

Wyl Bucke his testament : the legacies palatably prepared for the legatees.

Contributors

Lacy, John, active 16th century.
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WYL Bucke his Testament: the Legacies palatably prepared for the Legatees, square 12mo. calf, very neat, gilt edges

Reprint, not for publication, at the Chiswick Press, 1827

"Wyl Bucke his Testament," is IN VERSE, followed by receipts for preparing the various parts of a Buck for food. It is supposed to have been written by John Lacy, and is reprinted from a UNIQUE COPY, by Copland, circa 1548, with a preface by Mr. Haslewood.

Only 40 copies were printed, all for presents.



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WYL BUCKE

HIS TESTAMENT.

N. 18 of 40.

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LACY, John

WYL BUCKE
HIS TESTAMENT:

THE
LEGACIES
PALATABLY PREPARED
FOR THE
LEGATEES.

REPRINTED (*NOT FOR PUBLICATION*)

AT THE CHISWICK PRESS.

M DCCC XXVII.

C. AND C. WHITTINGHAM, CSWICK.

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**UNIVERSITY
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A Postliminary Codicil to 'Wyl Bucke his
Testament,' preliminary placed.

WYL BUCKE hereby republishing his nuncupative Testament, without date*, is doubtful where his 'inkhorn mate' John Lacy, whose name is not otherwise known as a poet than by this production, would have found rank under the nomenclature of the *Art of Venery*, when George Gascoigne grouped the 'assembly for presence of a

* William Copland, the printer, flourished 1548—68.

prince' going to the chace, unless in the character of Captain Cooke 'with hunger for to fight.' As Chaucer says,

'He coude roste, and sethe, and broile and frie,'

and certes was no forester. In my 'Wyl Bucke his testament,' not an unskilful division is made of mine the testator's body, being all my worldly geer: an idea possibly suggesting the speech of Jaques,

'Poor deer, quoth he, thou mak'st a *testament*
As worldlings do, giving thy sum of more
To that which had too much*.'

* As You Like It.

There are gifts to the lady, the lord, the morsel to the king, and the raven's perquisite, according to woodcraft lore, then generally known*; but to tender the say to a lady and blow a quarry for a buck killed by a stalking bowman, are vulgar errors no rhyming forester could pardon. The common saying was that 'killing of dere with bowes, or greyhounds, serveth well for the pot†;' and in preparing

* Vndo the deer, 'I passe ouer lightly for ther is no wodeman, nor good hunter in Engeland that they ne kan do hit wel ynough, and wel better than I can teche hem.' *Maister of the Game*, MS.

† Sir Thomas Eliot's *Governor*.

‘savoury meat’ John Lacy remains unrivalled, whether ye consult the ancient ‘Forme of Cury,’ or the modern ‘Cook’s Oracle*.’ Hence probably it happens that only a single copy of my Testament has found preservation in the Bodlean Library. The receipts were needed for family use, and time and frequent reference wore out the authority. The buck served then to

* It availeth little turning to *Antiquitates Culinarie*, 1791, 4to.; but there is the better informed Mrs. Margaret Dods, of the Cliekum Inn, St. Ronan’s, tellith many revivifying condiments for to amuse the venison fancier; and mentions in the *Cook’s Manual*, 1827, at p. 515, the HAGGIS-ROYAL.

promote the diversions of the field; and when killed, much of his body became perquisites among the attendants. A Dramatist says,

‘What have you fit for breakefast?—

Butter and cheese, and humbels of a deere,

Such as poore keepers haue within their lodge*.’

When roaming in a wild state he could compete with the lucrative grunter of the sty, so highly estimated for wholesome puddings, milk-white chitterlings, and sa-

* R. Green’s *Honourable Historie of Frier Bacon*, 1594.

voury haslet, &c.*. Now my descendants have lost that universal character—have become the admired tenants of the park, with haunches bedded in fat—have a limited season for the gourmand—have a few costly joints—have little to reward the ‘poor keeper †’—have ——— Enough! or belike the attesting witnesses, Masters

* The porker yields a reeking relish, that Master Lacy has not recorded, and to taste once *quan. suf.* always served by Meg Dods to ‘jillies o’ her ain up bringing,’ i. e. cracknels.

† Now an annual present founds a reward from the Donee, rated by the character of the gift.

C. and C. Whittingham, with the auditory
of the chapel will cry, So, ho,

‘ We may all spend our mouths like a company of
hounds

In chase of a Royal Deer, and then go home
And fall to cold mutton bones *.’

Wyl Bucke.

* T. Middleton’s *Mayor of Quinborough*.



W Y L B U C K E

H I S T E S T A
M E N T.

