

A noble boke off cookry ffor a prynce houssolde or eny other estatly houssolde : reprinted verbatim from a rare ms. in the Holkham collection / edited by Mrs. Alexander Napier.

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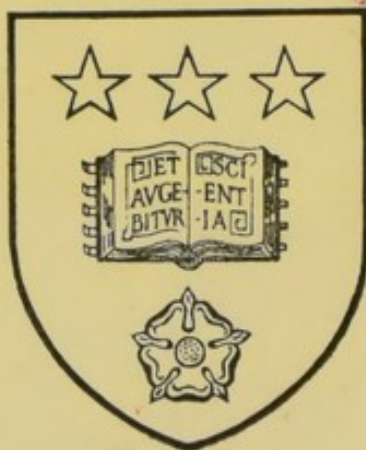
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FREDERICK ANTHONY WHITE.

Kinrofs Houfe.

Cromwell Road.

A NOBLE BOKE OFF COOKRY.

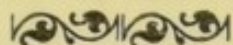


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A
NOBLE BOKE
OFF COOKRY

FFOR A PRYNCE HOUSSOLDE
OR ENY OTHER ESTATELY HOUSSOLDE



REPRINTED VERBATIM FROM A RARE MS.

IN THE HOLKHAM COLLECTION

EDITED

BY MRS. ALEXANDER NAPIER.



LONDON:
ELLIOT STOCK, 62, PATERNOSTER ROW, E.C.
1882.

OF R COOKRY

AND A FINESS HOUSEHOLD
IN THE OTHER ESTATE'S HOUSEHOLD

IN THE HOUSE OF LORDS
IN THE HOUSE OF COMMONS

BY THE HOUSE OF COMMONS



5.14882



INTRODUCTION.

MAN has been defined as "the cooking animal," and in these days of universal investigation, when every principle is traced back to its source and every custom to its origin, it will hardly be thought unworthy to give a few moments from graver studies to a "Noble boke of Cookry" written four hundred years ago.

Perhaps, indeed, our first reflection on turning over its pages will be that there is nothing new under the sun, for here are the same birds, beasts, and fishes, the same courses, and even the same names of various dishes, that we find in a modern cookery book. We see too with pleasure that the same principles and the same care were recognized as necessary for good cookery in the thirteenth and fourteenth centuries as in the nineteenth. "Clene vesselles," "fayre watur," "luk ye welle to it," and "boille yt softlie" were then, as now, the first and most important of culinary principles. But on closer examination much will be found to surprise and amuse the curious reader.

Who would have guessed that the most highly civilized of modern game pies is only an improved and ornamented "coffyn," while the pastry of our most delicate fruit tart

owes its origin to the desire of our ancestors to "counterfet" the substantial "coffyn" in which "chekkyngs," "per-touches," and "fessands" were once consigned to the oven with something admissible on "fyshe daies?" Who would have guessed that a precedent for the use of mint sauce may be found as far back as the "aigre-douce" of the time of King Edward the First? or that the germ of the dainty "friconnelles" of our day may be found in "bef or moton hewed in smale gobbettes and couched in a good bature"?

But while the names of the dishes are similar to our own, there is, happily for us, a vast difference in the preparation and ingredients; for instance, the names "custard" and "blanche-mange" have come down to us with little alteration, but the resemblance between the old dishes and ours is but slight. Our custards are free from "freche pork mynced smale," and our blanc mange is innocent of "lamprey or other fyshe."

The cook's difficulties in those days must have been great. It was, no doubt, a very good thing that people who breakfasted, dined, and supped so heavily one day, should have their fare slightly diminished on the next; but still it must have been no easy matter to satisfy mere hunger with a repast from which all meat was banished, and in which even the eggs were "counterfet." This ever-recurring necessity fostered great ingenuity in the art of imitation, an art which was even resorted to, apparently, for the mere pleasure of a deception, that we can hardly imagine ever to have been successful. Thus our MS. gives a recipe for making "two capons of one" with elaborate directions how to take off and stuff the skin of the fowl to make number one, while the body without the skin figures as number two: these are directed to be "rosted both to gadure," but perhaps the stuffed skin was

reserved for a fish day, or if served on the same dish with the veritable fowl, here would be a fine opportunity for making the distinction which was the polite usage of those days. A pike, for instance, was to be served whole to "a lorde," but cut up in pieces for the "commonalte." Cabbages were to be "thikked with grated bred" for common people, with yolks of eggs "for a lorde." It must be confessed, however, that lords sometimes paid dearly for their privileges: thus we find that instead of "a lorde" being allowed to enjoy the crackling immortalized by Charles Lamb, his "pigge," though "served furthe hole to a lorde" was, alas! to be "endored," or covered with yolks of eggs and tinsel.

It must be remembered that at the time when these recipes were written, and indeed for a hundred years afterwards, forks were unknown in England. Those useful articles were introduced into this country in the reign of James the First, by Tom Coryat, the eccentric traveller, who thus describes his discovery of their use in Italy:—"I observed a custome in all those Italian cities and townes through which I passed, that is not used in any other country that I saw in my travels, neither doe I thinke that any other nation of Christendome doth use it, but only Italy. The Italian and also most strangers commorant in Italy, doe alwaies at their meales use a little forke, when they cut their meate. . . . This forme of feeding I understand is generally used in all places in Italy, their forkes being for the most part made of yron or steele and some of silver, but those are used only by gentlemen: The reason of this their curiosity is, because the Italian cannot by any means indure to have his dish touched with fingers, seeing all men's fingers are not alike cleane. Hereupon I myself thoughte good to imitate the Italian fashion by this forked cutting of meate, not only while

I was in Italy, but also in Germany, and oftentimes in England since I came home.”¹ But notwithstanding their comfort and utility, forks were not generally used for some time. Thus we find a few years later Fynes Morryson in his travels advising the travelled Englishman, “that he returning home, lay aside the spoone and forke of Italy, the affected gestures of France, and all strange apparel, yea even those manners which with good judgement he allowes, if they be disagreeable to his country men.”²

Without the help of forks it was no wonder that carving was a very serious business, requiring such minute directions that one of the earliest books printed (1508) was Wynken de Worde’s “Book of Kerving” (see Appendix). But though thus wanting in the most necessary of appliances, there was no lack of splendour at their feasts. The peacock with his fine plumage carefully displayed made a brilliant figure on tables set out with gold and silver vessels, and armorial devices, and adorned with the wondrous “futtletes” in pastry and sugar, without which no feast or banquet was thought complete. Our MS. describes the antelopes, the swans, cygnets, and eagles, each with “a scripture in her bylle” that graced the “crownacon” feast of King Henry the Fifth, and the still more ambitious composition that ornamented the table at the “Stallinge of Clifford Bishop of London,” when a castle was set in the midst of a custard filled with jelly in which was a demon bringing a doctor in a pulpit in clothing of green tabard and hood bearing a pious inscription in Latin (see Appendix). The dishes also are sometimes directed to be planted in “violettes, primerosses” or “flowres of borage,” and a certain dish of stewed apples was to be orna-

¹ Coryat’s “Crudities,” vol. i., p. 106, edit. 1706.

² Warner’s “Antiquitates Culinariæ,” p. 134.

mented with "floures of the same tre;" a proof that, at any rate, they had good keeping apples in those days.

This "Noble Boke off Cookry" must have been written out after Neville's feast (1467), but in all probability very shortly afterwards—the handwriting, indeed, would, but for the mention of this feast, point to an earlier date. The recipes, however, were doubtless transcribed from originals long before composed; many of them have similar names, and in substance more or less resemble the recipes in the "Form of Cury,"¹ compiled about 1390, by the master cooks of King Richard II., who is described therein as the "best and ryallest viander of all Christian Kynges." But they may be traced still further back. The late Mr. Horwood discovered among some law papers (temp. Ed. I.) in his possession, some pages of recipes written in the same hand and evidently of the same date. These are written in French, but several of them have the same names, and are substantially the same recipes, as those in our manuscript, while others are more elaborate and perhaps more elegant. One or two of these may be given here as specimens:—

"A quire char faunz fu.

"Ici enseigne coment len quira char faunz fu

"Pernez un petite pot de terre e la couverture de meimes la terre, e ke il seit lee cum le pot est, e puy pernez un autre pot ke seit fet de meymes la terre cum lautre, e la couverture cum lautre e ke il ioynnent bien au potz, e ke le pot seit plus profound ke lautre de cync deis e environ de treis, e puy pernez char de porc e de gelynes, e puy festes couper en bon moſſeus, e pernez bons especes e metez de denz e du sel, e pernez le petit pot en ki la char est, e le mettez en le

¹ "Antiquitates Culinarie," Warner, Lond., 1711.

graunt pot, e si metez de bon cel, si le couerrez od la couverture, e estoquez le de moille terre tenaunte ke nule chose ne pusse issier ; puyz pernez de chairz nient esteynt, si metez en le graunt pot ewe tut pleyn, mais gardez ke nule ewe ne entre en le petit pot ; si laissez estre en pees cinc lynée de veie ou fet, e puyz ouvrez vos potz, e si trouverez vostre viaunde bien e bel quyt."

" *Rosee.*

" Un autre viande kad anonu Rosee. Pernez une poyne de foilles des Rosés ou deus, e fêstes bien braer, e distemprez ove let des alemaundes ou de vache, a pus pernez e liez bien espes de payn de wastel e des oeufs, e colourer le de seffran, e jettez une foille de sus ou deus e de sucre, e pus endressez."

This recipe for a dish of Rosés is to be found in English in the "Form of Cury," by the cooks of King Richard II., but it is not in the "Noble Boke off Cookry;" our MS., however, contains several recipes like the old French, and some almost exactly the same in name and substance. It seems evident, therefore, that all these different collections of recipes, of which the French are the oldest, were formed on the lines of originals much more ancient. It may be curious to note a few recipes that appear in all the different collections.

Sauce Madame.—A sage and onion stuffing for goose stewed into sauce with wine.

Egre-douce.—A sauce, as its name implies, sour, sweet, and piquant.

Pomes-dorre.—Minced and pounded meat mixed with eggs and savoury herbs made up into balls, first boiled and egged over and then browned before the fire (*Rissoles*).

Blank-mang.—Veal, chicken, rabbit, or other white meat stewed with rice and milk and flavoured with almonds.

Gilly or *Gelée.*—Meat or fish cold, and served "standing" in the jelly in which it was boiled.

Custard.—A fearful and wonderful combination of meat, eggs, and milk.

Fritters, beans and bacon, pea soup, gruel, caudle, and many other dishes have come down to us from ancient, almost pre-historic times.

Our MS. contains recipes for dinner and supper dishes only, and it may therefore be well to note a few particulars regarding breakfasts, gathered from other sources.

In the Northumberland Household book compiled by Henry Algernon Percy, fifth Earl of Northumberland, we find the following account of the allowance for breakfast to the superior part of the family, from Shrovetide to Eastur:—

“Braikfaste for my lorde, and my lady.

“Furst a loif of bred in trenchers, two manchets, a quart of bere, a quart of wine, two pecys of saltfysche, fix baconned herryng or a dysche of sproits (sprats).

“Braikfaste for the nercy (nursery), for my lady Margaret and maister Ingram Percy.

“Item a manchet, a quart of bere, a dysche of butter, a pece of saltfysche, a dische of sproits, or three white herryngs.”

On flesh days the fish was replaced by “half a chyne of moton, els a chyne of bef boiled—or a chekyng or els three moton bones boiled;” and it is particularly noted that while my lord and my lady were to breakfast only on “Sonday, Thirsdays, Friday and Satterday in Lent, my lordis children shall have braikfasts every day of the week in Lent.”

Manchets were loaves made of the finest flour, but the bread eaten by the common people in the sixteenth century was extremely coarse. Hollingshed tells us that, “the brede through the land is made of such grains as the soil yeeldeth; nevertheless the gentilitie commonlie provide themselves sufficientlie of *wheat* for their own tables, whilst

their household and poore neighbours, in some shires, are enforced to content themselves with rie or barlie, yea and in time of dearth, manie with bread made of benes, pessen, or oats, or of altogether and some acorns among" (Holl., p. 13).

Ale is mentioned in some of the earliest recipes known, but it is generally believed that brewing with hops was not introduced here till the reign of Henry the Eighth. Wines they had, both red and white, some of their own growth, some imported from France and Greece, as well as Rhenish and other kinds. Ypocras—a sort of highly spiced wine—was much used, being taken as part of the last course with wafers, or some kind of cakes. Among the ancient French recipes alluded to, is one for making "Clarée"—a spiced wine, either white or red, very similar to the Hippocras.

The various preparations for which recipes are given in the "Noble Boke off Cookry" were served on dishes, of which some were gold or silver, some "counterfet" or gilded, but the most part of pewter or wood. They were commonly eaten from treene, *i.e.* wooden platters and trenchers, pewter being a luxury reserved for special occasions, and generally hired by the year. It was not till the time of Elizabeth that plates of metal and earthenware began to be generally used instead of wood.

The table was covered with linen cloths, some no doubt of very fine quality; thus we find¹ mention made of "Holland," "Naperie of Devaunt," "Naperie of Paryce," "Diaper," "Towelles," "Crescloth," and "Canvas," and in the directions given to "Anne Harris," Landresse to King Henry the Eighth, the tablecloths are said to be of "fine Diaper in Damascue worke."

¹ Ordinances for the Household of George, Duke of Clarence, Edw. IV.

Dinner was served at ten or eleven o'clock, and supper at four or five : these were long, tedious meals,¹ and it was needful to relieve them by music, and the songs and recitations of the bards or minstrels, who were consequently a necessary part of the household of every nobleman until the reign of Elizabeth. In the thirty-ninth year of her reign an Act was passed to punish minstrels found wandering about ; but long before that time they had greatly deteriorated, and from being the companions and entertainers of kings, they had become mere "taverne minstrels," whose wit and music alike were of the lowest kind.

In conclusion, we may observe that, in the matter of cookery as in every other, when "the good old days" come to be examined at all closely, we find no reason to regret that they have passed away for ever. The study may afford amusement and interest, but not a moment's sorrow that barbarous magnificence and coarse profusion have happily given way to the comfort, simplicity and refinement of modern times.

ROBINA NAPIER.

HOLKHAM VICARAGE,
Dec., 1881.

¹ See Appendix, p. 131.

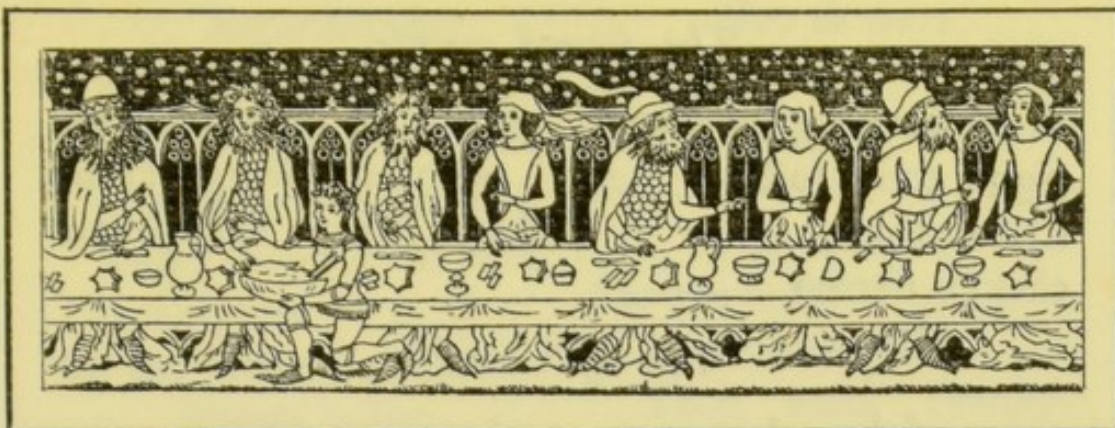


her begynnythe a noble boke off cookry
ffor a prynce houffolde or eny
other estately houffolde.



THE UNIVERSITY OF CHICAGO

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The ffeſte off kynge henry the iiijth to
the herawldes and ffrenche men
when they had juſted in
Smytheffelde.

