

**The forme of cury, a roll of ancient English cookery, compiled, about A.D. 1390, by the master-cooks of King Richard II, presented afterwards to Queen Elizabeth, by Edward, lord Stafford, and now in the possession of Gustavus Brander, Esq / Illustrated with notes, and a copious index, or glossary. A Manuscript of the editor, of the same age and subject, with other congruous matters, are subjoined. [Dedication signed by the editor, S. Pegge the Elder].**

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22, 755/0  
This is the original issue before Pegge's name  
has added to the Preface JH.



William Lorange Rogers.

W. L. Rogers

Jan 25 1914

S. PEGGE


GRP 9/52

19th



Jul. D. VIII. medical recipes, and Cookery. name of Jothas Feckenia on  
f. 109. but possibly he was only the Scribe.

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FORM

now in Brit. Mus. add. MS. 5016.

THE  
FORME OF CURY,  
A R O L L  
OF  
ANCIENT ENGLISH COOKERY,

Compiled, about A. D. 1390, by the  
Master-Cooks of King RICHARD II,

Presented afterwards to Queen ELIZABETH,  
by EDWARD Lord STAFFORD,

And now in the Possession of GUSTAVUS BRANDER, Esq.

Illustrated with NOTES,

And a copious INDEX, or GLOSSARY.

A MANUSCRIPT of the EDITOR,  
of the same Age and Subject, is subjoined.

BY AN ANTIQUARY.

*ie. Samuel PEGGE*

“ ——— ingeniosa gula est.” MARTIAL.

LONDON,  
PRINTED BY J. NICHOLS.

M DCC LXXX.





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TO  
GUSTAVUS BRANDER, Esq.

F. R. S. F. S. A. and Cur. Brit. Mus.

SIR,

**I** RETURN your very curious Roll of Cookery, and I trust with some Interest, not full I confess nor legal, but the utmost which your Debtor, from the scantiness of his ability, can at present afford. Indeed, considering your respectable situation in life, and that diffusive sphere of knowledge and science in which you are acting, it must be exceedingly difficult for any one, how well furnished soever, completely to answer your just, or even most moderate demands. I intreat the favour of you, however, to accept for once this short payment in lieu of better,



or at least as a public testimony of that profound regard wherewith I am,

S I R,

Your affectionate friend,

and most obliged servant,

THE EDITOR.

P R E-

## P R E F A C E

T O T H E

## CURIOUS ANTIQUARIAN READER.

WITHOUT beginning *ab ovo* on a subject so light (a matter of importance, however, to many a modern Catus or Amasinius), by investigating the origin of the Art of Cookery, and the nature of it as practised by the Antediluvians<sup>a</sup>; without dilating on the several particulars concerning it afterwards

<sup>a</sup> If, according to Petavius and Le Clerc, the world was created in autumn, when the fruits of the earth were both plentiful and in the highest perfection, the first man had little occasion for much culinary knowledge: roasting or boiling the cruder productions, with modes of preserving those which were better ripened, seem to be all that was necessary for him in the way of *Cury*. And even after he was displaced from Paradise, I conceive, as many others do, he was not permitted the use of animal food [Gen. i. 29.]; but that this was indulged to us, by an enlargement of our charter, after the Flood, Gen. ix. 3. But, without wading any further in the argument here, the reader is referred to Gen. ii. 8. seq. iii. 17. seq. 23.



amongst the Patriarchs, as found in the Bible<sup>b</sup>, I shall turn myself immediately, and without further preamble, to a few cursory observations respecting the Greeks, Romans, Britons, and those other nations, Saxons, Danes, and Normans, with whom the people of this nation are more closely connected.

The Greeks probably derived something of their skill from the East, (from the Lydians principally, whose cooks are much celebrated,<sup>c</sup>) and something from Egypt. A few hints concerning Cookery may be collected from Homer, Aristophanes, Aristotle, &c. but afterwards they possessed many authors on the subject, as may be seen in Athenæus<sup>d</sup>. And as Diæterics were esteemed a branch of the study of medicine, as also they were afterwards<sup>e</sup>, so many of those authors were Physicians; and *the Cook* was undoubtedly a character of high reputation at Athens<sup>f</sup>.

<sup>b</sup> Genesis xviii. xxvii. Though their best repasts, from the politeness of the times, were called by the simple names of *Bread*, or a *Morsel of bread*, yet they were not unacquainted with modes of dressing flesh, boiling, roasting, baking; nor with sauce, or seasoning, as salt and oil, and perhaps some aromatic herbs. Calmet v. Meats and Eating. and qu. of honey and cream. *ibid*.

<sup>c</sup> Athenæus, lib. xii. cap. 3.

<sup>d</sup> Athenæus, lib. xii. cap. 3. et Casaubon. See also Lister ad Apicium, præf. p. ix. Jungerm. ad Jul. Pollucem, lib. vi. c. 10.

<sup>e</sup> See below. 'Tamen uterque [Torinus et Humelbergius] hæc scripta [i. e. Apicii] ad medicinam vendicarunt.' Lister, præf. p. iv. viii. ix.

<sup>f</sup> Athenæus, p. 519. 660.



As to the Romans ; they would of course borrow much of their culinary arts from the Greeks, though the Cook with them, we are told, was one of the lowest of their slaves <sup>g</sup>. In the latter times, however, they had many authors on the subject as well as the Greeks, and the practitioners were men of some science <sup>h</sup>, but, unhappily for us, their compositions are all lost except that which goes under the name of Apicius ; concerning which work and its author, the prevailing opinion now seems to be, that it was written about the time of *Heliogabalus* <sup>i</sup>, by one *Celius*, (whether *Aurelianus* is not so certain) and that *Apicius* is only the title of it <sup>k</sup>. However, the compilation, though not in any great repute, has been several times published by learned men.

The Aborigines of Britain, to come nearer home, could have no great expertness in Cookery, as they had no oil, and we hear nothing of their butter. They used only sheep and oxen, eating neither hares, though so greatly esteemed at Rome, nor hens, nor geese, from a notion of superstition. Nor did they eat fish. There was little corn in the interior part of the

<sup>g</sup> Priv. Life of the Romans, p. 171. Lister's Præf. p. iii. but see Ter. An. i. 1. Casaub. ad Jul. Capitolin. cap. 5.

<sup>h</sup> Casaub. ad Capitolin. l. c.

<sup>i</sup> Lister's Præf. p. ii. vi. xii.

<sup>k</sup> Fabric. Bibl. Lat. tom. II. p. 794. Hence Dr. Bentley ad Hor. ii. ferm. 8. 29. styles it *Pseudapicius*. Vide Listerum, p. iv.



island, but they lived on milk and flesh<sup>1</sup>; though it is expressly asserted by Strabo that they had no cheese<sup>m</sup>. The later Britons, however, well knew how to make the best use of the cow, since, as appears from the laws of *Hoel Dda*, A.D. 943, this animal was a creature so essential, so common and useful in Wales, as to be the standard in rating fines, &c.<sup>n</sup>.

Hengist, leader of the Saxons, made grand entertainments for king Vortigern<sup>o</sup>, but no particulars have come down to us; and certainly little exquisite can be expected from a people then so extremely barbarous as not to be able either to read or write. ‘Barbari homines a septentrione, (they are the words of Dr. Lister) caseo et ferina subcruda victitantes, omnia condimenta adjectiva respuerunt’<sup>p</sup>.

Some have fancied, that as the Danes imported the custom of hard and deep drinking, so they likewise introduced the practice of gormandizing, and that this word itself is derived from *Gormund*, the name of that Danish king whom Ælfred the Great per-

<sup>1</sup> Cæsar de B. G. v. § 10.

<sup>m</sup> Strabo, lib. iv. p. 200. Pegge’s Essay on Coins of Cunob. p. 95.

<sup>n</sup> Archæologia, iv. p. 61. Godwin, de Præful. p. 596. seq.

<sup>o</sup> Malmsh. p. 9. Galfr. Mon. vi. 12.

<sup>p</sup> Lister. ad Apic. p. xi, where see more to the same purpose.



suaded to be christened, and called Æthelstane<sup>q</sup>. Now 'tis certain that Hardicnut stands on record as an egregious glutton<sup>r</sup>, but he is not particularly famous for being a *curious Viander*; 'tis true again, that the Danes in general indulged excessively in feasts and entertainments<sup>s</sup>, but we have no reason to imagine any elegance of Cookery to have flourished amongst them. And though Guthrum, the Danish prince, is in some authors named *Gormundus*<sup>t</sup>; yet this is not the right etymology of our English word *Gormandize*, since it is rather the French *Gourmand*, or the British *Gormod*<sup>u</sup>. So that we have little to say as to the Danes.

I shall take the later English and the Normans together, on account of the intermixture of the two nations after the Conquest, since, as lord Lyttelton observes, the English accommodated themselves to the Norman manners, except in point of temperance in eating and drinking, and communicated to them their own habits of drunkenness and immoderate feasting<sup>x</sup>. Erasmus also remarks, that the English in his time

<sup>q</sup> Spelm. Life of Ælfred, p. 66. Drake, Eboracum. Append. p. civ.

<sup>r</sup> Speed's History.

<sup>s</sup> Monf. Mallet, cap. 12.

<sup>t</sup> Wilkins, Concil. I. p. 204. Drake, Ebor. p. 316. Append. p. civ. cv.

<sup>u</sup> Menage, Orig. v. Gourmand.

<sup>x</sup> Lord Lyttelton, Hist. of H. II. vol. iii. p. 49.



were attached to *plentiful and splendid tables*; and the same is observed by Harrison<sup>y</sup>. As to the Normans, both William I. and Rufus made grand entertainments<sup>z</sup>; the former was remarkable for an immense paunch, and withal was so exact, so nice and curious in his repasts<sup>a</sup>, that when his prime favourite William Fitz-Osborne, who as steward of the household had the charge of the Cury, served him with the flesh of a crane scarcely half-roasted, he was so highly exasperated, that he lifted up his fist, and would have stricken him, had not Eudo, appointed *Dapifer* immediately after, warded off the blow<sup>b</sup>.

*Dapifer*, by which is usually understood *steward of the king's household*<sup>c</sup>, was a high officer amongst the Normans; and *Larderarius* was another, clergymen

<sup>y</sup> Harrison, Descript. of Britain, p. 165, 166.

<sup>z</sup> Stow, p. 102. 128.

<sup>a</sup> Lord Lyttelton observes, that the Normans were delicate in their food, but without excess. Life of Hen. II. vol. III. p. 47.

<sup>b</sup> Dugd. Bar. I. p. 109. Henry II. served to his son. Lord Lyttelton, IV. p. 298.

<sup>c</sup> Godwin de Præful. p. 695, renders *Carver* by *Dapifer*, but this I cannot approve. See Thoroton. p. 23. 28. Dugd. Bar. I. p. 441. 620. 109. Lib. Nig. p. 342. Kennet, Par. Ant. p. 119. And, to name no more, Spelm. in voce. The *Carver* was an officer inferior to the *Dapifer*, or *Steward*, and even under his control. Vide Lel. Collect. VI. p. 2. And yet I find Sir Walter Manny when young was carver to Philippa queen of king Edward III. Barnes Hist. of E. III. p. 111. The *Steward* had the name of *Dapifer*, I apprehend, from serving up the first dish. V. supra.

then



then often occupying this post, and sometimes made bishops from it<sup>d</sup>. He was under the *Dapifer*, as was likewise the *Cocus Dominicæ Coquinæ*, concerning whom, his assistants and allowances, the *Liber Niger* may be consulted<sup>e</sup>. It appears further from *Fleta*, that the chief cooks were often providers, as well as dressers, of victuals<sup>f</sup>. But *Magister Coquinæ*, who was an esquire by office, seems to have had the care of pourveyance, A. D. 1340<sup>g</sup>, and to have nearly corresponded with our *clerk of the kitchen*, having authority over the cooks<sup>h</sup>. However, the *Magnus Coquus*, *Coquorum Præpositus*, *Coquus Regius*, and *Grans Queux*, were officers of considerable dignity in the palaces of princes; and the officers under them, according to Du Fresne, were in the French court A. D. 1385, much about the time that our Roll was made, ‘*Queux, Aideurs, Asteurs, Paiges, Souffleurs, Enfants, Saussiers de Commun, Saussiers devers le Roy, Sommiers, Poulliers, Huiffiers*’<sup>i</sup>.

In regard to religious houses, the Cooks of the greater foundations were officers of consequence,

<sup>d</sup> Sim. Dunelm. col. 227. Hoveden, p. 469. Malmf. de Pont. p. 286.

<sup>e</sup> Lib. Nig. Scaccarii, p. 347.

<sup>f</sup> Fleta, II. cap. 75.

<sup>g</sup> Du Fresne, v. Magister.

<sup>h</sup> Du Fresne, ibid.

<sup>i</sup> Du Fresne, v. Coquus. The curious may compare this List with Lib. Nig. p. 347.

though



though under the Cellarer<sup>k</sup>, and if he were not a monk, he nevertheless was to enjoy the portion of a monk<sup>l</sup>. But it appears from Somner, that at Christ Church, Canterbury, the *Lardyrer* was the first or chief cook<sup>m</sup>; and this officer, as we have seen, was often an ecclesiastic. However, the great Houses had Cooks of different ranks<sup>n</sup>; and manors and churches<sup>o</sup> were often given *ad cibum* and *ad victum monachorum*<sup>p</sup>. A fishing at Lambeth was allotted to that purpose<sup>q</sup>. But whether the Cooks were Monks or not, the *Magistri Coquinæ*, Kitcheners, of the monasteries, we may depend upon it, were always monks; and I think they were mostly ecclesiastics elsewhere: thus when Cardinal Otto, the Pope's legate, was at Oxford, A. 1238, and that memorable fray happened between his retinue and the students, the *Magister Coquorum* was the Legate's brother, and was there

<sup>k</sup> In Somner, Ant. Cant. Append. p. 36. they are under the *Magister Coquinæ*, whose office it was to purvey; and there again the chief cooks are proveditors; different usages might prevail at different times and places. But what is remarkable, the *Coquinarius*, or Kitchenier, which seems to answer to *Magister Coquinæ*, is placed before the Cellarer in Tanner's Notitia, p. xxx. but this may be accidental.

<sup>l</sup> Du Fresne, v. Coquus.

<sup>m</sup> Somner, Append. p. 36

<sup>n</sup> Somner, Ant. Cant. Append. p. 36.

<sup>o</sup> Somner, p. 41.

<sup>p</sup> Somner, p. 36, 37, 39, sæpius.

<sup>q</sup> Somner, l. c.

killed.



killed<sup>r</sup>. The reason given in the author, why a person so nearly allied to the Great Man was assigned to the office, is this, ‘ Ne procuraretur aliquid venenorum, quod nimis [i. e. valde] timebat legatus;’ and it is certain that poisoning was but too much in vogue in these times, both amongst the Italians and the good people of this island<sup>s</sup>; so that this was a post of signal trust and confidence. And indeed afterwards, a person was employed to *taste*, or *take the assaie*, as it was called<sup>t</sup>, both of the messes and the water in the ewer<sup>u</sup>, at great tables; but it may be doubted whether a particular person was appointed to this service, or it was a branch of the *Sewer’s* and cup-bearer’s duty, for I observe, the *Sewer* is sometimes called *Præguſtator*<sup>x</sup>, and the cup-bearer tastes the water elsewhere<sup>y</sup>. The religious houses, and their presidents, the abbots and priors, had their days of *Gala*, as likewise their halls for strangers, whom, when persons of rank, they often entertained with splendour and magnificence. And as for the secular clergy, archbishops and bishops, their feasts,

<sup>r</sup> M. Paris, p4. 69.

<sup>s</sup> Dugd. Bar. I. p. 45. Stow, p. 184. M. Paris, p. 377. 517. M. Westm. p. 364.

<sup>t</sup> Lel. Collectan. VI. p. 7. seq.

<sup>u</sup> Ibid. p. 9. 13.

<sup>x</sup> Compare Leland, p. 3. with Godwin de Præful. p. 695. and so Junius in Etymol. v. Sewer.

<sup>y</sup> Leland, p. 8, 9. There are now *two yeomen of the mouth* in the king’s household.



of which we have some upon record<sup>z</sup>, were so superb, that they might vie either with the regal entertainments, or the pontifical suppers of ancient Rome (which became even proverbial<sup>a</sup>), and certainly could not be dressed and set out without a large number of Cooks<sup>b</sup>. In short, the satirists of the times before, and about the time of, the Reformation, are continually inveighing against the high-living of the bishops and clergy; indeed luxury was then carried to such an extravagant pitch amongst them, that archbishop Cranmer, A. 1541, found it necessary to bring the secular clergy under some reasonable regulation in regard to the furnishing of their tables, not excepting even his own<sup>c</sup>.

After this historical deduction of the *Ars coquinaria*, which I have endeavoured to make as short as possible, it is time to say something of the Roll which

<sup>z</sup> That of George Neville, archbishop of York, 6 Edw. IV. and that of William Warham, archbishop of Canterbury, A. D. 1504. These were both of them inthronization-feasts. Leland, Collectan. VI. p. 2 and 16 of Appendix. They were wont *minuere sanguinem* after these superb entertainments, p. 32.

<sup>a</sup> Hor. II. Od. xiv. 28. where see Monf. Dacier.

<sup>b</sup> Sixty-two were employed by archbishop Neville. And the hire of cooks at archbishop Warham's feast came to 23 l. 6 s. 8 d.

<sup>c</sup> Strype, Life of Cranmer, p. 451, or Lel. Coll. ut supra, p. 38. Sumptuary laws in regard to eating were not unknown in ancient Rome. Erasmi Colloq. p. 81. ed. Schrev. nor here formerly, see Lel. Coll. VI. p. 36. for 5 Ed. II.



is here given to the public, and the methods which the Editor has pursued in bringing it to light.

This vellum Roll contains 196 *formulae*, or recipes, and belonged once to the earl of Oxford<sup>d</sup>. The late James West esquire bought it at the Earl's sale, when a part of his MSS were disposed of; and on the death of the gentleman last mentioned it came into the hands of my highly-esteemed friend, the present liberal and most communicative possessor. It is presumed to be one of the most ancient remains of the kind now in being, rising as high as the reign of king Richard II.<sup>e</sup>. However, it is far the largest and most copious collection of any we have; I speak as to those times. To establish its authenticity, and even to stamp an additional value upon it, it is the identical Roll which was presented to queen Elizabeth, in the 28th year of her reign, by lord Stafford's heir, as appears from the following address, or inscription, at the end of it, in his own hand-writing: 'Antiquum hoc monumentum oblatum et missum est majestati vestrae vicesimo septimo die mensis Julij, anno regni vestri felicissimi vicesimo viij ab

<sup>d</sup> I presume it may be the same Roll which Mr. Hearne mentions in his *Lib. Nig. Scaccarii*, I. p. 346. See also three different letters of his to the earl of Oxford, in the *Brit. Mus.* in the second of which he styles the Roll *a piece of antiquity, and a very great rarity indeed*. Harl. MSS. N<sup>o</sup> 7523.

<sup>e</sup> See the Proem.



‘humilimo vestro subdito, vestraeq majestati fidelissimo

‘E. Stafford,

‘Hæres domus subversæ Buckinghamiens.’<sup>f</sup>

The general observations I have to make upon it are these: many articles, it seems, were in vogue in the fourteenth century, which are now in a manner obsolete, as cranes, curlews, herons, seals<sup>g</sup>, porpoises, &c. and, on the contrary, we feed on sundry fowls which are not named either in the Roll, or the Editor's MS.<sup>h</sup> as quails, rails, teal, woodcocks, snipes, &c. which can scarcely be numbered among the *small birds* mentioned 19. 62. 154.<sup>i</sup> So as to fish, many species appear at our tables which are not found in the Roll, trouts, flounders, herrings, &c.<sup>k</sup> It were easy and obvious to dilate here on the variations of taste at different periods of time, and the reader would probably not dislike it; but so many other particulars demand our attention, that I shall content myself with observing in general, that where-

<sup>f</sup> This lord was grandson of Edward duke of Bucks, beheaded A. 1521, whose son Henry was restored in blood; and this Edward, the grandson, born about 1571, might be 14 or 15 years old when he presented the Roll to the Queen.

<sup>g</sup> Mr. Topham's MS. has *focas* among the fish; and see archbishop Nevil's Feast, 6 E. IV. to be mentioned below.

<sup>h</sup> Of which see an account below.

<sup>i</sup> See Northumb. Book, p. 107, and Notes.

<sup>k</sup> As to carps, they were unknown in England t. R. II. Fuller, Worth. in Suffex, p. 98. 113. Stow, Hist. 1038.



as a very able *Italian* critic, *Latinus Latinus*, passed a sinister and unfavourable censure on certain seemingly strange medlies, disgusting and preposterous messes, which we meet with in *Apicius*; Dr. *Lister* very sensibly replies to his strictures on that head, ' That these messes are not immediately to be rejected, ' because they may be displeasing to some. *Plutarch* ' testifies, that the ancients disliked *pepper* and the ' sour juice of lemons, insomuch that for a long time ' they only used these in their wardrobes for the sake ' of their agreeable scent, and yet they are the most ' wholesome of all fruits. The natives of the *West* ' *Indies* were no less averse to *salt*; and who would ' believe that *hops* should ever have a place in our ' common beverage<sup>1</sup>, and that we should ever think ' of qualifying the sweetness of malt, through good ' housewifry, by mixing with it a substance so egregiously bitter? Most of the *American* fruits are exceedingly odoriferous, and therefore are very disgusting at first to us *Europeans*: on the contrary, our fruits appear insipid to them, for want of odour. There are a thousand instances of things, would we recollect them all, which though disagreeable to taste are commonly assumed into our viands; indeed, *custom* alone reconciles and adopts fauces which are even nauseous to the palate. *Latinus Latinus* there-

<sup>1</sup> The Italians still call the hop *cattiva erba*. There was a petition against them t. H. VI. Fuller, Worth. p. 317, &c. Evelyn, Sylva, p. 201. 469. ed. Hunter.



‘ fore very rashly and absurdly blames *Apicius*, on  
 ‘ account of certain preparations which to him, for-  
 ‘ sooth, were disrelishing<sup>m</sup>. In short it is a known  
 maxim, that *de gustibus non est disputandum*;

And so Horace to the same purpose :

‘ Tres mihi convivæ prope dissentire videntur,  
 ‘ Poscentes vario multum diversa palato.  
 ‘ Quid dem? quid non dem? renuis tu quod jubet  
 ‘ alter.  
 ‘ Quod petis, id sane est invisum acidumque  
 ‘ duobus.

Hor. II. Epist. ii.

And our Roll sufficiently verifies the old observation  
 of Martial — *ingeniosa gula est*.

Our Cooks again had great regard to the eye, as  
 well as the taste, in their compositions; *flourishing*  
 and *strewing* are not only common, but even leaves of  
 trees gilded, or silvered, are used for ornamenting  
 messes, see N<sup>o</sup> 175<sup>n</sup>. As to colours, which perhaps  
 would chiefly take place in subtleties, blood boiled  
 and fried (which seems to be something singular)  
 was used for dying black, 13. 141. saffron for yel-

<sup>m</sup> Lister, Præf. ad Apicium, p. xi.

<sup>n</sup> So we have *lozenges of golde*. Lcl. Collect. IV. p. 227. and a  
 wild boar's head *gylt*, p. 294. A peacock with *gylt neb*. VI. p. 6,  
*Leeche Lambart gylt*, ibid.



low, and fanders for red<sup>o</sup>. Alkenet is also used for colouring<sup>p</sup>, and mulberries<sup>q</sup>; amydon makes white, 68; and turnefole<sup>r</sup> *pownas* there, but what this colour is the Editor professes not to know, unless it be intended for another kind of yellow, and we should read *jownas*, for *jaulnas*, orange-tawney. It was for the purpose of gratifying the sight that *sotiltees* were introduced at the more solemn feasts. Rabelais has comfits of an hundred colours.

Cury, as was remarked above, was ever reckoned a branch of the Art Medical; and here I add, that the verb *curare* signifies equally to dress victuals<sup>s</sup>, as to cure a distemper; that every body has heard of *Doctor Diet, kitchen physick*, &c. while a numerous band of medical authors have written *de cibis et alimentis*, and have always classed diet among the *non-naturals*; so they call them, but with what propriety they best know. Hence Junius ‘*Δίαιτα* Græcis est ‘victus, ac speciatim certa victûs ratio, qualis a *Medicis* ad tuendam valetudinem præscribitur.’ Our

<sup>o</sup> N<sup>o</sup> 68. 20. 58. See my friend Dr. Percy on the Northumberland-Book, p. 415. and MS Ed. 34.

<sup>p</sup> N<sup>o</sup> 47. 51. 84.

<sup>q</sup> N<sup>o</sup> 93. 132. MS Ed. 37.

<sup>r</sup> Perhaps Turmerick. See ad loc.

<sup>s</sup> Ter. Andr. I. 1. where Donatus and Mad. Dacier explain it of Cooking. Mr. Hearne, in describing our Roll, see above, p. xi, by an unaccountable mistake, read *Fary* instead of *Cury*, the plain reading of the MS.

<sup>t</sup> Junii Etym. v. Diet.



Cooks expressly tell us, in their proem, that their work was compiled 'by assent and avysement of 'maisters of phisik and of philosophie that dwellid 'in his [the King's] court' where *phisik* is used in the sense of medicine, *physicus* being applied to persons professing the Art of Healing long before the 14th century<sup>u</sup>, as implying *such* knowledge and skill in all kinds of natural substances, constituting the *materia medica*, as was necessary for them in practice. At the end of the Editor's MS. is written this rhyme,

Explicit coquina que est optima medicina<sup>x</sup>.

There is much relative to eatables in the *Schola Salernitana*; and we find it ordered, that a physician should over-see the young prince's wet-nurse at every meal, to inspect her meat and drink<sup>y</sup>.

But after all the avysement of physicians and philosophers, our processes do not appear by any means to be well calculated for the benefit of recipients, but rather inimical to them. Many of them are so highly seasoned, are such strange and heterogeneous

<sup>u</sup> Reginaldus Phisicus. M. Paris, p. 410. 412. 573. 764. Et in Vit. p. 94. 103. Chaucer's *Medicus* is a doctor of phisick, p. 4. V. Junii Etym. voce Physician. For later times, v. J. Rossus, p. 93.

<sup>x</sup> That of Donatus is more modest 'Culina medicinæ famulatrix 'est.'

<sup>y</sup> Lel. Collect. IV. p. 183. 'Diod. Siculus refert primos Ægypti Reges victum quotidianum omnino sumpsisse ex medicorum præscripto.' Lister ad Apic. p. ix.



compositions, meer olios and gallimawfreys, that they seem removed as far as possible from the intention of contributing to health; indeed the messes are so redundant and complex, that in regard to herbs, in N° 6, no less than ten are used, where we should now be content with two or three: and so the fallad, N° 76, consists of no less than 14 ingredients. The physicians appear only to have taken care that nothing directly noxious was suffered to enter the forms. However, in the Editor's MS. N° 11, there is a prescription for making a *colys*, I presume a *cullis*, or invigorating broth; for which see Doddsley's Old Plays, vol. II. 124. vol. V. 148. vol. VI. 355. and the several plays mentioned in a note to the first mentioned passage in the Edit. 1780<sup>2</sup>.

I observe further, in regard to this point, that the quantities of things are seldom specified<sup>a</sup>, but are too much left to the taste and judgement of the cook, who, if he should happen to be rash and inconsiderate, or of a bad and undistinguishing taste, was capable of doing much harm to the guests, to invalids especially.

Though the cooks at Rome, as has been already noted, were amongst the lowest slaves, yet it was not so more anciently; Sarah and Rebecca cook, and so

<sup>2</sup> See also Lylie's Euphues, p. 282. Cavendish, Life of Wolsey, p. 151, where we have *callis*, malè; Cole's and Lyttleton's Dict. and Junii Etymolog. v. Collice.

<sup>a</sup> See however, N° 191, and Editor's MS II. 7.



do Patroclus and Automedon in the ninth Iliad. It were to be wished indeed, that the Reader could be made acquainted with the names of our *master-cooks*, but it is not in the power of the Editor to gratify him in that; this, however, he may be assured of, that as the Art was of consequence in the reign of Richard, a prince renowned and celebrated in the Roll<sup>b</sup>, for the splendor and elegance of his table, they must have been persons of no inconsiderable rank: the king's first and second cooks are now esquires by their office, and there is all the reason in the world to believe they were of equal dignity heretofore<sup>c</sup>. To say a word of king *Richard*: he is said in the proeme to have been 'acōnted the best and ryallest vyānd [curioso in eating] of all estē kynges.' This, however, must rest upon the testimony of our cooks, since it does not appear otherwise by the suffrage of history, that he was particularly remarkable for his niceness and delicacy in eating, like Heliogabalus, whose favourite dishes are said to have been the tongues of peacocks and nightingales, and the brains of parrots and pheasants<sup>d</sup>; or like Sept. Geta, who, according to Jul. Capitolinus<sup>e</sup>, was so curious, so whimsical, as to order the dishes at his dinners to consist of things which all began with the same letters. Sardanapalus

<sup>b</sup> Vide the proeme.

<sup>c</sup> See above.

<sup>d</sup> Univ. Hist. XV. p. 352. 'Æsopus pater linguas avium humana vocales lingua cœnavit; filius margaritas.' Lister ad Apicium, p. vii.

<sup>e</sup> Jul. Capitolinus, c. 5.



again, as we have it in Athenæus<sup>f</sup>, gave a *præmium* to any one that invented and served him with some novel cate; and Sergius Orata built a house at the entrance of the Lucrine lake, purposely for the pleasure and convenience of eating the oysters perfectly fresh. Richard II. is certainly not represented in story as resembling any such epicures, or capriccioso's, as these<sup>g</sup>. It may, however, be fairly presumed, that good living was not wanting among the luxuries of that effeminate and dissipated reign.

My next observation is, that the messes both in the Roll and the Editor's MS, are chiefly soups, potages, ragouts, hashes, and the like hotche-potches; entire joints of meat being never *served*, and animals, whether fish or fowl, seldom brought to table whole, but hacked and hewed, and cut in pieces or gobbets<sup>h</sup>; the mortar also was in great request, some messes being actually denominated from it, as *mortrews*, or *mortereleys*, as in the Editor's MS. Now in this state of things, the general mode of eating must either have been with the spoon or the fingers; and this perhaps may have been the reason that spoons be-

<sup>f</sup> Athenæus, lib. xii. c. 7. Something of the same kind is related of Heliogabalus, Lister Præf. ad Apic. p. vii.

<sup>g</sup> To omit the paps of a pregnant sow, Hor. I. Ep. xv. 40. where see Monf. Dacier; Dr. Fuller relates, that the tongue of carps were accounted by the ancient Roman palate-men most delicious meat. Worth. in Suffex. See other instances of extravagant Roman luxury in Lister's Præf. to Apicius, p. vii.

<sup>h</sup> See, however, N<sup>o</sup> 33, 34, 35. 146.



came an usual present from gossips to their god-children at christenings<sup>i</sup>; and that the bason and ewer, for washing before and after dinner, was introduced, whence the *ewerer* was a great officer<sup>k</sup>, and the *ewery* is retained at Court to this day<sup>l</sup>; we meet with *damaske water* after dinner<sup>m</sup>, I presume, perfumed; and the words *ewer*, &c. plainly come from the Saxon *epe*, or French *eau*, *water*.

Thus, to return, in that little anecdote relative to the Conqueror and William Fitz-Osbern, mentioned above, not the crane, but *the flesh of the crane* is said to have been under-roasted. Table, or case-knives, would be of little use at this time<sup>n</sup>, and the art of carving so perfectly useless, as to be almost unknown. In about a century afterwards, however, as appears from archbishop Neville's entertainment, many articles were served whole, and lord Wylloughby was the carver<sup>o</sup>. So that carving began now to be prac-

<sup>i</sup> The king, in Shakespeare, Hen. VIII. act iv. sc. 2. and 3. calls the gifts of the sponsors, *spoons*. These were usually gilt, and, the figures of the apostles being in general carved on them, were called *apostle spoons*. See Mr. Steevens's note in Ed. 1778, vol. VII. p. 312. also Gent. Mag. 1768, p. 426.

<sup>k</sup> Lel. Collect. IV. p. 328. VI. p. 2.

<sup>l</sup> See Dr. Percy's curious notes on the Northumb. Book, p. 417.

<sup>m</sup> Ibid. VI. p. 5. 18.

<sup>n</sup> They were not very common at table among the Greeks. Casaub. ad Athenæum, col. 278. but see Lel. Coll. VI. p. 7.

<sup>o</sup> Leland, Collectan. VI. p. 2. Archbishop Warham also had his carver, ibid. p. 18. See also, IV. p. 236. 240. He was a great officer. Northumb. Book, p. 443.



tified, and the proper terms devised. Wynken de Worde printed a *Book of Kervinge*, A. 1508, wherein the said terms are registered<sup>p</sup>. ‘The use of *forks* at table, says Dr. Percy, did not prevail in England till the reign of James I. as we learn from a remarkable passage in *Coryat*<sup>q</sup>’; the passage is indeed curious, but too long to be here transcribed, where brevity is so much in view; wherefore I shall only add, that forks are not now used in some parts of Spain<sup>r</sup>. But then it may be said, what becomes of the old English hospitality in this case, the *roast-beef of Old England*, so much talked of? I answer, these bulky and magnificent dishes must have been the product of later reigns, perhaps of queen Elizabeth’s time, since it is plain that in the days of Rich. II. our ancestors lived much after the French fashion. As to hospitality, the households of our Nobles were immense, officers, retainers, and servants, being entertained almost without number; but then, as appears from the Northumberland Book, and afterwards from the household establishment of the prince of Wales, A. 1610, the individuals, or at least small parties, had their *quantum*, or ordinary, served out, where any good œconomy was kept, apart to themselves<sup>s</sup>. Again, we find in our Roll, that great quan-

<sup>p</sup> Ames, Typ. Ant. p. 90. The terms may also be seen in Rand. Holme III. p. 78.

<sup>q</sup> Dr. Percy, l. c.

<sup>r</sup> Thicknesse, Travels, p. 260.

<sup>s</sup> Dr. Birch, Life of Henry prince of Wales, p. 457. seq.



tities of the respective viands of the hashes, were often made at once, as N° 17, *Take hennes or conynges*. 24, *Take hares*. 29, *Take pygges*. And 31, *Take gees*, &c. So that hospitality and plentiful house-keeping could just as well be maintained this way, as by the other of cumbrous unwieldy messes, as much as a man could carry.

As the messes and sauces are so complex, and the ingredients consequently so various, it seems necessary that a word should be spoken concerning the principal of them, and such as are more frequently employed, before we pass to our method of proceeding in the publication.

Butter is little used. 'Tis first mentioned N° 81, and occurs but rarely after<sup>1</sup>; 'tis found but once in the Editor's MS, where it is written *boter*. The usual substitutes for it are oil-olive and lard; the latter is frequently called *grees*, or *grece*, or *white-grece*, as N° 18. 193. *Capons in Grease* occur in Birch's Life of Henry prince of Wales, p. 459, 460. and see Lye in Jun. Etym. v. *Grease*. Bishop Patrick has a remarkable passage concerning this article: ' Though we read of cheese in *Homer*, *Euripides*, ' *Theocritus*, and others, yet they never mention ' *butter*: nor hath Aristotle a word of it, though he ' hath fundry observations about cheese: for butter

<sup>1</sup> N° 91, 92. 160.

<sup>2</sup> was

' was not a thing then known among the *Greeks*;  
 ' though we see by this and many other places, it was  
 ' an ancient food among the eastern people <sup>u</sup>.' The  
 Greeks, I presume, used oil instead of it, and butter  
 in some places of scripture is thought to mean only  
 cream <sup>x</sup>.

Cheese. See the last article, and what is said of  
 the old Britons above; as likewise our Glossary.

Ale is applied, N<sup>o</sup> 113, et alibi; and often in the Edi-  
 tor's MS. as 6, 7, &c. It is used instead of wine, N<sup>o</sup> 22,  
 and sometimes along with bread in the Editor's MS. <sup>y</sup>  
 Indeed it is a current opinion that brewing with hops  
 was not introduced here till the reign of king  
 Henry VIII. <sup>z</sup> *Bere*, however, is mentioned A.  
 1504 <sup>a</sup>.

Wine is common, both red, and white, N<sup>o</sup> 21. 53.  
 37. This article they partly had of their own growth <sup>b</sup>,  
 and partly by importation from France <sup>c</sup> and Greece <sup>d</sup>.

<sup>u</sup> Bishop Patrick on Genesis xviii. 8.

<sup>x</sup> Calmet, v. Butter. So Judges iv. 19. compared with v. 25.

<sup>y</sup> II. N<sup>o</sup> 13, 14, 15.

<sup>z</sup> Stow, Hist. p. 1038.

<sup>a</sup> *Lel. Coll.* VI. p. 30. and see Dr. Percy on Northumb. Book,  
 p. 414.

<sup>b</sup> *Archæologia*, I. p. 319. III. p. 53.

<sup>c</sup> Barrington's Observ. on Statutes, p. 209. 252. Edit. 3d. *Archæolog.* I. p. 330. Fitz-Stephen, p. 33. *Lel. Coll.* VI. p. 14.  
*Northumb. Book*, p. 6. and notes.

<sup>d</sup> N<sup>o</sup> 20. 64. 99.



They had also Rhenish<sup>e</sup>, and probably several other forts. The *vynegreke* is among the sweet wines in a MS of Mr. Aftle.

Rice. As this grain was but little, if at all, cultivated in England, it must have been brought from abroad. Whole or ground-rice enters into a large number of our compositions, and *resmolle*, N<sup>o</sup> 96, is a direct preparation of it.

Alkenet. *Anchusa* is not only used for colouring, but also fried and yfōndred, 62. yfondyt, 162. i. e. dissolved, or ground. 'Tis thought to be a species of the *buglos*.

Saffron. Saffrwm, Brit. whence it appears, that this name ran through most languages. Mr. Weever informs us, that this excellent drug was brought hither in the time of Edward III.<sup>f</sup> and it may be true; but still no such quantity could be produced here in the next reign as to supply that very large consumption which we see made of it in our Roll, where it occurs not only as an ingredient in the processes, but also is used for colouring, for flourishing, or garnishing. It makes a yellow, N<sup>o</sup> 68, and was imported from Egypt, or Cilicia, or other parts of the Levant, where the Turks call it Safran, from the Arabic Zapheran,

<sup>e</sup> N<sup>o</sup> 99.

<sup>f</sup> Fun. Mon. p. 624.



whence the English, Italians, French, and Germans, have apparently borrowed their respective names of it. The Romans were well acquainted with the drug, but did not use it much in the kitchen <sup>a</sup>. Pere Calmet says, the Hebrews were acquainted with anise, ginger, saffron, but no other spices <sup>b</sup>.

Pynes. There is some difficulty in enucleating the meaning of this word, though it occurs so often. It is joined with dates, N° 20. 52. with honey clarified, 63. with powder-fort, saffron, and salt, 161. with ground dates, raisins, good powder, and salt, 186. and lastly they are fried, 38. Now the dish here is *morree*, which in the Editor's MS. 37, is made of mulberries (and no doubt has its name from them), and yet there are no mulberries in our dish, but pynes, and therefore I suspect, that mulberries and pynes are the same, and indeed this fruit has some resemblance to a pynecone. I conceive *pynnonade*, the dish, N° 51, to be so named from the pynes therein employed; and quære whether *pyner* mentioned along with powder-fort, saffron, and salt, N° 155, as above in N° 161, should not be read *pynes*. But, after all, we have cones brought hither from Italy full of nuts, or kernels, which upon roasting come out of their *capsulae*, and are much eaten by the common people, and these perhaps may be the thing intended.

<sup>a</sup> Dr. Lister, Præf. ad Apicium, p. xii.

<sup>b</sup> Calmet, Dict. v. Eating.



Honey was the great and universal sweetner in remote antiquity, and particularly in this island, where it was the chief constituent of *mead* and *metheglin*. It is said, that at this day in *Palestine* they use honey in the greatest part of their ragouts<sup>i</sup>. Our cooks had a method of clarifying it, N<sup>o</sup> 18. 41. which was done by putting it in a pot with whites of eggs and water, beating them well together; then setting it over the fire, and boiling it; and when it was ready to boil over to take it and cool it, N<sup>o</sup> 59. This I presume is called *clere honey*, N<sup>o</sup> 151. And, when honey was so much in use, it appears from Barnes that *refining* it was a trade of itself<sup>k</sup>.

Sugar, or Sugar<sup>l</sup>, was now beginning here to take place of honey; however, they are used together, N<sup>o</sup> 67. Sugar came from the Indies, by way of Damascus and Aleppo, to Venice, Genoa, and Pisa, and from these last places to us<sup>m</sup>. It is here not only frequently used, but was of various sorts, as *cypre*, N<sup>o</sup> 41. 99. 120. named probably from the isle of Cyprus, whence it might either come directly to us, or where it had received some improvement by way of refining. There is mention of *blanch-powder* or

<sup>i</sup> Calmet. Dict. v. Meats.

<sup>k</sup> Barnes, Hist. of E. III. p. 111.

<sup>l</sup> N<sup>o</sup> 70, Editor's MS. 17. alibi.

<sup>m</sup> Moll, Geogr. II. p. 130. Harris, Coll. of Voyages, I. p. 874. Ed. Campbell.

*white sugar*, 132. They, however, were not the same, for see N° 193. Sugar was clarified sometimes with wine <sup>n</sup>.

**Spices. Species.** They are mentioned in general N° 133, and *whole spices*, 167, 168. but they are more commonly specified, and are indeed greatly used, though being imported from abroad, and from so far as Italy or the Levant (and even there must be dear), some may wonder at this: but it should be considered, that our Roll was chiefly compiled for the use of noble and princely tables; and the same may be said of the Editor's MS. The spices came from the same part of the world, and by the same route, as sugar did. The *spicery* was an ancient department at court, and had its proper officers.

As to the particular sorts, these are,

**Cinamon.** *Canell.* 14. 191. *Canel*, Editor's MS. 10. *Kanell*, *ibid.* 32. is the Italian *Canella*. See Chaucer. We have the flour or powder, N° 20. 62. See Wiclif. It is not once mentioned in Apicius.

**Macys**, 14. 121. Editor's MS. 10. *Maces*, 134. Editor's MS. 27. They are used whole, N° 158. and are always expressed plurally, though we now use the singular, *mace*. See Junii Etym.

<sup>n</sup> N° 20. 148.



Cloves. N° 20. Dishes are flourished with them, 22. 158, Editor's MS. 10. 27. where we have *clowys gylofres*, as in our Roll, N° 194. *Powdour gylofre* occurs 65. 191. Chaucer has *clowe* in the singular, and see him v. Clove-gelofer,

Galyngal, 30. and elsewhere. Galangal, the long rooted cyperus°, is a warm cardiac and cephalic. It is used in powder, 30. 47, and was the chief ingredient in *galentine*, which, I think, took its name from it.

Pepper. It appears from Pliny that this pungent, warm seasoning, so much in esteem at Rome<sup>p</sup>, came from the East Indies<sup>q</sup>, and, as we may suppose, by way of Alexandria. We obtained it no doubt, in the 14th century, from the same quarter, though not exactly by the same route, but by Venice or Genoa. It is used both whole, N° 35, and in powder, N° 83. And long-pepper occurs, if we read the place rightly, in N° 191.

Ginger, gyngyn. 64. 136. alibi. Powder is used, 17. 20. alibi. and Rabelais IV. c. 59. the white

° Glossary to Chaucer. See the Northumb. Book, p. 415 and 19. also Quincy's Dispens. and Brookes's Nat. Hist. of Vegetables.

<sup>p</sup> Lister, Præf. ad Apicium, p. xii.

<sup>q</sup> Plinius, Nat. Hist. XII. cap. 7.

powder, 131. and it is the name of a mess, 139. quære whether *gyngyn* is not misread for *gyngyr*, for see Junii Etym. The Romans had their ginger from *Troglodytica* <sup>r</sup>.

Cubebs, 64. 121. are a warm spicy grain from the east.

Grains of Paradice, or *de parys*, 137.<sup>s</sup> are the greater cardamoms.

Noix muscadez, 191. nutmegs.

The caraway is once mentioned, N<sup>o</sup> 53. and was an exotic from *Caria*, whence, according to Mr. Lye, it took its name: ‘*sunt femina, inquit, carri vel carrei, sic dicti a Caria, ubi copiosissimè nascitur*’ <sup>t</sup>.

Powder-douce, which occurs so often, has been thought by some, who have just peeped into our Roll, to be the same as sugar, and only a different name for it; but they are plainly mistaken, as is evident from 47. 51. 164. 165. where they are mentioned together as different things. In short, I take powder-douce to be either powder of galyngal, for see Editor’s MS II. 20. 24, or a compound made of sundry

<sup>r</sup> Bochart. III. col. 332.

<sup>s</sup> See our Gloss. voce Greynes.

<sup>t</sup> Lye, in Junii Etymolog.

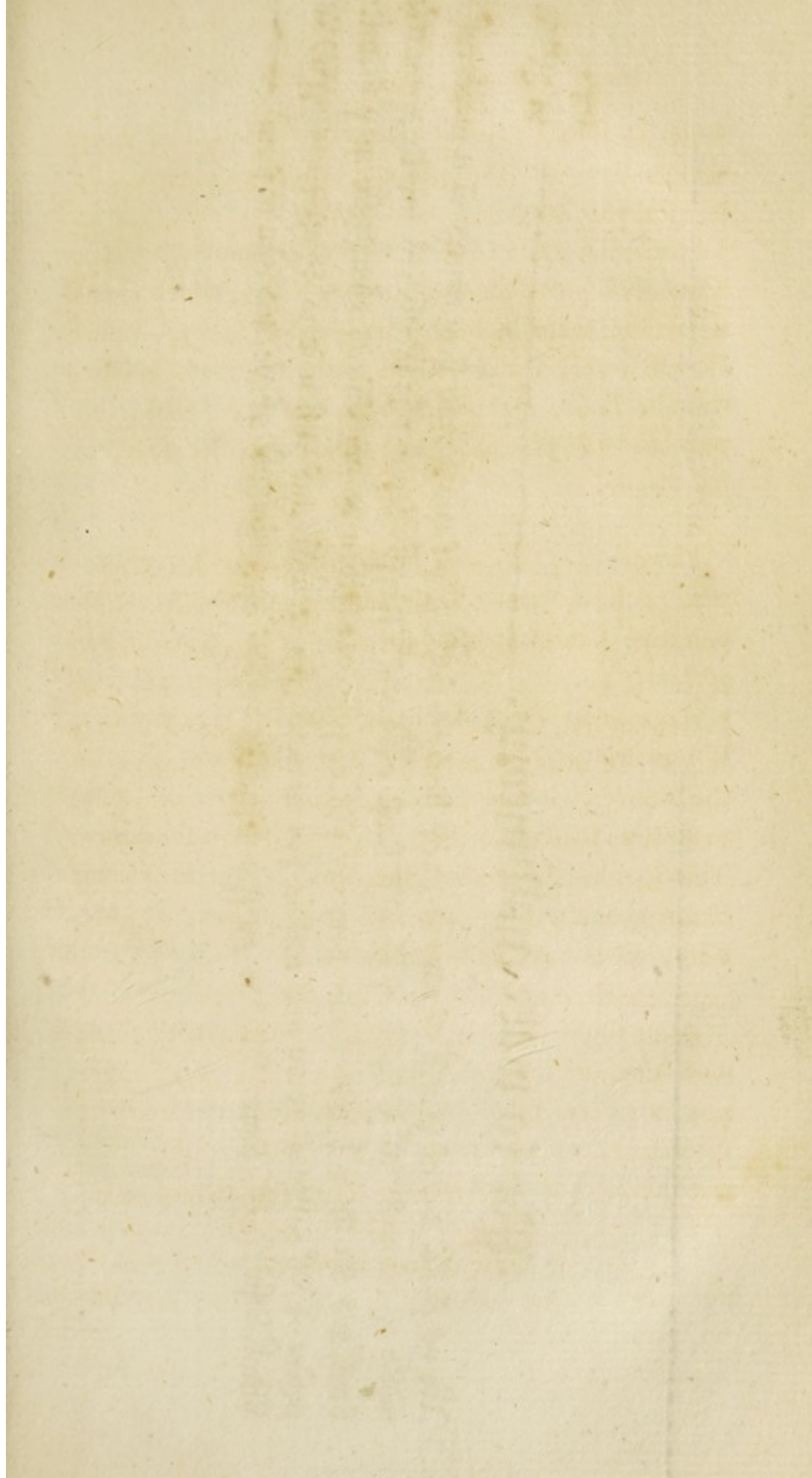


aromatic spices ground or beaten small, and kept always ready at hand in some proper receptacle. It is otherwise termed *good powders*, 83. 130. and in Editor's MS 17. 37. 38<sup>u</sup>. or *powder* simply, N° 169, 170. *White powder-douce* occurs N° 51, which seems to be the same as blanch-powder, 132. 193. called *blaynshe powder*, and bought ready prepared, in Northumb. Book, p. 19. It is sometimes used with powder-fort, 38. 156. for which see the next and last article.

Powder-fort, 10. 11. seems to be a mixture likewise of the warmer spices, pepper, ginger, &c. pulverized: hence we have *powder-fort of gynger*, *other of canel*, 14. It is called *strong powder*, 22. and perhaps may sometimes be intended by *good powders*. If you will suppose it to be kept ready prepared by the vender, it may be the *powder-marchant*, 113. 118. found joined in two places with powder-douce. This Speght says is what gingerbread is made of; but Skinner disapproves this explanation, yet, says Mr. Urry, gives none of his own.

