

The forme of cury : a roll of ancient English cookery, compiled, about A.D. 1390, by the master-cooks of ... Richard II ... and now in the possession of Gustavus Brander, Esq / Illustrated with notes, and a ... glossary. A MS. of the editor, of the same age and subject, with other congruous matters, are subjoined. [Dedication signed by the editor, S. Pegge the Elder].

Contributors

Pegge, Samuel, 1704-1796
Richard II, King of England, 1367-1400
Brander, Gustavus, 1720-1787

Publication/Creation

London : J. Nichols, 1780.

Persistent URL

<https://wellcomecollection.org/works/pjw97jhv>

License and attribution

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>



Lab P. 3.

22932/B



Lansdowne.





THE
FORME OF COOKES
A ROLL
OF
ANCIENT ENGLISH COOKES

Assembled A. D. 1597, by the
Manner-Cookes of King Edward VI,
Printed at the Signe of the Gunne,
in London, by I. I. I.

Printed by I. I. I. at the Signe of the Gunne,
in London, by I. I. I.

A MANUSCRIPT OF THE
ANCIENT ENGLISH COOKES,
Assembled A. D. 1597, by the
Manner-Cookes of King Edward VI.

Printed by I. I. I.

PRINTED BY I. I. I.
AT THE SIGNE OF THE GUNNE,
IN LONDON, BY I. I. I.

Form

THE
 FORME OF CURY,
 A R O L L
 O F
 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 N O T E S,

And a copious INDEX, or GLOSSARY.

A MANUSCRIPT of the EDITOR, of the
 same Age and Subject, with other congruous
 Matters, are subjoined.

“ — ingeniosa gula est.” MARTIAL.

15 *Buo? Mr. Pegge*

L O N D O N,

PRINTED BY J. NICHOLS,
 PRINTER TO THE SOCIETY OF ANTIQUARIES.

M DCC LXXX.

12 Dec 1862



T O

GUSTAVUS BRANDER, Esq.

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

S I R,

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,

St. George's day,
1780.

S. P E G G E.

P R E-

P R E F A C E

TO THE

CURIOUS ANTIQUARIAN READER.

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

^a 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^b, 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,^c) 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^d. And as Diætetics were esteemed a branch of the study of medicine, as also they were afterwards^e, so many of those authors were Physicians; and *the Cook* was undoubtedly a character of high reputation at Athens^f.

^b 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*.

^c Athenæus, lib. xii. cap. 3.

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

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

^f 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^g. 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^h, 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*ⁱ, by one *Cælius*, (whether *Aurelianus* is not so certain) and that *Apicius* is only the title of it^k. 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

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

^h Casaub. ad Capitolin. l. c.

ⁱ Lister's Præf. p. ii. vi. xii.

^k Fabric. Bibl. Lat. tom. II. p. 794. Hence Dr. Bentley ad Hor. ii. serm. 8. 29. files it *Pseudapicius*. Vide Listerum, p. iv.

island, but they lived on milk and flesh¹; though it is expressly asserted by Strabo that they had no cheese^m. 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.ⁿ.

Hengist, leader of the Saxons, made grand entertainments for king Vortigern^o, 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’^p.

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-

¹ Cæsar de B. G. v. § 10.

^m Strabo, lib. iv. p. 200. Pegge's Essay on Coins of Cunob., p. 95.

ⁿ Archæologia, iv. p. 61. Godwin, de Præsul. p. 596. seq.

^o Malm'sb. p. 9. Gallfr. Mon. vi. 12.

^p Lister, ad Apic. p. xi, where see more to the same purpose,

suaded

suaded to be christened, and called Æthelstane⁹. Now 'tis certain that Hardicnut stands on record as an egregious glutton^r, 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^s, 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*^t; yet this is not the right etymology of our English word *Gormandize*, since it is rather the French *Gourmand*, or the British *Gormod*^u. 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^x. Erasmus also remarks, that the English in his time

⁹ Spelm. Life of Ælfred, p. 66. Drake, Eboracum. Append. p. civ.

^r Speed's History.

^s Monf. Mallet, cap. 12.

^t Wilkins, Concil. I. p. 204. Drake, Ebor. p. 316. Append. p. civ. cv.

^u Menage, Orig. v. Gourmand.

^x Lord Lyttelton, Hist. of H. II. vol. iii. p. 49.

were attached to *plentiful and splendid tables*; and the same is observed by Harrison^y. As to the Normans, both William I. and Rufus made grand entertainments^z; the former was remarkable for an immense paunch, and withal was so exact, so nice and curious in his repasts^a, that when his prime favourite William Fitz-Osberne, 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^b.

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

^y Harrison, Descript. of Britain, p. 165, 166.

^z Stow, p. 102. 128.

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

^b Dugd. Bar. I. p. 109. Henry II. served to his son. Lord Lyttelton, IV. p. 298.

^c 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^d. He was under the *Dapifer*, as was likewise the *Cocus Dominicæ Coquinæ*, concerning whom, his assistants and allowances, the *Liber Niger* may be consulted^e. It appears further from *Fleta*, that the chief cooks were often providers, as well as dressers, of victuals^f. But *Magister Coquinæ*, who was an esquire by office, seems to have had the care of pourveyance; A. D. 1340^g, and to have nearly corresponded with our *clerk of the kitchen*, having authority over the cooks^h. 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, Sausfiers de Commun, Sausfiers devers le Roy, Sommiers, Poulliers, Huissiers*’ⁱ.

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

^d Sim. Dunelm. col. 227. Hoveden, p. 469. Malmf. de Pont. p. 286.

^e Lib. Nig. Scaccarii, p. 347.

^f Fleta, II. cap. 75.

^g Du Fresne, v. Magister.

^h Du Fresne, ibid.

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

though

though under the Cellarer^k, and if he were not a monk, he nevertheless was to enjoy the portion of a monk^l. But it appears from Somner, that at Christ Church, Canterbury, the *Lardyrer* was the first or chief cook^m; and this officer, as we have seen, was often an ecclesiastic. However, the great Houses had Cooks of different ranksⁿ; and manors and churches^o were often given *ad cibum* and *ad victum monachorum*^p. A fishing at Lambeth was allotted to that purpose^q. 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

^k 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 Kitchener, which seems to answer to *Magister Coquinæ*, is placed before the Cellarer in Tanner's Notitia, p. xxx. but this may be accidental.

^l Du Fresne, v. Coquus.

^m Somner, Append. p. 36

ⁿ Somner, Ant. Cant. Append. p. 36.

^o Somner, p. 41.

^p Somner, p. 36, 37, 39, sæpius.

^q Somner, l. c.

killed.

killed^r. 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^s; 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^t, both of the messes and the water in the ewer^u, 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*^x, and the cup-bearer tastes the water elsewhere^y. 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,

^r M. Paris, p4. 69.

^s Dugd. Bar. I. p. 45. Stow, p. 184. M. Paris, p. 377. 517. M. Westm. p. 364.

^t Lel. Collectan. VI. p. 7. seq.

^u Ibid. p. 9. 13.

^x Compare Leland, p. 3. with Godwin de Præful. p. 695. and so Junius in Etymol. v. Sewer.

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

of which we have some upon record^z, were so superb, that they might vie either with the regal entertainments, or the pontifical suppers of ancient Rome (which became even proverbial^a), and certainly could not be dressed and set out without a large number of Cooks^b. 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^c.

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

^z 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.

^a Hor. II. Od. xiv. 28. where see Mons. Dacier.

^b 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.

^c 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. Eras. 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^d. 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.^e. 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 vestræ vicesimo septimo die mensis Julij, anno regni vestri fœlicissimi vicesimo viij ab

^d 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^o 7523.

^e See the Proem.

‘humilimo vestro subdito, vestraeq majestati fidelissimo

‘E. Stafford,

‘Hæres domus subversæ Buckinghamiens.’^f

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^g, porpoises, &c. and, on the contrary, we feed on sundry fowls which are not named either in the Roll, or the Editor’s MS.^h as quails, rails, teal, woodcocks, snipes, &c. which can scarcely be numbered among the *small birds* mentioned 19. 62. 154.ⁱ So as to fish, many species appear at our tables which are not found in the Roll, trouts, flounders, herrings, &c.^k. 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-

^f 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.

^g Mr. Topham’s MS. has *focas* among the fish; and see archbishop Nevil’s Feast, 6 E. IV. to be mentioned below.

^h Of which see an account below.

ⁱ See Northumb. Book, p. 107, and Notes.

^k As to carps, they were unknown in England t. R. II. Fuller, Worth. in Sussex, 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 beverage¹, 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-

¹ 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^m. 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 fane 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^o 175ⁿ. 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-

^m Lister, Præf. ad Apicium, p. xi.

ⁿ 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,
Leche Lambart gylt, ibid.

low, and fanders for red°. Alkenet is also used for colouring^p, and mulberries^q; amydon makes white, 68; and turnefole^r *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 *setiltees* 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^s, as to cure a distemper; that every body has heard of *Doëtor 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

° N° 68. 20. 58. See my friend Dr. Percy on the Northumberland-Book, p. 415. and MS Ed. 34.

^p N° 47. 51. 84.

^q N° 93. 132. MS Ed. 37.

^r Perhaps Turmerick. See ad loc.

^s 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.

^t 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^u, 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^{*}.

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^y.

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

^u 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.

^{*} That of Donatus is more modest ‘Culina medicinæ famulatrix est.’

^y 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^o 6, no less than ten are used, where we should now be content with two or three: and so the fallad, N^o 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^o 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. 1780².

I observe further, in regard to this point, that the quantities of things are seldom specified^a, 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

^a See also Lylic'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.

^a See however, N^o 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^b, 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^c. 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^d; or like Sept. Geta, who, according to Jul. Capitolinus^e, 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

^b Vide the proeme.

^c See above.

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

^e Jul. Capitolinus, c. 5.

again, as we have it in Athenæus^f, 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^g. 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^h; the mortar also was in great request, some messes being actually denominated from it, as *mortreuxs*, 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-

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

^g 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.

^h See, however, N^o 33, 34, 35. 146.

came an usual present from gossips to their god-children at christeningsⁱ; and that the bason and ewer, for washing before and after dinner, was introduced, whence the *ewerer* was a great officer^k, and the *ewery* is retained at Court to this day^l; we meet with *damaske water* after dinner^m, 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 timeⁿ, 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^o. So that carving began now to be prac-

ⁱ The king, in Shakespeare, Hen. VIII. act iv. sc. 2. and 3. calls the gifts of the sponsons, *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.

^k Lel. Collect. IV. p. 328. VI. p. 2.

^l See Dr. Percy's curious notes on the Northumb. Book, p. 417.

^m Ibid. VI. p. 5. 18.

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

^o 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^p. ‘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*^q; 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^r. 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^s. Again, we find in our Roll, that great quan-

^p Ames, Typ. Ant. p. 90. The terms may also be seen in Rand, Holme III. p. 78.

^q Dr. Percy, l. c.

^r Thicknesse, Travels, p. 260.

^s 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 bares*. 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 fauces 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[†]; '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. *Greafie*. 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 sundry observations about cheese: for butter

† N° 91, 92. 160.

' 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 ^u.’ The
 Greeks, I presume, used oil instead of it, and butter
 in some places of scripture is thought to mean only
 cream ^x.

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

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

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

^u Bishop Patrick on Genesis xviii. 8.

^x Calmet, v. Butter. So Judges iv. 19. compared with v. 25.

^y II. N^o 13, 14, 15.

^z Stow, Hist. p. 1038.

^a Lel. Coll. VI. p. 30. and see Dr. Percy on Northumb. Book,
 p. 414.

^b Archæologia, I. p. 319. III. p. 53.

^c Barrington’s Observ. on Statutes, p. 209. 252. Edit. 3d. Ar-
 chæolog. I. p. 330. Fitz-Stephen, p. 33. Lel. Coll. VI. p. 14.
 Northumb. Book, p. 6. and notes.

^d N^o 20. 64. 99.

They

They had also Rhenish^e, and probably several other sorts. The *vynegreke* is among the sweet wines in a MS of Mr. Astle.

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 *refmolle*, N^o 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.^f 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^o 68, and was imported from Egypt, or Cilicia, or other parts of the Levant, where the Turks call it Safran, from the Arabic Zapheran,

^e N^o 99.

^f 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 ^g. Pere Calmet says, the Hebrews were acquainted with anise, ginger, saffron, but no other spices ^b.

Pynes. There is some difficulty in enucleating the meaning of this word, though it occurs so often. It is joined with dates, N^o 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^o 51, to be so named from the pynes therein employed; and quære whether *pyner* mentioned along with powder-fort, saffron, and salt, N^o 155, as above in N^o 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 *capsulæ*, and are much eaten by the common people, and these perhaps may be the thing intended.

^g Dr. Lister, Præf. ad Apicium, p. xii.

^b 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 ragoutsⁱ. Our cooks had a method of clarifying it, N^o 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^o 59. This I presume is called *clere honey*, N^o 151. And, when honey was so much in use, it appears from Barnes that *refining* it was a trade of itself^k.

Sugar, or Sugar^l, was now beginning here to take place of honey; however, they are used together, N^o 67. Sugar came from the Indies, by way of Damascus and Aleppo, to Venice, Genoa, and Pisa, and from these last places to us^m. It is here not only frequently used, but was of various sorts, as *cypre*, N^o 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

ⁱ Calmet. Dict. v. Meats.

^k Barnes, Hist. of E. III. p. 111.

^l N^o 70, Editor's MS. 17. alibi.

^m 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 ⁿ.

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.

ⁿ 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^p, came from the East Indies^q, 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.

^p Lister, Præf. ad Apicium, p. xii.

^q Plinius, Nat. Hist. XII. cap. 7.

powder,

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

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

Grains of Paradice, or *de parys*, 137.^s are the greater cardamoms.

Noix muscadez, 191. nutmegs.

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

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 fundry

^r Bochart. III. col. 332.

^s See our Gloss. voce Greynes.

^t 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^a. 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 capel*, 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.

^a But see the next article.

1274

1274

1274

xx.
ix. xiiij.

For to make yalbmeny.

Take y^e chese and of flessh of capons. or of hem. & halfe smal and grynde hem smalle in a mort. take mylle of almand⁹ wth y^e biot^h of freysh beef. & put the flessh iⁿ y^e mylle op^{er} in the biot^h and set he to y^e fyre. & alye hem wth flo^r of yse. or salfon. or ampon. as chargeant as y^e blank. desire. & wth 30 lb⁹ of ayren and salfon for to make hit zelow. and w^{hen} it is dresst in dyngh wth blank desir. styk a bone cloz⁹ de sylf. & shake welde of salfyn gale a bove. and dre it forth.

The common language of the *formule*, 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^{*}: 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[†]. 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.

^{*} Doing, hewing, hacking, grynding, kerving, &c. are easily understood.

[†] 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 cast 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 sauces 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^z. 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

* 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^a. 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^b.

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

^a In Dr. Drake's edition of archbishop Parker, p. lxiii. it is given to archbishop Winchelsea: but see Mr. Battely's Append. to *Cantuarina 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.

^b Thorne, Chron. inter X Script. Col. 2010. or *Lel. Collect.* VI. p. 34. Ed. 1770.

^c 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^d, and we have profited thereby.

The Lenten Inthronization-feast of archbishop William Warham, A. 1504^e, given us at large by Mr. Hearne^f, 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^o 279, and it has not been neglected.

Randle Holme, in his multifarious *Academy of Armory*, has an alphabet of terms and dishes^g; 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^o 31 of the Antiquarian Repertory, wherein some ancient recipes in Cookery are published, came to the Editor's hand.

^d Vol. IV. p. 226.

^e See first paragraph before.

^f Leland's Collect. VI. p. 16.

^g 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 uniuersa sericia tam de carnibus quam de pissibus.*’^b 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.ⁱ 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^{lo} CCC^{mo} octogesimo primo ipso die Felicis et Audacti.*’^k, 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

^b It is *pissibus* again in the title to the Second Part.

ⁱ N^o 7. 84. here N^o 17. 35. 97.

^k In the common calendars of our missals and breviaries, the latter saint is called *Adactus*, but in the Kalend. Roman. of Joh. Fronto, 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^a of cury^b was compiled of the chef Maist^g Cok^g of kyng Richard the Secunde kyng of .nglond^c after the Conquest. the which was acoñted þ^d best and ryallest vyand^e of alle cñtē . yng^f and it was cōpiled by assent and

^a 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 Fōme below, and in N^o 195.

^b Cury. Cookery. We have adopted it in the Title. V. Preface.

^c ynglond. *E* was intended to be prefixed in red ink. Vide Note ^a and ^f.

^d þ. This Saxon letter with the power of *tb*, 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*.

^e vyānd. This word is to be understood in the concrete, *quasi* vyander, a curious epicure, an *Apicius*. V. Preface.

^f cñtē ynges. Christian kings. *K* being to be inserted afterwards (v. note ^a and ^c) in red ink. Chaucer, v. christen.

A

avyse-

avysement of Maisters and ^s phifik ^h and of philosophie
 þat dwellid in his court. First it techiþ a man for to
 make cōmune potages and cōmune meetis for howshold
 as þey shold be made craftly and holsomly. Aftirward
 it techiþ for to make curious potages & meet⁹ and sotil-
 teesⁱ for alle manē of States bothe hye and lowe. And
 the techyng of the fōme of making of potages & of meet⁹
 bothe of flessh and of fissh. buth^k y sette here by
 noumbre and by ordre. ffo þis little table here sewyng^l
 wole teche a man with oute taryyng: to fynde what
 meete þ^z hym lust for to have.

or ^m to make groūden 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 ow ⁹ t of Flessh	VI.

^s and. Read *of*.

^h Phifik. V. Preface.

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

^k buth. *Be*, or *are*. V. Index.

^l sewing. Following; from the French. Hence our *ensue* writ-
 ten formerly *enserv*. Skelton, p. 144; and *ensfew*, Ames Typ.
 Ant. p. 9.

^m F is omitted for the reason given in note ^a.

hebolas.

hebolas.	VII.
G owrd ⁹ in potage.	VIII.
r yfe of Fleſh.	IX.
F unges.	X.
b urſen.	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 awmenec.	XX.
e gurdouce.	XXI.
C apoñs in Coñcy.	XXII.
h aares in talbotes.	XXIII.
H aares in papdele.	XXIIII.
c onnyng ⁹ in Cynee.	XXV.
C onnyng ⁹ in gravey.	XXVI.
*C hykens in gravey.	XXVII.
f ilet ⁹ in galyntyne.	XXVIII.
P igges in ſawſe ſawge.	XXIX.
s awſe madame.	XXX.
G ees ī hoggepot.	XXXI.
c arnel of pork	XXXII.

C hikens in Caudell.	xxxiii.
c hikens in hocchee.	xxxiiii.
F or to boyle Fesant ⁹ , Partyches } . . .	xxx.v.
Capons and Curlewes. . . }	
b lank manng.	xxxvi.
B lank Dessorre.	xxxvii.
m orree.	xxxviii.
C harlet.	xxxix.
c harlet y forced	xx.
C awdel ferry.	ii. I.
i ufshell.	xx.
I ufshell enforced.	ii. III. ^{II}
m ortrews.	xx.
B lank mortrews.	ii. V.
b rewet of almony.	xx.
P eions y stewed.	ii. VI.
l ofeyns.	xx.
T artlet ⁹	ii. VII.
p ynnonade.	xx.
R ofee.	ii. XI.
c ormarye.	xx.
N ew noumbl ⁹ of Deer.	ii. XII.
n ota.	xx.
N ota.	ii. XIII.
i pynee.	xx.
N ota.	ii. XV.
N ota.	xx.
N ota.	ii. XVI.
i pynee.	xx.
N ota.	ii. XVII.

▪ N^o ^{xx.} 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 ⁹ in Cirypp.	XX. III. IIII.
l eche lumbard.	XX. III. V.
C onnyng ⁹ in clere broth.	XX. III. VI.
p ayn Ragoñ.	XX. III. VII.
L ete lard.	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.	XX. III. XIII.
M akke.	XX. III. XIII.
a quapat.	XX. III. XV.
S alat.	XX. III. XVI.
f enkel in fopp ⁹	XX. III. XVII.
C lat.	XX. III. XVIII.
a ppulmoy.	XX. III. XIX.
S lete fopp ⁹	XX. IIII.
l etelorye.	XX. IIII. I.
S owp ⁹ Dorry	XX. IIII. II.
r apey.	XX. IIII. III.

