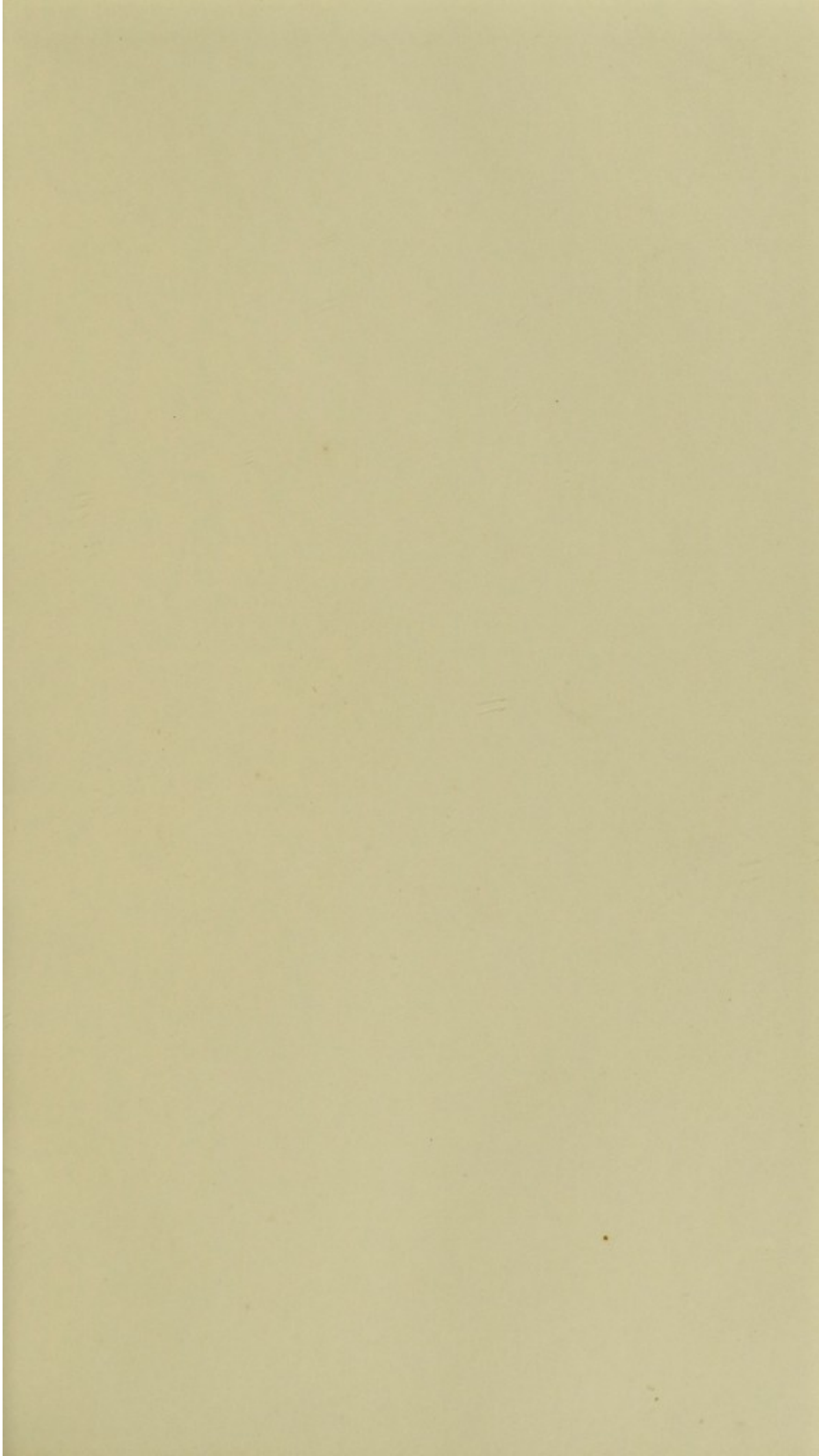


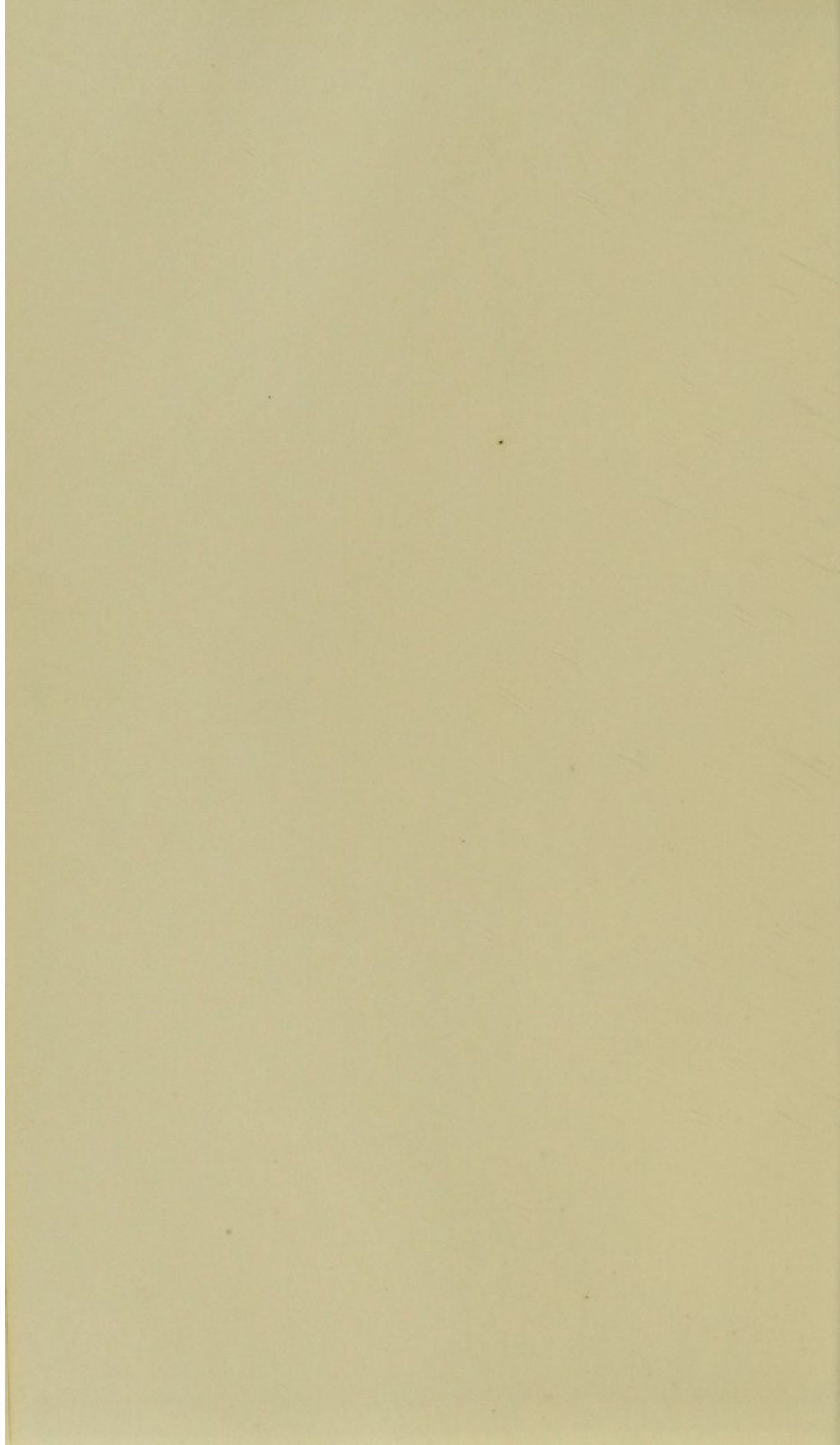