◀ J M P R I N T E D A T L O N D O N , B Y
W Y L L A M C O P L A N D .

* *

*

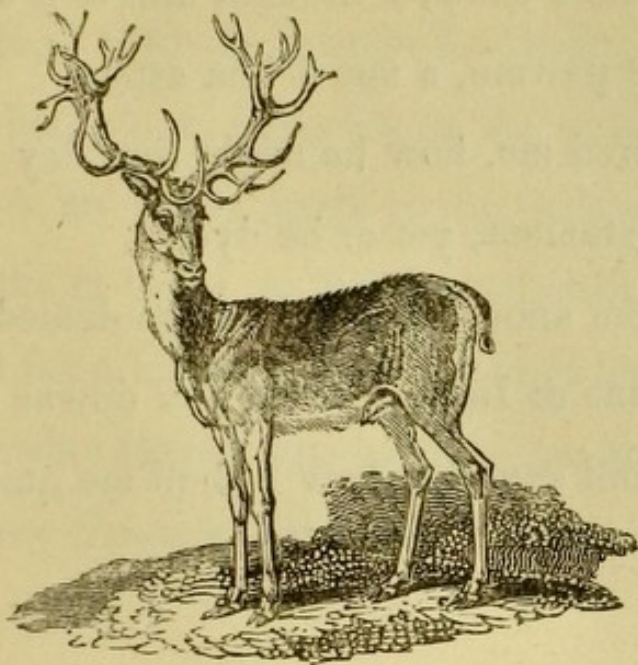
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ASTEN LENOX

TILDEN

ASTEN LENOX

TILDEN



As I stode in a Parke, streite vp bi a tree
My Arowe in mi honde, mi bowe r[e]di bente
I sawe where came buckes. ii. or three
And oon especiall, to mine entente
I strake him euen in the haunche, as I was mente
When he felte him hurte, he went his wey full soon
I drewe to him, from. viii. of the clocke tile noon.

But, whan noone came, I brought him to a bay
 By the brode pawme, a non I him espied
 Than he desired me, how he might that day
 Make his Testament, yet or he dyed
 I graunted him anon, hit shuld not be denied
 Thē take penne & Inke, & sette you downe to write
 What I shall say, and how I shall me quite.

I bequeth mi body, to the colde seler
 I wolde that a lady, toke the say of me
 And I bequethe mi skinne, to your bowe berer
 The rewarde of mi throte, to your howndes perde
 The right shulder, is the personis quantitie
 The lefte shulder, to the perker that is fallen in age
 Mi suet to the faire lady is visage.

My cabage, I wyll the hounde for strife
 Whan he hath doon, caste hit on the pale
 Mi blode & my guttis, grete to the poding wife
 She to make in them, so they be not stale
 A morsell for a kinge, with a cuppe of ale
 And with wine better, who might come therto
 But many times, hit is absent and goo.

I bequeth my tounge, that neuer lied lesinge
 To the lady, when she liste to breke with her faste
 And he that me helpeth, to the quarry bringe
 I wyll he haue mi necke, for a shorte repaste:
 The Rauens morsell, sticke hit on a thorne faste
 My lyuer to rewarde, all your yonge houndes
 My smale guttis to y^e harpe y^t makith meri soūdes.

My fote with the synew, to hange at the dore
 The tippe of my tayle, to put in your horne
 My bladdyr is the purse, of euery colore
 My tuell to the crowe, which beaute is worne
 My stonis in a pye, when ye liste to skorne
 And he that brekith my bodye, all and some
 Water for his hondis, is the olde custome.

I bequeth my grece, to the fermete potte
 Also the remanent, that is past abele
 I wolde that ye bake hit, and serue it forth hote
 In at firste corse, to the Lordis table
 To haue some roste, I wyll be a greable
 My bonis in broth at noone, and at night in sewe
 When ye make your siruice, shorte ye them hewe.

I wyll that ye make Stekis, for a brekefaste
 Of the leniste flesshe, of my bodye
 Which is good for Widowe, or Maiden chaste
 Also the good man, wil hit not denye
 Vineger is the sauce, I you certifye
 With powther of Gengir, and Sugre treicute
 This will I warrant, with eny clerkes to desput.

If eny thinge be els, thinke well on this
 Let it be a lowed, I holde hit ferme and stable
 Mine executor, I make Robin redbreste I wysse.
 The wronge to redresse, he is right able
 He lould my flesshe in lyfe, and death hit is no fable
 Wherfore I truste him, aboue all men a lone
 I may no more speke, my breth is nigh gone.

