Samuel Pegge A.M. S.A.S.
A.D. MDCLXXXV. Et 81.
Impensis et a Volo Gustavi Brander Arm.
SIBI ET AMICIS.

Engraved by J. Bignor, 1785.
THE
FORME OF CURY,
A R O L L
OF
ANCIENT ENGLISH COOKERY,
Compiled, about A.D. 1390, by the Master-Cooks of King Richard II,
Presented afterwards to Queen Elizabeth,
by Edward Lord Stafford,
And now in the Possession of Gustavus Brander, Esq.
Illustrated with Notes,
And a copious Index, or Glossary.
A MANUSCRIPT of the Editor, of the same Age and Subject, with other congruous Matters, are subjoined.

"ingeniosae gula est." Martian.

LONDON,
PRINTED BY J. NICHOLS,
PRINTER TO THE SOCIETY OF ANTIQUARIES.
M DCC LXX.
TO

GUSTAVUS BRANDER, Esq.

SIR,

I RETURN your very curious Roll of Cookery, and I trust with some interest, not full I confess nor legal, but the utmost which your Debtor, from the scantiness of his ability, can at present afford. Indeed, considering your respectable situation in life, and that diffusive sphere of knowledge and science in which you are acting, it must be exceedingly difficult for any one, how well furnished forever, completely to answer your just, or

a 2 even
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.
PREFACE

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; 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 cul-
inary 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.

b amongst
amongst the Patriarchs, as found in the Bible, 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, 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. And as Dietetics were esteemed a branch of the study of medicine, as also they were afterwards, so many of those authors were Physicians; and the Cook was undoubtedly a character of high reputation at Athens.

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

c Athenæus, lib. xii. cap. 3.


f Athenæus, p. 519. 660.

As
[ iii ]

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. 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, 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, by one Cælius, (whether Aurelianus is not so certain) and that Apicius is only the title of it. 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

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* Cæslib. ad Capitolin. I. c.
* Lifter's Pref. p. ii. vi. xii.
island, but they lived on milk and flesh; though it is expressly asserted by Strabo that they had no cheese. 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.

Hengift, leader of the Saxons, made grand entertainments for king Vortigern, 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. Lifter) caeseo et ferina subcruda visitantes, omnia condimenta adjectiva respuerunt.

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 Ælfric the Great per-

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1 Cæsar de B. G. v. § 10.
5 Lifter. ad Apic. p. xi, where see more to the same purpose.
suaded to be christened, and called Æthelstan. Now 'tis certain that Hardicnut stands on record as an egregious glutton, but he is not particularly famous for being a curious Vitander; 'tis true again, that the Danes in general indulged excessiveness in feasts and entertainments, 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; yet this is not the right etymology of our English word Gormandize, since it is rather the French Gourmand, or the British Gormod. 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. Erasmus also remarks, that the English in his time

7 Speed's History.
1 Monf. Mallier, cap. 12.
10 Menage, Orig. v. Gourmand.
1 Lord Lyttelton, Hist. of H. II. vol. iii. p. 49.
were attached to *plentiful and splendid tables*; and the
name is observed by Harrison*. As to the Normans,
both William I. and Rufus made grand entertain-
ments*; the former was remarkable for an immense
paunch, and withal was so exact, so nice and curious
in his repasts*, that when his prime favourite Will-
liam 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**.

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

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* Harrison, De script. of Britain, p. 165, 166.
* Stow, p. 102, 128.
* Lord Lyttelton observes, that the Normans were delicate in
their food, but without excess. Life of Hen. II. vol. III. p. 47.
Lyttelton, IV. p. 298.
† Godwin de Praful. p. 695, renders *Carver* by *Dapifer*, but this
to name no more, Specim in voce. The *Carver* was an
officer inferior to the *Dapifer*, or *Steward*, and even under his con-
trol. 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 Hall. of E. Ill. p. 111. The *Steward* had the name
of *Dapifer*, I apprehend, from serving up the first dish. V. supra.
then often occupying this post, and sometimes made bishops from it. He was under the Dapifer, as was likewise the Cocus Dominica Coquina, concerning whom, his assistants and allowances, the Liber Niger may be consulted. It appears further from Fleta, that the chief cooks were often providers, as well as dressers, of victuals. But Magister Coquina, who was an esquire by office, seems to have had the care of pourvayance, A. D. 1340, and to have nearly corresponded with our clerk of the kitchen, having authority over the cooks. However, the Magnus Coqus, Coquorum Praepostus, 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, C. Queus, Aideurs, Auteurs, Paiges, Souffleurs, C. Enfans, Saufiers de Commun, Saufiers devers le C. Roy, Sommiers, Poulliers, Huissiers.

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

c Lib. Nig. Scaccarii, p. 347.
f Fleta, II. cap. 75.
g Du Fresne, v. Magister.
h Du Fresne, ibid.
i Du Fresne, v. Coqus. The curious may compare this List with Lib. Nig. p. 347.
though under the Cellarer\textsuperscript{k}, and if he were not a monk, he nevertheless was to enjoy the portion of a monk\textsuperscript{1}. But it appears from Somner, that at Christ Church, Canterbury, the Lardyrer was the first or chief cook\textsuperscript{m}; and this officer, as we have seen, was often an ecclesiastic. However, the great Houses had Cooks of different ranks\textsuperscript{n}; and manors and churches\textsuperscript{o} were often given \textit{ad cibum} and \textit{ad vi\textsuperscript{c}llum monachorum}\textsuperscript{p}. A fishing at Lambeth was allotted to that purpose\textsuperscript{q}. But whether the Cooks were Monks or not, the \textit{Magistri Coquinæ}, Kitchener, 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 \textit{Magister Coquorum} was the Legate’s brother, and was there

\textsuperscript{k} In Somner, Ant. Cant. Append. p. 36. they are under the \textit{Magister Coquinæ}, whose office it was to purvey; and there again the chief cooks are proeditors; different usages might prevail at different times and places. But what is remarkable, the Coquinarius, or Kitchener, which seems to answer to \textit{Magister Coquinæ}, is placed before the Cellarer in Tanner’s Notitia, p. xxx, but this may be accidental.

\textsuperscript{1} Du Freine, v. Coquus.

\textsuperscript{m} Somner, Append. p. 36.

\textsuperscript{n} Somner, Ant. Cant. Append. p. 36.

\textsuperscript{o} Somner, p. 41.

\textsuperscript{p} Somner, p. 36, 37. 39, Sepius.

\textsuperscript{q} Somner, l. c.

\textsuperscript{r} \textit{killed}. 
killed⁷. 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. vale] 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 island⁸; so that this was a post of signal trust and confidence. And indeed afterwards, a person was employed to taste, or take the affaire, as it was called⁹, both of the messes and the water in the ewer¹⁰, 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 Præfultor¹¹, and the cup-bearer tastes the water elsewhere¹². 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,

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¹ M. Paris, p. 69.
⁴ Lel. Collectan. VI. p. 7. seq.
⁵ Ibid. p. 9. 13.
⁶ Compare Leland, p. 3. with Godwin de Praeful, p. 695. and so Junius in Etymol. v. Sewer.
⁷ Leland, p. 8, 9. There are now two women of the mouth in the king's household.

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

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

2 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.

3 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. Erasm. 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. 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-esteem'd 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. 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 handwriting: 'Antiquum hoc monumentum oblatum et missum est majestati vestrae vice regis die mensis Julij, anno regni vestri fælicissimi vice regis viij ab

4 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. No 7523.
5 See the Proem.
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, porpoises, &c. and, on the contrary, we feed on sundry fowls which are not named either in the Roll, or the Editor’s MS. as quails, rails, teal, woodcocks, snipes, &c. which can scarcely be numbered among the small birds mentioned 19. 62. 154. So as to fish, many species appear at our tables which are not found in the Roll, trouts, flounders, herrings, &c. 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-

- 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.
- Mr. Topham’s MS. has fishes among the fish; and see archbi.
- Shop Nevil’s Feast, 6 E. IV. to be mentioned below.
- Of which see an account below.
- As to carp, they were unknown in England t. R. II. Fuller, Worth. in Suffex, p. 98. 113. Slew, Hist. 1038.
as a very able Italian critic, Latinus Latinius, passed
a sinister and unfavourable censure on certain seem-
ingly strange medleys, disgusting and preposterous
messes, which we meet with in Apicius; Dr. Lifter
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
four juice of lemons, inso much that for a long time
they only used these in their wardrobes for the sake
of their agreeable scent, and yet they are the most
wholesome of all fruits. The natives of the West
Indies were no less averse to salt; and who would
believe that hops should ever have a place in our
common beverage, and that we should ever think
of qualifying the sweetness of malt, through good
housewifry, by mixing with it a substance so egregious
bitter? Most of the American fruits are ex-
ceedingly odoriferous, and therefore are very dis-
gusting 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 sauces which are
even nauseous to the palate. Latinus Latinius there-

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

6 fore
fore very rashly and absurdly blames Apicius, on account of certain preparations which to him, forsooth, were disrelishing. In short it is a known maxim, that de gustibus non est disputandum;

And so Horace to the same purpose:

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

Hor. II. Epist. ii.

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

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

m Litrer, Praef. ad Apicium, p. xi.

n So we have losings of golds. Lel. Collect. IV. p. 227. and a wild boar’s head gylr, p. 294. A peacock with gylt neck VI. p. 6, Lecche Lambart gylr, ibid.
low, and sander's for red. Alkenet is also used for
colouring, and mulberries; amydon makes white,
68; and turnsole pownas there, but what this co-
lour is the Editor professes not to know, unless it be
intended for another kind of yellow, and we should
read jownas, for jaunnas, orange-tawney. It was for
the purpose of gratifying the sight that jostilites 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, as
to cure a distemper; that every body has heard of
Doctor Diet, kitchen physick, &c. while a numerous
band of medical authors have written de cibis et ali-
mentis, and have always classed diet among the non-
naturals; so they call them, but with what propriety
they best know. Hence Junius 'Διατριβά ης
' victus, ac speciatim certa victus ratio, qualis a Me-
dicis ad tuendum valetudinem præscribitur.' Our

* N<sup>o</sup> 68. 20. 58. See my friend Dr. Percy on the Northumber-
land-Book, p. 415. and MS Ed. 34.
* N<sup>o</sup> 47. 51. 84.
* N<sup>o</sup> 93. 132. MS Ed. 37.
* Perhaps Turmerick. See ad loc.
* 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 Facy instead of Cury, the plain
reading of the MS.
* Junii Etym. v. Diet.
Cooks expressly tell us, in their preem, that their work was compiled by assent and avysement of maisters of phisik and of philosophie that dwelld in his [the King’s] court where phisik is used in the sense of medecine, physicus being applied to persons professing the Art of Healing long before the 14th century, 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 eff 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.

But after all the avysement of physicians and philosophers, our proceedes 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

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

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

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* See also Lylie’s Euphues, p. 282. Cavendish, Life of Wolley, p. 151, where we have callis, male; Cole’s and Lyttleton’s Dict. and Junii Etymolog. v. Collice.

* See however, N° 191, and Editor’s MS II. 7.
do Patroclus and Automedon in the ninth Iliad. It were to be wished indeed, that the Reader could be made acquainted with the names of our master-cooks, but it is not in the power of the Editor to gratify him in that; this, however, he may be assured of, that as the Art was of consequence in the reign of Richard, a prince renowned and celebrated in the Roll, 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. To say a word of king Richard: he is said in the proeme to have been 'acquainted the best and ryallest vyand [curiofo in eating] of all este 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 nicenes 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; or like Sept. Geta, who, according to Jul. Capitolinus, 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

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*b* Vide the proeme.

*c* See above.


*e* Jul. Capitolinus, c. 5.
again, as we have it in Athenæus, gave a præmium to any one that invented and served him with some novel cane; and Sergius Orata built a house at the entrance of the Lucræn 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 capricciofo’s, as these. 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; the mortar also was in great request, some messes being actually denominated from it, as mortrews, or morterelys, 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, Litter. Præf. ad Apic. p. vii.

h To omit the paps of a pregnant fow, Hor. I. Ep. xiv. 40, where see Mons. Dacier; Dr. Fuller relates, that the tongue of carps were accounted by the ancient Roman palate-men most delicious meat. Worth. in Suffolk. See other instances of extravagant Roman luxury in Litter’s Præf. to Apicius, p. vii.

See, however, No 33, 34, 35, 146.
came an usual present from gospips to their god-children at christenings; and that the basin and ever, for washing before and after dinner, was introduced, whence the everer was a great officer, and the ever is retained at Court to this day; we meet with damase water after dinner, I presume, perfumed; and the words ever, &c. plainly come from the Saxon, or French eau, water.

Thus, to return, in that little anecdote relative to the Conqueror and William Fitz-Osbern, mentioned above, not the crane, but the flesh of the crane is said to have been under-roasted. Table, or case-knives, would be of little use at this time, and the art of carving so perfectly uselessly, 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. So that carving began now to be prac-

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1 The king, in Shakespeare, Hen. VIII. act iv. sc. 2. and 3. calls the gifts of the sponsors, spoons. These were usually gilt, and, the figures of the apostles being in general carved on them, were called apostle spoons. See Mr. Steevens's note in Ed. 1778, vol. VII. p. 312.


4 Ibid. VI. p. 5. 18.

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

tised, and the proper terms devised. Wynken de Worde printed a Book of Keruinge, A. 1508, where-
in the said terms are registered. ‘The use of forks
at table, says Dr. Percy, did not prevail in Eng-
land till the reign of James I. as we learn from a
remarkable passage in Coryat*; the passage is in-
deed 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 Spain7. 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 pro-
duct 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 ap-
ppears 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 economy was kept, apart to them-
selves.8 Again, we find in our Roll, that great quan-

8 Ames, Typ. Ant. p. 90. The terms may also be seen in Rand.
Holme III. p. 78.
9 Dr. Percy, l. c.
* Thickneffe, Travels, p. 260.
8 Dr. Birch, Life of Henry prince of Wales, p. 457, &c.
ties of the respective viands of the hashes, were often made at once, as № 17, Take hennes or conynges. 24, Take bares. 29, Take pygges. And 31, Take gees, &c. So that hospitality and plentiful housekeeping could just as well be maintained this way, as by the other of cumbrous unwieldy messes, as much as a man could carry.

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

Butter is little used. 'Tis first mentioned № 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 gree, or grece, or white-gree, as № 18. 193. Capons in Greafe occur in Birch's Life of Henry prince of Wales, p. 459, 460, and see Lye in Jun. Etym. v. Greafe. 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

№ 91, 92, 160.
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." The Greeks, I presume, used oil instead of it, and butter in some places of scripture is thought to mean only cream.

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

Ale is applied, No. 113, et alibi; and often in the Editor's MS. as 6, 7, &c. It is used instead of wine, No. 22, and sometimes along with bread in the Editor's MS. Indeed it is a current opinion that brewing with hops was not introduced here till the reign of King Henry VIII. Bere, however, is mentioned A. 1504.

Wine is common, both red, and white, No. 21. 53. 37. This article they partly had of their own growth, and partly by importation from France and Greece.

a Bishop Patrick on Genesis xviii. 8.


y II. No. 13, 14, 15.

z Stow, Hist. p. 1038.


d No. 20. 64. 99.
They had also Rhenish, and probably several other

forts. The *vynegreke* is among the sweet wines in a

MS of Mr. Aftle.

Rice. As this grain was but little, if at all, culti-
vated in England, it must have been brought from
abroad. Whole or ground rice enters into a, large
number of our compositions, and *rejmolle*, No. 96, is a
direct preparation of it.

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

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. 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, No. 68, and was imported from Egypt,
or Cilicia, or other parts of the Levant, where the
Turks call it Safran, from the Arabic Zapheran,

* N° 99.
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. Pere Calmet says, the Hebrews were acquainted with anise, ginger, saffron, but no other spices.

Pynes. There is some difficulty in enucleating the meaning of this word, though it occurs so often. It is joined with dates, No. 20. 52. with honey clarified, 63. with powder-fort, saffron, and salt, 161. with ground dates, raisins, good powder, and salt, 186. and finally 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 pycone. I conceive pynmonade, the dish, No. 51, to be so named from the pynes therein employed; and quære whether pynir mentioned along with powder-fort, saffron, and salt, No. 155, as above in No. 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 capsule, and are much eaten by the common people, and these perhaps may be the thing intended.

Dr. Lüder, Ærf. ad Apicium, p. xii.

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 meathgin. It is said, that at this day in Palestine they use honey in the greatest part of their ragouts. Our cooks had a method of clarifying it, No. 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, No. 59. This I presume is called clere honey, No. 151. And, when honey was so much in use, it appears from Barnes that refining it was a trade of itself.

Sugar, or Sugur, was now beginning here to take place of honey; however, they are used together, No. 67. Sugar came from the Indies, by way of Damascus and Aleppo, to Venice, Genoa, and Pisa, and from these last places to us. It is here not only frequently used, but was of various sorts, as cypre, No. 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

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1 Calmet, Dict. v. Meats.

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

1 No. 70, Editor's MS. 17. alibi.

white sugar, 132. They, however, were not the same, for see N° 193. Sugar was clarified sometimes with wine a.

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,

Cinnamon. Canell. 14. 191. Canel, Editor's MS. 10. Canell, 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 Apicuis.

Mace, 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 Junius Etym.

a N° 30. 148.
Cloves. No 20. Dishes are flourished with them, 22. 158. Editor's MS. 10. 27. Where we have clowys gylofyres, as in our Roll, No 194. Powdour gylofre occurs 65. 191. Chaucer has clowe in the singular, and see him v. Clove-gelofser.

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, came from the East Indies, 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, No 35, and in powder, No 83. And long-pepper occurs, if we read the place rightly, in No 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 Di'penf. and Brookes's Nat. Hist. of Vegetables.
* Lister, Præf. ad Apicium, p. xii.
* Plinius, Nat. Hist. XII. cap. 7.
powder, 131. and it is the name of a mesz, 139. quære whether gyngyn is not misread for gyngyr, for see Junii Etym. The Romans had their ginger from Troglodytica.

Cubebs, 64. 124. are a warm spicy grain from the east.

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

Noix muscadesz, 191. nutmegs.

The caraway is once mentioned, N° 53. and was an exotic from Caria, whence, according to Mr. Lye, it took its name: 'sunt semina, inquit, carri vel carrei, 'sic dicti a Caria, ubi copiosissimè nascitur.'

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 galangal, for see Editor's MS II. 24. 24, or a compound made of sundry aromatic

1 Bochart. III. col. 332.
2 See our Gloff. vece Greynes.
3 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 v. or powder simply, N° 169, 170. White powder-douce occurs N° 51, which seems to be the same as blanch-powder, 132: 193. called blaynfee 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 likewife of the warmer spices, pepper, ginger, &c. pulverized: hence we have powder-fort of gynger, other of canel, 14. It is called strong powder, 22. and perhaps may sometimes be intended by good powders. If you will suppose it to be kept ready prepared by the vender, it may be the powder-marchant, 113. 118. found joined in two places with powder-douce. This Spegght 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, thespykenard 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.

* But see the next article.
For to make a dishmenny

Take po chese and of flesh of capons, or of hens. Take a mule and stryde hem swale in a mort, take mytle of almande, or f broth of fresh beef, or f fresh flesh. And put the flesh in mytle op in the dish. Take a sploke of yron and saffon for to make hir zelowe, and when it is zesst in ypper of yron, set abowe chese or suelge. And stakke pochde of suetynske a hode, and due it forth.
The common language of the *formula*, 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 7. 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.

7 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, The Contents prefixed will exhibit at once a most formidable lift 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. 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.

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

* In Dr. Drake’s edition of archbishop Parker, p. lxiii. it is given to archbishop Winchelsea; but see Mr. Battely’s Append. to Cantuaria Sacra, p. 27. or the Archaeologia, I. p. 330. and Le- land’s Collectanea, VI. p. 30. where it is again printed, and more at large, and ascribed to Warham.


* Leland, Collect. VI. p. 2. See also Randle Holme, III. p. 77. Bishop Godwin de Praeful. 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,
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. No. 279, and it has not been neglected.

Randle Holme, in his multifarious *Academy of Armor*, has an alphabet of terms and dines\(^g\); 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 No. 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 Armor, III. p. 81.

I must...
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 nymis) in cookery. These are disposed into two parts, and are intituled, 'Hic incipient univerfa servicia tam de carnibus quam de piffibus.' 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, masses are sometimes accommodated, by making the necessary alterations, both to flesh and fish-days. 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 maffa Compoti, Anno Dii M° CCC° 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

h It is piffibus again in the title to the Second Part.

i No. 17, 35, 97.

k In the common calendars of our missals and breviaries, the latter saint is called Audaceæ, but in the Kalend. Roman. of Joh. Fronoto, Paris 1652, p. 126, he is written Audacius, as here; and see Martyrolog. Bedæ, p. 414.
not altogether, for the use of great tables, as appears from the surgeon, 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 nugae,
Et stultus labor est ineptiarum. II. 86.

and that possibly melfdames 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.
THE

FORME OF CURY.

...some of curvy was compiled of the chef Maist Coke of kyng Richard the Secunde kyng of Englonde after the Conquest, the which was acconited best and yallest yvande of alle cfe. yng and it was copied by assent and

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. Some, the lineola over it being either casually omitted, or since obliterated, means form, written Some below, and in No. 195.

Curvy. Cookery. We have adopted it in the Title. V. Preface.

Englonde. E was intended to be prefixed in red ink. Vide Note a and f.

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

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

cfe ynges. Christian kings. K being to be inferred afterwards (v. note a and c) in red ink. Chaucer, v. chrisien.
avysement of Maisters and of phisike and of philo sophie pæc dwellid in his court. Fyrst it techiph a man for to make cómune potages and cómune metis forhowfhold as pey shold be made craftly and holfomly. Aftirward it techiph for to make curious potages & meet and sotil tees i for alle manë of States bothe hye and lowe. And the techyng of the some of making of potages & of meet bothe of flessh and of fish. butk y settte here by noumbrë and by ordre. flo þis little table here sevyng wole teche a man with oute taryng: to fynde what meete þ hym lust for to have.

or m to make grônden benes. ......... i.
F or to make drawen benes. ......... ii.
f or to make grewel forced. ......... iii.
C aboches in potage. ............. iiiii.
r apes in potage. ............. v.
E owt of Flessh ............. vi.

s and. Read of.
h Phisik. V. Preface.
i Sotiltees. Devices in pastë, wax, and confectionary ware; reviving now, in some measure, in our grander defets. V. Index.
k buth. Be, or are. V. Index.
m F is omitted for the reason given in note a.
G owrd in potage. .......... viii.
r yfe of Fleish. .......... ix.
F unges. .......... x.
b urfen. .......... xi.
C orat. .......... xii.
n ouble. .......... xiii.
R oobroth. .......... xiii.
t reure. .......... xv.
M oñchelet. .......... xvi.
b ukkenade. .......... xvii.
C onnat .......... xviii.
d repee. .......... xix.
M awmenee. .......... xx.
e gurdouce. .......... xxi.
C apoñs in Concy. .......... xxii.
h aares in talbotes. .......... xxiii.
H aares in papdele. .......... xxiii.
c onnyng in Cynee. .......... xxiv.
C onnyng in gravey. .......... xxv.
* C hycens in gravey. .......... xxvii.
f ilet in galynynye. .......... xxviii.
P igges in sawfe sawge. .......... xxix.
s awfe madame. .......... xxx.
G ees ñ hoggepot. .......... xxi.
c arnel of pork .......... xxxi.