After thus travelling through the most material and most used ingredients, the *spykenard de spayn* occurring only once, I shall beg leave to offer a few words on the nature, and in favour of the present publication, and the method employed in the prosecution of it.

<sup>u</sup> But see the next article.





See p 88. for to make Mauntenny

## For to make Mauntenny.

xx.  
xxviii.

To take xx dyets and of flessh of capons. or of hem. & halke smal and grynede hem smalle in a mort. take mylle of almand. & p. broth of freysh beef. of freysh flessh. & put the flessh i p. mylle op in the broth and set he to p. fyre. & alyve hem w<sup>th</sup> flo. of ylle. or caston. or amydon. as chargeant as p. blank. desire. & w<sup>th</sup> 30 lb. of ayren and caston for to make hit zelow. and w<sup>hen</sup> it is dresst in dyssh. & blank desir. styk a bone closs. & stykke p. w<sup>th</sup> of sathngale a hode. and dre it forth. —



The common language of the *formulae*, though old and obsolete, as naturally may be expected from the age of the MS, has no other difficulty in it but what may easily be overcome by a small degree of practice and application<sup>x</sup>: however, for the further illustration of this matter, and the satisfaction of the curious, a *fac simile* of one of the recipes is represented in the annexed plate. If here and there a hard and uncouth term or expression may occur, so as to stop or embarrass the less expert, pains have been taken to explain them, either in the annotations under the text, or in the Index and Glossary, for we have given it both titles, as intending it should answer the purpose of both<sup>y</sup>. Now in forming this alphabet, as it would have been an endless thing to have recourse to all our glossaries, now so numerous, we have confined ourselves, except perhaps in some few instances, in which the authorities are always mentioned, to certain contemporary writers, such as the Editor's MS, of which we shall speak more particularly hereafter, Chaucer, and Wiclif; with whom we have associated Junius' Etymologicon Anglicanum.

<sup>x</sup> Doing, hewing, hacking, grynding, kerving, &c. are easily understood.

<sup>y</sup> By combining the Index and Glossary together, we have had an opportunity of elucidating some terms more at large than could conveniently be done in the notes. We have also call the Index to the Roll, and that to the Editor's MS, into one alphabet; distinguishing, however, the latter from the former.



As the abbreviations of the Roll are here retained, in order to establish and confirm the age of it, it has been thought proper to adopt the types which our printer had projected for Domesday-Book, with which we find that our characters very nearly coincide.

The names of the dishes and fauces have occasioned the greatest perplexity. These are not only many in number, but are often so horrid and barbarous, to our ears at least, as to be enveloped in several instances in almost impenetrable obscurity. Bishop Godwin complains of this so long ago as 1616<sup>z</sup>. The *Contents* prefixed will exhibit at once a most formidable list of these hideous names and titles, so that there is no need to report them here. A few of these terms the Editor humbly hopes he has happily enucleated, but still, notwithstanding all his labour and pains, the argument is in itself so abstruse at this distance of time, the helps so few, and his abilities in this line of knowledge and science so slender and confined, that he fears he has left the far greater part of the task for the more sagacious reader to supply: indeed, he has not the least doubt, but other gentlemen of curiosity in such matters (and this publication is intended for them alone) will be so happy as to clear up several difficulties, which appear now to him insuperable. It must be confessed again, that

<sup>z</sup> Godwin de Præful. p. 684.



the Editor may probably have often failed in those very points, which he fancies and flatters himself to have elucidated, but this he is willing to leave to the candour of the public.

Now in regard to the helps I mentioned ; there is not much to be learnt from the Great Inthronization-feast of archbishop Robert Winchelsea, A. 1295, even if it were his ; but I rather think it belongs to archbishop William Warham, A. 1504<sup>a</sup>. Some use, however, has been made of it.

Ralph Bourne was installed abbot of St. Augustine's, near Canterbury, A. 1309 ; and William Thorne has inserted a list of provisions bought for the feast, with their prices, in his Chronicle<sup>b</sup>.

The Great Feast at the Inthronization of George Nevile archbishop of York, 6 Edward IV. is printed by Mr. Hearne<sup>c</sup>, and has been of good service.

<sup>a</sup> In Dr. Drake's edition of archbishop Parker, p. lxiii. it is given to archbishop Winchelsea : but see Mr. Battely's Append. to *Cantuaria Sacra*, p. 27. or the *Archæologia*, I. p. 330. and Leland's *Collectanea*, VI. p. 30. where it is again printed, and more at large, and ascribed to Warham.

<sup>b</sup> Thorne, *Chron. inter X Script.* Col. 2010. or *Lel. Collect.* VI. p. 34. Ed. 1770.

<sup>c</sup> Leland, *Collect.* VI. p. 2. See also Randle Holme, III. p. 77. *Bishop Godwin de Præful.* p. 695. Ed. Richardson ; where there are some considerable variations in the messes or services, and he and the Roll in Leland will correct one another.



Elizabeth, queen of king Henry VII. was crowned A. 1487, and the messes at the dinner, in two courses, are registered in the late edition of Leland's *Collectanea*, A. 1770<sup>d</sup>, and we have profited thereby.

The Lenten Inthronization-feast of archbishop William Warham, A. 1504<sup>e</sup>, given us at large by Mr. Hearne<sup>f</sup>, has been also consulted.

There is a large catalogue of viands in Rabelais, lib. iv. cap. 59. 60. And the English translation of Mr. Ozell affording little information, I had recourse to the French original, but not to much more advantage.

There is also a Royal Feast at the wedding of the earl of Devonshire, in the Harleian Misc. N<sup>o</sup> 279, and it has not been neglected.

Randle Holme, in his multifarious *Academy of Armory*, has an alphabet of terms and dishes<sup>g</sup>; but though I have pressed him into the service, he has not contributed much as to the more difficult points.

The *Antiquarian Repertory*, vol. II. p. 211, exhibits an entertainment of the mayor of Rochester, A. 1460; but there is little to be learned from thence. The present work was printed before N<sup>o</sup> 31 of the *Antiquarian Repertory*, wherein some ancient recipes in Cookery are published, came to the Editor's hand.

<sup>d</sup> Vol. IV. p. 226.

<sup>e</sup> See first paragraph before.

<sup>f</sup> Leland's *Collect.* VI. p. 16.

<sup>g</sup> Holme, *Acad. of Armory*, III. p. 81.



I must not omit my acknowledgments to my learned friend the present dean of Carlisle, to whom I stand indebted for his useful notes on the Northumberland-Household Book, as also for the book itself.

Our chief assistance, however, has been drawn from a MS belonging to the Editor, denoted, when cited, by the signature *MS. Ed.* It is a vellum miscellany in small quarto, and the part respecting this subject consists of ninety-one English recipes (or *nymys*) in cookery. These are disposed into two parts, and are intituled, ‘*Hic incipiunt universa servicia tam de carnibus quam de piscibus.*’<sup>h</sup> The second part, relates to the dressing of fish, and other lenten fare, though forms are also there intermixed which properly belong to flesh-days. This leads me to observe, that both here, and in the Roll, messes are sometimes accommodated, by making the necessary alterations, both to flesh and fish-days.<sup>i</sup> Now, though the subjects of the MS are various, yet the hand-writing is uniform; and at the end of one of the tracts is added, ‘*Explicit massa Compoti, Anno Dñi M<sup>lo</sup> CCC<sup>mo</sup> octogesimo primo ipso die Felicis et Audacti.*’<sup>k</sup>, i. e. 30 Aug. 1381, in the reign of Rich. II. The language and orthography accord perfectly well with this date, and the collection is consequently contemporary with our Roll, and was made chiefly, though

<sup>h</sup> It is *pissibus* again in the title to the Second Part.

<sup>i</sup> N<sup>o</sup> 7. 84. here N<sup>o</sup> 17. 35. 97.

<sup>k</sup> In the common calendars of our missals and breviaries, the latter saint is called *Adauctus*, but in the Kalend. Roman. of Joh. Fronton, Paris 1652, p. 126, he is written *Audactus*, as here; and see Martyrolog. Bedæ, p. 414.



not altogether, for the use of great tables, as appears from the *sturgeon*, and the great quantity of venison therein prescribed for.

As this MS is so often referred to in the annotations, glossary, and even in this preface, and is a compilation of the same date, on the same subject, and in the same language, it has been thought advisable to print it, and subjoin it to the Roll; and the rather, because it really furnishes a considerable enlargement on the subject, and exhibits many forms unnoticed in the Roll.

To conclude this tedious preliminary detail, though unquestionably a most necessary part of his duty, the Editor can scarcely forbear laughing at himself, when he reflects on his past labours, and recollects those lines of the poet Martial;

Turpe est difficiles habere nugas,

Et stultus labor est ineptiarum. II. 86.

and that possibly mesdames *Carter* and *Raffald*, with twenty others, might have far better acquitted themselves in the administration of this province, than he has done. He has this comfort and satisfaction, however, that he has done his best; and that some considerable names amongst the learned, Humelbergius, Torinus, Barthius, our countryman Dr. Lister, Almeloveen, and others, have bestowed no less pains in illustrating an author on the same subject, and scarcely of more importance, the *Pseudo-Apicius*.



T H E

## F O R M E o f C U R Y.

... fome<sup>a</sup> of cury<sup>b</sup> was compiled of the chef Maist<sup>9</sup> Cok<sup>9</sup> of kyng Richard the Secunde kyng of .nglond<sup>c</sup> aftir the Conquest. the which was acoñted þ<sup>d</sup> best and ryallest vyand<sup>e</sup> of alle cste . yng<sup>9</sup><sup>f</sup> and it was cõpiled by assent and

<sup>a</sup> This is a kind of Preamble to the Roll. A space is left for the initial word, intended to be afterwards written in red ink, and presumed to be *Dis*. *Fome*, the *lineola* over it being either casually omitted, or since obliterated, means *form*, written Fõme below, and in N<sup>o</sup> 195.

<sup>b</sup> Cury. Cookery. We have adopted it in the Title. V. Preface.

<sup>c</sup> ynglond. *E* was intended to be prefixed in red ink. Vide Note <sup>a</sup> and <sup>f</sup>.

<sup>d</sup> þ. This Saxon letter with the power of *th*, is used almost perpetually in our Roll and the Editor's Ms. Every one may not have adverted to it; but this character is the ground of our present abbreviations *þ* the, *þ* that, *þ* this, &c. the *y* in these cases being evidently only an altered and more modern way of writing *þ*.

<sup>e</sup> vyãnd. This word is to be understood in the concrete, *quasi* vyander, a curious epicure, an *Apicius*. V. Preface.

<sup>f</sup> cste ynges. Christian kings. *K* being to be inserted afterwards (v. note <sup>a</sup> and <sup>c</sup>) in red ink. Chaucer, v. christen.

A

avyse-



avyfement of Maifters and <sup>g</sup> phifik <sup>h</sup> and of philosophie  
 þat dwellid in his court. Firft it techiþ a man for to  
 make cōmune potages and cōmune meetis for howſhold  
 as þey ſhold be made craftly and holfomly. Aftirward  
 it techiþ for to make curious potages & meet<sup>9</sup> and ſotil-  
 tees<sup>i</sup> for alle manē of States bothe hye and lowe. And  
 the techyng of the fōme of making of potages & of meet<sup>9</sup>  
 bothe of fleſh and of fiſh. both <sup>k</sup> y ſette here by  
 noumbre and by ordre. ffo þis little table here ſewyng<sup>l</sup>  
 wole teche a man with oute taryyng: to fynde what  
 meete þ<sup>z</sup> hym luſt for to have.

or <sup>m</sup> to make grōnden benes. . . . .	I.
F or to make drawen benes. . . . .	II.
f or to make grewel forced. . . . .	III.
C aboches in potage. . . . .	IIII.
r apes in potage. . . . .	V.
E <sup>9</sup> owt of Fleſh . . . . .	VI.

<sup>g</sup> and. Read *of*.

<sup>h</sup> Phifik. V. Preface.

<sup>i</sup> Sotiltees. Devices in paſte, wax, and confectionary ware; re-  
 viving now, in ſome meaſure, in our grander deſerts. V. Index.

<sup>k</sup> both. *Be*, or *are*. V. Index.

<sup>l</sup> ſewing. Following; from the French. Hence our *enſue* writ-  
 ten formerly *enſetw*. Skelton, p. 144; and *enſiew*, Ames Typ.  
 Ant. p. 9.

<sup>m</sup> F is omitted for the reaſon given in note <sup>a</sup>.

hebolas.

hebolas. . . . .	VII.
G owerd <sup>9</sup> in potage. . . . .	VIII.
r yse of Flessh. . . . .	IX.
F unges. . . . .	X.
b urfen. . . . .	XI.
C orat. . . . .	XII.
n oubles. . . . .	XIII.
R oobroth. . . . .	XIIII.
t redure. . . . .	XV.
M onchelet. . . . .	XVI.
b ukkenade. . . . .	XVII.
C onnat . . . . .	XVIII.
d repee. . . . .	XIX.
M awmenee. . . . .	XX.
e gurdouce. . . . .	XXI.
C apoñs in Coñcy. . . . .	XXII.
h aares in talbotes. . . . .	XXIII.
H aares in papdele. . . . .	XXIIII.
c onnyng <sup>9</sup> in Cynee. . . . .	XXV.
C onnyng <sup>9</sup> in gravey. . . . .	XXVI.
*C hykens in gravey. . . . .	XXVII.
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G ees ī hoggepot. . . . .	XXXI.
c arnel of pork . . . . .	XXXII.



C hikers in Caudell. . . . .	XXXIII.
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F or to boyle Fesānt, Partyches } Capons and Curlewes. . . }	XXX.V.
b lank manng. . . . .	XXXVI.
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m orree. . . . .	XXXVIII.
C harlet. . . . .	XXXIX.
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C awdel ferry. . . . .	XX. II. I.
i ufshell. . . . .	XX. II. III. <sup>n</sup>
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m ortrews. . . . .	XX. II. V.
B lank mortrews. . . . .	XX. II. VI.
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P eions y stewed. . . . .	XX. II. VIII.
l ofeyns. . . . .	XX. II. IX.
T artlet. <sup>9</sup> . . . . .	XX. II. X.
p ynnonade. . . . .	XX. II. XI.
R ofee. . . . .	XX. II. XII.
c ormarye. . . . .	XX. II. XIII.
N ew noumbl <sup>9</sup> of Deer. . . . .	XX. II. XIIIII.
n ota. . . . .	XX. II. XV.
N ota. . . . .	XX. II. XVI.
i pynee. . . . .	XX. II. XVII.

<sup>xx.</sup>  
\* N<sup>o</sup> II. II. is omitted.

C hyryfe . . . . .	XX. II. XVIII.
p ayn Fōndewe. . . . .	XX. II. XIX.
C rotoñ. . . . .	XX. III.
v yne grace. . . . .	XX. III. I.
F onnell. . . . .	XX. III. II.
d ouce ame. . . . .	XX. III. III.
C onnyng <sup>9</sup> in Cirypp. . . . .	XX. III. IIII.
l eche lumbard. . . . .	XX. III. V.
C onnyng <sup>9</sup> in clere broth. . . . .	XX. III. VI.
p ayn Ragoñ. . . . .	XX. III. VII.
L ete lard <sup>9</sup> . . . . .	XX. III. VIII.
f urmente with porpeys. . . . .	XX. III. IX.
P errey of Pesōn. . . . .	XX. III. X.
p esōn of Almayn. . . . .	XX. III. XI.
C hiches. . . . .	XX. III. XII.
f renche owt <sup>9</sup> . . . . .	XX. III. XIII.
M akke. . . . .	XX. III. XIII.
a quapat <sup>9</sup> . . . . .	XX. III. XV.
S alat. . . . .	XX. III. XVI.
f enkel in fopp <sup>9</sup> . . . . .	XX. III. XVII.
C lat. . . . .	XX. III. XVIII.
a ppulmoy. . . . .	XX. III. XIX.
S lete fopp <sup>9</sup> . . . . .	XX. IIII.
l etelorye. . . . .	XX. IIII. I.
S owp <sup>9</sup> Dorry . . . . .	XX. IIII. II.
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G	rewel of almand <sup>9</sup> . . . . .	XX. IIII. VI.
c	awdel of almand <sup>9</sup> mylk. . . . .	XX. IIII. VII.
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V	yañde Cipre of Samon. . . . .	XX. IIII. XVIII.
v	yañde Ryal. . . . .	XX. IIII. IX.
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g	elee of Fyssh. . . . .	C. I.
G	elee of flessh. . . . .	C. II.
C	hyfanne. . . . .	C. III.
c	ongur in fawce. . . . .	C. IIII.
R	ygh in fawce. . . . .	C. V.
m	akerel in fawce. . . . .	C. VI.
P	ykes in brassey. . . . .	C. VII.
p	orpeys in broth. . . . .	C. VIII.
B	allok broth. . . . .	C. IX.

e les in brewet. . . . .	C. X.
C awdel of Samōn. . . . .	C. XI.
p lays in Cynee. . . . .	C. XII.
F or to make Flaumpeyns. . . . .	C. XIII.
f or to make noumbl <sup>9</sup> in lent. . . . .	C. XIIIII.
F or to make Chawdōn for lent. . . . .	C. XV.
f urmente with porpays. . . . .	C. XVI.
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v eel in buknade. . . . .	C. XVIII.
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l aumpreys in galyntyne. . . . .	XX. VI. VI
L aumproñs in galyntyne. . . . .	XX. VI. VII.
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N ota. . . . .	XX. VII. VII.
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f awge y farced. . . . .	XX. VIII.
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cryspes.

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t art <sup>9</sup> of Fleſh. . . . .	XX. VIII. VIII.
T artlet <sup>9</sup> . . . . .	XX. VIII. IX.
t art <sup>9</sup> of Fyſh. . . . .	XX. VIII. X.
S ambocade. . . . .	XX. VIII. XI.
e rbolat. . . . .	XX. VIII. XII.
N yſebek. . . . .	XX. VIII. XIII.
f or to make Pō Dorryes. & oſe <sup>9</sup> pyng. . . . .	XX. VIII. XIII.
C otagr <sup>9</sup> . . . . .	XX. VIII. XV.
h art rows. . . . .	XX. VIII. XVI.
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f achus. . . . .	XX. VIII. XVIII.
B urſews. . . . .	XX. VIII. XIX.
f pynoch <sup>9</sup> y fryed. . . . .	XX. IX.
B enes y fryed. . . . .	XX. IX. I.
r uſhews <sup>9</sup> of Fruyt. . . . .	XX. IX. II.
D aryols. . . . .	XX. IX. III.
f laumpens. . . . .	XX IX. IIII.
C hewet <sup>9</sup> on fleſh day. . . . .	XX. V.
c hewet <sup>9</sup> on fyſh day. . . . .	XX. IX. VI.
H aſtelet <sup>9</sup> . . . . .	XX. XI. VII.



c omadoř.	xx.	
	IX.	VIII.
C haſtlet. <sup>9</sup>	xx.	
	IX.	IX.
f or to make twey pecys of Fleſſhe	xx.	
to faſten to gydre.	IX.	X.
p ur fait y pocras.	xx.	
	IX.	XI.
F or to make blank mang̃.	xx.	
	IX.	XII.
f or to make Blank Deſire.	xx.	
	IX.	XIII.
F or to make mawmoune.	xx.	
	IX.	XIIII.
t he pety puant.	xx.	
	IX.	XV.
A nd the pete puant.	xx.	
	IX.	XVI.

Explicit tabula.

For to make gronden Benes <sup>a</sup>. 1.

**T**AKE benes and dry hē ī a noſt <sup>b</sup> or in an Ovene  
and hulle hē wele and wyndewe <sup>c</sup> out þ̄ hulk <sup>9</sup>  
and wayſhe hē clene ā do hē to ſeeþ in gode broth <sup>d</sup>  
ā ete hē w̄ Bacon.

For to make drawen Benes. 11.

Take benes and ſeeþ hē and grynde hem ī a mort <sup>e</sup>  
and drawe hem up <sup>f</sup> w̄ gode broth ā do Oynōns in  
the broth grete mynced <sup>g</sup> ā do þ̄ to and colō <sup>9</sup> it with  
Safrōn and ſerve it forth.

<sup>a</sup> Grōnden Benes. Beans ground (y grōnd, as N<sup>o</sup> 27. 53. 105.)  
ſtrip of their hulls. This was a diſh of the poorer houſholder,  
as alſo is 4 and 5, and ſome others.

<sup>b</sup> a noſt. An oſt, or kiln. Vide Gloſſ. voce Oſt.

<sup>c</sup> wyndewe. Winnow.

<sup>d</sup> gode broth. Prepared beforehand.

<sup>e</sup> mort'. Mortar.

<sup>f</sup> drawen hem up. Mix them.

<sup>g</sup> grete mynced. Groſſly, not too ſmall.



For to make grewel forced <sup>h</sup>. III.

Take grewel and do to the fyre with gode flessh and seeþ it wel. take the lire <sup>i</sup> of Pork and grynd it smal <sup>k</sup> and drawe the grewel thurgh a Stȳno <sup>l</sup> and colo <sup>n</sup> it wiþ Safrōn and sūe <sup>m</sup> forth.

Caboches <sup>n</sup> in Potage. IIII.

Take Caboch <sup>o</sup> and quart hē and seeth hem in gode broth with Oynoñs y mynced and the whyte of Lekes y flyt and corue smale <sup>o</sup> and do þ <sup>p</sup> to safrōn ā salt and force it w powdō douce <sup>p</sup>.

Rapes <sup>q</sup> in Potage. v.

Take rapus and make hē clene and waifsh hē clene. quare hem <sup>r</sup>. pboile hē. take hem up. cast hem in a gode broth and seeþ hē. mynce Oynoñs and cast þ <sup>p</sup> to

<sup>h</sup> forced, farced, enriched with flesh. Vide Gloss.

<sup>i</sup> lire. Flesh.

<sup>k</sup> grynd it smal. Bruise or beat in a mortar.

<sup>l</sup> stȳno'. Strainer.

<sup>m</sup> sūe. Serve. Vide Gloss.

<sup>n</sup> Caboches. Probably cabbages.

<sup>o</sup> corue smale. Cut small. V. *i corue* in Gloss.

<sup>p</sup> powdō douce. Sweet aromatic powder. V. Pref.

<sup>q</sup> Rapes, or rapus. Turneps.

<sup>r</sup> quare hem. Cut them in *squares*, or small pieces. V. Gloss.

Safrōn and Salt and messe it forth with powd<sup>o</sup> douce.  
In the wise<sup>s</sup> make of Pasturnak<sup>t</sup> and skyrwat<sup>u</sup>.

Eowt<sup>o</sup> of Fleish.

VI.

Take Borage. cool<sup>y</sup>. langdebef<sup>z</sup>. p<sup>o</sup>fel<sup>a</sup>. bet<sup>o</sup>. orage<sup>b</sup>.  
auance<sup>c</sup>. violet<sup>d</sup>. saway<sup>e</sup>. and fenkel<sup>f</sup>. and whane  
þey both sode: presse hem wel smale. cast hem in gode  
broth ā seep hē. and sūe hem forth.

Hebolace<sup>g</sup>.

VII.

Take Oynōns and erbes and hewe hem small and  
do þ<sup>o</sup> to gode broth. and aray<sup>h</sup> it as þ<sup>u</sup> didest caboch<sup>o</sup>.

<sup>s</sup> in the wise, *i. e.* in the same manner. *Self* or *same*, seems to be  
casually omitted. Vide N<sup>o</sup> 11 and 122.

<sup>t</sup> Pasturnakes, for parsnips or carrots. V. Gloss.

<sup>u</sup> skyrwates, for skirrits or skirwicks.

<sup>x</sup> Eowtes. *Lowtes*, N<sup>o</sup> 88, where, in the process, it is *Rowtes*.  
Quære the meaning, as *Roots* does not apply to the matter of the  
Recipe. In N<sup>o</sup> 73 it is written *owtes*. <sup>y</sup> Cole, or colewort.

<sup>z</sup> Langdebef. Bugloss, buglossum sylvestre. These names all  
arise from a similitude to an ox's tongue. V. Ms. Ed. N<sup>o</sup> 43.

<sup>a</sup> Persel. Parsley.

<sup>b</sup> orage. Orach, *Atriplex*. Miller, Gard. Dict.

<sup>c</sup> auance. Fortè Avens. V. Avens, in Gloss.

<sup>d</sup> The leaves probably, and not the flower.

<sup>e</sup> Savory.

<sup>f</sup> Fenkel. Fennil.

<sup>g</sup> Hebolace. Contents, Hebolas; for *Herbolas*, from the herbs  
used; or, if the first letter be omitted (see the Contents), *Che-*  
*bolas*, from the Chibols employed.

<sup>h</sup> aray. Dress, set it out.

If



If þey be in fyfsh day. make<sup>1</sup> on the fame manē<sup>k</sup> with waſ and oyle. and if it be not in Lent alye<sup>l</sup> it with zolkes of Eyren<sup>m</sup>. and drefſe it forth and caſt þ<sup>o</sup> to powdō<sup>o</sup> douce.

## Gourdes in Potage.

VIII.

Take young Gowrd<sup>o</sup> pare hem and kerue<sup>n</sup> hem on pecys. caſt hem in gode broth. and do þ<sup>o</sup> to a gode ptye<sup>o</sup> of Oynōns mynced. take Pork foden. grynd it and alye it þ<sup>o</sup> w<sup>o</sup> and wiþ zolkes of ayren<sup>n</sup>. do þ<sup>o</sup> to ſafrōn and ſalt. and meſſe it forth with powdō<sup>o</sup> douce.

Ryſe<sup>p</sup> of Fleſh.

IX.

Take Ryſe and waiſhe hem clene. and do hē in erthen pot with gode broth and lat hem ſeeþ wel. afterward take Almañd mylke<sup>a</sup> and do þ<sup>o</sup> to. and colō<sup>o</sup> it wiþ ſafrōn ā ſalt. ā meſſe forth.

Funges<sup>r</sup>.

X.

Take Funges and pare hem clene and dyce hem<sup>s</sup>. take leke and ſhred hym ſmall and do hȳ to ſeeþ

<sup>1</sup> make. Drefs. Vide Gloſſ.<sup>k</sup> manē. manner.<sup>l</sup> alye. Mix. V. Gloſſ.<sup>m</sup> Eyren. Eggs. V. Gloſſ.<sup>n</sup> kerue. Cut.<sup>o</sup> p'tye. Party, i. e. quantity.<sup>p</sup> Ryſe. Rice. V. Gloſſ.<sup>a</sup> Almand mylke. V. Gloſſ.<sup>r</sup> Funges. Muſhrooms.<sup>s</sup> dyce hem. Cut them in ſquares. Vide *quare* in Gloſſ.

in gode broth. col<sup>o</sup> it with fafron and do þ<sup>o</sup> inne  
powdō fort<sup>t</sup>.

Burfen<sup>u</sup>.

XI.

Take the whyte of Lek<sup>o</sup>. flype hem and shrede  
hem small. take Noumb<sup>l</sup><sup>x</sup> of fwyne and pboyle hem  
in broth and wyne. take hym up and dresse h<sup>y</sup> and  
do the Leke in the broth. seeþ and do the Noumb<sup>l</sup><sup>o</sup>  
þ to make a Ly<sup>o</sup><sup>y</sup> of brode blode and vynegre and  
do þ to Powdō fort seeþ Oynōns mynce hem and do  
þ to. the self wise make of Pigg<sup>o</sup>.

Corat<sup>z</sup>.

XII.

Take the Noumb<sup>l</sup><sup>o</sup> of Calf. Swyne. or of Shepe.  
pboyle hem and skerene hem to dyce<sup>a</sup>. cast hem in  
gode broth and do þ to erbes. grynde chyball<sup>o</sup><sup>b</sup>. smale  
y hewe. seeþ it tendre and lye it with zolkes of eyren.  
do þ to vious<sup>c</sup> fafron powdō douce and salt. and sūc it  
forth.

<sup>t</sup> Powdō fort. Vide Preface.

<sup>u</sup> Burfen. Qu. the etymon.

<sup>x</sup> Nombres. Entrails. V. Gloss.

<sup>y</sup> Lyo', Lyour. A mixture. Vide *alye* in Gloss.

<sup>z</sup> Corat. Qu.

<sup>a</sup> kerve hem to dyce. V. *quare* in Gloss.

<sup>b</sup> Chyballes. Chibols, young onions. V. Gloss.

<sup>c</sup> v'ious. Verjuice.

Nombres.



## Noumbles.

XIII.

Take noumb<sup>l</sup> of Deer o<sup>p</sup><sup>d</sup> of o<sup>p</sup> beest pboile hem  
kerf hem to dyce. take the self broth or better. take  
brede and grynde with the broth. and temp<sup>e</sup> it up  
with a gode q<sup>nt</sup>ite of vyne<sup>g</sup> and wyne. take the oyno<sup>n</sup>s  
and pboyle hem. and mynce hem smale and do <sup>p</sup> to.  
colo<sup>o</sup> it with blode and do <sup>p</sup> to powd<sup>o</sup> fort and salt  
and boyle it wele and sūe it fort<sup>f</sup>.

Roo<sup>z</sup> broth.

XIIII.

Take the lire of the Deer o<sup>p</sup> of the Roo pboile it  
on smale peces. seep<sup>p</sup> it wel half in wa<sup>t</sup> and half in  
wyne. take brede and bray it wi<sup>p</sup> the self broth and  
drawe blode <sup>p</sup> to and lat it seeth to gedre w<sup>t</sup> powd<sup>o</sup>  
fort of gyn<sup>g</sup> o<sup>p</sup> of canett<sup>b</sup>. and macys<sup>i</sup>. with a grete  
porciō of vine<sup>g</sup> with Raysōns of Corānte<sup>k</sup>.

<sup>d</sup> o<sup>p</sup>. Other, i. e. or.

<sup>e</sup> temp<sup>e</sup> it. Temper it, i. e. mix it.

<sup>f</sup> fort. Miswritten for *forth*. So again N<sup>o</sup> 31. 127.

<sup>z</sup> Roo. Roe. The Recipe in Mf. Ed. N<sup>o</sup> 53. is very different.

<sup>b</sup> Canett. Cinnamon.

<sup>i</sup> macys. Mace. V. Preface and Gloss.

<sup>k</sup> Raysōns of Corānte. Currants. V. Gloss.

. Tredure<sup>1</sup>.

xv.

Take Brede and grate it. make a lyre<sup>m</sup> of rawe ayren and do <sup>9</sup>pto Safron and powd<sup>o</sup> douce. and lye it up<sup>n</sup> w<sup>t</sup> gode broth. and make it as a Cawdel. and do <sup>9</sup>pto a lytel vions.

Monchelet<sup>o</sup>.

xvi.

Take Veel o<sup>9</sup> Moton and smite it to gobett<sup>9</sup> seep it i gode broth. cast <sup>9</sup>pto erbes yhewe<sup>p</sup> gode wyne. and a qntite of Oynons mynced. Powd<sup>o</sup> fort and Safron. and alye it w ayren and vions. but lat not seep aft.

Bukkenade<sup>q</sup>.

xvii.

Take Henn<sup>9</sup> r o<sup>9</sup> Conyng<sup>9</sup> s o<sup>9</sup> Veel o<sup>9</sup> o<sup>9</sup> Flesch a hewe hem to gobett<sup>9</sup> waische it and hit well<sup>t</sup>. grynde

<sup>1</sup> Tredure. A Cawdle; but quære the etymon. The French *tres dure* does not seem to answer.

<sup>m</sup> lyre. Mixture.

<sup>n</sup> lye it up. Mix it.

<sup>o</sup> Monchelet. *Monchelet*, Contents.

<sup>p</sup> y hewe. Shred.

<sup>q</sup> Bukkenade. Vide N<sup>o</sup> 118. qu.

<sup>r</sup> Hennes; including, I suppose, chicken and pullets.

<sup>s</sup> Conynges. Coneys, Rabbits.

<sup>t</sup> hit well. This makes no sense, unless *hit* signifies smite or beat.



Almand<sup>9</sup> unblānched. and drawe hem up w<sup>t</sup> þ<sup>e</sup> broth  
cast þ<sup>e</sup> inne raysons of Corance. sug<sup>r</sup>. Powd<sup>r</sup>o gyng<sup>r</sup>  
erbes ystewed in grees<sup>u</sup>. Oynōns and Salt. If it is  
to to<sup>x</sup> thynne. alye it up w<sup>t</sup> flo<sup>r</sup> of ryse oþ<sup>r</sup> with oþ<sup>r</sup>  
thyng and colō it with Safrōn.

Connat<sup>9</sup> y.

XVIII.

Take Connes and pare hē. pyke out the best and  
do hem in a pot of erthe. do þ<sup>e</sup>to whyte grece þ<sup>e</sup> he  
stewe þ<sup>e</sup> inne. and lye hem up with hony clarified and  
with rawe zolk<sup>z</sup> and with a lytell almand mylke and  
do þ<sup>e</sup>inne powd<sup>r</sup>o fort and Safron. and loke þat it be  
yleefshed<sup>a</sup>.

Drepee<sup>b</sup>.

XIX.

Take blanched Almand<sup>9</sup> grynde hem and temp hē  
up with gode broth take Oynōns a grete q<sup>n</sup>uite p<sup>r</sup>boyle  
hē and frye hē and do þ<sup>e</sup>to. take smale brydd<sup>c</sup> p<sup>r</sup>boyle  
hē and do þ<sup>e</sup>to Pellydore<sup>d</sup> and salt. and a lytel grece.

<sup>u</sup> Grees. Fat, lard, grece. N<sup>o</sup> 19.

<sup>x</sup> to to. So again, N<sup>o</sup> 124. To is *too*, v. Gloss. And *too* is  
found doubled in this manner in *Mirroure for Magistrates*, p. 277.  
371, and other authors.

<sup>y</sup> Connat seems to be a kind of marmalade of connes, or quinces,  
from Fr. *Coing*. Chaucer, v. Coines. Written Quces N<sup>o</sup> 30.

<sup>z</sup> Yolkes, i. e. of Eggs.

<sup>a</sup> yleefshed. V. Gloss.

<sup>b</sup> Drepee. Qu.

<sup>c</sup> bryddes. Birds. *Per metathesin*; v. R. in *Indice*.

<sup>d</sup> Pellydore. Perhaps *pellitory*. *Peletour*, 104.

Maw-

Mawmenee <sup>c</sup>.

xx.

Take a pottel of wyne greke. and ii. poñde of  
 ſug take and clarifye the ſug with a qñtite of wyne ā  
 drawe it thurgh a ſtȳnō in to a pot of erthe take  
 flo of Canell <sup>f</sup>. and medle <sup>g</sup> with sū of the wyne ā caſt  
 to gydre. take pyn <sup>h</sup> with Dat <sup>9</sup> and frye hē a litell ī  
 grece oþ in oyle and caſt hē to gydre. take clowes <sup>i</sup> ā  
 flo of canel hool <sup>k</sup> and caſt þto. take powdō gyng.  
 canel. clow. colō it with sāndres a lytel yf hit be nede  
 caſt ſalt þto. and lat it ſeeþ warly <sup>l</sup> with a ſlowe fyre  
 and not to thyk <sup>m</sup>, take brawn <sup>n</sup> of Capōns yteyſed <sup>o</sup>.  
 oþ of Feſānt teyſed ſmall and caſt þto.

<sup>c</sup> Vide N<sup>o</sup> 194, where it is called *Mawmenny*.

<sup>f</sup> Flour of Canell. Powder of Cinamon.

<sup>g</sup> medle. Mix.

<sup>h</sup> pynes. A nut, or fruit. Vide Gloſſ.

<sup>i</sup> clowes. Cloves.

<sup>k</sup> hool. Whole. How can it be the flour, or powder, if whole?  
 Quære, *flower* of cand for *mace*.

<sup>l</sup> warly. Warily, gently.

<sup>m</sup> not to thyk. So as to be too thick; or perhaps, *not to thicken*.

<sup>n</sup> brawn. Fleſhy part. Few Capons are cut now except about  
 Darking in Surry; they have been excluded by the turkey, a more  
 magnificent, but perhaps not a better fowl.

<sup>o</sup> yteyſed, or *teyſed*, as afterwards. Pulled in pieces by the fin-  
 gers, called *teezing* N<sup>o</sup> 36. This is done now with fleſh of turkeys,  
 and thought better than mincing. Vide Junius, voce *Teaſe*.



Egurdouce <sup>p</sup>.

XXI.

Take Conyng<sup>9</sup> or Kydde and smyte hem on pecys rawe. and frye hem in white grece. take raysons of Coraunce and fry hē take oynoñs pboile hem and hewe hem small and fry hem. take rede wyne sug<sup>9</sup> w<sup>t</sup> powdō<sup>9</sup> of pep. of gyng<sup>9</sup> of canel. salt. and cast p<sup>9</sup>to. and lat it seep with a gode q̄ntite of white grece ā sūe it forth.

Capon̄s in Concȳ<sup>9</sup>.

XXII.

Take Capons and rost hem right hoot þat þey be not half y nouhȳ<sup>9</sup> and hewe hem to gobett<sup>9</sup> and cast hem ī a pot, do p<sup>9</sup>to clene broth, seep hem þ<sup>9</sup> þey be tendre. take brede and þ<sup>9</sup> self broth and drawe it up yfer<sup>9</sup>, take strong Powdō<sup>9</sup> and Safrōñ and Salt and cast p<sup>9</sup>to. take ayreñ and seep hem harde. take out the zolk<sup>9</sup> and hewe the whyte þinne<sup>9</sup>, take the Pot fro þ<sup>9</sup> fyre and cast the whyte þinne<sup>9</sup>. messe the diſsh<sup>9</sup> þwith<sup>9</sup> and lay the zolkes hool and flo<sup>9</sup> it with clow.

<sup>p</sup> Egurdouce. The term expresseſſes *piécante douce*, a mixture of ſour and ſweet; but there is nothing of the former in the compoſition. Vide Gloſſ.

<sup>9</sup> Concys ſeems to be a kind of known ſauce. V. Gloſſ.

<sup>r</sup> yfere. Together.

Hares <sup>s</sup> in Talbotes <sup>t</sup>.

XXIII.

Take Hares and hewe hem to gobett<sup>9</sup> and seeþ hē  
 w<sup>t</sup> þe blode unwaifshed in broth. and whan þey buth  
 y nouh<sup>r</sup> cast hem in colde wať. pyke and waifshe hē  
 clene. cole<sup>u</sup> the broth and drawe it thurgh a stýn<sup>o</sup>.  
 take oþ<sup>9</sup> blode and cast in boylyng wať seeþ it and  
 drawe it thurgh a stýn<sup>o</sup>. take Almānd<sup>9</sup> unblañched.  
 waifshe hem and grynde hem and temp it up with  
 the self broth. cast al in a pot. tak oynoñs and pboile  
 hē smyte hem small and cast hem in to þis Pot. cast  
 þinne Powd<sup>o</sup> fort. vyneġ ā salt.

Hares in Papdele <sup>z</sup>.

XXIII.

Take Hares pboile hem in gode broth. cole the  
 broth and waifshe the fleyfsh. cast azeyn<sup>y</sup> to gydre.  
 take obleys<sup>z</sup> oþ<sup>9</sup> wafrōus<sup>a</sup> in stede of lozeyns<sup>b</sup>. and  
 cowche<sup>c</sup> in dyfshes. take powd<sup>o</sup> douce and lay on salt  
 the brōth and lay onoward<sup>d</sup> ā messe forth.

<sup>s</sup> Haares, Contents. So again, N<sup>o</sup> 24.

<sup>t</sup> Talbotes. Ms. Ed. N<sup>o</sup> 9, *Talbotays*.

<sup>u</sup> Cole. Cool.      <sup>z</sup> Papdele. Qu.      <sup>y</sup> azeyn. Again.

<sup>a</sup> obleys, called *oblatae*; for which see Hearne ad Lib. Nig. I. p. 344. A kind of Wafer, otherwise called *Nebulae*; and is the French *oublie*, *oble*. Leland, Collect. IV. p. 190. 327.

<sup>a</sup> wafrōns. Wafers.

<sup>b</sup> loszeyns. Vide Gloss.

<sup>c</sup> cowche. Lay.

<sup>d</sup> onoward. Upon it.



Connyng<sup>9</sup> in Cynee<sup>e</sup>

xxv.

Take Connyng<sup>9</sup> and smyte hem on peces. and seeþ hem in gode broth. mynce Oynons and seeþ hē in grece and in gode broth do þto. drawe a lyre of brede. blode. vyneḡ and broth do þto with powdō fort.

Connyng<sup>9</sup> in Grauey.

xxvi.

Take Connyng<sup>9</sup> smyte hem to pecys. pboile hem and drawe hem with a gode broth with almand<sup>9</sup> blached and brayed. do þinne sug<sup>9</sup> and powdō gyng<sup>9</sup> and boyle it and the flessh þwith. flo it w sug<sup>9</sup> ā w powdō gyng<sup>9</sup> ā sūe forth.

## Chyken in Gravey.

xxvii.

Take Chyken and sūe in the same mañe and sūe forth.

Fylett<sup>9</sup> f of Galyntyne §.

xxviii.

Take fylett<sup>9</sup> of Pork and rost hem half ynowh smyte hem on pecys. drawe a lyō of brede and blode. and broth and Vineḡ. and do þinne. seeþ it wele. and do þinne powdō ā salt ā messe it forth.

<sup>e</sup> Cynee. Vide Gloss.

<sup>f</sup> Fylettes. Fillets.

<sup>§</sup> of Galyntyne. In Galyntyne. Contents, *recl. us.* As for *Gallentine*, see the Gloss.

Pygg<sup>9</sup> in sawse Sawge<sup>h</sup>.

xxix.

Take Pigg<sup>9</sup> yfkaldid and quar<sup>t</sup> hē and seeþ hem in wa<sup>t</sup> and salt, take hem and lat hem kele<sup>i</sup>. take p<sup>s</sup>el sawge. and grynde it with brede and zolkes of ayren harde yfode. temp<sup>9</sup> it up with vyneg<sup>9</sup> sū what thyk. and lay the Pygg<sup>9</sup> in a vessell. and the fewe onoward and sūe it forth.

## Sawse madame.

xxx.

Take sawge. p<sup>s</sup>el. ysope. and saūay. q<sup>n</sup>ces. and peer<sup>9h</sup>, garlek and Grapes. and fylle the gees þerwith. and sowe the hole þat no grece come out. and roost hem wel. and kepe the grece þ<sup>t</sup> fallith þ<sup>9</sup>of. take galyntyne and grece and do in a possynet, whan the gees both rosted ynouh: take ā smyte hem on pecys. and þat tat<sup>1</sup> is withinne and do it in a possynet and put þinne wyne if it be to thyk. do þ<sup>9</sup>to powd<sup>9</sup> of galyngale. powd<sup>9</sup> douce and salt and boyle the sawse and dresse þ<sup>6</sup> Gees ī dishes ā lay þ<sup>6</sup> sowe onoward.

<sup>h</sup> Sawge. Sage. As several of them are to be used, these pigs must have been small.

<sup>i</sup> kele. Cool.

<sup>k</sup> Peares. Pears.

<sup>1</sup> that tat, i. e. that that. Vide Gloss.



Gees in hoggepot<sup>m</sup>.

xxxI.

Take Gees and smyte hem on pecys. cast hem in a Pot do <sup>9</sup>pto half wyne and half wat. and do <sup>9</sup>pto a gode qñtite of Oynōns and erbest. Set it oūe the fyre and coūe<sup>n</sup> it fast. make a lay<sup>o</sup> of brede and blode ā lay it <sup>9</sup>pwith. do <sup>9</sup>pto powd<sup>o</sup> fort and sūe it fort.

Carnel<sup>o</sup> of Pork.

xxxII.

Take the brawn of Swyne. pboile it and grynde it fmale and alay it up with zolkes of ayren. set it oūe<sup>p</sup> the fyre with white Grece and lat it not seep to fast. do <sup>9</sup>pinne Safrōn ā powd<sup>o</sup> fort and messe it forth. and cast <sup>9</sup>pinne powd<sup>o</sup> douce. and sūe it forth.

Chyken<sup>s</sup> <sup>9</sup> in Cawdel.

xxxIII.

Take Chyken<sup>s</sup> and boile hem in gode broth and ramme<sup>r</sup> hem up. þenne take zolk<sup>9</sup> of ayren ā þe broth and alye it togedre. do <sup>9</sup>pto powd<sup>o</sup> of gyng<sup>9</sup> and sug<sup>9</sup> ynowh safrōn and salt. and set it oūe the fyre withoute boyllyng. and sūe the Chyken<sup>s</sup> hole<sup>s</sup> <sup>9</sup>oþ ybroke and lay <sup>9</sup>p fowe onoward.

<sup>m</sup> Hoggepot. Hodge-podge. *Ochepot*. Ms. Ed. N<sup>o</sup> 22. French, *Hochepot*. Cotgrave. See Junii Etym. v. *Hotch-potch*.

<sup>n</sup> coūe. Cover. <sup>o</sup> Carnel, perhaps *Charnel*, from Fr. *Chaire*.

<sup>p</sup> oūe. Over. So again, N<sup>o</sup> 33.

<sup>9</sup> Chikens. Contents. So again in the next Recipe.

<sup>r</sup> ramme. Qu. press them close together. <sup>s</sup> hole. Whole.

Chyken<sup>s</sup>

Chyken<sup>s</sup> in hocchee<sup>t</sup>. xxxiiii.

Take Chyken<sup>s</sup> and scald hem. take p<sup>er</sup>sel and sawge withoute eny o<sup>ther</sup>e erbes. take garlec ā grap<sup>pe</sup> and stoppe the Chyken<sup>s</sup> ful and seeþ hem in gode broth. so þat þey may esely be boyled þinne. messe hē ā cast þto powdō dowce.

For to boile Fesañt<sup>9</sup>. P<sup>er</sup>truch<sup>9</sup>. Capons and Curlew<sup>9</sup>.

xxxv.

Take gode broth and do þto the Fowle. and do þto hool pep<sup>er</sup> and flo<sup>w</sup>er of canel a gode q<sup>uan</sup>tite and lat hem seeþ þwith. and messe it forth. and þ cast þon Podō dowce.

Blank Māng<sup>u</sup>. xxxvi.

Take Capon<sup>s</sup> and seeþ hem, þenne take hem up. take Almand<sup>9</sup> blañched. grynd hē and alay hē up with the same broth. cast the mylk in a pot. waish<sup>e</sup> the rys and do þto and lat it seeþ. þanne take brawn of Capon<sup>s</sup> teere it small and do þto. take white grece sug<sup>ar</sup> and salt and cast þinne. lat it seeþ. þenne messe it

<sup>t</sup> Hocchee. This does not at all answer to the French *Hachis*, or our *Hash*; therefore qu.

<sup>u</sup> Blank Māng. Very different from ours. Vide Gloss.



forth and florish it with aneys in confyt rede o<sup>9</sup> whyt.  
and with Almand<sup>9</sup> fryed in oyle. and sūe it forth.

## Blank Dessorre \*.

xxxvii.

Take Almand<sup>9</sup> blānched, grynde hem and temp hem  
up with whyte wyne, on fleish day with broth. and  
cast pinne flō of Rys. o<sup>9</sup> amydon<sup>9</sup>, and lye it p<sup>9</sup>with.  
take brawn of Capons ygroūd. take sug and salt and  
cast p<sup>9</sup>to and florish it with aneys whyte. take a vessel  
yholes<sup>z</sup> and put in safrōn. and sūe it forth.

Morree<sup>a</sup>.

xxxviii.

Take Almand<sup>9</sup> blānched. waifshe hem. grynde hem.  
and temp hem up with rede wyne, and alye hem w<sup>t</sup>  
flō of Rys. do p<sup>9</sup>to Pyn<sup>9</sup> yfryed. and colō it with sādr<sup>9</sup>.  
do p<sup>9</sup>to powdō fort and powdō douce and salt. messe it  
forth and flō it<sup>b</sup> with aneys confyt whyte.

\* Blank Dessorre. V. Gl. ff.

<sup>y</sup> Amydon. "Fine wheat flour steeped in water, strained and let  
stand to settle, then drained and dried in the sun; used for bread  
or in broths." Cotgrave. Used in N<sup>o</sup> 68 for colouring white.

<sup>z</sup> yholes. Quære.

<sup>a</sup> Morree. Ms. Ed. 37. *murrey*. Ibid. II. 26. *morrey*; probably  
from the mulberries used therein.

<sup>b</sup> flō it. Flourish it.

Charlet <sup>c</sup>.

xxxix.

Take Pork and seeþ it wel. hewe it smale. cast it in a panne. breke ayreñ and do þ<sup>9</sup>to and fwyng<sup>d</sup> it wel togyder. do þ<sup>9</sup>to Cowe mylke and Safron and boile it togȳd. falt it & messe it forth.

## Charlet yforced.

xx.

ii.

Take mylke and seeþ it, and fwyng þ<sup>9</sup>with zolkes of Ayreñ and do þ<sup>9</sup>to. and powd<sup>9</sup> of gyng<sup>9</sup> sug<sup>9</sup>. and Safron and cast þ<sup>9</sup>to. take the Charlet out of the broth and messe it ī dyfshes, lay the fewe onoward. flō it with powd<sup>9</sup> douce. and sūe it forth.

Cawdel ferry <sup>e</sup>.

xx

ii. i.

Take flō of Payndemayn <sup>f</sup> and gode wyne. and drawe it togydre. do þ<sup>9</sup>to a grete q̄ntite of Sug<sup>9</sup> cypre. or hony clarified. and do þ<sup>9</sup>to safron. boile it. and whan it is boiled, alye it up with zolkes of ayreñ. and do þ<sup>9</sup>to salt and messe it forth. and lay þ<sup>9</sup>on sug<sup>9</sup> and powd<sup>9</sup> gyng<sup>9</sup>.