Sause

S	ause Sarzyne.	xx. IIII. IIII.
c	reme of almand. ⁹	xx. IIII. V.
G	rewel of almand. ⁹	xx. IIII. VI.
c	awdel of almand mylk. ⁹	xx. IIII. VII.
I	owt of almand mylk. ⁹	xx. IIII. VIII.
f	ygey.	xx. IIII. IX.
P	ochee.	xx. IIII. X.
b	rewet of ayrēn.	xx. IIII. XI.
M	acrows.	xx. IIII. XII.
t	ostee.	xx. IIII. XIII.
G	yndawdry.	xx. IIII. XIIIII.
e	rbowle.	xx. IIII. XV.
R	esmolle.	xx. IIII. XVI.
v	yannde Cipre.	xx. IIII. XVII.
V	yañde Cipre of Samon.	xx. IIII. XVIII.
v	yañde Ryal.	xx. IIII. IX.
C	ompost.	C. I.
g	elee of Fyssh.	C. I.
G	elee of flessh.	C. II.
C	hyfanne.	C. III.
c.	ongur in sawce.	C. IIII.
R	ygh in sawce.	C. V.
m	akerel in sawce.	C. VI.
P	ykes in brassey.	C. VII.
p	orpeys in broth.	C. VIII.
B	allok broth.	C. IX.

eles

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 noumb ⁹ l in lent.	C. XIII.
F or to make Chawdōn for lent.	C. XV.
f urmente with porpays.	C. XVI.
F ylett ⁹ in galyntyne.	C. XVII.
v eel in bukade.	C. XVIII.
S ool ⁹ in Cyney.	C. IX.
t ench ⁹ in Cyney.	XX. VI.
O ysters in gravey.	XX. VI. I.
m uskels in brewet.	XX. VI. II.
O ysters in Cyney.	XX. VI. III.
c awdel of muskels.	XX. VI. IIII.
M ortrews of Fyssh.	XX. VI. V.
l aumpreys in galyntyne.	XX. VI. VI.
L aumproñs in galyntyne.	XX. VI. VII.
l ofyns in Fyssh day.	XX. VI. VIII.
S owp ⁹ in galyntyne.	XX. VI. IX.
f obre sawse.	XX. VI. X.
C olde Brewet.	XX. VI. XI.
p eer ⁹ in confyt.	XX. VI. XII.
E gur douce of Fyssh.	XX. VI. XIII.
C old Brewet.	XX. VI. XIII.
P evorat for Veel and Venyson	XX. VI. XV.

sawce

f awce blan̄che for Capōns y fode.	xx. VI. XVI.
S awce Noyre for Capons y rosted.	xx. VI. XVII.
g alentyne.	xx. VI. XVIII.
G yngen̄.	xx. VI. XIX.
v erde sawse.	xx. VII.
S awce Noyre for malard.	xx. VII. I.
c awdel for Gees.	xx. VII. II.
C hawdōn for Swann ⁹	xx. VII. III.
f awce Camelyne.	xx. VII. IIII.
L umbard Mustard.	xx. VII. V.
n ota.	xx. VII. VI.
N ota.	xx. VII. VII.
f rytō ⁹ blan̄ched.	xx. VII. VIII.
F rytō ⁹ of pastnak ⁹	xx. VII. IX.
f rytō ⁹ of mylke.	xx. VII. X.
f rytō ⁹ of Erbes.	xx. VII. XI.
r aiflowls.	xx. VII. XII.
W hyte milat ⁹	xx. VII. XIII.
c rustard ⁹ of flessh.	xx. VII. XIIIII.
M ylat ⁹ of Pork.	xx. VII. XV.
c rustard ⁹ of Fyssh.	xx. VII. XVI.
C rustard ⁹ of erbis on fyssh day.	xx. VII. XVII.
l essh ⁹ fryed in lentōn.	xx. VII. XVIII.
W astels y farced.	xx. VII. XIX.
f awge y farced.	xx. VIII.
S awgeat	xx. VIII. I.

cryspses.

c ryfpes.	XX. VIII. II.
C ryfpels.	XX. VIII. III.
t artee.	XX. VIII. IIII.
T art in Ymbre day.	XX. VIII. V.
t art de Bry.	XX. VIII. VI.
T art de Brymlent.	XX. VIII. VII.
t art ⁹ of Flefsh.	XX. VIII. VIII.
T artlet ⁹	XX. VIII. IX.
t art ⁹ of Fyfsh.	XX. VIII. X.
S ambocade.	XX. VIII. XI.
e rbolat.	XX. VIII. XII.
N yfebek.	XX. VIII. XIII.
f or to make Pō Dorryes. & oþe pyng ⁹	XX. VIII. XIII.
C otagr ⁹	XX. VIII. XV.
h art rows.	XX. VIII. XVI.
P otews.	XX. VIII. XVII.
f achus.	XX. VIII. XVIII.
B urfews.	XX. VIII. XIX.
f pynoch ⁹ y fryed.	XX. IX.
B enes y fryed.	XX. IX. I.
r ufshews of Fruyt.	XX. IX. II.
D aryols.	XX. IX. III.
f laumpens.	XX. IX. IIII.
C hewet ⁹ on flefsh day.	XX. V.
c hewet ⁹ on fyfsh day.	XX. IX. VI.
H aſtelet ⁹	XX. XI. VII.

c omadoř.	xx.	
C haſtlet. ⁹	ix.	viii.
f or to make twey pecys of Fleſſhe } to faſten to gydre. }	xx.	x.
p ur fait y pocras.	ix.	xi.
F or to make blank manġ.	xx.	xii.
f or to make Blank Deſire.	ix.	xiii.
F or to make mawmoune.	xx.	xiiii.
t he pety puānt.	ix.	xv.
A nd the pete puant.	xx.	xvi.

Æplicit tabula.

For to make gronden Benes^a.

I.

TAKE benes and dry hē ī a noſt^b or in an Ovene and hulle hē wele and wyndewe^c out þ̄ hulk⁹ and wayſhe hē clene ā do hē to ſeeþ in gode broth^d ā ete hē w̄ Bacon.

For to make drawn Benes.

II.

Take benes and ſeeþ hē and grynde hem ī a mort^e and drawe hem up^f w̄ gode broth ā do Oynōns in the broth grete mynced^g ā do þ̄ to and colō⁹ it with Safrōn and ſerve it forth.

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

^b a noſt. An oſt, or kiln. Vide Gloſſ. voce Oſt.

^c wyndewe. Winnow.

^d gode broth. Prepared beforehand.

^e mort⁹. Mortar.

^f drawn hem up. Mix them.

^g grete mynced. Groſſly, not too ſmall.

For to make grewel forced ^h. III.

Take grewel and do to the fyre with gode flessh and
seep it wel. take the lire ⁱ of Pork and grynd it smal ^k
and drawe the grewel thurgh a Stȳnō ^l and colo ⁿ it wiþ
Safrōn and sūe ^m forth.

Caboches ⁿ in Potage. IIII.

Take Caboch ⁹ and quart ^{hē} and seeth hem in gode
broth with Oynoñs y mynced and the whyte of Lekes
y flyt and corue smale ^o and do þ ⁹ to safrōn ā salt and
force it w ^t powdō douce ^p.

Rapes ^q in Potage. V.

Take rapus and make hē clene and waifsh hē clene.
quare hem ^r. pboile hē. take hem up. cast hem in a
gode broth and seep hē. mynce Oynoñs and cast þ ⁹ to

^h forced, farced, enriched with flesh. Vide Gloss.

ⁱ lire. Flesh.

^k grynd it smal. Bruise or beat in a mortar.

^l stȳnō. Strainer.

^m sūe. Serye. Vide Gloss.

ⁿ Caboches. Probably cabbages.

^o corue smale. Cut small. V. *i corue* in Gloss.

^p powdō douce. Sweet aromatic powder. V. Pref.

^q Rapes, or rapus. Turneps.

^r quare hem. Cut them in *squares*, or small pieces. V. Gloss.

Safrōn

Safron and Salt and messe it forth with powd^o douce.
In the wise^s make of Pasturnak^t and skyrwat^u.

Eowt⁹ of Flessh.

VI.

Take Borage. cool^y. langdebef^z. p⁹fel^a. bet⁹. orage^b.
auance^c. violet^d. saway^e. and fenkel^f. and whane
þey both sode: presse hem wel smale. cast hem in gode
broth ā seep hē. and sūe hem forth.

Hebolace^g.

VII.

Take Oynōns and erbes and hewe hem small and
do þ⁹ to gode broth. and aray^h it as þ^u didest caboch⁹.

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

^t Pasturnakes, for parsnips or carrots. V. Gloss.

^u skyrwates, for skirrits or skirwicks.

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

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

^a Persel. Parsley.

^b orage. Orach, *Atriplex*. Miller, Gard. Dict.

^c auance. Fortè Avens. V. Avens, in Gloss.

^d The leaves probably, and not the flower.

^e Savory.

^f Fenkel. Fennil.

^g 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.

^h aray. Dress, set it out.

If

If þey be in fyfsh day. make¹ on the same manē^k with waſ and oyle. and if it be not in Lent alye^l it with zolkes of Eyren^m. and drefſe it forth and caſt þ⁹ to powdō^j douce.

Gourdes in Potage. VIII.

Take young Gowrd⁹ pare hem and kerueⁿ hem on pecys. caſt hem in gode broth. and do þ⁹ to a gode ptye^o of Oynōns mynced. take Pork ſoden. grynd it and alye it þ⁹ w¹ and wiþ zolkes of ayren. do þ⁹ to ſafrōn and ſalt. and meſſe it forth with powdō^j douce.

Ryſe^p 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^q and do þ⁹ to. and colō^j it wiþ ſafrōn ā ſalt. ā meſſe forth.

Funges^r. X.

Take Funges and pare hem clene and dyce hem^s. take leke and ſhred hym ſmall and do hȳ to ſeeþ

¹ make. Drefs. Vide Gloſſ.

^k manē. manner.

^l alye. Mix. V. Gloſſ.

^m Eyren. Eggs. V. Gloſſ.

ⁿ kerve. Cut.

^o p'tye. Party, i. e. quantity.

^p Ryſe. Rice. V. Gloſſ.

^q Almand mylke. V. Gloſſ.

^r Funges. Muſhrooms.

^s dyce hem. Cut them in ſquares. Vide *quare* in Gloſſ.

in gode broth. colo⁹ it with safron and do þ⁹ inne
powdō fort^t.

Burfen^u.

XI.

Take the whyte of Lek⁹. slype hem and shrede
hem smalle. take Noumb⁹^x of swyne and pboyle hem
in broth and wyne. take hym up and dresse hȳ and
do the Leke in the broth. seeþ and do the Noumb⁹
þ⁹ to make a Lyo⁹^y of brode blode and vynegre and
do þ⁹ to Powdō fort seeþ Oynōns mynce hem and do
þ⁹ to. the self wise make of Pigg⁹.

Corat^z.

XII.

Take the Noumb⁹ of Calf. Swyne. or of Shepe.
pboile hem and skerene hem to dyce^a. cast hem in
gode broth and do þ⁹ to erbes. grynde chyball⁹^b. smale
y hewe. seeþ it tendre and lye it with zolkes of eyren.
do þ⁹ to vious^c safron powdō⁹ douce and salt. and sūe it
forth.

^t Powdō fort. Vide Preface.

^u Burfen. Qu. the etymon.

^x Nombres. Entrails. V. Gloss.

^y Lyo⁹, Lyour. A mixture. Vide *alye* in Gloss.

^z Corat. Qu.

^a kerve hem to dyce. V. *quare* in Gloss.

^b Chyballes. Chibols, young onions. V. Gloss.

^c vious. Verjuice.

Nombres.

Noumbles.

XIII.

Take noumb^l of Deer o^p^d of o^p beest pboile hem
kerf hem to dyce. take the self broth or better. take
brede and grynde with the broth. and temp it^e up
with a gode q̄ntite of vyneḡ and wyne. take the oynoṅs
and pboyle hem. and mynce hem smale and do ^p to.
colo^v it with blode and do ^p to powdō fort and salt
and boyle it wele and sūe it fort^f.

Roo^z broth.

XIIII.

Take the lire of the Deer o^p of the Roo pboile it
on smale peces. see^p it wel half in wa^t and half in
wyne. take brede and bray it wi^p the self broth and
drawe blode ^p to and lat it seeth to gedre w^t powdō
fort of gynḡ o^p of canest^b. and macysⁱ. with a grete
porciō of vineḡ with Raysōns of Corānte^k.

^d o^p. Other, i. e. or.

^e temp it. Temper it, i. e. mix it.

^f fort. Miswritten for *forth*. So again N^o 31. 127.

^z Roo. Roe. The Recipe in Mf. Ed. N^o 53. is very different.

^b Canest. Cinnamon.

ⁱ macys. Mace. V. Preface and Gloss.

^k Raysōns of Corānte. Currants. V. Gloss.

Tredure¹.

xv.

Take Brede and grate it. make a lyre^m of rawe ayren and do ⁹pto Safron and powd^o douce. and lye it upⁿ w^t gode broth. and make it as a Cawdel. and do ⁹pto a lytel vions.

Monchelet^o.

xvi.

Take Veel⁹ of Moton and smite it to gobett⁹ seep it i gode broth. cast ⁹pto erbes yhewe^p gode wyne. and a qntite of Oynons mynced. Powd^o fort and Safron. and alye it w^t ayren and vions. but lat not seep aft.

Bukkenade^q.

xvii.

Take Henn⁹ r⁹ of Conyng⁹ s⁹ of Veel⁹ of of Flesch a hewe hem to gobett⁹ waische it and hit well^t. grynde

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

^m lyre. Mixture.

ⁿ lye it up. Mix it.

^o Monchelet. *Monchelet*, Contents.

^p y hewe. Shred.

^q Bukkenade. Vide N^o 118. qu.

^r Hennes; including, I suppose, chicken and pullets.

^s Conynges. Coneys, Rabbits.

^t hit well. This makes no sense, unless *hit* signifies smite or beat.

Almand⁹ unblānched. and drawe hem up w^t p^c broth
cast p⁹ inne raysons of Corance. sug. Powdō gyng⁹
erbes ystewed in grees^u. Oynōns and Salt. If it is
to to^x thynne. alye it up w^t flo⁹ of ryfe o⁹p with o⁹p
thyng and colō it with Safrōn.

Connat⁹ y.

xviii.

Take Connes and pare hē. pyke out the best and
do hem in a pot of erthe. do p⁹to whyte grece p^c he
stewe p⁹ inne. and lye hem up with hony clarified and
with rawe zolk^z and with a lytell almand mylke and
do p⁹inne powdō fort and Safron. and loke pat it be
yleefshed^a.

Drepee^b.

xix.

Take blanchēd Almand⁹ grynde hem and temp hē
up with gode broth take Oynōns a grete qⁿuite pboyle
hē and frye hē and do p⁹to. take smale brydd^c pboyle
hē and do p⁹to Pellydore^d and salt. and a lytel grece.

^u Grees. Fat, lard, grece. N^o 19.

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

^y Connat seems to be a kind of marmalade of connes, or quinces,
from Fr. *Coing*. Chaucer, v. Coines. Written qⁿices N^o 30.

^z Yolkes, i. e. of Eggs.

^a yleafshed. V. Gloss.

^b Drepee. Qu.

^c bryddes. Birds. *Per metatbesin*; v. R. in *Indice*.

^d Pellydore. Perhaps *pellitory*. *Pelctour*, 104.

Maw-

Mawmenec^e.

xx.

Take a pottel of wyne greke. and ii. poūde of sug take and clarifye the sug with a q̄ntite of wyne ā drawe it thurgh a st̄ynō in to a pot of erthe take flō of Canell^f. and medie^g with sū of the wyne ā cast to gydre. take pyñ^h with Dat⁹ and frye hē a litell ī grece oḡ in oyle and cast hē to gydre. take clowesⁱ ā flō of canel hool^k and cast ḡto. take powdō gyng^j. canel. clow. colō it with sāndres a lytel yf hit be nede cast salt ḡto. and lat it seeḡ warly^l with a slowe fyre and not to thyk^m, take brawnⁿ of Capōns yteyfed^o. oḡ of Fesānt⁹ teyfed small and cast ḡto.

^e Vide N^o 194, where it is called *Mawmenny*.

^f Flour of Canell. Powder of Cinamon.

^g medle. Mix.

^h pyñes. A nut, or fruit. Vide Gloss.

ⁱ clowes. Cloves.

^k hool. Whole. How can it be the flour, or powder, if whole?

Quære, flower of cand for mace.

^l warly. Warily, gently.

^m not to thyk. So as to be too thick; or perhaps, *not to thicken*.

ⁿ brawn. Flešhy 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.

^o yteyfed, or *teyfed*, as afterwards. Pulled in pieces by the fingers, called *teezing* N^o 36. This is done now with flesh of turkeys, and thought better than mincing. Vide Junius, voce *Tease*.

Egurdouce ^p.

XXI.

Take Conyng⁹ or Kydde and smyte hem on pecys rawe. and frye hem in white grece. take raysons of Coraunce and fry hē take oynons pboile hem and hewe hem small and fry hem. take rede wyne sug⁹ w⁹ powdō of pep. of gyng⁹ of canel. salt. and cast pto. and lat it seep with a gode qntite of white grece ā sūe it forth.

Capon̄s in Coñcȳ⁹.

XXII.

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

^p Egurdouce. The term expresses *piccante dolce*, a mixture of sour and sweet; but there is nothing of the former in the composition. Vide Gloss.

⁹ Concys seems to be a kind of known sauce. V. Gloss.

^r yfere. Together.

Hares ^s in Talbotes ^t.

XXIII.

Take Hares and hewe hem to gobett⁹ and seeþ hē
w^τ þe blode unwaifshed in broth. and whan þey both
y nouh^τ cast hem in colde wať. pyke and waifshe hē
clene. cole^u the broth and drawe it thurgh a stýn^o.
take oþ⁹ blode and cast in boylyng wať seeþ it and
drawe it thurgh a stýn^o. take Almānd⁹ unblañched.
waifshe hem and grynde hem and temp⁹ 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^o fort. vyneġ⁹ ā salt.

Hares in Papdele ^x.

XXIIII.

Take Hares pboile hem in gode broth. cole the
broth and waifshe the fleyfsh. cast azeyn^y to gydre.
take obleys^z oþ⁹ wafrōus^a in stede of lozeyns^b. and
cowche^c in dyfshes. take powd^o douce and lay on salt
the brōth and lay onoward^d ā messe forth.

^s Haares, Contents. So again, N^o 24.

^t Talbotes. Ms. Ed. N^o 9, *Talbotays*.

^u Cole. Cool. ^x Papdele. Qu. ^y azeyn. Again.

^a 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.

^a wafrōns. Wafers. ^b lozeyns. Vide Gloss.

^c cowche. Lay.

^d onoward. Upon it.

Connyng

Connyng⁹ in Cynee^e

xxv.

Take Connyng⁹ and smyte hem on peces. and seeþ hem in gode broth. mynce Oynoñs 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.

Connyng⁹ in Grauey.

xxvi.

Take Connyng⁹ smyte hem to pecys. pboile hem and drawe hem with a gode broth with almand⁹ blanched and brayed. do þinne fug⁹ and powdō gyng⁹ and boyle it and the flessh þwith. flo it w fug⁹ ā w powdō gyng⁹ ā sūe forth.

Chyken in Gravey.

xxvii.

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

Fylett⁹ f of Galyntyne §.

xxviii.

Take fylett⁹ 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.

^e Cynee. Vide Gloss.^f Fylettes. Filets.[§] of Galyntyne. In Galyntyne. Contents, *reclūs*. As for *Gallentine*, see the Gloss.

Pygg⁹ in sawse Sawge^h. xxix.