The ffirſt courſe

Eurmente
with ven-
yſon
viand ryalle
groſs char poudred
ſignet roſt

potage

cawpon de haut grece
feſſand and leſſhe leſſhe
jaſſper ſtones of dyuers
coloures
a cuſtad

The second course

Bruet fairfyn, gilly, potage	region	A lefshe of braun
pigge, cony, roft		with feint Georges armes
kyd rofted		longe fritturs flampayne
chekyn ffarced		

The iijrd course

creme of almondes	potage	rabetes
larkes ftewed		plouers
venyfon		Teelis
pertuche		pomerings
quailes		A lefshe of braun with
Egret		garters

The crownacon off kyng henry the
ffyfte 1413

The ffirfte course

	enyfon in	potage	ffried creves
	brothe		Tartes
	Blank de		braun counterfet for lefshe
	ferre		withe the ribe ther in
	Pyk, lampry		a gret swan for futtellte
	poudred		fittinge upon a grene
	Gurnard		ftok displaid with a
	Trout		fkriptur in his bille
Roche			

·/. *Regardez Roy*
la droyt voy

and vi signetes grow-
 inge out of the sam stok
 under hir ech on with
 a skripture
 for the ffirste

Theney la ley
 for the second

Gardez la fey
 for the third

Hors de court
 for the ffourthe

Soit bannez tort
 ffor the ffyfte

Eyez pete
 ffor the sexte

des comunalte
 Then xxiiij fwannys
 euychon of them a byll in
 the mouthe,

·/. *noble honour and joy*

The second course

Vyand Ryalle
 gilly with fwannys of
 braun ther in for the
 king and ffor other Ef-
 tates
 congrur freche
 halybut
 Bace
 molet
 famon
 fooles

egre, eles, and lamprous
 roft
 place ffried
 lampry bak
 flampayne
 lefshe lombard
 Antelopes for fute tellte with
 a fcriptur

·/. *un sauvez plus*
maynteyn dieux

The iij course

Creme frez
 dates in compoft
 carpes

perche
 fturgion welkes
 tenche in braiffell

fflounders
 porpas rost
 lampry roste
 cloves de edewede
 menewes fried
 paynpuff

dowcettes
 Egillis of gold displayde
 for futeelte withe a
 scriptur in their billes
*·/. dest jour notable
 est honorable*

The stallinge of clifford Bischope off Londone

The first cours

Efurmente with
 porpas
 viand cypers
 milvet poudred
 lampry poudred
 pik boiled
 halibut boiled
 famon
 porpas
 a lesche beaucreme
 a brod custad with a castell

ther in with a stuff in
 the castelle of a gille and
 the demon in the myd-
 des brynging a doctur
 to futeelte in a pulpit
 in clothinge of grene
 tabard and hood withe
 a rolle on his hed wretyn
 thereon

in deo salutare meo

The ffest off Nevell Archebifshope of
York and Chaunceler of Englonde
att his ftallacon in York

The ffirft courfe

B raun with mus-	heron rofte
tard	carpet in venifon
ffurmente with	pik in ereblad
venyfon	lefhe caute rialle
hert poudred	ffritur boyfe
ffeffand in brayn	venyfon bak
Swan roft	cuftad planted
Ganetz	chewetts riall with a fut-
Gullez	tellte
capon de haut grece	

The fecond courfe

Gilly parti riall	wodcok
viand rafens	plouer
venifon in brakes	Goodwitts
pecock in trapille	red fhankes
cony rofte	yarowe helpes
roo reverfed	knottes
lardes de venifon	Oxene
pertuches	Creame in purpull

leshe cipirs
ffritur napkyne
tarte in molde

chatowe dyuers riall with
a futeelte

The third course

Bland defere
dates in comfet
neutes vert
Bittur roftid
Curlew roftid
fessand roftid
Railes roft
Egret roft
Rabettes
quailes
poums vert
Göt whelpes roft

dotterelles roft
martynets roft
Gret birds
larkes roft
sparowes
ffreche fturgion
leshe blaunche
ffritur cuspe
quinces bak
roftis florishid
chamlettes withe a fut-
telte

prime courfis le princ ffeft



reme buyle
ung potage
puysson potage
pik, lampry
ung puysson freche
ung viand de paste
potage
Samon. pik

gurnard. soles
Eles rofte.
ung viand de past
ung potage. trout
perche flounders
shrympes. crabs
loppsters lesches
Ung Viand de past

Le second ffeſte



Uenifon in furmenty
 potage viand
 Bruſez. chef de

fingler
 groſs chare
 ſignet roſt. pik
 viand in paſt
 cuſtad lombard
 Ung ſubtilite
 gilly blandeferre
 porcell roſted
 heron, pouchans endorez
 Breme. tartes
 braun briſez

cony. ung ſubtilite
 Bruet de Almayne
 ſtew lombard
 venifon roſt
 Egret roſt
 pegions roſt
 pertuche roſt
 colombes
 rabettes roſt
 qualis roſt
 larkes roſt
 perche gilli
 longe ffriturs
 Ung ſubtelite

le tercius feſt



Uenifon in furmente
 potage viand
 bruſez

ung lez
 chef de paris
 groſs char
 ſignett roſt
 pik. cuſtada

ung ſubtilite
 ung potage
 nomine gille
 ung potage
 blandefere
 porcelle roſtez
 pullez endorez
 breme. tartes

braun brusez
 cony rostez
 ung subtilite
 ung potage
 brewet de alemayn
 stewe lombard
 venifon rostez
 pegions rostez

perche rostez
 colombes rostez
 rabetes rostez
 qualis rostez
 Lark rostez
 Pertuche rostez
 Long fritur
 Ung subtilite

Le primer fest

Uenifon in furmente
 Viand brusez
 Grosse chare
 Chif de singlez
 Capon de haut grece
 Signett rostez
 Herond rostez
 Fessand rostez
 Granns tartes
 Ung subtilite
 Braun in egre douce
 Blanche ferre
 porcell rostid
 curlews rost
 conys rost
 Biturs rost
 Venifon rost

ffartels
 Graunt custard
 blanche braun
 friturs
 ung subtilite
 dates in compost
 violetes
 Brewez rost
 pigions rost endort
 quails
 plovers
 graund oseaux
 pull endourez
 rabettes
 larke. braun brusez
 freturs. de metes in past
 Ung in subtilite

Le secund feste

U enifon en furmente	Ung viand de past
viand brusez	Ung subtilite
grosse char	peres in ceriepe
chif de fingler	bruwez
Signet	Curlewes
capon de haut grece	pertuches
fessand rostez	rabettes
pik in brasz	larkes
custad	ung viand de past
Ung subtilite	Doucet
gille viand riall	Toost lombard
porcelle rost. crayn	ffritur
cony rost. bittur	anguil rostez
Venifon rost. tenche	Ung subtilite
tartes. Blanche braun	

Le tercius fest

B or en venered	Dragon
blaumage po-	Custad
tage	Venifon in firmente
Borhed armed	mammene potage
Gret bef and moton	Gret tartes
Swan and capon	Pigge. vele

Braune fried
 cony. fessand
 bores hed gilt
 creme buyle
 peres in ceripe
 peti puellis
 rabettes
 pertuches
 wockes
 fnytes
 plouers
 quailes
 larkes
 longe friturs
 pertuches gilt
 chekyn rost
 ung potage

breuelle
 pestellis in creffes
 swan. conye
 lefshe custad
 gilly lambe
 Venyson. heron
 Venifon bak
 cold bake mete
 friturs. peres in ceripe
 Curlewes. rabbetts
 quales
 gret birdes
 lefthe. paynpuf
 cold bak mete
 antelopes
 friturs

The first course

Ryse to potage
 bacon hering
 grene fishe
 falt ele

pik
 lefshe
 bak eles

The second course

·/. potage
 brill
 tenche
 carpe
 welks

fried roches
 rost eles
 lefshe
 breme bacone.

Servys in the monthe of Janyuar.

Braun and mustard nomble to po- tage pestelles of pork and swane mortyns to potage	pige. pelle lambe. cony. and bitur. and then for a focket doucet of friturs of ap- pilles
--	--

A dener for housolds in the sam monethe

furmente to potage with venyson beef. moton swan and pigge	mortins to potage vele. lambe cony. and wild fowle birdes and fritures.
--	---

Servis in the monthe of fevrielle.

Braun and mustard gruella beef pestelles of pork Swane lambe heron	Wegions ptuche quailes tansay fritures Wayfurs and ypocras
--	--

The first course

first braun and mustard	wodcok
nombles to potage	leshe
beef. moton	bake metes
pestelles of pork in ceripe	then a fewet
capon and lesche	tansey
mortyns to potage	small birds
lambe	bak quynces
cony	peres and appilles with
bittur	blanche poudur

Her endethe the fest ryalle and the
fervys to a kyng or a prince



Her begynneth the kalender of the
book off cookry.



1871

1872

1873

1874

1875

1876

1877

1878

1879

1880

1881

1882

1883



Kalender of the book off cookry

Potage for fomer
fession
Buknade

charmarchand
juffele fengle
comyne
chekins in fauce
chekins in mufy
chekins in kertyn
fmale joutes
charlet forced
alander de moton
alander de beef
lange de beef
mufy for foper
yonge poffen
younge peffon rialle
creme buyle
mon amye

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cawdelle ferryis
foupes chett
murre
Bailes
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let lorre
caudelle rynyng
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turnfele
garnard
bruet de Almayne
for Xmeffe
bruet fairfyen
for Xmeffe
ceripe for ftokfishe fried
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goos in perre
goos in hochepot

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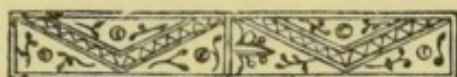
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of cookry

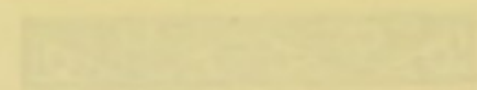


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7



To make potage for somer seffone

TAK felettes of pork or of befe well betten in a mortair rawe and in betteinge alay the fleshe with egges then tak up the fleshe in a faire vesselle and putt ther to pouders of cloves pouders of pepper and salt and coloure it with saffron and mele it well and mak ther of small pilotes and cast them into a pan with watir boiling on the fier and when it is well boiled put them in a faire vesselle then tak almonde mylk mad with brothe of freshe beef and put it in a faire pott putt ther to hole cloves mace pynes rayfins of corans gengile mynced then set the pot on the fiere and sturr it welle and put the pilotes in the pot and let them haue one boyle or twaine and colour with cawdelle hewe and salt it and serve it.

To mak Buknad

To mak bukjad tak vele smale and vele par-boiled then gader up the flesh and streyn the broth

through a strem and put it in to the pot and sett it on the fyre and put ther to onyons mynced poudre of pepper powder of cloves and canelle and in the boiling put in the fleshe then tak raw yolkes in a bolle and cast ther to the het brothe and mele it well to gedere and in the setting downe put in the egg and stirr it to geder in the setting down and geve it a litill color of saffron and salt it and serue it.

for to mak charmarcaunt

Tak restes of mutton choped and put them in a faire pot and set them on the fier with cleane water and boile it welle then take parsley and saige and bete it in a mortair with bred and draw it up to the brothe and put it in the pot with the flesh and let it sethe to gedure and salt it and serue it furthe.

To mak juselle sengle

To mak juselle sengle tak freshe brothe of fleshe and set it on the fiere in a pan and put there to saige leuys brok in two or in thre and parsley and colour the brothe then tak egge and grated bred and mele them to gedur. and when the pot boilithe put the comand to the brothe and salt it and stirr it till it

crudd and when it crudithe gadur it to gedur with a scemer and alay it with a litille ale or cold brothe and ferve it furthe.

To mak comyne

To mak comyne fet almond mylk on the fyer then tak amydon and stepe it and drawe it and put ther to poudre of comyne and boile it and stirr it well put ther to sugur or hony and colour it with saffron and salt it and let it be rynyng, and ye will have it stand- ing tak raw yolks of eggs well betene and put it in the pot at the setting downe then leshe it in dyshes and cast on a drige mad with hard yolks of eggs sugur mynced ginger clowes maces and serue it.

Chekyns in sauce

To dight chekyns in fauce tak chekine chapped for comons for a lord tak hole chekins and boile them with swet brothe of bef with a quantite of wyne and when they be ny enough tak out the chekins and bette the yolks of xl eggs in a mortair with saige and parfley and alay with good wyne and draw it throughe a stren put ther to poudre of clowes an unce of sugur an unce of canelles a litille veniger and colour it with saffron and salt then couche the chekins in dishes and put the ceryp in dyshes upon the mete and serue it.

To mak chekyns in musy

To dight chekins in musy, tak smale chikins boiled in swet brothe of wyne then chop hem and put ther to parfly and saige and put ther to poudre of pepper and granys and colour yt with saffron then tak wiht of egges and ale and draw throughe a streyn and put ther to and stir it welle to gedur and put ther to an unce of guinger and when it begininethe to boile set it from the fyere and serue it.

Chekyns in kirtyn

To dight chekins in kirtyn tak iij pound of almondes made with good pik mylk with swet brothe and put it in a pot and put ther to clowes mace sugur and pynes hole and let it boile to gedur till it be honging and put ther to an unce of ginger and viniagar and put it in the pot then tak chekins ehalvyd/ for a lord tak hole chekins and fete them a litille then pull of the skynne and fry them in swete grece and put them in large dishes and pour on the ceripe and do ther on sugur and poudre of ginger and serue.

Smalle joutes

To mak smale joutes tak dyners and fete them in cleane water and hewe them smalle and bet them in a

mortair but put out the water and tak of the stalkes then put them in a pot to fwete brothe and alay the pot withe bred and fett the pot on the fyer and let it boille and falt it and ferue it.

Charlet forced

To mak charlet forced tak cowe mylk and yolks of eggs draw throughe a stren and bet it to gedur then tak freshe pork smalle hewene and cast all to gedure in a pan and colour it with saffrone and let it boile till it be on a crud then take it up and lay it on a clothe upon a bord and presse out the whey then tak the mylk of almondes or cow creme and fett it on the fyere put ther to fugur and colour it depe with saffrone then leshe out the crud and couche it in dishes and pour out the ceriepe and cast on fugur and canelle and serue it.

Alander de moton

To mak alander de moton tak y legge of moton and fethe it till it be tender by it selue and when it is sodene bray the fleshe in a mortair and alay it with the sam brothe and put ther to poudre of clowes poudre of canelle colour it with saffron boile it and ferue it.

Alander de beeff

To mak alander de bef, tak the clodde of beef and make lesks of a span longe then tak parsley and hewe it smalle with shepes tallowe and mak poudre of pepper and canelle meled to gedure and cast ther to salt and couche one lesche with rawe yolks of egg and rolle up the leske and prik them close and put them on a broche and rost them and serue them in a good ceriepe.

Longe de bef

To mak longe de bef, tak ox tungen and scrape them and wescche them then lesk them thyn then tak dates small mynced and yolks cromyd onyons mynced smalle raisins of corran parsly, ysope, tyme sandrey a quantite of faige and a quantite of poudre marchand poudre of pepper and salt then stuff your lesks and rolle them to gedure and boile them in swet brothe till it be boiled in then mak a cerip with wyne and of the same stuff and boile it upe and colour it with saffron and put ther to a quantite of venyger and salt it and serue it.

To mak musy for soper

To mak musy for soper tak smalle chekins chopped and boile them in good brothe of beef and wyne and

cast ther to clowes maces pynes parfley ysope and faige and put ther to pepper or granes de paris and draw a strain of yolks of eggs throughe a strener and put ther to an unce of ginger and put all to gedur in a pot with the chekins and let them boile to gedure and at the first boile sett them from the fyere and serue it.

Yonge pessene

To mak yonge pessene tak pessen and par boille hem in water then gadar hem up and fet the tone half upon the fyere with good brothe of beef and bray the remniant in a mortair withe parfley ysope and bred and draw it throughe a strener into a pot with the other pessen and boile it and salt it and serue it.

To mak yonge pessen ryalle

To mak yonge pessen ryall tak yonge pessen and parboile them then bray the half in a mortair with parfley mynt and bred and in the brayinge alay it with almond mylk and put the cony in the pot with the remnyant of the pessene and boil them all to gedur and put ther to fugur or hony and colour yt with saffron and the pot be of iiij galons put ther to xij yolks of egge rawe and in the settinge downe stirre it welle and salt it and let the pessen be rynyng and serue it with a litille fugur caste ther on.

To mak creme buyle

To mak creme buile tak cow creme and yolks of eggs drawe and well bet that it be stonding and put ther to fugur and colour it with saffron and salt it then lesk it in dyskes and plant ther in floures of borage and ferue it.

mon amy

To mak mon amy, tak and boile cows creme and when it is bolid fet it asid and let it kele then tak cow cruddes and prefs out the whey, then bray them in a mortair and cast them in the potte to the creme and boile all to gedure put ther to fugur hony and may buttar colour it up with saffron and in the fettynge doun put in yolks of egg, well bett and do away the streyne and let the potage be stonding then lesk it in dyskes and plant ther in floures of violettes and ferue it.

Cawdelle ferry

To mak cawdelle ferry, tak clene yolks of egge welle betene and in the betyng do away the scome then put them in a pot with swet wyne and stirr hem

well all to gedure and alay it with bred of payn mayne
stept in swete wyne and boile it and put sugure ther
to and colour it with saffron and salt it and at the first
boile set it from the fyere then dres it in lesks iij or
iiij in a dyshe and cast on sugur and serue it.