<sup>c</sup> Charlet; probably from the French, *chair*. Qu. Minced Meat, and the next article, Forced Meat.

<sup>d</sup> fwyng. Shake, mix.

<sup>e</sup> ferry. Quære. We have *Carpe in Ferry*, Lel. Coll. VI. p. 21.

<sup>f</sup> Payndemayn. White bread. Chaucer.



Jufshell <sup>g</sup>.XX  
II. III.

Take brede ygrated and ayren and fwyng it to-  
gydre. do <sup>9</sup>pto fafron, fawge. and salt. & caſt broth.  
<sup>9</sup>pto. boile it & meſſe it forth.

Jufshell enforced <sup>h</sup>.XX  
II. IIII.

Take and do <sup>9</sup>pto as to charlet yforced. and ſue it  
forth.

Mortrews <sup>i</sup>.XX  
II. V.

Take <sup>9</sup>henn and Pork and ſeeþ hem togȳd. take  
the lyre of <sup>9</sup>Henn and of the Pork, and hewe it ſmall  
and <sup>i</sup>gnde it all to douſt<sup>k</sup>. take brede y<sup>a</sup>gted and do  
<sup>9</sup>pto, and temp it with the ſelf broth and alye it with  
<sup>9</sup>zolk of ayren, and caſt <sup>9</sup>pon powdo fort, boile it and

<sup>g</sup> Jufshell. See alſo next number. *Juſſell*, Mſ. Ed. 21, where  
the Recipe is much the ſame. Lat. *Juſcellum*, which occurs in the  
old ſcholiaſt on Juvenal iv. 23; and in Apicius, v. 3. Vide Du  
Frefne, v. *Juſſellum* and *Juſcellum*, where the compoſition conſiſts  
of *vinum*, *ova*, and *fagnen*, very different from this. Faber in  
Theſauro cites *Juſcellum Gallinæ* from Theod. Prifcianus.

N. B. N<sup>o</sup> <sup>XX</sup>II. is omitted both here and in the Contents.

<sup>h</sup> Jufshell enforced. As the *Charlet yforced* here referred to was  
made of pork, compare N<sup>o</sup> 40 with N<sup>o</sup> 39. So in Theod. Prifcian  
we have *Juſcellum Gallinæ*.

<sup>i</sup> Mortrews. Vide Gloſſ.

<sup>k</sup> douſt. Duſt, powder.

do þin powdō of gyng<sup>9</sup> sug<sup>9</sup>. safrōn and salt. and lōke  
þ it be stondyng<sup>1</sup>, and flo it with powdō gyng<sup>9</sup>.

## Mortrews blank.

xx  
II. VI.

Take Pork and Henn<sup>9</sup> and seeþ hem as to fore. bray  
almand<sup>9</sup> blaunched, and temp hem up with the self broth.  
and alye the fleish with the mylke and white flo of  
Rys. and boile it. & do þin powdō of gyng<sup>9</sup> sugar and  
look þat it be stondyng.

Brewet of Almony<sup>m</sup>.xx  
II. VII.

Take Conyng<sup>9</sup> or kidd<sup>9</sup> and hewe hem small on  
moscels<sup>n</sup> oþ on pecys. þboile hem w the same broth,  
drawe an almañde mylke and do the fleish þwith, cast  
þto powdō galyngale & of gyng<sup>9</sup> with flo of Rys. and  
colo it wip alkenet. boile it, salt it. & messe it forth  
with sug<sup>9</sup> and powdō douce.

Peions<sup>o</sup> ystewed.xx  
II. VIII.

Take peions and stop hem with garlec ypylled and  
with gode erbes ihewe. and do hem in an erthen pot.

<sup>1</sup> stondyng. Stiff, thick.

<sup>m</sup> Almony. Almaine, or Germany. *Almany*. Fox, part I. p.  
239. *Alamanie*. Chron. Sax. p. 242. V. ad N<sup>o</sup> 71.

<sup>n</sup> moscels. Morsels.

<sup>o</sup> Peions, Pejons, i. e. Pigeons. *j* is never written here in the  
middle of a word.



cast þ<sup>o</sup>to gode broth and whyte grece. Powd<sup>o</sup> fort.  
safron vions & salt.

Loseyns <sup>p</sup>.

<sup>xx</sup>  
II. IX.

Take gode broth and do ī an erthen pot, take flo<sup>o</sup>  
of payndemayn and make þ<sup>o</sup>of past with wa<sup>t</sup>. and make  
þ<sup>o</sup>of thynne foyles as pap<sup>a</sup> with a roller, drye it harde  
and seep it ī broth take Chese ruayn<sup>r</sup> grated and lay  
it in dish<sup>o</sup> with powd<sup>o</sup> douce. and lay þ<sup>o</sup>on loseyns  
isode as hoole as þou mizt<sup>s</sup>. and above powd<sup>o</sup> and  
chese, and so twyse or thryse, & sūe it forth.

Tarlett<sup>t</sup>.

<sup>xx</sup>  
II. X.

Take pork ysode and grynde it small with safron,  
medle it with ayren and raisons of coraunce and pow-  
d<sup>o</sup> fort and salt. and make a foile of dowhz<sup>u</sup> and  
close the fars<sup>x</sup> þinne. cast þ<sup>o</sup> Tartlet<sup>o</sup> ī a Panne with  
faire wa<sup>t</sup> boillyng and salt, take of the clene Flesch  
withoute ayren & boile it ī gode broth. cast þ<sup>o</sup>to powd<sup>o</sup>

<sup>p</sup> Loseyns. Vide in Gloss.

<sup>a</sup> foyles as pap. *Leaves* of paste as thin as *paper*.

<sup>r</sup> Chese ruyan. 166. Vide Gloss.

<sup>s</sup> mizt. Might, i. e. can.

<sup>t</sup> Tarlettes. *Tartletes*, in the process.

<sup>u</sup> foile of dowhz, or dowght. A leaf of paste.

<sup>x</sup> fars. Forced-meat.

douce and salt, and messe the tartlet<sup>9</sup> ī dish<sup>9</sup> & helde<sup>7</sup>  
the fewe<sup>9</sup> þonne.

Pynnonade<sup>z</sup>.

xx  
II. XI.

Take Almand<sup>9</sup> iblañched and drawe hem sūdell  
thicke<sup>a</sup> with gode broth oþ<sup>9</sup> with wať and fet on the  
fire and seep it, cast<sup>9</sup> þto zolk<sup>9</sup> of ayren ydrawe. take  
Pyn<sup>9</sup> yfryed ī oyle oþer in grece and þto white Powdō<sup>9</sup>  
douce, sug<sup>9</sup> and salt. & colō it wiþ alkenet a lytel.

Rosee<sup>b</sup>.

xx  
II. XII.

Take thyk mylke as to fore welled<sup>c</sup>. cast<sup>9</sup> þto sug<sup>9</sup>  
a gode porciōn pyn<sup>9</sup>. Dates ymynced. canel. & powdō<sup>9</sup>  
gyng<sup>9</sup> and seep it, and alye it with flōs of white Rosis,  
and flō of rys, cole it, salt it & messe it forth. If  
þ<sup>u</sup> wilt in stede of Almañde mylke, take fwete crem<sup>9</sup>  
of kyne.

Cormarye<sup>d</sup>.

xx  
II. XIII.

Take Colyandre<sup>e</sup>, Caraway smale groñden, Powdō<sup>9</sup>  
of Pep and garlec ygroñde ī rede wyne, medle alle

7 helde. Cast.

<sup>z</sup> Pynnonade. So named from the *Pynes* therein used.

<sup>a</sup> sūdell thicke. Somewhat thick, thickish.

<sup>b</sup> Rosee. From the white roses therein mentioned. See N<sup>o</sup> 41.  
in Ms. Ed. but N<sup>o</sup> 47 there is totally different.

<sup>c</sup> welled, *f. wiled*; directed. *thickened by previous boiling*

<sup>d</sup> Cormarye. Quære.

<sup>e</sup> Colyandre. Coriander.



þise <sup>f</sup> togȳd and salt it, take loyn<sup>9</sup> of Pork rawe and  
fle of the skyn, and pryk it wei with a knyf and lay  
it in the sawse, roost þof<sup>9</sup> what þ<sup>u</sup> wilt, & kepe þat þ<sup>t</sup>  
fallith þfro<sup>9</sup> ī the rosting and seeþ it in a possynet with  
faire broth, & sūe it forth with þ<sup>e</sup> roost anoon<sup>g</sup>.

Newe Noumbl<sup>9</sup> of Deer. xx  
II. XIII.

Take noumbles and waifshe hem clene with wať  
and salt and pboile hē ī wať. take hē up ā dyce hē.  
do w hē as w coþ<sup>9</sup> noumbles.

Nota. xx  
II. XV.

The Loyne of the Pork, is fro the hippe boon to  
the hede.

Nota. xx  
II. XVI.

The fylet<sup>9</sup> buth two, that buth take oute of the  
Pestels<sup>i</sup>.

Spynee<sup>k</sup>. xx  
II. XVII.

Take and make gode thik Almānd mylke as tofore.  
and do þin<sup>9</sup> of flo<sup>j</sup> of hawthorn<sup>l</sup>. and make it as a rose.  
& sūe it forth.

<sup>f</sup> þise. These.

<sup>g</sup> anoon. Immediately.

<sup>h</sup> Pestels. Legs.

<sup>i</sup> Spynee. As made of Haws, the berries of Spines, or Hawthorns.

<sup>k</sup> Hawthern. Hawthorn.

Chyryse<sup>1</sup>.

xx.

II. XVIII.

Take Almand<sup>9</sup> unblanched, waifshe hem, grynde hem, drawe hem up with gode broth. do <sup>9</sup>þto thridde part of chyryse. <sup>9</sup>þ ston<sup>9</sup>. take oute and grynde hem smale, make a lay<sup>9</sup> of gode brede ā powd<sup>9</sup> and salt and do <sup>9</sup>þto. col<sup>9</sup> it with sandr<sup>9</sup> so that it may be stondyng, and florish it with aneys and with chewe-ryes, and strawe <sup>9</sup>þuppon and sūe it forth.

Payn Fondew<sup>m</sup>.

xx.

II. XIX.

Take brede and frye it in grece o<sup>9</sup>þ in oyle, take it and lay it in rede wyne. grynde it w<sup>9</sup> raisōns take hony and do it in a pot and cast <sup>9</sup>þinne gleyr<sup>n</sup> of ayren wip a litel wa<sup>9</sup> and bete it wele togider with a sklyse<sup>o</sup>. set it oūe the fir<sup>9</sup> and boile it. and whan the hatte<sup>p</sup> arifith to goon<sup>a</sup> oūe. take it adōn and kele it, and whan it is <sup>9</sup>þ clarified do it to the o<sup>9</sup>þe with sug<sup>9</sup> and spices.

<sup>1</sup> Chyryse. *Chiryse* in the process. *Cherisye*. Ms. Ed. II. 18. *Chiryes* there are cherries. And this dish is evidently made of Cherries, which probably were chiefly imported at this time from Flanders, though they have a Saxon name, cýnre.

<sup>m</sup> fōndewe. Contents. It seems to mean *dissolved*. V. *found* in Gloss.

<sup>n</sup> gleyres. Whites.

<sup>o</sup> Sklyse. Slice.

<sup>p</sup> hatte. Seems to mean *bubbling* or *wallop*.

<sup>a</sup> goon. Go.



salt it and loke it be stondyng, florish it with white coliañdre in confyt.

Croton<sup>r</sup>.

xx.

III.

Take the offal of Capons o<sup>9</sup>p of o<sup>9</sup>pe bridd<sup>9</sup>. make hē clene and pboile hem. take hem up and dyce hem. take swete cowe mylke and cast p<sup>9</sup>inne. and lat it boile. take Payndemayn<sup>s</sup> and of p<sup>9</sup> self mylke and drawe thurgh a cloth and cast it in a pot and lat it seep, take ayren yfode. hewe the white and cast p<sup>9</sup>to, and alye the sewe with zolkes of ayren rawe. colō it with safron. take the zolkes and fry hem and florish hem p<sup>9</sup>with and with powdō<sup>9</sup> douce.

Vyne grace<sup>r</sup>.

xx.

III. I.

Take smale fylett<sup>9</sup> of Pork and rost hem half and smyte hem to gobett<sup>9</sup> and do hem in wyne ā Vyne<sup>9</sup>g and Oynoñs ymynced and stewe it yfere do p<sup>9</sup>to gode powdōs ā salt. ā sūe it forth.

<sup>r</sup> Crotōn. Ms. Ed. 24. has *Craytōn*, but a different dish.

<sup>s</sup> Payndemayn. Whitebread. V. ad N<sup>o</sup> 41.

<sup>r</sup> Vyne Grace. Named probably from *grees*, wild swine, and the mode of dressing in wine. V. Gloss. voce *Vyne grace*.

Fonnell<sup>u</sup>.XX.  
III. II.

Take Almand<sup>9</sup> unblāched. grynde hem and drawe hem up with gode broth. take a lombe<sup>x</sup> or a kidde and half rost hȳ. or the þridde<sup>y</sup> part, smyte hym ī gobet<sup>9</sup> and cast hym to the mylke. take smale bridd<sup>9</sup> yfasted and ystyned<sup>z</sup>. and do þto sug<sup>9</sup>, powdō of canell and salt, take zolkes of ayren harde yfode and cleene<sup>a</sup> a two and ypanced<sup>b</sup> with flō of canell and florish þ fewe above. take alkenet fryed and yfōndred<sup>c</sup> and droppe above with a feþ<sup>d</sup> and messe it forth.

Douce ame<sup>e</sup>.XX.  
III. III.

Take gode Cowe mylke and do it in a pot. take pſel. ſawge. yſope. ſaūay and ooþ<sup>9</sup> gode herbes. hewe hem and do hem in the mylke and ſeeþ hem. take capon̄s half yroſted and smyte hem on pecys and do þto<sup>9</sup> pyn<sup>9</sup> and hony clarified. ſalt it and colō<sup>9</sup> it with ſafron̄ ā sūe it forth.

<sup>u</sup> Fonnell. Nothing in the recipe leads to the etymon of this multifarious dish.

<sup>x</sup> Lombe. Lamb.

<sup>y</sup> thridde. Third, per metathesis.

<sup>z</sup> yfasted and ystyned.

<sup>a</sup> cleue. cloven.

<sup>b</sup> ypanced. pounced.

<sup>c</sup> yfōndred. melted, dissolved.

<sup>d</sup> feþ. feather.

<sup>e</sup> Douce Ame. *Quasi*, a delicious dish. V. Blank Desire in Gloss. Titles of this tissue occur in Apicius. See Humelberg. p. 2.



Connyng<sup>9</sup> in Cyrip<sup>f</sup>.xx.  
III. IIII.

Take Cōnyng<sup>9</sup> and seeþ hem wel ī good broth. take wyne greke and do þ<sup>9</sup>to with a porcion of vyneg<sup>9</sup> and flo of canel, hoole clow quybibes hoole. and ooþ gode spices with raisōns coraunce and gyngyñ ypared and ymynced. take up the conyng<sup>9</sup> and smyte hem on pecys and cast hem into the Siryppe and seeþ hem a litel on the fyr and sūe it forth,

Leche Lumbard<sup>g</sup>,xx.  
III. V.

Take rawe Pork and pulle of the skyn. and pyke out þ<sup>9</sup> skyn synew<sup>9</sup> and bray the Pork in a mort<sup>r</sup> w<sup>r</sup> ayren<sup>r</sup> rawe do þ<sup>9</sup>to sug<sup>9</sup>, salt, raysoñs corānce, dat<sup>9</sup> mynced, and powdō of Pep powdō gylofre. ā do it ī a bladder, and lat it seeþ til it be ynowh<sup>7</sup>. and whan it is ynowh, kerf it leshe it<sup>h</sup> in likeneffe of a peskodde<sup>i</sup>, and take grete raysoñs and grynde hem in a mort<sup>r</sup>, drawe hem up wiþ rede wyne, do þ<sup>9</sup>to mylke of almānd<sup>9</sup> colō it with sañders ā safrōn. and do þ<sup>9</sup>to powdō of pep ā of

<sup>f</sup> Cyrip. In the procefs *Siryppe*. *Cirypp*, Contents. *Sirap*, or *Sirup*, as 133. *Syrup*, 132.

<sup>g</sup> Leche Lumbard. So called from the country. Randle Home says, *Leach* is "a kind of jelly made of cream, ising-glass, sugar, and almonds, with other compounds."

<sup>h</sup> Leshe it. Vide Gloss.

<sup>i</sup> Peskodde. Hull or pod of a pea.



gilofre and boile it. and whan it is iboiled: take powd<sup>o</sup> of canel and gyng<sup>o</sup>, and tēp it up with wyne. and do alle þiſe thyng togȳd. and loke þat it be rēnyns<sup>k</sup>, and lat it not ſeeþ aſt that it is caſt togyder, ā sūe it forth.

Connyng<sup>o</sup> in clere broth.

xx.  
III. VI.

Take Coñyng<sup>o</sup> and ſmyte hem ī gobet<sup>o</sup> and waifh hem and do hem in feyre waſ and wyne, and ſeeþ hem and ſkym hem. and whan þey both iſode pyke hem clene, and drawe the broth thurgh a ſtȳn<sup>o</sup> and do the fleſh þwith ī a Poſſynet and ſtyne it<sup>l</sup>. and do þto vynes<sup>o</sup> and powd<sup>o</sup> of gyng<sup>o</sup> and a grete q̃ntite and ſalt aſt the laſt boillyng and sūe it forth.

Payn Ragon<sup>m</sup>.

xx.  
III. VII.

Take hony ſug<sup>o</sup> and clarifie it togydre. and boile it with eſy fȳr, and kepe it wel f<sup>o</sup> brēnyng and whan it hath yboiled a while: take up a drope<sup>n</sup> þof wiþ þy fyn<sup>g</sup> and do it in a litel waſ and loke if it hong<sup>o</sup> togyder. and take it fro the fyre and do þto the thrid-

<sup>k</sup> rēnyns. Perhaps *thin*, from the old *renne*, to run. Vide Gloss.

<sup>l</sup> ſtyne it. Cloſe it. V. Gloss.

<sup>m</sup> Payn ragōn. It is not at all explained in the Recipe.

<sup>n</sup> Drope. Drop.

<sup>o</sup> hong. Hing, or hang.



-dendele<sup>p</sup> a powdo<sup>9</sup> gyngen<sup>9</sup> and stere<sup>9</sup> it togȳd til it bi-  
gynne to thik and cast it on a wete<sup>r</sup> table. lesh it  
and sūe it forth w<sup>t</sup> fryed mete on flessh day<sup>9</sup> or on  
fyfshē dayes.

Lete Lardes<sup>s</sup>.

xx  
III. VIII.

Take pſel and grynde with a Cowe mylk, medle it  
with ayren<sup>u</sup> and lard ydyced take mylke aft<sup>r</sup> þ<sup>u</sup> þ<sup>u</sup> haſt  
to done<sup>t</sup> and myng<sup>u</sup> þ<sup>u</sup>with. and make þ<sup>o</sup>f dyūſe co-  
lours. If þ<sup>u</sup> wolt have zelow, do þ<sup>o</sup>to faſroñ and no  
pſel. If þ<sup>u</sup> wolt have it white: non þ<sup>o</sup> pſel ne faſroñ  
but do þ<sup>o</sup>to amydoñ. If þ<sup>u</sup> wilt have rede do þ<sup>o</sup>to ſan-  
dres. If þou wilt have pownas<sup>x</sup> do þ<sup>o</sup>to turneſole<sup>y</sup>.  
If þ<sup>u</sup> wilt have blak do þ<sup>o</sup>to blode yſode and fryed. and  
ſet on the fyr<sup>i</sup> as many veſſels as þ<sup>u</sup> haſt colours þerto

<sup>p</sup> thriddendele. Third part, perhaps, of *brede*, i. e. of bread,  
may be caſually omitted here. V. Gloſſ.

<sup>9</sup> ſtere. ſtir.

<sup>r</sup> wete. wet.

<sup>s</sup> Lete Lardes. *Lards* in form of Dice are noticed in the proceſs.  
See *Lel. Coll.* VI. p. 5. *Lete* is the Fr. *Lait*, milk. V. N<sup>o</sup> 81.  
or Brit. *Llactib*. Hence, perhaps, *Lethe Cpyrus* and *Lethe Rube*.  
*Lel. Coll.* IV. p. 227. But VI. p. 5, it is *Leche*.

<sup>t</sup> to done, i. e. done.

<sup>u</sup> myng. mix.

<sup>x</sup> pownas. Qu. *puniceus*

<sup>y</sup> turneſole. Not the flower *Heliotrope*, but a drug. Northumb.  
Book, p. 3. 19. I ſuppoſe it to be *Turmeric*. V. Brooke's Nat.  
Hiſt. of Vegetables, p. 9. where it is uſed both in victuals and for  
dying,

and



and seeþ it wel and lay þise colours ī a cloth first oon,  
and sithen anoþ<sup>9</sup> upon him. and sithen the þridde and  
the ferthe. and þsse it harde til it be all out clene.  
And whan it is al colde, lesh it thynne, put it ī a  
panne and fry it wel. and sūe it forth.

Furmente with Porpays<sup>z</sup>.XX.  
III. IX.

Take Almand<sup>9</sup> blanchēd. bray hem and drawe hem  
up with faire wat, make furmente as before<sup>a</sup> and cast  
þ furmente<sup>9</sup> þto. & messe it with Porpays.

Perrey of Peson<sup>b</sup>.XX.  
III. X.

Take peson and seeþ hem fast and coʋe hem til þei  
berst. þenne take up hem and cole hem thurgh a  
cloth. take oynons and mynce hē and seeþ hem in the  
same fewe and oile þwith<sup>9</sup>, cast þto sugur, salt and  
safroñ, and seeþ hem wel þast<sup>9</sup> and sūe hem forth.

Peson of Almayne<sup>c</sup>.XX.  
III. XI.

Take white peson, waifshe hem seeþ hem a grete  
while. take hem and cole hem thurgh a cloth, waifshe

<sup>z</sup> Porpays. *Porpeys*, Contents, and so N<sup>o</sup> 116. *Porpus*.

<sup>a</sup> as before. This is the first mention of it.

<sup>b</sup> Perrey of Peson, i. e. Peas. *Perrey* seems to mean pulp;  
vide N<sup>o</sup> 73. Mr. Ozell in *Rabelais*, IV. c. 60. renders *Purée de*  
*pois* by *Peas soup*.

<sup>c</sup> Almayne. Germany; called Almony N<sup>o</sup> 47.



hem ī colde waȝ til the hulles go off, caſt hem in a  
pot and coūe þ̄ no breth<sup>d</sup> go out. and boile hem right  
wel. and caſt þ̄inne gode mylke of almand<sup>9</sup> and a ptye  
of flo<sup>9</sup> of Rys wiþ powdō<sup>9</sup> gyng<sup>9</sup> ſafrōn. and ſalt.

Chych<sup>9</sup> e.xx.  
III. XII.

Take chich<sup>9</sup> and wry hem<sup>f</sup> ī aſhes all nyȝt, oþ̄ lay  
hem in hoot aymers<sup>g</sup>, at morrowe<sup>h</sup>, waifſhe hem in  
clene waȝ and do hem ouē the fire with clene waȝ.  
ſeeþ hē up and do þ̄to oyle, garlec, hole ſafrōn. powdō<sup>9</sup>  
fort and ſalt, ſeeþ it and meſſe it forth.

Frenche<sup>i</sup>.xx.  
III. XIII.

Take and ſeeþ white peſon and take oute þ̄ perrey<sup>k</sup>  
¶ pboile erbis ¶ hewe hē grete ¶ caſt hē ī a pot w̄ the  
perrey pulle oynōns ¶ ſeeþ hē hole wel ī waȝ ¶ do hē  
to þ̄ Perrey w̄ oile ¶ ſalt, colō<sup>9</sup> it w̄ ſafrōn ¶ meſſe it  
and caſt þ̄on powdō<sup>9</sup> douce.

<sup>d</sup> breth. Breath, air, ſteam. Mf. Ed. N<sup>o</sup> 2.

<sup>e</sup> Chyches. *Vicia*, vetches. In Fr. *Chiches*.

<sup>f</sup> wry hem. *Dry hem*, or *cover hem*. Chaucer, v. wrey.

<sup>g</sup> Aymers. Embers; of which it is evidently a corruption.

<sup>h</sup> at morrowe. Next Morning.

<sup>i</sup> Frenche. Contents have it more fully, *Frenche Owtes*. V. ad  
N<sup>o</sup> 6.

<sup>k</sup> Perrey. Pulp. V. ad N<sup>o</sup> 70.

Makke<sup>1</sup>.xx.  
III. XIII.

Take drawen benes and seep hē wel. take hē up of the waṯ and cast hē in a morē grynde hem al to doust til þei be white as eny mylk, chawf<sup>m</sup> a litell rede wyne, cast þamong in þ gryndyng, do þto salt, leshe it ī diſh<sup>9</sup>. þanne take Oynoñs and mynce hem smale and seep hem ī oile til þey be al broñ<sup>n</sup>. and florish the diſh<sup>9</sup> þwith. and sūe it forth.

Aquapatys<sup>o</sup>.xx.  
III. XV.

Pill garlec and cast it in a pot with waṯ and oile. and seep it, do þto safrōñ, salt, and powd<sup>o</sup> fort and dresse it forth hool.

Salat.

xx.  
III. XVI.

Take pſel, ſawge, garlec, chiboll<sup>9</sup>, oynoñs, leek, borage, mynt<sup>9</sup>, porrect<sup>p</sup>, fenel and ton treſſis<sup>q</sup>, rew, roſemarye, purſlarye<sup>r</sup>, laue and waiſche hem clene,

<sup>1</sup> Makke. *Ignotum*.<sup>m</sup> Chawf. Warm.<sup>n</sup> brōñ. Brown.<sup>o</sup> Aquapatys. *Aquapates*, Contents. Perhaps named from the water used in it.<sup>p</sup> Porrectes. Fr. *Porrette*.<sup>q</sup> Ton treſſis. Cresses. V. Gloss.<sup>r</sup> Purſlarye. Purslain.



pike hem, pluk hē small wiþ þyn<sup>o</sup> honde and myng  
hem wel with rawe oile, lay on vyneḡ and salt, and  
sūe it forth.

Fenkel in Soppes.

xx.  
III. XVII.

Take blades of Fenkel. shrede hem not to smale,  
do hem to seep in waṯ and oile and oynōns mynced  
þwith. do þto safrōn and salt and powdō. douce. sūe  
it forth. take brede ytofted and lay the fewe ono-  
ward.

Clat<sup>r</sup>.

xx.  
III. XVIII.

Take elena campana and seep it waṯ<sup>u</sup>. take it up  
and grynde it wel in a mort. temp it up w<sup>t</sup> ayreñ  
safrōn and salt and do it ou<sup>o</sup> the fire and lat it not  
boile. cast above powdō douce and sūe it forth.

Appulmoy<sup>x</sup>.

xx.  
III. XIX.

Take Apples and seep hem in waṯ, drawe hem  
thurgh a stýnō. take almañde mylke & hony and flō  
of Rys, safrōn and powdō fort and salt. and seep it  
stondyng<sup>y</sup>.

<sup>o</sup> þyn. thine.

<sup>r</sup> Clat. Qu.

<sup>u</sup> water; r. in water, as in N<sup>o</sup> 79.

<sup>x</sup> Appulmoy. *Appulmos*, Mf. Ed. N<sup>o</sup> 17. named from the apples  
employed. V. N<sup>o</sup> 149.

<sup>y</sup> stondyng, thick.

Slete<sup>z</sup> Soppes.xx.  
IIII.

Take white of Lek<sup>9</sup> and flyt hem, and do hem to  
seep<sup>9</sup> ī wyne, oile and salt, rost brede and lay in  
dyfsh<sup>9</sup> and the fewe above and sūe it forth.

Letelorye<sup>a</sup>.xx.  
IIII. I.

Take Ayrēn and wryng hem thurgh a sty<sup>a</sup>no<sup>j</sup> and  
do pto cove mylke with butt<sup>9</sup> and safrōn and salt and  
seep<sup>9</sup> it wel. leshe it. and loke þat it be stondyng. and  
sūe it forth.

Sowp<sup>9</sup> Dorry<sup>b</sup>.xx.  
IIII. II.

Take Almānd<sup>9</sup> brayed, drawe hem up with wyne.  
boile it, cast þuppon safrōn and salt, take brede itosted  
in wyne. lay þof a leyne<sup>c</sup> and anoþ<sup>9</sup> of þ<sup>9</sup> fewe and  
alle togydre. florish it with sug<sup>9</sup> powdō gyng<sup>9</sup> and sūe  
it forth.

Rape<sup>d</sup>.xx.  
IIII. III.

Take half fyg<sup>9</sup> and half raisons pike hem and waifshe  
hem in wať skalde hem in wyne. bray hem in a mort,

<sup>z</sup> Slete. flit.

<sup>a</sup> Letelorye. The latter part of the compound is unknown, the  
first is Fr. *Lait*, milk. Vide N<sup>o</sup> 68.

<sup>b</sup> Sowpes Dorry. Sops endorsed. V. *Dorry* in Gloss.

<sup>c</sup> A leyne. a layer.

<sup>d</sup> Rape. A dissyllable, as appears from *Rapey* in the Contents.  
*Rapy*, Ms. Ed. N<sup>o</sup> 49. *Rapee*, ibid. II. 28.



and drawe hem thurgh a strayn<sup>o</sup>. cast hem in a pot  
and þwip<sup>o</sup> powd<sup>o</sup> of pep and oop<sup>o</sup> good powd<sup>o</sup>s. alay  
it up with flo<sup>o</sup> of Rys. and col<sup>o</sup> it with sandres. salt  
it. & messe it forth.

Sawse Sarzyne<sup>e</sup>.xx.  
IIII.IIIII.

Take hepp<sup>o</sup> and make hem clene. take Almānd<sup>o</sup>  
blānched. frye hem ī oile and bray hem in a mort<sup>r</sup>  
with hepp<sup>o</sup>. drawe it up with rede wyne, and do þin  
fug<sup>o</sup> ynowh<sup>z</sup> with Powd<sup>o</sup> fort. lat it be stondyng, and  
alay it with flo<sup>o</sup> of Rys. and col<sup>o</sup> it with alkenet and  
messe it forth. and florish it with Pōme garnet. If þ<sup>u</sup>  
wilt in fleshe day: seeþ Capōns and take the brawn  
and tefe hem smal and do þto. and make the lico<sup>f</sup> of  
þis broth.

Creme of Almānd<sup>o</sup>.xx.  
IIII.V.

Take Almānd<sup>o</sup> blānched, grynde hem and drawe  
hem up thykke, set hem ouē the fyre & boile hem.  
set hem adoū and spryng<sup>s</sup> hem with Vyneḡ, cast hem  
abrode uppon a cloth and cast uppon hem fug<sup>o</sup>. whan  
it is colde gadre it togydre and leshe it in dyfsh.

<sup>e</sup> Sawse Sarzyne. *Sause*. Contents. *Saracen*, we presume, from  
the nation or people. There is a Recipe in Mf. Ed. N<sup>o</sup> 54 for a  
Bruet of *Sarcynesse*, but there are no pomgranates concerned.

<sup>f</sup> lico. liquor.

<sup>s</sup> spryng. sprinkle.

Grewel of Almand<sup>9</sup>.XX.  
IIII. VI.

Take Almānd<sup>9</sup> blānched. bray hē w<sup>t</sup> oot meel<sup>h</sup>. and draw hē up with wat. cast <sup>9</sup>pon Safrōn & salt &c.

## Cawdel of Almānd mylk.

XX.  
IIII. VII.

Take Almānd<sup>9</sup> blānched and drawe hem up with wyne, do <sup>9</sup>pto powdō of gyng<sup>9</sup> and fūg<sup>9</sup> and colō it with Safrōn. boile it and sūe it forth.

Jowt<sup>9</sup> of Almānd Mylke.XX.  
IIII. VIII.

Take erbes, boile hem, hewe hem and grynde hem smale. and drawe hem up with wat. fet hem on the fire and seep the rowt<sup>9</sup> with the mylke. and cast <sup>9</sup>pon fūg<sup>9</sup> & salt. & sūe it forth.

Fygey<sup>k</sup>.XX.  
IIII. IX.

Take Almānd<sup>9</sup> blānched, grynde hem and drawe hem up with wat and wyne: quart<sup>9</sup> fyg<sup>9</sup> hole raisons. cast <sup>9</sup>pto powdō gyng<sup>9</sup> and hony clarified. seep it wel & salt it, and sūe forth.

<sup>h</sup> oot meel. oat-meal.

<sup>i</sup> Jowtes. V. ad N<sup>o</sup> 60.

<sup>k</sup> Fygey. So named from the figs therein used. A different Recipe, Mf. Ed. N<sup>o</sup> 3, has no figs.



Pochee <sup>1</sup>.XX.  
IIII. X.

Take Ayren̄ and breke hem ī scaldyng hoot wat̄.  
and whan þei bene fode ynowh. take hē up and take  
zolkes of ayren and rawe mylke and swyng hem to-  
gydre, and do þto powdō gyng safrōn and salt, set it  
ōue the fire, and lat it not boile, and take ayren īfode  
& cast þ̄ few onoward. & sūe it forth.

## Brewet of Ayren̄.

XX.  
IIII. XI.

Take ayren̄, wat̄ and but̄r, and seeþ hem yfere  
with safrōn and gobett̄ of chese. wryng ayren̄ thurgh  
a straynō. whan the wat̄ hath foden awhile. take þene  
the ayren̄ and swyng hē with vious. and cast þto. set  
it ōue the fire and lat it not boile. and sūe it forth.

Macrows <sup>m</sup>.XX.  
IIII. XII.

Take and make a thynne foyle of dowh. and kerve  
it on peces, and cast hem on boillyng wat̄ & seeþ it  
wele. take chese and grate it and but̄r cast bynethen  
and above as losyns. and sūe forth.

<sup>1</sup> Pochee. Poached eggs. Very different from the present way.

<sup>m</sup> Macrows. *Maccherone*, according to the Recipe in *Altieri*, corresponds nearly enough with our process; so that this title seems to want mending, and yet I know not how to do it to satisfaction.



Tostee<sup>n</sup>.xx.  
IIII. XIII.

Take wyne and hony and fōnd it<sup>o</sup> togȳd and skym it clene. and seeþ it long, do þto powdō of gyng. pep and salt, tost brede and lay the sew þto. kerue pecys of gyng and flō it þwith and messe it forth.

Gyngawdry<sup>p</sup>.xx.  
IIII. XIII.

Take the Powche<sup>q</sup> and the Lyuō<sup>r</sup> of haddok, cod-lyng and hake<sup>s</sup> and of oop<sup>9</sup> fishe, pboile hē, take hē and dyce hem small, take of the self broth and wyne, a layō of brede of galyntyne with gode powdōs and salt, cast þat fyfshe þinne and boile it. & do þto amydoñ. & colō it grene.

Erbowle<sup>t</sup>.xx.  
IIII. XV.

Take bolas and scald hem with wyne and drawe hem with<sup>u</sup> a stȳnō do hem in a pot, clarify hony and do þto with powdō fort. and flō of Rys. Salt it & florish it w<sup>t</sup> whyte aneys. & sūe it forth.

<sup>n</sup> Tostee. So called from the toasted bread.

<sup>o</sup> fōnd it. mix it.

<sup>p</sup> Gyngawdry. Qu.

<sup>q</sup> Powche. Crop or stomach.

<sup>r</sup> Lyuō. Liver. V. N<sup>o</sup> 137.

<sup>s</sup> Hake. "Asellus alter, five Merlucius, Aldrov." So Mr. Ray. See Pennant, III. p. 156.

<sup>t</sup> Erbowle. Perhaps from the *Bolas*, or Bullace employed.

<sup>u</sup> with, i. e. thurgh or thorough.



Refmolle<sup>x</sup>.XX.  
IIII. XVI.

Take Almand<sup>9</sup> blaunched and drawe hem up with  
wa<sup>9</sup> and alye it with flo<sup>9</sup> of Rys and do p<sup>9</sup>to powd<sup>9</sup> of  
gyn<sup>9</sup>g<sup>9</sup> sug<sup>9</sup> and salt, and loke it be not stondyng<sup>y</sup>,  
messe it and sue it forth.

Vyande Cypre<sup>z</sup>.XX.  
IIII. XVII.

Take oot mele and pike out the ston and grynde  
hem smale, and drawe hem thurgh a styn<sup>9</sup>o. take mede  
o<sup>9</sup>p wyne ifonded in sug<sup>9</sup> and do pise<sup>9</sup> pinne. do p<sup>9</sup>to  
powd<sup>9</sup> and salt, and alay it with flo<sup>9</sup> of Rys and do  
pat it be stondyng. if thou wilt on flesh day: take  
henn<sup>9</sup> and pork yfode & grynde hem smale and do p<sup>9</sup>to.  
& messe it forth.

Vyande Cypre of Samon<sup>a</sup>.XX.  
IIII. XVIII.

Take Almand<sup>9</sup> and bray hem unblaunched. take cal-

<sup>x</sup> Refmolle. From the Rice there used; for Mf. Ed. II. N<sup>o</sup> 5. has *Rysinoyle*, where *moyle* seems to be Fr. *molle*, as written also in the Roll. *Rice molens potage*. Lel. Coll. VI. p. 26.

<sup>y</sup> Not stondyng. Thin, diluted. V. N<sup>o</sup> 98. Not to [too] stondyng, 121.

<sup>z</sup> Cypre. *Cipre*, Contents here and N<sup>o</sup> 98.

<sup>a</sup> Samon. Salmon.

war<sup>b</sup> Samōn and seeþ it in lewe waṯ<sup>c</sup> drawe up þyn  
almand<sup>9</sup> with the broth. pyke out the bon<sup>9</sup> out of the  
fyfsh clene & grynde it small & cast þy mylk & þ<sup>t</sup> togȳd  
& alye it w<sup>t</sup> flo<sup>9</sup> of Rys, do þto powdō fort, sug<sup>9</sup> & salt  
& colō it w<sup>t</sup> alkenet & loke þ hit be not stondyng and  
messe it forth.

## Vyannd Ryal.

XX.  
IIII. XIX.

Take wyne greke, oþ<sup>9</sup> rynyfshe wyne and hony  
clarified þwith. take flo<sup>9</sup> of rys powdō of Gynḡ oþ of  
pep & canel. oþ flo<sup>9</sup> of canel. powdō of clow. safrōn.  
sug<sup>9</sup> cypre. mylberyes, oþ saṇdr<sup>9</sup>. & medle alle þise to-  
gid. boile it and salt it. and loke þat it be stondyng.

Compost<sup>d</sup>.

c.

Take rote of pſel. paſternak of raſēns<sup>e</sup>. ſcrape hem  
and waiſthe hē clene. take rap<sup>9</sup> & caboch<sup>9</sup> ypared and

c.

<sup>b</sup> calwar. Salwar, N<sup>o</sup> 167. R. Holme ſays, "*Calver* is a term  
" uſed to a Flounder when to be boiled in oil, vinegar, and ſpices  
" and to be kept in it." But in Lancaſhire Salmon newly taken  
and immediately dreſſed is called *Calver Salmon*: and in Littleton  
*Salar* is a young ſalmon.

<sup>c</sup> lewe water. warm. V. Gloſſ.

<sup>d</sup> Compoſt. A compoſition to be always ready at hand. Holme,  
III. p. 78. Leſ. Coll. VI. p. 5.

<sup>e</sup> Paſternak of raſēns. Qu.

G

icorne.



icorne<sup>f</sup>. take an erthen pāne w<sup>t</sup> clene wat<sup>r</sup> & set it on the fire. cast all þise þinne. whan þey both boiled cast þto peer<sup>9</sup> & pboile hem wel. take þise thyng<sup>9</sup> up & lat it kele on a fair cloth, do þto salt whan it is colde in a vessel take vineg<sup>9</sup> & powdō & safrōn & do þto. & lat alle þise thing<sup>9</sup> lye þin al nyzt oþ al day, take wyne greke and hony clarified togid<sup>9</sup> lumbarde mustard & raisons corance al hool. & grynde powdō of canel powdō douce & aneys hole. & fenell seed. take alle þise thyng<sup>9</sup> & cast togȳd ī a pot of erthe. and take þof whan þ<sup>u</sup> wilt & sūe forth.

Gele<sup>s</sup> of Fyssh.

c. i.

Take Tench<sup>9</sup>, pykes<sup>h</sup>, eelys, turbut and plays<sup>i</sup>, kerue hē to pecys. scalde hē & waifche hē clene. drye

<sup>f</sup> ypared and icorne. The first relates to the Rapes, the second to the Caboches, and means carved or cut in pieces.

<sup>s</sup> Gele. Jelly. *Gelée*, Contents here and in the next Recipe. *Gely*, Ms. Ed. N<sup>o</sup> 55, which presents us with much the same prescription.

<sup>h</sup> It is commonly thought this fish was not extant in England till the reign of H. VIII.; but see N<sup>o</sup> 107. 109. 114. So Lucys, or Tenchis, Ms. Ed. II. 1. 3. Pygus or Tenchis, II. 2. Pikys, 33. Chaucer, v. Luce; and Lel. Coll. IV. p. 226. VI. p. 1. 5. *Luce salt*. Ibid. p. 6. Mr. Topham's Ms. written about 1250, mentions *Lupos aquaticos sive Luceos* amongst the fish which the fishmonger was to have in his shop. They were the arms of the Lucy family so early as Edw. I. See also Pennant's Zool. III. p. 280, 4to.

<sup>i</sup> Plays. Plaife, the fish.

hē

hē w<sup>t</sup> a cloth do hē ī a pāne do <sup>9</sup>pto half vyne<sup>g</sup> & half wyne & seeþ it wel. & take the Fyfshe and pike it clene, cole the broth thurgh a cloth īto an erthen pāne. do <sup>9</sup>pto powdō of pep and safrōn ynowh. lat it seeþ and skym it wel whan it is yfode: do<sup>k</sup> <sup>ē</sup>p grees clene, cowche fishe on chargeōs & cole the sewe throw a cloth onoward & sūe it forth.

## Gele of Flessh.

.C. II.

Take swyn<sup>9</sup> feet & snowt<sup>9</sup> and the eerys<sup>1</sup>. capons. cōnyng<sup>9</sup> calu fete. & waifche hē clene. & do hē to seeþ in the þridde<sup>m</sup> of wyne & vyne<sup>g</sup> and waī and make forth as bifore.

Chyfanne<sup>n</sup>.

.C. III.

Take Roches. hole Tench<sup>9</sup> and plays & fynyte hem to gobett. fry hē ī oyle blānche almānd. fry hē & cast <sup>9</sup>pto raisōns corance make lyō of crust<sup>9</sup> of brede of rede wyne & of vyne<sup>g</sup> <sup>ē</sup>p þridde part <sup>9</sup>pw<sup>9</sup> fyg<sup>9</sup> drawen & do <sup>9</sup>pto powdō fort and salt. boile it. lay the Fyshe ī an erthen panne cast the sewe <sup>9</sup>pto. seeþ oynoñs ymynced & cast <sup>9</sup>pīne. kepe hit and ete it colde.

<sup>k</sup> Dof, i. e. do of.

<sup>1</sup> Eerys. Ears.

<sup>m</sup> Thriddel. V. ad N<sup>o</sup> 67.

<sup>n</sup> Chyfanne. Qu.



## Congur ° in Sawse.

.c. iiii.

Take the Cong<sup>9</sup> and scald h<sup>y</sup>. and smyte h<sup>y</sup> in pecys & seeþ hym. take p<sup>s</sup>el. mynt. pelet<sup>9</sup>. rosmarye. & a litel sawge. brede and salt, powd<sup>9</sup> fort and a litel garlec, clow a lite, take and grynd it wel, drawe it up with vyne<sup>9</sup> þurgh a cloth. cast the fysh ī a vessel and do þ<sup>e</sup> fewe onoward & sūe it forth.

Rygh<sup>p</sup> in Sawse.

.c. v.

Take Ryghzes and make hem clene and do hē to seeþ. pyke hē clene and frye hem ī oile. take Almānd<sup>9</sup> and grynde hē ī wa<sup>t</sup> or wyne, do þ<sup>9</sup>to almand bla<sup>n</sup>ched hole fryed ī oile. & cora<sup>n</sup>ce seeþ the ly<sup>o</sup> grynde it smale & do þ<sup>9</sup>to garlec ygronde & litel salt & vions powd<sup>9</sup> fort & safron & boile it yfere, lay the Fy<sup>s</sup>he in a vessel and cast the fewe þ<sup>9</sup>to. and messe it forth colde.

## Makerel in Sawse.

.c. vi.

Take Makerels and smyte hem on pecys. cast hem on wa<sup>t</sup> and vions. seeþ hem with mynt and wip oop<sup>9</sup> erbes, col<sup>o</sup> it grene or zelow, and messe it forth.

° Congur. The Eel called *Congre*. Sawce, Contents here, and N<sup>o</sup> 105, 106.

° Rygh. A Fish, and probably the *Ruffe*.

Pykes

Pykes in braſey <sup>q</sup>.

.c. vii.

Take Pykes and undo hem on þ<sup>c</sup> womb<sup>9</sup> <sup>r</sup> and waifſhe hem clene and lay hem on a rooſt Irne<sup>s</sup> þenne take gode wyne and powd<sup>o</sup> gyng<sup>9</sup> & fug<sup>9</sup> good wone<sup>t</sup> & ſalt, and boile it ī an erthen panne & meſſe forth þ<sup>c</sup> pyke & lay the ſewe onoward.

## Porpeys in broth.

.c. viii.

Make as þou mađeſt Noumbles of Fleſh with oynoñs.

Balloc <sup>u</sup> broth.

.c. ix.

Take Eelys and hilde<sup>x</sup> hem and kerue hem to pecys and do hem to ſeeþ in waſ and wyne ſo þat it be a litel ou<sup>9</sup> ſtepid<sup>y</sup>. do þto ſawge and ooþ<sup>9</sup> erbis w<sup>t</sup> few<sup>z</sup> oynoñs ymynced, whan the Eelis both ſoden ynow<sup>z</sup> do hem in a veſſel, take a pyke and kerue it to gobett<sup>9</sup> and ſeeþ hym in the ſame broth do þto powd<sup>o</sup> gyng<sup>9</sup> galyngale canel and pep, ſalt it and caſt the Eelys þto & meſſe it forth.

<sup>q</sup> Braſey. Qu.

<sup>r</sup> Wombs. bellies.

<sup>s</sup> rooſt Irene. a roaſting iron.

<sup>t</sup> good wone. a good deal. V. Gloſſ.

<sup>u</sup> Balloc. *Ballok*, Contents.

<sup>x</sup> hilde. ſkin.

<sup>y</sup> on ſtepid. ſteeped therein. V. N<sup>o</sup> 110.

<sup>z</sup> few, i. e. a few.



## Eles in Brewet.

.c. x.

Take Crust<sup>9</sup> of brede and wyne and make a lyō,  
do þto oynoñs ymynced, powdō. & canel. & a litel wať  
and wyne. loke þat it be ſtepid, do þto ſalt, kerue  
þin Eelis & ſeeþ hē wel and ſūe hem forth.

## Cawdel of Samōn.

.c. xi.

Take the gutt<sup>9</sup> of Samōn and make hem clene. pboile  
hem a lytell. take hem up and dyce hem. flyt the  
white of Lokes and kerue hem ſmale. cole the broth  
and do the lek<sup>9</sup> þinne w<sup>9</sup> oile and lat it boile togyd  
yfere<sup>a</sup>. do the Samōn icorne þin, make a lyō of  
Almānd<sup>9</sup> mylke & of brede & caſt þto ſpices, ſafrōn  
and ſalt, ſeeþ it wel. and loke þat it be not ſtondyng.

## Plays in Cyee.

.c. xii.

Take Plays and ſmyte hem<sup>b</sup> to pecys and fry hem in  
oyle. drawe a lyō of brede & gode broth & vyneġ.  
and do þto powdō gyng<sup>9</sup>. canel. pep and ſalt and  
loke þ<sup>9</sup> it be not ſtondyng.

## For to make Flaumpeyns.

.c. xiii.

Take clene pork and boile it tendre. þenne hewe  
it ſmall and bray it ſmal in a mort<sup>9</sup>. take fyg<sup>9</sup> and boile

<sup>a</sup> togyd yfere. One of theſe ſhould be ſtruck out.

<sup>b</sup> Vide N<sup>o</sup> 104. Qu.

hem

hem tendre in smale ale. and bray hem and tendre  
chese þ<sup>o</sup>with. þēne waisthe hem ī waṯ & þene lȳ<sup>c</sup> hem  
alle togid<sup>o</sup> w<sup>t</sup> Ayren, þenne take powd<sup>o</sup> of pep. or els  
powd<sup>o</sup> marchānt & ayren and a porciōn of safrōn and  
falt. þēne take blank sug. eyren & flō & make a paṯt  
w<sup>t</sup> a roller, þene make þof smale pelett<sup>d</sup>. & fry hē broū  
ī clene grece & set hem asyde. þenne make of þ<sup>o</sup> oop<sup>o</sup>  
deel<sup>c</sup> of þ<sup>o</sup> paṯt long coffyns<sup>f</sup> & do þ<sup>o</sup> comade<sup>g</sup> þ<sup>o</sup>in. and  
close hē faire with a couṯō<sup>h</sup>, & pynche hē smale about.  
þāne kyt aboue foure op<sup>o</sup> sex wayes, þanne take eūy<sup>i</sup>  
of þ<sup>o</sup> kuttyng up, & þēne colō it w<sup>t</sup> zolkes of Ayren,  
and plānt hem thick, īto the flaumpeyns above þ<sup>o</sup> þ<sup>o</sup>  
kuttest hē & set hē ī an ovne and lat hem bake eselich<sup>k</sup>.  
and þanne sūe hem forth.