Take Pigg⁹ yskaldid and quart^h hē and seeþ hem in waī and salt, take hem and lat hem keleⁱ. take p̄fel sawge. and grynde it with brede and zolkes of ayren harde ysode. temp⁹ it up with vyneḡ sū what thyk. and lay the Pygg⁹ in a vessell. and the fewe onoward and sūe it forth.

Sawse madame. xxx.

Take sawge. p̄fel. ysope. and faūay. q̄nces. and peer^h, garlek and Grapes. and fyllē the gees þerwith. and sowe the hole þat no grece come out. and roost hem wel. and kepe the grece þ̄ fallith þ̄of. take galyntyne and grece and do in a possynet, whan the gees both rosted ynouh. take ā smyte hem on pecys. and þat tat^l is withinne and do it in a possynet and put þinne wyne if it be to thyk. do þ̄to powdō of galyngale. powdō douce and salt and boyle the sawse and dresse þ̄ Gees ī dishes ā lay þ̄ sowe onoward.

^h Sawge. Sage. As several of them are to be used, these pigs must have been small.

ⁱ kele. Cool.

^k Peares. Pears.

^l that tat, i. e. that that. Vide Gloss.

Gees in hoggepot ^m.

xxxI.

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

Carnel ^o of Pork.

xxxII.

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

Chykēns ⁹ in Cawdel.

xxxIII.

Take Chykēns and boile hem in gode broth and ramme^r hem up. þenne take zolk^o of ayren ā þe broth and alye it togedre. do ⁹pto powd^o of gyng⁹ and sug⁹ ynowh safrōn and salt. and set it oūe the fyre withoute boyllyng. and sūe the Chykēns hole^s o⁹p ybroke and lay ⁹p sowe onoward.

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

ⁿ coūe. Cover.

^o Carnel, perhaps *Charnel*, from Fr. *Chaire*.

^p oūe. Over. So again, N^o 33.

⁹ Chikens. Contents. So again in the next Recipe.

^r ramme. Qu. press them close together.

^s hole. Whole.

Chyken in hocchee^c.

xxxiiii.

Take Chyken^s and scald hem. take p^{er}sel and sawge withoute eny other erbes. take garlec aⁿ grap and stoppe the Chyken^s ful and seep hem in gode broth. so þat þey may esely be boyled þ^{er}inne. messe hē aⁿ cast þ^{er}to powd^{er} dowce.

For to boile Fesaⁿt. P^{er}truch. Capons and Curlew^s.

xxxv.

Take gode broth and do þ^{er}to the Fowle. and do þ^{er}to hool pep^{er} and flo^wer of canel a gode q^untite and lat hem seep þ^{er}with. and messe it forth. and þ^{er} cast þ^{er}on Pod^{er} dowce.

Blank Māng^a.

xxxvi.

Take Capons and seep hem, þ^{er}enne take hem up. take Almand^s blaⁿched. grynd hē and alay hē up with the same broth. cast the mylk in a pot. waishe rys and do þ^{er}to and lat it seep. þ^{er}anne take brawn of Capons teere it small and do þ^{er}to. take white grece sug^{ar} and salt and cast þ^{er}inne. lat it seep. þ^{er}enne messe it

^c Hocchee. This does not at all answer to the French *Hachis*, or our *Hash*; therefore qu.

^a Blank Māng. Very different from ours. Vide Gloss.

forth and florish it with aneys in confyt rede o⁹p whyt.
and with Almand⁹ fryed in oyle. and sūe it forth.

Blank Dessorre ^x.

xxxvii.

Take Almand⁹ blānched, grynde hem and temp hem
up with whyte wyne, on fleish day with broth. and
cast pinne flō of Rys. o⁹p amydon ^y, and lye it ⁹pwith.
take brawn of Capons ygrōnd. take sug and salt and
cast ⁹p to and florish it with aneys whyte. take a vessel
yholes ^z and put in safrōn. and sūe it forth.

Morree ^a.

xxxviii.

Take Almand⁹ blānched. waifshe hem. grynde hem.
and temp hem up with rede wyne, and alye hem w^t
flō of Rys. do ⁹p to Pyn⁹ yfryed. and colō it with sādr⁹.
do ⁹p to powdō fort and powdō douce and salt. messe it
forth and flō it ^b with aneys confyt whyte.

^x Blank Dessorre. V. Gloss.

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

^z yholes. Quære.

^a Morree. Ms. Ed. 37. *murrey*. Ibid. II. 26. *morrey*; probably
from the mulberries used therein.

^b flō it. Flourish it.

Charlet ^c.

xxxix.

Take Pork and seep it wel. hewe it smale. cast it in a panne. breke ayren and do ⁹pto and swyng ^d it wel togyder. do ⁹pto Cowe mylke and Safron and boile it togyd. salt it & messe it forth.

Charlet yforced.

xx.
ii.

Take mylke and seep it, and swyng ⁹ with zolkes of Ayren and do ⁹pto. and powd⁹ of gyng sug. and Safron and cast ⁹pto. take the Charlet out of the broth and messe it ī dyshes, lay the sewe onoward. flo it with powd⁹ douce. and sue it forth.

Cawdel ferry ^e.xx
ii. i.

Take flo of Payndemayn ^f and gode wyne. and drawe it togydre. do ⁹pto a grete qntite of Sug cypre. or hony clarified. and do ⁹pto safron. boile it. and whan it is boiled, alye it up with zolkes of ayren. and do ⁹pto salt and messe it forth. and lay ⁹on sug and powd⁹ gyng.

^c Charlet; probably from the French, *chair*. Qu. Minced Meat, and the next article, Forced Meat.

^d swyng. Shake, mix.

^e ferry. Quære. We have *Carpe in Ferry*, Lel. Coll. VI. p. 21.

^f Payndemayn. White bread. Chaucer.

Jufshell ^g.XX
II. III.

Take brede ygrated and ayren̄ and fwyng it to-
gydre. do ^apto fafroñ, fawge. and falt. & caſt broth.
⁹pto. boile it & meſſe it forth.

Jufshell enforced ^h.XX
II. IIII.

Take and do ⁹pto as to charlet yforced. and ſue it
forth.

Mortrews ⁱ.XX
II. V.

Take henn⁹ and Pork and ſeeþ hem togȳd. take
the lyre of Henn⁹ and of the Pork, and hewe it ſmall
and gndeⁱ it all to douſt^k. take brede yg̃ted and do
⁹pto, and temp it with the ſelf broth and alye it with
zolk⁹ of ayren̄, and caſt ⁹pon powdo fort, boile it and

^g 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 *ſegmens*, very different from this. Faber in
Theſauro cites *Juſcellum Gallinæ* from Theod. Priſcianus.

N. B. N^o ^{XX}II. is omitted both here and in the Contents.

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

ⁱ Mortrews. Vide Gloſſ.

^k douſt. Duſt, powder.

do þin powdō of gyng⁹ fug⁹. fafroñ and falt. and loke
þ⁹ it be stondyng¹, and flo⁹ it with powdō gyng⁹.

Mortrews blank.

XX
II. VI.

Take Pork and Henn⁹ and seeþ hem as to fore. bray
almand⁹ blañched, and temp⁹ hem up with the self broth.
and alye the fleifsh with the mylke and white flo⁹ of
Rys. and boile it. & do þin powdō of gyng⁹ fug⁹ and
look þat it be stondyng.

Brewet of Almony^m.XX
II. VII.

Take Conyng⁹ or kidd⁹ and hewe hem small on
moscelsⁿ op⁹ on pecys. pboile hem w^t the same broth,
drawe an almañde mylke and do the fleifsh þ⁹with, cast
þto powdō galyngale & of gyng⁹ with flo⁹ of Rys. and
colo⁹ it wiþ alkenet. boile it, falt it. & messe it forth
with fug⁹ and powdō douce.

Peiōns^o ystewed.XX
II. VIII.

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

¹ stondyng. Stiff, thick.

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

ⁿ moscels. Morsels.

^o Peiōns, Pejons, i. e. Pigeons. *j* is never written here in the
middle of a word.

cast þ^oto gode broth and whyte grece. Powd^o fort.
 fafron vions & salt.

Loseyns ^p.

^{xx}
 II. IX.

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

Tarlett^o ^r.

^{xx}
 II. X.

Take pork yfode and grynde it small with fafron,
 medle it with ayren and raisons of coraunce and pow-
 d^o fort and salt. and make a foile of dowhz^u and
 close the fars^x þinne. cast þ^o Tartlet^o ī a Panne with
 faire wa^t boillyng and salt, take of the clene Flessh
 withoute ayren & boile it ī gode broth. cast þ^oto powd^o

^p Loseyns. Vide in Gloss.

^a foyles as pap. *Leaves* of paste as thin as *paper*.

^r Chese ruyan. 166. Vide Gloss.

^s mizt. Might, i. e. can.

^r Tarlettes. *Tartletes*, in the process.

^u foile of dowhz, or dowght. A leaf of paste.

^x fars. Forced-meat.

douce

douce and salt, and messe the tartlet⁹ ī dish⁹ & helde⁷
the fewe⁹ ponne.

Pynnonade^z.

xx
II. XI.

Take Almand⁹ iblanched and drawe hem sūdell
thicke^a with gode broth o⁹p with wat and set on the
fire and seep it, cast⁹ pto zolk of ayren ydrawe. take
Pyn⁹ yfryed ī oyle o⁹per in grece and pto white Powd⁹
douce, sug⁹ and salt. & colo⁹ it wip alkenet a lytel.

Rosee^b.

xx
II. XII.

Take thyk mylke as to fore welled^c. cast⁹ pto sug⁹
a gode porciōn pyn⁹. Dates ymynced. canel. & powd⁹
gyng⁹ and seep it, and alye it with flōs of white Rosis,
and flō of rys, cole it, salt it & messe it forth. If
p⁹ wilt in stede of Almañde mylke, take swete crem⁹
of kyne.

Cormarye^d.

xx
II. XIII.

Take Colyandre^e, Caraway smale groñden, Powd⁹
of Pep and garlec ygroñde ī rede wyne, medle alle

⁷ helde. Cast.

^z Pynnonade. So named from the *Pynes* therein used.

^a sūdell thicke. Somewhat thick, thickish.

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

^c welled, *f. swiled*; directed.

^d Cormarye. Quære.

^e Colyandre. Coriander.

þise ^f togȳd and salt it, take loyn⁹ of Pork rawe and
 fle of the skyn, and pryk it wel with a knyf and lay
 it in the sawse, roost ⁹ þof what ^u þ wilt, & kepe þat þ
 fallith ⁹ þfro i the roasting and seeþ it in a possynet with
 faire broth, & sūe it forth with þ ^e roost anoon ^g.

Newe Noumbl⁹ of Deer. xx
ii. xiiii.

Take noumbles and waishē hem clene with waȝ
 and salt and pboile hē i waȝ. take hē up ā dyce hē.
 do w hē as w oop⁹ noumbles.

Nota. xx
ii. xv.

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

Nota. xx
ii. xvi.

The fyllet⁹ both two, that both take oute of the
 Pestelsⁱ.

Spynee^k. xx
ii. xvii.

Take and make gode thik Almānd mylke as tofore.
 and do ⁹ þin of ⁹ flo of hawthornⁱ. and make it as a rose.
 & sūe it forth.

^f þise. These.

^g anoon. Immediately.

^h Pestels. Legs.

ⁱ Spynee. As made of Haws, the berries of Spines, or Hawthorns.

^k Hawthorn. Hawthorn.

Chyryse¹.xx.
II. XVIII.

Take Almand² unblanched, waifshe hem, grynde hem, drawe hem up with gode broth. do þ³to thridde part of chyryse. þ⁴ ston⁵. take oute and grynde hem smale, make a lay⁶ of gode brede ā powd⁷ and salt and do þ⁸to. colo⁹ it with sandr¹⁰ so that it may be stondyng, and florish it with aneys and with chewe-ryes, and strawe þ¹¹uppon and sūe it forth.

Payn Fondew^m.xx.
II. XIX.

Take brede and frye it in grece oþ¹² in oyle, take it and lay it in rede wyne. grynde it w¹³ raisoñs take hony and do it in a pot and cast þ¹⁴inne gleyrⁿ of ayren wip a litel wañ and bete it wele togider with a sklyse^o. set it ouē the fir⁹ and boile it. and whan the hatte^p arisith to goon^q ouē. take it adōn and kele it, and whan it is þ⁹ clarified. do it to the oþe⁹ with sug¹⁵ and spices.

¹ Chyryse. *Cbirysē* in the process. *Cheriseye*. Mf. Ed. II. 18. *Cbiryes* 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, cýppe.

^m fōndewe. Contents. It seems to mean *dissolved*. V. found in Gloss.

ⁿ gleyres. Whites.

^o Sklyse. Slice.

^p hatte. Seems to mean *bubling* or *swallop*.

^q goon. Go.

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

Croton^r.

xx.

III.

Take the offal of Capons o⁹p of o⁹pe bridd. make hē clene and pboile hem. take hem up and dyce hem. take swete cowe mylke and cast p⁹inne. and lat it boile. take Payndemayn^s and of p^e self mylke and drawe thurgh a cloth and cast it in a pot and lat it seep, take ayren ysode. hewe the white and cast p⁹to, and alye the sewe with zolkes of ayren rawe. colō it with safron. take the zolkes and fry hem and florish hem p⁹with and with powd⁹o douce.

Vyne grace^r.

xx.

III. I.

Take smale fylett⁹ of Pork and rost hem half and fynyte hem to gobett⁹ and do hem in wyne ā Vyneg⁹ and Oynōns ymynced and stewe it yfere do p⁹to gode powd⁹os ā salt. ā sūe it forth.

^r Crotōn. Ms. Ed. 24. has *Craytōn*, but a different dish.

^s Payndemayn. Whitebread. V. ad N^o 41.

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

Fonnell^u.xx.
III. II.

Take Almand⁹ unblāched. grynde hem and drawe hem up with gode broth. take a lombe^x or a kidde and half rost hȳ. or the þridde^y part, smyte hym ī gobet⁹ and cast hym to the mylke. take smale bridd⁹ yfasted and ystyned^z. and do þto sug⁹, powdō of canell and salt, take zolkes of ayren harde yfode and cleene^a a two and ypanced^b with flō of canell and florish þ fewe above. take alkenet fryed and yfōndred^c and droppe above with a seþ^d and messe it forth.

Douce ame^e.xx.
III. III.

Take gode Cowe mylke and do it in a pot. take pſel. ſawge. yſope. ſaūay and oop⁹ gode herbes. hewe hem and do hem in the mylke and ſeeþ hem. take capons half yrosted and smyte hem on pecys and do þto pyn⁹ and hony clarified. ſalt it and colō it with ſafrōn ā sūe it forth,

^u Fonnell. Nothing in the recipe leads to the etymon of this multifarious dish.

^x Lombe. Lamb.

^y thridde. Third, per metathefin.

^z yfasted and ystyned.

^a cleene. cloven.

^b ypanced. pounced.

^c yfōndred. melted, dissolved.

^d seþ. feather.

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

Connyng⁹ in Cyrip^f.xx.
III. IIII.

Take Cōnyng⁹ and seeþ hem wel ī good broth. take wyne greke and do þ⁹to with a porcion of vynes⁹ and flo⁹ of canel, hoole clow quybibes hoole. and ooþ gode spices with raisons coraunce and gyngyñ ypared and ymynced. take up the conyng⁹ 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^g.xx.
III. V.

Take rawe Pork and pulle of the skyn. and pyke out þ⁹ skyn synew⁹ and bray the Pork in a mort⁹ w⁹ ayren⁹ rawe do þ⁹to sug⁹, salt, raysons corānce, dat mynced, and powdō of Pep⁹ powdō gylofre. ā do it ī a bladder, and lat it seeþ til it be ynowh⁹. and whan it is ynowh, kerf it leshe it^h in likeneße of a peskoddeⁱ, and take grete raysons and grynde hem in a mort⁹, drawe hem up wiþ rede wyne, do þ⁹to mylke of almand⁹ colō it with fānders ā safrōñ, and do þ⁹to powdō of pep ā of

^f Cyrip. In the proceßs *Siryppe*. *Cirypp*, Contents. *Siroþ*, or *Sirup*, as 133. *Syryp*, 132.

^g 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."

^h Leshe it. Vide Gloss.

ⁱ Peskodde. Hull or pod of a pea.

gilofre and boile it. and whan it is iboiled: take powd^o of canel and gynn^g, and tēp it up with wyne. and do alle þise thyng togēd. and loke þat it be rēnyns^k, and lat it not seep aft̄ that it is cast togyder, ā sūe it forth.

Connyng^g in clere broth.

xx.
III. VI.

Take Connyng^g and smyte hem ī gobet^g and waish hem and do hem in feyre wat and wyne, and seep hem and skym hem. and whan þey both isode pyke hem clene, and drawe the broth thurgh a styn^o and do the flesch þwith ī a Possynet and styne it^l. and do þto vyneg^g and powd^o of gynn^g and a grete q̄ntite and salt aft̄ the last boillyng and sūe it forth.

Payn Ragon^m.

xx.
III. VII.

Take hony sug^g and clarifie it togydre. and boile it with esy fyr, and kepe it wel f^o brēnyng and whan it hath yboiled a while: take up a dropeⁿ þof wip þy fyn^g and do it in a litel wat and loke if it hong^o togyder. and take it fro the fyre and do þto the thrid-

* rēnyns. Perhaps *thin*, from the old *renne*, to run. Vide Gloss.

^l styne it. Close it. V. Gloss.

^m Payn ragon. It is not at all explained in the Recipe.

ⁿ Drope. Drop.

^o hong. Hing, or hang,

-dendele^r a powd^o gyngen⁹ and stere^r it togȳd til it bi-
gynne to thik and cast it on a wete^r table. lesh it
and sūe it forth w^t fryed mete on flessh day⁹ or on
fyshe dayes.

Lete Lardes^s.xx
III. VIII.

Take p^sel and grynde with a Cowe mylk, medle it
with ayren^ē and lard ydyced take mylke aft^r p^s p^s hast
to done^t and myng^u p^s with. and make p^s of dyūse co-
lours. If p^s wolt have zelow, do p^s to safron and no
p^sel. If p^s wolt have it white: non^p p^sel ne safron
but do p^s to amydon. If p^s wilt have rede do p^s to san-
dres. If p^s wilt have pownas^x do p^s to turnesole^y.
If p^s wilt have blak do p^s to blode ysode and fryed. and
set on the fyr ī as many vessels as p^s hast colours p^s to

^r thriddendele. Third part, perhaps, of *brede*, i. e. of bread,
may be casually omitted here. V. Gloss.

⁹ stere. stir.

^r wete, wet.

^s 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° 81.
or Brit. *Llaeth*. Hence, perhaps, *Letbe Cpyrus* and *Letbe Rube*.
Lel. Coll. IV. p. 227. But VI. p. 5, it is *Leche*,

^t to done, i. e. done.

^u myng. mix.

^x pownas. Qu.

^y 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 com
and sithen anoþ⁹ 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^z.

xx.
III. IX.

Take Almand⁹ blanchēd. bray hem and drawe hem
up with faire waī, make furmente as before^a and cast
þ⁹ furmente þto. & messe it with Porpays.

Perrey of Peson^b.

xx.
III. X.

Take peson and seeþ hem fast and coūe hem til þei
berst. þenne take up hem and cole hem thurgh a
cloth. take oynōns and mynce hē and seeþ hem in the
same sewe and oile þwith, cast þto sugur, salt and
safron, and seeþ hem wel þast and sūe hem forth.

Peson of Almayne^c.

xx.
III. XI.

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

^a Porpays. *Porpeys*, Contents, and so N^o 116. *Porpus*.

^a as before. This is the first mention of it.

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

^c Almayne. Germany; called Almony N^o 47.

hem ī colde waṯ til the hulles go off, cast hem in a
 pot and couē þ̄ no breth^d go out. and boile hem right
 wel. and cast þ̄inne gode mylke of almand^o and a ptye
 of flo^o of Rys wip powdō^o gyng^o safrōn. and salt.

Chych^o e.

xx.
III. XII.

Take chich^o and wry hem^f ī ashes all nyȝt, oþ̄ lay
 hem in hoot aymers^g, at morrowe^h, waifshe hem in
 clene waṯ and do hem ouē the fire with clene waṯ.
 seep hē up and do þ̄to oyle, garlec, hole safrōn. powdō^o
 fort and salt, seep it and messe it forth.