A 2
Chikens
C hikens in Caudell.  
C hikens in hocche.  
F or to boyle Fesánt, Partyches  
Capons and Curlewes.  
B lank manng.  
B lank Desforre.  
m orree.  
C harlet.  
c harlet y forced  
C awdel ferry.  
i ushell.  
I ushell enforced.  
m ortrews.  
B lank mortrews.  
b rewe of almony.  
P eions y strewed.  
T artlet.  
p ynononade.  
R ofee.  
c ormarye.  
N ew noumbl of Deer.  
n ota.  
N ota.  
t pynee.  

N° II. II. is omitted.
C hyryse ........................................ II. XVIII.

p ayn Fōndewe. .............................. II. XIX.

C rotoñ. ..................................... III.

v yne grace. ................................. III. I.

F onnell. ..................................... III. II.

d ouce ame. ................................. III. III.

C onnyng in Ciryp. ....................... III. IIII.

l eche lumbard. ............................ III. v.

C onnyng in clere broth. ................ III. vi.

p ayn Ragoñ. ............................... III. VII.

L ete lard. .................................. III. vii.

f urmente with porpeys. ................. III. IX.

P errey of Pesőn. ......................... III. x.

p esőn of Almayn. ......................... III. xi.

C hiches. ................................... III. XII.

f renche owt. .............................. III. XIII.

M akke. ..................................... III. XIIII.

a quapat. ................................... III. xv.

S alat. ...................................... III. XVI.

f enkel in fopp. ............................ III. XVII.

C lat. ........................................ III. XVIII.

a ppulmoy. ................................ III. XIX.

S lete fopp. ................................ IIII.

l eteloryc. ................................ III. I.

S owp Dorry ................................ IIII. II.

f apery. .................................... IIII. III.

Saufe
S aufe Sarzyne. .......... I..II.  II..II.
   c reme of almand. .......... I..III.  V.
   G rewel of almand. .......... I..III.  VI.
   c awdel of almand mylk. .......... I..II.  VII.
   I owt of almand mylk. .......... I..II.  VIII.
   f ygcy. .......... I..II.  IX.
   P ochee. .......... I..II.  X.
   b rewet of ayrén. .......... I..II.  XI.
   M acrows. .......... I..II.  XII.
   t oftee. .......... I..II.  XIII.
   G yndawdry. .......... I..II.  XIII.
   e rbowle. .......... I..II.  XV.
   R efinolle. .......... I..II.  XVI.
   v yande Cipre. .......... I..II.  XVII.
   V yande Cipre of Samon. .......... I..II.  XVIII.
   v yande Ryal. .......... I..II.  IX.
   C ompoost. .......... c.
   g elee of Fysh. .......... c. I.
   G elee of fleesh. .......... c. II.
   C hyfanne. .......... c. III.
   c. ongur in fawce. .......... c. III.
   R ygh in fawce. .......... c. V.
   m akerel in fawce. .......... c. VI.
   P ykes in brafey. .......... c. VII.
   p orpeys in broth. .......... c. VIII.
   B allok broth. .......... c. IX.

 eles
les in brewet. c. x.
C awdel of Samôn. c. xi.
p lays in Cynee. c. xii.
F or to make Flaumpeyns. c. xiii.
f or to make noumbi in lent. c. xiii.
F or to make Chawdôn for lent. c. xv.
f urmente with porpays. c. xvi.
F ylet in galyntyne. c. xvii.
v eel in buknade. c. xviii.
S ool in Cyney. c. ix.
t enchi in Cyney. xx.
O ysters in gravey. vi.
m ufkels in brewet. vii.
O ysters in Cyney. viii.
c awdel of muskels. viii.
M ortrews of Fysh.
l aumpreys in galyntyne. vii.
L aumpropns in galyntyne. viii.
l ofyns in Fyfshe day. viii.
S owp in galyntyne. viii.
f obre fawfe. viii.
C olde Brewet. viii.
p eer in confyt. viii.
E gur douce of Fysh. viii.
C old Brewet. viii.
P evorat for Veel and Venysôn viii.
f awce blanche for Capons y sode.
S awce Noyre for Capons y rosted.
g alentyn.
G yngeyn.
v erde sawse.
S awce Noyre for malard.
c awdel for Gees.
C hawdón for Swann.
f awce Camelyne.
L umbard Mustard.
n ota.
N ota.
f ryte blanched.
F ryte of paftnak.
f ryte of mylke.
f ryte of Erbes.
r aifiowls.
W hyte milat.
c rufard of fleish.
M ylat of Pork.
c rufard of Fyfsh.
C rufard of erbis on fyfsh day.
l efish fryed in lentón.
W astels y farced.
f awge y farced.
S awgeat.
[ 9 ]

c ryfpes. ........................................ xx.
C ryfpsels. ....................................... xx.
t artec. ........................................... xx.
T art in Ymbre day. ............................. xx.
t art de Bry. ...................................... xx.
T art de Brymient. .............................. xx.
t art of Fleish. .................................. xx.
T artlet. ......................................... xx.
t art of Fyfish. .................................. xx.
S ambocade. ...................................... xx.
c rbolat. ......................................... xx.
N yfebeck. ....................................... xx.
f or to make Pō Dorryes. & opc byng. ...... xx.
C otagr. ......................................... xx.
h art rows. ...................................... xx.
P otews. ......................................... xx.
f achus. ......................................... xx.
B ursews. ........................................ xx.
f pynoch y frycd. ............................... xx.
B enes y fryed. .................................. xx.
r ushews of Fruyt. ............................. xx.
D aryols. ........................................ xx.
f laumpens. ..................................... xx.
C hewet on fleish day. ......................... xx.
c hewet on fyfish day. ......................... xx.
H aftelet. ........................................ xx.

B comador
Explicit tabula.
For to make gronden Benes.

TAKE benes and dry hē i a nost or in an Ovene and hulle hē wele and wyndewe out þ hulk and wayfhe hē clene ā do hē to seeþ in gode broth ā ēte hē w Bacon.

For to make drawen Benes.

Take benes and seeþ hē and grynde hem ā a mort and drawe hem up ē w gode broth ā do Oynoňs in the broth grete mynced ē ā do þ to and colo' it with Saffron and serve it forth.

---

a Gronden Benes. Beans ground (y grōnd, as N⁰ 27. 55. 105.) stript of their hulls. This was a dish of the poorer householder, as also is 4 and 5, and some others.

b a nost. An oft, or kiln. Vide Gloss. vocc Oft.

c wyndewe. Winnow.

d gode broth. Prepared beforehand.

e mort'. Mortar.

f drawen hem up. Mix them.

g grete mynced. Groslly, not too small.
For to make grewel forced.  

Take grewel and do to the fyre with gode flessh and see p it wel. take the lir e of Pork and grynd it smal. and drawe the grewel thurgh a Styno and colo it wi p Safron and sue m forth.

Caboche s in Potage.

Take Caboch and quarr he and seeth hem in gode broth with Oyno̊s y mynced and the whyte of Lekes y slyt and corue fina e and do p to safron a falt and force it w powdō douce.

Rapes a in Potage.

Take rapus and make he clene and waiʃsh he clene. quare hem r. pboile he. take hem up. cast hem in a gode broth and see p he. mynce Oyno̊s and cast p to

---

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

i lir e. Fleʃh.

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

l Styno. Strainer.

m sue. Serve. Vide Gloss.

n Caboche s. Probably cabbages.

o corue fina e. 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.
Saffron and Salt and messe it forth with powdered douce. In the wise make of Pasternak and skyrwat.

Eowt of Flesh.

Take Borage, cool, langdebeef, psel, bet, orage, auance, violet, sawy, and fenkel, and whane pey burh fode, press the hem well small. cast hem in gode broth a seep he, and sue hem forth.

Hebolace.

Take Oynoos and erbes and hewe hem small and do p to gode broth. and aray it as p didest caboch.
If pay be in fysh day, make one on the same manē with wař and oyle, and if it be not in Lent alye it with zolkes of Eyren, and dress it forth and caste ṭ to powdō douce.

Gourdes in Potage.

Take young Gowrd pare hem and kerve hem on pecys. cast hem in gode broth and do ṭ to a gode ptye of Oynouns mynced. take Pork soden. grynd it and alye it ṭ w and wiph zolkes of ayren. do ṭ to safron and salt. and meffe it forth with powdō douce.

Ryse ṭ of Flesh.

Take Ryse and waifhe hem clene and do hē in erthen pot with gode broth and lat hem seep wel. afterward take Almānd mylke ṭ and do ṭ to. and colo it wiph safron ā salt. ā meffe forth.

Funges ṭ.

Take Funges and pare hem clene and dyce hem ṭ. take leke and shred hym small and do hŷ to seep

1 make. Dres. Vide Gloff.  
2 alye. Mix. V. Gloff.  
3 kerve. Cut.  
4 Ryse. Rice. V. Gloff.  
5 Funges. Mushrooms.  
6 dyce hem. Cut them in squares. Vide quare in Gloff.

Bursen 2.

Take the whyte of Lek 9. flype hem and shrede hem small. take Noumbl 9 of swynne and pboyle hem in broth and wyne. take hym up and dresse hē and do the Leke in the broth. see by and do the Noumbl 9 to make a Lyo 7 of brode blode and vynegre and do 9 to Powdō fort see 9. Oynōns mynce hem and do 9 to. the self wise make of Pigg 9.

Corat 2.

Take the Noumbl 9 of Calf. Swayne. or of Shepe. pboyle hem and skerne hem to dyce 8. caft hem in gode broth and do 9 to erbes. grynde chyball 8.emale y hewe. see 9 it tendre and lye it with zolkes of eyrein. do 9 to vious 9 fafron powdō douce and salt. and sūe it forth.

1 Powdō fort. Vide Preface.
2 Bursen. Qu. the etymon.
7 Lyo', Lyour. A mixture. Vide abye in Gloss.
2 Corat. Qu.
8 kerwe hem to dyce. V. quare in Gloss.
8 Chyballes. Chibols, young onions. V. Gloss.
9 vious. Verjuice.
Noumblés.

Take noumbl of Deer op of oþ beef boile hem kerf hem to dyce. take the self broth or better. take brede and grynde with the broth. and temp it up with a gode qitite of vyneq and wyne. take the oynons and boyle hem. and mync hem smale and do þ to. colo it with blode and do þ to powdor fort and salt and boyle it wele and sue it fort.

Roo ² broth.

Take the lire of the Deer ⁹ of the Roo boile it on smale peces. seep it wel half in watr and half in wyne. take brede and bray it wip the self broth and drawe blode þ to and lat it seeth to gedre w powdor fort of gyng ⁹ of canelt b. and macyys i. with a grete porcion of vineq with Raysons of Corante k.

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d ⁹ op. Other, i.e. or.
e temp it. Temper it, i.e. mix it.
² Roo. Roe. The Recipe in Mt. Ed. No. 53. is very different.
b Canelt. Cinnamon.
i macyys. Mace. V. Preface and Gloff.
k Raysons of Corante. Currants. V. Gloff.
Tredure 1.

Take Brede and grate it. make a lyre 2 of rawe ayreñ and do 3 pto Safroñ and powd 4 douce. and lye it up 5 w gode broth. and make it as a Cawdel. and do 6 pto a lytel viions.

Monchelet 7.

Take Veel 8 p Moton and smite it to gobett 9 feep it 1 gode broth. cast 2 pto erbes yhewe 3 gode wyne. and a qîntite of Oynûns mynced. Powd 4 fort and Sa-
fron. and alye it w ayreñ and viions. but lat not feep affi.

Bukkenade 9.

Take Henn 7 op Conyng 8 op Veel 9 op Flešh 8 a
hewe hem to gobett waísche it and hit well 1. grynde

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1 Tredure. A Cawdle; but quære the etymon. The French tres dure does not seem to answer.
2 lyre. Mixture.
3 lye it up. Mix it.
4 Monchelet. Monchelet, Contents.
5 y hewe. Shred.
6 Bukkenade. Vide No 118. qu.
7 Hennes; including, I suppose, chicken and pullets.
8 Conynges. Coneys, Rabbits.
9 hit well. This makes no senfe, unless hit signifies smite or bear.

C Almand
Almand unblanch'd, and drawe hem up w. broth cast p. innè raysons of Corance. fug. Powdō gyng erbes yflewed in grees u. Oynoûns and Salt. If it is to to x thynne. alye it up w. flō of ryfe oj with oj thynq and colo it with Saffron.

Connat y.

Take Connes and pare hé. pyke out the best and do hem in a pot of erthe. do jto whyte greece j p he stewe j p inne. and lye hem up with hony clarified and with rawe zolk z and with a lytel almand mylke and do j pinne powdō fòrt and Saffron. and loke jat it be yleelsched a.

Drepee b.

Take blanched Almand grynde hem and temp hé up with gode broth take Oynoûns a grete qnite pboyle hé and frye hé and do jto. take smale brydd e pboyle hé and do jto Pellydore d and salt. and a lytel greece.

x to to. So again, No 124. To is too, v. Gloff. And too is found doubled in this manner in Mirrour 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 Ques No 30.
X Yolkes, i.e. of Eggs.
a yleelsched. V. Gloff.
b Drepee. Qu.
Mawmenee e.

Take a pottel of wyne greke. and ii. ponde of sug take and clarifye the sug with a quantite of wyne a drawe it thurgh a flyno in to a pot of erthe take flo of Canell f. and medle g with su of the wyne a cast to gydre. take pyn h with Dat and frye he a litell i greece op in oyle and cast he to gydre. take clowes i flo of canel hool k and cast pto. take powd o gyng. canel. clow. colo it with sandres a lytel yf hit be nede cast falt pto. and lat it seep warly l with a flowe fyre and not to thyk m, take brawn n of Capojs yteyfed o op of Fesant teyfed small and cast pto.

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e Vide N° 194, where it is called Mawmenny.
f Flour of Canell. Powder of Cinnamon.
g medle. Mix.
h pynes. A nut, or fruit. Vide Gloss.
i clowes. Cloves.
k hool. Whole. How can it be the flour, or powder, if whole? Quære, *flour* 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. Fleshy part. Few Capons are cut now except about Dark 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 *teazing* N° 36. This is done now with flesh of turkeys, and thought better than mincing. Vide Junius, voce *Teafe.*
Egurdouce.  

Take Conyng or Kydde and smyte hem on pecys rawe. and frye hem in white grece. take raysoñs of Coranne and fry he take oynoñs pboile hem and hewe hem small and fry hem. take rede wyne sug w powdō of pep. of gyng of canel. salt. and cast þto. and lat it seep with a gode qntite of white grece ñ sice it forth.

Capoñs in Conçy.  

Take Capons and rost hem right hoot þat þey be not half y nouhþ and hewe hem to gobett and cast hem i a pot, do þto cleene broth, seep hem þ þey be tendre. take brede and þ selb broth and drawe it up yfer†, take strong Powdō and Safron and Salt and cast þto. take ayren and seep hem härde. take out the zolk and hewe the whyte þinne, take the Pot fro þ fyre and cast the whyte þinne. messe the diñ with and lay the zolkes hool and fло it with closw.

† Egurdouce. The term expressës piccante dolce, a mixture of four and sweet; but there is nothing of the former in the composition. Vide Gloss.

‡ Conçys seems to be a kind of known sauce. V. Gloss.

†† yfer. Together.
Hares in Talbotes.

Take Hares and hewe hem to gobett and seep he w he blode unwasished in broth. and whan hey buth y nouh: cafc hem in colde wař. pyke and waishe he clene. cole the broth and drawe it thurgh a stýno. take of blode and cafc in boylyng wař seep it and drawe it thurgh a stýno. take Almând unblanchéd. waishe hem and grynde hem and temp it up with the self broth. cafc al in a pot. tak oynons and pboile he Smyte hem small and cafc hem in to pis Pot. cafc pinne Powdô fort. vyneg â salt.

Hares in Papdele.

Take Hares pboile hem in gode broth. cole the broth and waishe the slëyshe. cafc azeyn to gyder. take obleys of wafrous in steede of lozeyns. and cowche in dyshes. take powdô douce and lay on salt the brōth and lay onoward â messle forth.

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1 Haares, Contents. So again, N° 24.
3 Cole. Cool.
4 Papdele. Qu.
5 azeyn. Again.
6 obleys, called oblate; for which see Hearne ad Lib. Nig. I. p. 344. A kind of Wafer, otherwise called Nebule; and is the French obliue, obîe. Leland, Collect. IV. p. 190. 327.
7 wafrous. Wafers.
8 lozeyns. Vide Gloss.
9 cowche.
10 Lay.
11 onoward. Upon it.

Connyng
Connyng in Cynee. xxv.

Take Connyng and smyte hem on peces. and seep hem in gode broth. mynce Oynoës and seep his in greece and in gode broth do þro. drawe a lyre of brede. blode. vyneg and broth do þro with powdo fort.

Connyng in Grauey. xxvi.

Take Connyng Smyte hem to pecys. pboile hem and drawe hem with a gode broth with almand blanced and brayed. do þinne fug and powdo gyng and boyle it and the flesh þwith. flō it w fug ā w powdo gyng ā sūe forth.

Chykens in Gravey. xxvii.

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

Fylett of Galyntyne. xxviii.

Take fylett of Pork and rost hem half ynowh smyte hem on pecys. drawe a lyō of brede and blode. and broth and Vineg. and do þinne. seep it wele. and do þinne powdo ā falt ā messe it forth.


tyne, see the Glofl.

Pygg
Pygg in sawse Sawge.

Take Pigg yskaldid and quart he and seep hem in waft and silt, take hem and lat hem kele. take psef sawge, and grynde it with brede and zolkes of ayren hardy yfode. temp it up with vyneg suth what thyk. and lay the Pygg in a vessell. and the sewe onoward and sute it forth.

Sawse madame.

Take sawge, psef, ysope, and sauy, qnces, and peel, garlek and Grapes, and fylle the gees therwith. and sowe the hole pat no grece come out. and roost hem wel. and kepe the grece fallith . take galvntyne and grece and do in a posfyenet, whan the gees buth rosted ynowh: take a smyte hem on pecys. and pat tat is withinne and do it in a posfyenet and put pinne wyne if it be to thyk. do pto powdo of galyngeale. powdo douce and silt and boyle the sawse and dresse Gees disshes a lay powdo onward.

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

\(^i\) kele. Cool.

\(^k\) Peares. Pears.

\(^1\) that tat, i.e. that that. Vide Gloss.
Gees in hoggepot. xxxi.
Take Gees and smyte hem on pecys. cast hem in a Pot do jto half wyne and half wæ. and do jto a gode qité of Oynoĕs and erbest. Set it oūe the fyre and coûe " it fast. make a lay've of brede and blode ā lay it jwith. do jto powdō fort and sūe it fort.

Carnel ò of Pork. xxxii.
Take the braw̄ of Swyn. pboile it and grynde it smale and alay it up with zolkes of ayren. set it oūe p̄ the fyre with white Grece and lat it not seep to fast. do jinne Safferō ā powdō fort and meſse it forth. and cast jinne powdō douce. and sūe it forth.

Chyke.ns ò in Cawdel. xxxiii.
Take Chiken and boile hem in gode broth and ramme' hem up. ḳenne take zolk of ayren ā ḳe broth and alye it togedre. do jto powdō of gyng and suḡ ynowh safrōn and salt. and set it oūe the fyre without boyllyng. and sūe the Chyken hole ṽ of ybroke and lay j fowe onoward.

* coûe. Cover. ò Carnel, perhaps Charnel, from Fr. Chaire.
* oūe. Over. So again, No 33.
ò Chikens. Contents. So again in the next Recipe.
* ramme. Qu. pres them close together. ṽ hole. Whole.

Chyke.ns
Chykens in hocchee. xxxiii.

Take Chykene and scald hem. take psel and sawge withoute any olye erbes. take garlec a grap and stope the Chikens ful and seep hem in gode broth. so pat they may eley be boyled inne. messe he a caste to powdo dowce.

For to boile Fesant. Pruch. Capons and Curlew.

xxxv.

Take gode broth and do to the Fowle. and do to hool pep and flo of canel a gode quntite and lat hem seep with. and messe it forth. and caste jon Podo dowce.

Blank Mang.

xxxvi.

Take Capoüs and seep hem. penne take hem up. take Almand blanchet. gyryn he and alay he up with the same broth. cast the mylk in a pot. washe theys and do to and lat it see. penne take brawn of Capoüs teere it small and do to. take white grece fug and salt and cast inne. lat it see. penne messe it.

¹ Hochce. This does not at all answer to the French Haebis, or our Hoep; therefore qu.


forth
forth and flourish it with aneys in confyf rede of whyt, and with Almand fryed in oyle, and sūe it forth.

Blank Defforre

Take Almand blanched, grynde hem and temp hem up with whyte wyne, on fleish day with broth, and cast pinne flo of Rys. of amyndon, and lye it with. Take brawn of Capoins ygrood. Take sug and salt and cast to and flourish it with aneys whyte. Take a vesel yholes and put in safroī. and sūe it forth.

Morree

Take Almand blanched, waishe hem, grynde hem. and temp hem up with rede wyne, and alye hem with flo of Rys. do to Pyn yfryed. and colo it with sand. do to powdo fort and powdo douce and salt. meffe it forth and flo it with aneys confyf whyte,

* Blank Defforre. V. Gloff.
* Amyndon. "Fine wheat flour steeped in water, strained and let stand to settle, then drained and dried in the sun; used for bread or in broths." Cotgrave. Used in No 68 for colouring white.
* yholes. Quære.
* Morree. M. Ed. 37. morrey. Ibid. II. 26. morrey; probably from the mulberries used therein.
* ff it. Flourish it.
Charlet.  

Take Pork and seep it wel. hewe it smale. cast it in a panne. breke ayreñ and do þto and swyng d it wel togýder. do þto Cowe mylke and Safroñ and boile it togýd. salt it & mesure it forth.

Charlet yforced.

Take mylke and seep it, and swyng q with zolkes of Ayreñ and do þto. and powdo of gyng q ug. and Safroñ and cast þto. take the Charlet out of the broth and mesure it i dyfshes, lay the sewe onoward. flo it with powdo douce. and sue it forth.

Cawdel ferryc.

Take flo of Payndemayn f and gode wyne. and drawe it togyдрe. do þto a grete qntite of Sug q cypræ. or hony clarified. and do þto safroñ. boile it. and when it is boiled, alye it up with zolkes of ayreñ. and do þto salt and mesure it forth. and lay þon sug. and powdo yng.