For to make Noumbl<sup>o</sup> in Lent. .C. XIII.

Take the blode of pykes op<sup>o</sup> of cong<sup>o</sup> and nyme<sup>l</sup> the  
pañch<sup>o</sup> of pykes. of cong<sup>o</sup> and of grete code lyng<sup>m</sup>, &

<sup>c</sup> lȳ. mix.

<sup>d</sup> Pelettes. *Pelotys*, Ms. Ed. N<sup>o</sup> 16. Balls, pellets, from Fr. *pelote*.

<sup>e</sup> deel. deal, i. e. part, half.

<sup>f</sup> Coffyns. Pies without lids.

<sup>g</sup> comade. Qu.

<sup>h</sup> couṯō. coverture, a lid.

<sup>i</sup> eūy. every.

<sup>k</sup> eselich. easily, gently.

<sup>l</sup> nyme. take. Perpetually used in Ms. Ed. from Sax. *niman*.

<sup>m</sup> code lyng. If a Codling be a *small cod*, as we now understand  
it, *great codling* seems a contradiction in terms.



boile hē tendre & mynce hē smale & do hē ī þat blode.  
take crust<sup>9</sup> of white brede & styne it thurgh a cloth.  
þenne take oynoñs iboiled and mynced. take pep and  
safrōñ. wyne. vyneḡ<sup>9</sup> ayfell<sup>n</sup> op<sup>9</sup> aleḡ & do þto & sūe  
forth.

For to make Chawdon ° for Lent. .c. xv.

Take blode of gurnard<sup>9</sup> and cong<sup>9</sup> & þ<sup>9</sup> pāñch<sup>9</sup> of gur-  
nard<sup>9</sup> and boile hē tendre & mynce hē smale, and make  
a lyre of white Crust<sup>9</sup> and oynoñs ymynced, bray it ī  
a mort<sup>9</sup> & þanne boile it togyd<sup>9</sup> til it be stondyng. þenne  
take vyneḡ<sup>9</sup> op<sup>9</sup> ayfell & safrōñ & put it þto and sūe it  
forth.

Furmente with Porpeys. .c. xvi.

Take clene whete and bete it small in a mort<sup>9</sup> and  
fanne out clene the doust, þenne waifthe it clene and  
boile it tyl it be tendre and broū. þanne take the  
secunde mylk of Almāñd<sup>9</sup> & do þto. boile hē togyd<sup>9</sup> til  
it be stondyng, and take þ<sup>9</sup> first mylke & alye it up  
wip a peñe<sup>p</sup>. take up the porpays out of the Fur-  
mente & leshe hem ī a dishe with hoot wat. & do safrōñ

<sup>n</sup> Ayfell. Eifel, vinegar. Littleton.

<sup>°</sup> Chawdōñ. V. Gloss.

<sup>p</sup> Penne. Feather, or pin. Ms. Ed. 28.

to þ<sup>e</sup> furmente. and if the porpays be salt. seeþ it by  
hȳ self, and sūe it forth.

Fylett<sup>9</sup> in galyntyne. .C. XVII.

Take Pork, and rost it tyl the blode be tryed out &  
þ<sup>e</sup> broth<sup>9</sup>. take crust<sup>9</sup> of brede and bray hem ī a mort, ā  
drawe hē thurgh a cloth with þ<sup>e</sup> broth, þenne take oy-  
noñs ā leshe hem on brede ā do to the broth. þanne take  
pork, and leshe it clene with a dresfing knyf and cast  
it into þ<sup>e</sup> pot broth, & lat it boile til it be more tendre.  
þanne take þat lyō<sup>9</sup> þto. þāne take a porciō of pep  
and sañdr<sup>9</sup> & do þto. þanne take p̄sel & ysope & mynce  
it smale & do þto. þāne take rede wyne oþ<sup>9</sup> white grece  
& raysoñs & do þto. & lat it boile a lytel.

Veel in buknade<sup>r</sup>. .C. XVIII.

Take fayr Veel and kyt it in smale pecys and boile  
it tendre ī fyne broth oþ<sup>9</sup> in wať. þanne take white  
brede oþ<sup>9</sup> wastel<sup>s</sup>, and drawe þof a white . . . . lyō<sup>9</sup>  
wiþ fyne broth, and do þ<sup>e</sup> lyō to the Veel, & do safrōñ<sup>9</sup>  
þto, þāne take p̄sel & bray it ī a mort & the Juys<sup>r</sup>  
þof do þto, and þāne is þis half zelow & half grene.

<sup>9</sup> the broth. Supposed to be prepared beforehand.

<sup>r</sup> Buknade. V. N<sup>o</sup> 17.

<sup>s</sup> Wastel. V. Gloss.

<sup>r</sup> Juys. Juice.



pāne take a porciōn of wyne & powd<sup>o</sup> marchant & do  
 p<sup>o</sup>to and lat it boile wele, and do p<sup>o</sup>to a litel of<sup>u</sup> vyne<sup>g</sup>.  
 & sūe forth.

Sooles in Cynee<sup>x</sup>.

.c. xix.

Take Sooles and hylde hem, seep hem in wa<sup>t</sup>,  
 smyte hē on pecys and take away the fynnes. take  
 oyno<sup>n</sup>s iboiled & grynde the fyn<sup>n</sup> p<sup>o</sup>w and brede.  
 drawe it up with the self broth. do p<sup>o</sup>to powd<sup>o</sup> fort,  
 safrōn & hony clarified with salt, seep it alle yfere.  
 broile the sooles & messe it ī dysh & lay the sewe  
 above. & sūe forth.

Tench<sup>o</sup> in Cynee.

xx.  
vi.

Take Tench<sup>o</sup> and smyte hem to pecys, fry hem,  
 drawe a ly<sup>o</sup> of Rayso<sup>n</sup>s cora<sup>n</sup>ce with wyne and wa<sup>t</sup>,  
 do p<sup>o</sup>to hool raisōs & powd<sup>o</sup> of gyng of clowes of  
 canel of pep do the Tench<sup>o</sup> p<sup>o</sup>to & seep hē w<sup>t</sup> sug<sup>o</sup> cypre  
 & salt. & messe forth.

<sup>u</sup> litel of vyne<sup>g</sup>. We say, *a little vinegar*, omitting *of*. So 152,  
*a lytull of lard*.

<sup>x</sup> Cynee. *Cynce*, Contents, both here and N<sup>o</sup> 120. 123. See  
 before, N<sup>o</sup> 25.

## Oysters in Gravey.

XX.  
VI. I.

Schyl<sup>y</sup> Oysters and seep hem in wyne and in hare<sup>z</sup> own broth. cole the broth thurgh a cloth. take almand<sup>9</sup> blaunched, grynde hē and drawe hē up with the self broth. & alye it wip flō of Rys. and do the oysters pinne, cast in powdō of gyng, sug, macys. seep it not to stondyng and sūe forth.

Muskels<sup>a</sup> in brewet.XX.  
VI. II.

Take muskels, pyke hem, seep hem with the owne broth, make a lyō of crust<sup>9</sup> b & vyneḡ do in oynōns mynced. & cast the muskels pto & seep it. & do pto powdō w a lytel salt & safron the samewise make of oysters.

## Oysters in Cynee.

XX.  
VI. III.

Take Oysters pboile hem ī her owne broth, make a lyō of crust of brede & drawe it up wip the broth and vyneḡ mynce oynōns & do pto with erbes. & cast the oysters pinne. boile it. & do pto powdō fort & salt. & messe it forth.

<sup>y</sup> Schyl. shell, take of the shells.

<sup>z</sup> hare. their. *her.* N<sup>o</sup> 123. Chaucer.

<sup>a</sup> Muskles. *muskels* below, and the Contents. Muscles.

<sup>b</sup> crustes, i. e. of bread.



## Cawdel of Muskels.

xx.  
vi. iiii.

Take and seeþ muskels, pyke hem clene, and waifshe hem clene ī wyne. take almand<sup>9</sup> & bray hē. take sōme of the muskels and grynde hē. & some hewe smale, drawe the muskels ygrōnd w<sup>t</sup> the self broth. wryng the almānd<sup>9</sup> with faire wat. do alle þise togid. do þto<sup>9</sup> vious and vyneg<sup>9</sup>. take whyte of lek<sup>9</sup> & pboile hē wel. wryng oute the wat and hewe hē smale. cast oile þto w<sup>t</sup> oynōns pboiled & mynced smale do þto powdō fort, safrōn and salt. a lytel seeþ it not to to<sup>c</sup> stondyng & messe it forth.

## Mortrews of Fyssh.

xx.  
vi. v.

Take codlyng, haddock, op hake and lynōs with the rawnes<sup>d</sup> and seeþ it wel in wat. pyke out þ bones, grynde smale the Fyssh, drawe a lyō of almand<sup>9</sup> & brede w<sup>t</sup> the self broth. and do the Fyssh groūden þto. and seeþ it and do þto powdō fort, safrōn and salt, and make it stondyng.

## Laumpreys in galyntyne.

xx.  
vi. vi.

Take Laumpreys and fle<sup>c</sup> hem with vyneg<sup>9</sup> op with white wyne & salt, scalde hē ī wat. flyt hem a litel

<sup>c</sup> to to, i. e. too too. Vide N<sup>o</sup> 17.<sup>d</sup> rawnes. roes.<sup>c</sup> fle, flay, kill.

at þ<sup>9</sup> nauel. . . . . & rest a litel at the nauel. take  
out the gutt<sup>9</sup> at the ende. kepe wele the blode. put  
the Laumprey on a spyt. roost hȳ & kepe wel the  
grece. grynde raysons of corançe. hȳ up<sup>f</sup> w<sup>t</sup> vyneȝ.  
wyne. and crust<sup>9</sup> of brede. do þto powd<sup>9</sup> of gynn<sup>9</sup>. of  
galyngale<sup>z</sup>. flo<sup>9</sup> of canel. powd<sup>9</sup> of clow. and do þto  
raisons of corançe hoole. w<sup>t</sup> þ<sup>c</sup> blode & þ<sup>c</sup> grece. seep  
it & salt it, boile it not to stondyng, take up the  
Laumprey do hȳ in a chargeo<sup>h</sup>, & lay þ<sup>c</sup> fewe ono-  
ward, & sūe hȳ forth.

Laumprōns in galyntyne.

xx.  
VI. VII.

Take Lamprōns and scalde hē. seep hem, meng  
powd<sup>9</sup> galyngale and some of the broth togyd &  
boile it & do þto powd<sup>9</sup> of gynn<sup>9</sup> & salt. take the  
Laumprōns & boile hē & lay hē ī dysh. & lay the fewe  
above. & sūe fort.

Loseyns<sup>i</sup> in Fyssh Day.

xx  
VI. VIII.

Take Almand<sup>9</sup> unblaunched and waisthe hē clene,  
drawe hē up with wat. seep þ<sup>c</sup> mylke & alye it up w<sup>t</sup>

<sup>f</sup> hȳ up. A word seems omitted; *drawe* or *lye*.

<sup>z</sup> of galyngale, i. e. powder. V. N<sup>o</sup> 101.

<sup>h</sup> Chargeo'. charger or dish. V. N<sup>o</sup> 127.

<sup>i</sup> Loseyns. *Lofyns*, Contents.



loseyns. cast <sup>9</sup> pto safron. sug<sup>j</sup>. & salt & messe it forth with  
colyandre i confyt rede, & sūe it forth.

Sowp<sup>9</sup> of galyntyne<sup>k</sup>.

xx.  
VI. IX.

Take powdō of galyngale with sug<sup>j</sup> and salt and  
boile it yfere. take brede ytofted. and lay the sewe  
onoward. and sūe it forth.

Sobre Sawse.

xx.  
VI. X.

Take Raysons, grynde hem with crust<sup>9</sup> of brede, and  
drawe it up with wyne. do <sup>9</sup> pto gode powdōs and salt.  
and seeþ it. fry roch<sup>9</sup>, looch<sup>9</sup>, fool, oþ oop<sup>9</sup> gode Fyssh,  
cast <sup>9</sup> p sewe above, & sūe it forth.

Cold Brewet.

xx.  
VI. XI.

Take crome<sup>l</sup> of almand<sup>9</sup>. dry it in a cloth. and whan  
it is dryed do it in a vessel, do <sup>9</sup> pto salt, sug<sup>j</sup>, and white  
powdō of gyng<sup>j</sup> and Juys of Fenel and wyne. and  
lat it wel stonde. lay full & messe & dresse it forth.

Peer<sup>9</sup> m in confyt.

xx.  
VI. XII.

Take peer<sup>9</sup> and pare hē clene. take gode rede wyne  
& mulberes<sup>n</sup> oþ sañdr<sup>9</sup> and seeþ <sup>9</sup> p peer<sup>9</sup> þin & whan þei

<sup>k</sup> Sowpes of Galyntyne. Contents has *in*, recte. *Sowpes* means  
Sops.

<sup>l</sup> crome. crumb, pulp.

<sup>m</sup> Peer<sup>9</sup>. pears.

<sup>n</sup> mulberes. mulberries, for colouring.

buth yfode, take hē up, make a fyrp of wyne greke.  
 of vnage<sup>o</sup> w<sup>t</sup> blañche powd<sup>r</sup> of white sug<sup>r</sup> and powd<sup>r</sup>  
 gyng<sup>r</sup> & do the per<sup>r</sup> pin. seeþ it a lytel & messe it  
 forth.

Egurdouce<sup>p</sup> of Fyfshe.xx.  
VI. XIII.

Take Loch<sup>r</sup> of Tench<sup>r</sup> of Solys smyte hem on pecys.  
 fry hē in oyle. take half wyne half vyneḡ and sug<sup>r</sup> &  
 make a fyrp. do þto oynoñs icorue<sup>r</sup> & raifoñs corañce.  
 and grete rayfoñs. do þto hole spices. gode powd<sup>r</sup>os  
 and salt. messe þ fyfsh & lay þ fewe aboue and sūe  
 forth.

## Colde Brewet.

xx.  
VI. XIII.

Take Almañd<sup>r</sup> and grynde hē. take the tweydel<sup>r</sup>  
 of wyne of the þridell of vyneḡ. drawe up the Al-  
 mañd þw. take anys sug<sup>r</sup> & branch<sup>r</sup> of fenel grene a  
 fewe. & drawe hē up togyd w<sup>t</sup> þ mylke take poud<sup>r</sup>  
 of canell. of gyng<sup>r</sup>. clow<sup>r</sup>. & maces hoole. take kydde  
 of chikeñs of flessh. & choppe hem small and seeþ  
 hem. take all þis flessh whan it is fodeñ & lay it ī a

<sup>o</sup> Vernage. Vernaccia, a sort of Italian white wine. V. Gloss.

<sup>p</sup> Egurdouce. Vide Gloss.

<sup>r</sup> icorue, icorven. cut. V. Gloss.

<sup>r</sup> Tweydel. Two parts.



clene vessel & boile þ<sup>9</sup> fewe & cast þ<sup>9</sup>to salt. þenne cast  
al þis in þ<sup>c</sup> pot with flesh. & t.<sup>9</sup>

Pevorat<sup>t</sup> for Veel and Venyson. <sup>xx.</sup> VI. XV.

Take Brede & fry it in grece. drawe it up with broth  
and vyneg<sup>9</sup>, take þ<sup>9</sup>to powd<sup>9</sup> of pep<sup>9</sup> & salt and sette it  
on the fyre. boile it and messe it forth.

Sawse<sup>u</sup> blañche for Capons yfode. <sup>xx.</sup> VI. XVI.

Take Almand<sup>9</sup> blañched and grynd hem al to doust.  
temp it up with vions and powd<sup>9</sup> of gyngyn<sup>9</sup> and  
messe it forth.

Sawse Noyre for Capons yrosted. <sup>xx.</sup> VI. XVII.

Take the lyu<sup>9</sup> of Capons and roost it wel. take  
anyse and greynes de Parys<sup>x</sup>. gyng<sup>9</sup>. canel. & a lyull  
crust of brede and gnde it smale. and grynde it up  
w<sup>c</sup> vions. and witþ grece of Capons. boyle it and sūe  
it forth.

\* & t. i. e. sūe forth.

\* Pevorat. Peverade, from the pepper of which it is principally  
composed.

<sup>u</sup> Sawse. *Sawce*, Contents. As N<sup>o</sup> 137.

<sup>x</sup> de Parys. Of Paradise. V. Pref.

Galyntyne<sup>y</sup>.xx.  
VI. XVIII.

Take crust<sup>9</sup> of Brede and grynde hem smale, do  
 þto powdō of galyngale, of canel, of gyngyn<sup>9</sup> and salt  
 it, tempre it with vyneḡ and drawe it up þurgh a  
 straynō & messe it forth.

Gyngē<sup>z</sup>.xx.  
VI. XIX.

Take payndemayn and pare it clene and funde it  
 in Vineḡ, grynde it and temp it wiþ Vyneḡ, and with  
 powdō gyng<sup>9</sup> and salt, drawe it thurgh a stynō. and  
 sūe forth.

Verde<sup>a</sup> Sawse.xx.  
VII.

Take p̄fel. mynt. garlek. a litul špell<sup>b</sup> and sawge,  
 a litul canel. gyng<sup>9</sup>. pip. wyne. brede. vyneḡ & salt  
 grynde it smal w̄ safrōn & messe it forth.

## Sawse Noyre for Malard.

xx.  
VII. I.

Take brede and blode iboiled. and grynde it and  
 drawe it thurgh a cloth w̄ Vyneḡ, do þto powdō of

<sup>y</sup> Galyntyne. Galentyne, Contents.

<sup>z</sup> Gyngē. From the powder of Ginger therein used.

<sup>a</sup> Verde. It has the sound of *Green-sauce*, but as there is no  
 Sorel in it, it is so named from the other herbs.

<sup>b</sup> a litul špell. Wild thyme.



gyng<sup>9</sup> ad of pep. & þ<sup>e</sup> grece of the Maulard. salt it.  
boile it wel and sūe it forth.

## Cawdel for Gees.

XX.  
VII. II.

Take garlec and gñde it smale. Safron and flō<sup>9</sup> þ<sup>e</sup>-  
with & salt. and temp it up with Cowe Mylke. and  
seep it wel and sūe it forth.

Chawdōn<sup>9</sup> for Swann<sup>9</sup>XX.  
VII. III.

Take þ<sup>e</sup> lyū<sup>9</sup> and þ<sup>e</sup> offall<sup>d</sup> of the Swann<sup>9</sup> & do it to  
seep ī gode broth. take it up. take out þ<sup>e</sup> bonys. take  
& hewe the flesch smale. make a Lyō<sup>9</sup> of crust<sup>9</sup> of brede  
& of þ<sup>e</sup> blode of þ<sup>e</sup> Swan yfoden. & do þ<sup>e</sup>to powdō<sup>9</sup> of  
clow<sup>9</sup> & of pip & of wyne & salt, & seep it & cast þ<sup>e</sup> flesch  
þ<sup>e</sup>to ihewed. and messe it forth w<sup>th</sup> þ<sup>e</sup> Swan.

Sawfe Camelyne<sup>e</sup>.XX.  
VII. IIII.

Take Rayfōns of Corañce. & kyrnels of notys. &  
crust<sup>9</sup> of brede & powdō<sup>9</sup> of gyng<sup>9</sup> clow<sup>9</sup> flō<sup>9</sup> of canel. by<sup>u</sup>  
it<sup>f</sup> wel togȳd and do it þ<sup>e</sup>to. salt it, temp it up with  
vyneġ<sup>9</sup>. and sūe it forth.

<sup>e</sup> Chawdōn. V. Gloff.

<sup>d</sup> offall. *Exta*, Gibles.

<sup>e</sup> Camelyne. Qu. if *Canelyne* from the *Fluor of Canel*?

<sup>f</sup> by<sup>u</sup>. bray.

## Lumbard Mustard.

XX.  
VII. V.

Take Mustard feed and waifhe it & drye it ī an  
ovene, grynde it drye. farfe it thurgh a farfe. clarifie  
hony w wyne & vyne<sup>g</sup> & ftere it wel togedr<sup>9</sup> and make  
it thikke ynow<sup>z</sup>. & whan þ<sup>u</sup> wilt fpende þof<sup>9</sup> make it  
thynne w wyne.

## Nota.

XX.  
VII. VI.

Cranes<sup>g</sup> and Heron<sup>s</sup> fhul be armed<sup>h</sup> with lard<sup>9</sup> of  
Swyne. and eten with gyng<sup>9</sup>.

## Nota.

XX.  
VII. VII.

Pokok and Ptruch fhul be pboiled. lardid and  
rofted. and eten with gyngen<sup>9</sup>.

<sup>g</sup> Cranes. A difh frequent formerly at great tables. Archæo-  
logia, II. p. 171. mentioned with Herons, as here, Mf. Ed. 3.  
where the fame Recipe occurs. et v. Lel. Coll. IV. p. 226. VI. p.  
38. Rabelais, IV. c. 59. E. of Devon's Feaft.

<sup>h</sup> armed. Mf. Ed. N<sup>o</sup> 3. has *enarmed*, as may be read there.  
*Enarmed*, however, in Lel. Collect. IV. p. 225. means, decorated  
with coate of arms. Sheldes of Brawn are there *in armor*, p. 226.  
However, there is fuch a word as *enorned*. Leland, p. 280. 285.  
297. which approaches nearer.



## Fry blaunched.

xx.  
VII. VIII.

Take Almand<sup>9</sup> blaunched and grynde hē al to doust,  
do þise ī a thynne foile. close it þinne fast. and fry it  
in Oile. clarifie hony w<sup>t</sup> Wyne. & bake it þw<sup>9 t</sup>.

Frytō of Pasternak<sup>9</sup> of  
of Apples<sup>i</sup>.} xx.  
VII. IX.

Take skyrwat<sup>9</sup> and pastnak<sup>9</sup> and apples, & pboile hē,  
make a batō of flo<sup>9</sup> and ayren, cast þto ale. safrōn &  
salt. wete hē ī þ batō and frye hē ī oile or ī grece. do  
þto Almand Mylk. & sūe it forth.

## Frytō of Mylke.

xx.  
VII. X.

Take of crudd<sup>k</sup> and þsse out þ wheyze<sup>l</sup>. do þto sū  
whyte of ayren. fry hē. do þto. & lay on sug and  
messe forth.

## Frytō of Erbes.

xx.  
VII. XI.

Take gode erbys. grynde hē and medle<sup>m</sup> hē w<sup>t</sup> flo<sup>9</sup>  
and wat & a lytel zest and salt, and frye hē ī oyle. and  
ete hē w<sup>t</sup> clere hony.

<sup>i</sup> Frytour, &c. Contents has only, *Frytours of Pasternakes.*  
N. B. *Frytour* is *Fritter*.

<sup>k</sup> Cruddes. Curds, per metathesis.

<sup>l</sup> wheyze. whey.

<sup>m</sup> medle. mix.

Rasyols.

Rasyols <sup>n</sup>.XX.  
VII. XII.

Take fwyne Iyuōs and seeþ hē wel. take brede & grate it. and take zolkes of ayreñ. & make hit fowple ° and do þto a lytull of lard carnōn lyche a dee<sup>p</sup>. chese g̃tyd<sup>a</sup> & whyte grece. powdō<sup>j</sup> douce & of gyng<sup>j</sup> & wynde it to ball<sup>r</sup> as grete as apples. take þ<sup>c</sup> calle of þ<sup>c</sup> fwyne & cast eūe<sup>s</sup> by hȳ self þ<sup>c</sup>in. Make a Crust ī a trape<sup>t</sup>. and lay þ<sup>c</sup> ball<sup>r</sup> þ<sup>c</sup>in & bake it. and whan þey both ynowz : put þ<sup>c</sup>in a layō of ayreñ w<sup>t</sup> powdō<sup>j</sup> fort and Safrōn. and sūe it forth.

Whyte Mylat<sup>u</sup>.XX.  
VII. XIII.

Take Ayreñ and wryng hē thurgh a cloth. take powdō<sup>j</sup> fort, brede igrated, & safrōn, & cast þto a gode q̃ntite of vyneḡ with a litull salt, medle all yfere. make a foile ī a trāp & bake it wel þinne. and sūe it forth.

<sup>n</sup> Rasyols. Rasiowls, Contents. Qu. the etymon.

° fowple. supple.

<sup>p</sup> carnōn lyche a dee. Cut like dice, diced. Fr. *De*; singular of *Dice*.

<sup>a</sup> g̃tyd. grated. *igrated*, N° 153.

<sup>r</sup> wynde it to balles, make it into Balls.

<sup>s</sup> eūe. each.

<sup>t</sup> trape. pan, or dish. French.

<sup>u</sup> Mylates. Contents, *Milates*; but 155 as here. Qu.



Cruſtard<sup>9</sup> \* of Fleſh.xx.  
VII. XIII.

Take peioṅs<sup>7</sup> and ſmale bridd<sup>9</sup>  
ſmyte hē ī gobett<sup>9</sup> wiḅ<sup>9</sup> viaws<sup>z</sup> do ḡto faſ-  
roṅ, make a cruſt ī a trāp. and pynche it. & cowche  
ḡ fleſh ḡpinne. & caſt ḡpinne Raiſoṅs coranċe. powdō<sup>9</sup>  
douce and ſalt. breke ayreṅ and wryng hem thurgh  
a cloth & ſwyng ḡ ſewe of ḡ<sup>9</sup> ḡw<sup>t</sup> and helde  
it<sup>a</sup> uppon the fleſh. coūe it & bake it wel. and ſūe  
it forth.

Mylat<sup>9</sup> of Pork.xx.  
VII. XV.

Hewe Pork al to pecys and medle it w<sup>t</sup> ayreṅ &  
cheſe iḡted. do ḡto powdō<sup>9</sup> fort ſaſroṅ & pyner<sup>b</sup> with  
ſalt, make a cruſt ī a trāp, bake it wel ḡpinne, and ſūe  
it forth.

Cruſtard<sup>9</sup> of Fyſhe.xx.  
VII. XVI.

Take loch<sup>9</sup>, laumproṅs, and Eelis. ſmyte hem on  
pecys, and ſtewe hē wiḅ Almaṅd Mylke and viṅs,  
frye the loch<sup>9</sup> ī oile as tofore. and lay ḡ fiſh ḡpinne.

\* Cruſtards. Pies.

7 peioṅs. pigeons. V. ad N<sup>o</sup> 48.

z viaws. Verjuice.

a helde it. pour, caſt.

b pyner. Vide Pref. p. xxv.

cast þon powdō fort powdō douce. with raysons cora<sup>n</sup>ce & prunes damysyns. take galyntyn and þ<sup>e</sup> fewe þinne, and swyng it togȳd and cast ī the trape. & bake it and sūe it forth.

Crustard<sup>9</sup> of Eerbis<sup>c</sup> on fyfsh Day. <sup>xx.</sup> VII. XVII.

Take gode Eerbys and grynde hē smale with walle-  
not pyked clene. a grete portion. lye it up almost wiþ  
as myche vions as wa<sup>t</sup>. seeþ it wel w<sup>th</sup> powdō and  
Safrōn woute Salt. make a crust in a traþ and do þ<sup>e</sup>  
fyfsh þinne unstewed wiþ a litel oile & gode Powdō.  
whan it is half ybake do þ<sup>e</sup> fewe þto & bake it up.  
If þ<sup>u</sup> wilt make it clere of Fyfsh seeþ ayren harde. &  
take out þ<sup>e</sup> zolk & gnde hē w<sup>th</sup> gode powdōs. and alye  
it up with gode stewes<sup>d</sup> and sūe it forth.

Leshes<sup>e</sup> fryed in lenton<sup>f</sup>. <sup>xx.</sup> VII. XVIII.

Drawe a thīck almañde Mylke wiþ wa<sup>t</sup>. take dat<sup>9</sup>  
and pyke hē clene w<sup>th</sup> apples and peer<sup>9</sup> & mynce hē w<sup>th</sup>  
pnes damysyns. take out þ<sup>e</sup> ston<sup>9</sup> out of þ<sup>e</sup> pnes. &  
kerue the pnes a two. do þto Raifons fug. flo of ca-  
nel. hoole macys and clow. gode powdōs & salt. colō

<sup>c</sup> Eerbis. Rather *Erbis* and *Fisb*.

<sup>d</sup> stewes. V. N<sup>o</sup> 170.

<sup>e</sup> Leshes. V. Leche Lumbard in Gloss.

<sup>f</sup> lenton. Lentōn, Contents, i. e. Lent.



hem up w<sup>t</sup> sandr<sup>o</sup>. meng þise with oile, make a coffyn  
as þ<sup>u</sup> didest bifo<sup>r</sup> & do þis Fars<sup>s</sup> þin<sup>o</sup>. and bake it wel  
and sūe it forth.

## Wastels yfarced.

xx.  
VII. XIX.

mes Take a Wastel and hewe out þ<sup>e</sup> crīnes. take ayren<sup>e</sup>  
m<sup>o</sup> & shepis talow & þ<sup>e</sup> crīnn<sup>o</sup> of þ<sup>e</sup> same Wastell powd<sup>o</sup>  
fort & salt w<sup>t</sup> Safron and Raisons cora<sup>n</sup>ce. & medle alle  
þise yfere & do it in þ<sup>e</sup> Wastel. close it & bynde it fast  
to gidre. and seep it wel.

## Sawge yfarced.

xx.  
VIII.

Take sawge. grynde it and temp<sup>e</sup> it up with ayren<sup>e</sup>.  
a sawcyst<sup>h</sup> & kerf h<sup>y</sup> to gobett<sup>o</sup> and cast it ī a possy-  
net. and do þ<sup>e</sup> wip grece & frye it. Whan it is fryed  
ynowz cast þ<sup>o</sup>to sawge w<sup>t</sup> ayren make it not to harde.  
cast þ<sup>o</sup>to powd<sup>o</sup> douce, messe it forth. If it be in  
Ymber day<sup>r</sup> take sauge butt & ayren<sup>e</sup>. and lat it stonde  
wel by þ<sup>e</sup> fause<sup>i</sup>, & sūe it forth.

Sawgeat<sup>k</sup>.xx.  
VIII. I.

Take Pork and seep it wel and gnde it smale and  
medle it wip ayren & brede. ygrated. do þ<sup>o</sup>to powd<sup>o</sup>

z Fars. Vide Gloss.

h saweyster. Qu.

i stonde wel by the fause. Become thick with the sawce.

\* Sawgeat. So named from the Sage, or *Sauge*.

fort and safron with pyn<sup>9</sup> & salt. take & close liſull  
Ball<sup>9</sup> ī foiles<sup>1</sup> of ſawge. wete it with a batō<sup>9</sup> of ayren  
& fry it. & ſūe it forth.

Cryſpes<sup>m</sup>.xx.  
VIII. II.

Take flo<sup>9</sup> of pandemayn and medle it with white  
grece ou<sup>9</sup> the fyr in a chawfo<sup>n</sup> and do the batō<sup>9</sup> p<sup>9</sup>to  
queyntlich<sup>o</sup> purgh by fyngōs. or thurgh a ſkymō.  
and lat it a litul<sup>p</sup> quayle<sup>a</sup> a litell ſo p<sup>9</sup> p<sup>9</sup> be hool pinne.  
And if p<sup>9</sup> wilt colō it wiþ alkenet yfōndyt. take hē up  
& caſt pinne ſug<sup>9</sup>, and ſūe hē forth.

## Cryſpels.

xx.  
VIII. III.

Take and make a foile of gode Paſt as thynne as  
Pap. kerue it out & fry it in oile. op<sup>9</sup> ī p<sup>r</sup> grece and

<sup>1</sup> foiles. leaves.

<sup>m</sup> Cryſpes. Mf. Ed. N<sup>o</sup> 26. *Cryppys*, meaning *Criſps*, Chaucer  
having *crips*, by tranſpoſition, for *criſp*. In Kent *p* is commonly put  
before the *f*, as *haps* is *haſp*, *waps* is *waſp*. V. Junius. V. *Happs*,  
and *Haſpe*, and *Waſp*.

<sup>n</sup> chawfo. chaffing diſh.

<sup>o</sup> quentlich. nicely.

<sup>p</sup> a litul. Dele.

<sup>a</sup> quayle. an cool?

<sup>r</sup> p<sup>r</sup> grece. Dele *the*.



<sup>e</sup> þ remnañt<sup>s</sup>, take hony clarified and flaunne<sup>t</sup> þ<sup>9</sup> w, alye hem up and sūe hem forth.

## Tartee.

xx.  
VIII. IIII.

Take pork yfode. hewe it & bray it. do þ<sup>9</sup> to ayren. Raisōns sug<sup>9</sup> and. powdō of gyng<sup>9</sup>. powdō douce. and smale bridd þ<sup>9</sup> among & white grece. take prunes, safrōn. & salt, and make a crust ī a traþ & do þ<sup>9</sup> Fars<sup>u</sup> þ<sup>9</sup> in. & bake it wel & sūe it forth.

Tart in Ymbre<sup>x</sup> day.

xx.  
VIII. v.

Take and pboile Oynōns þ<sup>e</sup> pffe out þ<sup>e</sup> wať & hewe hē smale. take brede & bray it ī a mort. and temp it up w Ayren. do þ<sup>9</sup> to butt<sup>9</sup>. safrōn and salt. & raisōns corañs. & a litel sug<sup>9</sup> with powdō douce. and bake it ī a traþ. & sūe it forth.

Tart de Bry<sup>y</sup>.

xx.  
VIII. VI.

Take a Crust ynche depe in a traþ. take zolkes of Ayren rawe & chese ruayn<sup>z</sup>. & medle it & þ<sup>e</sup> zolkes to-

<sup>s</sup> þ remnant, i. e. as for the remnant.

<sup>t</sup> flaunne. French *flau*, custard.

<sup>u</sup> þ Fars, r. þ<sup>e</sup> Fars.

<sup>x</sup> Ymbre. Ember.

<sup>y</sup> de Bry. Qu. *Brie*, the country.

<sup>z</sup> Chese ruayn. Qu. of Roisen. V. ad 49.

gȳd. and do þ<sup>o</sup> powd<sup>o</sup> gyng<sup>o</sup>. fuḡ. fafroñ. and salt.  
do it in a traḡ, bake it and sūe it forth.

Tart de brymlent <sup>a</sup>.XX.  
VIII. VII.

Take Fyḡ<sup>o</sup> & Raysoñs. & waifshe hē in Wyne. and  
ḡnde hem smale w apples & per clene ypiked. take  
hē up and cast hē in a pot wiḡ wyne and fuḡ. take  
salwar Salmōn<sup>b</sup> yfode. oḡ codlyng, oḡ haddok, &  
bray hē smal. & do þ<sup>o</sup> white powd<sup>o</sup>s & hool spices. &  
salt. and seeḡ it. and whanne it is fode ynow<sup>z</sup>. take  
it up and do it in a vessel and lat it kele. make a  
Coffyn an ynche depe & do þ<sup>o</sup> fars þin. Plañt it boue<sup>c</sup>  
w prunes and damysyns. take þ<sup>o</sup> ston<sup>o</sup> out, and wiḡ  
dates ḡrte rede<sup>d</sup> and piked clene. and coūe the coffyn,  
and bake it wel, and sūe it forth.

Tartes of Flesh<sup>e</sup>.XX.  
VIII. VIII.

Take Pork yfode and grynde it smale. tarde<sup>f</sup> harde

<sup>a</sup> Brymlent. Perhaps Midlent or High Lent. *Bryme*, in Cotgrave, is the *midst* of Winter. The fare is certainly lenten. A. S. bryme. Solennis, or beginning of Lent, from A. S. brymm, ora, margo. Yet, after all, it may be a mistake for *Prymlent*.

<sup>b</sup> salwar Samōn. V. ad N<sup>o</sup> 98.

<sup>c</sup> plānt it above. Stick it *above*, or on the top.

<sup>d</sup> ḡrte red. quartered.

<sup>e</sup> Tartes of Flesh. So we have *Tarte Poleyn*, Lel. Coll. IV. p. 226. i. e. of Pullen, or Poultry.

<sup>f</sup> tarde, r. *take*. For see N<sup>o</sup> 169.



eyren<sup>9</sup> ifode & ygrōnde and do p<sup>9</sup>to with Chese ygronde.  
take gode powd<sup>9</sup>o and hool spices, sug<sup>9</sup>, safrōn, and  
salt & do p<sup>9</sup>to. make a coffyn as to feel sayde<sup>g</sup> & do p<sup>9</sup>is  
pinne, & plānt it w<sup>t</sup> smale bridd<sup>9</sup> istyned & cōnyng. &  
hewe hē to smale gobett<sup>9</sup> & bake it as tofore. & sūe it  
forth.

Tartlet<sup>9</sup>.xx.  
VIII. IX.

Take Veel yfode and g<sup>i</sup>nde it smale. take harde  
Eyren<sup>9</sup> ifode and ygrōnd & do p<sup>9</sup>to with prunes hoole<sup>h</sup>.  
dat<sup>9</sup>. icorūe. pyn<sup>9</sup> and Raisōns corānce. hool spices &  
powd<sup>9</sup>o. sug<sup>9</sup>. salt, and make a litell coffyn and do p<sup>9</sup>is  
fars pinne. & bake it & sūe it forth.

Tart<sup>9</sup> of Fyfshe.xx.  
VIII. X.

Take Eelys and Samōn and smyte hē on pecys. &  
stewe it<sup>i</sup> i almānd mylke and vious. drawe up on  
almānd mylk wip<sup>9</sup> p<sup>9</sup> stewe. Pyke out the bon<sup>9</sup> clene of  
p<sup>9</sup> fyfsh. and save p<sup>9</sup> myddell pece hoole of p<sup>9</sup> Eelys &  
g<sup>i</sup>nde p<sup>9</sup> oop<sup>9</sup> fish smale. and do p<sup>9</sup>to powd<sup>9</sup>o, sug<sup>9</sup>, & salt  
and g<sup>i</sup>ted brede. & fors p<sup>9</sup> Eelys p<sup>9</sup>w<sup>9</sup> per as<sup>k</sup> p<sup>9</sup> bonys were  
medle p<sup>9</sup> oop<sup>9</sup> dele of the fars & p<sup>9</sup> mylk togid<sup>9</sup>. and colō

<sup>g</sup> to feel sayde. perhaps, *to hold the same*.

<sup>h</sup> hoole, whole.

<sup>i</sup> it. rather *hem*, i. e. them.

<sup>k</sup> peras. where. V. N<sup>o</sup> 177.

it w<sup>t</sup> fandr<sup>9</sup>. make a cruft in a traṡ as before. and bake  
it þin and ſūe it forth.

Sambocade<sup>1</sup>.

xx.  
VIII. XI.

Take and make a Cruft ī a traṡ. & take a crudd<sup>9</sup>  
and wryng out þ<sup>c</sup> wheyze. and drawe hē þurgh a  
ſtynō. and put ī þ<sup>c</sup> ſtynō cruſt<sup>9</sup>. do þto ſug<sup>9</sup> the þridde  
part & ſomdel<sup>m</sup> whyte of Ayren. & ſhake þin blom<sup>9</sup>  
of elren<sup>n</sup>. & bake it up w<sup>t</sup> curoſe<sup>o</sup> & meſſe it forth.

Erbolat<sup>9</sup> P.

xx.  
VIII. XII.

Take pſel, mynt<sup>9</sup>, fauey, & fauge, tanſey, vuayn,  
clarry, rewe, ditayn, fenel, ſouthrenwode, hewe hē  
& gnde hē ſmale, medle hē up w<sup>t</sup> Ayren. do butt ī a  
traṡ. & do þ<sup>c</sup> fars þto. & bake it & meſſe it forth.

Nyſebek<sup>r</sup>.

xx.  
VIII. XIII.

Take þe þridde part of ſowre Dokk and flo<sup>9</sup> þto. &  
bete it toged tyl it be as towh as eny lyme. caſt þto

<sup>1</sup> Sambucade. As made of the *Sambucus*, or Elder.

<sup>m</sup> Somdel. Some.

<sup>n</sup> Blom of Elren. Elder flowers.

<sup>o</sup> curoſe.

<sup>P</sup> Erbolat, i. e. Herbolade, a confection of herbs.

<sup>9</sup> myntes, mint.

<sup>r</sup> Nyſebek. Qu.



salt. & do it ī a dishe holke<sup>s</sup> in þ<sup>e</sup> bothom, and let it out wiþ þy fing<sup>r</sup> queynche<sup>t</sup> ī a chowfer<sup>u</sup> wiþ oile. & frye it wel. and whan it is ynow<sup>z</sup>: take it out and cast þto sug<sup>r</sup> &c.

For to make Poīe Dorryle<sup>x</sup> and oþe þyng<sup>9</sup>. <sup>xx.</sup> viii.xiiii.

Take þ<sup>e</sup> lire of Pork rawe. and grynde it smale. medle it up wiþ powdre fort, safrōn, and salt, and do þto Raifōns of Coraṇce, make ball<sup>9</sup> þof. and wete it wele ī white of ayren. & do it to seeþ ī boillȳg waṛ. take hem up and put hem on a spyt. rost hē wel and take þsel ygronde and wryng it up with ayren & a pty of flo. and lat erne<sup>y</sup> abonte þ<sup>e</sup> spyt. And if þ<sup>u</sup> wilt, take for þsel safrōn, and sūe it forth.

<sup>s</sup> holke. Qu. hollow.

<sup>t</sup> queynche. an *queyntlich*, as N<sup>o</sup> 162.

<sup>u</sup> Chowfer. chaffing dish, as N<sup>o</sup> 162.

<sup>x</sup> Poīe dorryle. Contents, *pō dorryes*, rectè, for MS. Ed. 42, has *Pommedorry*; and see N<sup>o</sup> 177. So named from the *balls* and *the gilding*. “Pommes dorées, golden apples.” Cotgrave. *Pōn-dorroye*. MS. Ed. 58; but vide *Dorry* in Gloss.

<sup>y</sup> erne. Qu.

Cotagres<sup>z</sup>.XX.  
VIII. XV.

Take and make þ<sup>e</sup> self fars<sup>a</sup>. but do þ<sup>e</sup>to pyn<sup>9</sup> and fug<sup>9</sup>. take an hole rowsted cok, pulle hȳ<sup>b</sup> & hylde<sup>c</sup> hym al togyd<sup>9</sup> faue þ<sup>e</sup> legg<sup>9</sup>. take a pigge and hilde<sup>d</sup> hȳ fro þ<sup>e</sup> mydd<sup>9</sup> douward, fylle hī ful of þ<sup>e</sup> fars & sowe hȳ fast togid<sup>9</sup>. do hȳ in a panne & seep<sup>h</sup> hȳ wel. and whan þei bene isode: do hē on a spyt & rost it wele. colō<sup>9</sup> it w<sup>9</sup> zolkes of ayren and safrōn, lay þ<sup>e</sup>on foyles<sup>e</sup> of gold and of filu<sup>9</sup>. and sūe hit forth.

Hert rowee<sup>f</sup>.XX.  
VIII. XVI.

Take þ<sup>e</sup> mawe of þ<sup>e</sup> grete Swyne. and fyfe oþ<sup>9</sup> sex of pigge<sup>9</sup> mawe. fyll hē full of þ<sup>e</sup> self fars. & sowe hē fast, pboile hē. take hē up & make smale prews<sup>g</sup> of gode past and frye hē. take þese prews yfryed & seep<sup>h</sup>

<sup>z</sup> Cotagres. This is a sumptuous dish. Perhaps we should read *Cokagres*, from the *cock* and *grees*, or wild pig, therein used. V. *wyne grace* in Gloss.

<sup>a</sup> self fars. Same as preceding Recipe.

<sup>b</sup> pulle hȳ, i. e. in pieces.

<sup>c</sup> hylde. cast.

<sup>d</sup> hilde. skin.

<sup>e</sup> foyles. leaves; of Laurel or Bay, suppose; gilt and silvered for ornament.

<sup>f</sup> Hert rowee. Contents, *Hart rows*; perhaps from *heart*.

<sup>g</sup> prews. Qu. V. in Gloss.

<sup>h</sup> seep. There is a fault here, it means *stick*.



hē picke in þ<sup>9</sup> maw<sup>9</sup> on þ<sup>9</sup> fars made aft<sup>i</sup> an urchon<sup>9</sup>  
woute legg<sup>9</sup>. put hem on a spyt & roost hē & colō hem  
w<sup>9</sup> fafron & messe hē forth.

Potews<sup>k</sup>.xx.  
VIII. XVII.

Take Pott<sup>9</sup> of Erþ<sup>9</sup> lytell of half a quart and fyll hem  
full of fars of pōme dorries<sup>l</sup>. oþ<sup>9</sup> make with þyn  
honde. oþ<sup>9</sup> i a moolde pott<sup>9</sup> of þ<sup>9</sup> self fars. put hem i  
wat & seeþ hē up wel. and whan þey both ynowz.  
breke þ<sup>9</sup> pott<sup>9</sup> of erþ & do þ<sup>9</sup> fars on þ<sup>9</sup> spyt & rost hē  
wel. and whan þei both yrosted. colō hem as pōme  
dorries. make of litull prewes<sup>m</sup> gode past, frye hem  
oþ<sup>9</sup> rost hem wel i grece. & make þof Eerys<sup>n</sup> to pott<sup>9</sup>  
& colō it. and make rosys<sup>o</sup> of gode past, & frye hē, &  
put þ<sup>9</sup> steles<sup>p</sup> i þ<sup>9</sup> hole þ<sup>9</sup> spyt was. & colō it with  
whyte. oþ<sup>9</sup> rede. & sūe it forth.

<sup>i</sup> after, i. e. like.<sup>k</sup> Potews. probably from the *pots* employed.<sup>l</sup> pōme dorries. Vide ad N<sup>o</sup> 174.<sup>m</sup> prewes. V. ad 176. 77<sup>n</sup> eerys. Ears for the pots. V. 185.<sup>o</sup> rosys. roses.<sup>p</sup> steles. stalks.<sup>q</sup> þ. there, i. e. where. V. 170.

Sachus<sup>r</sup>.xx.  
VIII. XVIII.

Take smale Sachellis of canuas and fille hem full of þ<sup>e</sup> same fars<sup>s</sup> & seeþ hē. and whan þey both ynow<sup>z</sup> take of the canvas. rost hem & colō hem &c.

Bursews<sup>t</sup>.xx.  
VIII. XIX.

Take Pork. seeþ it and grynde it smale wip sodden ayren. do þ<sup>o</sup> gode powdos and hole spices and salt w<sup>th</sup> sug<sup>r</sup>. make þ<sup>o</sup> smale ball<sup>o</sup>, and cast hē in a batō<sup>u</sup> of ayren. & wete hē in flo<sup>r</sup>. and frye hē in grece as frytōs<sup>x</sup>. and sūe hem forth.

Spynoch<sup>o</sup> yfryed.xx.  
IX.

Take Spynoch<sup>o</sup>. pboile hē ī seþyng wa<sup>t</sup>. take hē up and p<sup>l</sup>se . . . out of þ<sup>e</sup> wa<sup>t</sup><sup>z</sup> and hem<sup>a</sup> ī two. frye hē ī oile clene. & do þ<sup>o</sup> powdō. & sūe forth.

<sup>r</sup> Sachus. I suppose *sacks*.

<sup>s</sup> same fars. viz. as 174.

<sup>t</sup> Bursews. Different from *Bursen* in N<sup>o</sup> 11; therefore qu. etymon.

<sup>u</sup> Batō. batter.

<sup>x</sup> frytōs. fritters.

<sup>y</sup> Spynoches. Spinage, which we use in the singular.

<sup>z</sup> out of the water. dele of; or it may mean, *when out of the water*.

<sup>a</sup> hem t. *beve*.



## Benes yfryed.

xx.  
IX. I.

Take benes and seep hē almost til þey bersten. take and wryng out þ<sup>o</sup> wat<sup>o</sup> clene. do þ<sup>o</sup>to Oynōns yfode and ymynced. and garlec þ<sup>o</sup>w. frye hem ī oile. oþ<sup>o</sup> ī grece. & do þ<sup>o</sup>to powdō<sup>o</sup> douce. & sūe it forth.

Ryfshews<sup>b</sup> of Fruyt.xx.  
IX. II.

Take Fyg<sup>o</sup> and raisons. pyke hē and waifshe hē in Wyne. grynde hē wip apples and peer<sup>o</sup> ypared and ypiked clene. do þ<sup>o</sup>to gode powdōs. and hole spices. make ball<sup>o</sup> þ<sup>o</sup>of. frye ī oile and sūe hē forth.

Daryols<sup>c</sup>.xx.  
IX. III.

Take Creme of Cowe mylke. oþ<sup>o</sup> of Almand<sup>o</sup>. do þ<sup>o</sup>to ayren w<sup>o</sup> sug<sup>o</sup>, safrōn, and salt. medle it yfere. do it ī a coffyn. of II. ynche depe. bake it wel and sūe it forth.

Flaumpeyns<sup>d</sup>.xx.  
IX. IIII.

Take fat Pork yfode. pyke it clene. grynde it smale. grynde Chese & do þ<sup>o</sup>to. wip sug<sup>o</sup> and gode powdōs.

<sup>b</sup> Ryfshews. *russhewses*, Contents. Qu.<sup>c</sup> Daryols. Qu.<sup>d</sup> Flaumpeyns. *Flaumpens*, Contents. V. N<sup>o</sup> 113.

make a coffyn of an ynche depe. and do þis fars <sup>9</sup>þin.  
make a thynne foile of gode past & kerue out <sup>9</sup>þoff  
smale poynt<sup>e</sup>. frye hē in fars<sup>f</sup>. & bake it up &c.

Chewet<sup>9</sup> on Fleshe Day.

xx.  
ix. v.