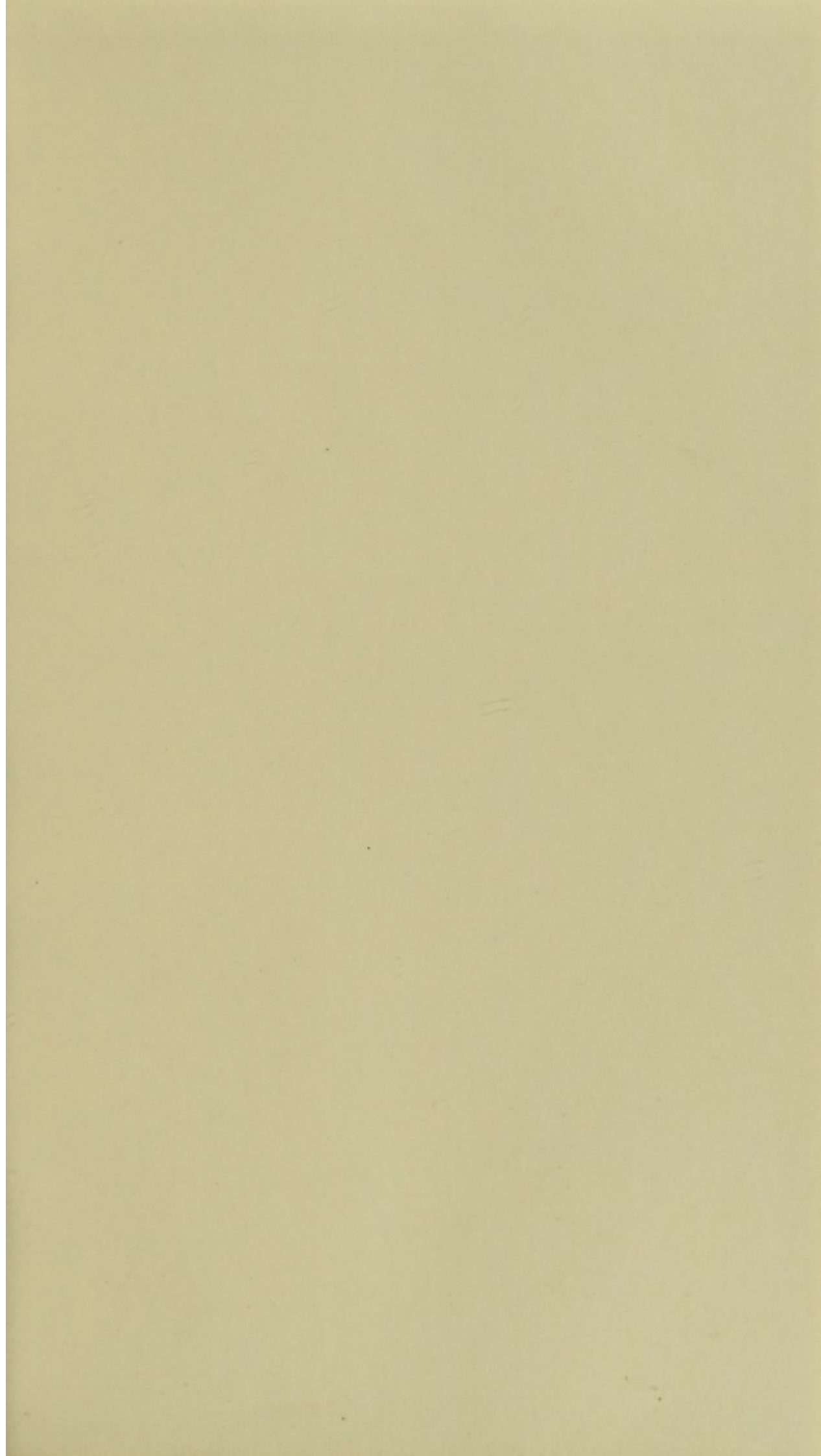


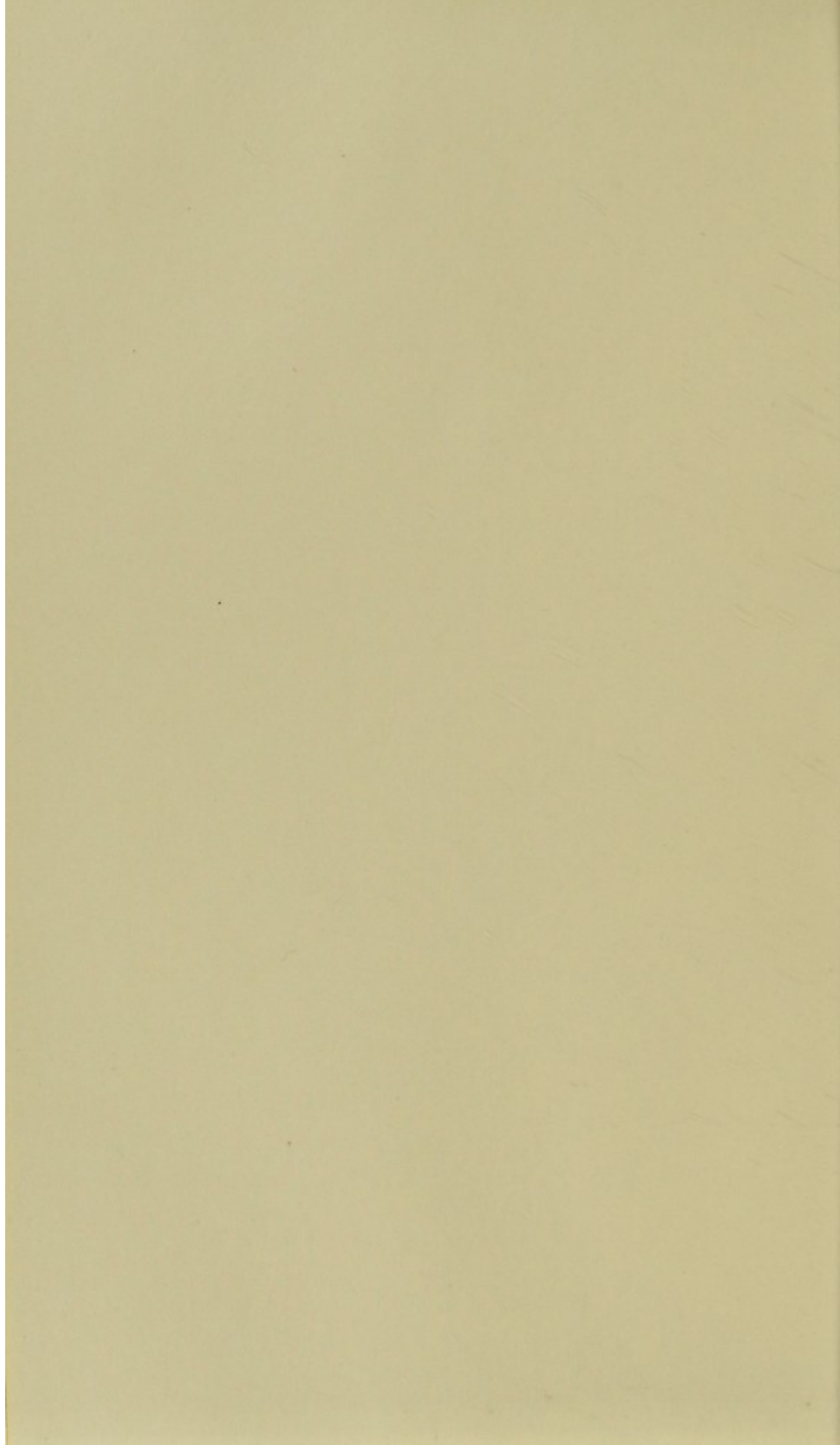