Frencheⁱ.

xx.
III. XIII.

Take and seep white peson and take oute þ̄ perrey^k
 & pboile erbis & hewe hē grete & cast hē ī a pot w̄ the
 perrey pulle oynoñs & seep hē hole wel ī waṯ & do hē
 to þ̄ Perrey w̄ oile & salt, colō it w̄ safrōn & messe it
 and cast þ̄on powdō^o douce.

^d breth. Breath, air, steam. Mf. Ed. N^o 2.

^e Chyches. *Vicia*, vetches. In Fr. *Gbiebes*.

^f wry hem. *Dry hem*, or *cover hem*. Chaucer, v. wrey.

^g Aymers. Embers; of which it is evidently a corruption.

^h at morrowe. Next Morning.

ⁱ Frenche. Contents have it more fully, *Frenche Owtes*. V. ad N^o 6.

^k Perrey. Pulp. V. ad N^o 70.

Makke¹.xx.
III. XIII.

Take drawen benes and seeþ hē wel. take hē up of the waſ and caſt hē in a mort grynde hem al to douſt til þei be white as eny mylk, chawf^m a litell rede wyne, caſt þamong in þ gryndyng, do þto ſalt, leſhe it ī diſh. þanne take Oynoñs and mynce hem ſmale and ſeeþ hem ī oile til þey be al broñⁿ. and florifh the diſh þwith. and ſūe it forth.

Aquapatys^o.xx.
III. XV.

Pill garlec and caſt it in a pot with waſ and oile. and ſeeþ it, do þto ſafrōñ, ſalt, and powd^o fort and dreſſe it forth hool.

Salat.

xx.
III. XVI.

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

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

pike hem, pluk hē small wiþ þyn^o 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 oynoṯ mynced
þ^owith. do þ^oto safroṯ and salt and powd^o, douce. sūe
it forth. take brede ytoṯed and lay the fewe ono-
ward.

Clat^r.

xx.
III. XVIII.

Take elena campana and seep it waṯ^u. take it up
and grynde it wel in a morṯ. temp it up w^r ayreṯ
safroṯ and salt and do it ou^o the fire and lat it not
boile. cast above powd^o douce and sūe it forth.

Appulmoy^x.

xx.
III. XIX.

Take Apples and seep hem in waṯ, drawe hem
thurgh a styn^o. take almaṯde mylke & hony and flo^o
of Rys, safroṯ and powd^o fort and salt. and seep it
stondyng^y.

^o þyn. thine.

^r Clat. Qu.

^u water; r. in water, as in N^o 79.

^x Appulmoy. *Appulmos*. Ms. Ed. N^o 17. named from the apples
employed. V. N^o 149.

^y stondyng. thick.

Slete ^z Soppes.xx.
IIII.

Take white of Lek⁹ and flyt hem, and do hem to
seep ī wyne, oile and salt, rost brede and lay in
dysh⁹ and the fewe above and sūe it forth.

Letelorye ^a.xx.
IIII. I.

Take Ayren and wryng hem thurgh a styⁿo⁹ and
do p⁹to cowe mylke with butt and safron and salt and
seep it wel. leshe it. and loke pat it be stondyng. and
sūe it forth.

Sowp⁹ Dorry ^b.xx.
IIII. II.

Take Almānd⁹ brayed, drawe hem up with wyne.
boile it, cast p⁹uppon safron and salt, take brede itosted
in wyne. lay p⁹of a leyne^c and anop⁹ of p⁹ fewe and
alle togydre. florish it with sug⁹ powd⁹o gyng⁹ and sūe
it forth.

Rape ^d.xx.
IIII. III.

Take half fyg⁹ and half raisons pike hem and waifshe
hem in wat skalde hem in wyne. bray hem in a mort,

^z Slete. flit.

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

^b Sowpes Dorry. Sops endorfed. V. *Dorry* in Gloss.

^c A leyne. a layer.

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

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

Sawse Sarzyne^e.xx.
IIII.IIIII.

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

Creme of Almānd^o.xx.
IIII.V.

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

^e Sawse Sarzyne. *Sause*. Contents. *Saracen*, we presume, from
the nation or people. There is a Recipe in Ms. Ed. N^o 54 for a
Briet of *Sarcynesse*, but there are no pomgranates concerned.

^f lico. liquor.

^z spryng. sprinkle.

Grewel

Grewel of Almand.⁹XX.
IIII. VI.

Take Almānd⁹ blānched. bray hē w^t oot meel^h. and draw hē up with wat. cast ⁹pon Safrōn & salt &c.

Cawdel of Almānd mylk.

XX.
IIII. VII.

Take Almānd⁹ blānched and drawe hem up with wyne, do ⁹pto powdō of gyng⁹ and sug⁹ and colō it with Safrōn. boile it and sūe it forth.

Jowt⁹ of Almānd Mylke.XX.
IIII. VIII.

Take erbes, boile hem, hewe hem and grynde hem smale. and drawe hem up with wat. set hem on the fire and seep the rowt⁹ with the mylke. and cast ⁹pon sug⁹ & salt. & sūe it forth.

Fygey^k.XX.
IIII. IX.

Take Almānd⁹ blānched, grynde hem and drawe hem up with wat and wyne: quart fyg⁹ hole raisons. cast ⁹pto powdō gyng⁹ and hony clarified. seep it wel & salt it, and sūe forth.

^h oot meel. oat-meal.

ⁱ Jowtes. V. ad N^o 60.

* Fygey. So named from the figs therein used. A different Recipe, Mf. Ed. N^o 3, has no figs.

Pochee ¹.XX.
IIII. X.

Take Ayren̄ and breke hem ī scaldyng hoot waṯ.
and whan þei bene fode ynowh. take hē up and take
zolkes of ayren and rawe mylke and swyng hem to-
gydre, and do ⁹þto powd⁹o gyng⁹ safroñ and salt, set it
ouē the fire, and lat it not boile, and take ayren̄ īfode
& cast ⁶þ few onoward. & sūe it forth.

Brewet of Ayren̄.

XX.
IIII. XI.

Take ayren̄, waṯ and butṯ, and seeþ hem yfere
with safroñ and gobett⁹ of chese. wryng ayren̄ thurgh
a strayn⁹o. whan the waṯ hath foden awhile: take þēne
the ayren̄ and swyng hē with ⁹vious. and cast ⁹þto. set
it ouē the fire and lat it not boile. and sūe it forth.

Macrows ^m.XX.
IIII. XII.

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

¹ Pochee. Poached eggs. Very different from the present way.

^m 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.

Tosteeⁿ.xx.
IIII. XIII.

Take wyne and hony and fōnd it^o togȳd and skym it clene. and seep it long, do þto powdō of gyng. pep and salt, toft brede and lay the sew þto. kerue pecys of gyng and flo it þwith and messe it forth.

Gyngawdry^p.xx.
IIII. XIII.

Take the Powche^q and the Lyuō^r of haddok, cod-lyng and hake^s and of oop⁹ 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 fyfhe þinne and boile it. & do þto amydon. & colō it grene.

Erbowle^t.xx.
IIII. XV.

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

ⁿ Tostee. So called from the toasted bread.

^o fōnd it. mix it.

^p Gyngawdry. Qu.

^q Powche. Crop or stomach.

^r Lyuō. Liver. V. N^o 137.

^s Hake. "Asellus alter, five Merlucius, Aldrov." So Mr. Ray. See Pennant, *III.* p. 156.

^t Erbowle. Perhaps from the *Belas*, or Bullace employed.

^u with, i. e. thurgh or thorough.

Refmolle^z.XX.
IIII. XVI.

Take Almand⁹ blaunched and drawe hem up with wat and alye it with flo⁹ of Rys and do þto powd⁹ of gyng⁹ sug⁹ and salt, and loke it be not stondyng^z, messe it and sue it forth.

Vyande Cypre^z.XX.
IIII. XVII.

Take oot mele and pike out the ston⁹ and grynde hem smale, and drawe hem thurgh a styn⁹. take mede op wyne ifonded in sug⁹ and do þise þinne. do þto powd⁹ and salt, and alay it with flo⁹ of Rys and do þat it be stondyng. if thou wilt on flesh day: take henn⁹ and pork yfode & grynde hem smale and do þto. & messe it forth.

Vyande Cypre of Samon^a.XX.
IIII. XVIII.

Take Almand⁹ and bray hem unblaunched. take cal-

^a Refmolle. From the Rice there used; for Ms. Ed. II. N^o 5. has *Rysmoyle*, where *moyle* seems to be Fr. *molle*, as written also in the Roll. *Rice molens potage*. Lel. Coll. VI. p. 26.

^z Not stondyng. Thin, diluted. V. N^o 98. Not to [too] stondyng, 121.

^z Cypre. *Cipre*, Contents here and N^o 98.

^a Samon. Salmon.

war^b Samōn and seeþ it in lewe waſ^c drawe up þyn
almand⁹ with the broth. pyke out the bon⁹ out of the
fyfsh clene & grynde it ſmall & caſt þy mylk & þ⁹ togȳd
& alye it w⁹ flo of Rys, do þto powdō fort, ſug⁹ & ſalt
& colō it w⁹ alkenet & loke þ hit be not ſtondyng and
meſſe it forth.

Vyann^d Ryal.xx.
iiii. xix.

Take wyne greke, op⁹ rynyſhe wyne and hony
clarified þwith. take flo of rys powdō of Gyng⁹ op of
pep⁹ & canel. op⁹ flo of canel. powdō of clow. ſafrōn.
ſug⁹ cypre. mylberyes, op⁹ ſandr⁹. & medle alle þiſe to-
gid. boile it and ſalt it. and loke þat it be ſtondyng.

Compoſt^d.

c.

Take rote of pſel. paſternak of raſēns^e. ſcrape hem
and waiſthe hē clene. take rap⁹ & caboch⁹ ypared and

^b calwar. Salwar, N^o 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.

^c lewe water. warm. V. Gloſſ.

^d Compoſt. A compoſition to be always ready at hand. Holme,
III. p. 78. Lel. Coll. VI. p. 5.

^e Paſternak of raſēns. Qu.

icorne^f. take an erthen pāne w^e clene waſ & ſet it on the fire. caſt all piſe pinne. whan þey both boiled caſt þto peer & pboile hem wel. take piſe thyng up & lat it kele on a fair cloth, do þto ſalt whan it is colde in a veſſel take vineg & powdō & ſafroñ & do þto. & lat alle piſe thing lye þin al nyzt op al day, take wyne greke and hony clarified togid lumbarde muſtard & raiſoñs corance al hool. & grynde powdō of canel powdō douce & aneys hole. & fenell ſeed. take alle piſe thyng & caſt togȳd ī a pot of erthe. and take þof whan þ wilt & ſūe forth.

Gele^g of Fyſh.

c. i.

Take Tench^g, pykes^h, eelys, turbut and playsⁱ, kerue hē to pecys. ſcalde hē & waſche hē clene. drye

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

^g Gele. Jelly. *Geler*, Contents here and in the next Recipe. *Gely*, Mſ. Ed. N^o 55, which preſents us with much the ſame preſcription.

^h It is commonly thought this fiſh was not extant in England till the reign of H. VIII.; but ſee N^o 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.

ⁱ Plays. Plaife, the fiſh.

hē

hē w^t a cloth do hē ī a pāne do ⁹pto half vyne^g & half wyne & seep it wel. & take the Fyfshe and pike it clene, cole the broth thurgh a cloth īto an erthen pāne. do ⁹pto powd^o of pep and safrōn ynowh. lat it seep and skym it wel whan it is yfode: do^k ^ēp grees clene, cowche fīshe on charge^os & cole the sewe throw a cloth onoward & sūe it forth.

Gele of Flessh.

.C. II.

Take swyn⁹ feet & snowt⁹ and the eerys¹. capons. cōnyng⁹ calu fete. & waische hē clene. & do hē to seep in the ⁹priddel^m of wyne & vyne^g and wat and make forth as bifore.

Chyfanneⁿ.

.C. III.

Take Roches. hole Tench⁹ and plays & smyte hem to gobett⁹. fry hē ī oyle blānche almānd. fry hē & cast ⁹pto raisōns corance make lyō of crust⁹ of brede of rede wyne & of vyne^g ^ēp ⁹bridde part ⁹p^w fyg⁹ drawen & do ⁹pto powd^o fort and salt. boile it. lay the Fīshe ī an erthen panne cast the sewe ⁹pto. seep oynōns ymynced & cast ⁹pīne. kepe hit and ete it colde.

* Do^f, i. e. do of.

¹ Eerys. Ears.

^m Thriddel. V. ad N^o 67.

ⁿ Chyfanne. Qu.

Congur ° in Sawse.

.C. IIII.

Take the Cong^o and scald h^y. and smyte h^y in pecys & seeþ hym. take p^sel. mynt. pelet^o. rosmar^ye. & a litel sawge. brede and salt, powd^o fort and a litel garlec, clow a lite, take and grynd it wel, drawe it up with vyne^g þurgh a cloth. cast the fyfsh ī a vessel and do þ^o sewe onoward & sūe it forth.

Rygh^p in Sawse.

.C. v.

Take Ryghzes and make hem clene and do hē to seeþ. pyke hē clene and frye hem ī oile. take Almā^ond and grynde hē ī wa^t or wyne, do þ^oto almand^o blanched hole fryed ī oile. & coraⁿce seeþ the ly^o grynde it smale & do þ^oto garlec ygronde & litel salt & vions powd^o fort & safron & boile it yfere, lay the Fyfshe in a vessel and cast the sewe þ^oto. and messe it forth colde.

Makerel in Sawse.

.C. VI.

Take Makerels and smyte hem on pecys. cast hem on wa^t and vions. seeþ hem with mynt and wiþ oop^o erbes, colo^o it grene or zelow, and messe it forth.

° Congur. The Eel called *Congre*. *Sawce*, Contents here, and N^o 105, 106.

^p Rygh. A Fish, and probably the *Ruffe*.

Pykes

Pykes in brasey ^a.

.C. VII.

Take Pykes and undo hem on þ^c womb⁹ and waifshe hem clene and lay hem on a roost Irne^s þenne take gode wyne and powd^o gyng⁹ & sug⁹ good wone^t & salt, and boile it ī an erthen panne & messe forth þ^c pyke & lay the fewe onoward.

Porpeys in broth.

.C. VIII.

Make as þou madest Noumbles of Flesh with oynoñs.

Balloc^u broth.

.C. IX.

Take Eelys and hilde^x hem and kerue hem to pecys and do hem to seep in waī and wyne so þat it be a litel ou⁹ stepid^r. do þto fawge and oop⁹ erbis w^t few^z oynoñs ymynced, whan the Eelis both soden ynow^z do hem in a vessel, take a pyke and kerue it to gobett⁹ and seep hym in the same broth do þto powd^o gyng⁹ galyngale canel and pep, salt it and cast the Eelys þto & messe it forth.

^a Brasey. Qu.

^r Wombs. bellies.

^s roost Irene. a roasting iron.

^t good wone. a good deal. V. Gloss.

^u Balloc. *Ballok*, Contents.

^x hilde. skin.

^r on stepid. steeped therein. V. N^o 110.

^z few, i. e. a few.

Eles in Brewet.

.c. x.

Take Crust⁹ of brede and wyne and make a lyō,
do⁹ pto oynoñs ymynced, powdō. & canel. & a litel wař
and wyne. loke þat it be ſtepid, do⁹ pto falt, kerue
þin Eelis & ſeeþ hē wel and sūe hem forth.

Cawdel of Samōn.

.c. xi.

Take the gutt⁹ of Samōn and make hem clene. pboile
hem a lytell. take hem up and dyce hem. flyt the
white of Lekes and kerue hem ſmale. cole the broth
and do the lek⁹ þinne w^t oile and lat it boile togyd
yfere^a. do the Samōn icorne þin, make a lyō of
Almānd⁹ mylke & of brede & caſt pto ſpices, ſafrōn
and falt, ſeeþ it wel. and loke þat it be not ſtondyng.

Plays in Cyee.

.c. xii.

Take Plays and ſmyte hem^b to pecys and fry hem in
oyle. drawe a lyō of brede & gode broth & vyneġ.
and do pto powdō gyng⁹. canel. pep and falt and
loke þ^t 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 morř. take fyg⁹ and boile

^a togyd yfere. One of theſe ſhould be ſtruck out.

^b Vide N^o 104. Qu.

hem

hem tendre in smale ale. and bray hem and tendre
 chese þwith. þene waisthe hem ī waṯ & þene lȳ^c hem
 alle togid⁹ w^e Ayren, þenne take powdō of pep. or els
 powdō marchānt & ayren and a porciōn of safrōn and
 salt. þene take blank sug. eyren & flō & make a past
 w^e a roller, þene make þof smale pelett^d. & fry hē broū
 ī clene grece & set hem asyde. þenne make of þ^e oōþ⁹
 deel^e of þ^e past long coffyns^f & do þ^e comade^g þin. and
 close hē faire with a couṯō^h, & pynche hē smale about.
 þāne kyt aboue foure oþ⁹ sex wayes, þanne take eūyⁱ
 of þ^e kuttyng up, & þene colō it w^e zolkes of Ayren,
 and plānt hem thick, īto the flaumpeyns above þ^e þ^e
 kuttest hē & set hē ī an ovne and lat hem bake eselich^k.
 and þanne sūe hem forth.

For to make Noumbl⁹ in Lent. .c. xiiii.

Take the blode of pykes oþ⁹ of cong⁹ and nyme^l the
 pañch⁹ of pykes. of cong⁹ and of grete code lyng^m, &

^c lȳ. mix.

^d Pelettes. *Pelotys*, Ms. Ed. N^o 16. Balls, pellets, from Fr. *pelote*.

^e deel. deal, i. e. part, half.

^f Coffyns. Pies without lids.

^g comade. Qu.

^h couṯō. coverture, a lid.

ⁱ eūy. every.

^k eselich. easily, gently.

^l nyme. take. Perpetually used in Ms. Ed. from Sax. *niman*.

^m 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 crust⁹ of white brede & styne it thurgh a cloth. þenne take oynoñs iboiled and mynced. take pep and safron. wyne. vyneḡ⁹ ayfellⁿ oþ⁹ aleg⁹ & do þto & sūe forth.

For to make Chawdon^o for Lent. .c. xv.

Take blode of gurnard⁹ and cong⁹ & þ⁹ pānch⁹ of gurnard⁹ and boile hē tendre & mynce hē smale, and make a lyre of white Crust⁹ and oynoñs ymynced, bray it ī a mort⁹ & þanne boile it togyd⁹ til it be stondyng. þenne take vyneḡ⁹ oþ⁹ ayfell & safron & put it þto and sūe it forth.

Furmente with Porpeys. .c. xvi.

Take clene whete and bete it small in a mort⁹ 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 Almānd⁹ & do þto. boile hē togid⁹ til it be stondyng, and take þ⁹ first mylke & alye it up wip a peñe^p. take up the porpays out of the Furmente & leshe hem ī a dishe with hoot wat. & do safron

ⁿ Ayfell. Eifel, vinegar. Littleton.

^o Chawdōn. V. Gloss.

^p Penne. Feather, or pin. Mf. Ed. 28.

to þ^e furmente. and if the porpays be salt. seeþ it by
hȳ self, and sūe it forth.

Fylett⁹ in galyntyne. .c. xvii.

Take Pork, and rost it tyl the blode be tryed out &
þ^e broth⁹. take crust⁹ of brede and bray hem ī a mort, ā
drawe hē thurgh a cloth with þ^e broth, þenne take oy-
nōns ā leshe hem on brede ā do to the broth. þanne take
pork, and leshe it clene with a dresyng knyf and cast
it into þ^e pot broth, & lat it boile til it be more tendre.
þanne take þat lyō⁹ þto. þāne take a porciō of pep
and sañdr⁹ & do þto. þanne take p̄sel & ysope & mynce
it smale & do þto. þāne take rede wyne oþ⁹ white grece
& raysons & do þto. & lat it boile a lytel.

Veel in buknade^r. .c. xviii.