Take <sup>9</sup>þ lire of Pork and kerue it al to pecys. and  
henn<sup>9</sup> <sup>9</sup>þwith and do it ī a panne and frye it & make a  
Coffyn as to<sup>h</sup> a pye smale & do <sup>9</sup>þinne. & do <sup>9</sup>þuppon  
zolk of ayren. harde. powd<sup>9</sup> of gyng and salt, coue  
it & fry it ī grece. oþ bake it wel and sūe it forth.

Chewet<sup>9</sup> on Fyfish Day.

xx.  
ix. vi.

Take Turbut. haddok. Codlyng. and hake. and  
seep it. grynde it smale. and do <sup>9</sup>þto Dat. ygronden.  
raysoṅs pyn. gode powd<sup>9</sup> and salt. make a Coffyn as  
tofore saide. close þis <sup>9</sup>þin. and frye it ī oile. oþ stue  
it in gyng. sug. oþ ī wyne. oþ bake it. & sūe forth.

Hastlet<sup>9</sup> of Fruyt.

xx.  
ix. vii.

Take Fyg<sup>9</sup> iqrterid<sup>k</sup>. Raysoṅs hool dat<sup>9</sup> and Almand<sup>9</sup>

*cf Sloan*  
1986-

<sup>e</sup> Points, seems the same as *Prews*, N<sup>o</sup> 176.

<sup>f</sup> in fars, f. *in the fars*; and yet the Fars is disposed of before;  
ergo quære.

<sup>g</sup> Chewets. V. 186.

<sup>h</sup> as to, as for. V. N<sup>o</sup> 177.

<sup>i</sup> Hastletes. *Hasteletes*, Contents.

<sup>k</sup> iqrterid. iquartered.



hoole. and ryne<sup>1</sup> hē on a spyt and roost hē. and en-  
dore<sup>m</sup> hem as pōme dorryes & sūe hē forth.

Comadore<sup>n</sup>.

xx.  
ix. vii.

Take Fyg<sup>9</sup> and Raifons. pyke hem and waifshe hē  
clene. skalde hē ī wyne. grynde hē right smale. cast  
sug<sup>9</sup> ī þ<sup>c</sup> self wyne. and fonde it togȳd. drawe it up  
thurgh a stȳnō. & alye up þ<sup>c</sup> fruyt þ<sup>9</sup>w. take gode  
peerys and Appl. pare hem and take þ<sup>c</sup> best, grynde  
hem smale and cast þ<sup>9</sup>to. set a pot on þ<sup>c</sup> fuyr<sup>9</sup> wip  
oyle and cast alle þise þyng<sup>9</sup> þinne. and stere it warliche,  
and kepe it wel fro brēnyng. and whan it is fyned  
cast þ<sup>9</sup>to powdōs of gyng<sup>9</sup> of canel. of galyngale. hool  
clow flo<sup>9</sup> of canel. & macys hoole. cast þ<sup>9</sup>to pyn a litel  
fryed ī oile & salt, and whan it is ynōwȳ fyned: take  
it up and do it ī a vessel & lat it kele. and whan it is  
colde: kerue out w a knyf smale pecys of þ<sup>c</sup> gretnesse  
& of þ<sup>c</sup> length of a litel fyng. & close it fast ī gode  
past. & frye hē ī oile. & sūe forth.

<sup>1</sup> ryne. run.

<sup>m</sup> endore. endorse. MS, Ed. 42, II. 6. v. ad 147.

<sup>n</sup> Comadore. Qu.

<sup>9</sup> Fuyr. fire.



Chastlet<sup>9</sup>.

xx.

IX. IX.

Take and make a foyle of gode past with a roller  
 of a foot brode. & lyng<sup>a</sup> by cūpas. make iiii Coffyns  
 of þ<sup>c</sup> self past uppon þ<sup>c</sup> roller þ<sup>c</sup> gretnesse of þ<sup>c</sup> finale of  
 þyn Arme. of vi ynche depnesse. make þ<sup>c</sup> gretuſt<sup>r</sup> i  
 þ<sup>c</sup> myddell. fasten þ<sup>c</sup> foile i þ<sup>c</sup> mouth upwarde. & fasten  
 þee<sup>s</sup> oþe foure i euy fyde. kerue out keyntlich kyr-  
 nels<sup>t</sup> above i þ<sup>c</sup> mane of bataiwyng<sup>u</sup> and drye hē harde  
 i an Ovene. oþ<sup>9</sup> i þ<sup>c</sup> Sūne. In þ<sup>c</sup> myddel Coffyn do a  
 fars of Pork w gode Pork & ayren rawe wip salt. &  
 colō it wip safrōn and do in an oþ<sup>9</sup> Creme of Almand.  
 and helde<sup>x</sup> it in an oþ<sup>9</sup> creme of Cowe mylke w ayren.  
 colō it w sañdr. an oþ<sup>9</sup> man. Fars of Fyg. of ray-  
 fōns. of Apples. of Peer. & holde it in brōn<sup>z</sup>. an oþ<sup>9</sup>

<sup>r</sup> Chastelets. Little castles, as is evident from the kernelling and  
 the battlements mentioned. *Castles of jelly templewise made.* Lel.  
 Coll. IV. p. 227.

<sup>a</sup> lyng. longer.

<sup>r</sup> gretuſt. greatest.

<sup>s</sup> þee, i. e. thou. *three*

<sup>t</sup> kyrnels. Battlements. V. Gloss. Keyntlich, quaintly, cu-  
 riously. V. Gloss.

<sup>u</sup> bataiwyng. embatteling.

<sup>x</sup> helde. put, cast.

<sup>y</sup> another. As the middle one and only two more are provided  
 for, the two remaining were to be filled, I presume, in the same  
 manner alternately.

<sup>z</sup> holde it brōn. make it brown.

manē.



manē. do fars as to frytōs blanchēd. and colō it with grene. put þis to þ<sup>e</sup> ovenē & bake it wel. & sūē it forth w<sup>th</sup> ew ardant<sup>a</sup>.

For to make ii. <sup>b</sup> pecys of Flefsh }  
to fasten togēd. } xx.  
ix. x.

Take a pece of fressh Flefsh and do it ī a pot for to seep. or take a pece of fressh Flefsh and kerue it al to gobet<sup>9</sup>. do it ī a pot to seep. & take þ<sup>e</sup> wofe<sup>c</sup> of comfery & put it ī þ<sup>e</sup> pot to þ<sup>e</sup> flefsh & it shal fastē anō. & so sūē it forth.

Pur fait Ypocras<sup>d</sup>. xx.  
ix. xi.

Treys Unces de canell. & iij unces de gyngen<sup>9</sup>. spykenard de Spayn le pays dun dener<sup>e</sup>. garyngale<sup>f</sup>. clowes, gylofre. pocur<sup>9</sup> long<sup>g</sup>, noiez mugadez<sup>h</sup>. ma-

<sup>a</sup> ew ardant. hot water. *Eau*, water; anciently written *eue*.

<sup>b</sup> ii. *Twey*, Contents.

<sup>c</sup> wofe. Roots of comfrey are of a very glutinous nature. Quincy, Dispens. p. 100. *Wofe* is A. S. *pær*, *humour*, juice. See Junius, v. *Wos*, and Mr. Strype's Life of Stow, p. VIII.

<sup>d</sup> Pur fait Ypocras. Id est, *Pour faire Ypocras*; a whole pipe of which was provided for archbishop Nevill's feast about A. D. 1466, So that it was in vast request formerly.

<sup>e</sup> le pays d'un dener, i. e. *le pays d'un Denier*.

<sup>f</sup> garyngale, i. e. *galyngale*.

<sup>g</sup> pocur long, r. *poir long*, i. e. *poivre long*.

<sup>h</sup> mugadez, r. *muscadez*; but q. as the French is *mugette*. Nutmegs.

zìozame<sup>i</sup> cardemonij<sup>k</sup> de chescun<sup>i</sup>. qrt<sup>l</sup> douce<sup>l</sup> grayne  
 &<sup>m</sup> de paradys flō de queynel<sup>n</sup> de chescun<sup>i</sup> dī<sup>o</sup> unce de  
 tout. soit fait powdō &c.

For to make blank māng<sup>p</sup>.

xx.

ix. xii.

Put Rys ī waī al a nyzt and at morowe waifshe hē  
 clene. aftward put hē to þ<sup>q</sup> fyr<sup>q</sup> fort<sup>q</sup> þ<sup>q</sup> þey berst & not  
 to myche. flithen<sup>r</sup> take brawn of Capons, or of henn<sup>q</sup>.  
 soden & drawe<sup>s</sup> it finale. aft take mylke of Almand<sup>q</sup>.  
 and put ī to þ<sup>q</sup> Ryys & boile it. and whan it is yboiled  
 put ī þ<sup>q</sup> brawn & alye it þ<sup>q</sup>with. þ<sup>q</sup> it be wel chargeant<sup>t</sup>  
 and mung it fynelich<sup>u</sup> wel þ<sup>q</sup> it fit not<sup>x</sup> to þ<sup>q</sup> pot. and  
 whan it is ynowz & chargeant. do þ<sup>q</sup>to sug gode part,  
 put þ<sup>q</sup>in almand. fryed ī white grece. & dresse it forth.

<sup>i</sup> maziozame, r. *marjorame*.

<sup>k</sup> Cardemonij, r. *Cardamones*.

<sup>l</sup> ī qrt douce, r. *d'once*. Five penny weights.

<sup>m</sup> &. dele.

<sup>n</sup> queynel. Perhaps *Canell*; but qu. as that is named before.

<sup>o</sup> dī. dimid.

<sup>p</sup> blank māng. Very different from that we make now. V. 36.

<sup>q</sup> fyr fort. strong fire.

<sup>r</sup> flithen. then.

<sup>s</sup> drawe. make.

<sup>t</sup> chargeant. stiff. So below, *ynowbz & chargeant*. V. 193,  
 194. V. Gloss.

<sup>u</sup> mung it fynelich<sup>u</sup> wel. stir it very well.

<sup>x</sup> fit not. adheres not, and thereby burns not. Used now in the  
 North.

For



For to make blank Desne<sup>y</sup>.

xx.  
ix. xiiii.

Take Brawn of Henn<sup>9</sup> or of Capons yfoden with<sup>9</sup> oute þ<sup>9</sup> skyn. & hewe hē as smale as þ<sup>9</sup> may. & gnde<sup>i</sup> hem ī a mort. aft<sup>r</sup> take gode mylke of Almand<sup>9</sup> & put þ<sup>9</sup> brawn þin. & stere it wel togyd<sup>9</sup> & dō hem to seep. & take flo<sup>9</sup> of Rys & amydon & alay it. so þat it be chargeant. & do þto sug<sup>9</sup> a gode pty. & a pty of white grece. and when it is put ī dish strewē uppon it blaṅche powdō. and þenne put in blank desire and mawmenye<sup>z</sup> ī dishes togider. and sūe forth.

For to make Mawmenny<sup>a</sup>.

xx.  
ix. xiiii.

Take þ<sup>9</sup> chese and of Flessh of Capons or of Henn<sup>9</sup>. & hakke smale in a mort. take mylke of Almand<sup>9</sup> w<sup>9</sup> þ<sup>9</sup> broth of freish Beef, oþ<sup>9</sup> freish flessh. & put the flessh ī þ<sup>9</sup> mylke oþ<sup>9</sup> in the broth and set hē to þ<sup>9</sup> frye<sup>b</sup>. & alye hē up w<sup>9</sup> flo<sup>9</sup> of Ryse. or gāstbon<sup>c</sup>. or amydon. as chargeant as þ<sup>9</sup> blanke desire. & w<sup>9</sup> zolk of ayren and

<sup>y</sup> blank *Desne*. *Desire*, Contents; rectē. V. Gloss. The Recipe in MS. Ed. 29 is much the same with this.

<sup>z</sup> Mawmēnye. See N<sup>o</sup> 194.

<sup>a</sup> Mawmenny. *Mawmoune*, Contents. *Maumene*, MS. Ed. 29. 30. vide N<sup>o</sup> 193. See Preface for a *fac-simile* of this Recipe.

<sup>b</sup> þ<sup>9</sup> frye. an fyre ē.

<sup>c</sup> gāstbon. Qu.

safrōn for to make it zelow. and when it is dressit  
in dish<sup>9</sup> w blank desir<sup>9</sup> styk above clow<sup>9</sup> de gilofre. &  
strewe Powdō of galyngale above. and sūe it forth.

The Pety Puānt<sup>d</sup>.

xx.  
ix. xv.

Take male Marow<sup>e</sup>. hole parade<sup>f</sup> and kerue it  
rawe. powdō of Gyng. zolk<sup>9</sup> of Ayren, dat<sup>9</sup> mynced.  
raisons of coraṅce. salt a lytel. & loke þ<sup>u</sup> þ<sup>u</sup> make þy  
past with zolkes of Ayren. & þat no wat come þto.  
and soṁe þy coffyn. and make up þy past.

Payn puff<sup>g</sup>.

xx.  
ix. xvi.

Eodem m̄ fait payn puff. but make it more tendre  
þ<sup>u</sup> past. and loke þ<sup>u</sup> past be rōnde of þ<sup>u</sup> payn puf as  
a coffyn & a pye.

<sup>h</sup> **xplicit.**

<sup>d</sup> pety puānt. a paste; therefore, perhaps, *paty*; but qu. the  
latter word.

<sup>e</sup> male Marow. Qu.

<sup>f</sup> parade. Qu.

<sup>g</sup> Payn puff. Contents has, *And the pete puant.*

<sup>h</sup> A blank was left in the original for a large *E*.



The following Memorandum at the End  
of the Roll.

“ Antiquum hoc monumentum oblatum et missum  
est majestati vestræ vicesimo septimo die mensis Julij,  
anno regno vestri fælicissimi vicesimo viij ab humilimo  
vestro subdito, vestræq; majestati fidelissimo

ED STAFFORD,  
Hæres domus subversæ Buckinghamiens.”

N.B. He was Lord Stafford and called Edward.

Edw. D. of Bucks beheaded 1521. 13 H. VIII.

|  
Henry, restored in blood by H. VIII.; and again  
| [1 Ed. VI.

Edw. aged 21, 1592; born 1592. 21. ob. 1525.

| 21 [f. 1625.

Edw. b. 1600. —  
1571 born.

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# ANCIENT COOKERY.

A. D. 1381.

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*Hic incipiunt universa servicia tam de  
carnibus quam de pissibus<sup>a</sup>.*

I. For to make Furmenty<sup>a</sup>.

**N**YM clene Wete and bray it in a mortar wel that the holys<sup>b</sup> gon al of and feyt<sup>c</sup> yt til it breste and nym yt up, and lat it kele<sup>d</sup> and nym fayre fresch broth and swete mylk of Almandys or swete mylk of kyne and temper yt al. and nym the yolkys of eyryn<sup>e</sup>. boyle it a lityl and fet yt adōn and messe yt forthe wyth fat venyson and fresh moton.

<sup>a</sup> See again, N<sup>o</sup> I. of the second part of this treatise.

<sup>b</sup> Hulls.

<sup>c</sup> Miswritten for *seyth* or *sethe*, i. e. feeth.

<sup>d</sup> cool.

<sup>e</sup> eggs.



## II. For to make Pise of Almayne.

Nym wyte Pisyn and wasch hem and feth hem a good wyle fithsyn wasch hem in golde<sup>f</sup> wātyr unto the holys gon of alle in a pot and kever it wel that no breth passe owt and boyle hem ryzt wel and do therto god mylk of Almandys and a party of flowr of ris and salt and safron and messe yt forthe.

## III.

Cranys and Herons schulle be euarūd<sup>g</sup> wyth Lardons of swyne and rostyde and etyn wyth gyngynyr.

## IV.

Pecokys and Partrigchis schul ben yparboyld and lardyde and etyn wyth gyngynyr.

V. Morterelys<sup>h</sup>.

Nym hennyn and porke and feth hem togedere nym the lyre<sup>i</sup> of the hennyn and the porke and hakkyth smale and grynd hit al to dust and wyte bred therwyth and temper it wyth the selve broth and wyth heyryn and colure it with safron and boyle it and disch it and cast theron powder of peper and of gyngynyr and serve it forthe.

<sup>f</sup> cold.

<sup>g</sup> Perhaps *enarmed*, or *enorned*. See Mr. Brander's Roll, N<sup>o</sup> 146.

<sup>h</sup> V. Mortreus in Gloss.

<sup>i</sup> Fleth.

## VI. Caponys in concys.

Schal be fodyn. Nym the lyre and brek it smal in a mortar and peper and wyte bred therwyth and temper it wyth ale and ley it wyth the capon̄ Nym hard fodyn eyryn and hewe the wyte smal and kaste there-to and nym the zolkys al hole and do hem in a dysch and boyle the capon̄ and colowre it wyth safron̄ and salt it and messe it forthe.

VII. Hennys<sup>k</sup> in bruet.

Schullyn be scaldyd and fodyn wyth porke and grynd pepyr and comyn bred and ale and temper it wyth the felve broth and boyle and colowre it wyth safron̄ and salt it and messe it forthe.

VIII. Harys<sup>l</sup> in cmee<sup>m</sup>.

Schul be parboylyd and lardy and rostid and nym onyons and myce hem rize smal and fry hem in wyte gres and grynd peper bred and ale and the onions therto and coloure it wyth safron̄ and salt it and serve it forth.

## IX. Haris in Talbotays.

Schul be hewe in gobbettys and fodyn with al the blod Nym bred piper and ale and grynd togedere

<sup>k</sup> Hens.

<sup>l</sup> Hares.

<sup>m</sup> Perhaps *Cinee*; for see N<sup>o</sup> 51.



and temper it with the selve broth and boyle it and salt it and ferve it forthe.

### X. Conynggys <sup>n</sup> in Gravey.

Schul be fodyn and hakkyd in gobbettys and grynd gyngynyr galyngale and canel. and temper it up with god almand mylk and boyle it and nym macys and clowys and keft <sup>o</sup> therin and the conynggis also and salt hym <sup>p</sup> and ferve it forthe.

### XI. For to make a Colys <sup>q</sup>.

Nym hennys and schald hem wel. and feth hem after and nym the lyre and hak yt smal and bray it with otyngrotys in a mortar and with wyte bred and temper it up wyth the broth. Nym the grete bonys and grynd hem al to dust and keft hem al in the broth and mak it thorw a clothe and boyle it and ferve it forthe.

### XII. For to make Nombles <sup>r</sup>.

Nym the nomblys of the venysoñ and wasch hem clene in water and salt hem and feth hem in tweye waterys grynd pepyr bred and ale and temper it wyth the secunde brothe and boyle it and hak the nomblys and do theryn and ferve it forthe.

<sup>n</sup> Rabbits.

<sup>p</sup> it, or perhaps *hem*.

<sup>r</sup> Umbles.

<sup>o</sup> Cast.

<sup>q</sup> Cullis. V. Preface. / xvii

## XIII. For to make blanche Brewet de Alyngyn.

Nym kedys<sup>s</sup> and chekenys and hew hem in morfellys and feth hem in almand mylk or in kyne mylke grynd gyngyner galingale and cast therto and boyle it and serve it forthe.

XIV. For to make Blomanger<sup>t</sup>.

Nym rys and lese hem and wasch hem clene and do thereto god almande mylk and feth hem tyl they al to brest and than lat hem kele and nymthe lyre of the hennyn or of capons and grynd hem smal keft therto wite grese and boyle it Nym blanchyd almandys and safron and fet hem above in the dysche and serve yt forthe.

XV. For to make Afronchemoyle<sup>u</sup>.

Nym eyren wyth al the wyte and myse bred and schepys<sup>w</sup> talwe as gret as dysces<sup>x</sup> grynd peper and safron and cast therto and do hit in the schepis wombe feth it wel and dresse it forthe of brode leches thynne.

<sup>s</sup> Kids.

<sup>t</sup> Blanc-manger. See again, N<sup>o</sup> 33, 34. II. N<sup>o</sup> 7. Chaucer writes it *Blankmanger*.

<sup>u</sup> Frenchemulle d'un mouton. A sheeps call, or kell. Cotgrave. Junius, v. *Moil*, says, "a French moile Chaucero est cibus delicatior, a dish made of marrow and grated bread."

<sup>w</sup> Sheep's fat.

<sup>x</sup> dice; square bits, or bits as big as dice.



## XVI. For to make Brymeus.

Nym the tharmys<sup>y</sup> of a pygge and wasch hem clene in water and salt and seth hem wel and than hak hem smale and grynd pepyr and safron bred and ale and boyle togedere Nym wytys of eyryn and knede it wyth flour and mak smal pelotys<sup>z</sup> and fry hem with wyte grees and do hem in disches above that othere mete and serve it forthe.

XVII. For to make Appulmos<sup>a</sup>.

Nym appelyn and seth hem and lat hem kele and make hem thorw a clothe and on flesch dayes kast therto god fat breyt<sup>b</sup> of Bef and god wyte grees and sugar and safron and almande mylk on fysch dayes oyle de olyve and gode powdres<sup>c</sup> and serve it forthe.

XVIII. For to make a Froys<sup>d</sup>.

Nym Veel and seth it wel and hak it smal and grynd bred peper and safron and do thereto and frye yt and presse it wel upon a bord and dresse yt forthe.

<sup>y</sup> Rops, guts, puddings.

<sup>z</sup> Balls, pellets, from the French *pelote*.

<sup>a</sup> See N<sup>o</sup> 35.

<sup>b</sup> Breth, i. e. broth. See N<sup>o</sup> 58.

<sup>c</sup> Spices ground small. See N<sup>o</sup> 27, 28. 35. 58. II. N<sup>o</sup> 4. 17. or perhaps of Galingale. II. 20. 24.

<sup>d</sup> a Fraise.

Past - female den - 166.

standert - Irish - 173

p. trape a pan - 69

helder pour - 70      lastelets 83

ryue on a spit - 84

ose p - 86



precisely, for the final consideration of the  
stated questions respecting the Deed of  
Conveyance, and the favor of your attendance  
is requested. —

EDWARD BAYLIS,  
Actuary.

Special Board for Saturday next.

English & Scottish Fire & Life Assurance  
AND LOAN ASSOCIATION,

147, STRAND.

4th Nov 1841.

At 3 o'clock

The Directors will meet here on





XIX. For to make Fruturs<sup>e</sup>.

Nym flowre and eyryn and grynd peper and safrōn and mak therto a batour and par aplyn and kyt hem to brode penys<sup>f</sup> and keft hem theryn and fry hem in the batour wyth fresch grees and serve it forthe.

XX. For to make chanke<sup>g</sup>.

Nym Porke and seth it wel and hak yt smal nym eyryn wyth al the wytys and fwyng hem wel al togedere and kast god swete mylke thereto and boyle yt and messe it forthe.

XXI. For to make Juffel.

Nym eyryn wyth al the wytys and mice bred grynd pepyr and safrōn and do therto and temper yt wyth god fresch broth of porke and boyle it wel and messe yt forthe.

XXII. For to make Gees<sup>h</sup> in ochepot<sup>i</sup>.

Nym and schald hem wel and hew hem wel in gobettys al rawe and seth hem in her owyn grees and cast therto wyn or ale a cuppe ful and myce onyons smal and do therto and boyle yt and salt yt and messe yt forthe.

<sup>e</sup> Fritters.

<sup>f</sup> Pieces as broad as pennies, or perhaps pecys.

<sup>g</sup> Quære.

<sup>h</sup> Geese.

<sup>i</sup> Hocheipot. Vide Gloss.



## XXIII. For to make eyryn in bruet.

Nym water and welle<sup>k</sup> yt and brek eyryn and kaff  
theryn and grynd peper and fafrōn and temper up  
wyth fwete mylk and boyle it and hakke chese smal  
and cast theryn and messe yt forthe.

XXIV. For to make crayton<sup>l</sup>.

Tak checonys and schald hem and seth hem and  
grynd gyngen' other pepyr and comyn and temper it  
up wyth god mylk and do the checonys theryn and  
boyle hem and ferve yt forthe.

## XXV. For to make mylk roft.

Nym fwete mylk and do yt in a panne nyn<sup>m</sup> eyryn  
wyth al the wyte and fwyng hem wel and cast therto  
and colowre yt wyth fafrōn and boyl it tyl yt wexe  
thykke and thanne seth<sup>n</sup> yt thorw a culdore<sup>o</sup> and nym  
that levyth<sup>p</sup> and presse yt up on a bord and wan yt  
ys cold larde it and scher yt on schyverys and roste  
yt on a grydern and ferve yt forthe.

<sup>k</sup> Quære the meaning.

<sup>l</sup> Vide ad N<sup>o</sup> 60 of the Roll.

<sup>m</sup> Read *nym*.

<sup>n</sup> strain. See N<sup>o</sup> 27.

<sup>o</sup> Cullinder.

<sup>p</sup> That which is left in the cullinder.

XXVI. For to make cryppys<sup>a</sup>.

Nym flour and wytys of eyryn sugur other hony and sweyng togedere and mak a batour nym wyte grees and do yt in a posnet and cast the batur thereyn and stury to thou have many<sup>r</sup> and tak hem up and messe hem wyth the frutours and serve forthe.

XXVII. For to make Berandyles<sup>s</sup>.

Nym Hennys and seth hem wyth god Baf and wan hi ben sodyn nym the Hennyn and do away the bonys and bray final yn a mortar and temper yt wyth the broth and seth yt thorw a culdore and cast therto powder of gyngenyr and sugur and graynys of powmis gernatys<sup>t</sup> and boyle yt and dresse yt in dyfches and cast above clowys gylofres<sup>u</sup> and maces and god powder<sup>x</sup> serve yt forthe.

## XXVIII. For to make capons in casselys.

Nym capons and schald hem nym a penne and opyn the skyn at the hevyd<sup>y</sup> and blowe hem tyl the skyn ryse from the fleshe and do of the skyn al hole

<sup>a</sup> Meaning, *crisps*. V. Gloss.

<sup>r</sup> It will run into lumps, I suppose.

<sup>s</sup> Quære the meaning.

<sup>t</sup> Pomegranates. V. N<sup>o</sup> 39.

<sup>u</sup> Not clove-gilliflowers, but *cloves*. See N<sup>o</sup> 30, 31, 40.

<sup>x</sup> See N<sup>o</sup> 17, note c.

<sup>y</sup> Head. Sax. heofod and hevod, hence our *Head*.



and seth the lyre of Hennyn and zolkys of heyryn  
and god powder and make a Farfure<sup>z</sup> and fil ful the  
skyn and parboyle yt and do yt on a spete and rost  
yt and droppe<sup>a</sup> yt wyth zolkys of eyryn and god  
powder rostyng and nym the caponys body and larde  
yt and roste it and nym almaunde mylk and amydoñ<sup>b</sup>  
and mak a batur and droppe the body rostyng and  
serve yt forthe.

### XXIX. For to make the blank furry<sup>c</sup>.

Tak brann<sup>d</sup> of caponys other of hennys and the  
thyes<sup>e</sup> wythowte the skyn and kerf hem smal als  
thou mayst and grynd hem smal in a mortar and tak  
mylk of Almaundys and do yn the branne and grynd  
hem thanne togedere and and seth hem togeder' and  
tak flour of rys other amydoñ and lye it that yt be  
charchant and do therto sugur a god parti and a  
party of wyt grees and boyle yt and wan yt ys don  
in dyschis straw upon blank poudere and do togedere  
blank de fury and manmene<sup>f</sup> in a dysch and serve it  
forthe.

<sup>z</sup> stuffing.

<sup>a</sup> baste.

<sup>b</sup> Vide Gloss.

<sup>c</sup> Vide *Blank Desire* in Gloss.

<sup>d</sup> Perhaps *brawn*, the brawny part. See N<sup>o</sup> 33. and the Gloss.

<sup>e</sup> Thighs.

<sup>f</sup> See the next number. Quære *Marwmeny*.

XXX. For to make manmene <sup>g</sup>.

Tak the thyys <sup>h</sup> other the flesch of the caponys fede <sup>i</sup> hem and kerf hem smal into a mortar and tak mylk of Almandys wyth broth of fresch Buf and do the flesch in the mylk or in the broth and do yt to the fyre and myng yt togedere wyth flour of Rys othere of wastelys als charchaut als the blank de sure and wyth the zolkys of eyryn for to make it zelow and safrōn and wan yt ys dresyd in dysches wyth blank de sure straw upon clowys of gelofre <sup>k</sup> and straw upon powdre of galentyn and serve yt forthe.

## XXXI. For to make Bruet of Almayne.

Tak Partrichys rostyde and checonys and qualys rostyde and larkys ywol and demembre the other and mak a god cawdel and dresse the flesch in a dysch and strawe powder of galentyn therupon. styk upon clowys of gelofre and serve yt forthe.

## XXXII. For to make Bruet of Lombardye.

Tak chekenys or hennys or othere flesch and mak the colowre als red as any blod and tak peper and kanel and gyngyner bred <sup>l</sup> and grynd hem in a mortar

<sup>g</sup> Vide Number 29, and the Gloss.

<sup>h</sup> Thighs.

<sup>i</sup> Quære.

<sup>k</sup> See N<sup>o</sup> 27, note <sup>u</sup>.

<sup>l</sup> This is still in use, and, it seems, is an old compound.



and a porcion of bred and mak that bruer thenne and do that flesch in that broth and mak hem boyle togedere and stury it wel and tak eggys and temper hem wyth Jus of Parcyle and wryng hem thorwe a cloth and wan that bruet is boylyd do that therto and meng tham togedere wyth fayr grees so that yt be fat ynow and serve yt forthe.

### XXXIII. For to make Blomanger <sup>m</sup>.

Do Ris in water al nyzt and upon the morwe wasch hem wel and do hem upon the fyre for to <sup>n</sup> they breke and nozt for to muche and tak Brann <sup>o</sup> of Caponis sodyn and wel ydraw <sup>p</sup> and smal and tak almaund mylk and boyle it wel wyth ris and wan it is yboylyd do the flesch therin so that it be charchaunt and do therto a god party of fugure and wan it ys dresyd forth in dischis straw theron blaunche Pouder and strik <sup>q</sup> theron Almaundys fryed wyt wyte grece <sup>r</sup> and serve yt forthe.

### XXXIV. For to make Sandale that party to Blomanger.

'Tak Flesch of Caponys and of Pork sodyn kerf yt smal into a mortar togedere and bray that wel. and

<sup>m</sup> See N<sup>o</sup> 14.

<sup>n</sup> till. *för*, however, abounds.

<sup>o</sup> See N<sup>o</sup> 29, note <sup>d</sup>.

<sup>p</sup> Perhaps, *strained*. See N<sup>o</sup> 49; and Part II. N<sup>o</sup> 33.

<sup>q</sup> Perhaps, *stik*, i. e. stick; but see 34.

<sup>r</sup> Grese. Fat, or lard.

temper it up wyth broth of Caponys and of Pork that yt be wel charchaunt also the crem of Almaundys and grynd egg<sup>9</sup> and safrōn or sandres togedere that it be coloured and straw upon Powder of Galentyn and strik thereon clowys and maces and serve it forthe.

### XXXV. For to make Apulmos<sup>s</sup>.

Tak Applys and feth hem and let hem kele and after mak hem thorwe a cloth and do hem in a pot and kast to that mylk of Almaundys wyth god broth of Buf in Flesch dayes do bred ymyed<sup>t</sup> therto. And the fish dayes do therto oyle of olyve and do therto sugur and colour it wyth safrōn and strew theron Powder and serve it forthe.

### XXXVI. For to make mete Gelee<sup>u</sup> that it be wel chariaunt.

Tak wyte wyn and a party of water and safrōn and gode spicis and flesch of Piggys or of Hennys or fresch Fisch and boyle them togedere and after wan yt ys boilyd and cold dres yt in dischis and serve yt forthe.

<sup>s</sup> See N<sup>o</sup> 17.

<sup>t</sup> f. ymyced, i. e. *minced*.

<sup>u</sup> meat jelly.



XXXVII. For to make Murrey<sup>x</sup>.

Tak mulbery<sup>y</sup> and bray hem in a mortar and wpyng<sup>z</sup> hem thorth a cloth and do hem in a pot over the fyre and do ther'to fat bred and wyte greffe and let it nazt boyle no ofter than onys and do ther'to a god party of fugur and zif yt be nozt ynowe colowrd brey mulburus and ferve yt forthe.

XXXVIII. For to make a penche<sup>u</sup> of Egges.

Tak water and do it in a panne to the fyre and lat yt fethe and after tak eggs and brek hem and cast hem in the water and after tak a chese and kerf yt on fowr partins and cast in the water and wanne the chese and the eggys ben wel sodyn tak hem owt of the water and wasch hem in clene water and tak wastel breed and temper yt wyth mylk of a kow. and after do yt over the fyre and after forsy yt wyth gyngener and wyth comyn and colowr yt wyth saf-ron and lye yt wyth eggys and oyle the sewe wyth Boter and kep wel the chese owt and dresse the sewe and dymo<sup>a</sup> eggys ther'on al ful and kerf thy chese in lytyl schyms and do hem in the sewe wyth eggys and ferve yt forthe.

<sup>x</sup> Morrey. Part II. N<sup>o</sup> 26.

<sup>y</sup> This is to be understood plurally, *quasi* mulberries.

<sup>z</sup> Read *wryng*. For see part II. N<sup>o</sup> 17. 28. Chaucer, v. *wronge* and *ywrong*.

<sup>a</sup> Perhaps, *do mo*, i. e. put more.



XXXIX. For to make Comyn.

Tak god Almaunde mylk and lat yt boyle and do ther'in amydoñ wyth flowr of Rys and colowr yt wyth safron and after dresse yt wyth graynis of Poun-garnetts<sup>b</sup> other wyth reysens zyf thow hast non other and tak sugur and do theryn and serve it forthe.

XIV. For to make Fruturs<sup>c</sup>.

Tak crommys<sup>d</sup> of wyte bred and the flowris of the swete Appyltre and zolkys of Eggys and bray hem to-gedere in a mortar and temper yt up wyth wyte wyn and mak yt to sethe and wan yt is thykke do thereto god spicis of gyngener galyngale canel and clowys gelofre and serve yt forth.

XLI. For to make Rosée<sup>e</sup>.

Tak the flowris of Rosys and wasch hem wel in water and after bray hem wel in a mortar and than tak Almondys and temper hem and seth hem and after tak flesch of capons or of hennys and hac yt smale and than bray hem wel in a mortar and than do yt in the Rose<sup>f</sup> so that the flesch acorde wyth the mylk and so that the mete be charchaunt and after do yt to the fyre to boyle and do thereto sugur and safron

<sup>b</sup> Vide N<sup>o</sup> 27.

<sup>d</sup> Crumbs.

<sup>f</sup> i. e. Rosée.

<sup>c</sup> Fritters.

<sup>e</sup> Vide N<sup>o</sup> 47.



that yt be wel ycolowrd and rosy of levys and of the  
forseyde flowrys and serve yt forth.

XLII. For to make Pommedorry §.

Tak Buff and hewe yt smal al raw and cast yt in a  
morter and grynd yt nozt to smal tak safrō and  
grynd ther'wyth wan yt ys grounde tak the wyte of  
the eyryn zyf yt be nozt styf. Cast into the Buf  
pouder of Pepyr olde resyns and of coronse set over  
a panne wyth fayr water and mak pelotys of the Buf  
and wan the water and the pelots ys wel yboylyd  
and <sup>h</sup> set yt adōn and kele yt and put yt on a broche  
and rost yt and endorre yt wyth zolkys of eyryn and  
serve yt forthe.

XLIII. For to make Longe de Buf<sup>i</sup>.

Nym the tonge of the rether <sup>k</sup> and schalde and  
schawe<sup>l</sup> yt wel and rize clene and seth yt and sethe  
nym a broche <sup>m</sup> and larde yt wyth lardons and wyth  
clowys and gelofr' and do it rostyng and drop yt wel  
yt rostyde <sup>n</sup> wyth zolkys of eyryn and dresse it forthe.

§ Vide N<sup>o</sup> 58.

<sup>h</sup> dele and.

<sup>i</sup> Neat's Tongue. *Make* signifies to dress, as II. 12.

<sup>k</sup> The ox or cow. Lye in Jun. Etymolog. v. *Rother*.

<sup>l</sup> Shave, scrape.

<sup>m</sup> A larding-pin.

<sup>n</sup> Perhaps, *style it rostyth*.



XLIV. For to make Rew de Rumfy.

Nym fwynys fet and eyr<sup>o</sup> and make hem clene and seth hem alf wyth wyn and half wyth water cast mycyd onyons ther'to and god spicis and wan they be yfodyn nym and rosty hem in a gryder' wan it is yrostyd kest thereto of the selve broth hy lyed wyth amydoñ and anyeyd onyons<sup>p</sup> and serve yt forth.

XLV. For to make Bukkenade<sup>q</sup>.

Nym god fresch flesch wat maner so yt be and hew yt in smale morselys and seth yt wyth gode fresch buf and cast ther'to gode mynced onyons and gode spicerie and alyth<sup>r</sup> wyth eyryn and boyle and dresse yt forth,

XLVI. For to make spine<sup>s</sup>.

Nym the flowrys of the haw thorn clene gaderyd and bray hem al to dust and temper hem wyth Almaunde mylk and aly yt wyth amydoñ and wyth eyryn wel pykke<sup>t</sup> and boyle it and messe yt forth and flowrys and levys abov̄y on<sup>u</sup>.

<sup>o</sup> To be understood plurally, *Ears*.

<sup>p</sup> Miswritten for *mycyd*, i. e. minced onyons.

<sup>q</sup> Vide N<sup>o</sup> 52.

<sup>r</sup> Stiffen, thicken it. See N<sup>o</sup> 44. where *lyed* has that sense. See also 46.

<sup>s</sup> This dish, no doubt, takes its name from *Spina*, of which it is made.

<sup>t</sup> Read, *pykke*, *thykke*.

<sup>u</sup> It means *laid upon it*.



XLVII. For to make Rosée\* and Fresce and Swan  
schal be ymad in the selve maner.

Nym pyggus and hennys and other maner fresch  
flesch and hew yt in morselys and seth yt in wyth  
wyn and y gyngyner and galyngale and gelofr' and  
canel ‡ and bray yt wel and kest thereto and alye yt  
wyth amydoñ other wyth flowr of rys.

XLVIII. For to make an amendement Formete that  
ys to † salt and over mychyl.

Nym etemele and bynd yt in a fayr linnen clowt  
and lat yt honge in the pot so that yt thowche nozt  
the bottym and lat it hongy ther'ynne a god wyle  
and seph<sup>b</sup> set yt fro the fyre and let yt kele and yt  
schal be fresch ynow wythoute any other maner li-  
cower ydo ther'io.

XLIX. For to make Rapy<sup>c</sup>.

Tak Fygys and reyfsyns and wyn and grynd hem  
togeder tak and draw hem thorw a cloth and do  
ther'to powder of Alkenet other of rys and do ther'to  
a god quantite of pepir and vyneger and boyle it  
togeder and messe yt and serve yt forth.

\* Vide N<sup>o</sup> 41.

y Perhaps, *in wyn with*.

‡ Cinamon. Vide Gloss.

† id est, *too*.

<sup>b</sup> Read, *seth*, i. e. then.

<sup>c</sup> Vide Part II. N<sup>o</sup> 1. 28.



L. For to make an Egge Dows<sup>d</sup>.

Tak Almaundys and mak god mylk and temper wyth god wyneger clene tak reyſynys and boyle hem in clene water and tak the reyſynis and tak hem owt of the water and boyle hem wyth mylk and zyf thow wyl colour yt wyth ſafrōn and ſerve yt forth.

LI. For to make a mallard in cyney<sup>e</sup>.

Tak a mallard and pul hym drye and ſwyng over the fyre draw hym but lat hym touche no water and hew hym in gobettys and do hym in a pot of clene water boyle hem wel and tak onyons and boyle and bred and pepyr and grynd togedere and draw thorw a cloth temper wyth wyn and boyle yt and ſerve yt forth.

LII. For to make a Bukkenade<sup>f</sup>.

Tak veel and boyle it tak zolkys of eggys and mak hem thykke tak macis and powdr<sup>g</sup> of gyngyn<sup>g</sup> and powder of peper and boyle yt togeder and meſſe yt forth.

<sup>d</sup> Vide ad Part II. N<sup>o</sup> 21. There are no eggs concerned, ſo no doubt it ſhould be *Eger Dows*. Vide Gloſſ.

<sup>e</sup> See N<sup>o</sup> 8.

<sup>f</sup> Vide N<sup>o</sup> 45.



LIII. For to make a Roo Broth <sup>g</sup>.

Tak Parfile and Yfop and Sauge and hak yt smal  
boil it in wyn and in water and a lytyl powdr' of  
peper and melle yt forth.

## LIV. For to mak a Bruet of Sarcynesse.

Tak the lyre of the fresch Buf and bet it al in  
pecis and bred and fry yt in fresch gres tak it up and  
and drye it and do yt in a vessel wyth wyn and sugur  
and powdr' of clowys boyle yt togedere tyl the flesch  
have drong the liycour' and take the almande mylk  
and quibibz macis and clowys and boyle hem togeder'  
tak the flesch and do ther'to and melle it forth.

LV. For to make a Gely <sup>h</sup>.

Tak hoggys fet other pyggys other erys other par-  
trichys other chiconys and do hem togeder' and seph <sup>i</sup>  
hem in a pot and do hem in flour' of canel and clowys  
other or grounde <sup>k</sup> do ther'to vineger and tak and do  
the broth in a clene vessel of al thys and tak the  
Flesch and kerf yt in smal morselys and do yt therein

<sup>g</sup> *Deer* or *Roes* are not mentioned, as in Mr. Brandet's Roll, N<sup>o</sup> 14, ergo quære. It is a meager business. Can it mean *Rue* Broth for penitents?

<sup>h</sup> Jelly.

<sup>i</sup> seph, i. e. *seeth*.

<sup>k</sup> Not clearly expressed. It means either Cinamon or Cloves, and either in flour or ground.



tak powder of galyngale and cast above and lat yt  
kels tak bronches of the lorer tr' and styk over it and  
kep yt al so longe as thou wilt and serve yt forth.

LVI. For to kepe Venison fro restyng.

Tak venison wan yt ys newe and cuver it hastily  
wyth Fern that no wynd may come thereto and wan  
thou hast ycuver yt wel led yt hom and do yt in a  
soler that sonne ne wynd may come ther'to and di-  
membr' it and do yt in a clene water and les yt ther'  
half a day and after do yt up on herdeles for to drie  
and wan yt ys drye tak salt and do after thy venison  
axit<sup>1</sup> and do yt boyle in water that yt be other<sup>m</sup> so  
salt als water of the see and moche more and after  
lat the water be cold that it be thynne and thanne  
do thy Venison in the water and lat yt be therein  
thre daies and thre nyzt<sup>n</sup> and after tak yt owt of the  
water and salt it wyth drie salt ryzt wel in a barel  
and wan thy barel ys ful cuver it hastily that sunne  
ne wynd come thereto.

LVII. For to do away Restyn<sup>o</sup> of Venison.

Tak the Venison that ys rest and do yt in cold  
water and after mak an hole in the herthe and lat  
yt be thereyn thre dayes and thre nyzt and after tak

<sup>1</sup> as thy venison requires. See Gloss. to Chaucer for *axe*.

<sup>m</sup> Dele.

<sup>n</sup> A plural, as in N<sup>o</sup> 57.

<sup>o</sup> Restiness. It should be rather *restyng*. See below.



yt up and spot yt wel wyth gret salt of peite<sup>p</sup> there were the restyng ys and after lat yt hange in reyn water al nyzt or mor<sup>r</sup>.

LVIII. For to make pōdoroge<sup>d</sup>.

Tak Partrichis wit<sup>r</sup> longe flettis of Pork al raw and hak hem wel smale and bray hem in a mortar and wan they be wel brayed do thereto god plente of poudre and zolkys of eyryn and after mak ther<sup>o</sup>f a Farfure formed of the gretnesse of a onyōn and after do it boyle in god breth of Buf other of Pork after lat yt kele and after do it on a broche of Hasel and do them to the fere to roste and after mak god bature of flour<sup>r</sup> and egg<sup>r</sup> on batur<sup>r</sup> wyt and another zelow and do thereto god plente of sugur and tak a fethere or a styk and tak of the batur<sup>r</sup> and peynte ther<sup>o</sup>n above the applyn so that on be wyt and that other zelow wel colourd:

**Explicit serbiciū de carnibus.**

<sup>p</sup> Pierre, or Petre.

<sup>d</sup> Vide N<sup>o</sup> 42.

<sup>r</sup> with.



*Hic incipit Servitium de Pissibus<sup>a</sup>.*I. For to make Egarduse<sup>b</sup>.

**TAK** Lucys<sup>c</sup> or Tenchis and hak hem smal in gobett' and fry hem in oyle de olive and fyth nym vineger and the thredde party of fugur and myncyd onyons smal and boyle al togeder' and cast ther'yn clowys macys and quibibz and serve yt forthe.

II. For to make Rapy<sup>d</sup>.

Tak pyg' or Tenchis or other maner fresch fysch and fry yt wyth oyle de olive and fyth nym the crustys of wyt bred and canel and bray yt al wel in a mortere and temper yt up wyth god wyn and cole<sup>e</sup> yt thorw an herfyve and that yt be al cole<sup>f</sup> of canel and boyle yt and cast ther'in hole clowys and macys

<sup>a</sup> See p. 1.<sup>b</sup> See N<sup>o</sup> 21 below, and part I. N<sup>o</sup> 50.<sup>c</sup> Lucy, I presume, means the *Pike*; so that this fish was known here long before the reign of H. VIII. though it is commonly thought otherwise. V. Gloss.<sup>d</sup> Vide N<sup>o</sup> 49.<sup>e</sup> Strain, from Lat. *colo*.<sup>f</sup> Strained, or cleared.



and quibibz and do the fysch in dischis and rape & abovyn and dresse yt forthe.

### III. For to make Fygey.

Nym Lucys or tenchis and hak hem in morfell<sup>p</sup> and fry hem tak vyneger and the thredde party of fugur myncy onyons smal and boyle al togedyr cast ther'yn macis clowys quibibz and serve yt forth.

### III. For to make Pommys morles.

Nym Rys and bray hem<sup>h</sup> wel and temper hem up wyth almaunde mylk and boyle yt nym applyn and par' hem and sher hem smal als dicis and cast hem ther'yn after the boylyng and cast fugur wyth al and colour yt wyth safron and cast ther'to pouders and serve yt forthe.

### V. For to make rys moyle<sup>i</sup>.

Nym rys and bray hem ryzt wel in a mortar and cast ther'to god Almaunde mylk and fugur and salt boyle yt and serve yt forth.

### VI. For to make Sowpys dorry.

Nym onyons and mynce hem smale and fry hem in

& This Rape is what the dish takes its name from. Perhaps means *grape* from the French *rape*. Vide N<sup>o</sup> 28.

<sup>h</sup> Rice, as it consists of grains, is here considered as a plural. See also N<sup>o</sup> 5. 7, 8.

<sup>i</sup> Vide Gloss.



oyl dolyf Nym wyn and boyle yt wyth the onyouns  
toste wyte bred and do yt in dischis and god Almande  
mylk also and do ther'above and ferve yt forthe.

VII. For to make Blomanger <sup>k</sup> of Fysch.

Tak a pound of rys les hem wel and wasch and  
feth tyl they breste and lat hem kele and do ther'to  
mylk of to pound of Almandys nym the Perche or the  
Lopuster and boyle yt and kest fugur and salt also  
ther'to and ferve yt forth.

VIII. For to make a Potage of Rys.

Tak Rys and les hem and wasch hem clene and  
feth hem tyl they breste and than lat hem kele and  
feth cast ther'to Almand mylk and colour it wyth saf-  
ron and boyle it and messe yt forth.

IX. For to make Lamprey fresch in Galentyne <sup>l</sup>.

Schal be latyn blod atte Navel and schald yt and  
roft yt and ley yt al hole up on a Plater and zyf hym  
forth wyth Galentyn that be mad of Galyngale gyn-  
gener and canel and dresse yt forth.

X. For to make salt Lamprey in Galentyne <sup>m</sup>.

Yt schal be stoppit <sup>n</sup> over nyzt in lews water and

<sup>k</sup> See note on N<sup>o</sup> 14. of Part I.

<sup>l</sup> This is a made or compounded thing. See both here, and in  
the next Number, and v. Gloss.

<sup>m</sup> See note <sup>l</sup> on the last Number.

<sup>n</sup> Perhaps, *steppit*, i. e. steeped. See N<sup>o</sup> 12.



in braan and flowe and fodyn and pyl onyons and feth hem and ley hem al hol by the Lomprey and zif hem forthe wyth galentyne makyth<sup>o</sup> wyth strong vyneger and wyth paryng of wyt bred and boyle it al togeder' and ferve yt forthe.

XI. For to make Lampreys in Bruet.

'They schulle be schaldyd and yfode and ybrulyd upon a gredern and grynd peper and safrōn and do ther'to and boyle it and do the Lomprey ther'yn and ferve yt forth.

XII. For to make a Storchon.

He schal be shorn in besys<sup>p</sup> and stepyd<sup>a</sup> over nyzt and fodyn longe as Flesch and he schal be etyn in venegar.

XIII. For to make Solys in Bruet.

'They schal be fleyn and fodyn and rostyde upon a gredern and grynd Peper and Safrōn and ale boyle it wel and do the sole in a plater and the bruete above ferve it forth.

XIV. For to make Oystryn in Bruet.

'They schul be schallyd<sup>r</sup> and yfod in clene water

<sup>o</sup> Perhaps, *makyd*, i. e. made.

<sup>p</sup> Perhaps, *pesys*, i. e. pieces.

<sup>a</sup> Qu. *steppit*, i. e. steeped.