To mak cawdelle fferrens

To mak cawdelle fferrens, tak hennys parboiled and
conys and chop them and put them in a pot with
swet brothe of beef and set it to the fyere and put
ther to clowes mace pynes and raisins of currans put
ther to a litlle wyne and colour it with saffron, and
it be to xmesse tak the yolks of xl eggs well bet and
do away the streyne then tak canelle and sanders
mellide with som licour and draw it through a cloth
and put it into the pot and tak half a pound of poudre
of guinger and put it to the egg at the setting doune
and stirre it to geddure and mak thy pot rynyng and
somdele honging and serue it.

For to mak soupes chet

To mak soupes chet tak almond mylk mad with
good brothe and sett it on the fyere to boile put ther
to clowes maces pynes raisins of currans guinger
mynced and plente of sugur.

Lesk lombard

Boile gadur of the skome and set it to the fyere agayne put ther to poudere of pepper canelle and grated bred and stirre it well to gedur colour it with the fassron and fanders and in the settinge down do ther to a litill venygar mellid with poudere of guinger and stirr it and let it be stif then gadur it up in a clothe and splat it some dele abroad and couer it with the same clothe till it be colde and lay ij or iij lesks in a dyshe and straw ther on poudere of guinger mellid with sugur and serue it.

To mak eles in Bruet

To mak eles in bruet tak eles culpond and boile them with mynced onyons parfley and faige and draw it with whit bred and wyne put ther to poudere of pepper canelle and salt and serue it.

Pyk in Braisselle

To mak pik in braisselle chope the pik when he is slit out and let the gebenes hong eche by othere then cast ther on salt and rost it on a gredirn and mak a cerip of the graue of the pik with sugur clowes maces pynes and alay it with chips of bred draw with wine

pouder guingyure canelle and colour it with saffron put ther to venygar then lay the fishe in a chargiour and pour on the ceripe and serue it and in the same manner ye may mak tenches in celik.

To mak mortins of ffische

To mak mortins of fyshe tak codlinge haddok whiting or thornbak and fethe it and pik out the bones and pull of the fkyne then bet the fishe in a mortair with the lever of the same fysche and temper it up with almond mylk or cow creme and put it in a clene pot and let it boile and put ther to fugur and hony and alay thy potage with fleur of rise draw with milk through a strein and stirr it well and mak it stondinge then drese v or vi lesks in a dyshe and cast on pouder guingyur mellid with fugur and serue it.

To mak bland forre

To mak bland forre tak the mylk of almondes blanchéd mad with capon brothe then tak the braun of a capon and bet it in a mortair and mele the fishe and the mylk to gedur in the mortair with the pestelle and thik it with flour of rise and boile it put ther to fugur or hony and mak it stondinge then lesk it in dyshes and diaper it with turnsole and serue it.

Hennys enforced

To mak hennes enforced tak hennes or yonge pullets and blow them at the brest then tak stuffur that is mad with pork boiled and grond and alay it with herd yolks of egge put ther to pounded guinger raissins of corrans and salt it and fors the hennes between the skyne and the body and rost him and endore them yallowe or grene and serue it.

To mak two capons of one

To mak two capons of one tak a capon and scald hym clene and keme of the skyn by the bak then fley off the skyn but kepe it hole then grind figges and freshe pork with poudere of guinger and canelle and fers the skyne and sowe it faste and rost it fokingly and serue it.

The capon body

Also tak the body of the capon and put it on a broche by his fellowe and rost hym and stanche it with grece and when it is rost endore it with yolks of eggs and serue it.

For to counterfet a kidde

To counterfet a kidde take a kid and fley of the skyn and fille it full of swet mete as ye did the capon skyn and trusse hym on a broche in the maner of a kidde then rost hym and endore hym with yolk of egge and ferue it.

To rost eggs in lent

To rost eggs in lent tak and blowe out the mete at the end of the egg and washe the shelles with warme water then tak thik mylk of almonds and fet it to the fyere till it be at the boiling then put it in a canvas and let the water run out and kep all that hangethe in the clothe and gadur it to gedure in a dyshe put it to whyt sugure and colour the tone half with saffron and put ther in a litill newe berme and pouderd guinger and canelle and put som of the whit in the eggshell and in the mydl put in of the yallow to be the yolk and fill it up with whyt then fet it in the fyere to rost and to xl eggs tak a lb of almond and a quarter gyngyure and canelle.

For to mak a somer sewe

To mak a somer sewe tak almond mylk and temper it with freche brothe then tak yonge pork and fethe

it and hewe it and grind it and temper it with the mylk and fett it on the fyere then tak flour of rise almond mylk saffron pouder guinger and cannelle and draw them throughe a strener and put it in the pot and stirr it for clodding to gedur then fett it on the fyere and cast ther to sugur and put in dyshes as many lesks as ye wille and strew it on a dishe and serue it.

For to mak a sewe without fyere

To mak a sewe without fyere tak iiij lb of almonds and lay them in water one nyght then blanche them and grind them in a mortair and draw them up to the same mylk through a strener then put it in a clene bolle and part it in iii vesseles and put in one vessell sugur and quybibes and clowes maces and pouder of cannelle and let one part be whyt anothere part yallowe with saffron and mak the third part grene withe the juce of mynte and parsley and lay a lesk of ech on in a dishe and let your mylk be temperd with whyte wyne and serue it.

To mak braun ryall in Lent

To make braun ryall in Lent tak fownds of stok fishe dry and do them in water iij daies and chaunge

the watter euerie daie tak theme up and lay them upon a bord and scrape them clene with the bak of your knyfe and wese them and sethe them in water then tak them up and sethe them in freshe fishe brothe and put to eles for to amend the brose then tak blanched almondes grond and draw them with the sam brothe bete and ye wille ye may mak ther of almaner of braun as ye did of fleshe also tak eggs, and breke a hole in the gret ende and put out the mete and washe them and dry them and set them in salt upryght and luk it be fessoned then put in som of the whit braun and som of the same braun cold and colour it with saffron and put it in pepyns as gret as an egge and fill them up/ and when they be cold pull of the shelle and set them in salt and pricke it with clowes iiij or viij aboue and fill up the crown with blanche poudre and serue it furthe insted of eggs/ and in the sam manner do with poudre of guinger and chaunge the colour and cutt it in gret peeces and serue it furthe as ye do braun.

Breteyn in Lent

To mak Breteyne in Lent tak braun that is mad in lent put ther to poudre of pepper poudre of clowes and cannelle a good dele of sanders then tak blanched almondes diced in a parte of wyne and a part of vinygar and put it to gedur in a pot and when it is

boiled put it into another vesselle and when it is cold leshe it and serue it as ye did braun ryalle.

To mak Breteyn in fleshe tyme

To mak Bretyn in fleshe tym tak calves feet skald them and sethe them in wyne and a part of swet brothe till they be tender then tak them up and lay them upon a bord and pik out the bones and chope them all to gedure and tempere them up with the sam brothe and put them into the pot and dice the synuks then tak blanched almonde poudre of pepper and poudre of clowes a gret dele and meld alitill poudre of cannelle and sanders and saffron and set them on the fyere and when it comethe put ther to yolks of eggs diced smalle poudre of guinger venyegar and salt and put it in a small vessell and when it is cold leshe it and serue it.

To mak sturgion for sopers

To mak sturgion for sopers tak calves feet the hert and the lung soden tender then hewe them and temper them up with the same brothe and ye may grond them and strawe on foilis of parfly poudre of pepper guinger clowes and salt and boile it and lay it on a clene bord and kepe it well to gedure that it run not

abrod and when it is cold cutt it in iij lesks then put venygar in a bolle and mynte onyons parfly and poudere of guinger and lay the leskes ther in and ferue iij or iiij in a dyshe and som of the sauce poured on.

Cold lesche viand

To mak cold lesche vyand, tak quynces boiled paire them and pik out the core and cutt them in small pesses and put them in an erthen pot put ther to whyt grec and alay them up with hony claryfied and with raw yolks of egges and a littil almonde mylk and dates poudere of saffron and lesche it furthe.

To mak cold Bruet for Rabettes

To mak cold bruet for rabettes tak and grind raiffines or dates and drawe them up with offay put ther in creme of almonds and poudere of cannelle a good quantite drawen with swet wyne and with poudere lombard poudere of guinger venygar and fugur then fett it on the fyere and when it is at boilinge tak it doun and put it in a bole then tak a rabet and boile it in good brothe then tak hym up and unlace hym by the bak from the bones on bothe fides and lay them in the fewe and when ye ferue them furthe chop them in peces and raise the wings and leggs of chekkins and kerue them hole and chop the bodis and

put them in the fewe and ferue them furthe in the manner of fewe ryalle or egre douce

Cryftalle gilly

To mak cristalle gilly tak whyt wyne that will hold hir colour and boile the fishe ther in and let it stand and ferve it furthe.

A gilly of fleshe

To mak a gilly of fleshe take conys and fley them and skald pegions chop them and fley of the skyne skald chekins and chope kiddes and put all to gedur and boile it in red wyne then tak it upe and lay it in a clene clothe dry the peces of the kid pigions and conys and couche them in dishe and chope chekkins and put ther to then fet the chekkins in a cold place where it may stand stille then fet the brothe to the fyere agayne and luk it be well streded that no fat abid ther on then tak skalded caluys feet and lay them in the same brothe till they be tender and luk the brothe be clene scomed seffen it up with salt and ferue it.

Creme of Almonds

To mak creme of almonds tak blanched almondes and grind them up and temper them up akurd thik

mylk with faire water drawe it into the pot and fett it on the fyere and stirre it welle when it begynneth to rise/ and ye have to myche put ther to a dishefulle of venygar. if ther be alittle putt ther in the lesse hille the pot and let it stand awhile then tak a clene cloth and hold it abrod betweene iiij men strait cast the creme there in and rube it undirnethe the clothe with a ladille toward and froward with the egge of the ladille to draw out the watter then gadur it to gedur unto the myddle of the clothe then bind the corners to gedur and hong it upon a pyne and let the water run out then put it in a bolle and temper it up withe wyne and bruse it with a faucer as soft as ye wille and ferue it.

To make haggess of Almayne

To mak an haggess of Almayne tak and draw eggs through a strener and parboile parcely in fat brothe then hew it and hew yolks of eggs to gedure put ther to pouders of guinger sugur and salt. and put mary in a strene and let it honge in the pot boilling and parboile it and tak it upe and let it kele then cutt it smalle and tak egg drawen throughe a strener and put them into a pan and let the pan be moist of grece let the batter ryn abrod into a foile then couche ther in iiij hard yolks of eggs and mary and parfly and turn the iiij sides to gedur that they close to gedur aboue

that they lie square then tak of the fame bater and whit of egge that it hold stanche and close it and ferue yt.

To mak quystis

To mak quystis tak a pece of beef or of moton and wyne and water and boile it and scem it clene then stop the quistes within with whole peppur and cast them in a pot and cover it and let it stewe welle put ther to poudur of guinger watire and salt and cast ther to and put them in faire disches one or ij in a dische for a maner of potage and when they be ferued furthe tak alitill brothe and put in the disches among the quystis and ferue it.

To mak votoſe

To mak votoſe tak gobettes of mary and dates cutt gret fugur and poudur of guinger saffron and salt and mak afoile as ye did be for and do it out of the pot and mak another then tak the for said stuf and couche ther in almost as brod as the foile and wet the bredes of the foille aboue and cloſſe it and bak it effely and when it is bak cutt it in peces eury pece ij enche square.

To mak rostand

To mak rostand tak and mak a stiff bater of egg and pured floure sugur a goodelle and alitill yest of new ale and fet it by the fier or els in a pot with boillinge watur that it may take alitile heet when it riseth fwinge it to gedur and let it fall agayne and let the ovone be heet and clene swept and put the floure in an ovone to bak that it ryse as frenche bred then tak it out and cut away the cruste about the brod of a noble and mak a hole and raife it all about under the cruste and longe and ouer thwart as thyk as thou may with a knyf and so doun to the botom hole the crust all about fet on the crust aboue and fet them in the ovone till they be somdele dried and serue it furthe.

To mak samartard

To mak samartard tak wetted cruddes er they bee pressed and put them in a clothe and grinde them well to pured flour and temper hem with eggs and cove creme and mak ther of a good batere that it be rynyng then tak whit grece in a pan and let it be hete and tak out the batter with a faucer and let it ryn into the grece and draw your hand bakward that it may ryn abrod then fry it welle and whit and somewhat craking and serue it furthe in dishes with sugur ther on.

long ffritturs

To mak longe fritturs tak som of the same batter and let none other ther in for it will be the more stiff then lay it on a clene bord that is no brodder than the hond and tak the bone of a ribe of a beste and wet it in grece that the batter cleve not ther on then strik of the bater with a bone in to the pan that it may fall in smalle peces euye fritur a hand full longe serue them hot and strawe ther on fugur and ye may grind thes in the sam manner and ye will tak pork foddren tender and grind therin and mak pilottes as gret as an egge that is called fritturre lombard and serue it.

To mak payn pardieu

To mak payn pardieu tak paynmayne or freshe bred and paire away the cruste cutt them in schyues and fry them alitill in clarified butter then tak yolks of eggs drawe throughe a strene as hot as ye may and lay the bred ther in and turn it therin that they be coueryd in batter and serue it and straw on fugur enowghe.

To mak pestelles of pork endored

To mak pestelles of pork, endored tak and broche pestellis of pork and put of the skyn and rost it then

tak poudur and baist it and yolk of egge draw throughe a strener and when they be rosted dry it at the greuyng up and endor hem with yolks of eggs and serue them furthe.

To mak hattes in flesche tyme

To mak hattes in fleshe tyme mak a paiste of pured flour, knodene with yolks of eggs and mak a stuf of vele or pork fodene tender and ground with yolks of eggs put ther to mary diced and dates mynced smalle and raissins of corrans with sugur saffron and salt and poudur mellid to gedur in paiste and wound foilles of the brod of a faucere as thyn as ye may dryf them and dryf them that the brede may cuver to the middes of the foile then turn them to gedur that the brede of the inor sid met all about and lesse the bred and turn upward without in the manner of an hatte and close welle the eggs that they hold full ther in and luk the stuf haue a good batter made with yolks of eggs and flour of whet the open sid that is downward luk ther in that the stuf be clossed and so set it in hot grece up right and when the battur is fried lay them down and serue them.

To mak hattes in lent

To mak hattes in lent mak a paist of pured flour knoddene with mylk of almondes then tak saffron eles

bafe or molet and the leuer of the fifhe foddren and grond put them to alitille frittire pouder of faffron and falt and mak the bater of pured floure and almond mylk and do it as ye did be for.

To mak fauce madame

To mak fauce madame tak the tharmes of a gofe and flit them and fhawe them clene then tak the goffern the wings the fkyn and the foule of the gofe and put them all in a pot with mynced onyons mynced wardenes and grapes roftid then roft hir and smyt hir in peces and lay here in a chargiour and put the farfer in a pot put ther to wyn and feffon it up with pouder and falt and venygar and thou wilt thou may tak yolks of egges fodene herd and cromyd fmalle and put ther to and let it be falt and pour it on the peces and ferue it.

To mak fauce camelyn for quaylle

To mak fauce camelyne for quaile, tak whyt bred and drawe it in the fauce in the manner of guinger fauce with venyger put ther to pouder of guinger canelle and pouder-lombard a goodelle and ye may draw alitille mustard ther with and feffon it up with mustard that it be douce falt it and colour it with faffron and ferue it.

To mak chandron for swan

To mak chandron for fwannes, tak the hert of a swan and the goffern and the tharmes and slit them and shave them and sethe them, do ther to the feet and wings mak them smalle and put them in a pot and boile it then drawe a liour of bred and red wine and alay it up then fession it with poudere of pepper guinger and salt and let it haue a good colour of blod then tak out the smalle bones of the feet and let the skyn be hole and lay a foot in a dishe and a wing there on and ferue it.