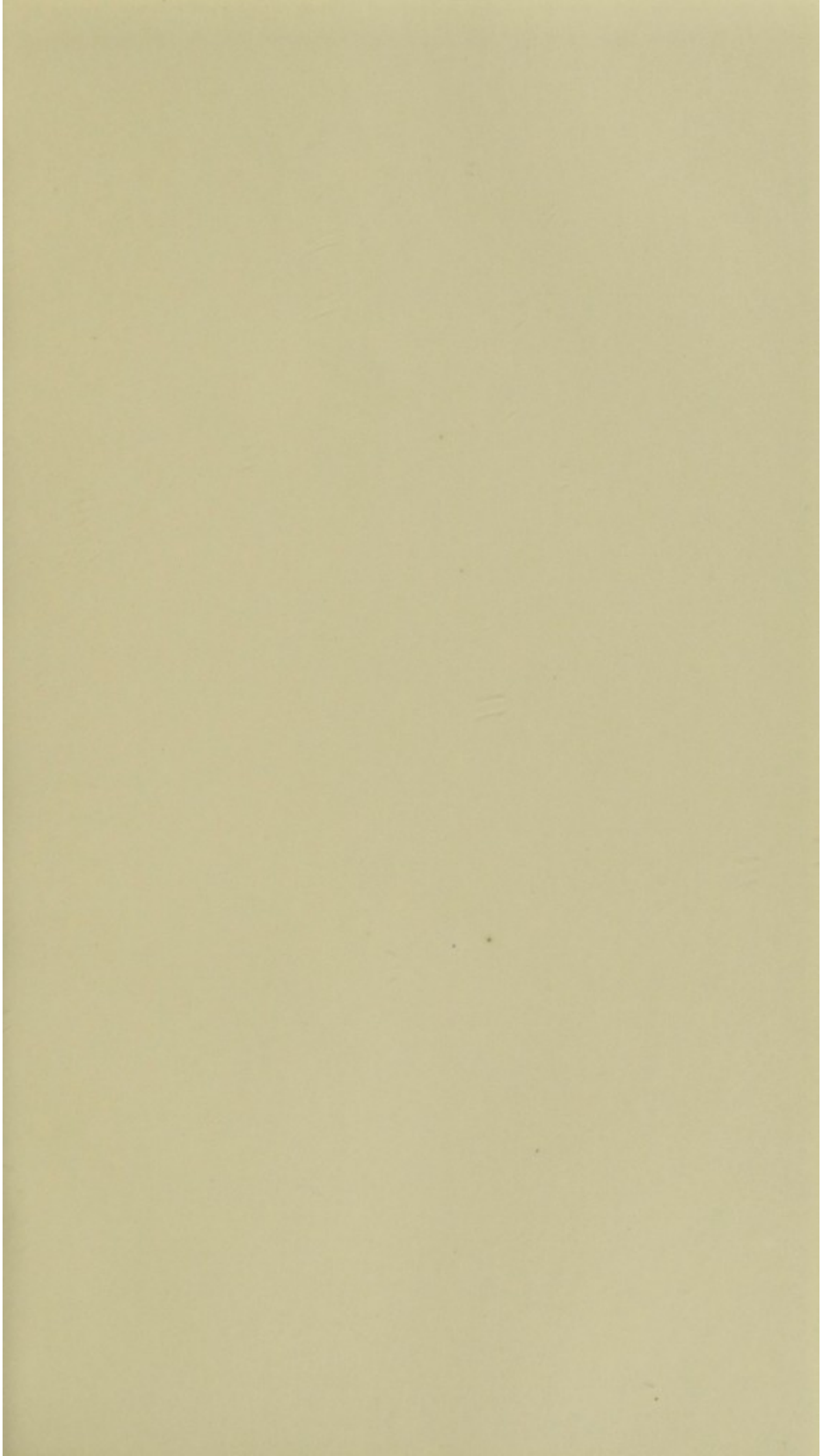