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c Charlet; probably from the French, chair. Qu. Minced Meat, and the next article, Forced Meat.
d swyng. Shake, mix.
e ferryc. Quære. We have Carpe in Ferryc, Lel. Coll. VI. p. 21.
f Payndemayne. White bread. Chaucer.
Juifshell v.

Take brede ygrated and ayreñ and swyng it to-
gydr. do fto safron, sawge. and salt. e cast broth.
pto. boile it & meffe it forth.

Juifshell enforced b.

Take and do fto as to charlet yforced. and sœe it
forth.

Mortrews i.

Take hem and Pork and seep hem togyd. take
the lyre of Henn and of the Pork, and hewe it small
and gnde it all to douft k. take brede ygted and do
pto, and temp it with the self broth and alye it with
zolk of ayreñ, and cast þon powdó fort, boile it and

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8 Juifshell. See also next number. Jufell, Ms. Ed. 21, where
the Recipe is much the same. Lat. Jufellum, which occurs in the
old scholast on Juvenal iv. 25; and in Apicus, v. 3. Vide Du
Freine, v. Jufellum and Jufellum, where the composition confis
of vinum, ova, and spagmen, very different from this. Faber in
Theauro cites Jufellum Gallinae from Theod. Priscianus.
N. B. N° ¥ii: 11. is omitted both here and in the Contents.
b Juifshell enforced. As the Charlet yforced here referred to was
made of pork, compare N° 40 with N° 39. So in Theod. Priscian
we have Jufellum Gallinae.
i Mortrews. Vide Gloss.
k douft. Duft, powder.
do pin powdo' of gyng fug', safroñ and salt. and loke 9 it be stondyn1, and flo it with powdo' gyng.

Mortrews blank. xx ii. vii.

Take Pork and Henn and seep hem as to fore. bray almand blanched, and temp hem up with the self broth. and alye the fleish with the mylke and white flo' of Rys. and boile it. & do pin powdo' of gyng sugar and look pat it be stondyn.

Brewet of Almony m. xx ii. viii.

Take Conyng 9 or kidd and hewe hem small on moscells n 0 on pecys. poile hem w the same broth, drawe an almaine mylke and do the fleish 9 with, cast 9 to powdo' galingale & of gyng with flo' of Rys. and col' it wip alkener. boile it, salt it. & messe it forth with fug' and powdo' douce.

Peioñs o ystewed. xx ii. viii.

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

1 stondyn. Stiff, thick.
a moscells. Morfels.
o Peioñs, Pejons, i. e. Pigeons. j is never written here in the middle of a word.

cast
cast þo gode broth and whyte grece. Powdò fort.
fafron vions & salt.

Lozeyns p.

Take gode broth and do þi an erthen pot, take flo of payndemayn and make þof past with wað. and make þof thynne foïles as pap a with a roller, drye it harde and see þ it i broth take Chefe ruayn ë grated and lay it in diðh with powdò douce. and lay þon lozeyns iſode as hoole as þou miſt ë. and above powdò and chefe, and so twyfe or thryſe, & sëe it forth.

Tarlett i.

Take pork yſode and grynde it small with fafron, medle it with ayrëñ and raisons of coraunce and powdò fort and falt. and make a foïle of dowhï " and close the fars ë jinne. cast þ Tarlett ï a Panne with faire wað boiſlyng and falt, take of the clene Flesh withoute ayrëñ & boile it i gode broth. cast þþ powdò
doucë
douce and salt, and meffe the tartlet 9 ñ dish 9 & helde 7 the sewe 9 bonne.

Pynnonade 2.

Take Almand 9 iblanched and drawe hem sūell thicke a with gode broth o9 with wañ and set on the fire and sec̱p it, cañ ṯ to zolk of ayren ydrawe. take Pyn yfryed i oyle 4 opeñ in grec̱e and ṯ to white Powdo douce, sug̱ and salt. 4 colo it wip alkenet a lytel.

Rofee b.

Take thylk mylke as to fore welled c. cañ ṯ to sug a gode porci̱on pyn. Dates ymync̱ed. canel. 4 powdo gyng and sec̱p it, and alye it with flós of white Rofis, and flos of rys, cole it, salt it 9 & messe it forth. If 9 wilt in stede of Almande mylke, take swete crem of kyne.

Cormarye d.

Take Colyandre e, Caraway smale groänden, Powdo of Pep and garlee ygronid i rede wyne, medle alle

9 helde. Caff.

2 Pynnonade. So named from the Pynes therein use̱d.

a sūell thicke. Somewhat thick, thickish.

b Rofee. From the white rotes therein mentioned. See No 41.
in Mt. Ed. but No 47 there is totally diﬀerent.

c welled, f. welled; directed.

d Cormarye. Quære.

e Colyandre. Coriander.
[ 32 ]

Pife togyd and salt it, take loyn of Pork rawe and fle of the skyn, and pryk it wel with a knyf and lay it in the sawse, roost of what wilt, & kepe hat pfallith fro the rosting and seep it in a posynet with faire broth, & sue it forth wit p roost anoon.

Newe Noumbl of Deer. xx xi.xiii.

Take noumbls and waishe hem clene with waft and salt and pboile he i waft. take he up a dyce he. do w he as w oop noumbls.

Nota. xx xi.xv.

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

Nota, xx xi.xvi.

The yfleth buth two, that buth take oute of the Pefels.

Spynee. xx xi.xvii.

Take and make gode thik Almad mylke as tofore. and do pin of flo of hawthorn. and make it as a roste. sue it forth.

f Pife. These.

h Pefels. Legs.

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

k Hawthorn. Hawthorn.

Chyryse.
Chyryse.  

Take Almand unblanchd, waifeshe hem, grynde hem, drawe hem up with gode broth. do 3rd part of chyryse. 4ston. take oute and grynde hem male, make a lay'd of gode brede 3powd3 and salt and do 3to. colo it with sandr so that it may be stondyng, and florish it with ancsys and with chewe-ryes, and strawe suppon and sue it forth.

Payn Fondewo.  

Take brede and frye it in grece oj in oyle, take it and lay it in rede wyne. grynde it w raisons take hony and do it in a pot and cast pinne gleyr 9 of ayren wip a litel wa Jewish and bete it wele togider with a skylse. set it oue the fir and boile it. and when the hatte arisith to goon oue. take it adon and kele it, and when it is p clarified, do it to the opn with sug and spices.

Chyryse ther 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, cypre.

m fondewo. Contents. It seems to mean dissolved. V. found in Gloff.

a gleys. Whirs. 6 Sklyse. Slice.
9 hatte. Seems to mean bubling or swallow.
9 goon. Go.

salt
salt it and loke it be stondying, florish it with white coliander in conftyt.

Croton

Take the offal of Caponis of ope bridd. make he cleene and pboile hem. take hem up and dyce hem. take swete cowe mylke and cast pinne. and lat it boile. take Payndemayn and of p self mylke and drawe thurgh a cloth and cast it in a pot and lat it seep. take ayren yfode. hewe the white and cast pto, and alye the fewe with zolkes of ayren rawe. colo it with safron. take the zolkes and fry hem and florish hem with and with powdo douce.

Vyne grace

Take finale fyllett of Pork and rost hem half and snyte hem to gobett and do hem in wyne a Vyneg and Oynois ymynned and stewe it yfere do pto gode powdos a salt. a sue it forth.

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1 Croton. Mf. Ed. 24. has Crayton, but a different dish.
2 Payndemayn. Whitebread. V. ad N° 41.
3 Vyne Grace. Named probably from grees, wild swine, and the mode of dressing in wine. V. Gloss. voce Vyne grace.

Fonnell.
Fonnell

Take Almand unblanched. grynnde hem and drawe hem up with gode broth. take a lombe or a kidde and half rost hy. or the pyrde part, smyte hym gobet and cast hym to the mylke. take smale bridd yfaisted and yfyned. and do yto sug, powdo of canell and salt, take zolkes of ayræn harde ysode and cleene a two and ypanced with flo of canell and florish f fewe above. take alkenet fryed and yfoödred and droppe above with a fe' and mesure it forth.

Douce ame

Take gode Cowe mylke and do it in a pot. take psel. sawge. yfope. fauay and oop gode herbes. hewe hem and do hem in the mylke and seep hem. take capouns half yrosted and smyte hem on pecys and do yto pyn and hony clarified. salt it and colo it with fafron a suë it forth.

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

* Lombe. Lamb.  y thridde. Third, per metathesis.

* yfaisted and yfyned.  a cleue. cloven.

* ypanced. pounced.  c yfondred. melted, dissolved.

* se'. feather.

c Douce Ame. Quos, a delicious dish. V. Blank Deire in Gloff. Titles of this tissie occur in Apicius. See Humelberg. p. 2.
Connyng in Cyrip.

Take Cōnyng and seep hem wel in good broth, take wyne greke and do it to with a porcion of vyneg and flo of canel, hoole cloaw quybibes hoole, and oop gode spices with raisoōs coraunce and gyngyn ypared and ymynced. take up the conyng and fnyte hem on pecys and cast hem into the Siryppe and seep hem a litel on the fyr and sūe it forth.

Leche Lumbard.

Take rawe Pork and pulle of the skyn. and pyke out of skyn synew and bray the Pork in a morē wyaren rawe do it to fug, salt, raysoōs corānce, dat mynced, and powdō of Pep powdō gylofre. ā do it i a bladder, and lat it seep til it be ynowlē, and when it is ynowh, kerf it leshe it h in likenesse of a peskodde, and take grete raysoōs and grynde hem in a morē, drawe hem up wip rede wyne, do it to mylke of almānd colō it with ūynders ā fasroō, and do it to powdō of pep ā of

Cyrip. In the procefs Siryppe. Siryppe, Contents, Sirōp, or Sirōp, as 133. Syrōp, 132.
Leche Lumbard. So called from the country. Randle Home fays, Leach is "a kind of jelly made of cream, ifing-glås, suger and almonds, with other compounds."
Leshe it. Vide Gloff.
Peskodde. Hull or pod of a pea.
gilofre and boile it. and whan it is iboiled: take powdo of canel and gyng, and tep it up with wyne. and do alle þise thyng togýd. and loke þat it be rëyns, and lat it not seep afft that it is cast togyder, ò súe it forth.

Connyng in clere broth.  xxx. III. VI.

Take Conýng and smyte hem i gobet and wålfsh hem and do hem in fyer war and wyne, and seep hem and skym hem. and whan þey bath isode pyke hem clene, and drawe the broth thurgh a flýno and do the fleþsh þwith i a Poffynet and sìyne it. and do þto vynç and powdo of gyng and a grete ëntite and sàke aff the laft boillyng and súe it forth.

Payn Ragoñ.  xxx. III. VII.

Take hony fug and clarisfe it togydore. and boile it with esy fyr, and kepe it wel f brënyng and whan it hath yboiled a while: take up a drope n þof wip þy fyng and do it in a litel war and loke if it hong o togyder. and take it fro the fyre and do þto the thrid-

k rëyns. Perhaps thin, from the old renne, to run. Vide Gloq.  
1 sìyne it. Close it. V. Gl 44.  
n Payn ragðn. It is not at all explained in the Recipe.  
e Drope. Drop.  
f hong. Hing, or hang.  
-dendele
-dendele powdō gynge and stēre stōyd til it bi-
gynne to thik and cøt it on a wētē table, lefth it
and sue it forth w fryd mete on slefshe dayes or on
fyfshe dayes.

Lete Lardes.

Take psēl and grynde with a Cowe mylk, medle it
with ayren and lard ydycd take mylke aif ð ð hast
to done and myng ð with, and make ð of dyūse co-
lours. If ð wolt have zelow, do ð to safroû and no
psēl. If ð wolt have it white, non pśel ne safroû
but do ð to amydon. If ð wilt have rede do ð to san-
dres. If ðou wilt have pownas ð do ð to turnofoyl.
If ð wilt have blak do ð to blode yfode and fryed, and
set on the fyrl ð as many vessels as ð hast colours ðerto

Thriūdendele. Third part, perhaps, of brede, i. e. of bread,
may be casually omitted here. V. Gloff.

† flore. flir.

‡ were. wet.

* Lete Lardes. Lardes in form of Dice are noticed in the proces.
See Lel Coll. VI. p. 5. Lete is the Fr. Lait, milk. V. No. 81.
or Brit. Llæth. Hence, perhaps, Lethe Ç̄pars and Lethe Rube.

† to done, i. e. done.

* myng. mix.

* pownas. Qu.

† turnofoyl. Not the flower Helístrope, but a drug. Northumb.
Book, p. 3. 19. I suppose it to be Tūnumerīc. V. Brooke's Nat.
Hist. of Vegetables, p. 9, where it is ufed both in victuāls and for
dying.
and seep it wel and lay þis colours i a cloth first on, and sithen anop upon him. and sithen the bridde and the ferthe. and þis it harde til it be all out clene. And whan it is al colde, lef it thynne, put it i a panne and fry it wel. and sêe it forth.

**Furmente with Porpays**.

Take Almand blanch'd, bray hem and drawe hem up with faire waft, make furmente as before and cast þo furmente þeto. % messe it with Porpays.

**Perrey of Pesoñ**.

Take pesoñ and seep hem fast and cove hem til þei berst. þenne take up hem and cole hem thurgh a cloth. take oynoñs and mynce hē and seep hem in the same sewe and oile þwith, cast þo fugur, salt and safroñ, and seep hem wel þast and sêe hem forth.

**Pesoñ of Almayne**.

Take white pesoñ, waifshe hem seep hem a grete while. take hem and cole hem thurgh a cloth, waifshe

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3 as before. This is the first mention of it.
4 Perrey of Peson, i.e. Peas. *Perrey* seems to mean pulp; vide No. 73. Mr. Ozell in Rabelais, IV. c. 60. renders *Purée de pois* by *Peas soup*.
5 Almayne. Germany; called Alimony No. 47.
hem i colde wat til the hulles go off, cast hem in a pot and coue þ no breth Þ go out. and boile hem right wel. and cast þinne gode mylke of almand and a ptye of fio of Rys wiþ powdō gyng safrōn. and salt.

Chych ꝉ.

Take chich § and wry hem Þ i afhes all nytt. op lay hem in hoot aymers §, at morrowe Õ, waifeshe hem in clene wat and do hem ôue the fire with clene wat. seep hē up and do þto oyle, garlec, hole safrōn. powdō fort and salt, seep it and messe it forth.

Frenche ꝉ.

Take and seep white peson and take oute þ perrey Þ boile erbis Ð hewe hē grete Þ cast hē i a pot w the perrey pulle oynoís Ð seep hē hole wel i wat Ð do hē to þ Perrey w oile Ð salt, colo it w safrōn Ğ messe it and cast þon powdō douche.

Aymers. Embers; of which it is evidently a corruption.
at morrowe. Next Morning.
Frenche. Contents have it more fully, Frenche Owest. V. ad No. 6.
Perrey. Pulp. V. ad No. 70.

Makke.
Take drawn benes and seep he wel. take he up of
the war and cast he in a mori grynde hem al to douft
til hei be white as eny mylk, chawf a litell rede
wyne, cast jamong gryndyng, do to salt, leshe
it i dish. banny take Oynois and mynce hem smale
and seep hem i oile til they be al brōn. and florish
the dish with. and sūe it forth.

Aquapatys.

Pill garlec and cast it in a pot with war and oile.
and seep it, do to safrōn, salt, and powdō fort and
dresse it forth hool.

Salat.

Take p tiểu, sawge, garlec, chiboli, oynois, leek,
borage, mynt, porrect, fenel and ton treffis, rew,
rosemarye, purslarye, laue and waifche hem clene,
pike hem, pluk he small with yyn honde and myng hem wel with rawe oile, lay on vyneg and salt, and sūe it forth.

Fenkel in Soppes. xx. iii. xvii.

Take blades of Fenkel. shrede hem not to final, do hem to seep in wař and oile and oynońs mynced with. do ṣto safrōn and salt and powdō douce. sūe it forth. take brede yrosted and lay the fewe onward.

Clat. iii. xviii.

Take elena campana and seep it wař. take it up and grynde it wel in a morē. temp it up ṣ ayreǹ safrōn and salt and do it ou the fire and lat it not boile. cast above powdō douce and sūe it forth.

Appulumoy. xx. iii. xix.

Take Apples and seep hem in wař, drawe hem thurgh a flynō. take almane mylke ṣ hony and flō of Rys, safrōn and powdō fort and salt. and seep it ftondyng ṣ .

* yyn. thine,  Clat. Qu.
* wař; r. in wař, as in N° 79.
* ftondyng. thick.

Slete
Slete ² Soppes. ²

Take white of Lek ⁹ and shut hem, and do hem to steep in wine, oil and salt, roast brede and lay in dish and the fewe above and sue it forth.

Letelorye ². ²

Take Ayrēn and wring hem thurgh a sieve and do þo cowe mylke with butte and safron and salt and steep it well. lese it, and loke þat it be slyndyng, and sue it forth.

Sowp Dorry ². ²

Take Almand brayed, drawe hem up with wyne, boile it, cast þoppon safron and salt, take brede itoasted in wyne. lay þof a leyne ³ and anothera of þe fewe and alle togydred. florish it with fug powdo gyng and sue it forth.

Rape ². ²

Take half fyg and half raisons pike hem and waiishe hem in warðkalde hem in wyne. bray hem in a morte,
and drawe hem thurgh a strayn. cast hem in a pot and 
with powdor of pep and oop good powdor. alay it up with flo of Rys. and colo it with sandres. salt it. & messe it forth.

Sawse Sarzyne c.

Take hepp and make hem clene. take Almând blanchced. frye hem i oile and bray hem in a mort with hepp. drawe it up with rede wyne, and do pin fug ynowh with Powdor fort. lat it be fondyng, and alay it with flo of Rys. and colo it with alkenet and messe it forth. and florish it with Pomme garnet. If wilt in fleishe day: see Capoës and take the brawn and tefe hem small and do nto. and make the lico of pis broth.

Creme of Almând.

Take Almând blanchced, grynde hem and drawe hem up thykke, set hem oüe the fyre & boile hem. set hem adou and spryng hem with Vyneg, cast hem abrode uppon a cloth and cast uppon hem fug, what it is colde gadre it togydre and lefhe it in dysh.

a Sawse Sarzyne. Sauf. Contents. Saracen, we presume, from the nation or people. There is a Recipe in Ms. Ed. No 54 for a Bruet of Sarcynesse, but there are no pomgranates concerned.

f lico. liquor. e spryng. sprinkle.
Grewel of Almand.$

Take Almand blanchèd. bray he w oot meel $ and draw he up with wař. cast þon Safroñ $ salf $c.$

Cawdel of Almánd mylk. $xx.$

Take Almánd blanchèd and drawe hem up with wyne, do þto powdɔ' of gyng' and füg' and colɔ it with Safroñ. boile it and sœc it forth.

Jowt of Almánd Mylke. $xx.$

Take erbes, boile hem, hewe hem and grynde hem smale. and drawe hem up with wař. set hem on the fire and seep the rowt with the mylke. and cast þon füg $s$ salf. $s$ sœc it forth.

Fygey $k.$ $xx.$

Take Almánd blanchèd, grynde hem and drawe hem up with wař and wyne: quarĩ fyg' hole raisôns. cast þro powdɔ' gyng' and hony clarified. seep it wel $s$ salf it, and sœc forth.

$h$ oot meel. oat-meal.

$Jowtes. V. ad N⁰ 60.$

$Fygey. So named from the figs therein used. A different Recipe, Mf. Ed. N⁰ 3, has no figs.
Pochec 

Take Ayren and breke hem i scaldyng hoot waft, and whan þei bene fode ynowh. take he up and take zolkes of ayren and rawe mylke and swyng hem to-gyldre, and do þto powdo' gyng fasroyn and falt, set it oûe the fire, and lat it not boile, and take ayren ißode & caßt þ few onoward. & sœe it forth.

Brewet of Ayren.

Take ayren, waft and butf, and seeß hem yfer with fasroyn and gobett of chefe. wryng ayren thurgh a ftrayno' whan the waft hath foden awhile; take þene the ayren and swyng he with 9 vious. and caßt þto. set it oûe the fire and lat it not boile. and sœe it forth.

Macrows m.

Take and make a thynne foyle of dowh. and kerve it on peces, and caßt hem on boillyng waß & seeß it wele. take chefe and grate it and butf caßt bythen and above as losyyns. and sœe forth.

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

m Macrows. Maccherone, according to the Recipe in Alitteri, 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.
Toffee.  

Take wyne and honie and fond it togýd and skym it cleene and seep it long, do pto powdó of gyng pep and salt, tost brede and lay the few pto kerue pecys of gyng and fló it with and meffe it forth.

Gygawdry.  

Take the Powche and the Lyuó of haddok, codlyng and hake and of oop fishe pboile hé, take hé and dyce hem small, take of the self broth and wyne, a layó of brede of galynyteyne with gode powdós and salt, cast pat fyfshe pinne and boile it do pto amydoñ. coló it grene.

Erbowle.  

Take bolas and scald hem with wyne and drawe hem with "a fyñó do hem in a pot clarify honie and do pto with powdó fort and fló of Rys. Salt it florith it w whyte aneys. susc it forth.

* Toffee. So called from the toasted bread.
* fond it. mix it.
* Gygawdry. Qu.
* Powche. Crop or stomach.
* Lyuó. Liver. V. No 137.

See Pennant, III. p. 156.

Erbowle. Perhaps from the Bolai, or Bullace employed.

* with, i.e. thurgh or thorough.

Resmolle.
Resmölle.  

Take Almánd blaneyched and drawe hem up with war and alye it with flof of Rys and do powdo of gyng fug and salt, and loke it be not flondynge, messe it and sue it forth.

Vyande Cypre.  

Take oot mele and pike out the fton and grynè hem smale, and drawe hem thurgh a fynó. take mede of wyne ifonded in fug and do þise jinne. do þo powdo and salt, and alay it with flof of Rys and do þat it be flondynge. if thou wilt on flesh day. take henn and pork yfode g grynè hem smale and do þo þo messe it forth.

Vyaunde Cypre of Samoñ.  

Take Almand and bray hem unblaneyched, take cal-

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* Resmölle. From the Rice there used; for Ms. Ed. II. No 5 has Resmovel, where maye seems to be Fr. mollé, as written also in the Roll. Rice molens potage. L. Coll. VI. p. 26.

7 Not flondynge. Thin, diluted. V. No 98. Not to [too] flondynge, 121.

2 Cypre. Cipre, Contents here and No 98.

a Samoñ. Salmon.
war Samôn and seep it in lewe wafer drawe up byn almand with the broth. pyke out the bon out of the fysh clene grynde it small cast by mylk and togyd alye it w flo of Rys, do pro powdo fort, fug salt colo it w alkenet loke hit be not stondyng and messe it forth.

Vyannd Ryal. xx. iii. xix.