Take fayr Veel and kyt it in smale pecys and boile
it tendre ī fyne broth oþ⁹ in wař. þanne take white
brede oþ⁹ wastel^s, and drawe þof a white . . . lyō⁹
wip fyne broth, and do þ^e lyō to the Veel, & do safrōn⁹
þto, þāne take p̄sel & bray it ī a mort & the Juys^t
þof do þto, and þāne is þis half zelow & half grene.

⁹ the broth. Supposed to be prepared beforehand.

^r Buknade. V. N^o 17.

^s Wastel. V. Gloss.

^t Juys. Juice.

bāne take a porciōn of wyne & powdō⁹ marchant & do
 pto and lat it boile wele, and do pto a litel of^u vyneg.
 & sūe forth.

Sooles in Cynee^x.

.c. xix.

Take Sooles and hylde hem, seep hem in waṯ,
 smyte hē on pecys and take away the fynnes. take
 oynōns iboiled & grynde the fyn⁹ p⁹w and brede.
 drawe it up with the self broth. do pto powdō⁹ fort,
 safrōn & hony clarified with salt, seep it alle yfere.
 broile the sooles & messe it ī dysh⁹ & lay the fewe
 above. & sūe forth.

Tench⁹ in Cynee.

xx.
vi.

Take Tench⁹ and smyte hem to pecys, fry hem,
 drawe a lyō of Raysoṯs coraṯce with wyne and waṯ,
 do pto hool raisōns & powdō⁹ of gyng⁹ of clowes of
 canel of pep do the Tench⁹ pto & seep hē w⁹ sug⁹ cypre
 & salt. & messe forth.

^u litel of vyneg⁹. We say, *a little vinegar*, omitting *of*. So 152,
a lytall of lard.

^x Cynee. *Cyny*, Contents, both here and N^o 120. 123. See
 before, N^o 25.

Oysters in Gravey.

XX.
VI. I.

Schyl^y Oysters and seeþ hem in wyne and in hare^a own broth. cole the broth thurgh a cloth. take almand⁹ blaunched, grynde hē and drawe hē up with the self broth. & alye it wiþ flō of Rys. and do the oysters þinne, cast in powdō of gyng, sug, macys. seeþ it not to stondyng and sūe forth.

Muskels^a in brewet.XX.
VI. II.

Take muskels, pyke hem, seeþ hem with the owne broth, make a lyō of crust^b & vynes do in oynōns mynced. & cast the muskels þto & seeþ it. & do þto 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 wiþ the broth and vynes mynce oynōns & do þto with erbes. & cast the oysters þinne. boile it. & do þto powdō fort & salt. & messe it forth.

^y Schyl. shell, take of the shells.

^a hare. their. *her.* N^o 123. Chaucer.

^a Muskles. *muskels* below, and the Contents. *Muſcles.*

^b 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 almand⁹ & bray hē. take sōme of the muskels and grynde hē. & some hewe smale, drawe the muskels ygrōnd⁹ w̄ the self broth. wryng the almānd⁹ with faire wať. do alle þise togid. do þto⁹ vious and vyneg⁹. take whyte of lek⁹ & pboile hē wel. wryng oute the wať and hewe hē smale. cast oile þto⁹ w̄ oynōns pboiled & mynced smale do þto⁹ powdō⁹ fort, safroñ and salt. a lytel seeþ it not to to^c stondyng & messe it forth.

Mortrews of Fyssh.

xx.
vi. v.

Take codlyng, haddok, op hake and lynōs with the rawnes^d and seeþ it wel in wať. pyke out þ bones, grynde smale the Fyssh, drawe a lyō of almānd⁹ & brede w̄ the self broth. and do the Fyssh groñden⁹ þto. and seeþ it and do þto⁹ powdō⁹ fort, safroñ and salt, and make it stondyng.

Laumpreys in galyntyne.

xx.
vi. vi.

Take Laumpreys and fle^e hem with vyneg⁹ op⁹ with white wyne & salt, scalde hē ī wať. flyt hem a litel

^c to to, i. e. too too. Vide N^o 17.^d rawnes. roes.^e fle. flay, kill.

at þ⁹ navel. & rest a litel at the navel. take
out the gutt at the ende. kepe wele the blode. put
the Laumprey on a spyt. roost h̄y & kepe wel the
grece. grynde raysons of coraṅce. h̄y up^f w^e vyneḡ.
wyne. and crust⁹ of brede. do þto powdō of gyng⁹. of
galyngale^z. flo⁹ of canel. powdō of clow. and do þto
raisons of coraṅce hoole. w^e þ^c blode & þ^c grece. seep
it & salt it, boile it not to stondyng, take up the
Laumprey do h̄y in a chargeō^h, & lay þ^c sewe ono-
ward, & sūe h̄y forth.

Laumprōns in galyntyne.

xx.
vi. vii.

Take Lamprōns and scalde hē. seep hem, meng
powdō galyngale and some of the broth togyd &
boile it & do þto powdō of gyng⁹ & salt. take the
Laumprōns & boile hē & lay hē ī dyfsh. & lay the sewe
above. & sūe fort.

Loseynsⁱ in Fyssh Day.

xx.
vi. viii.

Take Almand⁹ unblaṅched and waifthe hē clene,
drawe hē up with waṯ. seep þ^c mylke & alye it up w^e

^f h̄y up. A word seems omitted; *drawe* or *lye*.

^z of galyngale, i. e. powder. V. N^o 101.

^h Chargeō'. charger or dish. V. N^o 127.

ⁱ Loseyns. *Lofyns*, Contents.

lōseyns. cast ⁹ptō safrōn. sug⁹. & salt & messe it forth with
colyandre ī confyt rede, & sūe it forth.

Sowp⁹ of galyntyne^k.

xx.
VI. IX.

Take powdō of galyngale with sug⁹ and salt and
boile it yfere. take brede ytofted. and lay the fewe
onoward. and sūe it forth.

Sobre Sawfe.

xx.
VI. X.

Take Rayfōns, grynde hem with crust⁹ of brede, and
drawe it up with wyne. do ⁹ptō gode powdōs and salt.
and seeþ it. fry roch⁹, looch⁹, fool, oþ oþ⁹ gode Fyssh,
cast þ⁹ fewe above, & sūe it forth.

Cold Brewet.

xx.
VI. XI.

Take crome^l of almand⁹. dry it in a cloth. and whan
it is dryed do it in a vessel, do ⁹ptō salt, sug⁹, and white
powdō of gyng⁹ and Juys of Fenel and wyne. and
lat it wel stonde. lay full & messe & dresse it forth.

Peer⁹^m in confyt.

xx.
VI. XII.

Take peer⁹ and pare hē clene. take gode rede wyne
& mulberesⁿ oþ⁹ sañdr⁹ and seeþ þ⁹ peer⁹ þin & whan þei

^k Sowpes of Galyntyne. Contents has *in*, recte. *Sowpes* means
Sops.

^l crome. crumb, pulp.

^m Peer⁹. pears.

ⁿ mulberes. mulberries, for colouring.

buth ysode, take hē up, make a fyrp of wyne greke,
 o^o vnage^o w^o bla^onche powd^o o^o white sug^o and powd^o
 gyng^o & do the per^o pin. seep it a lytel & messe it
 forth.

Egurdouce^p of Fyfshe.

xx.
VI. XIII.

Take Loch^o o^o Tench^o o^o Solys smyte hem on pecys.
 fry hē in oyle. take half wyne half vynes^o and sug^o &
 make a fyrp. do p^oto oyno^ons icorue^o rai^oso^ons cora^once.
 and grete ray^oso^ons. do p^oto hole spices. gode powd^oos
 and salt. messe p^o fyfsh & lay p^o sewe aboue and sūe
 forth.

Colde Brewet.

xx.
VI. XIII.

Take Alma^ond^o and grynde hē. take the tweydel^r
 of wyne o^o the p^oridell of vynes^o. drawe up the Al-
 ma^ond^o p^ow. take anys sug^o & branch^o of fenel grene a
 fewe. & drawe hē up tog^oy^od w^o p^o mylke take poud^o
 of canell. of gyng^o. clow^o. & maces hoole. take kydde
 o^o chike^ons o^o flessh. & choppe hem small and seep
 hem. take all p^ois flessh whan it is fode^on & lay it ī a

° Vernage. Vernaccia, a sort of Italian white wine. V. Gloss.

p Egurdouce. Vide Gloss.

° icorue, icorven. cut. V. Gloss.

r Tweydel. Two parts.

cleue vessel & boile þ⁹ fewe & cast þ⁹to salt. þenne cast
al þis in þ^c pot with flesh. & r.^s

Pevorat^t for Veel and Venyson. xx.
vi. xv.

Take Brede & fry it in grece. drawe it up with broth
and vyneg^j, take þ⁹to powd^o of pep & salt and sette it
on the fyre. boile it and messe it forth.

Sawse^u blañche for Capons yfode. xx.
vi. xvi.

Take Almand⁹ blañched and grynd hem al to doust.
temp it up with vions and powd^o of gyngyn⁹ and
messe it forth.

Sawse Noyre for Capons yrosted. xx
vi. xvii.

Take the lyu⁹ of Capons and roost it wel. take
anyse and greynes de Parys^x. gyng^j. canel. & a lytill
crust of brede and gnde it smale. and grynde it up
w^r vions. and witþ grece of Capons. boyle it and sūe
it forth.

^s & r. i. e. sūe forth.

^t Pevorat. Peverade, from the pepper of which it is principally
composed.

^u Sawse. *Sawce*, Contents. As N^o 137.

^x de Parys. Of Paradise. V. Pref.

Galyntyne^y.xx.
vi. xviii.

Take crust⁹ of Brede and grynde hem smale, do
 þto powdō of galyngale, of canel, of gyngyn⁹ and salt
 it, tempre it with vyneġ and drawe it up þurgh a
 straynō & messe it forth.

Gyngē^z.xx.
vi. xix.

Take payndemayn and pare it clene and funde it
 in Vineġ, grynde it and temp it wiþ Vyneġ, and with
 powdō gyng^z and salt, drawe it thurgh a stynō. and
 sūe forth.

Verde^a Sawse.xx.
vii.

Take p̄fel. mynt. garlek. a litul špell^b and sawge,
 a litul canel. gyng^z. pip. wyne. brede. vyneġ & 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 Vyneġ, do þto powdō of

^y Galyntyne. Galentyne, Contents.

^z Gyngē. From the powder of Ginger therein used.

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

^b a litul špell. Wild thyme.

gyng⁹ ad of pep. & þ^c grece of the Maulard. salt it,
boile it wel and sūe it forth.

Cawdel for Gees.

xx.
vii. ii.

Take garlec and gnde it smale. Safrōn and flō⁹ þ^c-
with & salt. and temp it up with Cowe Mylke. and
seep it wel and sūe it forth.

Chawdōn^c for Swann⁹

xx.
vii. iii.

Take þ^c lyū⁹ and þ^c offall^d of the Swann⁹ & do it to
seep ī gode broth. take it up. take out þ^c bonys. take
& hewe the flesch smale. make a Lyō⁹ of crust of brede
& of þ^c blode of þ^c Swan yfoden. & do þ^cto powdō⁹ of
clow⁹ & of pip & of wyne & salt, & seep it & cast þ^c flesch
þ^cto ihewed. and messe it forth w^c þ^c Swan.

Sawse Camelyne^c.

xx.
vii. iiij.

Take Rayfōns of Coraṅce. & kyrnels of notys. &
crust⁹ of brede & powdō⁹ of gyng⁹ clow⁹ flō⁹ of canel. by^e
it^f wel togȳd and do it þ^cto. salt it, temp it up with
vyneḡ. and sūe it forth.

^c Chawdōn. V. Gloss.

^d offall. *Extra*, Gibles.

^e Camelyne. Qu. if *Canelyne* from the *Fluor of Canel*?

^f by. bray.

Lumbard Mustard.

xx.
vii. v.

Take Mustard seed and waishe it & drye it ī an
ovene, grynde it drye. sarfe it thurgh a sarfe. clarifie
hony w wyne & vyne^g & stere it wel togedr⁹ and make
it thikke ynow^z. & whan þ wilt spende þof make it
thynne w wyne.

Nota.

xx.
vii. vi.

Cranes^s and Herons shul be armed^h with lard⁹ of
Swyne. and eten with gyng^z.

Nota.

xx.
vii. vii.

Pokok and Pfruch shul be pboiled. lardid and
rosted. and eten with gyngen⁹.

^s Cranes. A dish frequent formerly at great tables. Archaeologia, II. p. 171. mentioned with Herons, as here, Ms. Ed. 3. where the same Recipe occurs. et v. Lel. Coll. IV. p. 226. VI. p. 38. Rabelais, IV. c. 59. E. of Devon's Feast.

^h armed. Ms. Ed. N^o 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 such a word as *enorned*. Leland, p. 280. 286. 297. which approaches nearer.

Fry blaunched.

xx.
VII. VIII.

Take Almand⁹ 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 Wyne. & bake it þw.

Fryto⁹ of Pasternak⁹ of
of Applesⁱ.} xx.
VII. IX.

Take skyrwat⁹ and pastnak⁹ and apples, & pboile hē,
make a batō of flo⁹ and ayren⁹, cast þto ale. safrōn &
falt. wete hē ī þ batō and frye hē ī oile or ī grece. do
þto Almand Mylk. & sūe it forth.

Fryto⁹ of Mylke.xx.
VII. X.

Take of crudd^k and þsse out þ wheyzeⁱ. do þto sū
whyte of ayren⁹. fry hē. do þto. & lay on sug⁹ and
messe forth.

Fryto⁹ of Erbes.xx.
VII. XI.

Take gode erbys. grynde hē and medle^m hē w flo⁹
and waī & a lytel zest and falt, and frye hē ī oyle. and
ete hē w clere hony.

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

^k Cruddes. Curds, per metathesis.

ⁱ wheyze. whey.

^m medle. mix.

Rasyols.

Rasyols^a.XX.
VII. XII.

Take fwyne lyuōs and seeþ hē wel. take brede & grate it. and take zolkēs of ayreñ. & make hit fowple^o and do þto a lytull of lard carnōn lyche a dee^p. chese gtyd^q & whyte grece. powdō^r douce & of gyng^r & wynde it to ball^r as grete as apples. take þ^r calle of þ^r fwyne & cast eūe^s by hȳ self þin. Make a Crust ī a trape^t. and lay þ^r ball þin & bake it. and whan þey both ynowz: put þin a layō of ayreñ w powdō fort and Safrōn. and sūe it forth.

Whyte Mylat^u.XX.
VII. XIII.

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

^a Rasyols. Rasiowls, Contents. Qu. the etymon.

^o fowple. supple.

^p carnōn lyche a dee. Cut like dice, diced. Fr. *De*; singular of *Dice*.

^q gtyd. grated. *igrated*, N^o 153.

^r wynde it to balles, make it into Balls.

^s eūe. each.

^t trape. pan, or dish. French.

^u Mylates. Contents, *Milates*; but 155 as here. Qu.

Crustard⁹ of Flessh.xx.
VII. XIII⁹:

Take peiōns^y and finale bridd⁹
 smyte hē ī gobett⁹ wip⁹ viaws^z do⁹ pto fash-
 ron, make a crust ī a trāp. and pynche it. & cowche
 p⁹ flessh p⁹inne. & cast⁹ p⁹inne Raisōns corançe. powdō⁹
 douce and salt. breke ayren and wryng hem thurgh
 a cloth & swyng p⁹ fewe of p⁹ p⁹w and helde
 it^a uppon the flessh. couē it & bake it wel. and sūe
 it forth.

Mylat⁹ of Pork.xx.
VII. XV⁹:

Hewe Pork al to pecys and medle it w^c ayren &
 chese igted. do⁹ pto powdō fort safron & pyner^b with
 salt, make a crust ī a trāp, bake it wel p⁹inne, and sūe
 it forth.

Crustard⁹ of Fyfshe.xx.
VII. XVI⁹:

Take loch⁹, laumproñs, and Eelis. smyte hem on
 pecys, and stewe hē wip⁹ Almañd Mylke and vions⁹,
 frye the loch ī oile as tofore. and lay p⁹ fissh p⁹inne.

^a Crustards. Pies.^y peions. pigeons. V. ad N^o 48.^z viaws. Verjuice.^a helde it. pour, cast.^b pyner. Vide Pref.

cast

cast ⁹pon powdō fort powdō douce. with raysons co-
rañce & prunes damysyns. take galyntyn and þ ⁶sewe
þinne, and swyng it togȳd and cast ī the trape. &
bake it and sūe it forth.

Crustard ⁹of Eerbis ^c on fyfsh Day. ^{xx.}
vii. xvii.

Take gode Eerbys and grynde hē smale with walle-
not ⁹pyked clene. a grete portion. lye it up almost wip
as myche ⁹vions as wať. seep it wel w ⁶powdō and
Safroñ woute Salt. make a crust in a traþ and do þ
fyfsh þinne unstewed wip a litel oile & gode Powdō.
whan it is half ybake do þ ⁶sewe þto & bake it up.
If þ wilt make it clere of Fyfsh seep ayreñ harde. &
take out þ ⁶zolk & gñde hē w ⁶gode powdōs. and alye
it up with gode stewes ^d and sūe it forth.

Leshes ^c fryed in lenton ^f. ^{xx.}
vii. xviii.

Drawe a thick almañde Mylke wip wať. take dat
and pyke hē clene w ⁶apples and peer & mynce hē w
pnes damysyns. take out þ ⁹ston out of þ ⁶pnes. &
kerue the pnes a two. do þto Raifons sug. flō of ca-
nel. hoole macys and clow. gode powdōs & salt. colō

^c Eerbis. Rather *Erbis* and *Fisb*.

^d stewes. V. N^o 170.

^e Leshes. V. Leche Lumbarde in Gloss.

^f lenton. Lentōn, Contents, i. e. Lent.

hem up w⁹ sañdr⁹. meng þise with oile, make a coffyn
as þ⁹ didest bifoř & do þis Fars s⁹ þin. and bake it wel
and sūe it forth.

Wastels yfarced.

xx.
vii. xix.

Take a Wastel and hewe out þ⁹ crīnnes. take ayren
& snepis talow & þ⁹ crīnn⁹ of þ⁹ same Wastell powdō
fort & salt w⁹ Safrōn and Raisōns corañce. & medle alle
þise yfere & do it in þ⁹ Wastel. close it & bynde it fast
togidre. and seep it wel.

Sawge yfarced.

xx.
viii.

Take sawge. grynde it and temp it up with ayren.
a sawcyst⁹ ^h & kerf h⁹ to gobett⁹ and cast it ī a possy-
net. and do þ⁹ wip grece & frye it. Whan it is fryed
ynowz cast þ⁹to sawge w⁹ ayren make it not to harde.
cast þ⁹to powdō⁹ douce, messe it forth. If it be in
Ymber day: take fauge butt⁹ & ayren. and lat it stonde
wel by þ⁹ fauseⁱ, & sūe it forth.

Sawgeat^k.xx.
viii. i.

Take Pork and seep it wel and gñde it smale and
medle it wip ayren & brede. ygrated. do þ⁹to powdō⁹

⁹ Fars. Vide Gloss.^h saweyster. Qu.ⁱ stonde wel by the fause. Become thick with the sawce.^k Sawgeat. So named from the Sage, or *Sawge*.

fort and safron with pyn⁹ & salt. take & close litull
Bail⁹ i foiles¹ of sawge. wete it with a batō of ayren
& fry it. & sue it forth.

Cryspes^m.

xx.

VIII. II.

Take flō of pandemayn and medle it with white
grece ou the fyr in a chawfōⁿ and do the batō⁹ pro
queyntlich^o purgh by fyngōs. or thurgh a skymō.
and lat it a litul^p quayle⁹ a litell so þ⁹ be hool þinne.
And if þ⁹ wilt colō it wip alkenet yfōndyt. take hē up
& cast þinne sug, and sue 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. op⁹ i þ^r grece and

¹ foiles. leaves.

^m Cryspes. Mf. Ed. N^o 26. *Cryppys*, meaning *Crisps*, Chaucer
having *crisp*, by transposition, for *crisp*. In Kent *p* is commonly put
before the *s*, as *baps* is *basps*, *waps* is *wasps*. V. Junius. V. *Happs*,
and *Haspe*, and *Wasps*.