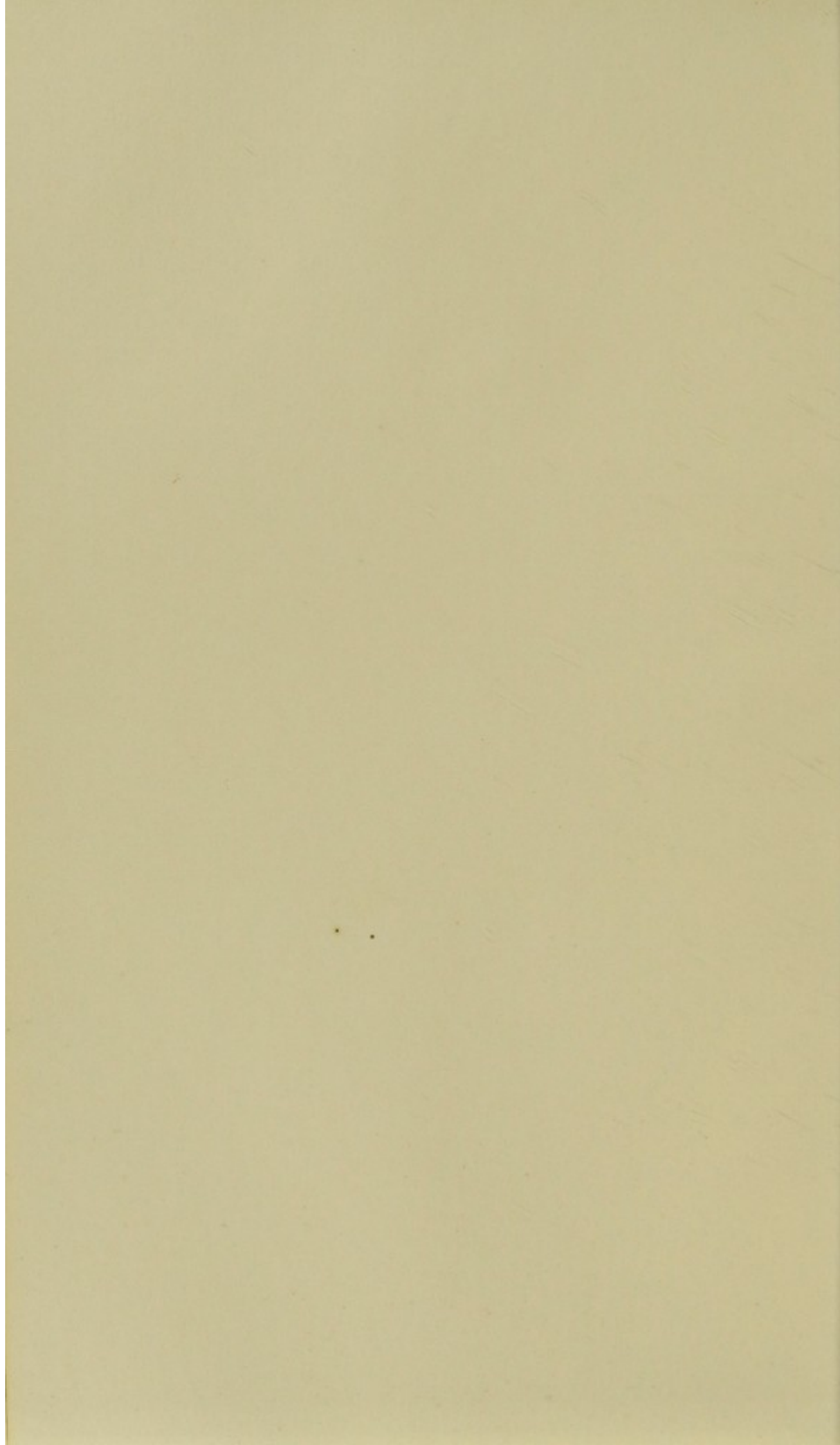


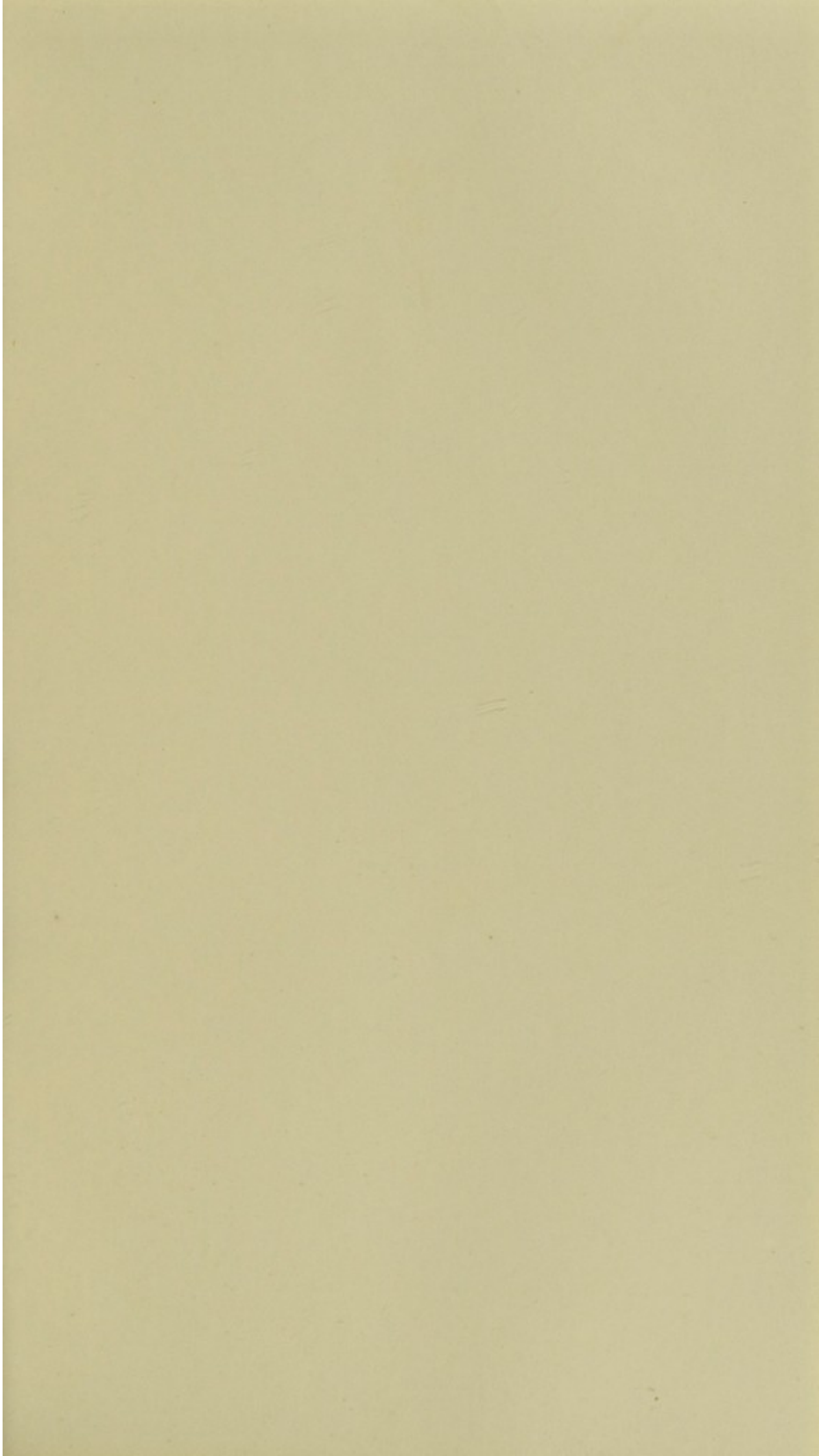