Take wyne greke, op ryntyshe wyne and hony clarified with. take flo of rys powdo of Gyng op of pep & canel. op flo of canel. powdo of clow. safron. fug cypre. mylberyes, op sandr. & medle alle pisetogid. boile it and salt it. and loke hat it be stondyng.

Compost.

Take rote of pfel. paternak of rafeins. scrape hem and wasthe he clene. take rap & caboch ypared and
icorne, take an erthen pāne w clene waf & set it on the fire. cast all pīse pīne. when they buthe boiled cast pī to pīe to pboile hem wel. take pīe thyng up lat it kele on a fair cloth, do pī to falt when it is colde in a vessel take vineg & powdō & safroñ & do pī to. lat alle pīe thing lye pīn al nyzt op al day, take wyne greke and hony clarified togid lumbarde mustard & raiſōns corance al hool. grinde powdō of canel powdō douce & aneys hole. fenell seed. take alle pīe thyng pī cast togyd ᵅ a pot of erthe. and take pōf when þ wilt þ sūe forth.

Gele of Fyſh. c. 1.

Take Tench, pykes, celys, turbut and plays, kerue he to pecys. scalde he & waische he clene. drye

* ypaped and icorne. The first relates to the rapes, the second to the Caboches, and means carved or cut in pieces.
* Gele. Jelly. Gebr, Contents here and in the next Recipe. Gehr, Ms. Ed. No. 55, which presents us with much the same prescription.
* It is commonly thought this fish was not extant in England till the reign of H. VIII.; but see No. 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. Lucfs fair. Ibid. p. 6. Mr. Topham’s Ms. written about 1250, mentions Lupes aquaticos five Lucens 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, 410.
* Plays. Plaife, the fish.
hē w a cloth do hē i a pāne do pto half vyneq & half wyne e seep it wel. e take the Fyshe and pike it clene, cole the broth thurgh a cloth i to an erthen pāne. do pto powdō of pep and safrōn ynowh. lat it seep and skym it wel when it is yfode: dof k p grees clene, cowche fishe on chargeōs e cole the fewe thoro w a cloth onoward e sūe it forth.

Gele of Flešh. c.ii.

Take swyn^9 feet e snewt and the eerys capons. cōnyng calū fete. e waifsche hē clene. e do hē to seep in the prviddel of wyne e vyneq and waṭ and make forth as bifo re.

Chysanne^9.

Take Roches. hole Tenc'h and plays e fmyte hem to gobett. fry hē i oyle blānche almānd. fry hē e cast pto raisōns korance make lyō of crust of brede of rede wyne & of vyneq p pridde part pwi fyg drawen e do pto powdō fort and falt. boile it. lay the Fishe i an erthen panne cast the fewe pto. seep oynōns ymyynced e cast pīne. kepe hit and ete it colde.

^k Dof, i. e. do of.
^l Eeys. Ears.
^m Thrdel. V. ad N° 67.
^n Chysanne. Qu.
Congur in Sawse.

Take the Cong, and scald hy, and smyte hy in pecys & seep hym. take psel, mynt, pelet, rosmarye. a litul sawge, brede and salt, powdō fort and a litel garlece, clow a lite, take and grynd it wel, drawe it up with vyneg burgh a cloth. cast the fysh i a vesfel and do e fewe onoward & sūc it forth.

Rygh in Sawse.

Take Ryghzes and make hem clene and do hē to seep, pyke hē clene and frye hem i oile. take Almānd and grynde hē i waē or wyne, do ṭro almand blanched hole fryed i oile. e coraince seep the lyō grynde it finale & do ṭro garlece ygronde & litel salt & vions powdō fort & safron & boile it yfere, lay the Fyshhe in a vesfel and cast the fewe ṭro. and messe it forth colde.

Makerel in Sawse.

Take Makerels and smyte hem on pecys. caff hem on waē and vions. seep hem with mynt and wip 00b erbes, colo it grene or zelow, and messe it forth.

*Congur. The Eel called Congre. Sawse, Contents here, and No 105, 106.

* Rygh. A Fish, and probably the Ruffe.

Pykes
Pykes in brafe.  .c. vii.

Take Pykes and undo hem on 8 womb 9 and waifshe hem clene and lay hem on a roost Irne 8 penne take gode wyne and powd 9 9 8 fug good wone 8 8 fall, and boile it i an erthen panne 8 messfe forth 8 pyke 8 lay the sewe onoward.

Porpeys in broth.  .c. viii.

Make as 80ou madest Noumbles of Flesh with oyno 8 n.

Balloc 8 broth.  .c. ix.

Take Eelys and hilde 8 hem and kerue hem to pecys and do hem to seep 8 in war 8 and wyne so par it be a litel ou 8 tepid 7 do 8 to sawge and oo 8 erbis 8 few 8 oyno 8 ns ymynced, when the Eelis buth soden ynow 8 do hem in a vesse, take a pyke and kerue it to gobett and seep hym in the same broth do 8 to powd 9 gyng galyngale canel and pep, salt it and cast the Eelys 8 pto 8 messfe it forth.

8 Brafey. Qu.
7 Womb. bellies.
6 roost Irne. a roasting iron.
9 good wone. a good deal. V. Gloff.
8 Balloc. Ballock, Contents.
* hilde. skin.
y on tepid. steeped therein. V. No 810.
2 few, i.e. a few.
Eles in Brewet.

Take Crust of brede and wyne and make a lyo, do þo oynoûs ymynced, powdô. a canel. a lîtel wâf and wyne. loke þat it be steþîd, do þto falt, kerue þin Eelis a seþ þe wel and sîe hem forth.

Cawdel of Samôn.

Take the gult of Samôn and make hem clene. þboîle hem a lîtell. take hem up and dyce hem. fîyt the white of Lekes and kerue hem sîmale. cole the broth and do the lek þinne w oille and lat it boîle togyd yfere a. do the Samôn icorne þin, make a lyo of Almând mylke þ of brede þ cast þto spîces, safron and falt, seþ þit wel. and loke þat it be not fîndyng.

Plays in Cycc.

Take Plays and sîmyte hem b to pecys and fry hem in oyle. drawe a lyo of brede þ gode broth þ vyneg. and do þto powdô gyng. canel. pep and falt and loke þ þat it be not fîndyng.

For to make Flaumpeyns.

Take clene pork and boîle it tênde. þenne hewe it sîmall and bray it sîmal in a morf. take fyg and boîle

a togyd yfere. One of these should be struck out.
b Vide No 104. Qu.
hem tendre in smale ale, and bray hem and tendre chefe jwith. þene waisthe hem i war ð þene lye c hem alle togid w Ayren, þenne take powdo of pep. or els powdo marchaunt ð ayren and a porciorn of safron and salt. þene take blank fugu. eyren ð flo ð make a past w a roller, þene make þof smale pelett d. ð fry he brou i elene grece ð set hem asyde. þenne make of þ oonj deel e of þ past long coffyns f ð do þ comade g ð in. and close he faire with a couer h, ð pynche he smale about. þene kyt aboue foure op jex wayes, þanne take cuy i of þ kuttyng up, ð þene colo it w zolkes of Ayren, and plaunt hem thick, iuto the flaumpeyns above þ j kutteft he ð set he ð an ovene and lat hem bake esflich k. and þanne sée hem forth.

For to make Noumbl j in Lent. c. xiii.

Take the blode of pykes op j of cong and nyme l the pançh of pykes. of cong and of grete code lyng m, ð

e lye. mix.
c deel. deal, i.e. part, half.
f Coiffyns. Pies without lids.
comade. Qu.
h couer. coverture, a lid. i cuy. every.
k esflich. casily, gently.

nymile. take. Perpetually used in Mf. Ed. from Sax. minan.

m code lyng. If a Codling be a small cod, as we now understand it; great codling seems a contradiction in terms.
boile he tendre & mynce he smale & do he i þat blode, take crust of white brede & flyne it thurgh a cloth. penne take oynoës iboiled and mynced. take pep and safron. wyne. vyneg aysell & oþ aleg & do þro & suche forth.

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

Take blode of gurnard & cong & p pænch of gurnard & boile he tendre & mynce he smale, and make a lyre of white Crust and oynoës ymynced, bray it i a morf & þanne boile it togyð til it be flondying. penne take vyneg oþ aysell & safron & put it þro and suche it forth.

Furmente with Porpeys. c. xvi.

Take clene whete & bete it small in a morf and fanne out clene the douft. þenne waiſthe it clene and boile it tyl it be tendre and broū. þanne take the secunde mylk of Almand & do þro. boile he togid til it be flondying, and take þ first mylke & alye it up wip a peene. take up the porpays out of the Furmente & leſhe hem i a dishe with hoot waſ. & do safron

* Aysell. Eisel, vinegar. Littleton.
* Chawdon. V. Gloff.
* Penne. Feather, or pin. Mf. Ed. 28.
to þ furmente. and if the porpays be sakt. seep it by hý self, and súe it forth.

Fylett in galyntyne. c.xvii.

Take Pork, and rost it tyl the blode be tryed out ð þ broth §. take crust of brede and bray hem ï a morë, ð drawe hë thurgh a cloth with þ broth, þenne take oy-noës ò leshe hem on brede ð do to the broth, ðanne take pork, and leshe it clene with a dressyng knyf and caft it into þ pot broth, ñ lat it boile til it be more tendre. ðanne take þat lyô þto. þåne take a porciô of pep and sándr § do þto. ðanne take ðfel ¥ ysope ¥ mynçe it sînaæ ¥ do þto. þåne take rede wyne op white grece ¥ raysoûs ¥ do þto. ¥ lat it boile a lîtel.

Veel in buknade §. c.xviii.

Take fayr Veel and kyt it in sînaæ pécys and boile it tendre ï fyne broth op in waë. þanne take white brede op wæstel §, and drawe þof a white . . . . lyô wîþ fyne broth, and do þ lîô to the Veel, § do safrôñ þto, þåne take ðfel ¥ bray it ï a morë § the Juys ¿ þof do þto, and þåne is þis half zelow § half grene.

§ the broth. Supposed to be prepared beforehand.
* Būknade. V. N° 17.
* Wæstel. V. Gloff.
* Juys. Juice.
pane take a portion of wyne & powdo' marchant & do pto and lat it boile wele, and do pto a litel of" vyneg, & síc forth.

Sooles in Cynee x.  

Take Sooles and hylde hem, seep hem in wai, smyte hē on pecys and take away the fynnes. take oynoǐs iboiled & grynde the fynn pŷm & brede. drawe it up with the self broth. do pto powdo' fort, safron & honey clarified with salt, seep it alle yfere. broile the sooles & messe it i dyfš & lay the sewe above. & síc forth.

Teñch in Cynee.  

Take Teñch & smyte hem to pecys, fry hem, drawe a lyo' of Raylοǐs corańce witp wyne and wai, do pto hool raisoǐs & powdo' of gyng of clowes of canel of pep do the Teñch pto & seep hē w sug cyprē & salt. & messe forth.

* litel of vyneg'. We say, a little vinegar, omitting of. So 152, a bytull of lard.
* Cynee. Cyny, Contents, both here and No 120. 125. See before, No 25.
Oysters in Gravey.

Schyl Oysters and seep hem in wyne and in hare own broth. cole the broth thurgh a cloth. take almand blanchèd, grynde hē and drawe hē up with the self broth. alye it wih flo of Rys. and do the oysters pinne, cast in powdō of gyng, fug, macys. seep it not to ftoodyng and suche forth.

Muskels in brewet.

Take muskels, pyke hem, seep hem with the owne broth, make a lyō of crust & vyneg do in oynoīs mynced. cast the muskels þto & seep it. do þto powdō w a lytel salt & safron the samewife make of oysters.

Oysters in Cynee.

Take Oysters pboile hem i her owne broth, make a lyō of crust of brede & drawe it up wih the broth and vyneg mync oynoīs & do þto with erbes. cast the oysters pinne. boile it. do þto powdō fort & salt. meffe it forth.

 tentang
Schyl. shell, take of the shells.
 hare. their. ber. N 123. Chaucer.
 Muskels. muskels below, and the Contents. Muskels.
 crustes, i. e. of bread.
Cawdel of Muskels.  

Take and seep muskels, pyke hem clene, and waifshe hem clene i wyne. take almand \( \frac{9}{7} \) bray he. take some of the muskels and grynde he. \( \frac{9}{7} \) some hewe smale, drawe the muskels ygrond \( w \) the seif broth. wryng the alm\( \text{a} \)nd with faire wa\( \text{f} \), do alle \( \frac{9}{7} \) fite togid. do \( \frac{9}{7} \) to vious and vyneg. take whyte of lek \( \frac{9}{7} \) peboile he wel. wryng oute the wa\( \text{f} \) and hewe he smale. cast oile \( \frac{9}{7} \) w oyno\( \text{n} \)s pboiled \( \frac{9}{7} \) mynceed smale do \( \frac{9}{7} \) powd\( \text{o} \) fort, safron and salt. a lytel seep it not to to \( \varepsilon \) flondyng \( \varepsilon \) messle it forth.

Mortrews of Fyfsh.  

Take codlyng, haddock, op hake and lyno\( \text{s} \) with the rawnes \( d \) and seep it wel in wa\( \text{f} \). pyke out \( j \) bones, grynde smale the Fyfsh, drawe a ly\( \text{o} \) of alm\( \text{a} \)nd \( \& \) brede \( w \) the self broth, and do the Fyfsh g\( \text{r} \)onden \( j \)to. and seep it and do \( j \)to powd\( \text{o} \) fort, safr\( \text{o} \)n and salt, and make it flondyng.

Laumpreys in galyntryne.  

Take Laumpreys and fle \( \varepsilon \) hem with vyneg op with white wyne \( \varepsilon \) salt, scalde he i wa\( \text{f} \). flyt hem a litel

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\( \varepsilon \) to to, i.e. too too. Vide \( \text{N} \)o 17.

\( \frac{a}{7} \) rawnes. roes.

\( \varepsilon \) fle, slay, kill.
at ṣ nauel. . . . . . . & rest a litel at the nauel. take out the gut at the ende. kepe wele the blode. put the Laumprey on a spyt. roost hŷ & kepe wel the grece. grynde rayfosns of coranče. hŷ up ṣ w vyneg. wyne. and crust of brede. do ṣ to powdo of gyng. of galyngale ṣ. flô of canel. powdo of clow. and do ṣ to raifošns of coranče hoole. ṣ ṣ blode ṣ ṣ grece. see ņ it ṣ salt it, boile it not to flodyng, take up the Laumprey do hŷ in a chargeo ᵄ, ṣ lay ṣ fewe onward, ṣ sūe hŷ forth.

Laumproôns in galyntyne.  

Take Laumproôns and scalde hê. see ņ hem, meng powdô galyngale and some of the broth togyd ṣ boile it ṣ do ṣ to powdo of gyng ṣ salt. take the Laumproôns ṣ boile hê ṣ lay hê ṣ dyfsh. ṣ lay the fewe above. ṣ sūe fort.

Losleysns ᵃ in Fyʃ Day.  

Take Almand ᵃ unblæched and waishte hê clene, drawe hê up with wair. see ņ ṣ mylke ṣ alye it up ṣ

¹ hŷ up. A word seems omitted; drawe or bye.
² of galyngale, i.e. powder. V. Nᵒ 101.
³ Chargeo'. charger or dish. V. Nᵒ 127.
⁴ Losleysns. Losfus, Contents.
loseyns. cast ṭo safron. sug. ṭalt ṭ mesfe it forth with colyandre ṭ confyt rede, ṭ sūe it forth.

Sowp of galhythyne⁹.

Take powdōʹ of galyngale with sug. and falt and boile it yferè. take brede ytosted. and lay the swe onoward. and sūe it forth.

Sobre Sawfe.

Take Rayfoñs, grynde hem with crust of brede, and drawe it up with wyne. do ṭo gode powdōs and falt. and seep it. fry roch, looch, fool, oʃ oop gode Fyfish, caft ʃ swe above, ʃ sūe it forth.

Cold Brewet.

Take crome¹ of almanḍ. dry it in a cloth. and when it is dryed do it in a vesſel, do ṭo falt, sug. and white powdō of gyng and Juys of Fenel and wyne. and lat it wel ftonde. lay full ʃ mesfe ʃ dresse it forth.

Peer ⁹ in confyt.

Take peer ṭ and pare he clene. take gode rede wyne ʃ mulberesⁿ oʃ saṃdr and seep ʃ peer ṭ pin ʃ when ṭe

⁹ Sowpes of Galyntyne. Contents has in, refe. Sowpes means Sops. ¹ crome. crumb, pulp. ⁹ Peer. pears. ⁿ mulberes. mulberries, for colouring. buth
buth yfode, take hé up, make a syryp of wyne greke, op vnage w blanche powd' white sug and powd' gyng & do the per pin. see it a lytel & messf it forth.

Egurdouce of Fyshe. vii. xiii.

Take Loch op Tench op Solys smyte hem on pecys. fry hé in oyle. take half wyne half vyneq and sug & make a syryp. do fto oynoûs icorue raifûns corançe, and grete rayûns. do fto hole spices. gode powdôs and falt. mess fe yfis n lay fewe aboue and sûf forth.

Colde Brewet. vii. xiii.

Take Almaûd and grynde hê. take the twydel of wyne op the priddell of vyneq. drawe up the Almûd pû. take anys sug & branch of fenel grene a fewe. & drawe hé up togyd w p mylke take poud of canell, of gyng, clow. & maces hoole. take kyddie op chikên op flesh. & choppe hem small and seeıp hem. take all pis flesh when it is fodeñ & lay it i a

* Vernage. Vernaccia, a sort of Italian white wine. V. Glôff.

+ Egurdouce. Vide Glôff.

* icorue, icorven. cut. V. Glôff.

† Twydel. Two parts.
clene vessele & boile 9 fewe & cast 7 to salt. &nne cast al pis in 9 pot with flesh. 7

Pevorat i for Veel and Venysô. vi. xv.

Take Brede 9 fry it in grece. drawe it up with broth and vyneg, take to powdor of pepe & salt and sette it on the fyre. boile it and messe it forth.

Sawfe a blanche for Capôns yside. vi. xvi.

Take Almand 9 blanched and grynd hem al to doust. temp it up with vions and powdor of gyngyn and messe it forth.

Sawfe Noyre for Capôns yrosted. vi. xvii.

Take the lyu 9 of Capons and roost it wel. take anyfel and greynes de Parys 9. gyng. canel. 9 a lytil crust of brede and gnde it smale. and grynde it up w vions. and with grece of Capôns. boyle it and sute it forth.

9. i.e. sute forth.

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

u. Sawfe. Seeve, Contents. As No. i37.

z. de Parys. Of Paradise. V. Pref.
Galynytev.  

Take crust of Brede and grynde hem smale, do *pt* powdo of galyngale, of cancel, of gynge and salt it, tempre it with vyneq and drawe it up burgh a stryno & messfe it forth.

Gyngev.  

Takepayndemayn and pare it clene and funde it in Vineg, grynde it and temp it wip Vyneq, and with powdo gynge and salt, drawe it thurgh a flyno and sue forth.

Verde Sawse.  

Take pfol. mynt. garlek. a litul spelb and sawge, a litul cancel. gynge. pip. wyne. brede. vyneq & salt grynde it smal w safroon & messfe it forth.

Sawse Noyre for Malard.  

Take brede and blode iboiled. and grynde it and drawe it thurgh a cloth w Vyneq, do *pt* powdo of

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7 Galynytne. Galentyne, Contents.
8 Gynge. From the powder of Ginger therein used.
9 Verde. It has the sound of Green-fauce, but as there is no Sorel in it, it is so named from the other herbs.
10 a litul spel. Wild thyme.
ging ad of pep. & grece of the Maulard. salt it. boile it wel and sue it forth.

Cawdel for Gees.  

Take garlec and gnde it smale. Saffron and flo p. with salt. and temp it up with Cowe Mylke. and seep it wel and sue it forth.

Chawdon for Swann  

Take p lyu & offall of the Swann & do it to seep i gode broth. take it up. take out p bonys. take & hewe the flesh smale. make a Lyd of crust of brede of p blode of p Swan yloden. & do pto powd of clow & of pip of wyne & salt, & seep it cast p flesh pto ihewed. and messe it forth w p Swan.

Sawse Camelyne.

Take Rayfon of Coranne. & kyrnels of notys. & crust of brede & powd of ging clow flo of canel. by it wel togyd and do it pto. salt it, temp it up with vyneg. and sue it forth.

* Chawdon. V. Gloff.
* offall. Exta, Gibbes.
* Camelyne. Qu. if Camelyne from the Flor of Cazel?
* by. bray.
Lumbard Mustard.

Take Mustard seed and waish it § drye it i an ovene, grynde it drye, farfe it thurgh a farfe, clarisfe hony w wyne § vyneg § stere it wel togedr and make it thikke ynowz. § when § wilt spende § of make it thynne w wyne.

Nota.

Cranes § and Heron's shul be armed § with lard of Swayne. and eten with gyn§.

Nota.

Pokok and Druch shul be pboiled, lardid and rofted. and eten with gyngeñ.


h armed. Ml. Ed. No 3. has enarmed, as may be read there. Enarmed, however, in Lel. Collet. IV. p. 225. means, decorated with coate of arms. Shields of Brawn are there in armor, p. 226. However, there is such a word as enorned. Leland, p. 280. 285. 297. which approaches nearer.
Fry blanched.

Take Almand blanched and grynde he al to doust, do pise i a thynne foile. close it pinne fast. and fry it in Oile. clarifie hony w Wyne. & bake it pw.

Fryto of Pasternak of

of Apples i.

Take skyrwat & pastnak and apples, pboile he, make a bato of flo & ayreñ, cast pto ale. fafron & salt. wete he i bato & frye he i oile or i grece. do pto Almand Mylk. & sue it forth.

Fryto of Mylke.

Take of crudde & pise out wheyze. do pto sue whyte of ayreñ. fry he. do pto. & lay on fug & messse forth.

Fryto of Erbes.

Take gode erbys. grynde he & medle me he w flo & wañ ñ a lytel zeft & salt, and frye he i oyle, and ete he w clere hony.

i Frytour, &c. Contents has only, Frytours of Pasternakes.
N.B. Frytour is Friter.
k Cuddes. Curds, per metathesin.
w wheyze. whey.
m medle, mix.
Rafyols n.  

Take swyne lyuōs and seep he wel. take brede e grate it. and take zolkes of ayreñ. ̈ make hit fowple ̈ and do þ to a lyttull of lard carnōn lyche a dee e. chese ̈ gyd ̈ whyte grece. powdo douce ̈ of gyng ̈ wynde it to ball ̈ as grete as apples. take þ calle of þ swyne ̈ cast eüe ̈ by hē sel ̈ pin. Make a Crust i a trape ̈. and lay þ ball þin ̈ bake it. and whan þey buh thynow: put þin a layo ̈ of ayreñ þ powdo fort and Safroñ. and sūe it forth.

Whyte Mylat 9.  