ⁿ chawfō. chaffing dish.

^o quentlich⁹. nicely.

^p a litul. Dele.

⁹ quayle. an cool?

^r þ^r grece. Dele *the*.

K

þ^r re-

^e þ remnañt^s, take hony clarified and flaunne^t þ^o w^t, alye hem up and sūe hem forth.

Tartee.

xx.
VIII. IIII.

Take pork yfode. hewe it & bray it. do þ^o to ayren. Raifons sug^g and powd^o of gyng^g. powd^o douce. and smale bridd þamong & white grece. take prunes, safroñ. & salt, and make a crust ī a traþ & do þ^o Fars^u þin. & bake it wel & sūe it forth.

Tart in Ymbre^x day.xx.
VIII. V.

Take and pboile Oynons þsse out þ^o wañ & hewe hē smale. take brede & bray it ī a mort. and temp it up w^t Ayren. do þ^o to butt. safroñ and salt. & raifons corañs. & a litel sug^g with powd^o douce. and bake it ī a traþ. & sūe it forth.

Tart de Bry^y.xx.
VIII. VI.

Take a Crust ynche depe in a traþ. take zolkes of Ayren rawe & chese ruayn^z. & medle it & þ^o zolkes to-

^e þ remnant, i. e. as for the remnant.

^t flaunne. French *flau*, custard.

^u þ Fars, r. þ^e Fars.

^x Ymbre. Ember.

^y de Bry. Qu. *Brie*, the country.

^z Chese ruayn. Qu. of Roisen. V. ad 49.

gȳd. and do þ⁹to powdō gȳng. fug. fafrōn. and salt.
do it in a traþ, bake it and sūe it forth.

Tart de brymlent ^a.xx.
VIII. VII.

Take Fyg⁹ & Rayfōns. & waifshe hē in Wyne. and
gnde hem smale w apples & per⁹ clene ypiked. take
hē up and cast hē in a pot wiþ wyne and fug. take
falwar Salmōn^b yfode. oþ⁹ codlyng, oþ⁹ haddok, &
bray hē smal. & do þ⁹to white powdōs & hool spices. &
salt. and seep it. and whanne it is fode ynow. take
it up and do it in a vessel and lat it kele. make a
Coffyn an ynche depe & do þ^c fars þ⁹in. Plaūt it boue^c
w prunes and damysfyns. take þ^c stōn⁹ out, and wiþ
dates q̄rte rede^d and piked clene. and coūe the coffyn,
and bake it wel, and sūe it forth.

Tartes of Fleth^e.xx.
VIII. VIII.

Take Pork yfode and grynde it smale. tarde^f harde

^a 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*.

^b falwar Samōn. V. ad N^o 98.

^c plānt it above. Stick it *above*, or on the top.

^d q̄rte red. quartered.

^e Tartes of Fleth. So we have *Tarte Poley*, Lel. Coll. IV. p. 226. i. e. of Pullen, or Poultry.

^f tarde, r. *take*. For see N^o 169.

eyren ifode & ygrōnde and do ⁹pto with Chese ygronde.
take gode powd⁹ and hool spices, fug, safrōn, and
salt & do ⁹pto. make a coffyn as to feel sayde & do þis
⁹þinne, & plānt it w^t smale bridd⁹ istyned & cōnyng. &
hewe hē to smale gobett⁹ & bake it as tofore. & sūe it
forth.

Tartlet⁹.xx.
VIII. IX.

Take Veel yfode and gnde it smale. take harde
Eyren ifode and ygrōnd & do ⁹pto with prunes hoole^h.
dat. icorūe. pyn and Raifons corānce. hool spices &
powd⁹. fug. salt, and make a litell coffyn and do þis
fars ⁹þinne. & bake it & sūe it forth.

Tart⁹ of Fyfshe.xx.
VIII. X.

Take Eelys and Samōn and smyte hē on pecys. &
stewe itⁱ almānd mylke and vious. drawe up on
almānd mylk wip⁹ þ⁹ stewe. Pyke out the bon clene of
⁹þ⁹ fyfsh. and save þ⁹ myddell pece hoole of þ⁹ Eelys &
gnde þ⁹ oop⁹ fissh smale. and do ⁹pto powd⁹, fug, & salt
and gted brede. & fors þ⁹ Eelys þ⁹ w⁹ þ⁹er as^k þ⁹ bonys were
medle þ⁹ oop⁹ dele of the fars & þ⁹ mylk togid. and colō

^e to feel sayde. perhaps, *to hold the same.*

^h hoole, whole.

ⁱ it. rather *hem*, i. e. them.

^k þ⁹er as. where. V. N^o 177.

it w^t fandr⁹. make a cruſt in a trap^p as before. and bake⁹
it pin and ſue it forth.

Sambocade¹.

xx.

viii. xi.

Take and make a Cruſt i a trap^p. & take a crudd⁹
and wryng out p^e wheyze. and drawe hē purgh a
ſtynō. and put i p^e ſtynō cruſt. do p^{to} ſug⁹ the bridde
part & ſomdel^m whyte of Ayren. & ſhake pin blom⁹
of elrenⁿ. & bake it up w^t curoſe^o & meſſe it forth.

Erbolat⁹ p.

xx.

viii. xii.

Take pſel, mynt⁹, ſauey, & ſauge, tanſey, vuayn,
clarry, rewe, ditayn, ſenel, ſouthrenwode, hewe hē
& gnde hē ſmale, medle hē up w^t Ayren. do butt i a
trap^p. & do p^e fars p^{to}. & bake it & meſſe it forth.

Nyſebek^r.

xx.

viii. xiii.

Take p^e bridde part of ſowre Dokk⁹ and flo⁹ p^{to}. &
bete it toged tyl it be as towh as eny lyme. caſt p^{to}

¹ Sambucade. As made of the *Sambucus*, or Elder.

^m Somdel. Some.

ⁿ Blom of Elren. Elder flowers.

^o curoſe.

^p Erbolat, i. e. Herbolade, a confection of herbs.

⁹ myntes, mint.

^r Nyſebek. Qu.

falt. & do it ī a difshe holke^s in þ^e bothom, and let
it out wiþ þy fing^u queynche^t ī a chowfer^u wiþ
oile. & frye it wel. and whan it is ynow^z: take it out
and caſt þto fug^u &c.

For to make Poīe Dorryle^x and oþē þyng^u. ^{xx.} VIII.XIIII.

Take þ^e lire of Pork rawe. and grynde it ſmale.
medle it up wiþ powdre fort, fafroñ, and falt, and do
þto Raiſoñs of Corañce, make ball^u þof. and wete it
wele ī white of ayren. & do it to ſeeþ ī boillȳg wať.
take hem up and put hem on a ſpyt. roſt hē wel and
take þfel ygronde and wryng it up with ayren & a pty
of flō. and lat erne^y abonte þ^e ſpyt. And if þ^u wilt, take
for þfel fafroñ, and ſūe it forth.

^s holke. Qu. hollow.

^t queynche. an *queyntlich*, as N^o 162.

^u Chowfer. chaffing diſh, as N^o 162.

^x Poīe dorryle. Contents, *pō dorryes*, rectè, for MS. Ed. 42,
has *Pommedorry*; and ſee N^o 177. So named from the *balls* and
the gilding. “Pommes dorées, golden apples.” Cotgrave. *Pōn-*
dorroye. MS. Ed. 58; but vide *Dorry* in Gloſſ.

^y erne. Qu.

Cotagres^z.xx.
VIII. XV.

Take and make þ^c self fars^a. but do þ⁹to pyn⁹ and
fug⁹. take an hole rowsted cok, pulle hȳ^b & hylde^c
hym al togyd⁹ faue þ^c legg⁹. take a pigg and hilde^d hȳ
fro þ^c mydd⁹ doūward, fylle hī ful of þ^c fars & sowe hȳ
fast togid⁹. do hȳ in a panne & seep hȳ wel. and whan
þei bene isode: do hē on a spyt & rost it wele. colō⁹
it w⁹ zolkes of ayren and safrōn, lay þ⁹on foyles^e of
gold and of filu⁹. and sūe hit forth.

Hert rowee^f.xx.
VIII. XVI.

Take þ⁹ mawe of þ^c grete Swyne. and fyfe oþ⁹ sex
of pigg⁹ mawe. fyll hē full of þ^c self fars. & sowe hē
fast, pboile hē. take hē up & make smale prews^g of
gode past and frye hē. take þese prews yfryed & seep^h

^z 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.

^a self fars. Same as preceding Recipe.

^b pulle hȳ, i. e. in pieces.

^c hylde. cast.

^d hilde. skin.

^e foyles. leaves; of Laurel or Bay, suppose; gilt and silvered
for ornament.

^f Hert rowee. Contents, *Hart rows*; perhaps from *heart*.

^g prews. Qu. V. in Gloss.

^h seep. There is a fault here, it means *slick*.

hē

hē picke in þ⁹ maw⁹ on þ⁹ fars made aftⁱ an urchon⁹
woute legg⁹. put hem on a spyt & roost hē & colō hem
w⁹ safron & messe hē forth.

Potews^k.

xx.

viii. xvii.

Take Pott⁹ of Erþ⁹ lytell of half a quart and fyll hem
full of fars of pōme dorryes^l. oþ⁹ make with þyn
honde. oþ⁹ i a moolde pott⁹ of þ⁹ self fars. put hem i
wat & seep hē up wel. and whan þey both ynowz.
breke þ⁹ pott⁹ of erþ⁹ & do þ⁹ fars on þ⁹ spyt & rost hē
wel. and whan þei both yrosted. colō hem as pōme
dorryes. make of litull prewes^m gode past, frye hem
oþ⁹ rost hem wel i grece. & make þof Eerysⁿ to pott⁹
& colō it. and make roslys^o of gode past, & frye hē, &
put þ⁹ steles^p i þ⁹ hole þ⁹ spyt was. & colō it with
whyte. oþ⁹ rede. & sūe it forth.

ⁱ after, i. e. like.

^k Potews. probably from the *pots* employed.

^l pōme dorryes. Vide ad N^o 174.

^m prewes. V. ad 176.

ⁿ eerys. Ears *for* the pots. V. 185.

^o roslys. roses.

^p steles. stalks.

⁹ þ⁹. there, i. e. where. V. 170.

Sachus^r.xx.
VIII. XVIII.

Take smale Sachellis of canuas and fille hem full of þ^e same fars^s & seep hē. and whan þey both ynow^z take of the canvas. rost hem & colō hem &c.

Bursews^t.xx.
VIII. XIX.

Take Pork. seep it and grynde it smale wip sodden ayren. do þ^o gode powdōs and hole spices and salt wth sug^r. make þ^o smale ball, and cast hē in a batō^u of ayren. & wetē hē in flo. and frye hē in grece as frytōs^x. and sūe hem forth.

Spynoch⁹ yfryed.xx.
IX.

Take Spynoch⁹. pboile hē ī sepyng wat. take hē up and pisse . . . out of þ^e wat^z and hem^a ī two. frye hē ī oile clene. & do þ^o powdō. & sūe forth.

^r Sachus. I suppose *sacks*.

^s same fars. viz. as 17^d.

^t Bursews. Different from *Bursen* in N^o 11; therefore qu. etymon.

^u Batō. batter.

^x frytōs. fritters.

⁹ Spynoches. Spinage, which we use in the singular.

^z out of the water. dele of; or it may mean, *when out of the water*.

^a hem r. *beve*.

Benes yfryed.

xx.
ix. i.

Take benes and seeþ hē almost til þey bersten. take and wryng out þ⁹ waṯ clene. do þ⁹to Oynōns yfode and ymynced. and garlec þ⁹w. frye hem ī oile. op⁹ ī grece. & do þ⁹to powdō⁹ douce. & sūe it forth.

Ryfshews^b of Fruyt.xx.
ix. ii.

Take Fyg⁹ and raisōns. pyke hē and waifshe hē in Wyne. grynde hē wiþ apples and peer⁹ ypared and ypiked clene. do þ⁹to gode powdōs. and hole spices. make ball⁹ þof. frye ī oile and sūe hē forth.

Daryols^c.xx.
ix. iii.

Take Creme of Cowe mylke. op⁹ of Almand⁹. do þ⁹to ayren w⁹ sug⁹, safroñ, and salt. medle it yfere. do it ī a coffyn. of ii. ynche depe. bake it wel and sūe it forth.

Flaumpeyns^d.xx.
ix. iiij.

Take fat Pork yfode. pyke it clene. grynde it smale. grynde Chese & do þ⁹to. wiþ sug⁹ and gode powdōs.

^b Ryfshews. *ryfshewses*, Contents. Qu.^c Daryols. Qu.^d Flaumpeyns. *Flaumpent*, Contents. V. N^o 113.

make a coffyn of an ynche depe. and do þis fars^g þin.
make a thynne foile of gode past & kerue out þoff
smale poynt^e. frye hē in fars^f. & bake it up &c.

Chewet^g on Fleshe Day.

xx.
IX. V.

Take þ^g lire of Pork and kerue it al to pecys. and
henn^g þ^gwith and do it ī a panne and frye it & make a
Coffyn as to^h a pye smale & do þinne. & do þuppon
zolk^g of ayren. harde. powd^g of gyng^g and salt, coue
it & fry it ī grece. oþ^g bake it wel and sūe it forth.

Chewet^g on Fyfish Day.

xx.
IX. VI.

Take Turbut. haddok. Codlyng. and hake. and
seep it. grynde it smale. and do þto Dat. ygronden.
raysoṅs pyn. gode powd^g and salt. make a Coffyn as
tofore saide. close þis þin. and frye it ī oile. oþ^g stue
it in gyng^g. sug^g. oþ^g ī wyne. oþ^g bake it. & sūe forth.

Hastlet^g of Fruyt.

xx.
IX. VII.

Take Fyg^g iqrterid^k. Raysoṅs hool dat^g and Almand^g

^e Points, seems the same as *Prews*, N^o 176.

^f in fars, *f. in the fars*; and yet the Fars is disposed of before;
ergo quære.

^g Chewets. V. 186.

^h as to, as for. V. N^o 177.

ⁱ Hastletes. *Hasteletes*, Contents.

^k iqrterid. iquartered.

hoole. and ryne^l hē on a spyt and roost hē. and endore^m hem as pōme dorryes & sūe hē forth.

Comadoreⁿ.

xx.
ix. vii.

Take Fyg⁹ and Raifons. pyke hem and waifshe hē clene. skalde hē ī wyne, grynde hē right smale. cast fyg⁹ ī þ^e self wyne. and fōnde it togȳd. drawe it up thurgh a stȳn⁹. & alye up þ^e fruyt þw⁹. take gode peerys and Appl⁹. pare hem and take þ^e best, grynde hem smale and cast þto. set a pot on þ^e fuyr⁹ wip oyle and cast alle þise þyng⁹ þinne. and stere it warliche, and kepe it wel fro brēnyng. and whan it is fyned cast þto powdōs of gyng⁹ of canel. of galyngale. hool clow flō of canel. & macys hoole. cast þto pyn a litel fryed ī oile & salt, and whan it is ynow⁹ fyned: take it up and do it ī a vessel & lat it kele. and whan it is colde: kerue out wth a knyf smale pecys of þ^e gretnesse & of þ^e length of a litel fyng⁹. & close it fast ī gode past. & frye hē ī oile. & sūe forth.

^l ryne. run.

^m endore. endorse, MS. Ed. 42. II. 6. v. ad 147.

ⁿ Comadore. Qu.

⁹ Fuyr. fire.

Chastlet⁹ p.xx.
IX. IX.

Take and make a foyle of gode past with a roller of a foot brode. & lyng⁹ by cūpas. make iiii Coffyns of þ^e self past uppon þ^e roller þ^e gretnesse of þ^e smale of þyn Arme. of vi ynche depnesse. make þ^e gretuſt^r i þ^e myddell. fasten þ^e foile i þ^e mouth upwarde. & fasten þee^s oþe foure i eu^y fyde. kerue out keyntlich kyrnels^r above i þ^e mane of bataiwyng^u and drye hē harde i an Ovene. oþ^r i þ^e Sūne. In þ^e myddel Coffyn do a fars of Pork wth gode Pork & ayren^e rawe wiþ salt. & colō it wiþ safroñ and do in anoþ^r Creme of Almand. and helde^x it in anoþ^r creme of Cowe mylke wth ayren. colō it wth sañdr⁹. anoþ^r man⁹. Fars of Fyg. of raysons. of Apples. of Peer. & holde it in brōñ^z. anoþ^r

^r Chastelets. Little castles, as is evident from the kernelling and the battlements mentioned. *Castles of jelly templewise made.* Lel. Coll. IV. p. 227.

⁹ lyng. longer.

^r gretuſt. greatest.

^s pee, i. e. thou.

^r kyrnels. Battlements. V. Gloss. Keyntlich, quaintly, curiously. V. Gloss.

^u bataiwyng. embatteling.

^x helde. put, cast.

^y 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.

^z holde it brōñ. make it brown.

manē.

manē. do fars as to frytōs blanchēd. and colō it with grene. put þis to þ^e ovenē & bake it wel. & sūe it forth wth ew ardent^a.

For to make ii.^b pecys of Flesh }
to fasten togȳd. } xx.
ix. x.

Take a pece of fressh Flesh and do it ī a pot for to seep. or take a pece of fressh Flesh and kerue it al to gobet⁹. do it ī a pot to seep. & take þ^e wofe^c of comfery & put it ī þ^e pot to þ^e flessh & it shal fastē anō. & so sūe it forth.

Pur fait Ypocras^d. xx.
ix. xi.

Treys Unces de canell⁹. & iij unces de gyngen⁹. spykenard de Spayn le pays dun dener^e. garyngale^f. clowes, gylofre, pocur long^g, noiez mugadez^h. ma-

^a ew ardent. hot water. *Eau*, water; anciently written *eue*.

^b ii. Twy, Contents.

^c wofe. Roots of comfrey are of a very glutinous nature. Quincy, Dispens. p. 100. *Wofe* is A. S. *pxr*, *humour*, juice. See Junius, v. *Wos*, and Mr. Strype's Life of Stow, p. VIII.

^d 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.

^e le pays d'un dener, i. e. *le pays d'un Denier*.

^f garyngale, i. e. *galyngale*.

^g pocur long, r. poiur long, i. e. *poivre long*.

^h mugadez, r. muscadez; but q. as the French is *mugette*. Nutmegs.

ziozameⁱ cardemonij^k de cheſcuñ i. qrt^l douce^l grayne
 &^m de paradys flo^o de queynelⁿ de cheſcuñ dī^o unce de
 tout. ſoit fait powdo^o &c.

For to make blank māng^p.

xx.
 ix. xii.

Put Rys ī waī al a nyzt and at morowe waifſhe hē
 clene. aftward put hē to þ^o fyr^o fort^a þ^o þey berſt & not
 to myche. ſiithen^r take brawn of Capons, or of henn^o.
 ſoden & drawe^s it ſmale. aft take mylke of Almand^o.
 and put ī to þ^o Ryys & boile it. and whan it is yboiled
 put ī þ^o brawn & alye it þ^owith. þ^o it be wel chargeant^t
 and mung it fynelich^u wel þ^o it ſit not^x to þ^o pot. and
 whan it is ynowz^z & chargeant. do þ^oto ſug^o gode part,
 put þ^oin almand. fryed ī white grece. & dreſſe it forth.

ⁱ maziozame, r. *marjorame*.

^k Cardemonij, r. *Cardamones*.

^l i qrt^adouce, r. *d'once*. Five penny weights.

^m &. dele.

ⁿ queynel. Perhaps *Canell*; but qu. as that is named before.

^o dī. dimid.

^p blank māng. Very different from that we make now. V. 36.

^o fyr fort. ſtrong fire.

^r ſiithen. then.

^s drawe. make.

^t chargeant. ſtiſſ. So below, *ynowbz & chargeant*. V. 193,
 194. V. Gloſſ.

^u mung it fynelich^u wel. ſtir it very well.

^x ſit not. adheres not, and thereby burns not. Uſed now in the
 North.