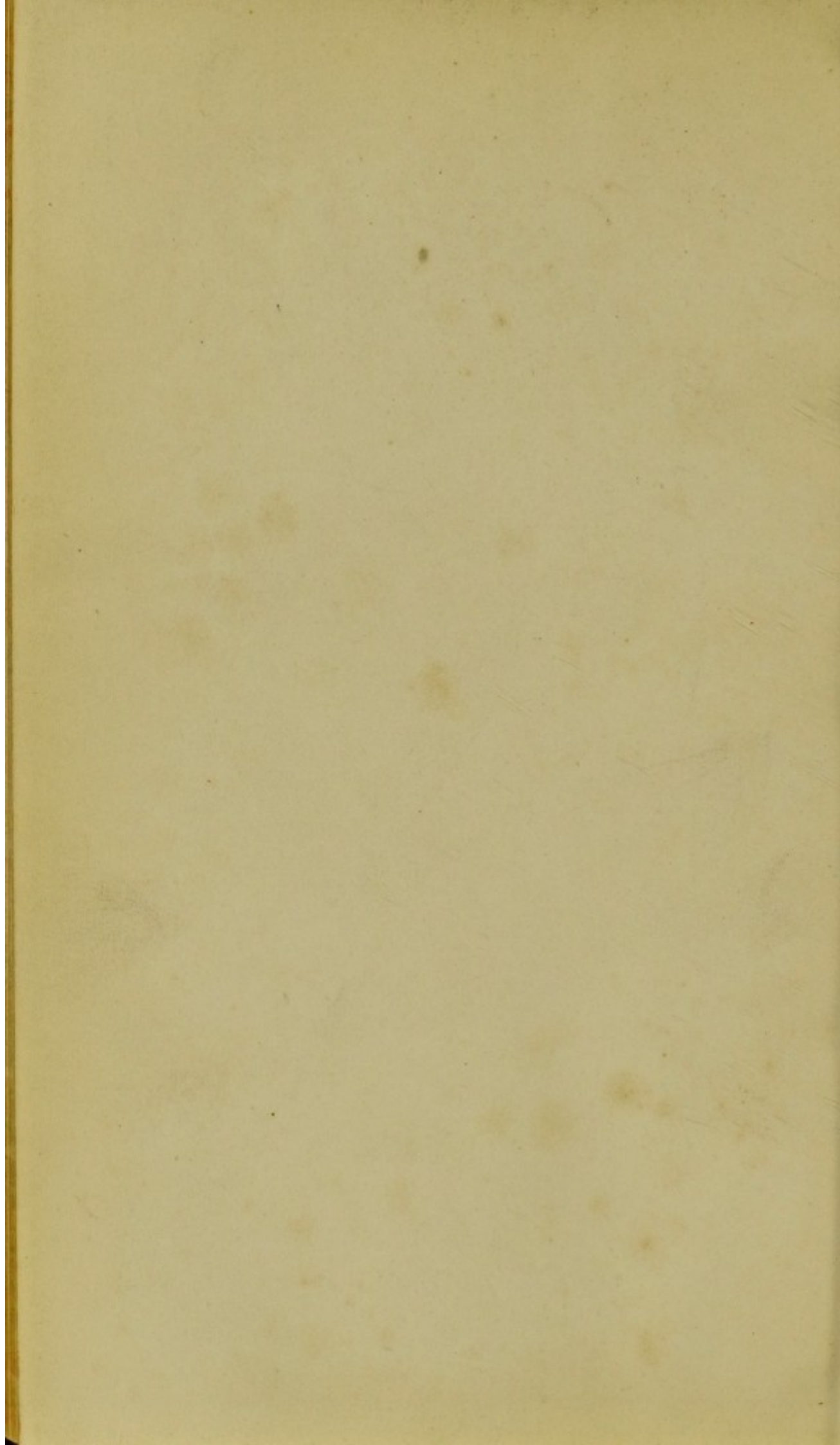












-1. FEB 1964



RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: 2947

Microfilm No:

Date

FEB 98

Particulars

Chemical Treatment

Fumigation

Deacidification

Renaissance 142

Lamination

Solvents

Leather Treatment

Adhesives

Remarks