<sup>r</sup> Have shells taken off.



grynd peper fafron bred and ale and temper it wyth Broth do the Oystryn ther'ynne and boyle it and salt it and serve it forth.

XV. For to make Elys in Bruet.

They schul be flayn and ket in gobett' and sodyn and grynd peper and fafron other myntys and persele and bred and ale and temper it wyth the broth and boyle it and serve it forth.

XVI. For to make a Lopister.

He schal be rostyde in his scalyes in a ovyn other by the Feer under a panne and etyn wyth Veneger.

XVII. For to make Porreyne.

Tak Prunys fayrist wasch hem wel and clene and frot hem wel in fyve for the Jus be wel ywonge and do it in a pot and do ther'to wyt gres and a party of sugur other hony and mak hem to boyle togeder' and mak yt thykke with flowr of rys other of wastel bred and wan it is sodyn dresse it into dischis and strew ther'on powder and serve it forth.

XVIII. For to make Chirefeye.

Tak Chiryas at the Fest of Seynt John the Baptist and do away the stonys grynd hem in a mortar and after frot hem wel in a seve so that the Jus be wel comyn owt and do than in a pot and do ther'in feyr  
gres



gres or Boter and bred of wastrel ymyid<sup>s</sup> and of fugur a god party and a porcion of wyn and wan it is wel yfodyn and ydressed in Dyschis stik ther'in clowis of Gilofr' and strew ther'on fugur.

XIX. For to make Blank de Sur' <sup>t</sup>.

Tak the zolkys of Eggs sodyn and temper it wyth mylk of a kow and do ther'to Comyn and Safron and flowr' of ris or wastel bred mycd and grynd in a mortar and temper it up wyth the milk and mak it boyle and do ther'to wit<sup>u</sup> of Egg' corvyn finale and tak fat chese and kerf ther'to wan the licour is boylyd and ferve it forth.

XX. For to make Grave enforse.

Tak tyd<sup>w</sup> gyngener and Safron and grynd hem in a mortar and temper hem up wyth Almandys and do hem to the fir' and wan it boylyth wel do ther'to zolkys of Egg' sodyn and fat chese corvyn in gobettis and wan it is dressed in dischis strawe up on Powder of Galyngale and ferve it forth.

XXI. For to make Hony Doufe<sup>x</sup>.

Tak god mylk of Almandys and rys and wasch hem wel in a feyr' vessel and in fayr' hoth water and

<sup>s</sup> Perhaps, *ymycid*, i. e. minced; or *mycd*, as in N<sup>o</sup> 19.

<sup>t</sup> Vide Note <sup>c</sup> on N<sup>o</sup> 29. of Part I.

<sup>u</sup> white. So *wyt* is *white* in N<sup>o</sup> 21. below.

<sup>w</sup> It appears to me to be *tyd*. Can it be *fyd*?

<sup>x</sup> See Part II. N<sup>o</sup> 1; and Part I. N<sup>o</sup> 50.



after do hem in a feyr towayl for to drie and wan that they be drye bray hem wel in a morter al to flowr<sup>y</sup> and afterward tak two partyis and do the half in a pot and that other half in another pot and colour that on wyth the safron̄ and lat that other be wyt and lat yt boyle tyl it be thykke and do ther'to a god party of fugur and after dresse yt in twe dischis and loke that thou have Almandys boylid in water and in safron̄ and in wyn and after frie hem and set hem upon the fyre sethith mete<sup>y</sup> and strew ther'on fugur that yt be wel ycolouryt<sup>z</sup> and serve yt forth.

#### XXII. For to make a Potage Feneboiles.

Tak wite benes and feth hem in water and bray the benys in a morter al to nozt and lat them sethe in almande mylk and do ther'in wyn and hony and feth<sup>a</sup> reysons in wyn and do ther'to and after dresse yt forth.

#### XXIII. For to make Tartys in Applis.

Tak gode Applys and gode Spycis and Figys and reysons and Perys and wan they are wel ybrayed colourd<sup>b</sup> wyth Safron̄ wel and do yt in a cofyn and do yt forth to bake wel.

<sup>y</sup> Seth it mete, i. e. seeth it properly.

<sup>z</sup> Coloured. See N<sup>o</sup> 28. below.

<sup>a</sup> i. e. Seeth.

<sup>b</sup> Perhaps, *coloure*.



## XXIV. For to make Rys Alker'.

Tak Figys and Reysons and do away the Kernelis and a god party of Applys and do away the paryng of the Applis and the Kernelis and bray hem wel in a mortar and temper hem up with Almande mylk and menge hem wyth flowr of Rys that yt be wel chariaunt and strew ther'upon powder of Galyngale and serve yt forth.

## XXV. For to make Tartys of Fysch owt of Lente.

Mak the Cowche of fat chese and gyngener and Canel and pur' crym of mylk of a Kow and of Helys yfodyn and grynd hem wel wyth Safron and mak the chowche of Canel and of Clowys and of Rys and of gode Spycys as other Tartys fallyth to be.

XXVI. For to make Morrey<sup>c</sup>.

Requir' de Carnibus ut supra<sup>d</sup>.

XXVII. For to make Flownys<sup>e</sup> in Lente.

Tak god Flowr and mak a Past and tak god mylk of Almandys and flowr of rys other amydon and boyle hem togeder' that they be wel chariaud wan yt is boylid thykke take yt up and ley yt on a feyr'

<sup>c</sup> Vide Part I. N<sup>o</sup> 37.

<sup>d</sup> Part I. N<sup>o</sup> 37.

<sup>e</sup> Perhaps, *Flawones*, or Custards. Chaucer, vide *Slaunis*. Fr. *Flans*.

bord so that yt be cold and wan the Cofyns ben makyd tak a party of and do upon the coffyns and kerf hem in Schiveris and do hem in god mylk of Almandys and Figys and Datys and kerf yt in fowr partyis and do yt to bake and serve yt forth.

### XXVIII. For to make Rapee <sup>f</sup>.

Tak the Crustys of wyt bred and reysons and bray hem wel in a mortar and after temper hem up wyth wyn and wryng hem thorw a cloth and do ther'to Canel that yt be al colouryt of canel and do ther'to hole clowys macys and quibibz the fysch schal be Lucys other Tenchis fryid or other maner Fysch so that yt be fresch and wel yfryed and do yt in Dischis and that rape up on and serve yt forth.

### XXIX. For to make a Porrey Chapeleyn.

Tak an hundred onyons other an half and tak oyle de Olyf and boyle togeder' in a Pot and tak Almande mylk and boyle yt and do ther'to. Tak and make a thynne Paaft of Dow and make therof as it were ryngis tak and fry hem in oyle de Olyve or in wyte grees and boil al togedere.

### XXX. For to make Formenty on a Fichfsday <sup>g</sup>.

Tak the mylk of the Hasel Notis boyl the wete <sup>h</sup> wyth the aftermelk til it be dryyd and tak and colour<sup>d i</sup> yt wyth Safron and the ferst mylk cast ther'to and boyle wel and serve yt forth.

<sup>f</sup> Vide Part I. N<sup>o</sup> 49.    <sup>g</sup> Fishday.    <sup>h</sup> white.    <sup>i</sup> Perhaps, colour.



XXXI. For to make Blank de Syry <sup>k</sup>.

Tak Almande mylk and Flowr' of Rys Tak ther'to fugur and boyle thys togeder' and dische yt and tak Almandys and wet hem in water of Sugur and drye hem in a panne and plante hem in the mete and serve yt forth.

## XXXII. For to make a Pynade or Pyvade.

Take Hony and Rotys of Radich and grynd yt smal in a mortar and do yt ther'to that hony a quantite of broun fugur and do ther'to Tak Powder of Peper and Safron and Almandys and do al togeder' boyl hem long and hold<sup>l</sup> yt in a wet bord and let yt kele and messe yt and do yt forth <sup>m</sup>.

XXXIII. For to make a Balourgly <sup>n</sup> Broth.

Tak Pikys and spred hem aboard and Helys zif thou hast fle hem and ket hem in gobettys and seth hem in alf wyn<sup>o</sup> and half in water Tak up the Pykys and Elys and hold hem hote and draw the Broth thorwe a Clothe do Powder of Gyngener Peper and Galyngale and Canel into the Broth and boyle yt and do yt on the Pykys and on the Elys and serve yt forth.

**Explicit de Coquina que est optima medicina.**

<sup>k</sup> Vide ad N<sup>o</sup> 29. of Part I.

<sup>l</sup> i. e. *keep*, as in next Number.

<sup>m</sup> This Recipe is ill expressed.

<sup>n</sup> This is so uncertain in the original, that I can only guess at it.

<sup>o</sup> Perhaps, *alf in wyn*, or *dele in before water*.

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# INDEX AND GLOSSARY

TO

## MR. BRANDER'S ROLL OF COOKERY.

The Numbers relate to the order of the Recipes.

N. B. Many words are now written as one, which formerly were divided, as al fo, up on, &c. Of these little notice is taken in the Index, but I mention it here once for all.

Our orthography was very fluctuating and uncertain at this time, as appears from the different modes of spelling the same words. v. To gedre; v. wayfhe; v. ynowkz; v. chargeant; v. corānte; &c.

### A.

**A.** abounds. a gode broth, 5. 26, al a nyzt, 192.  
*in.* a two, 62.

*ā.* and. passim.

Aftir. Proem. like, 176. Wiclif.

Aray. Drefs, fet forth, 7. Chaucer.

Alf. MS. Ed. 45. Il. 33. half.

Alye it. 7. 33. mix, thicken. hence *alloy* of metals.  
from French *allayer*. alay, 22. aly, MS. Ed. 46.

See Junij Etymolog. v. Alaye. lye. here N<sup>o</sup> 15.

Q 2

lyed.



- lyed. thickened. MS. Ed. 44, 45. Randle Holme interprets lyth or lything by thickening. hence lyō. a mixture, 11. *alith* for alyed. MS. Editor. N° 45.
- Awey. MS. Ed. 27. II. 18. away.
- Auance. 6. forte Avens. *Caryophylla*, Miller, Gard. Dict.
- Axe. MS. Ed. N° 56. Chaucer.
- Ayren. v. Eyren.
- Al, Alle. 23. 53. Proem. All. Chaucer. *al to brest*. all burst. MS. Ed. N° 14.
- Als. MS. Editor. N° 29. Chaucer. in v. It means *as*.
- Almandes. 17. very variously written at this time, Almaunde, Almandys, Almaundys, Almondes, all which occur in MS. Ed. and mean Almond or Almonds.
- Almānd mylke. 9. Almonds blanch'd and drawn thickish with good broth or water, N° 51. is called *thyk mylke*, 52. and is called after Almānde mylke, first and second milk, 116. Almānds unblāched, ground, and drawn with good broth, is called mylke, 62. Cow's milk was sometimes used instead of it, as MS. Ed. 1. 13.
- Creme of Almands how made, 85. Of it, Lel. Coll. VI. p. 17. We hear elsewhere of Almond-butter, v. Butter.
- Azeyn. 24. again. Lel. Coll. IV. p. 281. *alibi*. Chaucer. A. S. *Ægen*.
- Aneys, Anyse. 36. 137. Aneys in confit rede other whyt, 36. 38. i. e. Anis or Aniseed confectioned red, or white. used for garnish, 58.
- Amydon. 37. v. ad locum.
- Almony. 47. v. ad locum.
- Almayne. 71. Germany. v. ad loc. MS. Editor, N° 2. 31.
- Alkenet. 47. A species of Buglos. Quincey, Dispens. p. 51. 62. used for colouring, 51. 84. fryed and yfondred, or yfondyt, 62. 162.

Anoon.

- Anoon. 53. Anon, immediately. Wiclif.  
 Arn. MS. Ed. II. 23. are. Chaucer. v. *arne*.  
 Adon. 59. 85. down. v. Chaucer. voce *adoune*. MS.  
 Edit. N° 1.  
 Avysement. Proem. Advice, Direction. Chaucer.  
 French.  
 Aymers. 72. Embers. Sax. æmýman, Cineres. Belg.  
*ameren*.  
 Aquapatys. 75. a Mefs or Dish.  
 Alker. Rys Alker. MS. Ed. II. 24.  
 Appulmoy. 79. a dish. v. ad loc. Appelyn, Applys,  
 Apples. MS. Ed. 17. 35.  
 Abrode. 85. abrod. MS. Ed. II. 33. abroad. So  
*brode*. MS. Ed. 15. broad.  
 Alite. v. Lite.  
 Ale. 113. v. Pref.  
 Afide. 113. apart. Wiclif.  
 Ayfell. 114, 115. a species of Vinegar. Wiclif.  
 Chaucer. v. *Eijel*.  
 Alegar. 114.  
 Armed. 146. v. ad loc.  
 Alygyn. v. Brewet.

## B.

- Bacon. N° 1.  
 Benes. 1. alibi Beans. Chaucer. v. *bene*.  
 Bef. 6. MS. Ed. 17. Beef. Buf, Buff. MS. Ed. 27.  
 42, 43.  
 Buth. 6. 23. 30. alibi. been, are. Chaucer has *beth*.  
 Ben. MS. Ed. 4. 27. be. Chaucer v. *bein* and *ben*.  
 Balles. 152. Balls or Pellets.  
 Blank Desire. 193, 194. bis. Lel. Coll. VI. p. 5. In  
 N° 193, we meet with *Blank desne*, but the Con-  
 tents has *Desire*, which is right, as appears from  
 the sequel. In MS. Ed. 29. it is *Blank-Surry*, and  
*Sury*, and *Sure*, and *de Sur*. II. 19. de Syry, 31.  
 4 and



and here N<sup>o</sup> 37, it is *Defforre*. and we have *Samon* in *Sorry*. *Lel. Coll. VI. p. 17. Perches. ibid. Eels p. 28. 30. where it is a Potage. whence I conceive it either means de Surrey, i. e. Syria. v. Chaucer. v. Surrey. Or it may mean to be desired, as we have Horsys of Desyr. Lel. Coll. IV. p. 272. See N<sup>o</sup> 63. and it is plainly written Desire in Godwin de Præsul. p. 697. In this case, the others are all of them corruptions.*

Blank *Defforre*. v. Blank *Desire*.

Blank *Desne*. v. Blank *Desire*.

*Berandyles*. MS. Ed. 27.

*Bred, Breed*. MS. Ed. passim. *Bread*.

*Bove*. 167. *Above*. Chaucer. Belg. *Boven*.

*Blode*. 11. *alibi*. *Blod*. MS. Ed. 9. *Blood*.

*Batō*. 149. of eggs, 161. 179. *Batur*, 28. *Batour*. *ibid.* 19. *Batter*.

*Boter*. MS. Ed. 38. *Butter*.

*Borage*. 6.

*Betes*. 6. *Beets*. Fr. *Bete*.

*Bursen*. 11. name of a dish. *Bursews*, N<sup>o</sup> 179, is a different dish.

*Brek*. MS. Ed. 6. 23. *break, bruise*.

*Brest, breste*. MS. Ed. 1. 14. *burst*.

*Bukkennade*. 17. a dish. *Buknade*, 118. where it means a mode of dressing. vide MS. Ed. 45. 52.

*Bryddes*. 19. *Briddes*, 60. 62. *Birds*, per metathesis. Chaucer.

*Brawn of Capons*. 20. 84. *Flesh*. *Braun*. MS. Ed. 29. v. Chaucer. we now say, *brawn of the arm*, meaning the flesh. Hence *brawn-fall'n*. *Old Plays*, XI. p. 85. *Lylie's Euphues*, p. 94. 142. Chaucer. *Brawn* is now appropriated to these rolls which are made of *Brawn* or *Boar*, but it was not so anciently, since in N<sup>o</sup> 32 we have *Brawn of Swyne*, which shews the word was common to other kinds of



of flesh as well as that of the Boar; and therefore I cannot agree with Dr. Wallis in deducing *Brawn* from *Aprugna*.

Blank māng. 36. 192. Chaucer writes *Blank manger*.

Blomanger. MS. Ed. 14. 33. 34. II. 7. N. B. a very different thing from what we make now under that name, and see Holme, III. p. 81.

Bronchis. MS. Ed. 55. Branches.

Braan. MS. Ed. II. 10. Bran.

Bet. MS. Ed. II. 21. Beaten.

Broche. MS. Ed. 58. a Spit.

Brewet of Almony. 47. v. Almony. of Ayrēn, or eggs, 91. MS. Ed. 23. Eles in Brewet, 110. where it seems to be composed of Bread and Wine. Muskles in Brewet, 122. Hens in Bruet, MS. Ed. 7. Cold, 131. 134. Bruet and Brewet are French *Brouet*, Pottage or Broth. Bruet riche, Lel. Coll. IV. p. 226. *Beorwete*, p. 227, as I take it. *Blanche Brewet de Alyngyn*, MS. Ed. 13. 23.

Boon. 55. Bone. Chaucer.

Brenyng. 67. 188. burning, per metathesis, from *bren* or *brenne*, used by Skelton, in the Invektive against Wolsey, and many old authors. Hence the disease called brenning or burning. Motte's Abridgement of Phil. Transf. part IV. p. 245. Reid's Abridgement, part III. p. 149. Wiclif has *brenne* and *brync*. Chaucer. v. *bren*, *Brinne*, &c.

Blake. 68. Black. Chaucer.

Berft. 70. 181. 192. burft. Chaucer. A. S. *berftan*.

Breth. 71. Air, Steam. MS. Ed. N° 2. hence *brether*, breather. Wiclif.

Broñ. 74. brown. A. S. *bpun*.

Butter. 81. 91. 92. 160. Boter, MS. Ed. 38. and so *boutry* is Buttery. Lel. Coll. IV. p. 281. *Almonde Butter*. Lel. VI. p. 6. Rabelais, IV. c. 60.

Bynethen. 92. under, beneath. Chaucer. *bineth*.

Bolas. 95. bullace. Chaucer.

Bifore.



- Bifore. 102. before. Wiclif. Matth. xiv. Chaucer has *biforne*, and *byforne*.  
 Brasey. a compound fauce, 107.  
 Ballac broth. 109.  
 Brymlent. Tart de Brymlent. 167. v. ad loc.  
 Bloms. 171. Flowers, Blossoms. Chaucer.  
 Bothom. 173. bottom. pronounced *bothom* now in the north. Chaucer. bottym, MS. Ed. 48.  
 Brode. 189. broad. v. abroad.  
 Bataiwyng. 189. embatteling. qu. if not misread for *bataillyng*. See Chaucer. v. batailed.  
 Bord. MS. Ed. II. 27. board. Chaucer.  
 Breyt, breth. MS. Ed. 17. 58. Broth.  
 Blank Surry. MS. Ed. 29. II. 19. v. Blank Desire.  
 Bismeus. MS. Ed. 16.

## C.

- C. omitted. v. Cok. v. pluk. v. Pryk. v. Pekok.  
 v. Phifik. v. thyk. on the contrary it often abounds,  
 hence, schulle, should; fresch, fresh; dische, dish;  
 schepys, sheeps; flesch, flesh; fysch, fish; scher,  
 cheer, &c. in MS. Ed. v. Gl. to Chaucer. v. schal.  
 Craftly. Proem. properly, *secundum artem*.  
 Caboches. 4. alibi. Cabbages. f. Fr. Caboche, Head,  
 Pate.  
 Caraway. 53. v. Junij Etymolog.  
 Carvon. 152. carved, cut. Corvyn, MS. Ed. II. 19, 20.  
 cut. *Corue*, i. e. corve, 4. cut. v. ycorve. v. kerve.  
 Canell. passim. Cinamon. Wiclif. v. Pref.  
 Cuver. MS. Ed. 56. Cover.  
 Campas. by Cumpas, i. e. Compass, 189. by measure,  
 or round. Lel. Coll. IV. p. 263.  
 Cool. 6. Cole or Colwort. Belg. *kool*.  
 Corat. 12. name of a dish.  
 Culdore. MS. Ed. 25. 27. a Cullender. Span. Col-  
 laders.  
 Caffelys. MS. Ed. 28.

Cranes.



- Cranes. 146. *Grues*. v. ad loc.
- Chyballes. 12. Chibolls, 76. young Onions. Littleton. Ital. *Cibolo*. Lat. *Cæpula*, according to Menage; and see Lye.
- Colys. MS. Ed. II. see the Pref. p. XVII XI. p. 94
- Cawdel. 15. 33. Caudell, Contents. See Junius. of Muskels or Muscles, 124. Cawdel Ferry, 41. In E. of Devon's feast it is *Feny*.
- Conynges. 17. Connynges, 25. Coneys, Rabbets.
- Calle. 152. Cawl of a Swine.
- Connat. 18. a marmolade. v. ad loc.
- Clowes. 20. Cloves. v. Pref.
- Canuas, or Canvas. 178. Fr. *Canevas*. Belg. *Kanefas*.
- Corānte. Raysons of Corānte. 14. So *Rasyns of Corens*, Northumb. Book, p. 19. *Raisin de Corinthe*. Fr. i. e. of Corinth, whence our Currants, which are small Raisins, came, and took their name. *Corance*, 17. 21. *Coraunce*, 50. *Coronse*, MS. Ed. 42. Raisins are called by way of contradistinction *grete* Raysons, 65. 133. See Northumb. Book, p. 11.
- Coronse. v. Corānte.
- Chargeant. 192. Stiff. v. ad loc. MS. Ed. writes *Charchant*, 29, 30 *Charghaunt*, 33. *Charchaunt*, 34. *Chariaunt*. i. e. *Charjaunt*, 36. II. 24. *Chariand*. i. e. *Charjand*, 27.
- Comyn. MS. Ed. 39.
- Colure. MS. Ed. 5. to colour.
- Concys. 22. seems to be a kind of sauce. MS. Ed. 6. but the recipe there is different. v. ad N° 25.
- Chanke. MS. Ed. 20.
- Col, Cole. 23. 52. cool: also to strain, 70, 71. alibi. MS. Ed. II. 22. cleared.
- Comyn. MS. Ed. II. 18. come.
- Cowche. 24. 154. lay. MS. Ed. II. 25. Chaucer, v. Couche.
- Cynce. 25. a certain sauce. perhaps the same with Concy. N° 22. Plays in Cynce, 112. Sooles, 119. Tenches, 120. Oysters, 123.



*incee.  
civet.*

Harys [Hares] in Cmee. MS. Ed. 8. where doubtless we should read Cinee, since in N<sup>o</sup> 51 there it is Cyney. It is much the same as *bruet*, for *Sooles in Cynee* here is much the same with *Solys in bruet*. MS. Ed. II. 13.

Chyken. 27. 33. Chicken is a plural itself. but in MS. Ed. 13. it is *Chekenys* also; and *Chyckyns*. Lel. Coll. IV. p. 1. *Checonys* MS. Ed.

Carnel of Pork. 32. v. ad loc.

Corvyn. v. Carvon.

Curlews. 35. not eaten now at good tables; however they occur in archb. Nevill's feast. Lel. Coll. VI. p. 1. And see Northumb. Book, p. 106. Rabelais iv. c. 59. And Earl of Devon's Feast.

Confit, or Confyt. v. Aneys and Colyandre.

Charlet. 39. a dish. v. ad loc.

Chefe ruayn. 49. 166. perhaps of Rouen in Normandy. *rouen* in Fr. signifies the colour we call *roan*.

Creams. 52. for singular Cream. written *Creme*, 85. 183. Crem and Crym, in MS. Ed. 34. II. 24. Fr. *Cresme*, *Creme*.

Cormarye. 53. a dish. qu.

Colyandre. 53. 128. where it is in *Confyt rede*, or red. White is also used for garnish, 59. Celenõpe, A. S. Ciliandro, Span.

Chyryse. 58. a made dish of cherries. v. ad loc.

Cheweryes. 58. Cherries. v. ad loc. and MS. Ed. II. 18. ubi *Chiryas*.

Croton, 60. a dish. v. ad loc.

Crayton. v. Croton.

Cleeve a two. 62. cloven. A. S. cleofan.

Cyrip. 64. Sirrup. v. ad loc.

Chyches. 72. Vetches, v. ad loc.

Chawf. 74 warm. Fr. *Echauffer*, whence Chaucer has *Eschaufe*.

Clat.



Clat. 78. a dish. qu.

Chef. Proem. chief. Fr.

Calwar Salmōn. 98. v. ad loc. *p 48.*

Compost. 100. a preparation supposed to be always at hand. v. ad loc. *p 49.*

Comfery. 190. Comfrey. v. ad loc. *p 86.*

Chargeours. 101. dishes. v. ad 126. *pp 51, 61.*

Chyfanne. 103. to be eaten cold. *p 51.*

Congur. 104. 115. *Lel. Coll. VI. p. 6. bis. p. 16.*  
*Cungeri* are among the fish in Mr. Topham's MS. for the Conger, little used now, see Pennant. III.

*p. 115.*

*p. 55.* Coffyns. 113. Pies raised without their lids, 158. 167.  
*p 83.* 185. 196. MS. Ed. II. 23. 27. In Wiclif it denotes baskets. *p. 72. 75.*

Comade. 113. Comadore. 188.

Coūtour. 113. Coverture, Lid of a Pye.

Codlyng. 94. grete Codelyng, 114. v. ad loc.

Chawdōn. 115. for Swans, 143. *Swan with Chawdron.*

*Lel. Coll. IV. p. 226. which I suppose may be true orthography. So Swann with Chaudron. Earl of Devon's Feast. And it appears from a MS. of Mr. Aftle's, where we have among Sawces, Swanne is good with Chaldron, that Chaldron is a sauce.*

Crome. 131. Pulp, Kernel. Crūmes. 159. Chaucer.

The Crum is now the soft part of a loaf, opposed to the crust.

Cury. Proem. Cookery. We have assumed it in the title.

Camelyne. 144. a sauce. an *Canelyne*, from the flour of Canel?

Crudds. 150. 171. Curds, per metathesin, as common in the north.

Crustards. 154. Pies, from the *Crust*. quære if our *Custard* be not a corruption of Crustard; Junius gives a different etymon, but whether a better, the Reader must judge. Crustard of fish, 156. of herbs,



157. and in the Earl of Devon's Feast we have *un Pafte Crustade*.

Cryspes. 162. Cryspels. 163. v. ad loc. *Fritter Crifpayne*, *Lel. Coll. VI. p. 5.* which in Godwin de Præful. p. 697. is *Fruter Crifpin*.

Chawfō. 162. Cowfer, 173. a Chafing-dish. Chafer, *Lel. Coll. IV. p. 302. v. Junius voce Chafe*.

Curofe. 171. curiously. perhaps from *cure*, to cook, Chaucer has *corouse*, curious.

Clarry. 172. Clary. *The plant. p. 77.*

Cotagres. 175. a dish. v. ad loc.

Cok. 175. a Cock. fic, *Lel. Coll. IV. p. 227.*

Chewets. 185. 186. a dish. *Rand. Holme, III. p. 78. 81, 82. Birch, Life of Prince Henry, p. 458.*

Comadore. v. Comade.

Chaftlet. 189. v. ad loc.

Chriften. Proem. Christian.

## D.

Do. 1, 2. put, caufe. MS. Ed. 2. 12. Chaucer. *make*. 56. done, 48. So Chaucer has *do* for *done*.

Dof. do off. 101.

Draw. drawn 2. strained. hence 3. 20. 23. *drawe the grewel thurgh a straynour*.

To boil. 2. 17. as, *drawe hem up with gode brothe*, also 51. 74.

To put, 14. 41.

To make. 28. 47. as, *draw an Almande mylke*.

Dee. 152. singular of Dice, the Fr. Dè. v. quare,

Drepee. 19. a dish. qu.

Dates. 20. 52. 158. the fruit.

Dyssh. 24. dish.

Defforre. 37. v. Blank desire,

Douft, 45. alibi Dust.

Dowhz,

*Doucet mete, or swete cake mete. Harl. MS. bake mete*  
*Pyns. Dulceum. C.F. ductileus. Prompt. Parv.*

<sup>2</sup> In the Forme of Cury doucets are not named, but "daryols," p. 82, seem almost the same; directions are given for the following recipe, which ~~are~~ taken from Harl. MS. 279, f. 41, b. under the head of "Bake metis, *vyaunde furnéz*. Doucetez. Take creme a gode cupfulle, and put it on a straynoure, þanne take 3olkys of eyroun, and put þer-to, and a lytel mylke; þen strayne it þorw a straynoure in-to a bolle; þen take sugre y-now and put þer-to, or ellys hony for de-faute of sugre; þan colour it wit safroun; þan take þin cofyns, and put in þe ovynne lere, and lat hem ben hardyd; þan take a dyssche y-fastened on þe pelys ende, and pore þin comade in-to þe dyssche, and fro þe dyssche in-to þe cofyns, and whan þey don a-ryse wel, take hem out, and serue hem forthe." Among the election expenses of Sir John Howard at Ipswich, 1467, appears the item in his household book, "viij boshelles of flour for dowsetes;" and in the first course at dinner in Sir John Nevile's account of the marriage of his daughter to Roger Rockley, in 1526, appear "dulcets, ten of dish." Palsgrave gives "dousette, a lytell flawne, *darielle*."



almonds, milk, vinegar, and raisins. <sup>^</sup> *Mulsus* signifies a kind of mead, and was probably much the same as oximel.

<sup>2</sup> “Dugthy, *ubi* worthy.” CATH. ANG. A Saxon, dohtig, *instructus*.

<sup>3</sup> This word is still used in Norfolk, in the sense of to draggle, and a slattern is called a drabble-tail. Ang. Sax. drabbe, *faeces*.

<sup>4</sup> Draffe, or chaffe, is a word that occurs in Chaucer:

“Why shuld I sowen draf out of my fist,  
Whan I may sowen whete, if that me list.” Persone’s Prol.

In the Reve’s Tale the scholar John complains of being left to lie in his bed “like a draf sale.” So likewise in Piers Ploughman’s Vision, where allusion is made to casting pearls to swine:

“Draf were hem levere,  
Than al the precious perree.” line 5617.

under the head “*ad brasorium ner-*”

- Dowhz. 50. Dowh. 92. Dow. MS. Ed. II. 29.  
 Dough, Paste. A. S. *ḡah*.  
 Douce Ame. 63. quasi a delicious dish. v. Blank Desire.  
 Drope. 67. drop. to baste. MS. Ed. 28.  
 Dorry. Sowpes dorry, 82. Sops endorsed. from *endore*,  
 187. MS. Ed. 42. II. 6. vide ad 174.  
 Deel. 113. 170. part, some. v. Sum. Chaucer,  
 Dicayn. 172. v. ad loc. *p* 77  
 Dokks. as *Sowre Dokks*, 173. Docks.  
 Dorryle. v. Poīe.  
 Daryols. 183. a dish. A Custard baked in a Crust.  
 Hear Junius, v. Dairie. 'G. *dariole* dicitur libi  
 'genus, quod iisdem Gallis alias nuncupatur *laic-*  
 '*teron* vel *flan de laiēt*.'  
 Desne. v. Blank Desire.  
 Desire. v. Blank.  
 Dressit. 194. dressed. dresse. MS. Ed. 15. et passim.  
 Chaucer in voce. hence ydressed. MS. Ed. II. 18.  
 Dysis. MS. Ed. 15. dice. v. quare.  
 Demembre, dimembre. MS. Ed. 31. dismember.  
 Dows, douze. MS. Ed. 50. II. 21.  
 Drong. MS. Ed. 54. drunk.  
*Dulcet. p* 173

## E.

- E. with *e* final after the consonant, for *ea*, as brede,  
 bread; benes, beans; bete, beat; breke, break;  
 creme, cream; clere, clear; clene, clean; mede,  
 mead; mete, meat; stede, stead; whete, wheat;  
 &c.  
 E with *e* final after the consonant, for *ee*, as betes,  
 beets; chese, cheese; depe, deep; fete, feet;  
 grene, green; nede, needful; fwete, sweet.  
 Endorre. MS. Ed. 42. endorse.  
 Ete. 103. eat. *eten*, 146. eaten. *etyn*. MS. Ed. 3. A. S.  
 etan. MS. Ed. 48. oat.

Enforse.



Enforse. MS. Ed. II. 20. seasoned.

Erbes. 7. herbs; *herbes*, 63. *erbys*, 151. *Eerbis*, 157.

Eyren, and Ayren. 7, 8. 15. Evryn, MS. Ed. 1. Eggs.

‘ a merchant at the N. Foreland in Kent asked for  
‘ eggs, and the good wyf answered, that she coude  
‘ speak no Frenshe — another sayd, that he wolde  
‘ have *eyren*, then the good wyf sayd that she un-  
‘ derstood hym wel.’ Caxton’s *Virgil*, in Lewis’  
Life of Caxton, p. 61. who notes ‘ See Sewel’s  
‘ Dictionary, v. *Ey*.’ add, Urry’s Chaucer. v. Aye  
and Eye. Note here the old plural *en*, that *eggs* is  
sometimes used in our Roll, and that in Wiclif *eye*,  
or *ey* is the singular, and in the *Germ*. See Chaucer.  
v. *Aie*, and *Ay*.

Fowts. 6. v. ad loc. 13, 45-

Egurdouce. 21. v. ad loc. of Fyfshe, 133. Egge dows,  
p. 109- MS. Ed. 50. malè. Egerduse. *ibid*. II. 1. Our N<sup>o</sup>  
58, is really an Eagerdouce, but different from this  
here. A Seville Orange is Aigre-douce. Cotgrave.

Efy. 67. easy. efelich, 113. easily. Chaucer.

Eny. 74. 173. any.

Elena Campana. 78. i. e. Enula Campana, *Elecampane*.

Erbowle. 95. a dish. v. ad loc.

Erbolat. 172. a dish. v. ad loc.

Eerys, Eris. 177. 182. 55. Ears. *Eyr*. MS. Ed. 44.

Chaucer has *Ere* and *Eris*.

Elren. 171. Elder. *Eller*, in the north, without *d*.

Erne. 174. qu. 78.

Euarund. MS. Ed. 3.

Eelys. 101. Eels. *Elys*, *Helys*. MS. Ed. II. 15. 24.

*Elis*. Chaucer.

## F.

Forced. 3. farced, stuff. we now say, *forc'd-meat*,  
yfarced, 159, 160. *enforfed*. MS. Ed. II. 20. *fors*,



170. called *fars*, 150. it seems to mean *season*,  
N<sup>o</sup> 4.

Mixt. 4. where potage is said to be *forced* with  
powdō-douce.

Fort. passim. strong. Chaucer.

Fresce. MS. Ed. 47.

Fenkel. 6. 77. *Fenel*, 76. 172. *Fenell*, 100. Fennel.

Germ. Venikol. Belg. Venckel.

Fōme. Proem. 95. forme.

Funges. 10. Mushrooms, from the French. Cotgrave.

Holme III. p. 82. The Romans were fond of them.

Fefants. 20. 35.

Fynelich wel. 192. very wel, constantly.

Fro. 22. MS. Ed. 56. Chaucer. from. So therfro. 53.

Lel. Coll. IV. p. 266. Chaucer.

Fleysch. 24. Fleish, 37. Flesh, A. S. flæȝc. Germ.  
*Fleisc*.

Feneboyles. MS. Ed. II. 22.

Fyletts. 28. Fillets.

Florish and Flō. 36. 38. 40. Garnish. Lel. Coll. VI.  
p. 17. 23. Chaucer. v. Floure.

Foyles. 49. rolled Paste. *Foyle of dowbz*, 50. 92. et  
per se, 148. 153. *Foile of Paste*, 163. Leaves of  
Sage, 161. Chaucer. v. ad 175. hence Carpe in  
Foile. Lel. Coll. IV. p. 226. *a Dolphin in Foyle*,  
*a suttletie*. VI. p. 5. *Lyng in Foyle*, p. 16. *Cunger*.  
Ibid. *Samon*. Ibid. *Sturgen*. p. 17. et v. p. 22.  
N. B. Foyle in these cases means Paste.

Fars. v. forced. <sup>p 88</sup>

Fle. 53. flea, flaw. MS. Ed. H. 33. flawe, flein, fiain,  
flawed. 10. 13. 15.

Fonnell. 62. a dish.

Frot. MS. Ed. II. 17. rub, shake, *frote*, Chaucer.

Feyre. 66. MS. Ed. II. 18. 22. *Feir*. Chaucer. Fair.

Ferthe. 68. Fourth. hence Ferthing or Farthing.

Furmente. 69. 116. *Furmenty*. MS. Ed. I. *Formete*.

Ibid. 48. *Formenty*, lb. II. 30. from Lat. *Frumen-*  
*tum*,



*tum*, per metathesin; whence called more plausibly *Frumity* in the north, and *Frumetye* in *Lel. Collect.* IV. p. 226. VI. p. 5. 17. 22. but see *Junius*, v. *Formetie*.

*Frenche*. 73. a dish. v. ad loc.

*Fest*. MS. II. 18. *Feast*. *Chaucer*.

*Fygey*. 89. because made of Figs. *Fygs drawn*. 103. MS. Ed. II. 3.

*Found*. 93. mix. dissolve, 193. fond. 188. v. y fonded. Lye, in *Junii Etym.* v. *Founder*.

*Fete*. 102. *Chaucer*. *Fet*, MS. Ed. 44. *Feet*.

*Flaumpeyns*. 113. 184. *p. 54. 82*.

*Ferst*. MS. Ed. II. 30. *First*.

*Fanne*. 116. to fan or winnow. A. S. *pann*, *Vannus*.

*Frytō*. 149, 150, 151. *Fruturs*. MS. Ed. 19. 40.

*Fritters*. *Fruter*, *Lel. Coll.* IV. p. 227. *Frytor*. VI. p. 17.

*Flaunne*. 163. *Flownys*. MS. Ed. II. *p. 120* 27. *Fr. Flans*, *Custards*. *Chaucer*. v. *Slaunnis*. Et v. *Junium voce Flawn*.

*Feel*. 168. hold, contain. perhaps same as *feal*, occultare, abscondere, for which see *Junii Etymol.*

*Fuyr*. 188. Fire. *Fyr fort*. 192. a strong Fire. *Fere*, *Chaucer*. *Fyer*, *Lel. Coll.* IV. p. 296. Belg. *Vuyr*. *Fere*. MS. Ed. 58.

*Ferry*. v. *Cawdel*.

*Flowr*, *Flowre*. MS. Ed. 2. 19. *Flour*.

*Fronchemoyle*. MS. Ed. 15. *p. 95*

*Froys*. MS. Ed. 18. *Fraise*.

*Farsure*. MS. Ed. 28. *stuffing*.

*Forfy*. MS. Ed. 38. *season*.

## G.

*Gronden*. 1. 53. ground or beaten. *to grynde* is to cut or beat small. 3. 8. 13. for compare 14. *ygrōnd* 37. 53. 105. to pound or beat in a mortar. 3. MS. Ed. 5.

*Gode*.

ale, as it is still employed in Sweden. *Gawnsely, sauce for gese flesche, Applauda.*  
 3 "Gaunselle, applauda." CATH. ANG. The composition of this sauce is thus given<sup>Ky1w.</sup>  
 in Arund. MS. 344; printed in Household Ordin. 441; and Warner's Cookery, 65.  
 "Gaunsell for gese. Take floure, and tempur hit with gode cowe mylke, and make hit  
 thynne, and colour hit with saffron; and take garlek, and stamp hit, and do therto, and  
 boyle hit, and sew hit forthe." Caxton says, in the Book for Travellers, "Nycholas  
 the mustard maker hath good vynegre, good gauselyn, *gausailiede*." The term is evi-  
 dently derived from "*gausse d'ail*, a clove of garlick." COTG. The Ortus explains  
 "*applauda vel appluda, dicitur sorbitiuncula ex paleis facta*, (a gaunselle," MED.)  
 This Latin word properly means chaff of corn, or husks, but here is taken in reference  
 to the *gousses*, or husk-like covering of the garlic.

Pliny. *Prompt. Parr. Fraunchemul, pūdyng. fraunchem. Pys. Lucanica,* C

2 "A franchemole, *lucanica*." CATH. ANG. The Catholicon observes, "*Lucanica—*  
*quoddam genus cibi et ut dicunt salsucia, quia primo in Lucaniā est facta*." It is a  
 term of French derivation; Cotgrave gives "*Franchemulle d'un mouton*, a sheepes  
 call or kell," and seems to have signified a viand much the same as the haggis. Di-  
 rections for compounding it will be found in the "*Kalendare de leche metys*," Harl.  
 MS. 279, f. 32. "Nym eyroun with þe whyte, and gratid brede, and chepis talow.  
 Also grete as dyse nym pepir, safroun, and grynd alle to-gederys, and do in þe wombe  
 of þe chepe, þat is þe mawe, and sethe hem wyl, and serue forth." See also the *Forme*  
*of Cury*, p. 95. The following metrical recipe "for fraunche mele" occurs in the  
 "*Crafte of Cure*," Sloane MS. 1986, f. 85.

"Take swongene eyrene in bassyne clene,  
 And kreme of mylke þat is so schene,  
 And myyd bred þou put þer to,  
 And powder of peper þou more do.  
 Coloure hyt with safrone in hast,  
 And kremelyd sewet of schepe on last;  
 And fyll þy bagge þat is so gode,  
 And sew hyt fast, sir, for þo rode.  
 Whenne hyt is sobun þou schalt hyt leche,  
 And broyle hyt on gredel as I the teche."



GEMETRYE. *Geometria.*  
 GENCYANE, or baldmony. *Gen-*  
*ciana.*  
 GENDYR. *Genus.*  
 GENDRYN'. *Genero, gigno.*  
 (GENERAL, K. S.) *Generalis.*  
 GENTYL. *Generosus.*

bitror, opinor.  
 CESSYNGE (or wenyn, K.) *Esti-*  
*macio.*  
*Nota in hoc capitulo<sup>o</sup> multiplicem*  
*sonum, et soni mutacionem*  
*hujus litere G/ et ideo bene*  
*caveas quod sonat per I litera<sup>2</sup>*

Fer floten fro his frende; fremedly he rydes."

Gawayn and G. Knyzt, 714.

It occurs in Rob. of Glouc. and Chaucer; and signifies both strange, as regards country, and alien as to kindred,

"Whether he be fremd, or of his blod,  
 The child, he seyde, is trewe and gode." Amis and Amiloun, 1999.

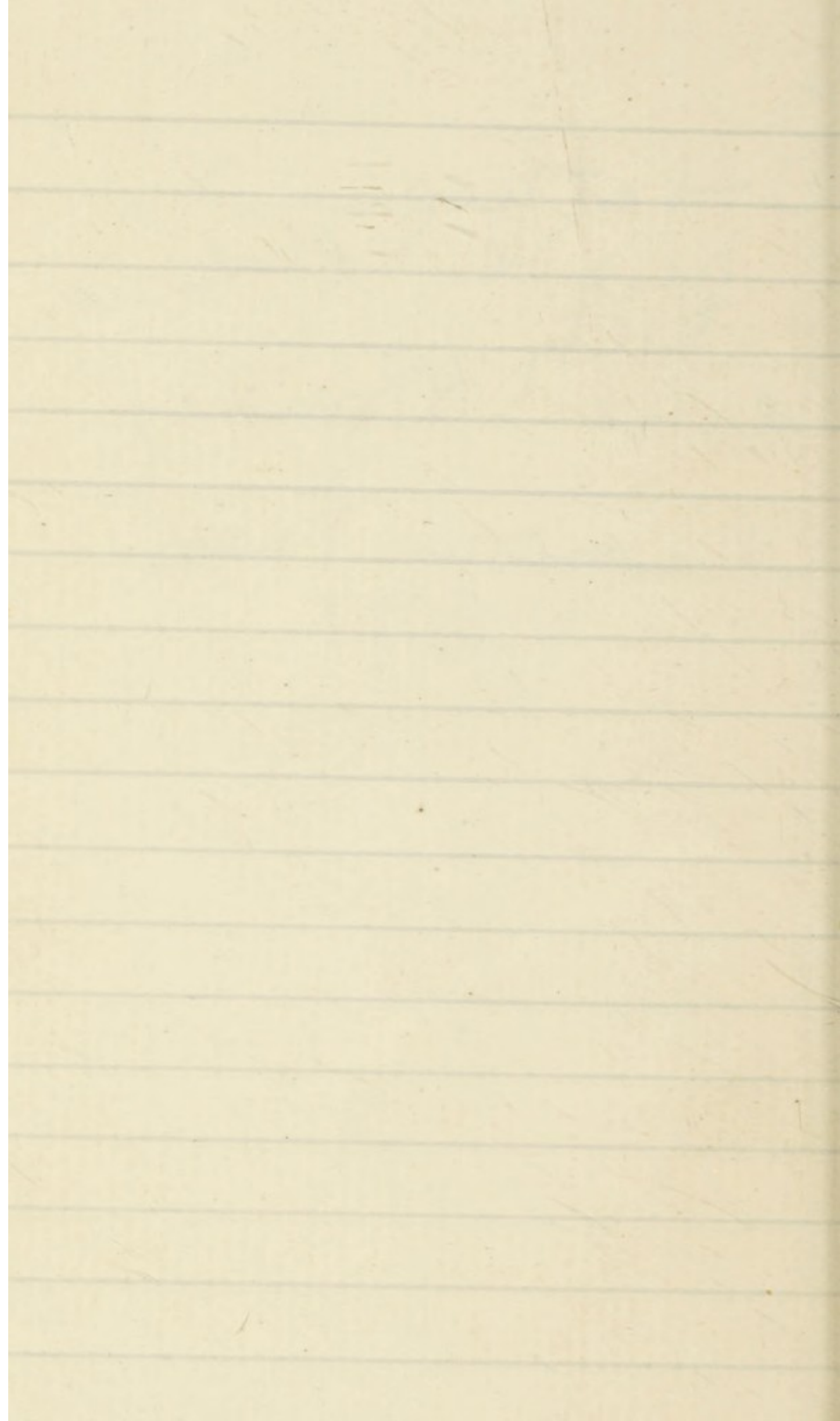
"Those children that are nursed by frembde men's fires are, for the most part, more harde and strong then they be which are daintily brought up in their owne fathers houses." Precious Pearle, translated by Coverdale, A.D. 1560. "Fremmyd, *externus*, *externus*. To make fremmyd, *exterminare*." CATH. ANG. "Exter, the last, fremmede, or stronge." MEDULLA. "Estrangé, separated from, growne fremme or out of knowledge, and acquaintance. *Estrangier*, a stranger, alien, outlander, a fremme bodie, that is neither a dweller with, nor of kinne vnto us." COTG. Ang.-Sax. fremed, *alienus*.

<sup>2</sup> Compare BROKDOL or frees, where possibly the correct reading should be brokyl; and SPERE or fres.

<sup>3</sup> Chaucer and Gower use the word fresh in the sense of handsome, or ornamented; Horman says, "the buyldynge is more fresshe than profitable, *majoris ostentationis est quam usus*. Our churche hath a sharpe steple with a fresshe top, *cum ornato fastigio*." So likewise Palsgrave gives "fresshe, gorgyouse, gay, or well besene, *frisque, gaillart*."

Statman's  
middle English  
trick  
Edited H. Bradley  
Clarendon Press  
1891





Flampeyne.

Coron feast of Kath. & France 1420. Flampeyne flourished wyth a scochone  
hall, and therein iii crownes of golde plantyd with floure delyce and floures  
camemyll wroughte of confections. Fabyan.



... of the ...  
... of the ...  
... of the ...

Among the spices used in ancient cookery, the powder of galingale is frequently named / as may be seen in the *Forme of Cury*. It was the chief ingredient in galene, which, as Pegge supposes, derived thence its name. It was also employed in medicine, as a cardiac and cephalic. In the version of Macer's *Treatise on Spices*, MS. the possession of Hugh Diamond, Esq. it is stated that "Galyngale resolueþ þe tume of þe stomak; hit helpiþ þe deiestione; it doþ amende þe sauour and odour of þe mouthe if it be eten." He further attributes to it virtues of a carminative and aphrodisiac nature. It occurs among spices mentioned in the *Household Roll of the Countess of Leicester*, A.D. 1265; "*pro vij lib. Galingalium, ix. s.*" *Manners and Expenses of England*, p. 14. Chaucer makes allusion to its culinary use, *Cant.* *X*/383. The annual provision of spices for the household of the Earl of Northumberland, A.D. 12, comprised "Galyngga, j quarteron." According to Parkinson, the real galingale is the root of a Chinese plant, of which he gives a representation, but it appears that the root of the rush called English galingale, *Cyperus longus*, Linn. was much used in place of it, both as a drug and a ~~perfume~~. *Galyngale or Galyngale spice*. *Ganeo* is explained by Ducange to signify "*gulosus, popinator, tabernio;*" in *CAMD. SOC.*

*Galanga?* B *Prompt. P.*



cut, a garse, an incision. ELYOT.

<sup>4</sup> The term ANGYLLE, to take wyth<sup>e</sup> fyysche, meaning a fishing rod, has occurred already, as also elger, which appears to be an eel-spear. "*Cōtus*, an algere, a shaft a dartt, a polloure. *Fuscina*, a hoke for fysshe, an algere." MED. ~~ms~~ Cantuar. The word GARFANGYL seems wholly obsolete; possibly the first syllable may be traced to Ang.-Sax. *gar*, *jaculum*, or the implement may be a kind of spear used in taking the GARFYSCHE.

<sup>5</sup> Sir T. Brown, in his account of the fishes of the Norfolk coast, mentions the gar fish, or greenback (*Esox b~~e~~lone*, Linn.) Harrison mentions it among fish usually taken; "Of the long sort are congers, eeles, garefish, and such other of that forme." Descr. of Eng. Holinsh. Chron. i. 224. "*Trompette*, the needle-fish, garre-fish, horn-beake, horne-fish, or piper-fish. *Aiguille*, a horne-backe, piper-fish, or gane-fish. *Esquille*, a small fish called a horne-beake, snacot-fish, gane-fish. *Orphie*, the horn-kecke, piper-fish, garre-fish." COTG. The appellation is doubtless taken from its peculiar form; Ang.-Sax. *gar*, *jaculum*. Jamieson states that at Dundee the porpoise is called gairfish.