Take Ayreñ and wryng he thurgh a cloth. take powdo fort. brede igrated. ̈ safroñ. ̈ cast þ to a gode qntite of vyneg with a lityll falt. medle all yfere. make a foile i a trap 9 bake it wel þinne. and sūe it forth.

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n Rafyols. Rafiowls, Contents. Qu. the etymon.
* fowple. supple.
̈ carnōn lyche a dee. Cut like dice, diced. Fr. De; singular of Dicr.
̈ wynde it to balles. make it into Balls.
̈ eüe. each.
̈ trape. pan, or dиш. French.
9 Mylates. Contents, Milates; but 155 as here. Qu.
Crustard of Fleish.  

Take peioës and smale bridd smyte he i gobett wip viaws do pto safron, make a crust i a trap. and pynche it. cowche fleish pinne. caft pinne Raisōns corancē. powdou douce and salt. breke ayren and wryng hem thurgh a cloth s wying fewe of jw and helde it upon the fleish. coue it s bake it wel. and sue it forth.

Mylat of Pork.  

Hewe Pork al to pecys and medle it w ayren & chese igted. do pto powdō fort safron s pyner with salt, make a crust i a trap, bake it wel jinne, and sue it forth.

Crustard of Fyfshe.  

Take loch, laumpros, and Eelis. smyte hem on pecys, and stewe he wip Almand Mylke and vioons, frye the loch i oile as tofore. and lay fleish jinne.

* Crustards. Pies.
* peions. pigeons. V. ad N° 48.
* viaws. Verjuice.
* helde it. pour, cast.
* pyner. Vide Pref.
caleft 3on powdo 3 fort powdo 3 douce. with raylons co-
rance & prunes damysyns. take galynyn and 3fewe
pinne, and swyng it togi3d and caleft 3 the trape. 3
bake it and sue it forth.

Crustard 9 of Eerbis 9 on fysh Day. 8x. xxi.

Take gode Eerbys and grynde he3 smale with walle-
not pyked clene. a grete portion. lye it up almoost wi3p
as myche vi3ons as wa3. seep it wel w powdo 3 and
Safron 3 woute Salt. make a crust in a trape and do 3
fysh pinne unstewed wi3p a litel oile 3 gode Powdo.
whan it is half ybake do 3 fewe 3to 3 bake it up.
If 3 wilt make it clere of Fysh seep ayren harde. 3
take out 3 zolk 9 3 gi3de he3 w gode powdos. and alye
it up with gode stewes 3d and sue it forth.

Lefshes 9 fryed in lenten 9. 8x. xlviii.

Drawe a thick almanache Mylke wi3p wa3. take dat
and pyke he3 clene w apples and peer 3 mynce he3 w
" " pnes damysyns. take out 3 ston out of 3 pnes. 3
kerue the pnes a two. do 3to Raifoons fug. flo of ca-
nel. hoole macys and clow. gode powdos 3 salt. colo

9 Eerbis. Rather Eerbis and Fysh.
9 stewes. V. No. 170.
9 Lefshes. V. Leche Lumbard in Gloff.
9 lenten. Leiton, Contents, i.e. Leit.
hem up w sañd. meng þise with oile, make a coffyn as þ didest bissor & do þis Fars & þin. and bake it wel and súe it forth.

Wassels yfarced.

Take a Wastel and hewe out þ crinnes. take ayren & thepis talow & þ crinnes of þ same Wastell powdor fort & salt w Safron and Raisons corajce. & medle alle þise yfere & do it in þ Wastel. close it & bynde it fast to sidebar. and seep it wel.

Sawge yfarced.

Take sawge. grynde it and temp it up with ayren, a sawcyst & kerf by to gobett and cast it i a poffynet. and do þwip grece & frye it. When it is fryed ynowz cast þto sawge w ayren make it not to harde. cast þto powdor douce, messe it forth. If it be in Ymber day: take fauge butt & ayren. and lat it stonde wel by þ fause, & súe it forth.

Sawgeat k.

Take Pork and seep it wel and gnde it male and medle it wip ayren & brede. ygrated. do þto powdor

* Fars. Vide Gloss.  
* saweyster. Qu.  
* stonde wel by the fause. Become thick with the sawce.  
* Sawgeat. So named from the Sage, or Sawge.
fort and safroñ with pyn & salt. take & close litull
Ball ̈ ı foiles 1 of fawge. wete it with a bato of ayren
& fry it. & süe it forth.

Cryspes m.

Take flo of pandemayn and medle it with white
grece ou the fyř in a chawfo̅ and do the bato j̆ to
queynlich o burgh hy fyngos. or thurgh a skymo̅.
and lat it a litul p quayle a litell so j̆ j̆ be hool pinne.
And if j̆ wilt colō it wip alkenet yfondyt. take he up
& caft pinne fug, and süe he forth.

Cryspels.

Take and make a foile of gode Paft as thynne as
Pap. kerue it out & fry it in oile. ọh ̈ ı j̆ greece and

1 foiles. leaves.

m Cryspes. Ms. Ed. No 26. Cryptys, meaning Crips, Chaucer
having crips, by transposition, for crişp. In Kent p is commonly put
before the s, as baps is baps, waps is waps. V. Junius. V. Hap̆s,
and Hap̆s, and Wasp.

n chawfo̅. chaffing dish.

o quentlich. nicely.

p a litul. Dele.

q quayle. an cool?

s j̆ greece. Dele the.
The remnant, take hony clarified and flaunne, alye hem up and sue hem forth.

Tarree.

Take pork yfode. hewe it & bray it. do pto ayren. Raisoñs fug and powd'o of gyng, powd'o douce, and smale bridd pamong & white grece. take prunes, saf-roñ. & salt, and make a crust i a trap & do Fars & pin. & bake it wel & sue it forth.

Tarre in Ymbre day.

Take and pboile Oynoñs pisce out wa hewe he smale, take brede & bray it i a mort. and temp it up w Ayren. do pto butt. safoñ and salt. & raisoñs corañs. & a litel fug with powd'o douce. and bake it i a trap. & sue it forth.

Tarde de Bry.

Take a Crust ynche depe in a trap. take zolkes of Ayren rawe & chefe ruayn. & medle it & p zolkes to-

1. The remnant, i.e. as for the remnant.
2. Flaunne. French flaun, custard.
3. Fars, Fars, Fars.
5. De Bry. Que Brit, the country.
6. Chefe ruayn. Que of Roisen. V. ad 49.
gyd. and do þro powdō gynge. fug. fafrón. and salt. do it in a trap, bake it and sūe it forth.

Tart de brymlent a. xx. viii. viii.

Take Fyg & Rayfsns. & waifshe hē in Wyne. and gnde hem smale w apples & per clene ypiked. take hē up and cast hē in a pot wip wyne and fug. take falwar Salmōn b yfode. op codlyng, op haddok, & bray hē smal. do þto white powdōs & hool spices. & salt. and seeþ it. and whanne it is fode ynowy. take it up and do it in a vessel and lat it kele. make a Coffyn an ynche depe & do þ fars þpin. Plaunt it boue c w prunes and damysfyns. take þ fton out, and wip dates qīte rede d and piked clene. and coûe the coffyn, and bake it wel, and sūc it forth.

Tartes of Flesh 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 midēl of Winter. The fare is certainly lenten. A.S. brīme. Solennis, or beginning of Lent, from A.S. brymēn, ora, margo. Yet, after all, it may be a mistake for Prymlent.

b falwar Samōn. V. ad N° 98.

c plaunt it above. Stick it above, or on the top.

d qīte red. quartered.

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

f tarde, r. take. For see N° 169.
eyreñ isode $ ygronde and do $ to with Chese ygronde. take gode powdō and hool spices, sug, safrōn, and salt $ do $ to. make a coffyn as to feel fayde $ $ do $ his $ jinne, $ plant it $ w smale bridd istyned $ conyng. $ hewe hē to smale gobett $ bake it as tofore. $ sūe it forth.

Tartlet. xxx. viii. ix.

Take Veel yfode and gnde it smale. take harde Eyreñ isode and ygrOND $ do $ to with prunes hoole h. dat. icorūe, pyn and RaifoNS cordanē. hool spices $ powdō, sug, salt, and make a litell coffyn and do $ his fars $ jinne. $ bake it $ sūe it forth.

Tart of Fyʃhe. xxx. viii. x.

Take Eelys and Samōn and snyte hē on pecys. $ ftewe it $ almand mylke and vious. drawe up on almand mylk wip $ ftewe. Pyke out the bon clene of f fyʃh. and fave $ myddell pce hoole of $ Eelys $ gnde $ oof $ fish smale. and do $ to powdō, sug, $ salt and gred brede. $ for $ Eelys $ w $ per as k $ bonys were medle $ oof $ dele of the fars $ mylK togid. and colo $ to feel fayde. perhaps, to hold the same.

h hoole, whole.

i. it. rather hem, i. e. them.

k pers. where. V. No 177.
it w sândr, make a crust in a trap as before. and bake it jin and sūe it forth.

Sambocade¹.  

Take and make a Crust i a trap. & take a crudd and wryng out ṁ wheyze. and drawe he þurgh a stynd. and put i ṁ stynd crust. do þto sūg the pridde part .removeEventListener m whyte of Ayreñ. & shake ṁjin blom of elren. & bake it up w curofe .removeEventListener & meffe it forth.

Erbolat².  

Take pfel, mynt, saucy, sauge, tansey, vuayn, clarry, rewe, ditayn, fenel, southrenwode, hewe he gude he .removeEventListener smale, medle he .removeEventListener up w Ayreñ. do butt i a trap. & do þ fars þto. & bake it .removeEventListener meffe it forth.

Nyfebek³.  

Take þe pridde part of sowre Dokk and fô þto. & bete it toged FillColor it be as towh as eny lyme. cast þto

¹ Sambucade. As made of the Sambucus, or Elder.
² Somdel. Some.
³ Blom of Elen. Elder flowers.
⁴ curofe.
⁵ Erbolat, i.e. Herbolade, a confection of herbs.
⁶ myntes, mint.
⁷ Nyfebek. Qu.
⁸ salt.
salt. § do it 1 a dishe holke 5 in 9 bothom, and let it out wip 9 py sing queynche 1 i a chowfer 9 wip oile. § frye it wel, and whan it is ynow 1 : take it out and cast 9 tto sug 9 9 9.

For to make Poûne Dorryle 9 and of 9 pyng, 9 \* xx.

Take 9 lire of Pork rawe, and grynde it small, medle it up wip powdre fort, safron, and salt, and do tto Raisons of Coraûce, make ball 9 9 9 of, and wete it wele 9 white of ayren. § do it to see 9 i boiliyg waft. take hem up and put hem on a spyt. rost hé wel and take pfel ygronde and wryng it up with ayren § a pty of flo, and lat erne 7 abonte 9 spyt. And if 9 wil, take for pfel safron, and sue it forth.

\* holke. Qu. hollow.
\* queynche. an queynlib', as N 9 162.
\* Chowsner. chaffing dîn, as N 9 162.
\* Poûne dorryle. Contents, pû dorrys, rectè, for MS. Ed. 47, has Pommedorry; and see N 9 177. So named from the balls and the gilding. "Pommes dorées, golden apples." Cotgrave. Fûn-

dorrys. MS. Ed. 58; but vide Dorry in Gloff.
\* erne, Qu.
Cotagres.  

Take and make į self fars. but do į to pyn and fug, take an hole rowsted cok, pulle hū b & hylde c hym al togyd faue į legg. take a pigg and hilde d hū fro į mydd doūward, fylle hū ful of į fars & fowe hū faft togid. do hū in a panne & seep hū wel. and whan įei bene isode: do hē on a spyt & roft it wele. colo it į w zolkes of ayren and safroñ, lay įon foyles e of gold and of filū. and sūe hit forth.

Hert rowee.  

Take į mawe of į grete Swyne. and fyse įp sex of pigg mawe. fyll hē full of į self fars. & fowe hē faft, įboile hē. take hē up & make smale prews f of gode past and frye hē. take įese prews yfryed & seep h

---

2 Cotagres. This is a sumptuous dish. Perhaps we should read Cokagres, from the cock and gree, or wild pig, therein used. V. 

a self fars. Same as preceding Recipe.

b pulle hū, 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 stick.

hē
hē picke in ♡ maw on ♡ fars made afi an urchoñ woute legg. put hem on a spyt ♡ roost hē ♡ colo hem w safron ♡ messhe hē forth.

Potewsk.

Take Pot of Erp lytell of half a quart and fyll hem full of fars of poine dorryes. op make with þyn honde. op i a moolde pott of þself fars. put hem i wañ ♡ seþ þe up wel. and whan þey buth ynowþ. breke þ pott of erp ♡ do þ fars on þ spyt ♡ rost hē wel. and whan þei buth yrosted. colo hem as poine dorryes. make of litull prewes ♡ gode past, frye hem op rost hem wel þ grece. ♡ make þof Eerys ♡ to pott ♡ colo it. and make rofys ♡ of gode past, ♡ frye hē, ♡ put þ þeleþ ♡ þ hole ♡ þ spyt was. ♡ colo it with whyte. op rede. ♡ sune it forth.

1 after, i. e. like.
*k Potewsk. probably from the pots employed.
1 poine dorryes. Vide ad N° 174.
m prewes. V. ad 176.
n eerys. Ears for the pots. V. 183.
o rofys. roses.
p þeleþ. stalks.
q þ there, i. e. where. V. 170.
Sachus.  

Take smale Sachellis of canuas and fille hem full of p same fars & seep hē. and whan þey buth ynow; take of the canvas. rost hem & colo hem er.

Burfews.  

Take Pork, seep it and grynde it smale with sodden ayren. do þto gode powdore and hote spices and salt w fug. make þof smale ball, and caft hē in a baton of ayren. æ wete hē in flo. and frye hē in grece as frytos &. and sūe hem forth.

Spynoch yfryed.  

Take Spynoch, pboile hē i feþyng wař. take hē up and þife . . . out of þ wař & and hēm & i two. frye hē i oile clene. æ do þto powdo. & sūe forth.

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1 Sachus. I suppose jacks.
2 same fars. viz. as 174.
3 Burfews. Different from Burfin in No 11; therefore qu.
etymon.
4 Baro. batter.
5 frytos. fritters.
6 Spynoches. Spinage, which we use in the singular.
7 out of the water. dele of; or it may mean, when out of the water.
8 hem r. bewe.
Benes yfryed.

Take benes and seep hē almost til hē berften. take and wryng out ḃ wač clene. do ḃ to Oynoũs ysode and ymynced. and garlec bū. frye hem i oile. ḋ i grece. & do ḃ to powdō douce. sūe it forth.

Ryfshews b of Fruyt.

Take Fyg and raifoũs. pyke hē and walishe hē in Wyne. grynde hē wip apples and peer ḃ ypared and ypike clene. do ḃ to gode powdōs. and hole ṛpices. make ball ḓ of. frye i oile and sūe hē forth.

Daryols c.

Take Creme of Cowe mylke. ḃ of Almand. do ḃ to ayren w fug, fasroũ, and saft. medle it yferé. do it i a coxyn. of culus. ynche depe. bake it wel and sūe it forth.

Flaumpeyns d.

Take fat Pork ysode. pyke it clene. grynde it smale. grynde Chefe & do ḃ to. wip fug and gode powdōs.

b Ryfshews. ryshews, Contents. Qu.
c Daryols. Qu.
d Flaumpeyns. Flaumpeyns, Contents. V. N° 113.
make a coffyn of an ynche depe. and do bis fars. make a thynne foile of gode past & kerue out pooff male poyn. frye he in fars. bake it up.

Chewet on Fleeshe Day.

Take , lire of Pork and kerue it al to pecys. and henn with and do it a panne and frye it make a Coffyn as to a pye smale & do fynne. do puppon zolk of ayren. harde. powdo of gyng and salt. coue it & fry it i greece. bake it wel and súe it forth.

Chewet on Fyfish Day.

Take Turbut. haddok. Codlyng. and hake. and seep it. grynde it smale. and do } to Dat. ygrouden. rayfoûs pyn. gode powdo and salt. make a Coffyn as tofore faide. close bis pin. and frye it i oil. bake it in gyng. sug. op i wyne. bake it. súe forth.

Haftlet of Fruyt.

Take Fyg iatrixed. Rayfoûs hool dat and Almand

* Points, seems the same as Prous, N⁰ 176.
* in fars, f. in the fars; and yet the Fars is disposed of before; ergo quere.
* Chewers. V. 186.
* as to, as for. V. N⁰ 177.
* Haftletes. Haftletes, Contents.
* iatrixed. iquartered.

hoole.
hoole. and ryne\(^1\) hē on a spyt and roost hē. and endore\(^2\) hem as pōme dorrryes & sūe hē forth.

Comadore\(^3\).

Take Fygr and Raisons. pyke hem and waifshe hē clenc. skalde hē i wyne, grynde hē right smale. cast sug ⅰ of self wyne, and sōnde it togyd. drawe it up thurgh a flōn. ⅰ alye up ⅰ fruyt ⅰ· take gode peerys and Appl. pare hem and take ⅰ heat, grynde hem smale and cast ⅰ to. set a pot on ⅰ fyr ⅰ wiþ oyle and cast alle ⅰ fse ⅰ yng ⅰ jinne, and ftere it warliche, and kepe it wel frō brēnyng. and whan it is fynd cast ⅰ to powdsos of gyng of canel. of galyngale. hool clow hō of canel. & maçys hoole. cast ⅰ to pyn a litel fryed i oile & falt, and whan it is ynow; fynd, take it up and do it ⅰ a vaisel & lat it kele. and whan it is colde; kerne out ⅰ a knyf smale pecys of ⅰ gretnesse & of ⅰ length of a litel fyn, ⅰ close it falt ⅰ god; past, ⅰ frye hē i oile. ⅰ sūe forth.

\(^1\) ryne. run.
\(^2\) endore. endorse, MS. Ed. 42, II, 6. v. ad 1476
\(^3\) Comadore. Qu.
\(^4\) Fyr. fire.
Take and make a foyle of gode past with a roller of a foot brode. of fylling by cups, make iiiii coffyns of past upon roller of greynesse of samale of ym Arme. of iynche deepnesse. make greinist i myddel, fasten foile at mouth upwarde. fasten bee of four euy fyde, kerue out keynlich kyrmels above mane of bataiwyng and drye he harde i an oven. Sun. In myddel Coffyn do a fars of pork w gode pork wyren rawe wip salt. colo it wip safron and do in cream of Almand, and holde it in creme of Cowe mylke w wyren. colo it w safron, man. Fars of Fyg. of rayson. of Apples. of Peer. holde it in brown.

9 Chastelets. Little cases, as is evident from the kernelling and the battlements mentioned. Castles of jelly templewise made. Leaal. Coll IV. p. 227.
8 llyng. longer.
9 greinest. greatest.
1 bee. i. e. thou.
8 bataiwyng. embatteling.
2 holde. put, cutt.
7 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.
8 holde it brun. make it brown.

mane.
mané. do fars as to frytós blanched. and colo' it with
grene. put jis to j ovene & bake it wel. & súe it forth
ew ardant.

For to make 11. pecys of Fleesh

to fasten togó'd.

Take a pece of fressh Fleesh and do it i a pot for to
seep. or take a pece of fressh Fleesh and kerue it al
to gober. do it i a pot to seep. & take j wofe of
comfery & put it i j pot to j fleesh & it shal faile anó.
& so súe it forth.

Pur fait Ypocras.

Treys Unces de canell. & iij unces de gyngen.
spykenard de Spayn le pays dun dener. garyngale. clowes, gylofre. pocur long. noiez mugadez. ma-

a ew ardānt. hot water. Eau, water; ancently written eut,
b 11. Tncy, Contents.
c wofe. Roots of comfery are of a very glutinous nature.
Quincy, Dispens. p. 100. Wofe is A. S. paγ, humour, juice. See
Junius, v. Wou, and Mr. Stype'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 vaft request formerly,
e le pays d'un dener, i. e. le pays d'un Denier,
f garyngale, i. e. gahyngale.
g pocur long, incipal long, i. e. poiυre long.
h mugadez, r, mulcadez; but q. as the French is miquette. Nut-
megs.

ziøzame
For to make blank maṅg.

Put Rys į waṭ al a nyzt and at morowe waifshe hä clene. afterward put hä to ṣ fyr fort ṣ ṣ pey berst ṣ not to myche. flīthen ṣ take brawna of Capoňs, or of hem. ṡ foden ṣ drawe ṣ it smale. afś take mylke of Almand.  and put Ģ to ṣ Ryyς ṣ boile it. and when it is yboiled  put Ģ ṣ brawna ṣ alye it ṣ with. ṣ it be wel chargeaṅṭ  and mung it fynelich ṣ wel ṣ it fīt not x to ṣ pot. and when it is ynowỳ ṣ chargeaṅṭ. do ṣ to fūg gode part,  ṣ in almand.  fryed Ģ white grece. ṣ dreffe it forth.

1. maziozame,ṛ. marjorame.
2. Cardemonij,ṛ. Cardamones.
3. qrtduce,ṛ. d'once. Five penny weights.
4. ṣ. dele.
5. queynel. Perhaps Canell; but qu. as that is named before.
6. q. dimid.
7. blank maṅg. Very different from that we make now. V. 36.
8. fyr fort. strong fire.
9. flīthen. then.
10. drawe. make.
11. chargeaṅṭ. flīf. So below, ynowỳ  & chargeaṅṭ. V. 193, 194. V. Gloff.
12. mung it fynelich' wel. flīr it very well.
13. x fīt not. adheres not, and thereby burns not. Used now in the North.

For
For to make blank Defne 9. xx. ix. xiii.

Take Brawn of Henn or of Capoňs yfoden withoute þ skyn. 8 hewe he as smale as þ may. 8 gnde hem i a mort. aft take gode mylke of Almand 9 8 put þ brawn þin. 8 sterc it wel togyd 9 do hem to seep. 8 take flo' of Rys 8 amyðon 8 alay it. so þat it he chargeant. 8 do þro sug' a gode pty. 8 a pty of white grece. and when it is put i dish firewe upon it blanche powdo. and þerme put in blank desfre and mawmenye 9 i dishes togider. and suche forth.

For to make Mawmenye 9. xx. ix. xiii.

Take þ chefe and of Fleisch of Capoňs or of Henn. 9 hakke smale in a mort. take mylke of Almand w þ broth of freisb Beef, op freisb fleisch. 8 put the fleisch i þ mylke op in the broth and set he to þ frye 9. 8 alyc he up w flo' of Rysce. or gaftbon 9. or amyðon. as chargeant as þ blanke desfre. 9 w zolk of ayren and

9 blank Defne. Defire, Contents; recit. V. Gloss. The Recipe in MS. Ed. 29 is much the same with this.
9 Mawmenye. See N° 194.
9 Mawmenye. Mawmene, Contents. Mawmen, MS. Ed. 29;
9 vide N° 193. See Preface for a fac-simile of this Recipe.
9 þ frye. an fyre?
9 gaftbon. Qu.
safroñ for to make it zelow. and when it is dreftit
in dish w blank desir styk above clow de gilofre. &
strewe Powdō' of galyngale above. and sūe it forth.