To mak a freshe lamprey bake

To bak a freche lamprey tak and put a quyke lamprey in a pot put ther to a porcyon of red wyne then stop the pot close that he lep not out and when he is dyinge tak him out and put hym in skaldinge water then tak hym in your handes with alyn clothe and a handfull of hay in the tother hand and strik hym so that the skyn go away and faue him hole then wesse hym and cut hym out whart a straw brod from the naville so that the stringe be lowse, then slitt hym a litill at the throt and tak out the string and kep the blode in a vesselle and it be a female thrust in your hand from the naville upwards so that the spawn com out ther as ye tak out

the stringe and ye will boile it salt it a littill in the same place within that ye may cum and lowse the bone with a prik from the fische and brek it a litill from the hed and slit hym a litill from the taile then put the prik betwene the bone and the fische and drawe the bone from the taile as esly as ye may that it cum out all hole from the taile then wind the bone about thy finger and drawe it out softly for breking and so ye shall tak it out hole then chope the lampry ouⁿ twhart the bak eury pece iij fingers brode and let them hold to gedure and toile them welle in the blod, and ye will mak your galentyn of cruft of whit bred cutt it in schyves and toiste it on a gredirne that it be somdelle broun and tak a quart of good red wyne for the bakinge of the lampry and put the bred ther in and drawe it and mak it not chargaunt and ye will ye may grind a fewe of raisins and mak it up ther with and let the fyft part be venygar put ther to poudere of cannelle a gretdele, poudere galingalle poudere lombard poudere of guinger sugur saffron and salt and let it be tweene braun and yallowe and mak thy colour of sanders then mak a large coffyn of pured floure and put thy lampry ther in and put in the galentyn that it stand as highe as the lampery and let it haue a good lide and wet the bredes round about and lay it in the coffyn and close it round about to the pen for ye must haue a pen betweene the lidd and the coffyne to blow the pen that the lid may rise welle and luk the ovne be hoot and set it in to it.

To mak souppes in galentyne

To mak souppes in galentyne. When your lampry is away tak out your galentyn in a vesselle put ther to wyne and meld it to gedur tille it be smothe and put ther to sugur and it be ned tak mace poudre and meld them togedur so that it be somewhat thyn and put it in an erthen pot and fet it on the fyere tille it be at the boilling and stirre it welle then tak whyt bred cutt in thyne schyves as browse and tost them a litille and cast them in the wyne and put of the same galentyn into the coffyn so that it may wet the bottome and couch ther to some of the bred and put in mor galentyn and the remynant of the bred and the remynant of the galentyn and serue it.

To mak wellid peper for rost vele

To mak wellid peper for rost vele tak and cutt bred in schyves and toist it upon a gridirne that it be somdele broun and ye may grat it and temper it with wyne or ale and drawe it throughe a strener that it be somdele thik put ther to poudre and saffron and boile it and serue it hot but let it haue a taist of venygar.

To mak tartes of fflesche

To mak tartes of fleshe tak pork and pik out the bones and grind it smale then boile figges in the freche brothe of flesche of wyne or of ale hewe it and grind it with egge then paire tender ches and grind ther with and let the most part stand by flesche then tak pynes and raissins and fry them a litille in grece and put it to the other with hole clowes maces poudur of pepper and cannele a goodele of guinger saffron sugur or hony clarified then salt it and toile them welle to gedur while the grece is hot, and mak gret coffynes with lowe liddes and ye may strawe ther to clowes maces and mynced dates whedur ye wille mold them with the stuf or strawe them aboue, and lay on the liddes wild werks and endor them with mylk of almondes and saffron and endore them as ye bak them and serue them furthe.

For to mak Tartolettes

To mak tartalettes, mak smalle coffins in the same manner as ye did the tother and mak your stuf of boylled figges ground and good powdure and spices and put ther to other fische or fleshe and seesson it up in the same manner and fille the coffins ther with and ye may fry them or bak them whedure ye wille and serue them.

Porpas sturgeon or turbot

To bak porpas sturgeon or turbot tak poudred porpas and parboile it welle and stripe of the skyn and tak poudrer of pepper and canelle. and it be nēd meld it well with the fische then close it up in the foile or paiste and bak it, and ye may tak venyson in the sam manner.

Flesh pies of capon or of fessand

To mak pyes of flesche of capon or of fessand tak good beef pork vele and venyson hew it smalle do ther to pork of peper clowes maces guinger and mynced dates and raissins of corans mete it with malmsey or vergius and cast in saffron and salt and luk it be welle fessoned then couch it in a large coffyne and couch in the capon or fessand hole and if ye wille smyt them in peces and colour them with saffron and put in it other wild foule if ye wille and plant ther in hard yolks of egges and strawe on clowes maces dates mynced raissins of corrans quybibes then close them up and bak them and serue them.

To mak custard lombard

To mak custard lombard mak a large coffyn then tak dates from the stons tak gobettes of mary and

smalle birdes and parboile them in salt brothe and couche ther in then tak clowes mace and raisins of corans and pynes fryed and strawe ther on and sett them in the oven to bak and luk ye haue a coup of cowes creme yolks of eggs good pouderes saffron fanderes and salt then fill the coffins ther with, and on fishe daies boille wardens or other peres paire them and hole them at the crown then fill them full of blaunche poudur and torn them in blaunche poudur and skoeche them all about that the poudur may abid ther in then set the stalks upryght and ye may mak your coup of creme of almondes and shak up your custad as ye did of flesche and when they be bak gilt the stalkes of the peres and serue them.

To mak custad opyne

To mak custad opyne, tak and chope vele in smale peces and put it into a pot and let it boile then tak parfly saige ysope sandrey and hew theme and cast ther to the flesche, when it boilithe tak poudur of peppur clowes maces saffron and salt and boile them with a gooddele of wyne and when the flesche is boild tak it up and brek eggs in a strener into the brothe that it be stif and make coffins and close in thy flesche iij or iiij in a coffyne then tak pynes and dates cut and cast ther to poudur of guinger and salt it and set the coffyns in an oven till they be stif and fille them up and serue them.

Chewettes of beef.

To mak chewettes of beef tak beef and cutt it smalle and do ther to pouders of guinger clowes and other good pouders grapes vergius saffron and salt and toile them welle to gedure put chekins chopped in coffins and yolks of eggs brok smalle and bak them and serue them.

Bak chekyns

To bak chekyns tak chekins clene skaldid and truse them as short as ye may colour them with saffron and salt them then couche them in coffins and take salt lard of pork and dice it smalle and melleit with vergious saffron and good pouders and couche them in coffins and close them and bak them and serue them.

Chewettes ryalle

To mak chewettes rialle cutt mary in small peces and couche it in smalle coffins with smalle birdes par-boiled or rabettes and dates put ther to sugur salt vergious and saffron and luk it stond welle by mary put ther to pouders of guinger and other good pouders then close them bak them and serue them

To mak chewettes on fishe daies

To mak chewettes on fische daies tak molet freshe famon or bace rawe clef them frome the bone and chope them in peces and couche them in coffins put eles ther to and othere metes as ye did be for and mak a ceripe of thik almond mylk all faue the juce of eggs then set the coffins in the ovon and fille them fulle of good ceripe and ye may fry the fische and serue it furthe.

To mak daryolites

To mak dariolites tak mynced fische and almond mylk mad with wyne and mynced bred fanders saffron raissins of corans hony and pouder and mele all to gedur so that it be thik and put it in the coffyn and bak it in the manner of flawnes and serue it.

To mak prymerolle

To mak prymerolle in pasthe tak blanchéd almondes and flour of prymerose grind it and temper it with swet wyne and good brothe drawinge into the thik mylk put it into a pot with sugur salt and saffron that it haue colour lik prymerolle and boile it that it be

stondinge and alay it with flour of rise and serue it as a standinge potage and strawe ther on flour of prymerolle aboue and ye may diaper it with rape rialle in dressinge of some other sewe.

A posthot

To mak a posthot, put cow mylk in a pan and set it on the fyer and when it is at boiling do ther in other wyne or ale and no salt then tak it from the fyer and kele it and assone as the curddes gaddure take up the curddes with a faucer or a ladille and serue it and straw ther on pouder of ginger and ye may tak the sam curdde and lay it on the clothe and presse out the wyne and drawe it through a strener with swet wyne put ther to pouder of guinger and sugur and mele it to gedure and serue it as a stonding sewe for sopers and straw ther on anise in comfettes.

To mak Breney

To mak Breney, put wyne in a pot and clarified hony faunders canelle peper clowes maces pynes dates mynced raissins of corans put ther to vinegar and sett it on the fyer. and let it boile then sethe fegges in wyne grind them and draw them through a strener and cast ther to and let them boile to gedur then tak

flour faffron fugur and faire water and mak ther of faire cakes and let them be thyne then cut them bigge laffengis wise and fry them in oile a ftonding fewe for fopers and ftrawe ther on annes in comfets and ferue it.

To mak pies of paris

To mak pyes of pairis tak and fmyt fair buttes of pork and buttes of vele and put it to gedure in a pot with freshe brothe and put ther to a quantite of wyne and boile it tille it be enoughe then put it in to a treene vesselle and put ther to raw yolks of eggs pouders of guinger fugur falt and mynced dates and raiffins of corans and mak a good thyn paifte and mak coffyns and put it ther in and bak it welle and ferue it.

To mak lossenges fried in lent

To mak lossenges fried in lent make a paifte of pured flour knodden with faire water fugur faffron and falt then mak a thyn foile in lossengis the bred of your hond or lese and fry them in oile and ferue them iij or iiij in a dysse.

for to mak hayrblad opyn

To mak hairblad opyne tak Buttes of pork and fmyt them to peces boille them in faire water till they

be enough do it on a bord and put away the skyne and the bones and hewe it small and put it in a fair bolle then tak parfly ysope and saige and hewe it smale and put it in a bolle do ther to fat of the brothe and boile them and put ther to the fleshe mynced dates clowes mace raisins of corans saffron salt poudre of guinger yolks of eggs and draw them throughe a strener and labour it to gedure welle and mak round coffins and hardyn them in an oven then tak them up and fill them with a dyshe with the stuf and set them in the ovne all opyne and let them bak and serue them.

To mak lesche freez

To mak lesche freey tak and cutt tenches in sshevers and put it in hot skaldinge watur and when it rynnyth and yeldithe to gedure ye may do away the watir clene and and put it to clarified buttur hot a gret dele and hony clarified and toile them to gedur with yolks of eggs then tak brod coffyns with lowe lidds as thyn as ye may dryf them and fill them with the stuf and bak them and serue them.

To mak Bakmetes on fyfshe days

To mak bak metes on fyfshe days tak lamprons and strip them with a cloth till they be clene and boile

them in watur falt and venegar and labur hem welle in pouder and falt and lay them in coffins then tak a thyk mylk of almonds and draw it up with faire watir or with the brothe of fishe put ther to pouder fugur and foilis of parsley venegar and falt and fet them in the ovene and fill them up ther with and serue them.

*To slay a swan and almainner of foule
and to dight them.*

To fley a swan and allmaner of fowle and to dight them, tak a swan and cutt him in the roof of the mouthe toward the brayne of the hed and lett hym bled to dethe then kep the blod to colour the chaudron and knyght the nek and let him dye then skald hym drawe hym rost him and serue hym with chaudron.

A fessand roste

A fessand let him blod in the mouth to the dethe then pull him dry and cut of the hed and the nek and the leggs from the body par boile hym and lard him then put the kneys in the vent and rost hym and raife his leggs and his wings as it were a henne and no fauce but falt.

A pertuche rost

A pertuche tak a fedir and put it in to his hed and let hym dye and pulle hym dry and drawe hym and rost hym as ye wold raife the legges and wingys of an henne and mynce hym fauce hym with wyne poudre of guinger and salt and warme it on the fyere and ferue it.

Quayle rost

A quayle tak and fley hym and rost hym as a pertuche and raife his legges and his wyngs as a hene and no fauce but salt and ferue it.

A crayne rost

A crayne let him bled as a swann and draw hym at the vent then fold up his leggs and cut off his wings by the joint next to the body then wind the nek about the broche and put the bill in the brest against the wings and leggs as he gothe, and ye fauce hym tak and anynte hym and fauce hym with poudre of guinger mustard venygar and salt and ferue it, also ye may fauce it with fauce pelito.

Heron rost

A heron let hym bled in the mouthe as a crayne
fkald hym and draw hym at the vent and cut away
the bone of the nek and let the hed be on stille with
the fkyne of the nek and folde the nek about the
broche and put the hed in at the gollet as a crayne and
brek away the bone from the kne to the foot and let
the fkyn be hole and cut the wings at the joint next
the body then put hym on a broche and bynde the
leggs to the spit with the fkyn of the leggs and rost
hym and raife his leggs and his wings as a crayne and
saue him with vinegar mustard poudered guinger and
falt and ferue it.

Bittur Rost

A Bittur take and fley him in the mouthe as a
heron drawe him as a henne and fold up his leggs as
a crayne and lett the wings be on then tak a waye
the bone of the nek as ye did a heron and put the hed
into the gullet or in to the shulder then raife hym and
raife his leggs and his wyngs as a herone and no saue
but falt.

An Egret roft

An Egret tak and brek his nek and cutt of the roof of his mouthe and scald him and draw him as a henne then cutt of his wings by the body and fold up his legs as a bittur and roft hym and raife his leggs and his wings as a heron and no fauce but falt.

Curlew roft

A Curlew tak and fley him in the mouthe as a fessand pull hym dry cutt of his wings and draw hym as a henne and fold up his feet like an egret and let his hed and his nek be one and tak away the nether lipe and the throt holle and put his bille in his fhuldurs and roft hym and raife his leggs and his wings as a henne and no fauce but falt.

Brew roft

A Brewe fley him in the mouthe as a curlewe skald hym and drawe hym as an henne then brek his leggs at the kne and tak away the bone from the kne to the foot as a heron cut of the nek by the bodye then roft hym and raife his winges and his legges as a heron and no fauce but falt.

Cony rost

A conye tak and drawe hym and parboile hym roft hym and lard hym then raife his leggs and hys winges and fauce hym with venegar and poudre of guinger and ferue it.

Rabettes roft

To roft rabettes tak and flay them drawe them and roft them and let their heddes be on first parboile them as a cony or ye roft them and ferue them.

Sarcelle roft

To roft a farcelle brek his nek and pulle hym dry and drawe hym as a chekyn cutt of his feet his wings and his nek and roft him and raife his leggs and his wings as a heron and no fauce but falt, and ferve it.

Plouer roste

To roft a plouer tak and brek his skull and drawe hym as a chekyne and cutt of his legges and his wings by the body and roft hym and raife his legges and his wings as a henne and no fauce but falt and ferue it.

Snyt rost

To rost a snytte tak and flay hym as a plouer and pull him dry and let his nek be hole faue the wings and let the hed be on and put the hed in the shulder and fold up his legges as ye did a crayne and cut of his winges then rost hym and raise his winges and his leggs and sholders as a plouer and no fauce but salt.

Wodcok rost

To rost a wodcok tak and fley him as a snyet and pulle hym dry or brek his bak but kep his skull hole and drawe hym as a snyt and put his bille through bothe hys fides then rost hym and raise his leggs and his wings as a hen and no fauce but salt.

Kyd rost

To rost a kyd tak and flit of the skyn at the throt and feche for the vanys on bothe fides the gorge and cut them and flit them and put there in bothe the forelegs and the hinder leggs bothe fides eliche and prik them and parboile hem and rost them and lard them and ferue them with fauce guinger.

Venyson rost

To rost venyson tak feletes of venyson bound and cutt away the skyne and parboile it and let it be throughe stiff then lard it with salt and put it on a smale broche and rost it and if it be ned leche it abroad in leskes and lay them in a dyshe and strow on poudre of guinger and salt, and ye may do with buttes of venyson in the same manner.

The fid of highe grece

The fid of high grece tak and wesche it and do away the feletes put them on a broche and stoche them out whart and crose wyse in the manner of lesenges of the fleshe fid rost them then tak red wyne poudre of pepper and salt and boille it till it be enoughe and set a plater under to kep that fallithe and baist it ther with against the fyere then tak it of and smyt it as ye list and serue it.

Chekyns endort

To mak chekyns endort tak chekyns and skald them and tak out the brest bone and saue the skyn hole then rost them till they be enoughe and endore them with yolkes of eggs and when the endoringe is stiff let them rost no more also ye may rost kidde and endore them in the same manner.

Feletes of pork

To dight felettes of pork tak and rost felettes of pork and endor them with the same bater ye did the chekins and rost them and ferue them.

Capon or goos roste

To rost capon or gose tak and drawe his leuer and his guttes at the vent and his grece at the gorge and tak the leef of grece parfly ysope rosmarye and ij lengs of faige and put to the grece and hew it smale and hew yolks of eggs cromed raiffins of corans good poudurs saffron and salt melled to gedure and fers the capon there withe and broche hym and let hym be stanche at the vent and at the gorge that the stuffur go not out and rost hym long with a foking fyere and kep the grece that fallithe to baist hym and kepe hym moist till ye ferue hym and fauce hym with wyne and guingere as capons be.

Apetito

To mak apetito tak the garbage of yonge gees heddes nekes wings feet gessern hert and the lever and boille them welle then lay them on a bord and cut the wings the feet and the gesserns the hert the leuer and the lungs and fry them in fair grece then tak poudur of pepper salt and yolks of eggs draw throughe a

strener and put them into the frying pan when it is hardenyd turn it and fry it not to myche but that it may hold ethe to gedure and serue it.