<sup>6</sup> Will. of Worc. uses the term gargyle; Itin. p. 282. This appellation of the

Gode. N° 1. alibi. good, strong. Chaucer. *god*, MS.  
Ed. *paffim*.

Grete. mynced. 2. not too small. *gretust*, 189. greatest.  
*gret*, MS. Ed. 15. and Chaucer.

Gourdes. 8. Fr. *gouhourde*.

Gobettes. 16. 62. Gobbettys, Gobettis. MS. Ed. 9.  
alibi. Chaucer. *Gobbins*, Holme III. p. 81, 82.  
large pieces. Wiclif. Junii Etym.

Grees. 17. 101. Grece, 18. alibi. MS. Ed. 8. 14. 32.  
alibi. whyte Grece, 18. Fat, Lard, Conys of high  
Grece. Lel. Coll. IV. p. 226. qu.

Gravey. 26, 27. *Grave*. MS. Ed. II. 20. *Gravy*. Lel.  
Coll. VI. p. 10.

Galyntyne. 28. 117. a preparation seemingly made of p 57.  
*Galingale*, &c. 129. and thence to take its name. See  
a recipe for making it, 138. as also in MS. Ed. 9.  
Bread of Galyntyne, 94. Soupes of Galyntyne,  
129. Lampervey in Galantine. Lel. Coll. IV. p. 226.  
VI. p. 22. Swanne, VI. p. 5.

Garlete and Garlec. 30. 34. Garlick. A. S. *garpleac*.

Grapes. 30. 34.

Galyngale. 30. the Powder, 47. the long-rooted Cy-  
perus. Gl. to Chaucer. See Northumberland Book,  
p. 415.

Gleyr. of Ayren. 59. the white, from Fr. *glair*.  
Chaucer. *Lear* or *Leir* of an Egg. Holme inter-  
prets it *the White beaten into a foam*.

Goon. 59. MS. Ed. 1. go. Belg. *gaen*.

Gylofre. 65. Gelofre. MS. Ed. 27. cloves; for see  
N° 30, 31. 40. there; from Gr. *καρύφυλλον*.

Gyngawdry. 94. a dish.

Grave. MS. Ed. II. 20. Gravey.

Gele. 101, 102. Jelly. Fr. *Gelée*.

Gawdy Grene. 112. perhaps, Light Green.

Gurnards. 115.

Greynes de Parys. 137. and so Chaucer, meaning  
*Greynes de paradys*, or greater Cardamoms. See Dr.



Percy on Northumb. Book, p. 414. Chaucer has *Greines* for *Grains*. and Belg. Greyn.

Grate. 152. v. i or y grated.

Gastbon. 194. f. *Gastbon*, quasi *Wastbon*, from *Wastel* the finest Bread, which see. Hence the Fr. Gasteau.

Gyngynyr, Gyngenyr, Gyngyner, Gyngener. MS. Ed. 3, 4. 13. 24. Ginger. Gyngyner-bred, 32.

Grotys. MS. Ed. II. Oat-meal Grotes, i. e. Grits.

Grydern, Grydeř, Gredern. MS. Ed. 25. 44. II. 11.

## H.

H. for *th*, as hem, them; her, their; passim. *Hare*, 121. Chaucer. Wiclif. It is sometimes omitted; as *wyt* and *wyte*, white. Sometimes abounds, as *schaldyd*. MS. Ed. 7. 11. scalded. v. *Thowehe*.

Hye. Proem. high. *hy*, MS. Ed. 44. A. S. Heah.

Hē. 1, 2. i. e. hem; them. Lye in Junii Etym.

Hulle. 1. a verb, to take off the husk or skin. Littleton. Hence Hulkes, Husks or *Hulls*, as 71. *Holys*, MS. Ed. 1. Sax. helan, to cover. v. Lye in Junii Etym. v. Hull.

Hulkes. v. Hulle.

Hewe. 7. cut, mince. *yhewe*, 12. minced. hewn. MS. Ed. 6. 9. *berwin*, Chaucer. A. S. hepyan.

Hakke. 194. MS. Ed. 23. hack, bruise. Junii Etym. v. hack. MS. Ed. has also *bak* and *bac*.

Hebolace. 7. name of a dish.

Herdeles. MS. Ed. 56. Hurdles.

Hennes. 17. 45. including, I presume, the whole species, as *Malard* and *Pekok* do below.

Hool. 20. 22. alibi. *hole*, 33. 175. *boole*, 158. whole. Chaucer has hole, hool, and hoolich; and Wiclif, *hole* and *bool*. MS. Ed. has *hol* and *hole*.

Hooles. 162. Holes.

Holsomly.



Holsomly. Proem. wholesomely.

Herthe. MS. Ed. 57. Earth.

Hit. 20. 98. 152. it. bytt. Northumb. Book, p. 440.

*Hit*, Gloss. Wiclif. in Marg. A. S. hit.

Hoot. 21. alibi. hot.

Hares. 23.

Hoggepot. 31. v. ad loc.

Hochee. 34. hachè, Fr. but there is nothing to intimate cutting them to pieces.

Herfyve. MS. Ed. II. 2. Hair-sieve. *her* is *hair* in Chaucer.

Helde. 50. 154. throw, cast, put. v. 189. *Heelde*, poured, shed. Wiclif. and Lye in Junii Etym. v. Held.

Holde. 189. make, keep. MS. Ed. II. 32, 33.

Hawtheen. 57. Hawthorn. Junius, v. Haw.

Hatte. 59. bubling, wallop. quasi *the hot*, as in Chaucer. from A. Sax. hatt.

Hong. 67. hing, or hang. Chaucer. MS. Ed. 48.

Honde. 76. hand. Chaucer. So in Derbyshire now.

Heps. 84. Fruit of the Canker-rose. So now in Derbyshire, and v. Junius, voce *Hippes*.

Hake. 94. 186. a Fish. v. ad loc.

Hilde. 109. to skin, from to hull. to scale a fish, 119. vide 117. 119. compared with MS. Ed. II. 13.

Hérons. 146. MS. Ed. 3. Holme, III. p. 77, 78. but little used now. Heronfew. Lel. Coll. IV. p. 226.

*Heronshawe*. VI. p. 1. Heronfews. Chaucer. The Poulterer was to have in his shop *Ardeas five airones*, according to Mr. Topham's MS. written about 1250. And *Heronns* appear at E. of Devon's Feast.

Holke. 173. qu. hollow. 78.

Hertrowee. 176. a dish. *Hert* is *the Hart* in Chaucer. A. S. heort.

Hi. MS. Ed. 27. they.

Hevyd. MS. Ed. 21. v. ad loc.

Hom. MS. Ed. 56. Home.



## I.

- I. 2. for e. Proem. So *ith* for *etb*. Ibid.  
 ī. 30. et *fæpius*. in. *inne*, 37. alibi.  
 Jushell. 43. a dish. v. ad loc. 1-97. 28  
 Is. plur. for es. 52. 73. Proem. Nomblys. MS. Ed.  
 12. Nombles. v. Pees. Rosys, 177, Roses.  
 I. for y. v. y.  
 Iowtes. v. Eowtes. 45  
 Irne. 107. *Iren*, Chaucer. and the Saxon. Iron.  
 Juys. 118. 131. *Jus*, MS. Ed. II. 17. the Fr. word,  
*Ieuse*, Chaucer.

## K.

- Kerve. 8. cut. *kerf*, 65. MS Ed. 29. v. carvon, and  
 Chaucer, voc. Carfe, karft, kerve, kerft.  
 Kydde. 21. Flesh of a Kid. Kedys. MS. Ed. 13. Kids.  
 Keel. 29. 167. 188. MS. Ed. 1. Gl. to Chaucer and  
 Wiclif, to cool.  
 Kyt. 118. alibi. MS. Ed. 19. *ket*, Ibid. II. 15. to cut.  
*kyted*, cut. Lel. Coll. IV. p. 298. Chaucer. v. *Kitt*.  
 Keintlick. v. queintlick.  
 Kyrnels. 189. a species of battlements, from *kernellare*;  
 for which see Spelman, Du Fresne, and Chaucer.  
 Kever. MS. Ed. 2. cover.  
 Kaste, keft. MS. Ed. 6. 10. cast. v. ad loc.  
 Kow. MS. Ed. 38. Cow.

## L.

- L. for ll. MS. Ed. *fæpe*.  
 Lat. 9. 14. alibi. MS. Ed. 1, 2. Let. Chaucer. Belg.  
*laten*. *latyn*. MS. Ed. II. 9. *let*.

Lire,

<sup>3</sup> Jusselle was a compound of eggs and grated bread, with saffron and sage, boiled in broth. The name seems to have been taken from the ancient dish named *Juscellum* by Apicius. See directions for making "Jusshell" in the *Forme of Cury*, pp. 28, 47; Harl. MS. 5401, p. 198. *The Liber cure cocorum* supplies the following metrical recipe for "Iusselle." *de Potagiis*

sselle, or  
yschelle,  
yschemebe  
ssellam,  
comm.  
Prompt. P.  
yot gives "Minutal, a meate made with chopped herbes, a iussell." See Ducange

"Take mynd, bred and eyren þou swynge  
To hom to-gedur wyth out lettyng;  
Take fresshe brothe of gode befe,  
Coloure hyt wyth safron þat is me lefe;  
Boyle hyt softly, and in þo boylyng  
Do þer to sage, and persely 3oyng." Sloane MS. 1986, p. 58.

*Jussellum, Juscellum.*



speaks of the *Judaismus* at Worcester, and Rob. of Glouc. says of the great outrage at the accession of Richard,  
"Ther was many a wilde hine, that prest was ther to,  
And wende in to the Gywerie, and wounde, and to drowe," &c. p. 485.

R. Brunne uses "Juerie" in a like signification. Besides the Old Jewry in the metropolis, there is still the Jewry at Canterbury. Leland speaks of the street at Winchester, leading from the High Street to the North Gate, "caullyd the Jury, by cause the Jues did enhabite it, and had theyr synagoge there," Itin. iii. 41, and says of Warwick "The suburbe without the East-Gate is called the Smithes strêete; I hard ther that the Jues some tyme dwellyd in it." Itin. iv. 65. In ancient deeds relating to Warwick "the Jurye" is mentioned, and the Jury street still exists. At Lynn, where the Promptorium was compiled, the Jews had formed a numerous settlement at an early period, and there is still the Jews' street. Blomf. Norf. iv. 578. In low Latin the pa

Lire, and Lyre. 3. 14. 45. MS. Ed. sæpe. the fleshy part of Meat. A. S. lipe. See Lyre in Junii Etymol. Also a mixture, as *Dough of Bread and raw Eggs*, 15. hence 'drawe a Lyre of Brede, 'Blode, Vyneg, and Broth,' 25. So Lyō and Layō. 11. 31. all from *lye*, which see. Lay seems to mean *mix*, 31. as *layour* is mixture, 94.

Lye it up. 15. to mix; as *alye*, which see.

Leke. in sing. 10. 76. Leeks.

Langdebef. 6. an herb. v. ad loc. *Longdobeeff* Northumberland Book. p. 384. Buglofs.

Lytel. 19. passim. *Litul* and *litull*, 104. 152. 'a litel 'of Vynegar,' 118. of Lard, 152.

Loseyns, Lofyns. 24. 92. on fish-day, 128. a Lozenge is interpreted by Cotgrave, 'a little square Cake of preserved herbs, flowers, &c.' but that seems to have no concern here. *Lozengs*. Lel. Coll. IV. p. 227.

Lyche. 152. like. *lichi*. Wiclif. *lich*. Chaucer. *ylich*. Idem.

Lombe. 62. Lamb. hence Wiclif, *Lomberen*, Lambs, Chaucer, and Germ.

Leche Lumbard. 65. from the country doubtless, as the mustard, N° 100. See also Lel. Coll. VI. p. 6.

26. *Leches*. MS. Ed. 15. are Cakes, or pieces.

Rand. Holme makes *Leach*, p. 83. to be 'a kind

'of Jelly made of Cream, Ising-glass, Sugar, and

'Almonds, &c.' The *Leffches* are fried, 158. v.

*yleeshyd*. *Leyse Damask*. Lel. Coll. IV. p. 226.

*Leche baked*. VI. p. 5. *Partriche Leiche*. Ibid. *Leche*

*Damask*. Ibid. See also, p. 10. *Leche Florentine*,

p. 17. *Leche Comfort*. Ibid. *Leche Gramor*. Ibid.

*Leche Cypres*, p. 26. which in Godwin de Præful.

p. 697. is *Sipers*, malè. *Leche*, rub. 36, 56, 57 v. *yleeshed*.

Lete Lardes. 68. v. ad loc.

Lave. 76. wash.

Leyne. 82. a Layer.



Lewe water. 98. Lews water, MS. Ed. II. 10. warm;  
see Gloss. to Wiclif. and Junius. v. Lukewarm.

Lumbard Mustard. 100. from the country. v. Leche.  
how made, N<sup>o</sup> 145.

Lef. MS. Ed. 56. leave. *Lefe*, Chaucer.

Lite. 104. a few, *alite*, as they speak in the North.  
Chaucer, v. Lite, and Lyte, and Mr. Lye in his  
Junius.

Laumpreys. 126. Lampreys. an Eel-like Sea Fish.  
Pennant, Brit. Zool. III. p. 68.

Laumprons. 127. the *Pride*. Pennant, Ibid. p. 61.  
See Lel. Coll. VI. p. 6. 17. bis 23. Mr. Topham's  
MS. has *Murenulas sive Lampridulas*.

Looches, Loches. 130. 133. the fish.

Lardes of Swyne. 146. i. e. of Bacon. hence *lardid*,  
147. and *Lardons*. MS. Ed. 3. 43. from the Fr.  
which Cotgrave explains *Slices of Lard*, i. e. Bacon.  
vide ad 68.

Loreſ tr. MS. Ed. 55. Laurel tree. Chaucer,

o. — Lyuōs. 152. Livers. A. S. lȳfep.

fish. — Led. MS. Ed. 56. carry. *lide*, Chaucer.

Lenton. 158. Lent.

Lyng. 159. longer. Chaucer has *lenger* and *lengir*.  
v. Lange.

Lopuster, Lopister. MS. Ed. II. 7. 16. v. Junii  
Etymolog.

Lust. as, hym lust. Proem. he likes. Chaucer. v. Left.

Lewys. MS. Ed. 41. Leaves. *Lefe*, Chaucer. v. Lef.

Lie. Liquor. Chaucer. MS. Ed. 48.

Ley. MS. Ed. 6. lay.

Lefe, les. MS. Ed. 14. II. 7, 8. pick. To *lease*, in Kent,  
is to glean.

## M.

Make. 7. MS. Ed. 12. 43. II. 12. to dress. *make forth*,  
102. to do. MS. Ed. II. 35.

Monchelet.



Monchelet. 16. a dish.

Mylk, Melk. MS. II. 30. Milk of Almonds, I. 10. 13. alibi.

Moton. 16. MS. Ed. I. Mutton. See Lel. Coll. IV. p. 226. Flemish. *Motoen*.

Mawmenee. 20. 193. a dish. v. ad loc. how made, 194. *Mamane*. Lel. Coll. IV. p. 227. Mamonie. VI. p. 17. 22. royal, 29. Manmene. MS. Ed. 29, 30. *Mamenge*. E. of Devon's Feast.

Mortereleys. v. Mortrews.

Medle. 20. 50. alibi. to mix, Wiclif. Chaucer.

Messe. to messe the dyfshes, 22. messe forth, 24.

Morre. 38. MS. Ed. 37. II. 26. a dish. v. ad loc.

Mortrews. 45. *Mortrews blank*, 46. of fish, 125. *Mortereleys*, MS. Ed. 5. where the recipe is much the same. 'meat made of boiled hens, crummed bread, 'yolk of eggs, and safron, all boiled together,' Speght ad Chaucer. So called, says Skinner, who writes it *mortres*, because the ingredients are all pounded together in a mortar.

Moscels. 47. Morsels. Chaucer has *Morcills*. Moscels is not amiss, as *Mossil* in Chaucer is the muzzle or mouth.

Mete. 67. A. S. and Chaucer. Meat. *Meetis*, Proem. Meats. It means also *properly*, MS. Ed. II. 21. Chaucer.

Myng. 68. MS. Ed. 30. *ming*, 76. *meng*, 127. 158. MS. Ed. 32. Chaucer. to mix. So *mung*, 192. is to stir. Wiclif. v. Mengyng. A. S. *mengan*.

Morow. at Morow. 72. in the Morning. MS. Ed. 33. a Morrow, Chaucer. on the Morow. Lel. Coll. IV. p. 234.

Makke. 74. a dish.

Meel, Mele. 86. 97. Meal. *Melis*, Meals. Chaucer. Belg. *Meel*.

Macrows. 62. Maccharone. vide ad locum.

Makerel. 106.



- Muskles, Muskels. 122. Muscles. A. S. *muscule*.  
 Malard, Maulard. 141. meaning, I presume, both  
 sexes, as ducks are not otherwise noticed. Holme,  
 III. p. 77. and Mr. Topham's MS.  
 Mylates, whyte. 153. a dish of pork, 155. 70  
 Myddell. 170. midle. *myddes*. 175. the same.  
 Mawe. 176. Stomach of a Swine. Chaucer. Junii  
 Etym.  
 Moold. 177. Mould.  
 Maziozame. 191. Marjoram. See the various ortho-  
 graphies in Junius, v. Majoram.  
 Male Marrow. 195. qu.  
 Moyle. v. Ris. v. Fronchemoyle.  
 Mulberries. 99. 132. v. Morree.  
 Myce, myse. MS. Ed. 8. 15. mince. myed. II. 19.  
 minced. ymyed, 35. for ymyced. myney, II. 3.  
 myneyd, II. 1.  
 Mo. MS. Ed. 38. more. Chaucer.  
 Maner. of omitted. MS. Ed. 45. 47, 48. II. 2. 28.  
 Mad, ymad. MS. Ed. II. 9. made.  
 Mychil. MS. Ed. 48. much. Chaucer. v. moche. Ju-  
 nius v. mickel.  
 Myntys. MS. Ed. II. 15. Mint. *Myntys*, Brit.

## N.

A Nost. 1. crafts of an *Oste*, or Kiln; frequent in  
 Kent, where *Hop-oste* is the kiln for drying hops.  
 'Oost or East: the same that kiln or kill, Somers-  
 setshire, and elsewhere in the west,' Ray. So  
*Brykboft* is a Brick-kiln in Old Parish-Book of *Wye*  
 in Kent, 34 H. VIII. 'We call *est* or *ost* the place in  
 'the house, where the smoke ariseth; and in some  
 'manors *austrum* or *ostrum* is that, where a fixed  
 'chimney or flew anciently hath been,' Ley, in  
 Hearne's Cur. Disc. p. 27. *Manners* here means, I  
 suppose,



- suppose manor-houses, as is common in the north.  
Hence *Haister*, for which see Northumb. Book,  
p. 415. 417. and Chaucer. v. *Elstris*.  
Noumbles. 11. 13. Entrails of any beast, but con-  
fined now to those of a deer. I suspect a crasis in  
the case, quasi *an Umble*, singular for what is plural  
now, from Lat. *Umbilicus*. We at this day both  
say and write *Umbles*. *Nombles*, MS. Ed. 12.  
where it is *Nomblys of the venyson*, as if there were  
other Nomblys beside. The Fr. write Nombles.  
Non. 68. no. Chaucer. A. S. nan.  
Nyme. 114. take, *recipe*. Sax. niman. Chaucer. used  
in MS. Ed. throughout. See Junius. v. Nim.  
Notys. 144. Wallenotes, 157. So *Not*, MS. Ed. II.  
30. Chaucer. Belg. *Note*.  
Nysebek. 173. a dish. quasi, nice for the *Bec*, or  
Mouth.  
Nazt, nozt. MS. Ed. 37. not.

## O.

- Oynons. 2. 4. 7. Fr. Oignons. Onions.  
Orage. 6. Orache.  
Other, oother. 13, 14. 54. 63. MS Ed. *sæpe*. Chaucer.  
Wiclif. A. S. *opep*. or.  
On, oon. 14. 20. alibi. in. as in the Saxon. *One* MS.  
Ed. 58. II. 21. Chaucer.  
Obleys. 24. a kind of Wafer. v. ad loc. *p. 21*.  
Onys. MS. Ed. 37. once. *ones*, Chaucer. v. *Atones*,  
and *ones*.  
Onoward, onaward. 24. 29. 107. onward, upon it.  
Of. omitted, as powder Gynger, powder Gylofre,  
powder Galyngale. abounds, v. Lytel.  
Oot. 26. alibi. Oat. Oryn. MS. Ed. II. Oaten.  
Opyn. MS. Ed. 28. open.  
Offall. 143. *Exta*, Giblets.

## T

Oyslryn.



Oystryn. MS. Ed. II. 14. Oyfters.

Of. Proem. by.

Ochepot. v. Hochepot.

Ovene. 1. Oven. A. S. open. Belg. Oven. *Ovyn*,  
MS. Ed. II. 16.

Olyve, de Olyve, Olyf, Dolyf, MS. Ed. Olive.

Owyn. MS. Ed. 22. own.

## P.

Plurals increase a syllable, Almandys, Yolkys, Cranys,  
Pecokys, &c. So now in Kent in words ending in  
*st*. This is Saxon, and so Chaucer.

Plurals in *n*, Pisyn, Hennyn, Appelyn, Oystrin.

Powdō douce. 4. Pref.

Powdō fort. 10, 11. v. Pref.

Pasturnakes. 5. seems to mean *Parsnips* or Carrots,  
from *Pastinaca*. *Pasternak of Rajens*. 100. of Ap-  
ples, 149. means Pastes, or Paties.

Perfel. 6. 29. alibi. *Persele* MS. Ed. II. 15. Fr. *Perfil*.  
Parsley. Parcyle. MS. Ed. 32.

Pyke, pike. 18. 76. pick. Chaucer. v. Pik.

Pluk. 76. pluck, pull. A. S. pluccian.

Pellydore. 19. v. ad loc.

Peletour. 104. v. ad 19.

Paaft. MS. Ed. II. 29. Paste.

Potell. 20. Pottle.

Pynes. 20. alibi. v. Pref.

Pecys. 21. alibi. *Pece*, 190. *Pecis*, MS. Ed. 12.  
Chaucer. Pieces, Piece. 1.

Pep. 21. 132. MS. Ed. 16. has *Pepyr*. Pip. 140. 143.  
MS. Ed. 9. *Pepper*. A. S. peopon and pipon.

Papdele. 24. a kind of sauce. probably from *Papp*, a  
kind of *Panada*.

Pise, Pisyn. MS. Ed. 2. Pease.

Peers.



Peers. 130. 138. *Pers*, 167. Perys, MS. Ed. II. 23.

Pears. Pery, a Pear tree, Chaucer.

Poffynet. 30. 160. a Posnet.

Partruches. 35. 147. *Partyches*, Contents. Partridges.

*Perteryche*. E. of Devon's Feast.

Panne. 39. 50. a Pan. A. S. Panna.

Payndemayn. 60. 139. where it is *pared*. Flour. 41.

162. 49. white Bread. Chaucer.

Par. MS. Ed. 19. pare.

Peions. 18. 154. Pigeons. If you take *i* for *j*, it answers to modern pronunciation, and in E. of Devon's Feast it is written *Pejonns*, and *Pyjonns*.

Pynnonade. 51. from the Pynes of which it is made.

v. Pynes. *Pynade* or *Pivade*. MS. Ed. II. 32.

Pryk. 53. prick.

Pestels. 56. Legs. We now say *the Pestels of a lark*. of ven'son, Lel. Collect. IV. p. 5. Qu. a corruption of *Pedestals*.

Payn foindew. 59. *fondew*, Contents. v. ad loc.

Peskodde. 65. Hull or Pod of Pease, used still in the North. v. Coddis in Wiclif, and Coddies in Junii Etymolog.

Payn Ragōn. 67. a dish. qu.

Payn puff, or puf. 196. *Payne puffle*. E. of Devon's Feast.

Pownas. 68. a colour. qu. v. Preface.

Porpays, Porpeys. 69. 108. salted, 116. roasted, 78.

*Porpus* or Porpoise. *Porpecia*, Spelm. Gl. v. Geaf-  
*pecia*, which he corrects *Seaspecia*. It is surprising  
 he did not see it must be *Graspecia* or *Craspiscis*, i. e.  
*Gros* or *Craffus Piscis*, any large fish; a common term  
 in charters, which allow to religious houses or others  
 the produce of the sea on their coasts. See Du Cange  
 in vocibus. We do not use the Porpoise now, but  
 both these and Seals occur in Archb. Nevill's Feast.  
 See Rabelais, IV. c. 60. and I conceive that the  
*Balanæ* in Mr. Topham's MS. means the Porpus.

Perrey. 70. v. ad loc.



Pesōn. 70, 71. *Pise, Pifyn*. MS. Ed. 2. Pease. Brit. *Pyfen*.

Partye. 71. *a partye*, i. e. some. MS. Ed. 2. Chaucer.

76- Porrectes. 76. an herb. v. ad loc.

Purslarye. 70. Purslain.

Pochee. 90. a dish of poached Eggs. v. Junius, voce *Poach*. *p. 46. of p. 104.*

Powche. 94. Crop or Stomach of a fish. *Paunches*, 114, 115.

Pyke. 101. the fish. v. ad loc.

Plays. 101. 103. 112. Plaife; the fish. *Places*, Lel. Coll. VI. p. 6.

Pelettes. 11. Balls, Pellets. Pelotys. MS. Ed. 16.

Paunch. v. Powche.

Penne. 116. a Feather, or Pin. MS. Ed. 28. Wiclif. v. Pennes.

Pekok. 147. Peacock. *Pekokys*, MS. Ed. 4. where same direction occurs. Pekok. Lel. Coll. IV. p. 227.

psse. 150. to press. Chaucer.

Pynēr. 155. qu. v. Pref. *p. 70.*

Prunes. 164. Junius in v. *Prunes and Damysyns*. 167. *Prunes Damysyns*. 156. 158. *Primes*, 169. should be corrected *Prunes*. Prunys, MS. Ed. II. 17. *Prognēs*. Lel. Coll. VI. p. 17. *Prune Orendge*, an Orange Plumb, p. 23. *Prones*, Northumb. Book, p. 19. plant it with Prunes, 167. stick it, Lel. Coll. VI. p. 5. 16. 22. As the trade with Damascus is mentioned in the Preface, we need not wonder at finding the Plumbs here.

Primes. v. Prunes.

Prews of gode past. 176. qu. *p. 79. 80.*

Potews. 177. a dish named from the pots used.

Pety puant. 195. *Petypanel, a marchpayne*. Lel. Coll. VI. p. 6.

Parade. hole parade. 195. qu.

Plater. MS. Ed. II. 9. Platter.

Puff. v. Payn.

Phisik. Proem. Physick.



Pom̄egarnet. 84. Pougarnetts, MS. Ed. 39. Powmis  
 gernatys. Ibid. 27. Pomgranates, per metathesin.  
 Penche. MS. Ed. 36.  
 Partyns. MS. Ed. 38. Parts.  
 Pommedorry. MS. Ed. 42. Poundorroge, 58. *Pomes  
 endoryd.* E. of Devon's Feast.  
 Pommys morles. MS. Ed. II. 3.  
 Porreyne. MS. Ed. II. 17. Porrey Chapeleyn, 29.

## Q.

Quare. 5. It seems to mean to quarter, or to square,  
 to cut to pieces however, and may be the same as  
 to *dyce*. 10. 60. Dice at this time were very  
 small: a large parcel of them were found under the  
 floor of the hall of one of the Temples, about  
 1764, and were so minute as to have dropt at times  
 through the chinks or joints of the boards. There  
 were near 100 pair of ivory, scarce more than two  
 thirds as large as our modern ones. The hall was  
 built in the reign of Elizabeth. To *quare* is from  
 the Fr. *quarrer*; and *quayre* or *quaire*, subst. in  
 Chaucer, Skelton, p. 91. 103. is a book or pam-  
 phlet, from the paper being in the quarto form.  
 See Annal. Dunstap. p. 215. Ames, Typ. Antiq.  
 p. 3. 9. Hence our quire of paper. The later  
 French wrote *cabier*, *cayer*, for I presume this may  
 be the same word. Hence, *kerve hem to dyce*, into  
 small squares, 12. *Dyfis*, MS. Ed. 15.

Quybibes. 64. Quibibz. MS. Ed. 54. alibi. Cubebs.  
 Quentlich. 162. keyntlich, 189. nicely, curiously.  
 Chaucer. v. *Queintlie*.

Quayle. 162. perhaps, cool. it seems to mean fail or  
 miscarry. Lel. Coll. VI. p. 11. sink or be dejected,  
 p. 41. See Junius, v. Quail.

Queynchehe. 173. f. queynch. but qu.

R.



## R.

R. and its vowel are often transposed. v. Bryddes, brēnyng, Crudds, Poñegarnet, &c.

Rapes. 5. Turneps. Lat. *Rapa*, or *Rapum*. vide Junium in voce.

Ryfe. 9. 194. Rys, 36. alibi. MS. Ed. 14. Ryys, 192. the Flower, 37. Rice. Fr. Ris. Belg. Riis.

Roo. 14. Roe, the animal.

Rede. 21. alibi. red. A. S. *peað*.

Roost. 30. alibi. rowsted, 175. substantive, 53. to rost. Belg. roosten.

106. Rether. MS. Ed. 43. a beast of the horned kind.

Ramme. 33. to squeeze. but qu.

Reñyns. 65. perhaps, *rennyng*, i. e. thin, from *renne*, to run. Leland Itin. I. p. 5, 6. alibi. Skelton, p. 96. 143. alibi. indeed most of our old authors.

Lel. Coll. IV. p. 287, 288. Chaucer.

Ruayn. v. Chese.

Rape. 83. a dish with no turneps in it. Quære if same as *Rapil*, Holme III. p. 78. Rapy, MS. Ed. 49.

Refmolle. 96. a dish. v. ad loc.

Ryal. 99. *ryallest*. Proem. royal. Lel. Coll. IV. p. 250. 254. VI. p. 5. bis. 22. Chaucer. v. Rial.

Rote. 100. Root. *Rotys*, MS. Ed. 32. Chaucer. Junius, v. Root.

Roo Broth. MS. Ed. 53.

Roche. 103. the fish. Lel. Coll. VI. p. 6.

Rygh. 105. a fish. perhaps the Ruffe.

Rawnes. 125. Roes of fish. *Lye* in Junius. v. Roan.

Rest. MS. Ed. rustied, of meat. Restyn, restyng. N° 57.

Rustiness. Junius. v. Restie.

Rasyols 152. a dish. *Ranfoles*. Holme III. p. 84.

Reyn. MS. Ed. 57. Rain. Chaucer.

Ryfishews. 182. name of a dish. qu. p. 82.

Rew de Rumfey. MS. Ed. 44.

Ryne



Ryne hem on a Spyt. 187. run them on a spit. *or rather rye*  
 Rofly. MS. Ed. 44. roft.  
 Ronde. 196. round. French.  
 Rofee. 52. a difh. v. ad loc.  
 Refens. 100. Rayfons, 114. Raifins, ufed of Currants,  
 14. v. ad loc. *Reysons, Reyfins*. MS. Ed. II. 23. 42.  
*Raffens* Pottage, is in the fecond courfe at archp.  
 Nevill's Feaft.

## S.

Spine. v. Spynee.

Sue forth. 3. et paffim. fūe. 6. 21. From this fhort  
 way of writing, and perhaps fpeaking, we have  
 our *Sewers*, officers of note. and *sewingeis*, ferving,  
 Lel. Coll. IV. p. 291. unlefs mif-written or mif-  
 printed for *shewinge*.

Slype. 11. flip or take off the outer coat. A. S. *ſlipan*.

Skyrwates. 5. 149. Skirrits or Skirwicks.

Savory. 6. Saūay. 30. 63. Sawey. 172.

Self. 13. fame, made of itſelf, as ſelf-broth, 22. the  
 owne broth, 122. MS. Ed. 5. 7. Chaucer.

Seth. paffim. MS. Ed. 1, 2. Chaucer. to ſeeth. A. S.  
*ſeoðan*. Seyt. MS. Ed. 1. to ſtrain. 25. 27.

Smite and ſmyte. 16. 21. 62. cut, hack. A. S. *ſmitan*.

Sode. v. Yfode.

Storcion. MS. Ed. II. 12. v. Fitz-Stephen. p. 34.

Sum. 20. ſumdell, 51. ſomdel, 171. ſome, a little, ſome  
 part. Chaucer has *ſum*, and *ſomdele*. A. S. *ſum*.

Sanders. 20. uſed for colouring. MS. Ed. 34. v. Nor-  
 thumb. Book, p. 415. Sandall wood. The tranſla-  
 tors of that very modern book the Arabian Nights  
 Entertainments, frequently have *Sanders* and Sandal  
 wood, as a commodity of the Eaſt.

Swyne. 146. alibi. Pork or Bacon. MS. Ed. 3. Bacon,  
 on the contrary, is ſometimes uſed for the animal.  
 Old Plays, II. p. 248. Gloſſ. ad X Script. in v.

See. MS. Ed. 56. Sea. Chaucer.

Sawge. 29. *Sauge*, 160. MS. Ed. 53. Sage. *Pigge en*  
*Sage*. E. of Devon's Feaſt. Shul.



- Shul. 146. schul. MS. Ed. 4. should, as N<sup>o</sup> 147.  
 schulle, schullyn. MS. Ed. 3. 7.  
 Sawse Madame. 30. qu. Sauce.  
 Sandale. MS. Ed. 34.  
 Sawse Sarzyne. 84. v. ad loc.  
 Serpell. 140. wild Thyme. *Serpyllum*.  
 Sawse blanke. 136.  
 Sawse noyre. 137. 141.  
 Sawse verde. 140.  
 Sow. 30. to sew, *fuere*. also 175. A. S. *ſipian*.  
 Stoppe. 34. 48. to stuff.  
 Swyng. 39. 43. alibi. MS. Ed. 20. 25. alibi. to shake,  
 mix. A. S. *ſpenzan*.  
 Sewe. 20. 29. 40. Sowe. 30. 33. alibi. MS. Ed. 38.  
 Chaucer. Liquor, Broth, Sous. Wiclif. A. S. *ſearp*.  
 v. Lye in 2d alphabet.  
 Schyms. MS. Ed. 38. Pieces.  
 Stondyng. 45, 46. 7. stiff, thick.  
 Smale. 53. alibi. small. Lel. Coll. IV. p. 194.  
 Spynee. 57. v. ad loc.  
 Straw. 58. strew. A. S. *ſtrepian*.  
 Sklyfe. 59. a Slice, or flat Stick for beating any thing.  
 Junius. v. *Scife*.  
 Siryppe. 64. v. ad loc.  
 Styne. 66. perhaps to close. v. ystyned. A. S. *ſtynan*.  
 Stere. 67. 145. to stir. Chaucer. A. S. *ſtȳpan*.  
 Sithen. 68. flitthen, 192. then. Chaucer. v. feth and  
 fithe. A. S. *ſiððan*. ſihtyn, ſethe, ſeth, ſyth. MS.  
 Ed. *then*.  
 Salat. 76. a Sallad. Saladis, Sallads. Chaucer. Junius,  
 v. *Salad*.  
 Slete Soppes. 80. flit. A. S. *ſlitān*.  
 Spryng. 85. to sprinkle. Wiclif. v. ſprenge. A. S.  
*ſpennzan*.  
 Samon. 98. Salmon. So Lel. Coll. VI. p. 16, 17. Fr.  
*Saumon*.  
 Stepid. 109, 110. steeped. *Frisius*, ſtippen.



- Sex. 113. 176. Six. A. S.  
 Sool. 119. *Solys*, 133. Soale, the fish.  
 Schyl oysters. 121. to shell them. A. S. *rcyll*, a shell.  
 Sle. 126. to kill. *Scle*, Chaucer. and *flea*. A. S. *plean*.  
 Sobre Sawse. 130.  
 Sowpes. 82. 129. Sops. A. S. *rop*. dorry. MS. Ed. II. 6. p. 43  
114.  
 Sp̄ell. 140. qu.  
 Stary. MS. Ed. 32. stir.  
 Swannes. 143. Pye, 79. Cygnets. Lel. Coll. VI. p. 5.  
 Sonne. MS. Ed. 56. Sun. Chaucer.  
 Sarfe, and *a Sarfe*. 145. a Sieve or Searfe.  
 Souple. 152. supple. *sople*, Chaucer; also *souple*. Fr.  
 Stewes. 157. 170. Liquor. to stue, 186. a term well  
 known at this day.  
 Sars. 158. 164. Error perhaps for *Fars*. 167. 169.  
 172.  
 Sawcyfter. 160. perhaps, a Saussage. from Fr. *Saucisse*.  
 Soler. MS. Ed. 56. a solar or upper floor. Chaucer.  
 Sawgeat. 161. v. ad loc.  
 Skymō. 162. a Skimmer.  
 Salwar. 167. v. Calwar.  
 Sarcynefs. MS. Ed. 54. v. Sawse.  
 Syve, Seve. MS. Ed. II. 17, 18. a Sieve. v. Herfyve.  
 Southrenwode. 172. Southernwood.  
 Sowre. 173. four. *souir*, Chaucer.  
 Stale. 177. Stalk. Handle. used now in the North, and  
 elsewhere; as a fork-stale; quære a crasis for a fork's  
 tail. Hence, Shaft of an Arrow. Lel. Coll. VI.  
 p. 13. Chaucer. A. S. *rtela*, or *rtela*.  
 Spot. MS. Ed. 57. Sprinkle.  
 Sachus. 178. a dish. v. ad loc.  
 Sachellis. 178. Bags. Satchells.  
 Spynoches. 180. Spinages. Fr. *Espinars* in plural. but  
 we use it in the singular. Ital. *Spinacchia*.  
 Sit. 192. adhere, and thereby to burn to it. It ob-  
 tains this sense now in the North, where, after the  
 potage has acquired a most disagreeable taste by it,  
 U it



it is said to be *pot-fitten*, which in Kent and elsewhere is expressed by being *burnt-to*.

Sotiltees. Proem. Suttlety. Lel. Coll. VI. p. 5. seq. See N<sup>o</sup> 189. There was no grand entertainment without these. Lel. Coll. IV. p. 226, 227. VI. 21. seq. made of sugar and wax. p. 31. and when they were served, or brought in, *at first*, they seem to have been called *warners*, Lel. Coll. VI. p. 21. 23. VI. p. 226, 227. as giving *warning* of the approach of dinner. See Notes on Northumb. Book, p. 422, 423. and Mr. Pennant's Brit. Zool. p. 496. There are three *sotiltes* at the E. of Devon's Feast, a stag, a man, a tree. Quere if now succeeded by figures of birds, &c. made in lard, and jelly, or in sugar, to decorate cakes.

Sewyng. Proem. following. Leland Coll. IV. p. 293. Chaucer. Fr. *Suivre*.

Spete. MS. Ed. 28. Spit. made of hazel, 58. as Virg. Georg. II. 396.

States. Proem. Persons.

Scher. MS. Ed. 25. sheer, cut. Chaucer. v. Shere.

Schyveris. MS. Ed. 25. II. 27. Shivers. Chaucer. v. Slivere.

Schaw. MS. Ed. 43. shawe.

## T.

Thurgh. 3. alibi. thorough. A. S. *þurh*. *thorw*. MS. Ed. II.

Tansey. 172. Herb. vide Junii Etymol.

Trape, Trāp. 152. alibi. Pan, platter, dish. from Fr.

To gedre. 14. to gydre, 20. to gyder, 39. to gȳd, 53. to gider, 59. to gyd, 111. to gedf, 145. So variously is the word *together* here written. A. S. *toȝaðere*.

Tredure. 15. name of Cawdel. v. ad loc.

To. 30. 17. MS. Ed. 33. 42. too; and so the Saxon. Hence to to. 17. v. ad loc. Also, Lel. Coll. IV.



- p. 181. 206. VI. p. 36. *To* is *till*, MS. Ed. 26. 34.  
*two*. II. 7. v. *Unto*.
- Thyk. 20. a Verb, to grow thick, as N° 67. thicken  
 taken passively. Adjective, 29. 52. *thik*, 57. *thykke*,  
 85. *thike*, Chaucer.
- Teyse. 20. to pull to pieces with the fingers. v. ad loc.  
 et Junius, voce Tease. Hence teasing for carding  
 wool with teasels, a species of thistle or instrument.
- Talbotes. 23. qu. v. ad loc.
- Tat. 30. that. as in Derbysh. *who's tat?* for, who is  
 that? Belg. *dat*.
- Thenne. 36. alibi. then. Chaucer. A. S. *ðanne*.
- Thanne. 36. MS. Ed. 25. then. A. S. *ðan*. than.  
 MS. Ed. 14.
- Teer. 36. Tear. A. S. *tepan*.
- To fore. 46. alibi. before. Hence our *heretofore*.  
 Wiclif. Chaucer. A. S. *topopan*.
- Thynne. 49. MS. Ed. 15. thin. A. S. *ðinn*.
- Tarlettes. 50. afterwards *Tartletes*, rectius; and so  
 the Contents. *Tortelletti*. Holme. p. 85. v. Tartee.  
 Godwin, de Præful. p. 695. renders *Streblitæ*; et  
 v. Junius, voce Tart.
- Thise. 53. alibi. these.
- Take. 56. taken. Chaucer.
- Thridde. 58. 173. alibi. Third, per metathesin.  
 Chaucer. Thriddendele, 67. Thriddel, 102. 134.  
*Thredde*, MS. Ed. II. 1. v. Junius, voce Thirddendel.
- To done. 68. done. *To* seems to abound, vide Chaucer.  
 v. *To*.
- Turnesole. 68. colours *pownas*. vide ad loc.
- Ther. 70. 74. they. Chaucer.
- Ton tressis. 76. an herb. I amend it to *Ton cressis*,  
 and explain it *Cresses*, being the Saxon *tunkepre*,  
 or *tuncæpre*. See *Lye*, Dict. Sax. *Cresses*, so as to  
 mean, *one of the Cresses*.
- Turbut. 101.
- Tried out. 117. drawn out by roasting. See Junius,  
 v. Try. p. 57



- Tweydel. 134. Twey, MS. Ed. 12. Chaucer. *Twy*  
for *twice* runs now in the North. A. S. *τwa*, two.  
*ðæl*, pars, portio.
- Talow. 159. Murton Sewet. v. Junii Etym.
- Thyes, Thyys. MS. Ed. 29, 30. Thighs.
- Tartee. 164, 165. alibi. Tart. de Bry, 166. de Brym-  
lent, 167. Tartes of Flesh, 168. of Fish, 170. v.  
Tarlettès.
- Towh. tough, thick. 173. See Chaucer. v. Tought.  
A. S. *τoh*.
- Tharmys. MS. Ed. 16. Rops, Guts.
- There. 170. 177 where. Chaucer.
- Thowche. MS. Ed. 48. touch.
- To. 185. for. Hence, *wherto* is *wherefore*. Chaucer.
- Towayl. MS. Ed. II. 21. a Towel.
- Thee. 189. thou, as often now in the North.
- Temper. MS. Ed. 1. et *sæpe*. to mix.

## U.

- Uppon. 85. alibi. upon.
- Urchon. 176. Urchin, *Erinaceus*.
- Unto. MS. Ed. 2. until. v. *To*. Chaucer.

## V.

- Violet. 6. v. ad loc.
- Verjous. 12. 48. *viaws*. 154. *verious*. 15. Verjuice,  
Fr. Verjus. V. Junium.
- Veel. 16. alibi. MS. Ed. 18. Veal.
- Vesll. 29. a dish.
- Vyne Grace. 61. a mess or dish. *Grees* is the wild  
Swine. Plott, Hist. of Staff. p. 443. Gloss. to Doug-  
las' Virgil. v. Grifis. and to Chaucer. v. Grys.  
Thoroton, p. 258. Blount, Tenures. p. 101. *Gresse*.  
Lel.



Lel. Coll. IV. p. 243. *Gres.* 248. Both pork and wine enter into the recipe.

Vyānde Cypre. 97. from the Isle of Cyprus.

Vernage. 132. Vernaccia. a sort of Italian white-wine.

In Pref. to *Perlin*, p. xix. mis-written Vervage.

See Chaucer. It is a sweet wine in a MS. of

Tho. Astle esq. p. 2.

Venyson. 135. often eaten with furmenty, E. of Devon's Feast. *in brothe*. Ibid.

Verde Sawse. 140. it sounds *Green Sauce*, but there is no forel; sharp, four Sauce. See Junius, v. Verjuice.

Vervayn. 172.

# W.

Wele. 1. 28. old pronunciation of *well*, now vulgarly used in Derbyth. *wel*, 3. alibi. *wel smale*, 6. very small. v. Lel. Coll. IV. p. 218. 220. Hearne, in Spelm. Life of Ælfred. p. 96.

Wyndewe. 1. winnow. This pronunciation is still retained in Derbyshire, and is not amiss, as the operation is performed by wind. v. omnino, Junius. v. Winnow.

Waythe, waifsh, waische. 1. 5. 17. to wash. A. S. *pær-can*.

Whane, whan. 6. 23. 41. when. So Sir Tho. Elliot. v. Britannia. Percy's Songs, I. 77. MS. Romance of Sir Degare verf. 134. A. S. *hpænne*. wan, wanne. MS. Ed. 25. 38. when.

Wole. Proem. will. *wolt*. 68. wouldst. Chaucer. v. Wol.

Warly, Warliche. 20. 188. gently, warily. A. S. *pæpe*, wary, prudent. Chaucer. v. Ware. Junius, v. Warie.

Wafroñs. 24. Wafers. Junius, v. Wafer.

With



With inne. 30. *divisim*, for within. So *with oute*, 33.

Welled. 52. v. *ad loc.* MS. Ed. 23.

Wete. 67. 161. wet, now in the North, and see Chaucer. A. S. *pæτ*.

Wry. 72. to dry, or cover. Junius, v. Wrie.

Wyn. MS. Ed. 22. *alibi*. Wine. v. Wyneger.

Wryng thurgh a Straynour. 81. 91. thurgh a cloth, 153. *almandes* with fair water, 124. wryng out the water. Ibid. wryng *parsley* up with eggs, 174. Chaucer, voce *wrong*, *ywrong*, and *wrang*. Junius, v. Wring.

Womdes, Wombes. 107. *quære* the former word? perhaps being falsely written, it was intended to be obliterated, but forgotten. *Wombes* however means *bellies*, as MS. Ed. 15. See Junius, voce *Womb*.

Wyneger. MS. Ed. 50. Vinegar. v. Wyn.

Wone. 107. *a deal* or *quantity*. Chaucer. It has a contrary sense though in Junius, v. Whene.

Whete. 116. Wete. MS. Ed. 1. II. 30. Wheat. A. S. *hpæte*.

Wastel. 118. white Bread. *yfarced*, 159. of it. MS. Ed. 30. II. 18. Gloss. *ad X* Script. v. *Simenellus*. Chaucer; where we are referred to *Verstegan V.* but *Wassel* is explained there, and not *Wastel*; however, see Stat. 51 Henry III. Hoveden, p. 738. and Junius' Etymol.

Wheyze. 150. 171. Whey. A. S. *hpæz*. *Serum Lactis*. g often dissolving into y. v. Junium, in Y.

Wynde it to balles. 152. make it into balls, turn it. Chaucer. v. Wende. Junius, v. Winde.

Wallenotes. 157. Walnuts. See Junius, in voce.

Wofe of Comtrei. 190. v. *ad loc.* Juice.

Wex. MS. Ed. 25. Wax.

Were. MS. Ed. 57. where.



## Y.

**Y.** is an usual prefix to adjectives and participles in our old authors. It came from the Saxons; hence ymynced, minced; yflyt, flit; &c. *I* is often substituted for it. V. Gloss. to Chaucer, and Lye in Jun. Etym. v. I.

It occurs perpetually for *i*, as ymynced, yflyt, &c. and so in MS. Editoris also.

Written *z*. 7. 18. alibi. used for *gh*, 72. MS. Ed.

33. Chaucer. v. Z. Hence ynouhz, 22. enough.

So MS. Ed. passim. Quere if *z* is not meant in MSS for *g* or *t* final.

Dotted, *y*, after Saxon manner, in MS. Ed. as in Mr. Hearne's edition of Robt. of Gloucester.

Ycorve. 100, 101. cut in pieces. icorvin, 133. Gloss. to Chaucer. v. *Icorvin*, and *Throtycorve*.

Zelow. 194. *yolorw*. MS. Ed. 30. yellow. A. S. *zealure* and *zelep*.

Yolkes. 18. i. e. of eggs. Junius, v. *Yelk*.

Ygrond. v. *Gronden*.

Yleefshed. 18. cut it into slices. So, *lesb* it, 65. 67. *leach* is to slice, Holme III. p. 78. or it may mean to lay in the dish, 74. 81. or distribute, 85. 117.

Ynouhz. 22. ynowh, 23. 28. ynowh, 65. ynow. MS. Ed. 32. Enough. Chaucer has *inough*.

Yfer. 22. 61. id est *ifere*, together. *Feer*, a Companion. Wiclif, in *Feer* and *Scukynge feer*. Chaucer. v. *Fere*, and *Yfere*. Junius, v. *Yfere*.

Yfette. Proem. put down, written.

Yskaldid. 29. scalded.

Yfode. 29. *ifode*, 90. *sodden*, 179. boiled. MS. Ed. II. 11. Chaucer. all from to seeth.