The Pety Puānt. x

Take male Marow e, hole parade f and kerue it rawe. powdō of Gyng, zolk of Ayreñ, dat gynned.
raisōns of coranne. salt a lytel. & loke j p make ḫy past with zolkes of Ayren. & ḫat no wāf come ḫto.
and somē ḫy coffyn. and make up ḫy past.

Payn puff g.

Eodem m fai̇t payn puff. but make it more tendre ḫ past. and loke j p past be rōnde of ḫ payn puff as
a coffyn & a pyc.

h

xplicit.

a pety puānt. a paste; therefore, perhaps, past; but qu. the latter word.

b male Marow. Qu.

η parade. Qu.

g Payn puff. Contents has, And the pety puānt.

h A blank was left in the original for a large Enorth
The following Memorandum at the End of the Roll.

"Antiquum hoc monumentum oblatum et missum est majestati vestrae vicefimo septimo die mensis Julij, anno regno vestri faelicissimi vicefimo viij ab humilimo vestro subdito, vestrae majestati fidelissimo

EP Stafford,
Hæres domus subversæ Buckinghamienis."

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
Edw. b. 1600. ——— 1571 born.
ANCIENT COOKERY.
A.D. 1381.

Hic incipiunt universa servicia tam de carnibus quam de pissibus. 

I. For to make Furmenty. 

NYM clene Wete and bray it in a morter wel that the holys b gon al of and feyt c yt til it brefte 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 adon and melle yt forthe wyth fat venyson and freshe motion.

a See again, N° I. of the second part of this treatise.
b Hulls.
c Miswritten for seyth or sethe, i.e. seeth.
d cool.
e eggs.
II. For to make Pise of Almayne.

Nym wyte Pisyyn and wasch hem and feth hem a good wyle fithsyn wasch hem in golde f watyr unto the holyg gon of alle in a pot and kever it wel that no breth paffe owt and boyle hem ryzt wel and do therto god mylk of Almandys and a party of flowr of ris and salt and safron and messe yt forthe.

III.

Cranys and Herons schulle be euarúd e wyth Lardons of fwyne and rostyd and etyn wyth gynegynyr.

IV.

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

V. Morterelys h.

Nym hennyn and porke and feth hem togedere nym the lyre i of the hennyn and the porke and hakkyth smale and grynd hit al to dulf and wyte bred therwyth and temper it wyth the felve broth and wyth heyryn and colure it with safron and boyle it and disch it and cast theron powder of peper and of gynegynyr and serve it forthe.

f cold.
e Perhaps enarmed, or enormed. See Mr. Brander's Roll, No 146.
h V. Mottews in Gloff.
i Flesh.
VI. Capony in concys.

Schal be sodyn. Nym the lyre and brek it smal in a morter and peper and wyte bred therwyth and tem-per it wyth ale and ley it wyth the capoñ. Nym hard sodyn eyryn and hewe the wyte smal and kaile there-to and nym the zolkys al hole and do hem in a dyfch and boyle the capoñ and coloure it wyth safroñ and salt it and messe it forthe.

VII. Henrys 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 coloure it wyth safroñ and salt it and messe it forthe.

VIII. Harrys l in cmeen m.

Schul be parboyled and lardy and rostid and nym onyons and myce hem rizt smal and fry hem in wyte gres and grynd peper bred and ale and the onions therto and coloure it wyth safroñ 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 Cine : for see N° 51.
and temper it with the selve broth and Boyle it and salt it and serve it forthe.

X. Conynggys in Gravey.

Schul be sodyn and hakkyd in gobbetys and grynd gyngynyr galynqale and canel. and temper it up with god almand mylk and Boyle it and nym macys and elowys and keft therin and the conynggis also and salt hym and serve it forthe.

XI. For to make a Colys.

Nym hennys and schald hem wel. and sesh hem after and nym the lyre and hak yt smal and Bray it with otyn grötys in a morter and with wyte bred and temper it up wyth the broth Nym the grete bonys and grynd hem al to dust and keft hem al in the broth and mak it thorw a clothe and Boyle it and serve it forthe.

XII. For to make Nombles.

Nym the nomblys of the venysfôn and waʃch hem clene in water and salt hem and sesh 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 serve it forthe.

*a Rabbits.  
b it, or perhaps bem.  
c Caft.  
d Cullis. V. Preface.  
e Umbles.
XIII. For to make blanche Brewet de Alyngyn.
Nym kedys and chekenys and hew hem in mor-fellys and feth hem in almand mylk or in kyne mylke grundyngyner galingale and caft therto and Boyle it and serve it forthe.

XIV. For to make Blomanger.
Nym rys and lefe hem and wash hem clene and do thereto god almande mylk and feth hem tyll they al to breeft and than lat hem kele and nym the lyre of the hennyn or of capoyns and grundy hem smal keft therto wite grese and Boyle it Nym blanchyd almandys and safroyn and set hem above in the dysche and serve yt forthe.

XV. For to make Afronchemoyle.
Nym eyren wyth al the wyte and myse bred and schepys talwe as gret as dyses grundy peper and safroyn and caft therto and do hit in the schepis wombe feth it wel and dress it forthe of brode leches thynne.

1 Kids.
2 Blanc-manger. See again, N° 33, 34. II. N° 7. Chaucer writes it Blankmanger.
4 Tior, a dith made of marrow and grated bread.”
5 Sheep’s fat.
6 dice; square bits, or bits as big as dice.

XVI.
XVI. For to make Brymæus.

Nym the tharmys\(^7\) of a pygge and wasch hem clene in water and salt and feth hem wel and than hak hem smalc and grynd pepyr and safron bred and ale and boyle togedere. Nym wytys of eyryn and knede it wyth flour and mak smal pelotys\(^2\) and fry hem with wyte grees and do hem in disches above that other mete and serve it forthe.

XVII. For to make Appulmos\(^a\).

Nym appelyn and feth 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 fylch dayes oyle de olyve and gode powdres\(^c\) and serve it forthe.

XVIII. For to make a Froys\(^d\).

Nym Veel and feth it wel and hak it smal and grynd bred peper and safron and do thereto and frye yt and preffe it wel upon a bord and dresse yt forthe.

\(^7\) Rops, gurs, puddings.
\(^2\) Bills, pellets, from the French pelote.
\(^a\) See No. 35.
\(^b\) Breth, i.e. broth. See No. 58.
\(^c\) Spices ground small. See No. 27, 28, 35, 58. II. No. 4, 17, or perhaps of Galingale. II. 20, 24.
\(^d\) a Fraife.

XIX.
XIX. For to make Friturs e.

Nym floure and eyryn and grynd peper and safron and mak therto a batour and par aply and kyt hem to brode penys f and keft hem theryn and fry hem in the batour wyth frefch grees and serve it forthe.

XX. For to make chanke g.

Nym Porke and seth it wel and hak yt smal nym eyryn wyth al the wytys and swyng hem wel al togedere and kaft 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 safron 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 ochepor i.

Nym and schald hem wel and hew hem wel in gobettys al rawe and seth hem in her owyn grees and caft therto wyn or ale a cuppe ful and myce onyons smal and do therto and boyle yt and salte yt and messe yt forthe.

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*e Fritters.  
*f Pieces as broad as pennies, or perhaps pecys.  
*? Quare.  
*i Vide Gloss.
XXIII. For to make eyrin in bruet.

Nym water and welle yt and brek eyrin and kaft theryn and grynd peper and safroin and temper up wyth swete mylk and boyle it and hakke chefe final and cast theryn and melle yt forthe.

XXIV. For to make crayton\(^1\).

Tak che conys and schald hem and seth hem and grynd gyngen other pepyr and comyn and temper it up wyth god mylk and do the checonys theryn and boyle hem and serve yt forthe.

XXV. For to make mylk rost.

Nym swete mylk and do yt in a panne nynmyryn wyth al the wyte and swyn hem wel and cast thero and colowre yt wyth safroin and boyl it tyl yt wexe thykke and thanne seth\(^n\)yt thorw a culdore\(^o\) and nym that leevyth\(^p\) and presse yt up on a bord and wan yt ys cold larde it and scher yt on schyveryys and roste yt on a grydern and serve 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.  

Nym flour and wyrys of eyryn fugur other hony and sweyng togedere and mak a batour nym wyte greees and do yt in a posnet and caft the batur thereyn and stury to thou have many and tak hem up and messe hem wyth the froutours and serve forthe.

XXVII. For to make Berandyles.  

Nym Hennys and seth hem wyth god Buf and wan hi ben sodyn nym the Hennyn and do awey the bonys and bray final yn a mortar and temper yt wyth the broth and seth yt thorw a culdore and caft therto powder of gyngenył and fugur and graynys of powmis gernatys and boyle yt and dreffe yt in dysches and caft above cloys gylofres and maces and god powder serve yt forthe.

XXVIII. For to make capons in caffelys.  

Nym caponyys and schald hem nym a penne and opyn the skyn at the hevyd and blowe hem tyl the skyn ryse from the fleishe and do of the skyn al hole

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9 Meaning, crisp. V. Gloss.
1 It will run into lumps, I suppose.
2 Quære the meaning.
3 Pomegranates. V. N° 39.
4 Not clove-gilliflowers, but cloves. See N° 39, 31, 40.
5 See N° 17, note 6.
7 Head. Sax, heopob and hevob, hence our head.
and feth the lyre of Hennyn and zolkys of heyrin
and god powder and make a Farfure² and fil ful the
skyn and parboyle yt and do yt on a spete and rost
yt and droppè² yt wyth zolkys of cyryn and god
powder rostying and nym the caponyys body and larde
yt and rolle yt and nym almaunde mylk and amydoïn³
and mak a batur and droppè the body rostying and
serve yt forthe.

XXIX. For to make the blank surry⁴.

Tak brannd⁴ of caponyys other of hennys and the
thyes⁵ wythowte the skyn and kerf hem smal als
thou mayst and grynd hem smal in a morter and tak
mylk of Almoundys and do yn the branne and grynd
hem thanne togedere and and feth hem togeder⁶ and
tak flour of yys other amydoïn and lye it that yt be
charchant and do therto fugur 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 surry and manmene⁶ in a dysch and serve it
forthe.

² stuffing.
³ bastle.
⁴ Vide Gloss.
⁵ Vide Blank Dofre in Gloss.
⁶ Perhaps braun, the brawny part. See No 33, and the Gloss.
⁷ Thighs.
⁸ See the next number. Quare Mawmeny.
XXX. For to make manmene ².

Tak the thyys ³ other the flesch of the caponyes fede ¹ hem and kerf hem final into a mortar and tak mylk of Almandys wyth broth of flesch 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 charcacht als the blank de sure and wyth the zolkys of eyryn for to make it zelow and safron and wan yt ys dresseyd in dysches wyth blank de sure straw upon clowys of gelofre ⁴ and straw upon powdre of galentyn and serve yt forthe.

XXXI. For to make Bruct 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 straw eu powder of galentyn therupon. ftyk upon clowys of gelofre and serve yt forthe.

XXXII. For ro make Bruet of Lombardye.

Tak chekenys or hennys or othere flesch and mak the coloure als red as any blod and tak peper and kanel and gyngyner bred ¹ and grynd hem in a mortar

² Vide Number 29, and the Gloff.
³ Thighs.
⁴ Quare.
⁵ See No 27, note ².
¹ This is still in use, and, it seems, is an old compound.
and a porçon of bred and mak that bruer thenne and
do that flesch in that broth and mak hem boyle to-
gedere 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 boylid 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
wash hem wel and do hem upon the fyre for to n
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 yboylid do the flesch therin so that it be charghaunt
and do therto a god party of fugure and wan it ys
dressyld forth in dischis straw theron blauche Pouder
and ftrik 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
fimal into a mortar togedere and bray that wel. and

m See N° 14.

n till. for, however, abounds.

o See N° 29, note 4.

p Perhaps, strained. See N° 49; and Part II. N° 33.

q Perhaps, flik, i. e. flik; but see 34.

r Greie. Fat, or lard.

temper
temper it up wyth broth of Caponys and of Pork that yt be wel charshaunt also the crem of Almaundys and Grynd egg\textsuperscript{9} and fafrōn 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\textsuperscript{8}.

Tak Applys and feth hem and let hem kele and after mak hem thorwe a clothe and do hem in a pot and kast to that mylk of Almaundys wyth god broth of Bef in Flesch dayes do bred ynved\textsuperscript{1} therto. And the fisch dayes do therto oyle of olyve and do therto sugur and colour it wyth fafrōn and strew theron Powder and serve it forthe.

XXXVI. For to make mete Gelee \textsuperscript{a} that it be wel chariaunt.

Tak wyte wyn and a party of water and fafrōn and gode spicies and flesch of Piggys or of Hennys or flesch Fisch and bowle them togedere and after wan yt ys boyled and cold dres yt in disches and serve yt forthe.

\textsuperscript{8} See No 17.
\textsuperscript{9} f. ymved, i. e. mixed.
\textsuperscript{a} meat jelly.
XXXVII. For to make Murrey x.

Tak mulbery y and bray hem in a morter and wpyng z hem thorth a cloth and do hem in a pot over the fyre and do ther’to fat bred and wyte greffe and let it nazt boyle no ofter than onys and do ther’to a god party of sugur and zif yt be nozt ynowe colowrd brey mulburus and serve yt forthe.

XXXVIII. For to make a penche of Eggges.

Tak water and do it in a panne to the fyre and lat yt sethe and after tak eggys and brek hem and cast hem in the water and after tak a chefe and kers yt on fourt partins and cast in the water and wanne the chefe and the eggys ben wel sobyn tak hem out of the water and wash hem in clene water and tak waftel breed and temper yt wyth mylk of a kow. and after do yt over the fyre and after forfy yt wyth gyngener and wyth comyn and colour yt wyth falaroñ and lye yt wyth eggys and oyle the fewe wyth Boter and kep wel the chefe owt and dreffe the fewe and dymo a eggys ther’on al ful and kers thy chefe in lytyl schyms and do hem in the fewe wyth eggys and serve yt forthe.

y This is to be understood pluraly, quasi mulberries.
z Read wpyng. For see part II. N° 17. 28. Chaucer, v. wronc and ywronc.
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 flower of Rys and colour yt wyth safroñ and after dreffe 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 floweris of the feste Appyltre and zolkys of Eggys and Bray hem to-gedere in a morter and temper yt up wyth wyte wynt and mak yt to sethe and wan yt is thykke do thereto god spicis of gyngener galyngale canel and cloyws gelofre and serve yt forth.

XLI. For to make Rosée \(^e\).

Tak the floweris of Rosys and wash hem wel in water and after Bray hem wel in a morter and than tak Almondys and temper hem and seth hem and after tak fleisch of capons or of hennys and haç yt feale and than Bray hem wel in a morter and than do yt in the Rose \(^f\) so that the fleisch 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 safroñ

\(^b\) Vide N° 27.
\(^c\) Fritters.
\(^d\) Crumbs.
\(^e\) Vide N° 47.
\(^f\) i.e. Rosée.
that yt be wel ycolowrd and rosly of levys and of the forseyde flowrys and serve yt forth.

XLII. For to make Pommendorry.

Tak Buff and hewe yt smal al raw and cast yt in a morter and grynd yt nozt to smal tak safroñ and grynd ther'wyth wan yt ys grounde tak the wyte of the eyryn zyf yt be nozt flyf. Cast into the Buf pouder of Pepy 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 adôn and kele yt and put yt on a broche and rost yt and endorre yt wyth zolks of eyryn and serve yt forthe.

XLIII. For to make Longe de Buf.

Nym the tonge of the rether k and schalde and scharwe l yt wel and rizt clene and feth yt and feth ym a broche m and larde yt wyth lardons and wyth clowys and gelofr' and do it rostyn and drop yt wel yt rostyd n wyth zolks of eyrin and dresse it forthe.

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5 Vide N° 58.
6 dele and.
1 Neat's Tongue. Make signifies to drest, as II. 12.
3 Shave, scrape.
4 A larding-pin.
5 Perhaps, syke it rostyd.

XLIV.
XLIV. For to make Rew de Rumfy.

Nym swynys fet and eyr ⁹ and make hem clene and feth hem alf wyth wyn and halff wyth water caft mycyd onyons ther’to and god spicis and wan they be ysfodyn nym and rosty hem in a gryder’ wan it is yroffyd keft thereto of the selve broth hy lyed wyth amydon and anyeyd onyons ⁵ and serve yt forth.

XLV. For to make Bukkenade ⁶.

Nym god fresch flech wat maner so yt be and hew yt in male morfelys and feth yt wyth gode fresch buf and caft ther’to gode myncd onyons and gode spicerye and alyth ⁷ wyth eyryn and boyle and dreffe yt forth.

XLVI. For to make spine ⁷.

Nym the flowrys of the haw thorn clene gaderyd and bray hem al to duft and temper hem wyth Almaunde mylk and aly yt wyth amydon and wyth eyryn wel pykke ⁸ and boyle it and messē yt forth and flowrys and leyys abovē on ⁹.

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⁹ To be understood plurally, Ears.
⁹ Miswritten for mycyd, i.e. minced onyons.
⁹ Vide No 52.
⁹ Stiffen, thicken it. See No 44, where lyed has that sense. See also 46.
⁷ This dish, no doubt, takes its name from Spina, of which it is made.
⁹ Read, pykke, thkke.
⁹ It means laid upon it.
XLVII. For to make Rosee and Frese and Swan sclal be ymad in the selve maner.

Nym pyggus and hennys and other maner fresch flesch and hew yt in morfelys and feth yt in wyth wyn and "gyngnyner and galyngele and gelofr and canel and bray yt wel and keft thereto and alye yt wyth amydoñ other wyth flowr of rys.

XLVIII. For to make an amendement Formete that ys to a falt and over mychyl.

Nym etemele and bynd yt in a fayr lynnen 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 fet yt fro the fyre and let yt kele and yt sclal be fresch ynow wythoute any other maner licowr ydo ther'to.

XLIX. For to make Rapy.

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 messi yt and serve yt forth.

* Vide N° 41.
* Perhaps, in wyn with.
* Cinnamon. Vide Gloss
* id eft, 108.
* Read, fetb, i. e. then.
* Vide Part II. N° 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 safroñ 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 thow 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’ of gyngyn’ and powder of peper and boyle yt togeder and meffe yt forth.

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d Vide ad Part II. N° 21. There are no egg3 concerned, so no doubt it should be Eger Dows. Vide Gloss.
e See N° 8.
f Vide N° 45.
LIII. For to make a Roo Broth.

Tak Parsile and Ylop and Sauge and hak yt final boil it in wyn and in water and a lytyl powdr' of peper and messe 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 vessiel wyth wyn and sugar and powdr' of clowys Boyle yt togedere tyl the flech have drong the liycour' and take the almande mylk and quibibz macis and clowys and Boyle hem togeder' tak the flech and do ther'to and messe it forth.

LV. For to make a Gely.

Tak hoggys set other pyggys other erys other partichys other chiconys and do hem togeder' and seph hem in a pot and do hem in flowr' of canel and clowys other or grounde do ther'to vineger and tak and do the broth in a clene vessiel of al thys and tak the Flesch and kerf yt in final mosselys and do yt therein.

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5 Deer or Raes are not mentioned, as in Mr. Brander's Roll, No 14, ergo quære. It is a meager business. Can it mean Raes? Broth for penitents?

h Jelly.

i seph, i. e. sepb.

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 reflyng.
Tak venison wan yt ys newe and cuver it haftely
wyth Fern that no wynd may come thereto and wan
thou haft yeuver yt wel led yt hom and do yt in a
fole that fonne ne wynd may come ther'to and di-
membr'd it and do yt in a clene water and lef yt ther'
half a day and after do yt up on herdeles for to drie
and wan yt ys drye tak falt and do after thy venison
exit ¹ and do yt boyle in water that yt be other ² fo
falt als water of the fee and moche more and after
lat the water be cold that it be thynne and thanne
do thy Venison in the water and lat yt be therein
thre daies and thre nyzt ³ and after tak yt owt of the
water and falt it wyth drie falt ryzt wel in a barel
and wan thy barel ys ful cuver it haftely that funne
ne wynd come thereto.

LVII. For to do away Restyn ⁴ 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.
² Dele.
³ A plural, as in No 57.
⁴ Reftines. It should be rather reflyng. See below.
yt up and spot yt wel wyth gret salt of peite and thet were the reftyng ys and after lat yt hange in reyn water al nyzt or mor'.

LVIII. For to make poñoroge.

Tak Partrichis wit longe filetts of Pork al raw and hak hem wel smale and bray hem in a morter and wan they be wel brayed do thereto god plente of pouder and zolkys of eyryn and after mak ther'of a Farfure formed of the gretnesse of a onyon 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 roffte and after mak god bature of flour' and egg' on batur' wyt and another zelow and do thereto god plente of fugur and tak a fethere or a styk and tak of the batur' and peynte ther' on above the applyn so that on be wyt and that other zelow wel colourd.

Explicit serviciun de carnibus.

P Pierre, or Petre.
9 Vide No 42.
' with.
Hic incipit Serviciun de Pissibus.

I. For to make Egarduse.

Take Lucys or Tenchis and hak hem smal in go-bett and fry hem in oyle de olive and syth nym vineger and the thredde party of fugur and myncyd onyons smal and boyle al togeder and cast ther'yn clowys macys and quibibz and serve yt forthe.

II. For to make Rapy.

Take pyg or Tenchis or other maner fresch fysch and fry yt wyth oyle de olive and syth nym the cruystys of wyt bred and canel and bray yt al wel in a mortere and temper yt up wyth god wyn and cole yt thorw an hersyve and that yt be al cole of canel and boyle yt and cast ther'in hole clowys and macys

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*See p. 1.

*b See No. 21 below, and part I. No. 50.

*c Lucy, I presume, means the Pike; so that this fisch was known here long before the reign of H. VIII. though it is commonly thought otherwise. V. Gloss.

*d Vide No. 49.

*e Strain, from Lat. colo.

*f Strained, or cleared.
and quibibz and do the fysh in dischis and rape\textsuperscript{a} abovyn and dresse yt forthe.

III. For to make Fygey.

Nym Lucys or tenchis and hak hem in morsell\textsuperscript{'} and fry hem tak vyneger and the thredde party of fugur myncy onyons final and boyle al togedyr caft ther'yn macis clowys quibibz and serve yt forth.

III. For to make Pommys morles.

Nym Rys and bray hem\textsuperscript{b} wel and temper hem up wyth almaunde mylk and boyle yt nym applyn and par' hem and sher hem final als dicis and caft hem ther'yn after the boylyng and caft fugur wyth al and colour yt wyth safron and caft ther'lo pouder and serve yt forthe.

V. For to make rys moyle\textsuperscript{i}.

Nym rys and bray hem ryzt wel in a morter and caft ther'lo god Almaunde mylk and fugur and salt boyle yt and serve yt forthe.