To fasse capon or goose

To fasse goos or capon tak parsly saige and isope fuet and parboile it in freche brothe then tak it up and put ther to herd yolks of eggs hewene then tak grapes mynced onyons and poudur of ginger canelle peppur and salt and fers the goos or capon with it and rost them and serue them.

A pigge rost

To mak a pigge harfed tak freche pork sodene tender and do away the skyne and the bones then hew the fleshe and half a dosen figges there with and grind them with yolks of eggs and put ther to raisins poudur sugur saffron and salt fat pork and grated bred and cows creme and fars the pige and sow it and rost it and serue it with fauce guinger.

Brest of moton in sauce

To mak Brestis of moton in fauce tak brestes of moton rost them and chope them then chauf vergious on the fiere put ther to poudur venyger and salt and cast on thy moton and serue it.

A stewed capon

To stew a capon tak parfly saige ysope rosmary and brek them between your handes and stop the capon ther with and colour it with saffron and couch it in an erthen pot and lay splentes under nethe and about the sides of the pot and straw erbes about the capon and put ther to a quart of wyn and non other licour then couer the pot close that no brothe passe out then set it on a charcole fyere and stew it softly and when it is enoughe set it on a wispe of strawe that it touche not the ground for brekinge then tak out the capon with a prik and luk yf it be enoughe or els stewe it better and mak a ceripe of good wyne mynced dates and canelle and draw it with the same wyne put ther to raisins of corands sugur saffron and salt and guinger and wyn then lay the capon in a dyshe and put the fat of the sew to the ceripe and poure it on the capon and serue it.

Trout boiled

To boill a trout tak and nawpe hym in the hed and mak a sauce of faire water and salt and parfly and when it begynnythe to boile strene it then drawe hym at the belly and ye will haue hym rond cutt hym in the backe in ij or iij places and drawe hym iij stoches by the hed then sethe hym and serue hym furthe with

vert fauce cold and foilis of parfly, or els fethe the pouche as ye do of a pik and mynce it with the grave and do that to poudre of guinger and ferue it.

Crabe or lopster

To dight crabe or lopster tak crabe or lopster and stop hym at the vent with one of the litille clees and fethe hym in clene water or els stop hym in the same manner and cast hym in an ovne and let hym bak and ferue it with venygar.

Breme in Sauce

To dight a breme in fauce tak and stale hym and drawe hym at the belly and prik hym at the chyne and broylle him on a gredyrne till he be enoughe then tak wyne boiled and cast it to poudre of guinger and vergius then lay the breme in a dyshe and poure on the ceriepe and ferue it.

To mak a breme in Brasse

To dight a breme in brasse ye shall dight hym in the same manner then tak poudre of canelle and draw theme throughe a strener with red wyn put ther to hole clowes maces pynes and fanders then set it on the fyere and when yt is boilling put ther to poudre of

guinger venygar or vergius and let it be chargaut of pouders and lay the breme on a dyshe and pour on the brase and ferue it.

A tenche in brasse

To dight a tenche in brasse sflat hym by the bak through the hed let the belly be hole do away the draught and stoche hym a litille outwhart on the fische fid and lay them on a gredirn till they be enoughe then lay it in a dyshe the fische fid upward and tak the same brase ye tok to the breme and pour ther on and ferue it.

To make a sole in brase

To mak a sole in brasse tak and fley foiles and draw hym and rost hym and lay hym in a dyshe and mak the same bras ye did to the breme faue clowes and maces and ferue it.

To boyle sturgeon

To boile sturgeon tak and cutt of the fynnys from the taile to the hed and chyne hym as a famon and cutt his fides in faire peces and mak a fauce of water and salt and when it boileth scom it clene and cast in the peces and let them boile and serve them.

Haddok in covy

To dight haddok in covy drawe haddok at the belly and he be large cut of the hed and rost the body on a gredirne till he be enoughe then stewe bred in the brothe of famon or other good fishe draw liere with the brothe hew parfly put it to red wyn hole clowes maces poudre of pepper and a gooddele of canelle then tak the lever and the pouche of an haddok and hew it and put it in a possuet and raisins of corans saffron fanders and salt and boile it and seffon it with poudre and virgus put away the skyn of the haddok and lay it in a chargiour and put the covy aboue and ferve it.

To dight codlinge or haddock

To dight codlinge hak or haddock draw them at the belly and cut them outwhart in rond peces and the haddock be large cut of the hed and mak a large taile and mak the sauce of water and salt and when it boilethe scome it clene and cast in the fische and the lever and parfly and let it ly in the sauce till ye serue it hot and the leuer there with.

Bace molet or Breme

To dight bace molet or breme drawe them at the belly and skale them clene and wescche them and mak

ye fauce of water and falt and when it boilithe fcom it clene and fcoche them outwhat the fides and caſt them in at the boiling put ther to parfly and faige and ferue it. the bace and the molet with guinger.

Congur. turbot or halibut

To dight congrur. turbot or halibut ſcald your congrur but be ware of brekyng then clef the congrur hed and cutt the congrur a litille befor the naville and lowſe the got and tak it out at the throt and the leuer and the gutte and cut it in rond peces and let it be clene ſhaven that the ſkyne be not away.

Turbot

and draw the turbot by the gille out of the hed and the body out whart

Halibut

and chyne a halibut and fethe hym with water and falt and when it boilithe then ſkeme it and when the congrur is enoughe tak it up with a ſtrene and lay it in a veſſelle and when the turbot and halibut is enoughe pour out the brothe and put water ther to and tak up the fiſche and lay it in water and falt and ferue it ij or iij peces

of congr in a dishe and straw ther on parsly and ferue it furthe with venygar and the turbot and halibut ferue it with pouder and venygar.

Gurnard or rochet

To boile gurnard or rochet draw a gurnard at the belly and tak out the found and the reffet and flit the pok shave it clene and let it hang by then wesche it and mak the fauce of water and salt and when it boilithe skom it clene and put in the fische and when it is sodden tak it up with a scomer and ferue it with fauce guinger.

Place and flounders

To boile place or flounders tak a place and draw hym under the vyn and draw a flounder and stoche hym outwhart acrofs on the whit side wesche hym and boile hem with water and salt cast ther to parsley and fethe them and ferue them with the brothe.

To boille welks

To boile welks put them in a pot with water so they may flot then fet them on the fyer and let them stond longe or they fethe then tak them out of the water

and tak out the fishe with a prik and put away the hulles then wescche them well with watire and salt ij or iij tymes then lay them in clene water till ye serue them with grene parfly.

Perche boiled

To boylle a perche draw hym at the gills and let the belly be hole and mak a stiffe sauce of water and salt and ale and when it boilithe cast in the perche and let it fethe and scrape of the skyne and lay it in a dishe and let the hed and the taile be on straw on parfley and serue it with venyger.

Freche makrelle

To dight a freche makerelle tak and draw a makrelle at the gil and let the belly be hole and wescche hym and mak the sauce of water and salt and when it boilithe cast in mynt and parfly and put in the fishe and serue it furthe with forell sauce.

Soupes in dose

To mak soupes in doce grinde blanchéd almondes and serup them up with water into a faire mylke and

draw it into a pot through a strener put ther to sugur saffron and salt set it on the fyere and stirr it welle when it boilith do it to a litill wyn and tak it from the fyere and stirr it well for qualinge then cutt whit bred in shyues and toist it on a gredirne that it be browne then put them in wyne and lay them on the gredirne agayne and lay the toistes iij or iiij in a disshe and put on the mylk and serue it.

To mak hoot milk of almondes.

To mak hot mylk of almonds tak blanched almonds and grind them and draw them with faire water and sugur or Hony clarified then salt it and boile it and serue it furthe hoot and toisted bred ther in.

cold mylk of almondes

To mak cold mylk of almondes put fair water in a pot with sugur or hony clarified so that it be douce then salt it and set it on the fyere and when it is at boilling scum it and let it boile awhile then tak it from the fyere and let it kele then blanche youre almondes and grind them and temper them with the same water in to a good thik mylk and put it to wyne that it may haue a good flavour ther of and serue it then cut bred and toist it and baist it and toist it again that it be hard and serue them in one disshe and the mylk in an other disshe.

Sauce galentyne

To mak fauce galentyne tak cruft of brown bred and ftepe them in venygar put ther to powder of canelle and let it ftep till it be broun then ftreyn it ij or iij tymes caft it to powder and falt and let it be ftanding and ferve it.

Sauce guinger

To mak fauce guinger tak whit bred and ftep it in venygar and ftreyn it ij or iij tymes then tak powder of guinger and falt and let it not be thyne and ferue it.

vert fauce

To mak vert fauce tak parfye mynte forell cyves and fauce alone then tak bred and ftep it in venygar do ther to peper and falt and grind them and temper them upe and ferue it.

To mak fauce aliper for roft bef

To mak fauce aliper for roftid bef tak broun bred and ftepe it in venygar and toifte it and ftreyne it and ftampe garlik and put ther to powder of pepper and falt and boile it a litill and ferue it.

Garbage

To mak a garbage tak the heed the garbage the leuer the gessern the wings and the feet and wescche them and clene them and put them in a pot and cast ther to brothe of beef poudere of pepper clowes maces parfely faige mynced then step bred in the sam brothe and cast it to poudur of guingere venygar saffron and salt and serue it.

Musculus in shellis

To mak a musculus in shelles tak and pik muskles and pik them and wescche them and cast them in a pot put ther to mynced onyons wyn and venygar and when they do open serue them furthe

Musculus in brothe

To mak musculus in brothe tak muscles and fethe them and pik out the mete and when they be soden in the brothe put them in to the pot and set it on the fyre then streyn bred with the same brothe and cast ther to mynced onyons salt wyne and poudur of guinger and pepper and let it boile put ther to the musculus with poudur and saffron and serue it.

Pik in Brasy

To mak a pik in Brasye tak and roft a pik then tak almondes and bray them in a mortair and temper them with wyne and fteyne them then tak mynced onyons clowes and poudur and fugur canelle pepper guinger venygar falt and let it boile and ferue it.

Cony or malard in covy

To mak cony or malard in covy tak cony henne or malard and roft them till they be almost enoughe or els chope them and fry them in freche grece and fry onyons mynced and put them in a pot and cast ther to freche brothe and half wyne clowes maces poudur of guinger and pepper and draw it with venygar and when it is boiled cast ther to thy licour and poudur of guingere and venygar and feffon it and ferue it.

Pik in galentyne

To mak a pik in galentyne fethe a pik in good fauce then couche hym in a vesselle and when it is cold tak bred and stepe it in wyne and venygar and cast ther to canelle and draw it in a pot and cast ther to poudur of pepper falt and onyons fried in oile and cast ther to fanders and let it boille a litille and cast ther to upon the pik and ferue it.

A pik in soupes

To mak a pik in soupes tak a pik and boile hym with rosmary tym and parfley then mak a sherpe fauce of wyne water and ale and tak the reffet and chope it smalle and fethe it with wyne and watur and put ther to clowes maces raiffins of corans guinger fenymon dates mynced and fugur then cutt whit bred and lay it in a platter and the pyk aboue and cast on the reffet with the fatteft of the brothe that the pik was foden in and ferue it.

Tenche in cevvy

To mak a tenche in cevvy tak and cutt tenches in smalle peces thene fry them and draw a liour of raiffins of corans with wyne and water and do ther to other raiffins hole poudere of guinger clowes canelle and pepper and put your tenche ther in and fethe it with water and falt and ferue it.

Leffingis on fifche dais

To mak leffenges on fifche dais tak almondes and grind them and mak a thik mylk with faire water

and alay it upe with lossinges and cast ther to fugur
faffron and salt and mese it furthe and florished with
colliander comfet and ferue it.

Cawdell of Almondes

To mak a cawdelle of almondes tak blanchèd
almondes and draw them up with wyne put ther to
faffron and salt and ferue it.

Oyle soupes

To mak oyle soupes tak and boyle mylk and yolks
of eggs and draw them through a strener and cast it
into the mylk and heet it but lett it not boile and stir
it till it be fomdele thik then cast ther to fugur and
salt and cutte whit bred in fopes and cast the fopes ther
in and ferue it in the manner of potage.

Charwarden

To mak chard wardene tak wardens and bak them
in an oven then tak them out and paire them and
grind them in a mortair and streyne them smothe
throwghe a streyner then put them in an erthene pot
and put ther to fugur till they be douced as ye think

best and put ther to pouder of notmeggs guinger and granes and let the pouder be farcede put ther to powder of sanders tille it be coloured and stirr it with a pot stik and set yt on a soft fyere and let it boile till yt be stiff as leche lombard and ye put amydon or rise it is bettere and when it is cold lay it fair abrod in the coffyn and let it stond ij dais and ye liste strawe senymom upon it and a day aftur the bred is out of the ovne then set it ther in and it shalle en be hard and then ye shall mak chardquynce.

Ryse

To mak ryse pik them clene and then wetshe them in two or thre waters and let the water be warm and sethe them in clene water till they begyn to boile and at the first boile put out the water and sethe them with brothe of fleshe or with the brothe of freche fleshe or of freche fishe and put ther to fugur saffron and salt and serue it.

Wortis

To mak wortes tak coles and stripe them from the stalks then tak betees avens borage violettes mallowes parfly betayne prymrose pacyens the whyt of lekes and croupes of nettles and parboile them upon a bord and pres out the water and mynce them smalle put ther to

otemelle and tak the brothe of turbot congrur famon or other fishe and put them in a pot with the for said erbes and when the pot is at boillinge caſt in the erbes and the wort and boile them up and ſalt them and ye tak brothe tak eles and boile them and tak them up and ſtrip the fiſhe from the bones and grind it up with the ſam brothe and put them all to the wort and ſethe them up. Alſo ye may ſethe muſkelles with as mych water as they may ſwym in and boile them till they be opyne then ſtreyn the brothe and tak ſome erbes as ye did befor and put it to the muſkall brothe and ſet them on the fyere and boile them and when they be boiled put to the erbes and the brothe and put to the drawen muſkalls and ſalt them, and ye may tak peſſen drawe through a ſtreyn and mak them up with the wort and faire water and put ther to oile that hath bene ſkald and in the boiling alay it up with peſſene ye ſhall put none otemele ther in, alſo parboile the whit of lekes and pres out the water and chop them ſmalle and canebyns with faire water and ſet it to the fyere to boile it and put yt to the whit of lekes but do none otemele ther in and ſalt it and ſerue it.

To mak canebyns

To mak canebyns tak whit benes and lay them to ſtepe in rynyng water ij dais and ij nights and change

the water eury day then tak them up and let them are and put them in an ovene to hardyne and shelle them at the mylne and put away the hulles and clef the benes in ij or iij or iiij at the most and fry them and ye may kep them as longe as ye will.

Another canebyns

To mak another canebyns take canebines and wetshe them and step them a litille and mak them up with mylk of almondes put ther to sugur and salt, and out of lent mak it up with mylk and clarified hony then salt it and serue it.

Canebyns with bacon

To mak canebyns with bacon tak and put fwete brothe in a pot then wetshe canebyns clene and put to none other licour but boile them up and let them be salt and serue them then tak ribbes of bacon boled and do away the skyn and lay them in another disshe and serue them as ye do furmente and venysen.

To mak buttered worts

To mak buttered wortes tak good erbes and pik them and wetshe them and shred them and boile

them in watur put ther to clarified buttur a good quantite and when they be boiled salt them and let none otemele cum ther in then cutt whit bred thyn in dyfshes and pour on the wort.

To mak cabage wortis

To mak cabages wortis tak whit cabage and shred them smale and mak them up, also tak whit cabages and cut them from the stalks and wescche them and parboile them and presse out the water and hew them smale in fleshe tym put fat brothe of beef in a pot of capon brothe or the brothe of other good flesche and when it is boiled put in thy cabages and maribones all to brokene and boile them up do ther to saffron or salt and alay it upe with grond bred and luk it be chargant of canebyns and ferue it.

To mak haire or goose poudred in wortis

To mak hayre or goose poudred in wort put good brothe of fleshe in a pot and maribones and set it on the fyere and chope the haire in peces, and put ther to and draw the brothe throughe a streyn with the blod then tak coles the whit of leekes other erbes and otemele and shred them smale to gedur and it be an

old hayre let hir boile welle or ye put in your wortis and it be a younge hayre put in the hare and the wort to gedure and els tak a goos of a nyght and a day murdring and chope hir in the wort in the sam manner and ferue it.