For

For to make blank Desne ^{xx.} ^{ix.} XIII.

Take Brawn of Henn⁹ or of Capons yfoden with-
oute þ^e skyn. & hewe hē as smale as þ^e may. & gnde
hem ī a mort. aft take gode mylke of Almand & put
þ^e brawn þin. & stere it wel togyd & do hem to seep.
& take flo of Rys & amydon & alay it. so þat it be
chargeant. & do þto sug a gode pty. & a pty of white
grece. and when it is put ī dīsh strewe uppon it
blānche powdō. and þenne put in blank desire and
mawmenye^z ī dīshes togider. and sūe forth.

For to make Mawmenny^{a.} ^{xx.} ^{ix.} XIII.

Take þ^e chese and of Flesch of Capons or of Henn.
& hakke smale in a mort. take mylke of Almand wth þ^e
broth of freish Beef, oþ^r freish flesch. & put the flesch
ī þ^e mylke oþ^r in the broth and set hē to þ^e frye^{b.} &
alye hē up wth flo of Ryse. or gāstbon^{c.} or amydon.
as chargeant as þ^e blanke desire. & wth zolk of ayren and

^y blank *Desne*. *Desire*, Contents; rectē. V. Gloss. The Recipe
in MS. Ed. 29 is much the same with this.

^z Mawmenye. See N^o 194.

^a Mawmenny. *Mawmoune*, Contents. *Maumene*, MS. Ed. 29.
30. vide N^o 193. See Preface for a *fac-simile* of this Recipe.

^b þ^e frye. an fyre?

^c gāstbon. Qu.

safrōn for to make it zelow. and when it is dresseit
in dish⁹ w⁹ blank desir⁹ styk above clow⁹ de gilofre. &
strewe Powdō of galyngale above. and sūe it forth.

The Pety Puānt^d.xx.
ix. xv.

Take male Marow^e. hole parade^f and kerue it
rawe. powdō of Gyng. zolk⁹ of Ayren, dat mynced.
raisons of corānce. salt a lytel. & loke þ⁹ make þy
past with zolkes of Ayren. & þat no waī come þto.
and soīne þy coffyn. and make up þy past.

Payn puff^g.xx.
ix. xvi.

Eodem m^o fait payn puff. but make it more tendre
þ⁹ past. and loke þ⁹ past be rōnde of þ⁹ payn puf as
a coffyn & a pye.

^h xplicit.

^d pety puānt. a paste; therefore, perhaps, *paty*; but qu. the
latter word.

^e male Marow. Qu.

^f parade. Qu.

^g Payn puff. Contents has, *And the pete puant*.

^h 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, vestræq₇ majestati fidelissimo

EP 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.

ANCIENT COOKERY.

A. D. 1381.

*Hic incipiunt universa servicia tam de
carnibus quam de piscibus^a.*

I. For to make Furmenty^a.

NYM clene Wete and bray it in a mortar wel
that the holys^b gon al of and feyt^c yt til it
breste and nym yt up. and lat it kele^d 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^e. boyle it a lityl and set yt adōn and messe
yt forthe wyth fat venyson and fresh moton.

^a See again, N^o I. of the second part of this treatise.

^b Hulls.

^c Miswritten for *seyth* or *sethe*, i. e. feeth.

^d cool.

^e eggs.

II. For to make Pise of Almayne.

Nym wyte Pisyn and wasch hem and seth hem a good wyle sithsyn wasch hem in golde^f watyr 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 flour of ris and salt and safron and messe yt forthe.

III.

Cranys and Herons schulle be euarūd^z wyth Lardons of swyne and rostyd and etyn wyth gyngynyr.

IV.

Pecokys and Partrigchis schul ben yparboyld and lardyd and etyn wyth gyngenyrr.

V. Morterelys^h.

Nym hennyn and porke and seth hem togedere nym the lyreⁱ 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.

^f cold.

^z Perhaps *enarmed*, or *enorned*. See Mr. Brander's Roll, N^o 146.

^h V. Mortrews in Gloss.

ⁱ Flesh.

VI. Caponys in concys.

Schal be sodyn. 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 sodyn cyryn 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^k in bruet.

Schullyn be scaldyd and sodyn wyth porke and grynd pepyr and comyn bred and ale and temper it wyth the selve broth and boyle and colowre it wyth safron̄ and salt it and messe it forthe.

VIII. Harys^l in cmee^m.

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 sodyn with al the blod Nym bred piper and ale and grynd togedere

^k Hens.

^l Hares.

^m Perhaps *Cinec*; for see N^o 51.

and temper it with the felve broth and boyle it and falt it and ferve it forthe.

X. Conynggys ⁿ 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 ^o therin and the conynggis also and falt hym ^p and ferve it forthe.

XI. For to make a Colys ^q.

Nym hennys and schald hem wel. and seth 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 duft 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 ^r.

Nym the nomblys of the venyson and wasch hem clene in water and falt hem and seth 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.

ⁿ Rabbits.

^o Cast.

^p it, or perhaps *hem*.

^q Cullis. V. Preface.

^r Umbles.

XIII. For to make blanche Brewet de Alyngyn.

Nym kedys^s 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^t.

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 nym the lyre of the hennyn or of capons and grynd hem smal keft therto wite grese and boyle it Nym blanchyd almandys and safron and set hem above in the dysche and serve yt forthe.

XV. For to make Afronchemoyle^u.

Nym eyren wyth al the wyte and myse bred and schepys^w talwe as gret as dyses^x 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.

^s Kids.

^t Blanc-manger. See again, N^o 33, 34. II. N^o 7. Chaucer writes it *Blankmanger*.

^u 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."

^w Sheep's fat.

^x dice; square bits, or bits as big as dice.

XVI. For to make Brymeus.

Nym the tharmys^y 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^z and fry hem with wyte grees and do hem in disches above that othere mete and serve it forthe.

XVII. For to make Appulmos^a.

Nym appelyn and seth hem and lat hem kele and make hem thorw a clothe and on flesch dayes kast therto god fat breyt^b of Bef and god wyte grees and sugar and safron and almande mylk on fysh dayes oyle de olyve and gode powdres^c and serve it forthe.

XVIII. For to make a Froys^d.

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.

^y Rops, guts, puddings.

^z Balls, pellets, from the French *pelote*.

^a See N^o 35.

^b Breth, i. e. broth. See N^o 58.

^c Spices ground small. See N^o 27, 28. 35. 58. II. N^o 4. 17. or perhaps of Galingale. II. 20. 24.

^d a Fraise.

XIX. For to make Fruturs^e.

Nym flowre and eyryn and grynd peper and safrōn and mak therto a batour and par aplyn and kyt hem to brode penys^f and keft hem theryn and fry hem in the batour wyth fresch grees and serve it forthe.

XX. For to make chanke^g.

Nym Porke and feth 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^h in ochepotⁱ.

Nym and schald hem wel and hew hem wel in gobettys al rawe and feth 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.

^e Fritters.^f Pieces as broad as pennies, or perhaps pecys.^g Quære.^h Geale.ⁱ Hochepot. Vide Gloss.

XXIII. For to make eyryn in bruet.

Nym water and welle^k yt and brek eyryn and kaff
theryn and grynd peper and fafroñ and temper up
wyth fwete mylk and boyle it and hakke chefe smal
and caft theryn and meffe yt forthe.

XXIV. For to make craytoñ¹.

Tak chec nys and fchald hem and feth 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 nym^m eyryn
wyth al the wyte and fwyng hem wel and caft therto
and colowre yt wyth fafroñ and boyl it tyl yt wexe
thykke and thanne fethⁿ yt thorw a culdore^o and nym
that levyth^p and preffe yt up on a bord and wan yt
ys cold larde it and fcher yt on fchyverys and rofte
yt on a grydern and ferve yt forthe.

^k Quære the meaning.

¹ Vide ad N^o 60 of the Roll.

^m Read *nym*.

ⁿ strain. See N^o 27.

^o Cullinder.

^p That which is left in the cullinder.

XXVI. For to make cryppys^a.

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^r and tak hem up and messe hem wyth the frutours and serve forthe.

XXVII. For to make Berandyles^s.

Nym Hennys and seth hem wyth god Buf and wan hi ben sodyn nym the Hennyn and do awaye 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 gyngenyre and sugur and graynys of powmis gernatys^t and boyle yt and dresse yt in dysches and cast above clowys gylofres^u and maces and god powder^x 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^y and blowe hem tyl the skyn ryse from the fleshe and do of the skyn al hole

^a Meaning, *crisps*. V. Gloss.

^r It will run into lumps, I suppose.

^s Quære the meaning.

^t Pomegranates. V. N^o 39.

^u Not clove-gilliflowers, but *cloves*. See N^o 30, 31. 40.

^x See N^o 17, note c.

^y Head. Sax. *heofod* and *hevod*, hence our *Head*.

and feth the lyre of Hennyn and zolkys of heyryn
and god powder and make a Farfure^z and fil ful the
fkyn and parboyle yt and do yt on a spete and roft
yt and droppe^a yt wyth zolkys of eyryn and god
powder roftyng and nym the caponys body and larde
yt and rofte it and nym almaunde mylk and amydoñ^b
and mak a batur and droppe the body roftyng and
ferve yt forthe.

XXIX. For to make the blank furry^c.

Tak brann^d of caponys other of hennys and the
thyes^e wythowte the fkyn and kerf hem smal als
thou mayft and grynd hem smal in a mortar and tak
mylk of Almaundys and do yn the branne and grynd
hem thanne togedere and and feth hem togeder^f 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^f in a dysch and ferve it
forthe.

^z stuffing.

^a baste.

^b Vide Gloss.

^c Vide *Blank Desyre* in Gloss.

^d Perhaps *brawn*, the brawny part. See N^o 33. and the Gloss.

^e Thighs.

^f See the next number. Quære *Marwmeny*.

XXX. For to make manmene^g.

Tak the thyys^h other the flesch of the caponys fedeⁱ 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 safron and wan yt ys drestyd in dysches wyth blank de sure straw upon clowys of gelofre^k and straw upon powdre of galentyn and serve yt forthie.

XXXI. For to make Bruet of Almayne.

Tak Partrichys rostyd and checonys and qualys rostyd 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 forthie.

XXXII. For ro 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^l and grynd hem in a mortar

^g Vide Number 29, and the Gloss.

^h Thighs.

ⁱ Quære.

^k See N^o 27, note ^u.

^l This is still in use, and, it seems, is an old compound.

and a porcon 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^m.

Do Ris in water al nyzt and upon the morwe wasch hem wel and do hem upon the fyre for toⁿ they breke and nozt for to muche and tak Brann^o of Caponis sodyn and wel ydraw^p 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 charghaunt and do therto a god party of fugure and wan it ys dreslyd forth in dischis straw theron blaunche Poudere and strik^q theron Almaundys fryed wyt wyte grece^r 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

^m See N^o 14.

ⁿ till. *för*, however, abounds.

^o See N^o 29 note ^d.

^p Perhaps, *strained*. See N^o 49; and Part II. N^o 33.

^q Perhaps, *stik*, i. e. stick; but see 34.

^r 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 egg⁹ and safron 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^s.

Tak Applys and ferh 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^t therto. And the fisch dayes do therto oyle of olyve and do therto sugur and colour it wyth safron and strew theron Powder and serve it forthe.

XXXVI. For to make mete Gelee^u that it be wel chariaunt.

Tak wyte wyn and a party of water and safron and gode spicis and flesch of Piggys or of Hennys or fresch Fisch and boyle them togedere and after wan yt ys boylyd and cold dres yt in dischis and serve yt forthe.

^s See N^o 17.

^t f. ymyced, i. e. *minced*.

^u meat jelly.

XXXVII. For to make Murrey^x.

Tak mulbery^y and bray hem in a mortar and wpyng^z hem thorth a cloth and do hem in a pot over the fyre and do ther'to fat bred and wyte gresse and let it naze boyle no ofter than onys and do ther'to a god party of fugur and zif yt be nozt ynowe colourd brey mulburus and serve yt forthe.

XXXVIII. For to make a penche 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 colour yt wyth saf-roñ and lye yt wyth eggys and oyle the sewe wyth Boter and kep wel the chese owt and dresse the sewe and dymo^a eggys ther'on al ful and kerf thy chese in lytyl schyms and do hem in the sewe wyth eggys and serve yt forthe.

^x Morrey. Part II. N^o 26.

^y This is to be understood pluraly, *quasi* mulberries.

^z Read *wryng*. For see part II. N^o 17. 28. Chaucer, v. *wronge* and *ywrong*.

^a 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 colour yt wyth safron and after dresse yt wyth graynis of Poun-garnetts^b other wyth reysens zyf thow hast non other and tak sugur and do theryn and serve it forthe.

XIV. For to make Fruturs^c.

Tak crommys^d of wyte bred and the flowris of the fwete 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 Rosce^e.

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^f 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

^b Vide N^o 27.^d Crumbs.^f i. e. Rosce.^c Fritters.^e Vide N^o 47.

that yt be wel ycolowrd and rosy of levys and of the
forseyde flowrys and serve yt forth.

XLII. For to make Pommedorry ^ε.

Tak Buff and hewe yt smal al raw and cast yt in a
morter and grynd yt nozt to smal tak safrōn 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 ^h 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 ⁱ.

Nym the tonge of the rether ^k and schalde and
schawe ^l yt wel and rize clene and seth yt and sethe
nym a broche ^m and larde yt wyth lardons and wyth
clowys and gelofer' and do it rostyng and drop yt wel
yt rostyng ⁿ wyth zolkys of eyryn and dresse it forthe.

^ε Vide N^o 58.

^h dele and.

ⁱ Neat's Tongue. *Make* signifies to dress, as II. 12.

^k The ox or cow. Lye in Jun. Etymolog. v. *Rother*.

^l Shave, scrape.

^m A larding-pin.

ⁿ Perhaps, wyle it rostyth.

XLIV. For to make Rew de Rumfy.

Nym swynys fet and eyr^o 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^p and serve yt forth.

XLV. For to make Bukkenade^q.

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^r wyth eyryn and boyle and dresse yt forth.

XLVI. For to make spine^s.

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^t and boyle it and messe yt forth and flowrys and levys abov̄y on^u.

^o To be understood plurally, *Ears*.

^p Miswritten for *mycyd*, i. e. minced onyons.

^q Vide N^o 52.

^r Stiffen, thicken it. See N^o 44. where *lyed* has that sense. See also 46.

^s This dish, no doubt, takes its name from *Spina*, of which it is made.

^t Read, *pykke*, *thykke*.

^u It means *laid upon it*.

XLVII. For to make Rosée^x and Fresce^z 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^y and
canel^z and bray yt wel and kest thereto and alye yt
wyth amydoñ other wyth flour of rys.

XLVIII. For to make an amendement Formete that
ys to^a 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^b set yt fro the fyre and let yt kele and yt
schal be fresch ynow wythoute any other maner li-
cower ydo ther'to.

XLIX. For to make Rapy^c.

Tak Fygys and reysyns 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.

^x Vide N^o 41.

^y Perhaps, *in wyn with*.

^z Cinamon. Vide Gloss.

^a id est, *too*.

^b Read, *seth*, i. e. then.

^c Vide Part II. N^o 1. 28.

L. For to make an Egge Dows^d.

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^e.

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^f.

Tak veel and boyle it tak zolkys of eggys and mak hem thykke tak macis and powdr^g of gyngyn^g and powder of peper and boyle yt togeder and meſſe yt forth.

^d Vide ad Part II. N^o 21. There are no eggs concerned, ſo no doubt it ſhould be *Eger Dows*. Vide Gloſſ.

^e See N^o 8.

^f Vide N^o 45.

LIII. For to make a Roo Broth ^g.

Tak Parfile and Yfop and Sauge and hak yt final
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 ^h.

Tak hoggys fet other pyggys other erys other par-
trichys other chiconys and do hem togeder' and seph ⁱ
hem in a pot and do hem in flour' of canel and clowys
other or ground ^k 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

^g *Deer* or *Roes* are not mentioned, as in Mr. Brande's Roll,
N^o 14, ergo quære. It is a meager business. Can it mean *Ruc-*
Broth for penitents?

^h Jelly.

ⁱ seph, i. e. *seeth*.

^k 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 hastely
wyth Fern that no wynd may come thereto and wan
thou hast ycuver yt wel led yt hom and do yt in a
foler 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
axit¹ and do yt boyle in water that yt be other^m 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 nyztⁿ 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 hastely that funne
ne wynd come thereto.

LVII. For to do away Restyn^o 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

¹ as thy venison requires. See Gloss. to Chaucer for *axe*.

^m Dele.

ⁿ A plural, as in N^o 57.

* Restiness. It should be rather *restyng*. See below.

yt up and spot yt wel wyth gret salt of peite^r there were the restyng ys and after lat yt hange in reyn water al nyzt or mor^r.

LVIII. For to make pōndorroge^r.

Tak Partrichis wit^r longe filettis 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 poudere and zolkys of eyryn and after mak ther^r of 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^r and egg^r on batur^r wyt and another zelow and do thereto god plente of sugur and tak a fethere or a styk and tak of the batur^r and peynte ther^r on above the applyn so that on be wyt and that other zelow wel colourd.

Explicit servitium de carnibus.

^r Pierre, or Petre.

^r Vide N^o 42.

^r with.

*Hic incipit Servitium de Pissibus^a.*I. For to make Egarduse^b.

TAK Lucys^c or Tenchis and hak hem smal in gobett' and fry hem in oyle de olive and fyth nym vineger and the thredde party of sugur 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^d.

Tak pyg' or Tenchis or other maner fresch fysh 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^e yt thorw an hersyve and that yt be al cole^f of canel and boyle yt and cast ther'in hole clowys and macys

^a See p. 1.^b See N^o 21 below, and part I. N^o 50.^c 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.^d Vide N^o 49.^e Strain, from Lat. *colo*.^f Strained, or cleared.

and quibibz and do the fyfch in difchis and rape^s
abovyn and drefle yt forthe.

III. For to make Fygey.

Nym Lucys or tenchis and hak hem in morfell^r
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 ferve yt forth.

IIII. For to make Pommys morles.

Nym Rys and bray hem^h 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
colowr yt wyth fafron and cast ther'to poudier and
ferve yt forthe.

V. For to make rys moyleⁱ.

Nym rys and bray hem ryzt wel in a mortar and
cast ther'to god Almaunde mylk and fugur and falt
boyle yt and ferve yt forth.

VI. For to make Sowpys dorry.

Nym onyons and mynce hem smale and fry hem in

^s This Rape is what the dish takes its name from. Perhaps
means *grape* from the French *raper*. Vide N^o 28.

^h Rice, as it consists of grains, is here considered as a plural.
See also N^o 5. 7, 8.

ⁱ 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 serve yt forthe.

VII. For to make Blomanger ^k of Fyfsch.

Tak a pound of rys les hem wel and wasch and
seth 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 serve yt forth.

VIII. For to make a Potage of Rys.

Tak Rys and les hem and wasch hem clene and
seth hem tyl they breste and than lat hem kele and
seth 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 ^l.

Schal be latyn blod atte Navel and schald yt and
roast 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 ^m.

Yt schal be stoppit ⁿ over nyzt in lews water and

^k See note on N^o 14. of Part I.

^l This is a made or compounded thing. See both here, and in
the next Number, and v. Gloss.

^m See note ¹ on the last Number.

ⁿ Perhaps, *steppit*, i. e. steeped. See N^o 12.

in braan and flowe and fodyn and pyl onyons and
seth hem and ley hem al hol by the Lomprey and
zif hem forthe wyth galentyne makyth ° wyth strong
vyneger and wyth paryng of wyt bred and boyle it
al togeder' and serve yt forthe.

XI. For to make Lampreys in Bruet.

They schulle be schaldyd and yfode and ybrulyd
upon a gredern and grynd peper and safron̄ and do
ther'to and boyle it and do the Lomprey ther'yn and
serve yt forth.

XII. For to make a Storchoñ.

He schal be shorn in besys^p and stepyd^q 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 Safron̄ and ale boyle
it wel and do the sole in a plater and the bruete above
serve it forth.

XIV. For to make Oystryn in Bruet.

They schul be schallyd^r and yfod in clene water

° Perhaps, *makyd*, i. e. made.