At my moneth minde, I wyll ye make a feste
 Of Will buckes sonne, and that of cowrses thre
 To serue all that cummeth there, both moste & leste
 But other denties, than of y^e same shal there none be
 I leue the feste in writing, that cookes may hit se
 Fare ye well now frendis, I ma no lenger tarry
 I must nedis hense go, I here them blowe y^e quarry.

To make. iii. courses of a Bucke or of a
Doo.

THE potage of the first course, Chine chopped in small wirtes, and than venison and frumente, and then blake podinges. and tripes and carpe, & the tonge rosted.

For y^e seconde course of Bucke. The potage stued tripes, and Noumbles in sewe, and trotters, y^e rape and the Hagges, the shulder rostid, & Alowes rosted stekis in sawce, venigre some bake.

For the thrid course of the Bucke. The potage Mogets and Nowmbleis stued, the hosteis in sewe chitterlinges broyled and therbur, and

Isinge and the fench rostid and y^e filet, and noumbles rosted stekes drye, and the breste chopped and chewets, bake dowcetts, and tendreus, and the liuer rostid, and if it be a Doo take the lure.

For to preporcion all this.

WHEN the bucke is dede, and dight, loke that y^e fleshe be hole and holsome, then take vp the blode with in him with a cuppe, or a pece, then take the suet of the call and then cut hit but not to small and keste him to y^e same blode, and take a good quantite of Otemele and caste therto and salte, and medyll all these to gether with your handes for clodding of the blode, and then take

the guttis that be moste best therfore and wesse
 them clene, and then turne them and put the
 blode therin. And the[y] be blacke podinges, than
 take the rape and opin him by the side of the
 length of an ynche and pike out the stuffe that
 is with in, & pinch not the skine that is without,
 and than take y^e same stuffe that ye make your
 blake podinges and put hit in and fyll your rape
 but not to full for breaking and take a nedyll and
 a threde and shewe it, than take y^e skine that is
 abought the herte, and that is called y^e Erber,
 thā take and shewe them, saue leue a parte opin
 for to put in your stuffe, and take the same stuffe
 that seruid for the blacke podinges & put it therin
 and then so him together close than caste all
 togeter in a faire sethīg pott with water or with

broth, & pricke them, and turne them well pod-
 inges and all, or els the suete wil be more in the
 to side than on the other and when they ar Inough
 take them vp & ley them vpon a faire grediren
 and broyle them, and caste on salte, and serue them
 forth as the course spekes of.

For to make the Isinge Poding.

TAKE the gutte that is hinde muste of al, that
 is the gutte of Isu, and then wasshe him clene
 with water and salte, and picke a waye the fat that
 is aboute him, and then take faire suet & minse hit
 but not to small, and caste therto a grete quantite
 of Otemel, than take the yolkes of Egges a bout

a foure, & is Inough for one, and then cast therto powther of Peper, Safron and turne the oute side of the gutte outwardes for with the turning of the gutte ye shal put in the stuffe, pricke him and sethe him, faire bloile him on a grediron and cast salte on him, and serue him forthe for an Isinge.

For to make Cheterlinges.

TAKE the smale gutte of y^e Bucke but not all, for we muste kepe of the fatteste for Haggess, and than take the small gutte and cutte him in tweine y^t euery gut be halfe as longe or your selfe, & then turne him faire with a sticke and let him lye & soke. ii. or iii. howres in water for he wil be

the swetter, and then knite them together and make of them. ii. chiterlinges or iii. after that the stuffe is, & than seth them feyre & sowse them, then broyle them on a grediron and serue thē forth.

For to make the Haggēs.

TAKE the mawe and wasshe hit clene and let him soke in water also, & thē the guttes of the same dere and slytte them faire and scrape them clene & washe them clene and let them lie in water all a night, or els as longe as ye maye, and then caste them into a faire potte with brothe freshe, and cast ther to a quātite of Noumbleis, some of the herte, and some of the Kidnes & a great quantite of suette for to make them fate Inough, & when that

it is bolied al together Inough, then ley them vpon a fayre borde, and cast therto fayre gratid brede and perseley feayre picked and a litel sauerey and time & faire yelkes of Egges aboute. vi. or vii. in on, and the powther of Peper and safron but not to moche, lete them haue sumwhat a browne cullor, and then take. ii. knifis and hewe thē small and then take the Haggis gut that I spake of before and putte the same stuffe therin, but fyll him not to full for he wyl swel, pricke him, close him and caste in a potte and gefe him a boyle, and let him soke a while, & take him vp & ley him in a disshe and cute of the grette ende that is pricked, & loke that he be fatte Inough with in himselfe, & cast brothe aboute him and serue him forth for a good Haggis.

For to dight Tripes of the same Bucke.