*Pik and eles in ballok brothe
that muste our dame haue, or
els she will be wrothe.*

To mak eles and pikes in ballok brothe tak and splat a pik and splat hym and skale hym and culpon eles smale and put them in a pot do ther to grene onyons and quybibes and mynce them and fession them up with a liore of bred and put it to clowes maces poudere of canelle and saffron and put ther to a quantite of stok fische lik unto the eles and let the pik boile esely and ferue the hole pik for a lord and quarto of a pik for comons and culpanes and let them be fessioned and put the brothe with the sauce upon the pyk and ferve it.

To mak furmente with porpas in lent

To make furmente with porpas in lent tak clene whet and bet it in a mortoire and vane it clene and

fethe it till it be on enbreston then tak blanchéd almondes and grind them in a mortoire and drawe ther of swet mylk with the brothe and boile it till it be tendur and colour it with saffron and leshe thy porpas and when it is fodene lay it in dishes and serue it furthe in dysshes.

To mak jusselle

To mak jusselle tak the swet brothe of a capon or of other good fleshe and set it on the fyere in a large vesselle colour it with saffron put ther to saige cut gret and salt it then tak eggs and drawe them through a strener and temper grated bread and eggs and stirre it to gedure till they be ronned and let the erbes be well mellid to gedur and when yt begynnythe to boille tak out the pot stik and turn the curd about with a scomer and let not the fyere be to hasty when it is throughe knyt tak it from the fyere and couyr it and serue it.

To mak ledlarden of iij coloures

To mak ledlarden of iij colloures tak clene cows mylk and put it in thre pots and brek to euy pot a quantite of eggs and colour on withe saffron another with sanders and the third made grene with erbes and

to euy part tak a litill lard of falt bacon well fodene and dice it smalle and put it into the pott put ther to falt and boile them to gedur all thre at once and ftirr them welle for breking then tak them doun and cast them in a cloth ech on aboue other and fold up the clothe to gedure and presse out the brothe then tak them out and mak leskes of them and lay iij or iiij leskes in a disshe and serue it

Gruelle enforced

To mak grewelle enforced tak mary bones and freche brothe and mak grewelle and draw them throughe a strener then tak pork fodene tender and pick out the bones and the fenewes and pille of the skyn and hew it and grind it smalle in a mortair aud temper it with the fame gruelle that is drawen and mak it smothe and let it stond myche by freche pork and falt it and serue it.

Chaudron for samon

To mak chaudron for samone tak the draught of samon and mak it clene and put it in a pot and all the blod of the samon ther with and boile it till it be enoughe then tak it up and grind the spawn and draw a liour of bred and of whit wyne and put ther to

poudere of pepper and canelle and boile it and stirr it and fesson it up with poudere of guinger venygar saffron and salt and ye may serue it furthe in sted of potage or els a sauce for samon.

Codling or kelyng

To dight codlinge or keling tak a keling and cut them smale and put them in brothe of freche samon and boile them put ther to almond mylk and drawe bred and colour them with saffron and sanders do ther to sugur and poudere of pepper and serue it and other fishe among as turbot pike samon chopped and fesson them with venygur and salt it and serue it.

lesshe penon

To mak lesse penon take almond mylk and temper it with whit wyne and water then cut parfly and onyons and put ther to saffron and hole pepper hole clowes or chopped and boile it and salt it and serue it.

Felettes in galentyne

To mak felettes in galentyne tak of the best of ribbes of pork and fley of the skyn and put the fleshe

upon a broche and roſt it till it be almoſt enoughe then tak it of and chope it in peces and put it in a pot with cnyons butter and faire grece hole clowes maces quybibes and put it to gedur with a cruſt of bred and try it through a ſtrener with whit wyne put ther to pouder of peper and put it in the pot and when it boilithe let it not be chargant and ſeſſon it up with poudre of guingere and ſalt it and ſerue it.

To mak nombles of porpas or other fiſche

To mak nombles of porpas or of other good fiſhe and ye may cut ſom of the fiſhe ſmalle and put it in the pot and draw a liour with cruſte with the ſame blod and ſome of the broſe and red wyne and put all to gedur in a pot and put thereto pouder of peper clowes and canelle and ſet it on the fyere and ſeſſon it up with pouder guingere venygere and ſalt, and ye may mak nombles of congure codlinge or other good fiſhe in the ſame manner and ſerue it.

Chaudron of piggs feet

To mak chaudron of piggs feet take ſwines feet clene ſkalded and boile the [word illegible] and the eres in freche brothe then take them up and cutt them ſmall and put them in a pot and the brothe and draw

liour of whit bred and wyne and put them to gedur and mak foilis of past and cut iij small pilotes and frye them and seßon them up with poudre of pepper and salt and colour it to saffron and put the pilottes hote in dishes and put the fewe above and serue it.

Bruet of Lombardy

To mak Bruet of lombardye tak hennes conys or other fleshe soden tender and try it and put it in a pot do ther to mylk bred and yolks of eggs sodden hew and grind them and drawe them upe with juic of parfly put ther to grece or claryfied butter or the fat of pork and seßon it and salt and put ther to venygar and mak it lik blod with alkaned and serue it.

Bruet of Spayne

To mak bruet of Spayne take venyson and mak long leßhes then fry them in buttur and weßhe them in wyn then tak sugur almond mylk clowes maces quybibes and boile them to gedur and seßon them with poudure and venyger and serue it.

Bruet rosse

To mak bruet rose tak the fleshe of a Roo par-boile it and try it and put it in a pot then tak the

fame brothe and other good brothe and draw it throughe a ftren and put it in to the pot with onyons and erbes hole clowes maces and qubibes and fet yt to the fyere and yf yt haue ned alay it with cruftis of bred with a litille of the fam brothe and blod and colour it with faffron and falt it and caft ther to poudre of pepper and canelle and ferue it.

Stewed lombard

To mak ftewed lombard tak pork and roft it and chop it into a pot with wyne fugur and hole clowes onyons guingere faffron and fanders then fry almondes and temper them up with wyne poudre gyngyure canelle and galingale and ferue it.

Another ftewed lombard

To mak another ftewed lombard take almondes and grind them and drawe them up with fwet brothe of vele or of pork then tak the flefshe and pair it clene from the skyn hew it grind it and mele it with mynced dates raiffins of corrans and good poudure and mak it in pilottes as gret as plomes and fet the mylk on the fyer and ftir it well when it boilithe caft in thy pilots and let them ftewe upon the fyere and put ther to poudre and falt and ferue it.

Stewed colopes

To mak stewed colopes tak collopes of venyson rosted and put them in a pot and do ther to hole clowes poudre of pepper canelle and other spice and boile it up with a gret part of swet brothe and fesson it up with poudre gyngir and the venyson and serue it.

Busbayne

To mak Busbayne take mary and capons and other good fleshe and put it in a pot and chop chekins in peces and erbes hole clowes maces and poudre of pepper and sot them on the fyre and grind raw pork or vele with yolks of eggs and put ther to raissins of corane poudre and salt and saffron and mele them to gedure and when the pottle boilethe put in the peletes like an hassille nott and cast them ther in boillinge and colour it with saffron put ther to parsly and other good erbes and boile it upe and put it to venyger and fesson it up with poudre and salt and serue it.

Bruet of Kiddles

To mak a bruet of kiddles tak kide or vele and boile it chop it and dry it and put it into a pot then tak

almonde mylk and drawe it with fwet wyne and brothe do ther to hole clowes and flour of ryse alay it and astur the boiling fesson it up with poudere of pepper gyngyr canelle and fygure and put it to venygar and salt and ferue it.

Blanche Bruet

To mak blanche Bruet tak hennes and pork half rostid then chop them in peces and put them in a pot do ther to almond mylk and alay it up with flour of ryse or with whet floure and put ther to brothe or wyne hole clowes maces and fesson it with venygar poudere and fygur that is strawed with alkened and ferue it.

Sauce fairfnet

To mak fauce fairfnet tak thik almond mylk and put it in a pott with flour of rise saffron maces guingere quybibes canelle and fygur and wet the botom of the disshes with fwet brothe or withe wyne and put ther to hole maces and fesson it up with fygur venygar good poudere and guinger strawed with alkened and ferve it.

Kid stewed

To stewe a kid tak a kid and rost yt a litille and chop it in peces raw and put it in the pot do ther to erbes onyons and swet brothe and wyne hole clowes maces and poudier and fethe them and seßon them up with guinger galingale and a litille lier of bred saffron and salt and serve it.

Pertuche stewed

To stewe a pertuche or a wod cok and draw them and wesshe them clene and chope them with hole clowes and peper and couche them in an erthen pot put ther to dates mynced gret raisins of corans wyne and swet brothe salt it and cover the pot and set it on the fyer when it is enoughe seßon it with poudier of guinger and venygar and colour it with saffron and serve it.

A lowfid bef

To mak a lowfid bef tak leney beef and cut it in thyn lesks and lay them abrod then tak the fat of moton or of beef erbes or onyons chopped small put ther to poudier of pepper and salt then tak the fewet

and the erbes and lay upon the leskes and rolle them to gedur and put them on a broche and rost them welle and endor them or els ye may put them in a pot and put ther to good brothe and wyne then tak clowes maces onyons and erbes and chope them smale and put ther to poudre of pepper and saffron then salt it and alay it up with guinger and galingalle and stewe it up and serue it.

A pyk in sauce

To dight a pik in sauce tak and dight the pouche and the fee of a pik and sethe it half in wyne and half in water cast ther to parfly and onyons mynced smale boile them well and sethe pik in good brothe and as it boilithe tak of the grece and cast yt to the pouche and fee then tak som payn mayn cutt thyn as brewes and toist it on a gredirne then mynce the pouche and the fee and alay it up with ale and cast ther to venygar then lay the pik in a chargiour and the resset with the pouche and the fee aboue and serue it furthe.

Turbot rost in sauce

To dight turbot rost in sauce tak and cutt away the fyn of the turbotte and cutt the fishe in the manner of felettes and put them on a round broche and when

it roftis fpringle on falt then tak vergius venyger or wyn and pouders of guinger and canelle and caft ther to in the rofting and fet a vefſelle under to kep that fallithe and caft it on agayne and when it is roft caft the fauce upon the fiſhe in diſhes and ferue it.

To mak ſamon roſt in ſauce

To mak ſamon roſt in ſauce tak a ſamon and cutt hym in round peces and roſt hym on a gredirne and tak wyn and pouders of canelle and draw them throughe a ſtren and mynce onyans ſmalle and do ther to and boile them then tak vergius pouders of peper and guinger and falt and do ther to then lay the ſamon in a diſhe and pour on the ceripe and ferue it.

Breme in comfet

To dight breme in comfet tak and ſethe a freche breme tille he be enoughe then grind it in a mortair and temper it with almond mylk and drawe it throwe a ſtren in to a pott put ther to fuger pouders of pepper canelle clowes and guingere and boile it then tak it out of the pot and put it into a lyncloth and pres out the thyn then tak the ribbes of a bore and couch them along through the leſke and ferue one or ij in a diſhe.

To mak braun rialle

To mak braun rialle tak and boille freche braun in faire water till it be fom dele tender then tak blanchéd almondes and grind them and draw them up with fom of the sam brothe and apart of wyne as hoot as ye may then mak the mylk hot and do the braun in the strener hot and drawe it with the mylk het, put ther to grece and venyger and set it on the fyere to boile and salt it and put it in a vesselle and when it is cold take it out or chauf the vesselle with out with hote water or againste the fyere and when ye haue it out cutt it in thyn shyves and lay iij lesks in a disshe aftur the quantite and tak pouder of guinger or pared guinger mynced with annes in comfettes and ye may draw it with fom of the same with a parte of the wyne or els thou may cutt it in lesks and ferue it furthe, or els ye may tak it into another colour what ye wille, and ye will haue it grene draw it with mylk of almondes and grind leke leves in a mortair and put ther to saffron and when it is ground myche or litille coloure it ther with, when ye tak it from the fyere and do as ye did the tother tym and ye may do ther to a quantite of canelle guinger or sanders and mak it broun and ferue it furthe, or els ye may tak turn sole and wefshe it and wringe it well in wyn that ye session it up with, and when it is boiled colour it up blew or

fangwene whedur ye wille and do ther with as ye did be for, or when ye tak it from the fyer and hath bene fessioned then tak freche braune fodyn tender and cutt it in thyn lesks or dice smalle and cast it into the pot and stirre it welle to gedure then put it unto another vesselle and when it is cold leshe it and serue it.

Blanche Braun

To mak blanche braun tak and mak a stif mylk of almondes and dice the braun smalle and put yt in a pot put ther to fugur and salt and boile them tyll they be enoughe and let it be douced then put it in a basyn and let it stond till yt be cold then leshe it but lett it not be thyn and lay a leshe or twain in a disshe and serue it.

Alayd mylk

To mak alayd mylk take cow mylk and fugur and put it in a pot and set it on the fyere and when it boilithe alay it up with yolks of eggs and let it be rynyng and not chargant then tak whit bred and cut it in thyn peces and lay them in a disshe and let the mylk be somewhat salt and serue it furthe.

Peres in composte

To mak peres in composte tak a good quantite of canelle and fugur and set it on the fyer to boile and draw yt throughe a stren then lesk dates thyn and put them ther to in a pot and boille wardens and pair them and put them in the ceriepe put ther to sanders and boile them and alay them up with chardwins and salt it and mak yt doucet and chargaunt and put it out of the vesselle in to a treene vesselle and let it boille then pare smalle raifins and tried guinger and temper it ij dais or ij nyghtes with wyne then lay it in clarified hony cold a day and nyght then tak the raifins out of the hony and cast ther to peres in composte and serue it furthe with a cold ceriepe.

Furmente

To mak furmente tak whet and pik it clene and put it in a mortair and bray it till it hull then wenowe it and wetshe it and put it unto the pot and boile it till it brest then sett it down and play it up with cow mylk till yt be enoughe alay it with yolks of eggs and kep it that it byrn not, colour it with saffron do ther to sugar and salt it and serue it.

Amydon

To mak amydon take whet and ſtep it in water x dais and change the water eury daye then bet yt ſmalle in a mortair and ſethe it with water and mylk and ſye it throughe a clothe and let yt ſtond and ſetelle and pour out the water and lay it in a clothe and turn it till it be drye.

Conys in graue

To mak conys in graue fley your conys and weſſhe them and ſethe them then take almond mylk and alay it with bred or whit amydon and fors it with clowes and galingale and boile yt welle and hew your conys and boile yt welle and hew your ceripe and put them ther to and ſeſſon it with wyne and fugur and ſerue it.

Chekyns in kyrtyne

To dight chekins in kirtyne tak cow creme and alay it with flour or whit amydon and fors it with galingalle guinger canelle comyn and ſaffron then ſethe your chekins and quarter them and ſeſſon them with fugur and ſerue it.

Viande de cipse

To mak viand de cipse, tak the braun of capon or of henne parboille it and dry it then hew it smalle in a mortair and putt ther to almond mylk and lay it up with amydon or with flour of rise coloure it with saffron and boille it and chagent it with the braed braun and fesson it with sugur and florishe it with almondes and ferue it.

A mortins of flesche

Tak mortyns of flesche tak hennes and freche pork and sethe them to gedour then tak them up and enbane them for the nonse and hewe the pork and grain it and cast it in again and chargejour it with myed bred and colour it with saffron and boile it and set it down alay it with yolks of eggs and staunch it with poudre and ferue it.

To mak blaunche mang of fleshe

To mak blanche mange of fleshe tak ryse and wetshe it and draw it throughe a stren and temper it with almond mylk then teese the braun of capon or

henn small and put the rise to the mylke and boile it and charge it with the tosed fleshe seffon it with sugur and florifshe it with almonds and serue it.

To mak chaudron for swan wild duck or pigge.

To mak chaudron for swan wild duck or pigge take and wese the issus of a swan and skour the guttes with salt and sethe them to gedour and hewe small bothe the fleshes and the guttes and put ther to canelle or galing ale put myed bred ther to and temper it with the brothe or with the blod and seffon it to venygar and boille them in a possuet and serue them furthe.

Nombles

To mak nombles tak hert middrif and kidney and hew them smalle and prise out the blod and sethe them in water and ale and colour it with brown bred or with blod and fors it with canell and galingalle and when it boilithe kole it a litille with ale and serwe it.

Another nombles

To mak another nombles tak the nombles of venyson and weseche them in water and salt and sethe

them in water and falt then tak brown bred pepper and ale and temper it with the fecund brothe then hew the nombles and boile the fewe and ferue it furthe.

Charlet

To mak charlet tak fwet mylk and colour it with faffron then tak freche pork and boile it and hew yt smalle then fwinge eggs and cast them into the mylk and boile them and ftirr them lest they bren and bete it with a litill ale and fet it down and let it not be brown and ferue it.