VI. For to make Sow pys dorry.

Nym onyons and mynce hem finale and fry hem in

\textsuperscript{a} This Rape is what the dish takes its name from. Perhaps means grape from the French raper. Vide No\textsuperscript{a} 28.

\textsuperscript{b} Rice, as it consists of grains, is here considered as a plural. See also No\textsuperscript{a} 5, 7, 8.

\textsuperscript{i} Vide Gloss.
oil dolly

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 Fysch.

Tak a pound of rys les hem wel and wasch and
feth tyl they breste and lat hem kele and do ther'to
mylk of to pound of Almandys nym the Perche or the
Lopufter and boyle yt and keft fugur and falt 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
feth hem tyl they breste and than lat hem kele and
feth caft 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
roft yt and ley yt al hole up on a Plater and zyf hym
forth wyth Galentyn that be mad of Gallyngale gyn-
gener and cavel and dresse yt forth.

X. For to make falt Lamprey in Galentyne m.

Yt schal be stoppit a over nyzt in lews water and

k See note on No. 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 l on the last Number.

a Perhaps, stoppit, i. e. steeped. See No. 12.
in braan and floue and sodyn and pyl onyons and feth hem and ley hem al hol by the Lomprey and zif hem forthe wyth galentyne makyth wyth strong vynegar and wyth paryng of wyt bred and boyle it al togeder and serve yt forth.

XI. For to make Lompreys in Bruet.

They schulle be schaldy’d and yfode and ybrulyd upon a gredern and grynd peper and safron and dorer’to and boyle it and do the Lomprey ther’yn and serve yt forth.

XII. For to make a Storchorlä.

He schal be thorn in belys and steypd over nyzt and sodyn longe as Flesch and he schal be etyn in venegar.

XIII. For to make Solys in Bruet.

They schal be fleyn and sodyn and rostyd upon a gredern and grynd Peper and Safron and ale boyle it weyl and do the solc in a plater and the bruut above serve it forth.

XIV. For to make Oyfryn in Bruet.

They schul be schally’d and yfod in clene water

* Perhaps, makyd, i.e. made.

+ Perhaps, pelys, i.e. pieces.

9 Qu. steppit, i.e. steeped.

7 Have shells taken off.
grynd peper saphroʊn bred and ale and temper it wyth Broth do the Oyʃtryn 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 saphroʊn other myntys and persele and bred and ale and temper it wyth the broth and boyle it and serve it forth.

XVI. For to make a Lopifter.
He schal be rostyd in his scalys in a ovyn other by the Fcer under a panne and etyn wyth Veneger.

XVII. For to make Porreyne.
Tak Prunys sayríst 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 fugur other hony and mak hem to boyle togeder' and mak yt thykke with flowr of rys other of waftel bred and wan it is sodyn dreffe it into dischis and strew ther'on powder and serve it forth.

XVIII. For to make Chirefeye.
Tak Chiryes at the Feʃt of Seynt John the Baptif and do away the stony s grynd hem in a morter and after fro' 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 waftrel ymyid and of fugur a god party and a porcion of wyn and wan it is wel yfodyn and ydreflyd in Dyschis stik ther'in closis of Gilofr' and strew ther'on fugur.

XIX. For to make Blank de Sur'.

Tak the zolkys of Eggs sodyn and temper it wyth mylk of a kow and do ther'fo Comyn and Safroñ and flowr' of ris or waftel bred mycd and grynd in a mortar and temper it up wyth the milk and mak it boyle and do ther'fo wit " of Egg' corvyn finale and tak fat chefe and kerf ther'fo wan the licour is boyllyd and serve it forth.

XX. For to make Grave enforse.

Tak týd " gyngener and Safroñ and grynd hem in a mortar and temper hem up wyth Almandys and do hem to the fir' and wan it boyllyth wel do ther'fo zolkys of Egg' sodyn and fat chefe corvyn in gobettis and wan it is dreffid in ditchis strawe up on Powder of Galyngale and serve it forth.

XXI. For to make Hony Doufe*.

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

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1. Perhaps, *ynaméd, i. e. minced; or mycd, as in No 19.
2. Vide Note * on No 29, of Part I.
3. white. So wyt is wbite in No 21. below.
4. It appears to me to be tryd. Can it be frys'd?
5. See Part II, No 1; and Part I, No 50.
after do hem in a feyr towayl for to drie and wan
that they be drye bray hem wel in a morter al to
flowr' and afterward tak two partyis and do the half
in a pot and that other half in another pot and co-
lowr that on wyth the safroñ and lat that other be
wyt and lat yt boyle tyl it be thykke and do ther'to
a god party of fugar and after dresse yt in tue dischis
and loke that thou have Almandys boylid in water
and in safroñ and in wyn and after frie hem and set
hem upon the fyre fetith mete v and strew ther'on
fugar that yt be wel ycolouryt z and serve yt forth.

XXII. For to make a Potage Feneboiles.

Tak wite benes and seth 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 co-
lourd b wyth Safroñ wel and do yt in a cofyn and do
yt forth to bake wel.

v Seth it mete, i. e. seeth it properly.
z Coloured. See No z8, below.
i. e. Seeth.
b Perhaps, colour.
XXIV. For to make Rys Alker'.

Tak Figys and Reysons and do awey the Kernelis and a god party of Applys and do awey the paryng of the Applis and the Kernelis and bray hem wel in a morter and temper hem up with Almande mylk and menge hem wyth flowr of Rys that yt be wel chariaunt and strew ther' upon powder of Galyngale and serve yt forth.

XXV. For to make Tartys of Fysch owt of Lente.

Mak the Cowche of fat chefe and gyngener and Canel and pur' crym of mylk of a Kow and of Helys ylodyn and grynd hem wel wyth Safroįn 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 Paft and tak god mylk of Almandys and flowr of rys other amydoįn 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° 37.
d Part I. N° 37.
e Perhaps, Flaynes, or Custards. Chaucer, vide Slanis. Fr. Flans.
bord
bord so that yt be cold and wan the Cosyns 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 R apeef.

Tak the Crustys of wyt bred and reysons and bray hem wel in a mortar and after temper hem up wynth 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 Ditchis 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 Fichslow day.

Tak the mylk of the Hafel Notis boyl the were h wyth the aftermelk til it be dryyd and tak and co-


\[ 121 \]

F Vide Part I. No 49. e Fisday. h white. i Perhaps, colour.

XXXI.
XXXI. For to make Blank de Syry k.

Tak Almande mylk and Flowr' of Rys Tak ther'to sugur 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 morter and do yt ther'to that hony a quantite of broun sugur and do ther'to Tak Powder of Peper and Safroû and Almandys and do al togeder' boyl hem long and hold1 yt in a wet bord and let yt kele and meffe yt and do yt forth m.

XXXIII. For to make a Balourgly n Broth.

Tak Pikys and spred hem abord and Helys zif thou haft 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 Galyngeale and Camel 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 No. 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 gues at it.

o Perhaps, alf' in wyn, or dele in before water.

INDEX.
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. wayhe; v. ynowkz; v. chargeant; v. corânte; &c.

A.

A. abounds. a gode broth, 5. 26, al a nyzt, 192.

in. a two, 62.

ā. and. passim.


Alf. MS. Ed. 45. II. 33. half.

Alye it. 7. 33. mix, thicken. hence alloy of metals.

from French alayer. alay, 22. aly, MS. Ed. 46.


Q 2 

lyed.
lyed. thickened. MS. Ed. 44, 45. Randle Holme interprets lyth or lything by thickening. hence lyó.
a mixture, 11. alith for alyed. MS. Editor. No 45.
Awey. MS. Ed. 27. II. 18. away.
Aurance. 6. forte Avens. Caryophylla, Miller, Gard.
Díé.
Ayren. v. Eyren.
Al, Alce. 23. 53. Proem. All. Chaucer. al to breft.
all burft. MS. Ed. No 14.
Al. MS. Editor. No 29. Chaucer. in v. It means as.
Almandes. 17. very variously written at this time,
Almaunde, Almandys, Almaundys, Almonds, all
which occur in MS. Ed. and mean Almond or Al-
monds.
Almáid mylke. 9. Almonds blanch’d and drawn
thickish with good broth or water, No 51. is called
thyk mylke, 52. and is called after Almánde mylke,
first and second milk, 116. Almáns unblanched,
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-
Chaucer. A. S. Týen.
Aneys, Anyse. 36. 137. Aneys in const 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, No 2.
31.
Alkenet. 47. A speicie of Buglos. Quincey, Diśpensive.
p. 51. 62. used for colouring, 51. 84. fryed and
yfonred, or yfondyt, 62. 162.
Anoon.
[ 125 ]

Anoon. 53. Anon, immediately. Wicelif.
Arn. MS. Ed. II. 23. are. Chaucer. v. arne.
French.
Aquapatys. 75. a Mess or Dish.
Appumoy. 79. a dish. v. ad loc. Appely, Applys, Apples. MS. Ed. 17. 35.
Abrode. 85. abrod. MS. Ed. II. 33. abroad. So brode. MS. Ed. 15. broad.
Alite. v. Lite.
Ale. 113. v. Pref.
Aifice. 113. apart. Wicelif.
Alegar. 114.
Armed. 146. v. ad loc.
Alygyn. v. Brewet.

B.

Bacon. No. 1.
Benes. 1. alibi Beans. Chaucer. v. bene.
42, 43.
Buth. 6. 23. 30. alibi. been, are. Chaucer has beith.
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 No. 193, we meet with Blank define, but the Contents 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. and
and here No 37, it is Defforre. and we have Samon in Sorry. Lel. Coll. VI. p. 17. Perches. ibid. Eels p. 28. 30. where it is a Potage. whence I conceive it either means de Surrey, i.e. Syria. v. Chaucer. v. Surrey. Or it may mean to be defir'd, as we have Hovys of Desyr. Lel. Coll. IV. p. 272. See No 63, and it is plainly written Desire in Godwin de Praeful. p. 697. In this case, the others are all of them corruptions.

Blank Desne. v. Blank Desire.
Berandyles. MS. Ed. 27.
Bred, Breed. MS. Ed. passim. Bread.
Borage. 6.
Bursen. 11. name of a dish. Bursews, No 179, is a different dish.
Brek. MS. Ed. 6. 23. break, bruise.
Breft, brefte. MS. Ed. 1. 14. burst.
Bukkennade. 17. a dish. Buknade, 118. where it means a mode of dressing. vide MS. Ed. 45. 52.
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 fell'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 No 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 Brown
from Aprugna.
Blank mang. 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.
Broche. MS. Ed. 58. a Spit.
Brewet of Almony. 47. v. Almony. of Ayrëin, 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 Bruet,
Pottage or Broth. Bruet riche, Lel. Coll. IV.
p. 226. Beorwete, p. 227, as I take it. Blanche
Brewet de Almyyn, MS. Ed. 13. 23.
Breynyng. 67. 188. burning, per metathesis, from bren
or brenne, used by Skelton, in the Inqwestive against
Wolley, and many old authors. Hence the dif-
 callee called brenning or burning. Motte's Abridg-
ment of Phil. Trans. part IV. p. 245. Reid's
Abridgement, part III. p. 149. Wiclif has brenne and
bryn. Chaucer. v. bren, Brinne, &c.
Black. 68. Black. Chaucer.
Breth. 71. Air, Steam. MS. Ed. No 2. hence brethor,
breather. Wiclif.
Brown. 74. brown. A. S. bryn.
Butter. 81. 91. 92. 160. Boter, MS. Ed. 38. and so
boutry is Butterly. 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.
Brafey. a compound fauce, 107.
Ballac broth. 109.
Brymlent. Tart de Brymlent. 167. v. ad loc.
Brode. 189. broad. v. abrode.
Bataiwyn. 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.
Bifneus. 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; scheyps, sheeps; flesch, flesch; fysch, fish; sche, cheer, &c. in MS. Ed. v. Gl. to Chaucer. v. schal.
Craftly. Proem. properly, secundum artem.
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.
Cuver. MS. Ed. 56. Cover.
Campas. by Cumpas, i. e. Compas, 189. by measure, or round. Let. 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.
Caffelys. MS. Ed. 28.
Cranes. 146. Grues. v. ad loc.
Chyballes. 12. Chibolls, 76. young Onions. Little-
ton. Ital. Cibolo. Lat. Caepula, according to Me-
nage; and see Lyce.
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 Fenys.
Calle. 152. Cawl of a Swine.
Connat. 18. a marmolade. v. ad loc.
Clowes. 20. Cloves. v. Pref.
Corante. Rayfoins of Corante. 14. So Raffyns of Corens,
i. e. of Corinth, whence our Currants, which are
small Raisins, came, and took their name. Coranche,
17. 21. Coraunce, 50. Corpanse, MS. Ed. 42. Raisins
are called by way of contradiction grete Rayfoins,
65. 133. See Northumb. Book, p. 11.
Coronse. v. Corante.
Chargeant. 192. Stiff. v. ad loc. MS. Ed. writes
Charchant, 29, 30 Charchaunt, 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 No. 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.
Couche.
Cynee. 25. a certain sauce. perhaps the same with
Tinches, 120. Oylers, 123.

R

Harys
Harys [Hares] in Cmee. MS. Ed. 8. where doubtles we shoule read Cine, since in No 51 there it is Cyney. It is much the same as bruet, for Sooles in Cyntce 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 Obekenys also; and Chyckyns. Lel. Coll. IV. p. 1. Checonys MS. Ed.

Carnel of Pork. 32. v. ad loc.

Corvyn. v. Carvon.


Confit, or Confty. v. Aneys and Clonyandre.

Charlet. 39. a dish. v. ad loc.

Chef ruyn. 49. 166. perhaps of Rouen in Normandy. ruen in Fr. signifies the colour we call roan.

Crems. 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 Confty rede, or red. White is also used for garnish, 59. Celenope, A. S. Ciliandro, Span.

Chyryfe. 58. a made dish of cherries. v. ad loc.

Cheweryes. 58. Cherries. v. ad loc. and MS. Ed. II.

18. ubi Childyes.

Croton, 60. a dish. v. ad loc.

Crayton. v. Croton.

Cleeve a two. 62. cloven. A. S. cleopan.

Cyrup. 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.
Comfrey. 190. Comfrey. v. ad loc.
Chargeours. 101. dishes. v. ad 126.
Chysanne. 103. to be eaten cold.
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 denotes baskets.
Comade. 113. Comadore. 188.
Couour. 113. Coverture, Lid of a Pye.
Codyng. 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 Chauдрon. Earl of Devon’s Feast. And it appears from a MS. of Mr. Ailte’s, where we have among Sauces, Swanne is good with Chaldron, that Chaldron is a sauce.
The Crum is now the soft part of a loaf, opposed to the crust.
Cury. Proem. Cookery. We have assumed it in the title.
Camelyne. 144. a sauce. an Canelyne, from the flour of Canel?
Crudds. 150. 171. Curds, per metathesis, as common in the north.
Crustards. 154. Pies, from the Crust. quære if our Cystard 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,

R 2 157.
157. and in the Earl of Devon's Feast we have un Pastre Cruslade.

Cryspes. 162. Cryspels. 163. v. ad loc. Fritter Cris. 


Curose. 171. curiously. perhaps from cure, to cook. 

Chaucer has coruse, curious.

Clarry. 172. Clary.

Cotagres. 175. a dish. v. ad loc.

Cok. 175. a Cock. sic, Lel. Coll. IV. p. 227.


Comadore. v. Comade.

Chaffler. 189. v. ad loc.


D.

Do. 1, 2. put, cause. MS. Ed. 2. 12. Chaucer. make. 

36. done, 48. So Chaucer has do for done.

Do. do off. 101.

Draw. drawn 2. strained. hence 3. 20. 23. drawe the grewel through a fraynour.

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.

Dec. 152. singular of Dice, the Fr. Dè. v. quare.

Drepee. 19. a dish. qu.

Dates. 20. 52. 158. the fruit.

Dyfish. 24. dish.

Delforre. 37. v. Blank desire.

Doust. 45. alibi Dust.

Dowhiz,
Dough, Paste. A. S. diæt.
Douce Ame 63. quasi a delicious dish. v. Blank Desire.
Drope. 67. drop. to baste. MS. Ed. 28.
Dorry. Sowpes dorry, 32. Sops endorsed. from endore.
187. MS. Ed. 42. II. 6. vide ad 174.
Dicayn. 172. v. ad loc.
Dokks. as Sowre Dokks, 173. Docks.
Dorryle. v. Poîme.
Daryols. 183. a dish. A Custard baked in a Crust.
Hear Junius, v. Dairie. 'G. dariole dicitur libri
'genus, quod iisdem Gallis alias nuncupatur laic-
'teron vel flan de laièt.'
Defne. v. Blank Desire.
Dressit. 194. dressed. dresse. MS. Ed. 15. et passim.
Chaucer in voce. hence ydressy. MS. Ed. II. 18.
Dysis. MS. Ed. 15. dice. v. quære.
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, sted; whete, wheat;
&c.

E with e final after the consonant, for ee, as betes,
beets; chefe, cheese; depe, deep; fete, feet;
grene, green; nede, needful; swete, sweet.
Endorse. MS. Ed. 42. endorse.
Ete. 10. eat. eton. 146. eaten. etyn. MS. Ed. 3. A. S.
etan. MS. Ed. 43. oat.

Enforse.
Enforfe. MS. Ed. II. 20. seasoned.
Enbes. 7 herbs; herbes, 63. erbys, 151. Eerbis, 157.
Eyren, and Ayren. 7, 8. 15. Evryn, MS. Ed. 1. Eggs.
a merchant at the N. Foreland in Kent asked for
eggs, and the good wyf answered, that she coude
speak no Frenshe — another sayd, that he wolde
have eyren, then the good wyf sayd that she un-
derstood hym wel." Caxton's Virgil, in Lewis'
Life of Caxton, p. 61. who notes 'See Sewel's
and Eye. Note here the old plural en, that eggs is
sometimes ufed in our Roll, and that in Wichif eye,
or ey is the singular, and in the Germ. See Chaucer.
v. Aie, and Ay.
Eowts. 6. v. ad loc.
Eguardouse. 21. v. ad loc. of Fyfshe, 133. Egge dows.
MS. Ed. 50. malè. Egerduse. ibid. II. 1. Our N°
58, is really an Eagerdoucse, but different from this
here. A Seville Orange is Aigre-doucse. Cotgrave.
Ely. 67. eafy. efelich, 113. easilie. Chaucer.
Eay. 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.
Elys, Eris. 177. 182. 55. Ears. Eyr. MS. Ed. 44.
Chaucer has Ere and Eris.
Elren. 171. Elder. Eller, in the north, without d.
Eruc. 174. qu.
Euarund. MS. Ed. 3.
Elis. Chaucer.

F.

Forced. 3. farced, stuffed, we now say, for'd meat,
yfarced, 159, 160. enforced. MS. Ed. II. 20. for's,
170. called fars, 150. it seems to mean season.

Mixt. 4. where potage is said to be forced with powdö-douce.

Fort. passim. strong. Chaucer.

Frees. MS. Ed. 47.

Fenkel. 6. 77. Fenel, 76. 172. Fenell, 100. Fennel.


Fomme. Proem. 95. forme.


Holme III. p. 82. The Romans were fond of them.

Fefants. 20. 25.

Fynelich wel. 192. very wel, constantly.

Fro. 22. MS. Ed. 53. Chaucer. from. Sootherfro. 53.

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


Fleise.

Feneboyles. MS. Ed. II. 22.

Fyletts. 28. Fillets.

Florish and Flö. 36. 38. 40. Garnish. Lel. Coll. VI.


N. B. Foyle in these cafes 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.


Ferthe. 68. Fourth. hence Ferthing or Farthing.


Ibid. 48. Formenty, Ib. II. 30. from Lat. Frumen-
tum,
tum, per metathesis; whence called more plausibly Frumity in the north, and Frumetye in Lel. Collec. IV. p. 226. VI. p. 5. 17. 22. but see Junius, v. Formetie.

Frenche. 73. a dish. v. ad loc.
Fygey. 89. because made of Figs. Fygs drawen. 103. MS. Ed. II. 3.
Found. 93. mix. disslove, 193. fond. 188. v. y fonded. Lye, in Junii Etym. v. Founder.
Fete. 102. Chaucer. Fet, MS. Ed. 44. Feet.
Flaumpeyns. 113. 184.
Ferit. MS. Ed. II. 30. First.
Fanne. 116. to fan or winnow. A. S. pann, Vannus.
Feel. 168. hold, contain. perhaps same as feal, occultare, abscondere, for which see Junii Etymol.
Ferry. v. Cawdel.
Flower, Flowre. MS. Ed. 2. 19. Flour.
Frouchemoyle. MS. Ed. 15.
Froys. MS. Ed. 18. Fraife.
Farfure. MS. Ed. 28. stuffing.
Forfy. MS. Ed. 38. seafon.

G.

Gronden. 1. 53. ground or beaten. to grynde is to cut or beat small. 3. 8. 13. for compare 14. ygrönd 37. 53. 105. to pound or beat in a mortar. 3. MS. Ed. 5. Gode,
Grete. mynced. 2. not too small. greutis, 189. greatest.
gret, MS. Ed. 15. and Chaucer.
Gourdes. 8. Fr. gouhourde.
Gobettes. 16. 62. Gobbettys, Gobettis. MS. Ed. 9.
alibi. whyte Grece, 18. Fat, Lard, Conys of high
Coll. VI. p. 10.
Galyntyne. 28. 117. a preparation seemingly made of
Galingaïe, &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 Galynytyne,
VI. p. 22. Swanne, VI. p. 5.
Garlete and Garlec. 30. 34. Garlick. A. S. garleac.
Grapes. 30. 34.
Galyngale. 30. the Powder, 47. the long-rooted Cy-
perus. Gl. to Chaucer. See Northumberland Book,
P. 415.
Gleyir. of Ayrân. 59. the white, from Fr. glaire.
Chaucer. Lear or Leir of an Egg. Holme inter-
prets it the White beaten into a foam.
Goon. 59. MS. Ed. 1. go. Belg. gaen.
Gylofre. 65. Gelofre. MS. Ed. 27. cloves ; for see
N° 30, 31. 40. there ; from Gr. καρυόφυλλον.
Gyngawdry. 94. a dish.
Grave. MS. Ed. II. 20. Gravey.
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 S
Percy on Northumb. Book, p. 414. Chaucer has 
Greines for Grains, and Belg. Greyn.
Grate. 152. v. i or y grated.
Gastbon. 194. f. Gastbon, quæfi Wafthbon, from Wafset 
the finest Bread, which see. Hence the Fr. Gasteau.
Gyngynyr, Gyngenyrf, Gyngyner, Gyngener. MS. Ed. 
Grotys. MS. Ed. II. Oat-meal Grotes, i.e. Grits.
Grydern, Gryder, Greder. MS. Ed. 25, 44. II. 11.

II.