CUTTE the wombe and cast out the herbis, and take skalding hot water, let hit not be to hote, and scalde the Tripes feire and then let them soke in the water all the night and ye maye, and take and cast them in a pot of faire water and boile them tender and then take and put them in faire colde water, & then washe them and pike them white and lete the fat be on thē still, and then take the fatteste tripe and ley him in a souce and the cheterlinges together, and if so be that ye serve them in haste make the souce the sharper of ale and salte, and then take a fayre grediron and ley your tripe ther vpō, and broile them fayre & browne and put them in disshes and serue them forth.

Then take another lener tripe and cutte him & dyse him of the bred of a dise and cast him in a fayre potte with stronge broth and caste therto powther of Peper and saffron, and a litell brede drawen thorow a streynor, and then set him to the fire and boyle him bute let it not be thicke, and when he is ynough sette him oute and season them vp with vergis & a good quantite of Ginger and salte & dresse them forth for stued Tripe.

For to dight the Moget.

SKALDE him faire and white, and cast him in a posnete with faire water and seth him tyl the[y] be tender and then take him vp, and take water and

salte and rubbe him betwene thi handes till he be white and kepe him hole and caste him in a fayre pot, and caste therto faire stronge brothe and a morsell of faire Lien befe, or Moton with all and caste therto faire leues of Persely ynough and let him seth to gether a good pretie while, and then set him fro y^e fire & caste there in Safferon and salte, and powther of Ginger and Vergis to gether, but putte hit not therin tyll thou shalt serue it forth, and then dresse it in a disshe y^e herbes and y^e hole Moget together and brothe ynough ther with & that is Mogets of y^e bucke or of y^e Doo.

For to make the Trotters of the Bucke.

TAKE the fowre fete and skalde them faire & white and cast in a pote and boyle them tender, & then take them vp and laye them in faire water and salte and clefe them faire and ley them in a dishe and cast theron leauis of percely and veneger, and serue them forth and that ben the Trotters.

For to dight the tonge of the same bucke.

SKALDE him faire and scrape him and let him come in no colde water, for than he woll be toughe, & parboyle him in water and salte, & put him on

a broche and roste him & baste him well or els he
 wyll be drie drawe him oute and ley him in a faire
 dishe and cast on salte and serue him forthe.

For to dight the liuer of the same bucke.

LOKE, he be hole, and take y^e gall oute & take a
 faire grediron and faire spilts vpon it, and take
 the same liuer and ley there vpon and lete hit haue
 an esy fire and pricke him well with a pricke &
 roste him faire ley hī in a disshe, caste in him
 salte & serue him forth.

For to proporcion the fleshe of the same bucke.

TAKE a side and ley him in powther all night, or els seth him in water and salte and then cut him in twaine and bande it faire and take the coste side and cut it in pecis, and thou wilt serue hit with frumente & then take the same brothe and put thy venison therin and kepe it hote, and take the breste & cut the skinne end longes and ouer thwarte to the bone, and then caste theron grated breade & powther of Genger, & boyle hit on a faire grediron browne both sides, & then ley him in a dishe and serue him forth for a good Carpe.

For to make small wortes.

TAKE the chine and choppe him euery pece an ynche brode and then pece hit feyre and wasshe him & caste him in a potte and caste therto stronge brothe, & sete him on the fire and toyle him with a pot staffe tyl he sethe for quailing, and then he shal be browne of his owne kinde, and then set him downe and skime him fayre, and caste on him Otemel, and then take herbes of the beste that you can gete for wortes, and hewe them small, when the flesshe is halfe Inough cast in thy wortes and let them, sethe to gether, and loke it be sumwhat browne of his owne kinde, & cast theron saffron and salte, dresse them in disshes, flesshe and wortes to gether, and serue forth for smal wortes.

For to make Frumente.

TAKE fayre whete that is faire picked and clene
ād pile him well and washe him in many waters
& cast in a pot of hote sethinge water and let him
sethe tyl they be tender, and then take them vp,
and caste him in a nother faire pot and cast therto
lyer of befe and Moton, and caste therto swete
milke & set him ouer the fire and stire them to
the boyle, and then sete thē downe & let them
sethe, & loke the[y] be thicke ynough of his owne
kinde and cast therin saffron and salte, when it is
ynough serue them forth in faire disshes. Take

the venison that is ordeynid therfore and serue it forth in other disshes by, & cast theron faire broth of the same, & serue it forth for Frumente & Venisō.

And than as for other Potages, stued Tryppys, yt is dight redy. And than for to make the Numbleis in sewe.