Charlet collouret

To make charlet colouret tak almondes blanchéd wefshe them temper them and grind them and put ther to red wyne and alay it up with flour of rife and pynes and other fpice bothe good and ftrenge and colour it with faffron and boile it and falt it and florifshe it with annes in comfettes and ferue it.

Juffelle

To mak juffelle tak and fwinge eggs and myed bred to gedur then tak freche brothe of bef and

colour it with saffron and boile it softly and cast in parfley and faige and ferue it.

Bruet de almonds

To mak Bruet de almondes tak almond mylk and alay it with amydon or with whet flour bulted coloure it with saffron and fors it with pouder of ginger canelle and galingale then tak pertuche or chekens and fethe them and hew them in quarto and fet the mylk on the fyere to boylle and florish it with pouders and ferue it

Blank de firre

To mak blank de fire tak ryse and welshe it and grind it small and temper it up with almond mylk and boile it then tak the braun of capon or henne and hew it small and grind it with myed bred and fesson it with fugur and florishe it with almondes and ferue it.

Buknard

To mak Buknard tak almond mylk and colour it with saffron and fers it with pouder then tak lard of pork well fodene and hewe it small and put them to

the mylk and alay it with flour or with amydon and boile it well and florishe it withe poudre and colour it with fanders and ferue it.

Rose

To mak rose, tak flour of ryse and temper it with almond mylk and mak it chaungynge then tak the braun of capon or of henne sodyn and grind it and charge it ther^e with and colour it with fanders and blod and fors it with clowes and maces and fesson it with fugur and ferue it.

ledlarden

To mak ledlarden of one coloure tak eggs and cow mylk and fwinge them to gedur then sethe it and hew it in small peces and boile it and stirre it till be ron upon a herd curde then leshe it and rost it upon a gredirn and ferue it

Blanched mortrus

To mak blanched mortrus tak and sethe hennes and freche pork to gedur then bray unblanched almondes and temper them with clene brothe and alay the fleshe small ground ther to put ther to flour

of rife and do all to gedur and caſt in pouder of guingere and fugur and luk it be not thyn falt it and ferue it.

Pegions ſtewed

To mak pegions ſtewed hew pegions ſmall and put them in an erthen pot then tak erbes and pilled garlike and chope them to gedur and put them in good brothe put ther to whit grece poudur and vergious colour it with ſaffron and falt it and ſtew it well and ferue it.

Soupes dorrey

To mak ſoupes dorrey tak almondes and bray them aſid wring them up and boile them with wyn and temper them with wyne and falt then tooſt whit bred and lay it in a diſſhe and enbane it with wyne and pour it ouer the met and florifſhe it with fugur and guingere and ferue it.

Gruell dalmoud

To mak gruelle dalmoud tak unblanched almondes and bray them put ther to otemele and grind it to gedur and draw it with water then boile it and colour it with ſaffron and ferue it

Jouts dalmond

To mak joutes dalmond tak erbes and parboile them and grind them with unblanched almondes and fet the mylk on the fyere and fethe it all to gedure cast ther to fugur and falt & ferue it.

Cawdell dalmond

To mak cawdelle dalmond tak unblanched almondes and bray them and draw them with wyne put ther to poudur of guinger and fugur and boile all to gedur and colore it with faffron and falt it and ferue it.

To mak Z S. V

To mak Z S. V tak thik almond mylke and boile it and in the boilinge cast in wyne or venygar and put it in a canvas and let it ren on a hepe then honge it in a clothe and lay it in cold water and ferue it.

Ryse

To mak ryse pik the rise wefshe them and grind them temper them up with almonds mylk and

draw it throughe a ftren and boile it and fesson it with fugur and fors it with fried almonds and ferue it.

Cawdell ferry

To mak cawdelle ferry tak unblanched almonds wefshe them and grind them and temper them up with wyne and drawe it throughe a canvas into a pot and colour it with faffron and alay it up with amydon or flour of rife and fe that it be thik fesson it with fugur and florifhe it with maces and ferue it.

Rape.

To mak rape, tak raiffins of corans and other raiffins and fethe them with wyne and boile them a litille then roft them on a spit and tak it of and bray it in a mortair with cruftes of bred and put them in a poffuet put ther to raiffins fwet wyne venygar poudur of peppur clowes maces pynes quibibes and boile them and ferue them.

To mak mylk roftid

To mak mylk roftid fwyngge egges and fwet mylk togedur put ther to faffron and boile it till it be thik then fethe it and fie it throughe a clothe and pres the remnyant and lefshe it cold and ferue it in fchyves.

Potage of welks

To mak potage of welks tak and wefshe the welks in watur and falt and chop them fmale upon a bord and fethe them in almond mylk and alay it with amydone colour it with faffron caft on poudur of pepper and comyn and ferue it furthe.

Potage of oystirs

To mak potage of oyftirs parboile your oystirs and tak them up and kep the brothe then chap them fmale upon a bord and bet them in a mortair then put them in ther own brothe agayne put ther to almond mylk alay it up with amydon and mynced onyons worte or in mylk fethe it and do it to good poudure and colour yt with faffron and ferue it.

To mak faige fynes

To mak faige fynes tak fwannys feet and fethe them in water put ther to poudur of peppur and temper it with venygar and when they be fodene tak the feet and cleef them and lay them in difshes and fauce ther on yolks of eggs and ferue it.

To mak compost

To mak composte tak chekins and halve them then tak faige parfly lekes and other good erbes and chop them small then tak a pint of hony and som of the erbes and lay in the botom of the pot and som of the chekyn then tak lard of pork smale mynced and lay it on and cast ther to powder of guingere and canelle and boille it and ferue it.

Blank mang

To mak blank mang of ffshe tak a pound of rise and sethe it and bray it till it brefts and cast it to almond mylk then tak a tenche or a lampry and cast ther to and sethe them to gedure and ferwe it.

Mortins of ffshe

To mak mortins of ffshe tak the wellks of the ffshe fown and the lewer and sethe them with ale peppur and bred and temper it to good brothe and sethe all to gedour and ferue it.

peffen de Almondes

To mak peffen de almonds tak whit peffen and wesshe them and sethe them till they hulle and when

they be done cast they in to a pot and couer it and boile it and cast ther to almond mylk flour of ryfe and falt it colour it with saffron and serue it.

A colles

To mak a colles tak the braun of capon or henne and hew it small and bray it with otemele and whit bred cast ther to good pouders and saffron then tak out the bones and grind the fleshe small and cast it unto the brothe and fie it throughe a clothe and falt it boile it and serue it

Cawdelle de pork

To mak cawdelle de pork tak the braun of pork parboile it and grind it small with yolks of eggs and fet it on the fyer to boile put whit grece ther to colour it with saffron and serue it furthe with poudre douce.

Conys in cavy

To mak conys in cavy fmyt conys in small peces and fethe them in good brothe put ther to mynced onyons and grece and draw a liour of broun bred and blod and seffon it with venygar and cast on poudre and falt and serue it.

Haires in covy

To make haires in covy boile a haire, roft hir and lard here then fry her in grece with pepper ale and onyons mynced fmall and colour it with faffron then lay the hair in a platter and pour on the covy and ferue it.

Hayres in fewe

To mak hayres in fewe, tak a raw haire and chop hir in fmall gobettes and fethe hir in hir own blod thene temper it with ale pepper and bred and boile it and ferue it.

Haires in Albroturs

To mak haires in Albroturs tak and hew your hayre in fmall gobettes and fethe hir in good brothe with all hir blod when it is foden draw it through a ftren then tak blanchd almondes temper them and grind them and temper them with the fame brothe and parboille onyons and cutt them fmall and caft ther to venygar and falt and ferue it.

Haires in pardolos

To mak haires in pardolous tak an haire and parboille hir in good brothe fwong eggs ther to and hew

fleshe smalle and cast it in the fewe and sethe them well then tak obleys or waiffurs and couche them in a platter and salt the fewe and put it upon the obleys and serue it.

Hennes in Bruet

To mak hennes in Bruet sethe hennes and freche pork to gedure then grind pepper bred and comyne and fesson it and temper it with the hennes brothe boile it and colour it with saffron salt it and serue it.

Chekins in brothe

To mak chekins in brothe tak and skald your chekins then tak parfly saige and other erbes and grapes and put it in the chekins and sethe them in good brothe and colour the brothe with saffron cast on poudur douce and salt it and serue it.

Chekins in cawdelle

To mak chekins in cawdelle tak your chekins and boile them in good brothe and allay the brothe with yolks of eggs then tak poudur of guingere saffron and

falt and fet it on the fyere and ferue it with the chekins in the dishe and the cawdell ther on.

ffessand or pertuche

To boile fessand or pertuche tak good brothe put ther in your fessand or pertouche and put ther to ale flour pepper canelle guinger and saffron and boile it well and falt it and ferue it furthe with poudre douce.

Roo for sewe

To mak roo in sewe tak the roo and pik it and boille it then hew it in gobettes and put it in the pot cast ther to wyne parfly faige and ysope and put them in the pot do ther to pepper guinger clowes faunders and blod and ferue it.

Hennes in grave

To mak hennes in grave tak hennes and rost them and hew them small and fry them then tak wyn or venygere and pepper and grind it with the hennes fleshe and liere it with yolks of egges and colour it with saffron and ferue it.

To mak capon in cassolont

To mak capon in cassolont tak a capon and skald hym and opyn the skyn behynd the hed and blow the skyn with a pen and raife it all about then tak pork and hennes flesh and good pouders and mak a farfor ther of and sew the skyn and parboille it then rost the capon and lard it and mak a batter of almond mylk and amydon and colour it with saffron at the fyer and enbane it and ferue it.

Capon in couns

To mak capons in couns tak a capon and fethe it and hew it then grind pepper and bred and temper it with the capon then tak the whit of egg herd fodene and hew them small and boile the capons and colour it with saffron and lay yolks of eggs in the dishe hole and ferue it.

To mak hennys in gauncelle

To mak hennes in gauncelle tak and rost your hennes then tak garlik and mold it with mylk and put it in a pan then hew your henne and put ther to and mele it with yolks of eggs and colour it with saffron and boile it well and ferue it.

Lamprey in Bruet

To mak a Lampry in bruet tak a lampry and skald hym and rost hym on a gredirn then grind pepper guingere clowes and saffron and sethe it well and put pepper in the lampry and ferue it.

Lamprey in galentyne

To mak lamprey in galentyne tak a lamprey and let hym bleed at the navile and rost him and lay him hole in a platter and ferue it with galentyn fugur canelle guinger and galingale

Tenche in graue

To mak tenche in grave, tak and sflat your tenche and sethe hym and alay it with myed bred pepper and saffron and temper it with the tenches brothe then lay the tenche in a platter and poure on the grave and ferue it.

Chaudwen de boyse

To mak chawdwen de boyse tak noot kirnelles and fry them in oile then sethe them in almond mylk put

ther to flour of ryfe and other poudures and fry not kirknelles and colour them with faffron and ferue them.

mammony

To mak mamony, tak whit wyne and fugur then bray the braun of viii capons with a galon of oile and a quart of hony put ther to poudur of pepper galin-galle guingere and canelle and ftirre it welle and ferue it.

Lang de bef

To mak lange de bef tak an ox tonge fchave it fethe it broche it and lard it with clowes then roft it and enbane it with yolks of eggs and ferue it.

Rape of Fifshe

To mak rape of fifshe tak luces and tenches or other fifshe and fry them in oile then tak canelle and crufts of bred and bray them in a mortair and temper them with wyn clenffed throughe a clothe colour it with faffron caft in clowes maces quybibbes and boile it and lay the fifshe in a platter and the rape aboue and ferue it.

A figge

To mak a figge tak figges and boile them in wyne then bray them in a mortair put ther to bred and boile it with wyne cast ther to clowes maces guinger pynes and hole raisins and florifshe it withe pongarnettes and ferue it.

Pommes moiled

To mak pomes molid tak rise and bray them and boile them with almond mylk then tak almondes and shere them small and put them there to and cast in sugur poudur of guingere canelle pepper and saffron and ferue it.

Pige harsed

To harfe a pige fwinge eggs and floure togedur put ther to poudur of pepper and guingere and mell them togedure and colour it with saffron and put it in the pigges belly and sew it and rost it and ferue it.

ffraunt hemele

To mak fraunt hemele tak and fwinge eggs and cow creme togedure put it to grated bred pepper

guinger clowes and saffron then mynce swet fleshe and fill the bage ther with and fow it and boile it welle and rost it on a gredirn and serue it.

Bours

To mak Bours, tak and grind bef and pork to gedure with cloves canelle and pepper then boile them welle withe salt and ale and iii times tille good tid this mete will serue for both dener and fopper and serue it.

Pomes

To mak pomes tak and grind raw pork and temper them with swonge egges cast ther to good poudurs and¹ it in a balle and lay it in boillinge water to hardyn then tak it up and endore it with yolks of eggs and ye may make it grene or red with juce of erbes and serue it

Hastolettes on ffshe days

To mak hastolettes on ffshe dais tak figges quartered and raissins dates and almondes [word illegible] then rost them on an irne broche and endore them withe yolks of egges and serue them.

¹ quere, rolle omitted?

Lampary bak

To bak a lampary tak and skale hym and rere your coffyn of good floure then tak poudere of pepper clowes maces onyons mynced dates and red wine then roll up the lamprey and put in saffron and close thy coffyn and lett a towelle be on the lid and feed yt with wyne then set it in the oven to bak and ferue it.

Appillinose

To mak an appillinose, tak appelles and sethe them and lett them kelle then fret them throughe an heryn fyff on fishe dais take almonde mylk and oile olyf ther to. and on fleshe days tak freche brothe and whit grece and sugur and put them in a pot and boile it and colour it with saffron and cast on pouders and ferue it.

Charlet

To mak charlet tak freche porke and sethe it and fwing eggs ther withe then hewe the pork smalle and boile it in swet mylk and ferue it.

Cratones

To mak cratonnes tak chekins and fethe them fley them and quarter them then grind pepper bred and comyne and boile the chekins in mylk then fwinge eggs flour and hony togedure and put faire grece in a possuet and cast in the bater and stirr it till it be in many and serue it as friturs.

Haddok in cavy

To mak haddok in cavy tak and fethe your haddok and rost hym then boile bred pepper saffron and alle and onyons fried in oile and boile alle togedur then lay the haddok in a plater, and pour on the cavy and serue it furthe.

Tench in gilly.

To mak tenche in gilly put red wyn in a pan then skald the tenche and splat him and cast hym into the panne and fethe hym and when he is enoughe lay hym in a plater and pill of the skyn and pik out the bones then fet the licour and the skyn to the fyere and put ther to sugur to mak it doucet but ye may not put in the sugar till they two have boiled then cast in saffron

falt ginger and vergius and let it renne throughe a
ftrene and lay your tenche in a platter and plant hyme
with blanchd almondes and put on the gilly and
ferue it.

*Her endithe a noble book of cookry
and the festis Ryalle and the making of
xiiij disshes and iiij disshes for to serue
a prince houffold or any other estates
houffold.*

This head-piece will be found on page 3.



NOTES.

Page 3.



THE headpiece on this page is part of a representation of a Saxon Feast on a brass in St. Margaret's Church, King's Lynn.

P. 6. *Richard Clifford, Bishop of London.*

"The Pope had bestowed the Bishopricke of Bathe (by way of prouision) upon Richard Clifford, Archdeacon of Canterbury, the yeere 1401. But King Henry the fourth, then newly come to the crowne, being very desirous of preferring another man to that place, assured him he would never give him possession of his temporalities, yet promised his favour in some other matter. Here upon he was content to let go his hold, and begin a new sute for Worcester, which in the end of the same yeere he easily obtained. There he sat about five yeeres, and October 13, 1407, was translated to London. The yeere 1414, hee travelled to the Counsell of Constance, and preached in Latine before the Emperour, and other estates there assembled. In that Councell, the long schisme was ended, and Martin the fift, chosen the sole Pope. The Council thinking it meete that thirty persons should be added to the Cardinals in this election, this Bishop was one of that number. In which also, there were that named him into the Papacy. Himselfe was the first that named the Cardinall Columna, who thereupon the rest consenting, was immediately elected. He died August 20, 1421, and lieth buried neere the place where the shrine of St. Erkenwald stood

toward the southe: to witte, hard by the monument of Sir Christopher Hatton."—Catalogue of Bishops, by F. Godwin, Bishop of Landaff, page 200. Lond., 1615.