^p Perhaps, *pesys*, i. e. pieces.

^q Qu. *steppit*, i. e. steeped.

^r 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 perfele 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 scalys 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 ywronge 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 thikke 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 Chireseye.

Tak Chiryas at the Fest of Seynt John the Baptyst 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 ymyd^a 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'.

Tak the zolkys of Eggs fodyn 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^b of Egg' corvyn smale and tak fat chese and kerf ther'to wan the licour is boylyd and serve it forth.

XX. For to make Grave enforse.

Tak tyd^c 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' fodyn and fat chese corvyn in gobettis and wan it is dressed in dischis strawe up on Powder of Galyngale and serve it forth.

XXI. For to make Hony Douse^d.

Tak god mylk of Almandys and rys and wasch hem wel in a feyr' vessel and in fayr' hoth water and

^a Perhaps, *ymyd*, i. e. minced; or *mycd*, as in N^o 19.

^b Vide Note ^c on N^o 29. of Part I.

^c white. So *wyt* is *white* in N^o 21. below.

^d It appears to me to be *tryd*. Can it be *fryd*?

^e See Part II. N^o 1; and Part I. N^o 50.

after

after do hem in a feyr towayl for to drie and wan that they be drye bray hem wel in a mortar al to flowr^y 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 sugur 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^y and strew ther'on sugur that yt be wel ycolouryt^z 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 mortar al to nozt and lat them sethe in almande mylk and do ther'in wyn and hony and seth^a 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^b wyth Safron̄ wel and do yt in a cofyn and do yt forth to bake wel.

^y Seth it mete, i. e. seeth it properly.

^z Coloured. See N^o 28. below.

^a i. e. Seeth.

^b 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 ferve 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^c.

Requir' de Carnibus ut supra^d.

XXVII. For to make Flownys^e 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'

^c Vide Part I. N^o 37.

^d Part I. N^o 37.

^e 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^f.

Tak the Cruftys 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 Paast 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^g.

Tak the mylk of the Hasel Notis boyl the wete^h
wyth the aftermelk til it be dryyd and tak and co-
lour^{d i} yt wyth Safron and the ferst mylk cast ther'to
and boyle wel and serve yt forth.

^f Vide Part I. N^o 49. ^g Fishday. ^h white. ⁱ Perhaps, *colour*.

XXXI. For to make Blank de Syry^k.

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^l yt in a wet bord and let yt kele and messe yt and do yt forth^m.

XXXIII. For to make a Balourglyⁿ 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^o 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.

^k Vide ad N^o 29. of Part I.

^l i. e. *keep*, as in next Number.

^m This Recipe is ill expressed.

ⁿ This is so uncertain in the original, that I can only guess at it.

^o Perhaps, *alf in wyne*, or dele *in* before *water*.

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. II. 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^o 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 Auens. *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 unblānched, 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 *adoun*. MS.
 Edit. N° 1.
 Avysement. Proem. Advice, Direction. Chaucer.
 French.
 Aymers. 72. Embers. Sax. æmýpian, 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. abroad. MS. Ed. II. 33. abroad. So
brode. MS. Ed. 15. broad.
 Alite. v. Lite.
 Ale. 113. v. Pref.
 Afide. 113. apart. Wiclif.
 Aysell. 114, 115. a species of Vinegar. Wiclif.
 Chaucer. v. *Eifel*.
 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^o 37, it is *Defforre*. and we have *Samott 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^o 63. and it is plainly written *Desire* in *Godwin de Præful. 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^o 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^o 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 Ayren, 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.

Breñyng. 67. 188. burning, per metathesin, 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. Trans. part IV. p. 245. Reid's Abridgement, part III. p. 149. Wiclif has *brenne* and *bryn*. Chaucer. v. *bren*, *Brinne*, &c.

Blake. 68. Black. Chaucer.

Berft. 70. 181. 192. burst. Chaucer. A. S. *beſſtan*.

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. *abrode*.

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.

Cumpas. 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. *Coladers*.

Casselys. 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.

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. Connynge, 25. Coneys, Rabbets.

Calle. 152. Cawl of a Swine.

Connat. 18. a marmolade. v. ad loc.

Clowes. 20. Cloves. v. Pref.

Canuas, or Canvafs. 178. Fr. Canevas. Belg. Kanefas.

Corānte. Raysons of Corānte. 14. So *Rafyns of Corens*, Northumb. Book, p. 19. *Raifin de Corinthe*. Fr. i. e. of Corinth, whence our Currants, which are small Raifins, came, and took their name. *Corance*, 17. 21. *Corauce*, 50. *Coronse*, MS. Ed. 42. Raifins 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.

- Harys [Hares] in Cmee. MS. Ed. 8. where doubtless we should read Cinee, since in N^o 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.
- Chykens. 27. 33. Chicken is a plural itself. but in MS. Ed. 13. it is *Cbekenys* also; and *Chyckyns*. Lel. Coll. IV. p. 1. *Cbeconys* 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. Celenöpe, 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 *Chiryes*.
- Croton, 60. a dish. v. ad loc.
- Crayton. v. Croton.
- Cleeve a two. 62. cloven. A. S. cleopan.
- 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.
 Compost. 100. a preparation supposed to be always
 at hand. v. ad loc.
 Comfery. 190. Comfrey. v. ad loc.
 Chargeours. 101. dishes. v. ad 126.
 Chysanne. 103. to be eaten cold.
 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.
 Coffyns. 113. Pies raised without their lids, 158. 167.
 185. 196. MS. Ed. II. 23. 27. In Wiclif it de-
 notes baskets.
 Comade. 113. Comadore. 188.
 Coûtour. 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.
 Astle's, where we have among *Sawces*, *Swanne is*
good with Chaldron, that *Chaldron* is a fauce.
 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 fauce. 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
Paste Crustade.
Cryspes. 162. Cryspels. 163. v. ad loc. *Fritter Cris-*
payne, *Lel. Coll.* VI. p. 5. which in Godwin de
Præful. p. 697. is *Fruter Crispin*.
Chawfō. 162. Cowfer, 173. a Chafing-dish. Chafer.
Lel. Coll. IV. p. 302. v. Junius voce *Chafe*.
Carose. 171. curiously. perhaps from *cure*, to cook,
Chaucer has *corouse*, curious.
Clarry. 172. Clary.
Cotagres. 175. a dish. v. ad loc.
Cok. 175. a Cock. sic, *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.
Chastlet. 189. v. ad loc.
Christen. Proem. Christian.

D.

- Do. 1, 2. put, cause. 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.
Drep e. 19. a dish. qu.
Dates. 20. 52. 158. the fruit.
Dyssh. 24. dish.
Deflorre. 37. v. Blank desire.
Doust, 45. alibi Dust.

Dowhz.

Dowhz. 50. Dowh. 92. Dow. MS. Ed. II. 29.

Dough, Pafte. 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 endorfed. from *endore*,
187. MS. Ed. 42. II. 6. vide ad 174.

Deel. 113. 170. part, some. v. Sum. Chaucer.

Dicayn. 172. v. ad loc.

Dokks. as *Sowre Dokks*, 173. Docks.

Dorryle. v. Poīne.

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 lait*.'

Defne. v. Blank Desire.

Desire. v. Blank.

Dressit. 194. dressed. dresse. MS. Ed. 15. et passim.

Chaucer in voce. hence ydressy. MS. Ed. II. 18.

Dyfis. MS. Ed. 15. dice. v. quare.

Demembre, dimembre. MS. Ed. 31. dismember.

Dows, douze. MS. Ed. 50. II. 21.

Drong. MS. Ed. 54. drunk.

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; swete, sweet.

Endorre. MS. Ed. 42. endorse.

Ete. 103. eat. *eten*, 146. eaten. *etyn*. MS. Ed. 3. A. S.

etan. MS. Ed. 48. oat.

Enforfe.

Enforse. MS. Ed. II. 20. seasoned.

Erbes. 7 herbs; *herbes*, 63. *erbys*, 151. Eerbis, 157.

Eyren, and Ayren. 7, 8. 15. Eyryn, 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.

Egurdouce. 21. v. ad loc. of Fyfshe, 133. Egge dows,
MS. Ed. 50. malè. Egerduse. *ibid*. II. 1. Our N^o
58, is really an Eagerdouce, but different from this
here. A Seville Orange is Aigre-douce. Cotgrave.

Efy. 67. easy. eselich, 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.

Euarund. MS. Ed. 3.

Eelys. 101. Eels. *Elys*, *Helys*. MS. Ed. II. 15. 24.
Elis Chaucer.

F.

Forced. 3. farced, stust. 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^o 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.

Fesants. 20. 35.

Fynelich wel. 192. very wel, constantly.

Fro. 22. MS. Ed. 56. Chaucer. from. So therfro. 53.

Lel. Coll. IV. p. 266. Chaucer.

Fleyfch. 24. Fleish, 37. Fleth, A. S. flærc. Germ.
Fleisch.

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.

Fle. 53. flea, flaw. MS. Ed. II. 33. flawe, flein, flain,
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. 1. *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*.

French. 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.

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. 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.

Froys. MS. Ed. 18. *Fraife*.

Farfure. 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.

- Gode. N° 1. alibi. good, strong. Chaucer. *god*, MS. Ed. *paffin*.
- 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 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. *ȝapleac*.
- Grapes. 30. 34.
- Galyngale. 30. the Powder, 47. the long-rooted Cyperus. Gl. to Chaucer. See Northumberland Book, p. 415.
- Gleyr. of Ayren. 59. the white, from Fr. *glaire*. Chaucer. *Lear* or *Leir* of an Egg. Holme interprets 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. *καρυόφυλλον*.
- 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

Percy on Northumb. Book, p. 414. Chaucer has *Greines* for *Grains*. and Belg. Greyn.
 Grate. 152. v. i or y grated.
 Gaftbon. 194. f. *Gaftbon*, 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, Grydeñ, 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. *Thowebe*.
 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. *ybewe*, 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 *bae*.
 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. *hoole*, 158. whole. Chaucer has *hole*, *hool*, and *hoolich*; and Wiclif, *hole* and *bool*. MS. Ed. has *bol* and *hole*.
 Hooles. 162. Holes.

Holsomly.

- Holfomly. Proem. wholesomely.
 Herthe. MS. Ed. 57. Earth.
 Hit. 20. 98. 152. it. hytt. 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. hat̃t.
 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.
 Herons. 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.
 Hertrowee. 176. a dish. *Hert* is *the Hart* in Chaucer. A. S. heop̃t.
 Hi. MS. Ed. 27. they.
 Hevyd. MS. Ed. 21. v. ad loc.
 Hom. MS. Ed. 56. Home.

I.

- I. 2. for e. Proem. So *itb* for *etb*. Ibid.
 ī. 30. et *fæpius*. in. *inne*, 37. alibi.
 Jushell. 43. a *dish*. v. ad loc.
 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.
 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,

Lire, and Lyre. 3. 14. 45. MS. Ed. sæpe. the fleshy part of Meat. A. S. lre, 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. Bugloss.

Lytel. 19. passim. *Litul* and *litull*, 104. 152. 'a litel 'of Vynegar,' 118. of Lard, 152.

Loseyns, Losyns. 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 Damaske*. 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.

Lete Lardes. 68. v. ad loc.

Lave. 76. wash.

Leyne. 82. a Layer.

Lewe

- 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^o 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.
- Loreñ tr̃. MS. Ed. 55. Laurel tree. Chaucer.
- Lyuōs. 152. Livers. A. S. lȳp̃p̃.
- Led. MS. Ed. 56. carry. *lide*, Chaucer.
- Lenton. 158. Lent.
- Lyng̃. 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 drefs. *make forth*,
102. to do. MS. Ed. II. 35.

Monchelet.

Monchelet. 16. a dish.

Mylk, Melk. MS. II. 30. Milk of Almonds, 1. 10. 13. alibi.

Moton. 16. MS. Ed. 1. Mutton. See *Lel. Coll. IV.* p. 226. Flemish. *Motoen*.

Mawmence. 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. Morfels. 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,

- Muskles, Muskels. 122. Muscles. A. S. *murcule*.
 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.
 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. *crasis* 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. *Mannors* 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. *Esttris*.

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. open. 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.

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.

Ofall. 143. *Exta*, Giblets.

T

Oystryn.

Oystryn. MS. Ed. II. 14. Oysters.

Of. Proem. by.

Ochepot. v. Hochepot.

Ovene. 1. Oven. A. S. open. Belg. Oven. *Owyn*,
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 *Parfnips* or Carrots,
from *Pastinaca*. *Pasternak of Rasens*. 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*.

Pife, 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 Pofnet.
 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.
 Pelskodde. 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. Geaspecia, which he corrects *Seaspecia*. It is surprising he did not see it must be *Graspecia* or *Craspiscis*, i. e. *Gros* or *Crassus 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 *Balenæ* in Mr. Topham's MS. means the Porpus.
 Perrey. 70. v. ad loc.

- Pefon. 70, 71. *Pife, Pifyn*. MS. Ed. 2. Peafe. Brit.
Pyfen.
 Partye. 71. *a partye*, i. e. some. MS. Ed. 2. Chaucer.
 Porrectes. 76. an herb. v. ad loc.
 Purflarye. 76. Purflain.
 Pochee. 90. a dish of poached Eggs. v. Junius, voce
Poach.
 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. 112. 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.
 pffe. 150. to press. Chaucer.
 Pynēr. 155. qu. v. Pref.
 Prunes. 164. Junius in v. *Prunes and Damysfyns*. 167.
Prunes Damysfyns. 156. 158. *Primes*, 169. should
 be corrected *Prunes*. Prunys, MS. Ed. II. 17.
Proignes. 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 Damaf-
 cus is mentioned in the Preface, we need not
 wonder at finding the Plumbs here.
 Primes. v. Prunes.
 Prews of gode past. 176. qu.
 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.
 Phiflik. Proem. Phyfick.

Pom̃egarnet. 84. Pougarnetts, MS. Ed. 39. Powm̃ls
 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, 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. *read*.
- Roost. 30. alibi. rowsted, 175. substantive, 53. to rost. Belg. roosten.
- Rether. MS. Ed. 43. a beast of the horned kind.
- Ramme. 33. to squeeze. but qu.
- Rēnyns. 65. perhaps, *rennyng*, i. e. thin, from *renne*, to run. Leland Itin. l. 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.
- Resmolle. 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. Rustinefs. Junius. v. Restie.
- Rasyols 152. a dish. *Ransoles*. Holme III. p. 84.
- Reyn. MS. Ed. 57. Rain. Chaucer.
- Ryishews. 182. name of a dish. qu.
- Rew de Rumfey. MS. Ed. 44.

Ryne hem on a Spyt. 187. run them on a spit.
 Rofty. MS. Ed. 44. roft.
 Ronde. 196. round. French.
 Rosee. 52. a dish. v. ad loc.
 Refens. 100. Raysons, 114. Raifins. used of Currants,
 14. v. ad loc. *Reysons*, *Reysins*. MS. Ed. II. 23. 42.
Rassens Pottage, is in the second course at archp.
 Nevill's Feast.

S.

Spine. v. Spynce.
 Sue forth. 3. et passim. sue. 6. 21. From this short
 way of writing, and perhaps speaking, we have
 our *Sewers*, officers of note. and *sewingeis*, serving,
 Lel. Coll. IV. p. 291. unless mis-written or mis-
 printed for *sherwinge*.
 Slype. 11. slip or take off the outer coat. A. S. *slipan*.
 Skyrwates. 5. 149. Skirrits or Skirwicks.
 Savory. 6. Saūay. 30. 63. Sawey. 172.
 Self. 13. same, made of itself, as self-broth, 22. the
 owne broth, 122. MS. Ed. 5. 7. Chaucer.
 Seth. passim. MS. Ed. 1, 2. Chaucer. to seeth. A. S.
reoðan. 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^o 147.
 schulle, schullyn. MS. Ed. 3. 7.
 Sawfe Madame. 30. qu. Sauce.
 Sandale. MS. Ed. 34.
 Sawfe Sarzyne. 84. v. ad loc.
 Serpell. 140. wild Thyme. *Serpyllum*.
 Sawfe blancke. 136.
 Sawfe noyre. 137. 141.
 Sawfe 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. *ſeap*.
 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. *ſtpeapian*.
 Sklyſe. 59. a Slice, or flat Stick for beating any thing.
 Junius. v. *ſcliſe*.
 Siryppe. 64. v. ad loc.
 Styne. 66. perhaps to close. v. ystyned. A. S. *ſtynan*.
 Stere. 67. 145. to stir. Chaucer. A. S. *ſtȳrian*.
 Sithen. 68. ſithen, 192. then. Chaucer. v. ſeth and
 ſithe. A. S. *ſiððan*. ſihtyn, ſethe, ſeth, fyth. MS.
 Ed. *then*.
 Salat. 76. a Sallad. Saladis, Sallads. Chaucer. Junius,
 v. *Salad*.
 Slete Soppes. 80. ſlit. 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. *scyll*, a shell.
 Sle. 126. to kill. *Sle*, Chaucer. and *flea*. A. S. *plean*.
 Sobre Sawse. 130.
 Sowpes. 82. 129. Sops. A. S. *rop*. dorry. MS. Ed. II. 6.
 Sp̃ell. 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.
 Sarcyness. MS. Ed. 54. v. Sawse.
 Syve, Seve. MS. Ed. II. 17, 18. a Sieve. v. Hersyve.
 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. *ŕtele*, or *ŕtela*.
 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,

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^o 189. There was no grand entertainment without these. Lel. Coll. IV. p. 226, 227. VI. 21. seq. made of fugar 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 fugar, 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. *shave*.

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 *gyd*, 53. to gider, 59. to gyd, 111. to gedr̄, 145. So variously is the word *together* here written. A. S. *toġaðepe*.

Tredute. 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^o 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 *Teale*. 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 *Thirdendear*.
- 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 treffis. 76. an herb. I amend it to *Ton cressis*, and explain it *Cresses*, being the Saxon *tunkeþre*, or *tuncæþre*. 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*.

- Tweydel. 134. Twey, MS. Ed. 12. Chaucer. *Twy*
for *twice* runs now in the North. A. S. *τpa*, two.
Dæl, pars, portio.
Talow. 159. Mutton Sewet. v. Junii Etym.
Thyes, Thy's. MS. Ed. 29, 30. Thighs.
Tartee. 164, 165. alibi. Tart. de Bry, 166. de Brym-
lent, 177. Tartes of Flesh, 168. of Fish, 170. v.
Tarlettes.
Towh. tough, thick. 173. See Chaucer. v. Tought.
A. S. *toh*.
Tharmys. MS. Ed. 16. Rops, Guts.
There. 170. 177 where. Chaucer.
Thowche. MS. Ed. 48. touch.
To. 185. for. Hence, *wherto* is *wherefore*. Chaucer.
Toway. MS. Ed. II. 21. a Towel.
Thee. 189. thou, as often now in the North.
Tempër. 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. Gris. 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 Derbysh. *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.
- Wayshe, waifsh, waifche. 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. *divifim*, 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. *pæt*.
 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 con-
 trary 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 *Verilegan 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.
 Wose of Comfrey. 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; yslyt, slit; &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, yslyt, &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. *yelow*. MS. Ed. 30. yellow. A. S. *zealupe* 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 Hyssop. Chaucer. v. *Ifope*.

Yforced. v. forced.

Yfasted. 62. qu.

Zif,

Zif, zyf. MS. Ed. 37. 39. if. also give, II. 9. 10.
Ystyned, istyned. 162. 168. to *flyne*, 66. seems to
mean to close.

Yteyfed. 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. 23. 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 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^r. Gynger colom-
 ‘ byne is the beſt gynger, mayken and balandyne
 ‘ be not ſo good nor holfom. . . . 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 ſtronger of gynger alay it wiche
 ‘ ſynamon, and yef it be ſtrong of ſynamon alay it
 ‘ wiche ſugour cute. And thus ſhall 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
 ‘ fewies. Put your Ypocraſſe in to a ſtanche weſſell,
 ‘ and bynde upon the mouthe a bleddur ſtrongly,
 ‘ then ſerve forth the waffers and Ypocraſſe.’

T H E E N D.