TAKE the Numbleis and loke that they be clene, & look they be not gored, and mince them small euen rawe and vnwasshen and put them in a faire pot ad caste therto stronge broth & set him on the fire & stere him wel tyll he boyle, & then skime & loke he be browne of his owne kind, thē

cast therto a good quātite of Powther of Canell
 and Powther of Peper some and then take bread
 and skalde hit and let the Numbleis be newe
 Inough for to geue him selfe a good colour els
 take blode of a good shepe or of a good kid &
 drawe hit with the brede & lier vp thy pot therwith
 but not to thicke. 'Than when it is Inough set
 him oute and caste in him a quantite of vineger
 and salte and a lytell saffron, but let his owne
 colour be chefe and then serue him forth.

And then for y^e other potage, mogetts be
 made redy.

For to make Numbleis stued.

TAKE the Numbleis and loke y^t they be clene wasshed and dight, and then cut them to the length of the brede of halfe a thombe and sumwhat more and thē put them on a broche and roste them til they be halfe Inough and put them in a faire pot and caste therto strong broth and wine to gether, and a good quantitie of Canell and powther of Peper, & Resons of Corans, and lete them boyle to gether and thē lire him vp with crustes of brede drawne with with wine or els with brede tosted, other els the yolkes of Egges when they be sodin herde and breke them small and cast there amonge powther of ginger, & powther of Clowes and of Mace, and melt all these together & when thou

shalt serue hit forth cast therin vergis & a litell vineger, and if thou lire him vp with breade caste therin vineger and vergius, and ginger, & powther of clowes & mace & giue him a colour of saffron and loke that he be sumwhat egre dowce and serue it forthe in disshes.

For to make Hostes.

TAKE the faire bones of the bucke that is called the maribones and cut a waye all the flesshe about him and breke the bones at euery ende that ye may se the marye or els hit wil waste a waye, & then cast them in a fayre pote and caste therto broth and wine, and other maner fleshe of the bucke

what ye wyll & then set him on the fire and toyle him with a potstafe tyll he boyle, and then cast thereto Onions, minced but nothing small, and then cast thereto Herbes, Persely, Isope, Sauery, and Time, and let al these be boyled together and caste therto a quantite of Canel & powther of Pepper, Clowes and Mace, and let all these boyle to gether, whan it is ynough cast therto vineger and salte, and loke he haue a browne couler of his owne kinde or els caste therto saffron and saunders to gether but not to moche, & take vp thy bonis and ley them in a disshe or in a charger and cast the same broth vpō him and serue them forth for Hostes in sewe.

For to departe our flesshe the on of the sides in Frumente and Carpe to gether. And then take

the other side and take out the fillet and roste the side, & picke a wey the vtter skin, when it is rosted cut him fayre euery ribbe fro other and put them in a faire Charger and take varies, and vineger & wine to gether and caste therto powther of Canell and Ginger and Pepper some and make it almoste boyling hote on y^e fire in a pot, or a disshe and cast it on the brest that is choppid, and caste ther in salte and sarue him forthe for breste choppid. And then take thy fellet and cutte a wey the senowis of y^e to side and the bonis that is on the other side and parboyle him and put him on a smal spitte and roste him faire, and put him in a faire disshe, and then caste on him salte & powther of Gynger medled to gether and serue him forth for a good meate.

For to cut out kindly the fowche.

TAKE of the buttockes of him by the inner Joynt of the loyne, and let both the loynes sitte together & not departed in no wise, and the flanke set therin also and of the otter syde of the rybbe, and leue therin the Kidneys, of the Numbleis sitting styll. And yf it be a Fawne, or els a small Oer, cut of the buttockes sumwhat without the inner Joynte for I speke by cause of the rostringe, and put him on a great broche and bynde him so faste, and let him haue. iii. or. iiii. howres rostring, and then drawe him out & laye him in a Charger and caste on Salte, and serue him forth, and then put the shoulder on a faire broche & roste him

faire, and the call aboute him, and caste on salte and serue him forth also.

Then take the fatteste pece of the hawnche and cute him out in. ii. peces or. iii. after that ye haue stufe for to bake and parboile him in water and salte, and ley him vp & let him be colde. And thē take faire flower and make paste and make thy cakes faire and brode and take powther of Peper and salte, and medyll all to gether, and take thy peces of Venison & lay them in thy cake and put the same stuffe there vpon a boue hit and beneth hit, and then close him faire & bake him and serue it forth for pasteys of venyson.

For to make Chewets bake.

TAKE a clode of the same Venison and mince it small and sewet amonges it, cast therto powther of Peper saffron and salte, and a little of swete wine, and make small cofins and put in faire peces of mary, and take the same stuffe and fyll it therewith, and put ther in herde yolkes of Eggis Clowes, Mace, and Rasons of corans ynoughe, Then close him saire & bake him and serue him forth for Chewets.