P. 7. *George Neville, Archbishop of York, Chancellor of England.*

"Richard Nevill that great Earle of Warwicke, that set up and pulled downe Kings at his pleasure, advanced unto great and high places George Nevill his brother, being yet but a very young man; that was sometime as Chancellour of the Univerfity of Oxford, and brought up for a time in Baylioll Colledge there. By his meanes hee was consecrate Bifhoppe of Exceter, the 25th of Nov^r 1455, at what time hee was not fully twenty yeares of age. The yeere 1460, he was made Lord Chancellour of England, the youngest Chancellour I thinke that ever was, cyther before or fince his time. In that office hee continued till the yeere 1464, namely, untill the marriage of K. Edward the 4. In which action, the king well knowing hee had given caufe of offence unto the Earle of Warwicke (for it was done whileft the Earle was Ambaffadour in Fraunce, and bufie in a Treaty for a match between the King and the French Queenes fifter). He thought it neceffary to weaken him what he might, and fo firft removed this his brother from the office of Chancellour, and beftowed it upon Robert Stillington, Bifhop of Bathe. Notwithftanding this alienation of the king from him, the yeare 1466 hee obtained the Archbifhopricke of Yorke, and held the fame, (but with great trouble) untill his death. The difcontentment of the difhonour done to the Earle by the Kings marriage, fticking ftill in his mind, and having peradventure continual occafions of new griefes, hee made a confederacy with his brethren to pull downe King Edward that had raigned now almoft nine yeares, and to fet up King Henry the fixt again, who had lain in prifon all that while. This indeed they performed partly by the helpe of George, Duke of Clarence King Edwards brother. And it was the hap of this Archb. to take King

Edward prisoner, at Owlney in Northamptonshire. He carried him thence first to Warwicke Castle, then to Middleham Castle in Yorkshire. But being of too good a nature to be a good jailor used him with such curtesie, suffering him to walk abroad, and often to hunt, with a few keepers to attend him, as (were it by the negligence, or unfaithfulness of those that had the charge of him, I know not) away he escaped, being met upon a plain where he hunted by a troupe of his friends, and wafted by them into a place of safety. Within halfe a yeere that King Henry was restored to his crowne again, King Edward so handled the matter, as coming suddenly to London, and entering the Bishops palace by a posternegate, he surprised at once King Henry and the Archbishop that had not long before taken him. They were both carried thence to the Tower of London, where the good king was soon after piteously murdered. But the Archbishop upon the 4. of June following was set at liberty. About a yeare after his enlargement, he chanced to be with the King a hunting at Windsor, and upon occasion of the sport they had scene there, made relation unto the King of some extraordinary kind of game, where with he was wont to solace himself at a house he had built, and furnished very sumptuously, called the Moore, in Hartfordshire. The King seeming desirous to be partaker of this sport, appointed a day when hee would come thither to hunt, and make merry with him. Hereupon the Archbishop taking his leave, got him home, and thinking to entertaine the king in the best manner it was possible for him, he sent for much plate that he had hid during the warres betweene his brethren and the king, and borrowed also much of his friends. The Deere which the king hunted being thus brought into the toyle, the day before his appointed time, hee sent for the Archbishop, commanding him, all excuses set apart, to repayre presently unto him being at Windsor. As soon as he came he was arrested of treason ; all his plate, money, and other moveable goods (to the value of £20,000) were seized upon for the king, and himself a long space after was kept prisoner at Calis and Guisnes ;

during which time, the king tooke unto himselfe the profites and temporallies of his Bishopricke. Amongst other things then taken from him, he had a Myter of inestimable value, by reason of many rich stones wherewith it was adorned, that the king brake and made thereof a Crowne for himselfe. This calamity happened into him the yeere 1472. By intercession and intreaty of his friends, and much adoo he obtained his liberty the yeere 1496, and a little while injoying the same; with grieve and anguish of mind (as was thought) died at Blithlaw comming from Yorke. He was buried in the Minster there.

“The feast that was made at this man’s installation was exceeding great, and such as our age hath seldom (I will not say never) seene.”—Catalogue of Bishops, F. Godwin, Bishop of Landaff, pages 609-611. Lond., 1615.

Pp. 7-12. *Archbishop Neville’s installation feast 1467.*

That goodly provision was made for this feast is shown by the following table, first printed by Mr. Hearne, in 1770, from an ancient Paper Roll, and now taken from Warne’s “Antiquitates Culinariae,” published 1791.

In Wheate	300 qrs.	Plover	400
In Ale	300 tunne	Quayles	100 dozen
Wyne	100 tunne	Of the fowles called Rees	
Of Ipocraffe	one pipe		200 dozen
In Oxen	104	In Pecoakes	104
Wylde Bulles	6	Mallardes and Teales .	4000
Muttons	1000	In Cranes	204
Veales	304	In Kyddes	204
Porkes	304	In Chyckyns	2000
Swannes	400	Pigeons	4000
Geefe	2000	Conyes	4000
Capons	1000	In Bittors	204
Pygges	2000	Heronshawes	400

Feslauntes	200	Playne dyfshes of Gelly .	3000
Partriges	500	Cold Tartes baked . . .	4000
Wodcockes	400	Cold Custardes baked . .	3000
Curlewes	100	Hot pasties of Venison .	1500
Egrittes ¹	1000	Hot Custardes	2000
Stagges, Buckes, and Roes		Pykes and Breames . . .	608
	500 and mo	Porpases and Seales . . .	12
Pasties of Venison colde .	4000	Spices, sugered delicates,	
Parted dyfshes of Gelly .	1000	and Wafers plentie.	

Sixty-two cooks were employed for this feast, and the most elaborate and minute directions were given for the service or ceremonial to be used on the occasion.

"First the Usher must see that the Hall be trymmed in every poynt, and that the Cloth of estate be hanged in the Hall, and that foure Quayshions of estate be set in order upon the Benche beyng of fine filke or cloth of Gold, and that the hygh Table be set, with all other Boordes and Cubberdes (*sideboards*), Stooles and Chayres requisite within the Hall, and that a good fire be made."

The cloth was then laid with the greatest formality and many genuflections, profound ceremony being observed, especially in placing the Salt and taking the assaye. This was performed by the Sewar and other officers, who tasted every dish by means of "cornets" of bread dipped into them, and drank a few drops from all the wines poured out.

In the great Hall there seem to have been seven tables, at the first of which sat the Archbishop, the Bishop of London, the Bishop of Durham, and the Bishop of Ely; the Duke of Suffolk, the Earl of Oxford, and the Earl of Worcester. At the second table sat eighteen Abbots and Priors. At the third, fifty-three Lords and Knights. At the fourth, the Deans and Brethren of the Minster. At the fifth, the Mayors and "all the Worshipfull

¹ These are said by Warner to be young herons, but they were in fact different birds—something like a heron, but smaller.

men of the faide citie." At the fixth, the Judges and twenty-fix "learned men of lawe," and at the laft table, "threescore and nyne worshipfull Esquires, wearing the Kynges livery." Three other chambers or halls were filled with grandees, lords, ladies, and Bishops ; and in the "lowe Hall," four hundred and twelve Gentlemen, Franklins, and Yeomen, "twyce fylled and served," while many hundred servants feasted in the Gallery. The offices of Steward, Treasurers, Comptroller, Cup-bearer, and Sewer, were filled by Earls and Barons, and Lord Willoughby was carver. The directions given for his guidance are much too lengthy and minute to give here in full, but a few extracts will amuse :—

"Then the Marshall with the Carver (Lord Willoughby) must go towards the hygh table, and the Panter to followe them, making their obeyfance first in the middle of the Hall and again before the hygh Deafe ;¹ then the Marshall and the Panter must stand styll, and the Carver must go to the Table, and there kneel on his knee, and then aryse with a good countenaunce, and properly take of the cover-pane of the salt, and geue it to the Panter, which must stand styll . . . then uncover your salt, and with a Cornet of Breade touch it in four partes and with your hande make a floryshe over it, and geue it to the Panter to eate for thassaye thereof, who goeth his way, then cleanse the table cleane ; . . . then the Carver must see that the Lord have no foule trenchers, but kepe them cleane, or els chaunge them, and so see that he have a good eye and a quicke hande, and not to be over hastie : then carve the Lorde of every dyshe a little, as they be set in by the hande of the Sewer, till the seconde course be redy, and so that ye have a good countenance although any thyng do quayle in your handes."

"The Sewer goeth to the dresser . . . and when he is redy the ministers of the Church do syng solemnly . . . All this done, see the Lorde have no foule Trenchers, but geue hym cleane, and

¹ The canopy suspended over the principal seats at the high table.

fee he want no Breade, and so carve on to the last dyfhe, and when your Tart or Marchpayne is broken and fet in, voyde your little faltes immediately."

We do not know certainly the date of this feast, but it seems probable that it took place in November or December, from the numbers of wild fowl, woodcocks, and geese that were consumed. The mutton was no doubt from the famous "Cotteshold sheepe," for we know the estimation in which they were held, from the fact (Holinshed's Chronicles, iij. 285, Ed. 1808) that in 1466, King Edward concluded a treaty with the Kings of Aragon and Castile, and gave license for "certaine Cotteshold sheepe to be transported into the countrie of Spaine (as people report) which have there so multiplied and increased, that it hath turned the commoditie of England much to the Spanish profit."

p. xiii.

Long dinners.

Of the length of time consumed at dinners in old times the following anecdote gives an idea:—

"An Italian having a sute here in Englande to the Archbushope of Yorke that then was, and commynge to Yorke when one of the prebendaries there, brake his breade, as they terme it, and there upon made a solemne longe diner the whiche perhaps began at eleven, and continued well nigh till fower in the afternoone, at the whiche diner this bishoppe was. It fortunied that as they were sette the Italian knockt at the gate, unto whom the porter, perceiving his errand, answered, that my lord bishope was at diner. The Italian departed, and returned betweene twelve and one: the porter answered, they were yet at diner. He came againe at twoo of the clocke, the porter told hym they had not half dined. He came at three a' clocke, unto whom the porter in a heate, answered never a worde, but churlishly did shutte the

gates upon him. Whereupon, others told the Italian, that ther was no speaking with my lord almoſte all that daie, for the ſolemn diner ſake. The gentilman Italian, wonderyng muche at ſuche a long ſittinge, and greatly greved becauſe he could not then ſpeak with the Archbyſhoppes grace, departed ſtraight towards London ; and leavying the diſpatche of his matters with a dere frend of his, toke his journey towardes Italie. Three yeares after, it happened that an Engliſhman came to Rome, with whom this Italian by chaunce falling acquainted, aſked him if he knew the Archbiſhoppe of Yorke ? the Engliſhman ſaid, he knew him right welle. ‘I pray you tell me,’ quoth the Italian, ‘*bath that archbiſhoppe yet dined?*’”—“The Arte of Rhetorike,” by Thomas Wilſon ; London, 1553, qto. fol. 78, 679a.

p. viii. *Booke of Kervynge. Wynken de Worde, 1508.*

“The termes of a Kerver be as here followeth :—

“Breke that dere—leſche that braune—rere that gooſe—lyſte that ſwanne—ſauce that capon—ſpoyle that hen—fruſche that checkyn—unbrace that mallarde—unlace that conye—diſmembre that heron—diſplay that crayn—diſfigure that pecocke—unjoynt that bytture—untache that curlewe—alaye that feſande—wynge that partryche—wyng that quayle—myne that plover—thye that pygion—border that paſtry—thye that woodcock—thye all ſmale byrdes—tymbre that fyere—tyere that egge—chynne that ſamon—ſtrynge that lampreye—ſplat that pyke—ſauce that plaice—ſauce that tenche—ſplaye that breme—fyde that haddok—tuſke that barbell—culpon that troute—ſyne that cheven—traſſene that ele—trance that ſturgion—under trance that porpoſe—tayme that crabbe—barbe that lopſter.—Here endethe the goodly termes of Kervynge.” Fol. 1, b.

Sutteltes or Subtiltes.

In the lists of dishes at Archbishop Neville's feast many sutteltes are mentioned, but not described. We can, however, imagine what they were like from the descriptions given elsewhere of such compositions.

"At the enthronization feast of Archbishop Wareham, chancellor of Oxford in 1503, a dish was introduced representing the eight towers of the university. In every tower stood a bedell; and under the towers were figures of the king, to whom the Chancellor Wareham, encircled by many doctors properly habited, presented Latin verses which were answered by his Majesty."—Warton's "Hist. Poetry," vol. i., dis. 2.

In John Russell's "Boke of Nurture," edited by F. J. Furnivall, a model dinner is set forth, and in the first course the "fotelte" was

"Madonna Mary that holy Virgine
And Gabrielle greeting her with an ave."

In the second course :

"An Angelle goodly kan appere
And fyngynge with a mery chere,
Unto iiij shepherdes on an hille."

In the third course the Virgin Mary was "presentid pleasauntly by the kynges of Coleyn."

In another feast described in the same book the four seasons personified were represented in as many courses, with inscriptions in Latin verse.

OBSOLETE WORDS FOUND IN THE NOBLE BOKE OFF COOKRY.

A.

Alay, alye, to mix, thicken.
Armed, decorated, sometimes
merely larded.
Ayren, eyren, eggs.

B.

Bredes, edges.
Brest, burst.
Broche, a spit.
Bultid, sifted.

C.

Canelle, canel, a kind of spice.
Ceripe, fyryp or gravy.
Chargeant or *charguant*, thick or
stiff (of gravy or jelly).
Chauf, to warm.
Clee, claw.
Coffyns, pies, with or without
lids. A quill was often in-
serted in these wherewith to
blow up the top crust.
Comand, comyne, cummin.
Culpan, culpone, slice.

D.

Dight, to drefs (fowls, &c.).
Douce, doucened, sweet, sweet-
ened.
Drige, dredge (?).
Dryf or *drif*, to roll (paste).
Dyners, some kind of fruit.

E.

Egret or *Egritt*, a bird of the
heron species.
Ehaluyd, halved.
Eliche, alike.
Enbane, enband, to ornament.
Enbresten, burst.
Endore, to brown or glaze with
eggs.
Erbes, herbs.

F.

Farfor, stuffing.
Flambe, to baste.
Flawnes, a kind of pancake.
Florish, to garnish.
Foilis, leaves.

G.

Gebenes, flices, pieces.
Gilly, jelly.
Gobettes, pieces.
Granes or *greynes de Paris*, cardamoms.
Green fish, a kind of cod, when salted called Ling.

H.

Hattes, pastry worked into the shape of hats and filled with meat, &c.
Heryn (*syff*), hair (sieve).
Hete boot, hot.
Hille, to raise, to lift.
Hulls, shells (of pease).

K.

Kele, *kelle*, cool.
Keme, to scrape.
Knodene, kneaded.

L.

Leney, lean.
Lesk, *lesbe*, slice.
Liere or *liour*, thickening.
Lyn, linen.

M.

Maribone, marrow bone.
Martynet, the martin.
Mary, marrow.
Melle, *mele*, *mellid*, mix, mixed.

Murdring (*a gose*), killing.
Mylne, mill.
Myche, much.
Myed, pounded.

N.

Nawpe, to strike.
Neute, *knute*, *not*, or *knot*, Knots. These birds are said to have been named "nutes" or Cnutes after King Canute, who was extremely fond of them.

O.

Obleys, a kind of biscuit or cake.
Or, before.
Outwhart, outward.
Ou(er)thwart, across.
Oxene (p. 7), *oxeye*, the larger titmouse.

P.

Payn-mayn, a fine kind of bread.
Pen, a quill or feather.
Pertouche, partridge.
Pill, to peel.
Poudred, salted.
Poffuet, pudding or stuffing.
Pynes, some fruit or spice (said by some to be mulberries).

S.

Sangwene, red. *Saracen*
Sarcelle, a kind of teal.
Saunders, a herb.

Scomer, skimmer.
Schyves, *schevers*, slices.
Skoche, to turn, to rub.
Shere, to cut, or shred.
Sewe, stew.
Soking, (fire), fierce.
Sokingly, thoroughly.
Soule (of a goose), a substance inside the breast.
Splat, divide.
Stren, *strener*, strainer.
Stuffur, stuffing.
Suttletes or *sutelties*, the name given to the strange and elaborate compositions which were the necessary ornaments of all great feasts. See note in appendix.
Swinge, *fwong* (eggs), to beat.
Synuks, finews.

T.

Teeſe, *toſe*, to mince, minced,
Telik, the like.
The tone, the one.

Toile, to work, to mix.
Turnſole, a drug or spice, perhaps turmeric.

U.

Unlace, to carve a rabbit, see p. 132.

V.

Vane, to winnow.
Vanys, veins.
Vyn, fin.

W.

Wild werks, fanciful ornaments in pastry.
Wound, to roll, to wind.

N.B. Twenty-seven recipes are unfortunately wanting in the MS., i.e., those named in the Kalendar from "*Zoupes chett*," to "*Leſk lombard*," which last seems to want something at its commencement. p. 34.

ERRATA.

- P. 35, for "celik" read "telik" (the like).
 P. 54, for "coup" read "cerip."
 P. 68, for "ethe" read "eche."
 P. 70, for "ſtale" read "ſcale."







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