Yfope. 30. 63. Yfop. MS. Ed. 53. the herb Hyffop. Chaucer. v. *Ifope*.

Yforced. v. forced.

Yfasted. 62. qu.



Zif, zyf. MS. Ed. 37. 39. if. also give, II. 9. 10.  
 Ystyned, istyned. 162. 168. to *styne*, 66. seems to  
 mean to close.  
 Yteysed. 20. pulled in pieces. v. ad loc. and v. Tease.  
 Ypānced. 62. perhaps pounced, for which see Chaucer.  
 Yfōndred. 62. *ifondred*, 97. 102. *yfondyt*, 102. poured,  
 mixed, dissolved. v. *found*. Fr. *fondu*.  
 Yholes. 37. perhaps, hollow.  
 Ypared. 64. pared.  
 Ytosted, itosted. 77. 82. toasted.  
 Iboiled. 114. boiled.  
 Yest. 151. Junius, v. Yeast.  
 Igrated. 153. grated.  
 Ybake. 157. baked.  
 Ymbre. 100. 165. Ember.  
 Ypocras. how made, 191. Hippocras. wafers used with  
 it. Lel. Coll. IV. p. 330. VI. p. 5, 6. 24. 28. 12.  
 and dry toasts, Rabelais IV. c. 59. *Joly Ypocras*.  
 Lel. Coll. IV. p. 227. VI. p. 27. Bishop Godwin  
 renders it *Vinum aromaticum*. It was brought both  
 at beginning of splendid entertainments, if Apicius  
 is to be understood of it. Lib. I. c. 1. See Lister,  
 ad loc. and in the middle before the second course;  
 Lel. Coll. IV. p. 227. and at the end. It was in use  
 at St. John's Coll. Cambr. 50 years ago, and brought  
 in at Christmas at the close of dinner, as anciently  
 most usually it was. It took its name from *Hippo-*  
*crates' sleeve*, the bag or strainer, through which it  
 was passed. Skinner, v. Claret; and Chaucer. or as  
 Junius suggests, because strained *juxta doctrinam*  
*Hippocratis*. The Italians call it *hipocrasso*. It  
 seems not to have differed much from *Piment*, or  
*Pigment* (for which see Chaucer) a rich spiced  
 wine which was sold by Vintners about 1250. Mr.  
 Topham's MS. Hippocras was both white and red.  
 Rabelais, IV. c. 59. and I find it used for sauce to  
 lampreys. Ibid. c. 60.

There



There is the proceſs at large for making ypocraſſe in a MS. of my reſpectable Friend Thomas Aſtle, eſq. p. 2. which we have thought proper to tranſcribe, as follows :

‘ To make Ypocraſſe for lords with gynger,  
 ‘ ſynamon, and graynes ſugour, and tureſoll: and  
 ‘ for comyn pepull gynger canell, longe peper, and  
 ‘ claryffied hony. Loke ye have feyre pewter  
 ‘ baſens to kepe in your pouders and your ypocraſſe  
 ‘ to ren ynne. and to vi baſens ye muſte have vi  
 ‘ renners on a perche as ye may here ſee. and loke  
 ‘ your poudurs and your gynger be redy and well  
 ‘ paryd or hit be beton in to poud<sup>r</sup>. Gynger colom-  
 ‘ byne is the beſt gynger, mayken and balandyne  
 ‘ be not ſo good nor holsom. . . . now thou knowiſt  
 ‘ the propertees of Ypocras. Your poudurs muſt  
 ‘ be made everyche by themſelfe, and leid in a bled-  
 ‘ der in ſtore, hange ſure your perche with baggs,  
 ‘ and that no bagge twayche other, but baſen  
 ‘ twayche baſen. The fyrſt bagge of a galon, every  
 ‘ on of the other a potell. Fyrſt do in to a baſen a  
 ‘ galon or ij of redwyne, then put in your pouders,  
 ‘ and do it in to the renners, and ſo in to the ſeconde  
 ‘ bagge, then take a pece and aſſay it. And yef hit  
 ‘ be eny thyng to ſtronge of gynger alay it withe  
 ‘ ſynamon, and yef it be ſtrong of ſynamon alay it  
 ‘ withe ſugour cute. And thus ſchall ye make per-  
 ‘ fyte Ypocras. And loke your bagges be of boltell  
 ‘ clothe, and the mouthes opyn, and let it ren in  
 ‘ v or vi bagges on a perche, and under every bagge  
 ‘ a clene baſen. The draſtes of the ſpies is good for  
 ‘ ſewics. Put your Ypocraſe in to a ſtanche weſſell,  
 ‘ and bynde upon the mouthe a bleddur ſtrongly,  
 ‘ then ſerve forth the waſſers and Ypocraſſe.’

Y

A D D E N-



## A D D E N D A.

p. i. add at bottom. 'vi. 22. where *Noah* and the  
'beasts are to live on the same food.'

xiv. after *ingeniosa gula est*, add, 'The *Italians* now  
'eat many things which we think perfect carrion.  
'*Ray*, Trav. p. 362. 406. The *French* eat frogs  
'and snails. The *Tartars* feast on horse-flesh, the  
'*Chinese* on dogs, and meer *Savages* eat every  
'thing. *Goldsmith*, Hist. of the Earth, &c. II. p. 347,  
'348. 395. III. p. 297. IV. p. 112. 121, &c.'

xviii. lin. 1. after *ninth Iliad*, add, 'And Dr. *Shaw*  
'writes, p. 301, that even now in the East, the  
'greatest prince is not ashamed to fetch a lamb  
'from his herd and kill it, whilst the princess is  
'impatient till she hath prepared her fire and her  
'kettle to dress it.'

Ibid. lin. 12. after *heretofore* add, 'we have some  
'good families in England of the name of *Cook* or  
'*Coke*. I know not what they may think; but we  
'may depend upon it, they all originally sprang  
'from real and professional cooks; and they need  
'not be ashamed of their extraction, any more  
'than the *Butlers*, *Parkers*, *Spencers*, &c.'

xix. add at bottom, 'reflect on the Spanish *Olio* or  
'*Olla podrida*, and the French *fricassée*.'

xxv. lin. ult. *intended*. add, 'See *Ray*, Trav. p. 283.  
'407. and *Wright's* Trav. p. 112.'

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## A D V E R T I S E M E N T.

**S**INCE the foregoing sheets were printed off, the following very curious Rolls have happily fallen into the Editor's hand, by the favour of John Charles Brooke, Esq. Somerset Herald. They are extracted from a MS. belonging to the family of Nevile of Chevet, near Wakefield, com. Ebor. and thence copied, under the direction of the Rev. Richard Kay, D. D. Prebendary of Durham.

These Rolls are so intimately connected with our subject, as exhibiting the dishes of which our Roll of *Cury* teaches the dressing and preparation, that they must necessarily be deemed a proper appendix to it. They are moreover amusing, if not useful, in another respect; *viz.* as exhibiting the gradual prices of provisions, from the dates of our more ancient lists, and the time when these Rolls were composed, in the reign of Henry VIII. For the further illustration of this subject, an extract from the old Account-Book of *Luton*, 19 *Hen.* VIII. is super-added; where the prices of things in the South, at the same period,



may be seen. And whoever pleases to go further into this matter of *prices*, may compare them with the particulars and expence of a dinner at Stationer's-Hall, A. D. 1556. which appeared in the St. James's Chronicle of April 22, 1780.

We cannot help thinking that, upon all accounts, the additions here presented to our friends must needs prove exceedingly acceptable to them.

ROLLS

# ROLLS OF PROVISIONS,

With their PRICES, DISHES, &c.

Temp. H. VIII.

THE marriage of my son-in-law <sup>a</sup> Gervas Clifton and my daughter Mary Nevile, the 17th day of January, in the 21st year of the reigne of our Sovereigne Lord King Henry the VIIIth. 1530

	£.	s.	d.
First, for the apparell of the said Gervys Clifton and Mary Nevill, 21 yards of Ruffet Damask, every yard 8s <sup>b</sup> ,	7	14	8
Item, 6 yards of White Damask, every yard 8s.	4	8	0

<sup>a</sup> Gervas] below *Gervys*. So unsettled was our orthography, even in the reign of Henry VIII. So *Nevile*, and below *Nevill*. Mary, third daughter of Sir John Nevil of Chevet, was first wife of Sir Gerv. Clifton of Clifton, com. Nott. Knight.

<sup>b</sup> 8 s.] The sum is £. 7. 14 s. 8 d. but ought to be £. 8. 8 s. so that there is some mistake here. N. B. This transcript is given in our common figures; but the original, no doubt, is in the Roman.

Z

Item,



	£.	s.	d.
Item, 12 yards of Tawney Camlet, every yard 2s. 8d <sup>c</sup> .		49	4
Item, 6 yards of Tawney Velvet, every yard 14s.	4	4	0
Item, 2 Rolls of Buckrom,	0	6	0
Item, 3 Black Velvet Bonnets for women, every bonnet 17s.		51	0
Item, a Frontlet <sup>d</sup> of Blue Velvet,	0	7	6
Item, an ounce of Damask Gold <sup>e</sup> ,	0	4	0
Item, 4 Laynes <sup>f</sup> of Frontlets,	0	2	8
Item, an Eyye <sup>g</sup> of Pearl,		24	0
Item, 3 pair of Gloves,	0	2	10
Item, 3 yards of Kersey ; 2 black, 1 white,	0	7	0
Item, Lining for the same,	0	2	0
Item, 3 Boxes to carry bonnets in,	0	1	0
Item, 3 Pastes <sup>h</sup> ,	0	0	9
Item, a Furr of White Lufants <sup>i</sup> ,		40	0
Item, 12 Whit Heares <sup>k</sup> ,		12	0
Item, 20 Black Conies,		10	0

<sup>c</sup> 2 s. 8 d.] This again is wrongly computed. There may be other mistakes of the same kind, which is here noted once for all; the reader will easily rectify them himself.

<sup>d</sup> Frontlet.] f. Frontlet, as lin. 10.

<sup>e</sup> Damask Gold.] Gold of Damascus, perhaps for powder.

<sup>f</sup> Laynes.] qu.

<sup>g</sup> Eyye.] f. Egg.

<sup>h</sup> Pastes.] Pastboards.

<sup>i</sup> Lufants.] qu.

<sup>k</sup> Heares]. f. Hares.

Item,

	£.	s.	d.
Item, A pair of Myllen <sup>1</sup> Sleeves of white fattin,	0	8	0
Item, 30 White Lamb Skins,	0	4	0
Item, 6 yards of White Cotton,	0	3	0
Item, 2 yards and $\frac{1}{2}$ black fattin,	0	14	9
Item, 2 Girdles,	0	5	4
Item, 2 ells of White Ribon, for tippets,	0	1	1
Item, an ell of Blue Sattin,	0	6	8
Item, a Wedding Ring of Gold,	0	12	4
Item, a Millen Bonnit, dressed with Agletts,	0	11	0
Item, a yard of right White Sattin,	0	12	0
Item, a yard of White Sattin of Bridge <sup>m</sup> ,	0	2	4

The Expence of the Dinner, at the marriage of said Gervys Clifton and Mary Nevile. Imprimis,

Three Hogsheads of Wine, 1 white, 1 red,  
1 claret,

	5	5	0
Item, 2 Oxen,	3	0	0
Item, 2 Brawns <sup>n</sup> ,	1	0	0
Item, 2 Swans <sup>o</sup> , every Swan 2s,	0	12	0

<sup>1</sup> Myllen]. *Milan*, city of Lombardy, whence our *millaner*, now *milliner*, written below *millen*.

<sup>m</sup> Bridge]. Brugge, or Bruges, in Flanders.

<sup>n</sup> Brawns]. The Boar is now called a Brawn in the North, *vid.* p. 126.

<sup>o</sup> 2 Swans]. *f.* 6 Swans.



	£.	s.	d.
Item, 9 Cranes <sup>p</sup> , every Crane 3 s. 4 d.	1	10	0
Item, 16 Heron fews <sup>q</sup> , every one 12 d.	0	16	0
Item, 10 Bitterns, each 14 d.	0	11	8
Item, 60 couple of Conies, every couple 5 d.	2	5	0
Item, as much Wild-fowl, and the charge of the same, as cost	3	6	8
Item, 16 Capons of Grease <sup>r</sup> ,	0	16	0
Item, 30 other Capons,	0	15	0
Item, 10 Pigs, every one 5 d.	0	4	2
Item, 6 Calves,	0	16	0
Item, 1 other Calf,	0	3	0
Item, 7 Lambs,	0	10	0
Item, 6 Withers <sup>s</sup> , every Wither 2 s. 4 d.	0	14	0
Item, 8 Quarters of Barley <sup>t</sup> Malt, every quarter 14 s.	5	10	0
Item, 3 Quarters of Wheat, every quar- ter 18 s.		54	0
Item, 4 dozen of Chickens,	0	6	0
Besides Butter, Eggs, Verjuice, and Vine- gar.			

<sup>p</sup> Cranes]. v. p. 67.

<sup>q</sup> Heron fews]. In one word, rather. See p. 139.

<sup>r</sup> of Grease.] I presume fatted.

<sup>s</sup> Withers]. Weathers.

<sup>t</sup> Barley malt]. So distinguished, because wheat and oats were at this time sometimes malted. See below, p. 172.

In





	£.	s.	d.
Item, 4 lb. of Liquorice and Anniseeds,	0	1	0
Item, 3 lb. of Green Ginger,	0	4	0
Item, 3 lb. of Suckets <sup>c</sup> ,	0	4	0
Item, 3 lb. of Orange Buds, 4s.	0	5	4
Item, 4 lb. of Oranges in Syrup,	0	5	4
	<hr/>		
Totall	£. 61	8	8
	<hr/>		

<sup>c</sup> Suckets]. These, it seems, were sold ready prepared in the shops. See the following Rolls.

Sir John Nevile, } The marriage of my Son-in-law,  
 of Chete, Knight. } Roger Rockley<sup>a</sup>, and my daughter Elizabeth Nevile, the 14th of January, in the 17th year of the reigne of our Sovereigne Lord King Henry the VIIIth. 1526

	£.	s.	d.
First, for the expence of their Apparel,			
22 yards of Ruffet Sattin, at 8s. per yard,	8	16	0
Item, 2 Mantilles of Skins, for his gown,		48	0
Item, 2 yards and $\frac{1}{2}$ of black velvet, for his gown,	0	30	0
Item, 9 yards of Black Sattin, for his Jacket and Doublet, at 8s. the yard,	3	12	0
Item, 7 yards of Black Sattin, for her Ker-till, at 8s. per yard,		56	0
Item, a Roll of Buckrom,	0	2	8
Item, a Bonnit of Black Velvet,	0	15	0
Item, a Frontlet for the same Bonnit,	0	12	0
Item, for her Smock,	0	5	0
Item, for a pair of perfumed Gloves,	0	3	4
Item, for a pair of other Gloves,	0	0	4

<sup>a</sup> Rockley]. Elizabeth eldest daughter of Sir John Nevile, married, Roger eldest son, and afterwards heir, of Sir Thomas Rockley of Rockley, in the parish of Worsborough, Knight.

Second



## Second Day.

Item, for 22 yards of Tawney Camlet, at 2s. 4d. per yard,	51	4	
Item, 3 yards of Black Sattin, for lining her gown, at 8s per yard,	24	0	
Item, 2 yards of Black Velvet, for her gown,	30	0	
Item, a Roll of Buckrom, for her Gown,	0	2	8
Item, 7 yards of Yellow Sattin Bridge <sup>b</sup> , at 2s. 4d. per yard,	26	4	
Item, for a pair of Hose,	0	2	4
Item, for a pair Shoes,	0	1	4
	<hr/>		
	Sum £.	27	8 0
	<hr/>		

Item, for Dinner, and the Expence of the faid Marriage of Roger Rockley, and the faid Elizabeth Nevile.			
Imprimis, eight quarters of Barley-malt, at 10s. per quarter,	4	0	0
Item, 3 quarters and $\frac{1}{2}$ of Wheat, at 14s. 4d. per quarter,	56	8	
Item, 2 Hogsheads of Wine, at 40s.	4	0	0
Item, 1 Hogshead of Red Wine, at	0	40	0
	<hr/>		
	Sum Total £.	39	8 0
	<hr/>		

<sup>b</sup> Bridge]. See above, p. 167, note<sup>m</sup>.

## For the First Course at Dinner.

Imprimis, Brawn with Musterd, served alone with  
Malmsey.

Item, Frumety<sup>c</sup> to Pottage.

Item, a Roe roasted for Standert<sup>d</sup>.

Item, Peacocks, 2 of a Dish.

Item, Swans 2 of a Dish.

Item, a great Pike in a Dish.

Item, Conies roasted 4 of a Dish.

Item, Venison roasted.

Item, Capon of Grease, 3 of a Dish.

Item, Mallards<sup>e</sup>, 4 of Dish.

Item, Teals, 7 of a Dish.

Item, Pyes baken<sup>f</sup>, with Rabbits in them.

Item, Baken Orange.

Item, a Flampett<sup>g</sup>.

Item, Stoke Fritters<sup>h</sup>.

Item, Dulcets<sup>i</sup>, ten of Dish.

Item, a Tart.

<sup>c</sup> Frumety]. v. p. 135.

<sup>d</sup> Standert]. A large or standing dish. See p. 174. l. 3.

<sup>e</sup> Mallards]. v. p. 144.

<sup>f</sup> Baken]. baked.

<sup>g</sup> Flampett]. f. Flaunpett, or Flaumpeyn, v. p. 136.

<sup>h</sup> Stoke Fritters]. Baked on a hot-iron, used still by the Brewers,  
called a stoker.

<sup>i</sup> Dulcets]. qu.



## Second Course.

- First, Marterns<sup>k</sup> to Pottage.  
 Item for a Standert, Cranes 2 of a dish.  
 Item, Young Lamb, whole roasted.  
 Item, Great Fresh Sammon Gollis<sup>l</sup>.  
 Item, Heron Sucs, 3 of a dish.  
 Item, Bitterns, 3 of a dish.  
 Item, Pheasants, 4 of a dish.  
 Item, a Great Sturgeon Poil.  
 Item, Partridges, 8 of a dish.  
 Item, Plover, 8 of a dish.  
 Item, Stints<sup>m</sup>, 8 of a dish.  
 Item, Curlews<sup>n</sup>, 3 of a dish.  
 Item, a whole Roe, baken.  
 Item, Venifon baken, red and fallow<sup>o</sup>.  
 Item, a Tart.  
 Item, a March<sup>p</sup> Payne.  
 Item, Gingerbread.  
 Item, Apples and Cheese scraped with Sugar and Sage.

<sup>k</sup> Marterns]. qu. it is written Martens, below.

<sup>l</sup> Gollis]. f. Jowls.

<sup>m</sup> Stints]. The Stint, or Purre, is one of the Sandpipers. Pen-  
 nant, Brit. Zool, II. 374.

<sup>n</sup> Curlews]. See above, p. 130. and below. Curlew Knaves, also  
 below.

<sup>o</sup> Fallow.] If I remember right, Dr. Goldsmith says, Fallow-  
 deer were brought to us by King James I. but see again below, more  
 than once.

<sup>p</sup> March Payne]. A kind of Cake, very common long after this  
 time, v. below.

## For Night.

First a Play, and straight after the play a Mask, and when the Mask was done then the Banckett<sup>a</sup>, which was 110 dishes, and all of meat; and then all the Gentilmen and Ladys danced; and this continued from the Sunday to the Saturday afternoon.

The Expence in the Week for Flesh and Fish for the same marriage.

	£.	s.	d.
Imprimis, 2 Oxen,	3	0	0
Item, 2 Brawns,		22	0
Item, 2 Roes 10s. and for servants going, 5s.	0	15	0
Item, in Swans,	0	15	0
Item, in Cranes 9,		30	0
Item, in Peacocks 12,	0	16	0
Item, in Great Pike, for flesh dinner, 6,		30	0
Item, in Conies, 21 dozen,	5	5	0
Item, in Venison, Red Deer Hinds 3, and fetching them,	0	10	0
Item, Fallow Deer Does 12,	—	—	—
Item, Capons of Grease 72,	3	12	0
Item, Mallards and Teal, 30 dozen,	3	11	8
Item, Lamb 3,	0	4	0
Item, Heron Sues, 2 doz.		24	0

<sup>a</sup> Banckett]. Banquet.



	£.	s.	d.
Item, Shovelords <sup>r</sup> , 2 doz.		24	0
Item, in Bytters <sup>s</sup> 12,		16	0
Item, in Pheafants 18,		24	0
Item, in Partridges 40,	0	6	8
Item, in Curlews 18,		24	0
Item, in Plover, 3 dozen,	0	5	0
Item, in Stints, 5 doz.	0	9	0
Item, in Sturgeon, 1 Goyle <sup>t</sup> ,	0	5	0
Item, 1 Seal <sup>u</sup> ,	0	13	4
Item, 1 Porpofe <sup>x</sup> ,	0	13	4

£.

## For Frydays and Saturdays.

First, Leich Brayne<sup>y</sup>.

Item, Frometye Pottage.

<sup>r</sup> Shovelords]. Shovelers, a species of the Wild Duck. Shovelards, below.

<sup>s</sup> Bytters]. Bitterns, above; but it is often written without *n*, as below.

<sup>t</sup> Goyle]. Jowl, v. above, p. 174. l. 5.

<sup>u</sup> Seal]. One of those things not eaten now; but see p. 147 above, and below, p. 180. l. 6.

<sup>x</sup> Porpofe]. v. p. 147, above.

<sup>y</sup> Leich Brayne]. v. p. 141, above, but qu. as to Brayne.

Item,

- Item, Whole Ling and Huberdyne<sup>z</sup>.
- Item, Great Goils<sup>a</sup> of Salt Sammon.
- Item, Great Salt Eels.
- Item, Great Salt Sturgeon Goils.
- Item, Fresh Ling.
- Item, Fresh Turbut.
- Item, Great Pike<sup>b</sup>.
- Item, Great Goils of Fresh Sammon.
- Item, Great Ruds<sup>c</sup>.
- Item, Baken Turbuts.
- Item, Tarts of 3 several meats<sup>d</sup>.

### Second Course.

- First, Martens to Portage.
- Item, a Great Fresh Sturgeon Goil.
- Item, Fresh Eel roasted.
- Item, Great Brett.
- Item, Sammon Chines broil'd.
- Item, Roasted Eels.
- Item, Roasted Lampreys.
- Item, Roasted Lamprons<sup>e</sup>.
- Item, Great Burbatts<sup>f</sup>.

<sup>z</sup> Huberdyne]. miswritten for Haberdine, i. e. from Aberdeen ;  
written below Heberdine.

<sup>a</sup> Goils]. v. above, p. 174. l. 5.

<sup>b</sup> Pyke]. v. above, p. 50. and below, often.

<sup>c</sup> Ruds]. qu. Roaches, v. below.

<sup>d</sup> meats]. Viands, but not Fleshmeats.

<sup>e</sup> Lamprons]. v. p. 142, above.

<sup>f</sup> Burbatts]. qu. Turbuts.

Item,



Item, Sammon baken.  
 Item, Fresh Eel baken.  
 Item, Fresh Lampreys, baken.  
 Item, Clear Jilly &.  
 Item, Gingerbread.

Waiters at the said Marriage.

Storrers, Carver.  
 Mr. Henry Nevile, Sewer.  
 Mr. Thomas Drax, Cupbearer.  
 Mr. George Pashlew, for the Sewer-board end.  
 John Merys, } Marshalls.  
 John Mitchill, }  
 Robert Smallpage, for the Cupboard.  
 William Page, for the Celler.  
 William Barker, for the Ewer.  
 Robett Sike the Younger, and  
 John Hiperon, for Buttery.

To wait in the Parlour.

Richard Thornton.  
 Edmund North.  
 Robert Sike the Elder.  
 William Longley.  
 Robert Live.  
 William Cook.  
 Sir John Burton, Steward.  
 My brother Stapleton's fervant.  
 My son Rockley's fervant to serve in the state.

& Jilly]. Jelly.

The

The Charges of Sir John Nevile, of Chete, Knight,  
being Sheriff of Yorkshire in the 19th year of the  
reigne of King Henry VIII.

## Lent Affizes.

	£.	s.	d.
Imprimis, in Wheat 8 quarters,	8	0	0
Item, in Malt, 11 quarters,	7	6	8
Item, in Beans, 4 quarters,	3	4	0
Item, in Hay, 6 loads,		25	0
Item, in Litter, 2 loads,	0	4	0
Item, part of the Judge's Horfes in the inn,	0	13	4
Item, 5 hogsheads of Wine, 3 claret,			
1 white, 1 red,	10	16	4
Item, Salt Fish, 76 couple,	3	16	4
Item, 2 barrells Herrings,		25	6
Item, 2 Barrells Salmon,	3	1	0
Item, 12 seams <sup>a</sup> of Sea Fish,	6	4	0
Item, in Great Pike and Pickering, 6 score			
and 8,	8	0	0
Item, 12 Great Pike from Ramsay,	2	0	0
Item, in Pickerings from Holdefes IIII xx,	3	0	0
Item, Received of Ryther 20 great Breams,	20	0	
Item, Received of said Ryther, 12 great			
Tenches,	0	16	0

<sup>a</sup> seams]. quarter, much used in Kent, v. infra.



	£.	s.	d.
Item, Received of said Ryther 12 great Eels and 106 Touling <sup>b</sup> Eels, and 200 lb. of Brewit <sup>c</sup> Eels, and 20 great Ruds,		40	0
Item, in great Fresh Sammon, 28	3	16	8
Item, a Barrell of Sturgeon,		46	8
Item, a Firkin of Seal,	0	16	8
Item, a little barrell of Syrope <sup>d</sup> ,	0	6	8
Item, 2 barrells of all manner of Spices,	4	10	0
Item, 1 bag of Ilinglafs,	0	3	0
Item, a little barrell of Oranges,	0	4	0
Item, 24 gallons of Malmfey,	0	16	0
Item, 2 little barrells of Green Ginger and Sucketts,	0	3	0
Item, 3 Bretts,	0	12	0
Item, in Vinegar, 13 gallon, 1 quart	0	6	8
Item, 8 large Table Cloths of 8 yards in length, 7 of them 12 d per yard, and one 16d,	3	6	8
Item, 6 doz. Manchetts <sup>e</sup> ,	0	6	0
Item, 6 gallons Vergis <sup>f</sup> ,	0	4	8
Item, in Mayne Bread <sup>g</sup> ,	0	0	8

<sup>b</sup> Touling Eels]. qu. see below.

<sup>c</sup> Brewit Eels]. *i. e.* for Brewet; for which see above, p. 127.  
also here, below.

<sup>d</sup> Syrope]. v. p. 36. above.

<sup>e</sup> Manchetts]. a species of Bread, see below.

<sup>f</sup> Vergis]. Verjuice.

<sup>g</sup> Mayne Bread]. Pain du main, v. p. 147. above.

Item

	£.	s.	d.
Item, bread bought for March Payne,	0	0	8
Item, for Sugar and Almonds, besides the 2 barrels,	0	11	0
Item, for Salt	0	6	0
Item, for 5 gallons of Mustard,	0	2	6
Item, a Draught of Fish, 2 great Pikes and 200 Breems,	0	26	8
Item, 3 gallons of Honey,	0	3	9
Item, 6 Horse-loads of Charcoal,	0	2	8
Item, 3 Load of Talwood <sup>h</sup> and Bavings,	0	3	4
Item, 4 Streyners,	0	1	0
Item, for Graines <sup>i</sup> ,	0	0	4
Item, 20 doz. of Cups,	0	6	8
Item, 6 Flaskits and 1 Maund <sup>k</sup> ,	0	3	4
Item, 1 doz. Earthen Potts,	0	0	6
Item, 2 Staff Torches,	0	4	0
Item, for Yearbes <sup>l</sup> , 5 days,	0	1	8
Item, for Waferans, 5 days <sup>m</sup> ,	0	1	8
Item, for Onions,	0	1	0

<sup>h</sup> Talwood and Bavings]. Chord-wood, and Bavins. See Dr. Birch's Life of Prince Henry: Wetwood and Bevins occur below, p. 184.

<sup>i</sup> Grains]. qu.

<sup>k</sup> Maund]. a large Basket, now used for Apples, &c.

<sup>l</sup> Yearbes]. yerbs are often pronounced so now; whence *Terby Grease*, for Herb of Grace.

<sup>m</sup> 5 days]. qu. perhaps gathering, or fetching them.

B b

Item,



	£.	s.	d.
Item, 2 Gallipots,	0	0	8
Item, for Yeast, 5 days,	0	1	8
Item, 20 doz. borrowed Veffels,	0	5	1
Item, for Carriage of Wheat, Malt, Wine, and Wood, from the Water-side,	0	15	0
Item, for Parker the Cook, and other Cooks and Water-bearers,	4	10	0
Item, 6 doz. of Trenchers,	0	0	4
First, for making a Cupboard,	0	1	4

\* Waferans]. v. above, p. 157.

The

The Charge of the said Sir John Nevile of Chete at  
Lammas Affizes, in the 20th Year of the Reign of  
King Henry the VIIIth.

	£.	s.	d.
Imprimis, in Wheat, 9 quarters,	12	0	0
Item, in Malt, 12 quarters,	10	0	0
Item, 5 Oxen,	6	13	4
Item, 24 Weathers,	3	4	0
Item, 6 Calves,		20	0
Item, 60 Capons of Grease,		25	0
Item, other Capons,	3	14	0
Item, 24 Pigs,	0	14	0
Item, 3 hogsheds of Wine,	8	11	8
Item, 22 Swans,	5	10	0
Item, 12 Cranes,	4	0	0
Item, 30 Heronsfews,		30	0
Item, 12 Shovelards,		12	0
Item, 10 Bitters,		13	4
Item, 80 Partridges,		26	8
Item, 12 Pheafants,		20	0
Item, 20 Curlews,		26	8
Item, Curlew Knaves 32,		32	0
Item, 6 doz. Plovers,	0	12	0
Item, 30 doz. Pidgeons,	0	7	6
Item, Mallards, Teal, and other Wild Fowl,	42	0	
Item, 2 Baskets of all manner of Spice,	5	0	0
B b 2			Item,



	£.	s.	d.
Item, in Malmsey, 24 Gallons,		32	0
Item, in Bucks,	10	0	0
Item, in Stags,	—	—	—

## Fryday and Saturday.

First, 3 couple of great Ling,	12	0	
Item, 40 couple of Heberdine,	40	0	
Item, Salt Sammon,	20	0	
Item, Fresh Sammon and Great,	3	6	8
Item, 6 great Pike,	12	0	
Item, 80 Pickerings,	4	0	0
Item, 300 great Breems,	15	0	0
Item, 40 Tenches,	26	8	
Item, 80 Toulung Eels and Brevet Eels, and 15 Ruds,	32	0	
Item, a Firkin of Sturgeon,	16	0	
Item, in Fresh Seals,	13	4	
Item, 8 seame of Fresh Fish,	4	0	0
Item, 2 Bretts,	8	0	
Item, a barrell of Green Ginger and Suc- ketts,	4	0	
Item, 14 gallon of Vinegar,	7	7½	
Item, 6 horse-loads of Charcoal,	2	4	
Item, 40 load of Wetwood and Bevins,	53	4	
Item, for Salt,	5	2	
Item, 6 doz. of Manchetts,	6	0	
Item, Gingerbread for March Payne,	0	8	
Item, 5 gallon of Mustard,	2	6	
Item,			

	£.	s.	d.
Item, for loan of 6 doz. veffels,		5	2
Item, 3 gallons of Honey,		3	9
Item, for the costs of Cooks and Water-bearers,	4	0	0
Item, for the Judges and Clerks of the Affize, for their Horfe-meat in the Inn, and for their Houfekeeper's meat, and the Clerk of the Affize Fee,	10	0	0
Item, for my Livery Coats, embroidered,	50	0	0
Item, for my Horfes Provender, Hay, Litter, and Grafs, at both the Affizes,	6	13	4



In a vellum MS. Account-Book of the Gild of the Holy Trinity at Luton, com. Bedford, from 19 Hen. VIII. to the beginning of Ed. VI. there are the expences of their Anniverfary Feasts, from year to year, exhibiting the feveral Provisions, with their prices. The feast of 19 Hen. VIII. is hereunder inserted; from whence some judgement may be formed of the rest.

	£.	s.	d.
5 quarters, 6 bushels of Wheat,		50	2
3 bushels Wheat Flower,	0	5	11
6 quarters malte,		29	0
72 Barrels Beer,	0	12	10
Brewing 6 quarters Malte,	0	4	0
Bakyng,	0	1	6
82 Geys,	1	0	7
47 Pyggs,	1	3	10
64 Capons,	1	9	8½
74 Chekyns,	0	8	2
84 Rabetts, and Carriage,	0	10	8
Beyf,			
4 quarters,	1	0	0
a Lyfte,	0	0	8
a Shodour & Cromys,	0	0	11

Moton

	℥.	s.	d.
Moton & Welle <sup>a</sup> .			
1 quarter,	0	0	8
2 leggs of Welle & 2 Shodours,	0	1	0
A Marebone & Suet, & 3 Calwisfere,	0	0	4
1 quarter of Moton, and 6 Calwisfere,	0	0	9
20 Lamys,	1	5	10
Dressyng of Lamys,	0	0	6
Wine, 2 galons, a potell, & a pynte,	0	1	9
Wenegar 3 potellis,	0	1	0
Warg <sup>b</sup> 1 galon,	0	0	2½
Spyce,			
3 lb Pepur & half,	0	6	11
4 oz. of Clovis & Mace, & quartron,	0	3	4
11 lb. of Sugur & half,	0	7	0
½ lb. of Sinamon,	0	3	4
12 lb. of gret Refons,	0	1	0
6 lb. of smale Refons,	0	1	4
½ lb. of Gynger,	0	1	10
½ lb. of Sandurs,	0	0	8
1 lb. of Lycoras,	0	0	6
4 lb. of Prunys,	0	0	8
1 lb. of Comfets,	0	0	8
½ lb. of Turnefell,	0	0	8
1 lb. of Grenys,	0	1	9
1 lb. of Anesseds,	0	0	5

<sup>a</sup> Veal, now in the South pronounced with *W*.

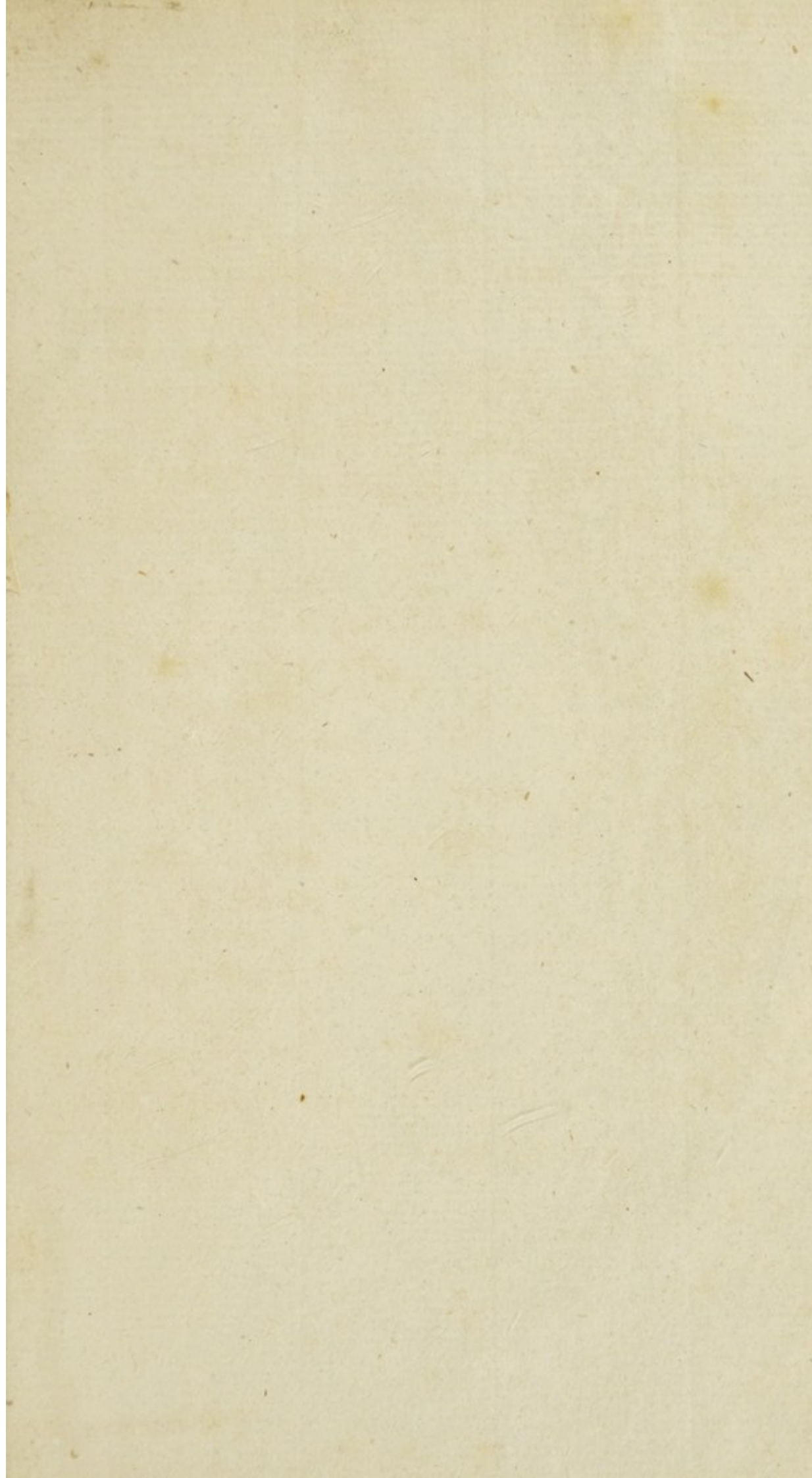
<sup>b</sup> Verjuice.

2 lb.

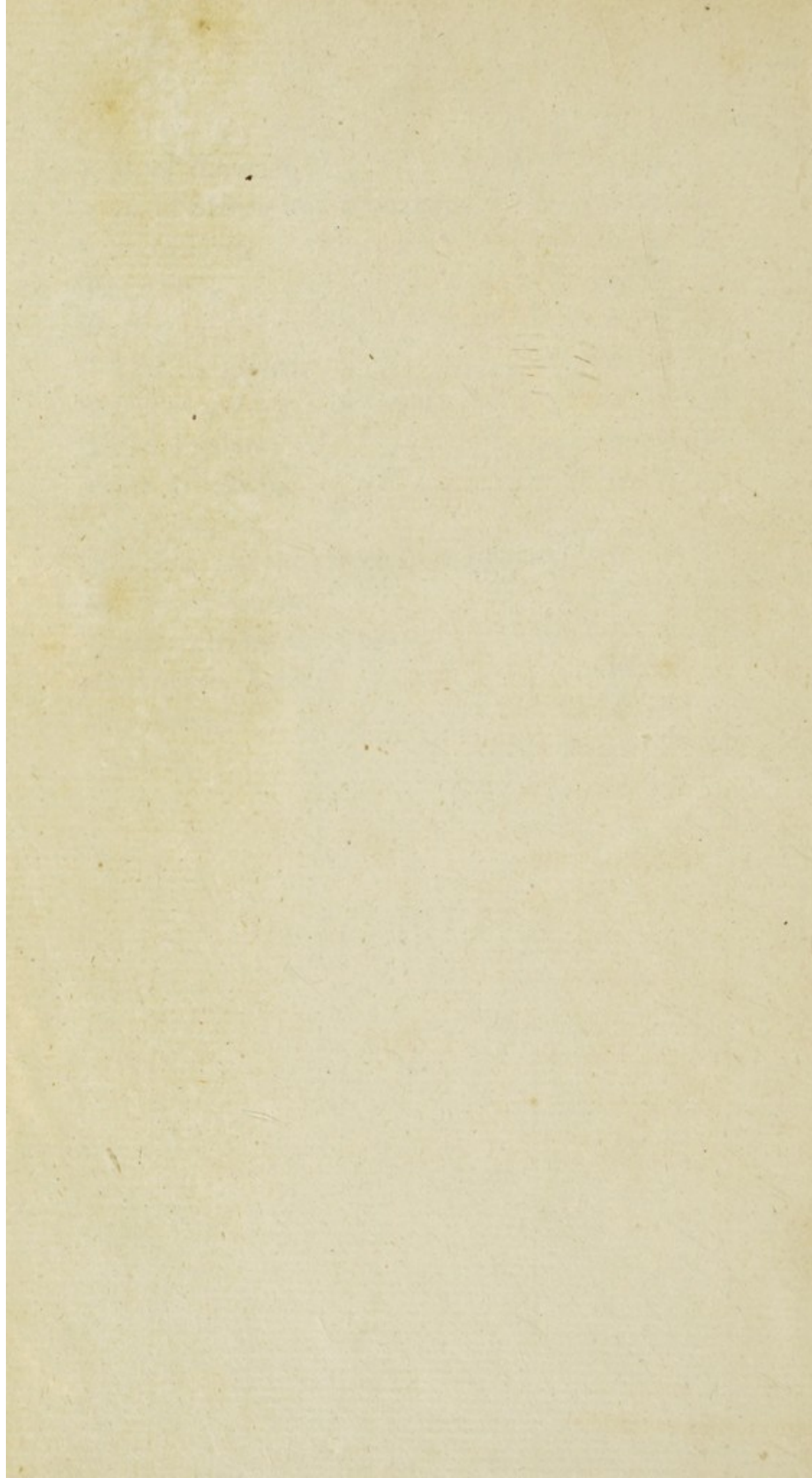


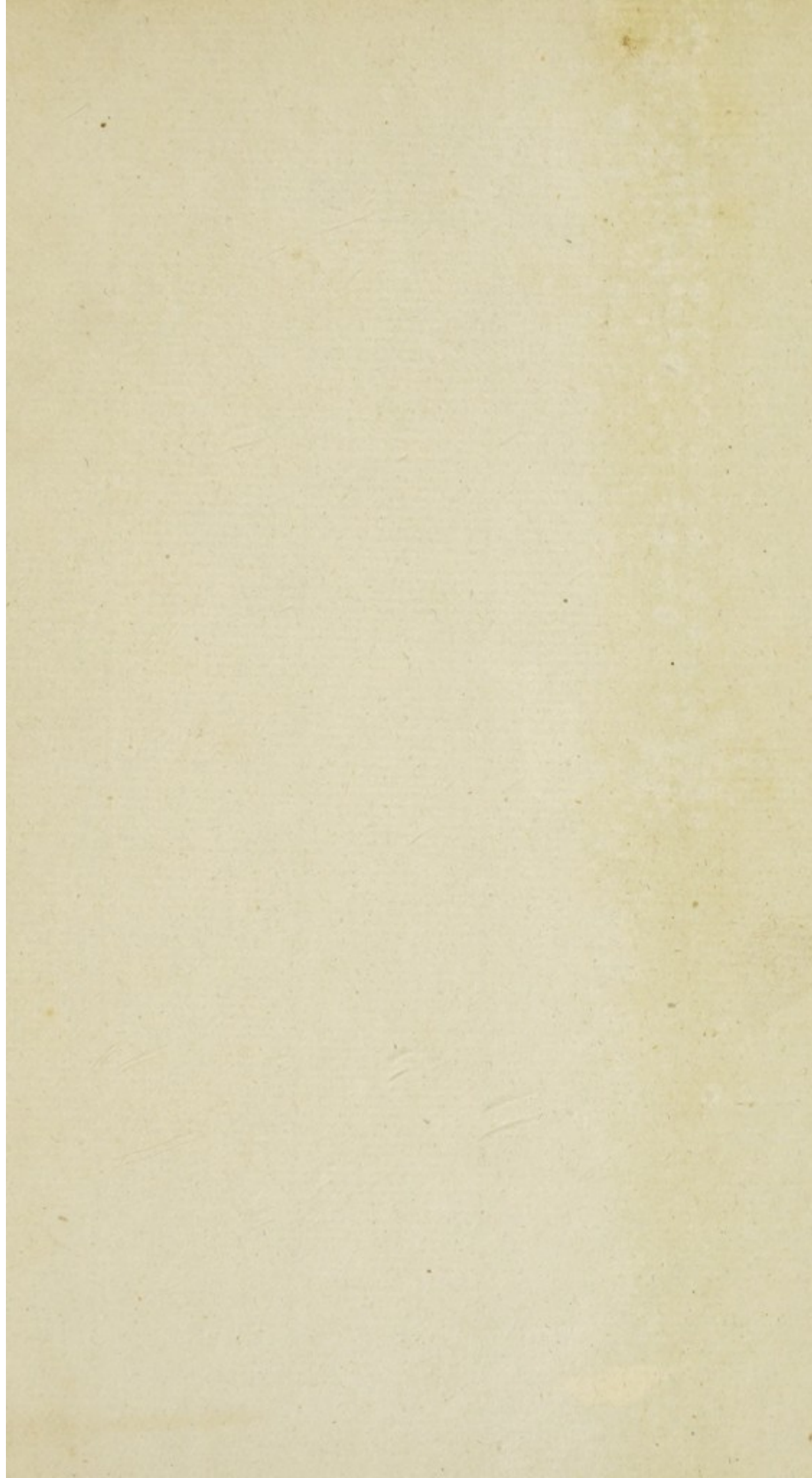
	£.	s.	d.
2 lb. of Almonds,	0	0	5
2 oz. of Safron and a quartron,	0	2	9
2 lb. of Dats,	0	0	8
Eggs 600,	0	6	0
Butter,	0	2	7
Mylke 19 galons,	0	1	7
8 galons and 2 gal. of Crem,	0	1	3½
Hone 2 galons,	0	3	0
Salte ½ boshell,	0	0	8
Fyshe,			
Fresche, and the careeg from London,	0	3	8
A fresche Samon,	0	2	8
Salte Fyche for the Coks,	0	1	0
Rydyng for Trouts	0	0	8
Mynstrels,	0	16	0
Butlers,	0	1	6
Cokys,	0	17	4

F I N I S.

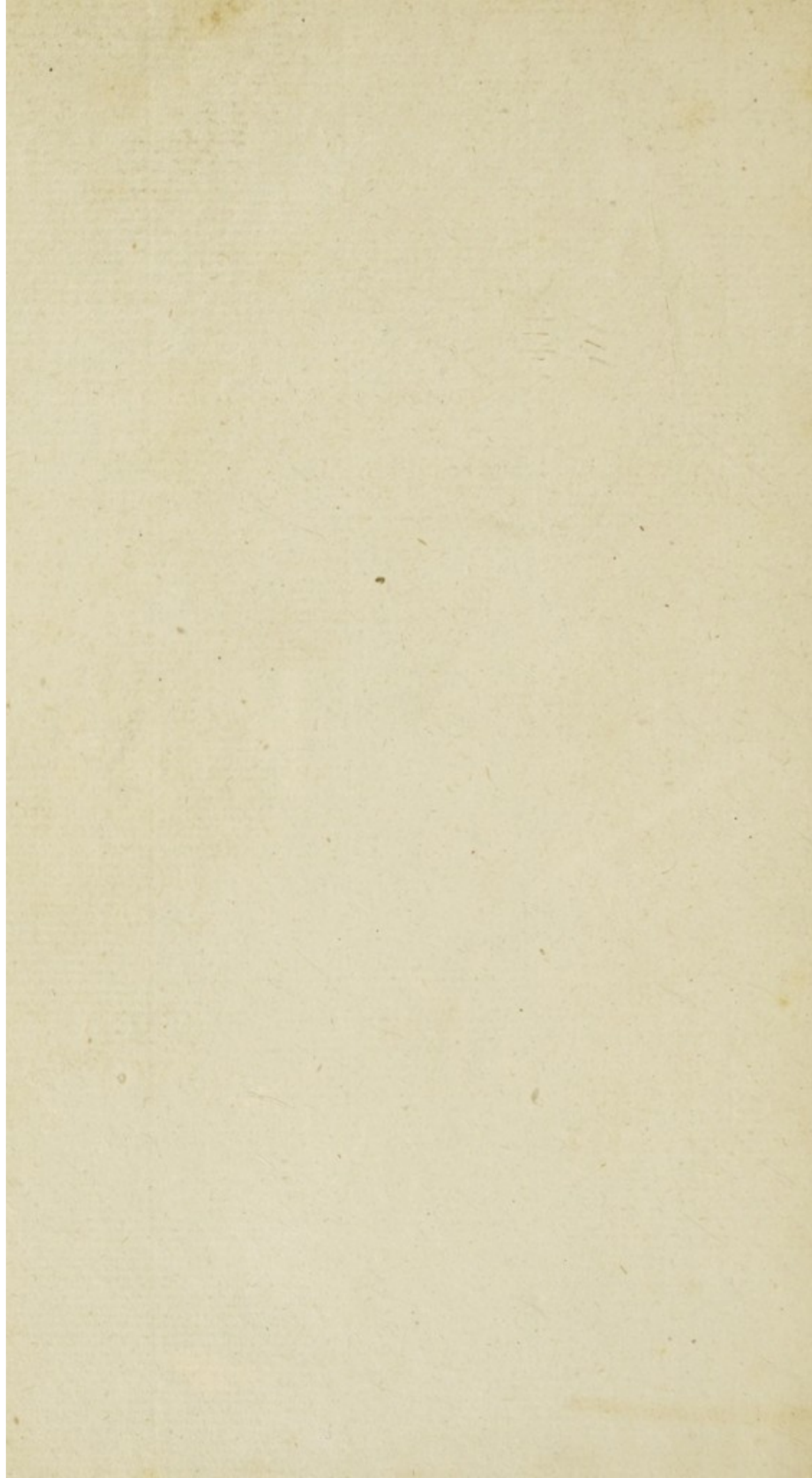












Thorp MS 1574

Schlaesman copy