For to make tarte **B**arbones.

TAKE fayre yolkes of Egges and swete wine for to make the paste, and for to make the stufe. Take tender chese of. iii. wekes olde or of a fourt-night & pare him clene and caste him into a mortar & grinde him small and caste therto a good quantite of yolkes of Egges and a good quantite of swete creme, and fair clarified butter, Suger, and Saffron medel al these together, but make it not to thinne, then make thy coffins of thy paste a bouesaide, & make them brode with low borders, then lay thy stuffe therin & sprede it all a brode.

Then take the same paste and dryue him thine and couer thy coffin ther with, and pinche him, cut the lydde sumwhat aboue to make an Issue culler him with Saffron, bake him faire and cast on Suger, and serue him forth for a good Tarte.

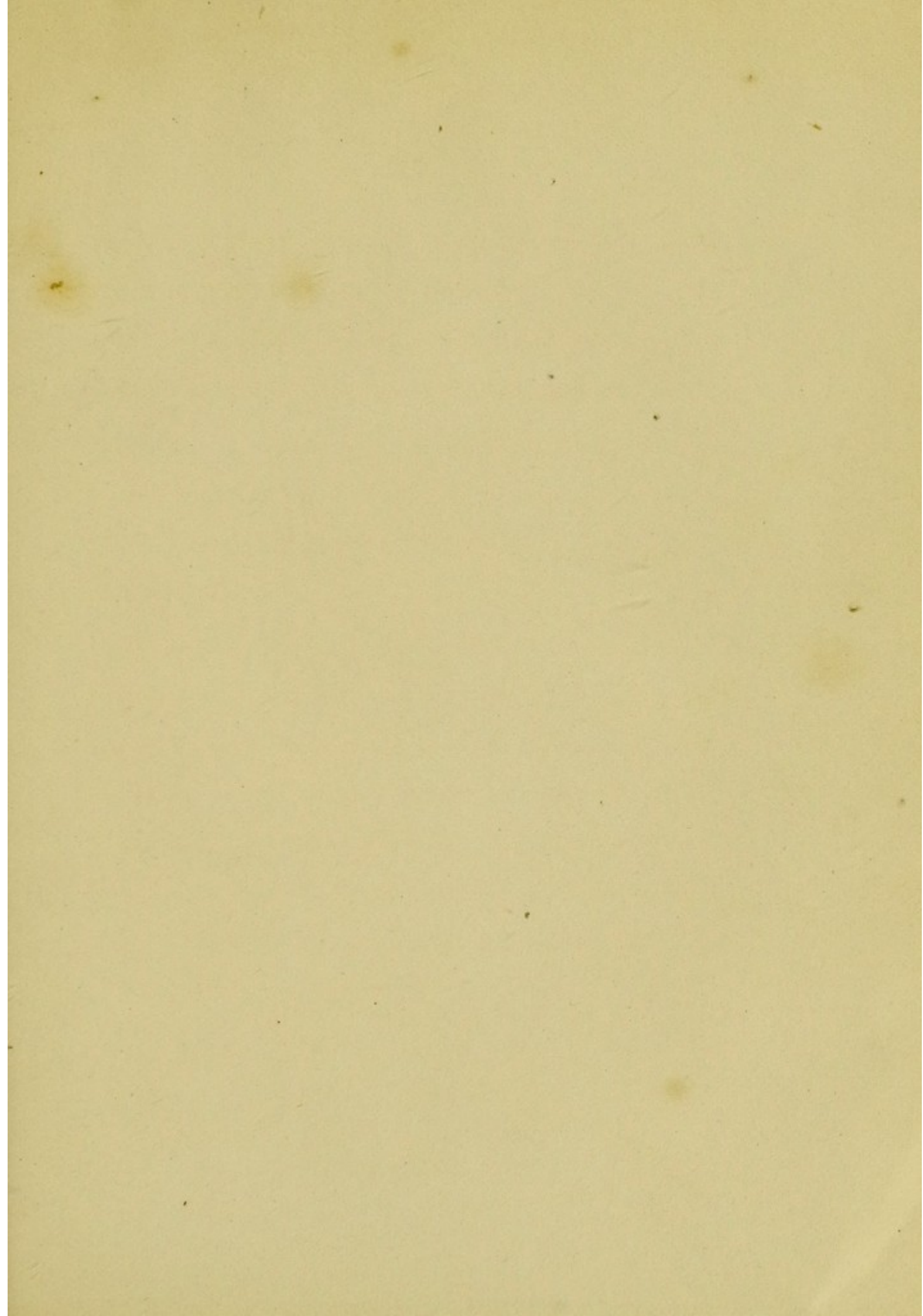
For to make Baloderikes.

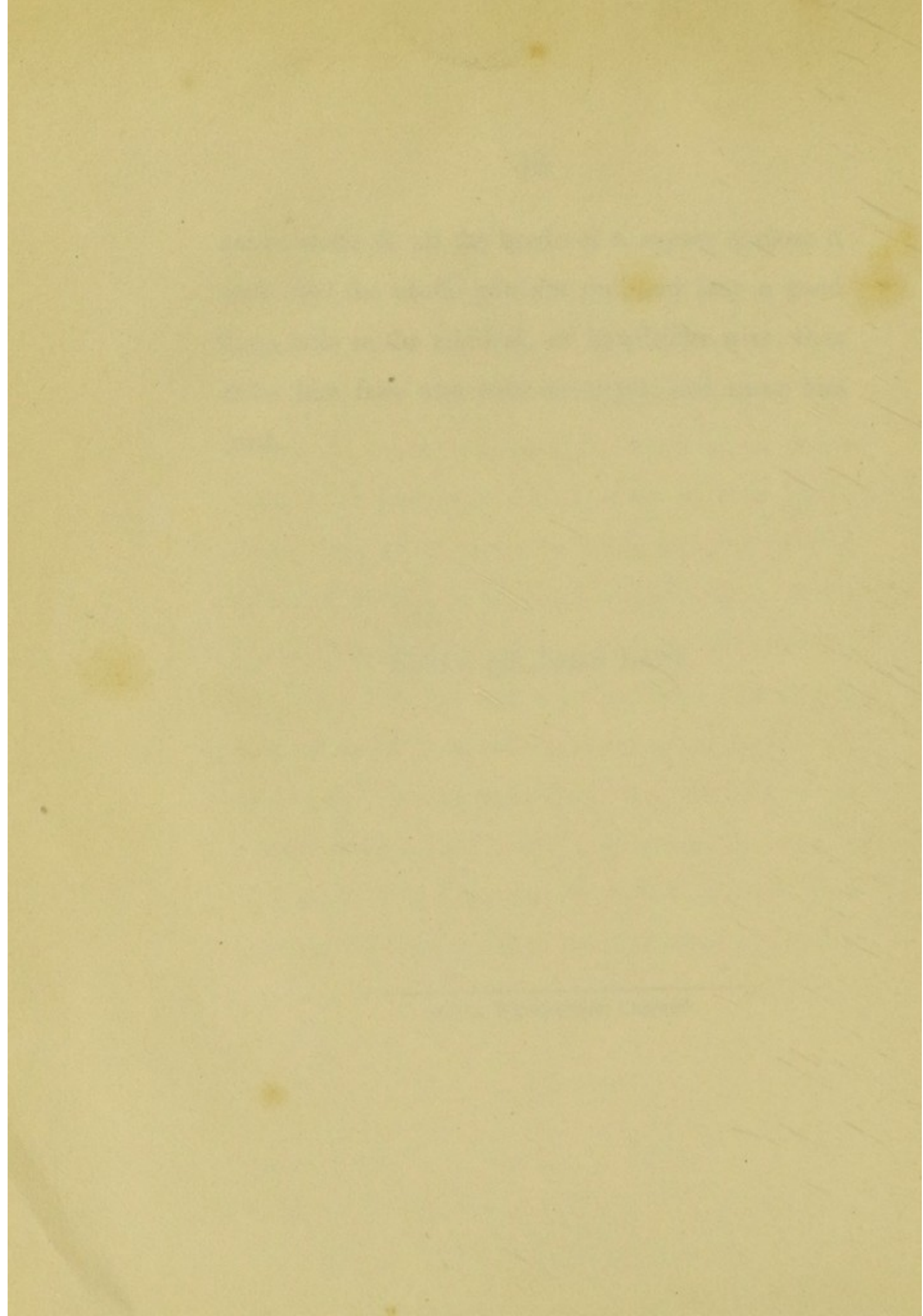
TAKE swete Creme and a quātitie of Manchet bread and drawe all thorow a strainour then caste all into a faire pote and set it on the fire and geue him a litell boyle then set him downe, than take faire yolkes of Egges and streine them thorow a straynour & then caste them small renning into y^e

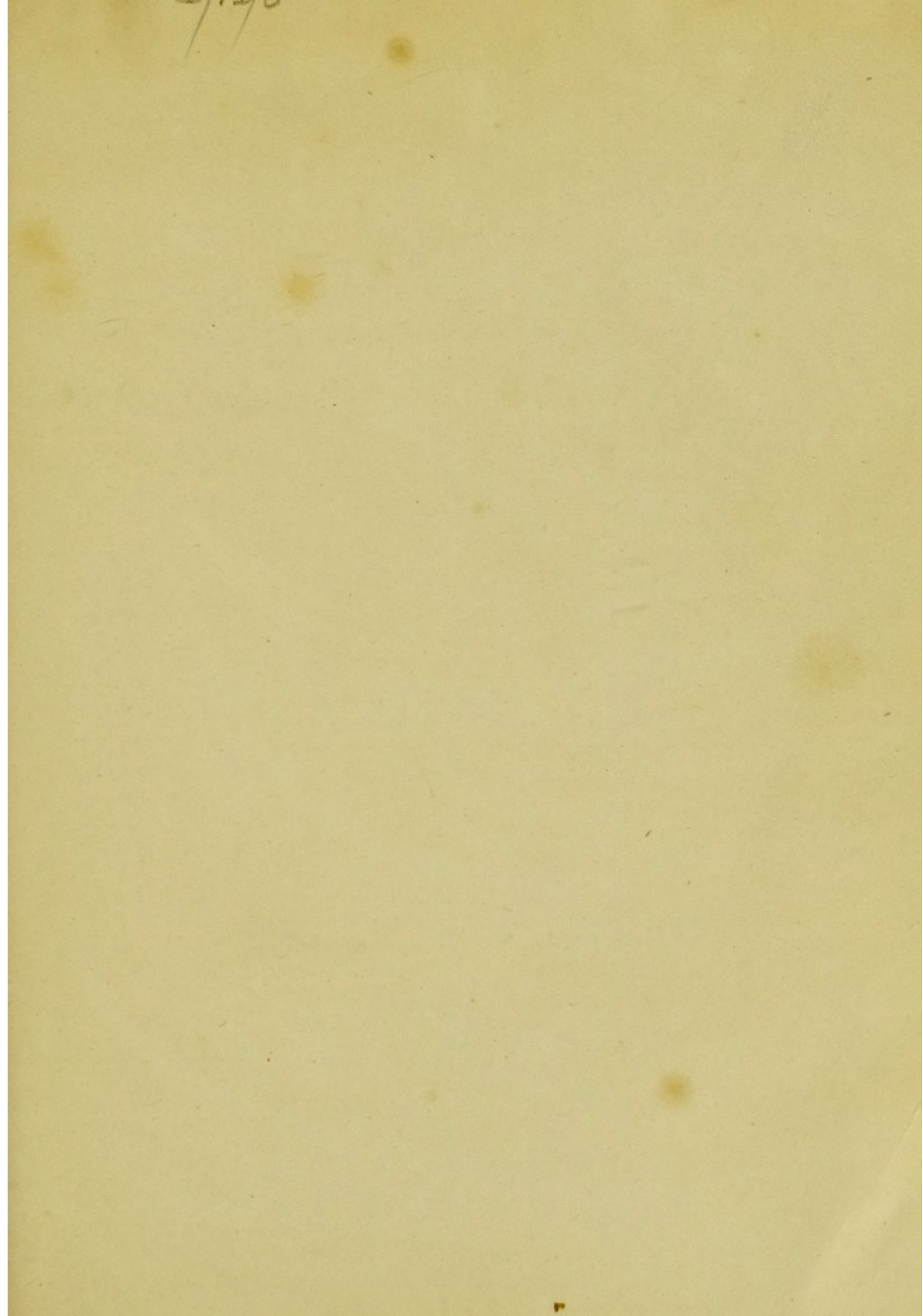
pote, take a pot stafe and ster it well that it quaille not then gife him a littell hete and loke it be stonding Inough than caste therto faire clarified butter and suger Inough and a good dele of Saffron and salte, medil these together but make it not to thine, if it be on a fieshe day take faire mary minced small in stede of butter & ye wyl. And for to make the paste. Take yolkes of Egges & fayre manchet flower and Saffron and sumwhat of Suger, and medill all this together and make thy paste, and make brode Cakes and thinne & loke thy stuffe becolde and standing Inough, than take y^e same stuffe and plat him of bredth vpon a cake and keuer it with a nother cake and close him well, than kerue him out in the middes of both the

cakes stufte & all the brede of a sauser & close it well that the stufte goo not out, and leue a good large hole in the middest, of bawdricke wise, then bake him faire and cast on suger, and sarue him forth.

FINIS. qd. JOHN LACY.









RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: 3725

Microfilm No:

Date	Particulars
SEPT 1999	Chemical Treatment
	Fumigation
	Deacidification Renaissance HA Liquid
	Lamination
	Solvents
	Leather Treatment
	Adhesives
	Remarks