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. scalced. v. Thowbe.
Hye. Proem. high. by, 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 hulk or skin. Lit-
tleton. Hence Hulkes, Hufks or Hulls, as 71. 
Holy, MS. Ed. i. Sax. helan, to cover. v. Lye in 
Junii Etym. v. Hull.
Hewe. 7. cut, mince. ybewe, 12. minced. hewn. MS. 
v. hack. MS. Ed. has also hak and hae.
Hebolace. 7. name of a dith.
Herdeles. MS. Ed. 56. Hurdles.
Hennes. 17. 45. including, I presume, the whole 
species, as Mulard and Pekok do below.
Hool. 20. 22. alibi. hole, 33. 175. hoole, 158. whole.
Chaucer has hole, hool, and hoolich; and Wiclif, 
hole and hool. MS. Ed. has hol and hole.
Hooles. 162. Holes.

Holsomly.
Holfomly. Proem. wholesomely.
Herthe. MS. Ed. 57. Earth.
Hit, Gloff. 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 inti-
mate cutting them to pieces.
Hersyve. 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 Eym. v.
Held.
Holde. 189. make, keep. MS. Ed. II. 32, 33.
Hatte. 59. bubling, wallop. quasi the bot, as in
Chaucer. from A. Sax. hatt.
Hong. 67. hing, or hang. Chaucer. MS. Ed. 48.
Honde. 76. hand. Chaucer. So in Derbyshire now.
Heps. 84. Fruit of the Canker-rose. So now in
Derbyshire, and v. Junius, voce Hippes.
Hake. 94. 186. a Fishe. v. ad loc.
Hilde. 109. to skin, from to hull. to scale a fishe, 119.
vide 117. 119. compared with MS. Ed. II. 13.
Herons. 146. MS. Ed. 3. Holme, III. p. 77, 78. but
Heronfewe. VI. p. 7. Heronfewes. Chaucer. The
Poulterer was to have in his shop Ardeas five airones,
according to Mr. Topham's MS. written about
1250. And Herons appear at E. of Devon's Feast.
Holke. 173. qu. hollow.
Hertrowee. 176. a dishe. Hert is the Hart in Chaucer.
A. S. heomp.
Hi. MS. Ed. 27. they.
Heyyd. MS. Ed. 21. v. ad loc.
Hom. MS. Ed. 56. Home.
I.

I. 2. for e. Proem. So *ith* for *eth*. Ibid.
Juhell. 43. a dish. v. ad loc.
I. for y. v. y.
Iowtes. v. Eowtes.

K.

Keel. 29. 167. 188. MS. Ed. I. Glt to Chaucer and Wiclif, to cool.
Kyr. 118. alibi. MS. Ed. 19. *ket*, Ibid. II. 15. to cut,
Keintlick. v. queintlick.
Kynnels. 189. a species of battlements, from *kernellare*; for which see Spelman, Du Fresne, and Chaucer.
Kever. MS. Ed. 2. cover.
Kaffte, keft. MS. Ed. 6. 10. caft. v. ad loc.
Kow. MS. Ed. 38. Cow.

L.

L. for ll. MS. Ed. sæpe.

Lire,
Lire, and Lyre. 3. 14. 45. MS. Ed. sæpe. the fleshly part of Meat. A. S. lpe. 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 Lyo 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.
Lytel. 19. passim. Litul and litull, 104. 152. 'a litel ' of Vynegar,' 118. of Lard, 152.
Loseyns, Loijyns. 24. 92. on fifth-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.
Lete Lardes. 68. v. ad loc.
Lave. 76. wash.
Leye. 82. a Layer.
Lewe water. 98. Lews water, MS. Ed. II. 10. warm; see Gloff. to Wiclif. and Juniis. v. Lukewarm.
Lumbard Mustard. 100. from the country. v. Leche. how made, No 145.
Lef. MS. Ed. 56. leave. Lefè, Chaucer.
Lite. 104. a few, alite, as they speak in the North. Chaucer, v. Lite, and Lyte, and Mr. Lyce in his Juniis.
Laumprons. 127. the Pride. Pennant, Ibid. p. 61. See Lef. Coll. VI. p. 6. 17. bis 23. Mr. Topham’s MS. has Murenulas seve Lampridulas.
Looches, Loches. 130. 133. the fish.
Lardes of Swayne. 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 63.
Loref tr. MS. Ed. 55. Laurel tree. Chaucer.
Lenron. 158. Lent.
Lyng. 159. longer. Chaucer has lenger and lengir. v. Lange.
Ley. MS. Ed. 6. lay.
Lefe, les. MS. Ed. 14. II. 7, 8. pick. To leafe, in Kent, is to glean.

M.

Make. 7. MS. Ed. 12. 43. II. 12. to dress. make forth, 102. to do. MS. Ed. II. 35.

Monchelet.
Monchelet. 16. a dish.
Mylk, Melk. MS. II. 30. Milk of Almonds, i. 10. 13.
   alibi.
Moton. 16. MS. Ed. 1. Mutton. See Lel. Coll. IV.
Mawmenee. 20. 193. a dish. v. ad loc. how made,
   p. 17. 22. royal, 29. Mamenee. MS. Ed. 29, 30.
   Mamenge. E. of Devon's Feast.
Morterelys. v. Mortreys.
Medle. 20. 50. alibi. to mix. Wiclif. Chaucer.
Meffe. to meffe the dyishes, 22. meffe forth, 24.
Morre. 38. MS. Ed. 37. II. 26. a dish. v. ad loc.
Mortreys. 45. Mortreys blank, 46. of fissh, 125. Mor-
   tereleys, MS. Ed. 5. where the recipe is much the
   fame. ' 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 mortreys, because the ingredients are all
pounded together in a mortar.
Mofcels. 47. Morfels. Chaucer has Moreills. Mofcels
is not amifs, as Moffil in Chaucer is the muzle or
mouth.
   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
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.
   Belg. Meel.
Macrows. 62. Maccharone. vide ad locum.
Makerel. 106.
Muskles,
Muskles, Muscles. A.S. muncule.
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. mide. myddes. 175. the same.
Moold. 177. Mould.
Male Marrow. 195. qu.
Moyle. v. Ris. v. Fronchemoyle.
Mulberries. 99. 132. v. Morree.
Myce, myfe. MS. Ed. 8. 15. mince. myced. 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.

N.

A Noft. 1. craftis of an Office, or Kiln; frequent in Kent, where Hop-office is the kiln for drying hops. ‘Oof or East: the same that kiln or kill, Somersetshire, and elsewhere in the west,’ Ray. So Brykfoft is a Brick-kiln in Old Parish-Book of Wye in Kent, 34 H. VIII. ‘We call eft or of the place in the house, where the smoke ariseth; and in some manors austrum or ostrum is that, where a fixed chimney or flue anciently hath been,’ Ley, in Hearne’s Cur. Dioc. p. 27. Mannors here means, I suppose,

Noumbles. 11. 13. Entraile of any beast, but con-

fined now to these of a deer. I suspect a craftis in
the case, quasi *an Umble*, singular for what is plural
now, from Lat. *Umbilicus*. We at this day both
say and write *Umble*. *Nymbles*, MS. Ed. 12.

where it is *Nymblys of the venynson*, 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


Nysrebek. 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*.


*Wiclif*. A. S. *opepe*. or.


Obleys. 24. a kind of *Wafer*. v. ad loc.


and *ones*.

Onoward, onward. 24. 29. 107. onward, upon it.

Of. omitted, as powder *Gynger*, powder *Gylofre*,


Opyn. MS. Ed. 28. open.


T

Oystyn.
Of. Proem. by.
Ochefot. v. Hochebot.
Oven. i. Oven. A. S. open. Belg. Oven. Owyn,
MS. Ed. II. 16.
Olyve, de Olyve, Oylf, Dolyf, MS. Ed. Olive.
Owyn. MS. Ed. 22. own.

P.
Plurals increase a syllable, Almandys, Yolkys, Cranys,
Peckys, &c. So now in Kent in words ending in
flt. This is Saxon, and so Chaucer.
Plurals in n, Pifyn, Hennyn, Appelyn, Oystryn,
Powdō douce. 4. Pref.
Powdō fort. 10, 11. v. Pref.
Pafturnakes. 5. seems to mean Parsnips or Carrots,
from Pastinaca. Pasternak of Rajens. 100. of Ap-
Ples, 149. means Pastes, or Paties.
Parley. Parcyle. MS. Ed. 32.
Pluk. 76. pluck, pull. A. S. pluccian.
Pellydore. 19. v. ad loc.
Peletou. 104. v. ad 19.
Poteil. 20. Pottle.
Pynes. 20. alibi. v. Pref.
Pep. 21. 132. MS. Ed. 16. has Pepy. Pip. 140. 143.
Papdele. 24. a kind of sauce, probably from Papp, a
kind of Ponada.
Pife, Pifyn. MS. Ed. 2. Peafe.
Peers. Pery, a Pear tree, Chaucer.
Poffynet. 30. 160. a Poonet.
Partruches. 35. 147. Partyches, Contents. Partridges.
Perterycbe. 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 an-
fivers to modern pronunciation, and in E. of
Devon’s Feast it is written Peions, and Pyions.
Pynnonade. 51. from the Pynes of which it is made.
v. Pynes. Pynade or Pivade. MS. Ed. II. 32.
Pryk. 53. prick.
Peitels. 56. Legs. We now say the Peitels of a lark.
of ven’fon, Lel. Collect. IV. p. 5. Qu. a corrup-
tion of Peitels.
Payn foindew. 59. foundew, Contents. v. ad loc.
Pelkodde. 65. Hull or Pod of Peafe, used still in the
North. v. Coddis in Wicʧ, and Coddes in Junii
Erymolog.
Payn Ragon. 67. a dish. qu.
Payn puff. or puf. 196. Payne puf. E. of Devon’s
Feast.
Pownas. 68. a colour. qu. v. Preface.
Porpayes. Porpeys. 69. 108. salted. 116. roasted. 78.
Porpus or Porpoise. Porpecia, Spelm. Gl. v. Gea-
pecia, which he corrects Seaspecia. It is surpris-
ing he did not see it must be Grespecia or Graflpecia, i.e.
Gros or Graflus 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
Balane in Mr. Topham’s MS. means the Porpus.
Perrey. 70. v. ad loc.

Pefon.
Parlye. 71. a parlye, i.e. some. MS. Ed. 2. Chaucer.
Porredes. 76. an herb. v. ad loc.
Purfarye. 76. Purslain.
Pouchee. 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. 03, 112. Plaife; the fish. Places, Lel.
Coll. VI. p. 6.
Pelletes. 11. Balls, Pellets. Pelotys. MS. Ed. 16.
Paunch. v. Powche.
Penne. 116. a Feather, or Pin, MS. Ed. 28. Wiclif. v. Pennes.
Pife. 150. to pres. Chaucer.
Pyn. 155. qu. v. Pref.
Prunes Damysyns. 156, 158. Primes, 169. should be corrected Prunes. Prunys, MS. Ed. II. 17.
Primes. v. Prunes.
Prews of gode past. 176. qu.
Prewes. 177. a dish named from the pots used.
Parade. hole parade. 195. qu.
Plater. MS. Ed. II. 9. Platter.
Puff. v. Payn.
Quare. 5. It seems to mean to quarter, or to square, to cut to pieces however, and may be the same as to dyce. io. 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. quarre; and quayre or quaire, subst. in Chaucer, Skelton, p. 91. 103. is a book or pamphlet, from the paper being in the quarto form. See Annal. Dunftap. 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. Dysis, MS. Ed. 15.

Quyribes. 64. Quibibz. MS. Ed. 54. alibi. Cubebs.


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, Poinegarnet, &c.
Rapes. 5. Turneps. Lat. Rapa, or Rapum. vide Junium in voce.
Roo. 14. Roe, the animal.
Rooft. 30. alibi. rowsted, 175. substantive, 53. to roft. Belg. roosten.
Rether. MS. Ed. 43. a beast of the horned kind.
Ramme. 33. to squeeze. but qu.
Reyns. 65. perhaps, rennyng. i.e. thin, from renne, to run. Leland Itin. I. p. 5, 6. alibi. Skelton, p. 96. 143. alibi. indeed most of our old authors.
Ruayn. v. Chefe.
Rape. 83. a dish with no turneps in it. Query if same as Rapil, Holme III. p. 78. Rapy, MS. Ed. 49.
Resmolle. 96. a dish. v. ad loc.
Ryal. VI. p. 5. bis. 22. Chaucer. v. Rial.
Roo Broth. MS. Ed. 53.
Roche. 103. the fish. Lel. Coll. VI. p. 6.
Rygh. 105. a fish. perhaps the Ruffle.
Reft. MS. Ed. rusticed, of meat. Restyn, restying. No 57.
Rafyols 152. a dish. Ransoles. Holme III. p. 84.
Ryshews. 182. name of a dish. qu.
Rew de Rumsey. MS. Ed. 44.

Ryne
Ryne hem on a Spyt. 187. run them on a spit.
Roff. MS. Ed. 44. roft.
Ronde. 196. round. French.
Rofee. 52. a dish. v. ad loc.
Riefens. 100. Rayfons, 114. Raisns. usfed of Currants,
14. v. ad loc. Reyfons, Reyfins. MS. Ed. II. 23. 42.
Raffins Pottage, is in the second course at archp.
Nevill's Feast.

S.

Spine. v. Spynne.
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. unlefs mis-written or mis-
printed for sewinge.
Slype. 11. slip or take off the outer coat. A. S. p6pan.
Skyrwates. 5. 149. Skirrits or Skirwicks.
Self. 13. fame, 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.
ra0can. Seyt. MS. Ed. 1. to strain. 25. 27.
Sode. v. Yfode.
Storchon. MS. Ed. II. 12. v. Fitz-Stephen. p. 34.
Sum. 20. sumdeli, 51. somdel, 171. sone, a little, some
part. Chaucer has "sine", and somdele. A. S. ãum.
Sanders. 20. usfed 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.
Swayne. 146. alibi. Pork or Bacon. MS. Ed. 3. Bacon,
on the contrary, is sometimes usfed for the animal.
Old Plays, II. p. 248. Gloss. ad X Script. in v.
Sec. MS. Ed. 56. Sea. Chaucer.
Sage. E. of Devon's Feast.

Shul.
Shul. 146. schul. MS. Ed. 4. should, as No 147.
schulle, schullyn. MS. Ed. 3. 7.
Sawe Madam. 30. qu. Sauce.
Sandale. MS. Ed. 34.
Sawe Sarzyne. 84. v. ad loc.
Serpell. 140. wild Thyme. Serpyllum.
Sawe blancke. 136.
Sawe noyre. 137. 141.
Sawe verde. 140.
Sow. 30. to few, fuere. also 175. A. S. ðypian.
Stoppe. 34. 48. to fluff.
Swyng. 39. 43. alibi. MS. Ed. 20. 25. alibi. to shake,
mix. A. S. ðpëngan.
Sewe. 20. 29. 40. Sowe. 30. 33. alibi. MS. Ed. 38.
v. Lye in 2d alphabet.
Schyms. MS. Ed. 38. Pieces.
Stondyng. 45. 46. 7. stiff, thick.
Spynee. 57. v. ad loc.
Straw. 58. strew. A. S. ðprépiyan.
Sklyfe. 59. a Slice, or flat Stick for beating any thing.
Junius. v. Sclife.
Srypppe. 64. v. ad loc.
Styne. 66. perhaps to close. v. yßtyned. A. S. ðýnan.
Sithen. 68. ðíthen. 192. then. Chaucer. v. feth and
fithe. A. S. ðísðan. ðíthyn, fethe, feth, fyth. MS.
Ed. then.
Salat. 76. a Sallad. Saladis, Sallads. Chaucer. Junius,
v. Salad.
Slete Soppes. 80. slit. A. S. ðîhtan.
Spryng. 85. to sprinkle. Wiclif. v. sþregne. A. S.
þþþngan.
Saumon.
Stepid. 109, 110. steeped. Frísís, flippen.
[ 153 ]

Sex. 113. 176. Six. A. S.
Sool. 119. Soys, 133. Soale, the fish.
Schyl oysters. 121. to shell them. A. S. ȝcyll, a shell.
Sle. 126. to kill. Selé, Chaucer. and ȝlea. A. S. ȝlean.
Sobre Sawse. 130.
Sowpes. 82. 129. Sops. A. S. ȝop. dorry. MS. Ed. II. 6.
Spell. 140. qu.
Stary. MS. Ed. 32. stir.
Sarse, and a Sarfe. 145. a Sieve or Searfe.
Souple. 152. supple, ȝpale, Chaucer; also ȝouple. 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.
Sawclyter. 160. perhaps, a Sauffage. from Fr. Sauciffe.
Soler. MS. Ed. 56. a solar or upper floor. Chaucer.
Sawgeat. 161. v. ad loc.
Skymó. 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. ȝour, Chaucer.
Stale. 177. Stalk. Handle, used now in the North, and
elsewhere; as a fork-stice; quære a crafts for a fork’s
tail. Hence, Shaft of an Arrow. Lel. Coll. VI,
Spot. MS. Ed. 57. Sprinkle.
Sachus. 178. a dish. v. ad loc.
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 senfe now in the North, where, after the
potage has acquired a molt disagreeable taffe by it,
U
it is said to be *pot-sitten*, which in Kent and elsewhere is expressed by being *burnt-to*.

Sotiltes. Proem. Suttlety. Lel. Coll. VI. p. 5. seq. See No 189. There was no grand entertainment without these. Lel. Coll. IV. p. 226, 227. VI. 21. seq. made of sugar and wax. p. 31. and when they were served, or brought in, *at first*, they seem to have been called *warners*, Lel. Coll. VI. p. 21. 23. VI. p. 226, 227. as giving *warning* of the approach of dinner. See Notes on Northumb. Book, p. 422, 423. and Mr. Pennant's Brit. Zool. p. 496. There are three *sotiltes* at the E. of Devon's Feast, a flag, a man, a tree. Quere if now succeeded by figures of birds, &c. made in lard, and jelly, or in sugar, to decorate cakes.


Schaw. MS. Ed. 43. *shave*.

**T.**

Thurgh. 3. alibi. thorough. A. S. *Cūn*hb. *thorw*. MS. Ed. II.

Tansey. 172. Herb. vide Junii Etymol.

Trape, Trāp. 152. alibi. Pan, platter, diff. from Fr.

To gedre. 14. to gydre, 20. to gyder, 39. to *gyd*, 53. to gider, 59. to *gyd*, 111. to *gedr*, 145. So variously is the word *together* here written. A. S. *tōga*ēne.

Tredure. 15. name of Cawdel. v. ad loc.

To. 30. 17. MS. Ed. 33. 42. too; and so *the* Saxon. Hence to to. 17. v. ad loc. *Alfo*, Lel. Coll. IV. p. 181.
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 No 67. thicken
taken passively. Adjective, 29. 52. thik, 57. thykke,
85. thike, Chaucer.
Teyfe. 20. to pull to pieces with the fingers. v. ad loc.
et Junius, voce Teafe. Hence teafing for carding
wool with teafels, a species of thistle or instrument.
Thalbotes. 23. qu. v. ad loc.
Tat. 30. that. as in Derbyfh. who's tat? for, who is
that? Belg. dat.
Theonne. 36 alibi. then. Ghaucer. A. S. ēnanne.
Thanne. 36. MS. Ed. 25. then. A. S. ēnan. than.
MS. Ed. 14.
Teer. 36. Tear. A. S. ēpan.
To fore. 46. alibi. before. Hence our heretofore.
Thynne. 49. MS. Ed. 15. thin. A. S. ēinn.
Tarlette. 50. afterwards Tarteles, rectius ; and so
Godwin, de Preæcul. p. 695. renders Streblitæ ; et
v. Junius, voce Tart.
Thife. 53. alibi. thefe.
Take. 56. taken. Chaucer.
Thridde. 58. 173. alibi. Third, per metathesin.
Thredde, MS. Ed. II. i. v. Junius, voce Thirdeleal.
To done. 68. done. To seems to abound, vide Chaucer.
v. To.
Turnefole. 68. colours ponnas. vide ad loc.
Ther. 70. 74. they. Chaucer.
Ton trefis. 76. an herb. I amend it to Ton cressis,
and explain it Cresses, being the Saxon tunceppe,
or tunceppe. 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.
[ 156 ]

for twice runs now in the North. A. S. twa, two.
dael, pars, portio.

Thyes, Thyys. MS. Ed. 29, 30. Thighs.
Tartes. 166, 165. alibi. Tart. de Bry, 166. de Brym-
lerent, 117. 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, uberto is whereas. Chaucer.

Towayl. MS. Ed. II. 21. a Towel.

Thee. 189. thou, as often now in the North.

Temper. MS. Ed. 1. et faire. 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.

Vejous. 12. 48. viaws. 154. verious. 15. Verjuice,
Fr. Verjus. V. Junium.

Veel. 16. alibi. MS. Ed. 18. Veal.

Veslsl. 29. a dish.

Vyne Grace. 61. a mefs or dish. Grees is the wild
Swine. Plott, Hist. of Staff. p. 443. Gloss. to Doug-
las' Virgil. v. Grises. and to Chaucer. v. Gris.

Lct.
Vyände Cypre. 97. from the Isle of Cyprus.
Venyson. 135. often eaten with furmenty, E. of Devon's Feast. in brothe. Ibid.
Verde Sawfe. 140. it sounds Green Sauce, but there is no forel; sharp, four Sauce. See Junius, v. Verjuice.
Vervayn. 172.

W.

Wyndowe. 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.
Wayfhe, waisfh, waische. 1. 5. 17. to wafh. A. S. pærcan.
With inne. 30. divisim, for within. So with oute, 33.
Welled. 52. v. ad loc. MS. Ed. 23.
Wete. 67. 161. wet, now in the North, and see
Chaucer. A. S. pæc.
Wry. 72. to dry, or cover. Junius, v. Wrie.
Wryngh thurgh a Straynour. 81. 91. thurgh a cloth,
153. almandes with fair water, 124. wryngh out the
water. Ibid. wryngh parsley up with egges, 174.
Chaucer, voce wrong, ywrong, and wrang. Junius,
v. Wïng.
Womdes, Wombes. 107. quære the former word?
perhaps being fallye written, it was intended to be
obliterrated, but forgotten. Wombes however means
bellies, as MS. Ed. 15. See Junius, voce Womb.
Wone. 107. a deal or quantity. Chaucer. It has a con-
S. hææe.
Wafel. 118. white Bread. yfarced, 159. of it. MS. Ed.
Chaucer; where we are referred to Versteeghan V.
but Wafel is explained there, and not Wafel;
however, see Stat. 51 Henry III. Hoveden, p. 738.
and Junius' Etymol.
g often dissolving into y. v. Junium, in Y.
Wynde it to balles. 152. make it into balls, turn it.
Wose of Comtrey. 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; yflict, slit; &c. J is often substituted for i. V. Gloss. to Chaucer, and Lye in Jun. Erym. v. I.

It occurs perpetually for i, as ymynced, yflict, &c. and so in MS. Editoris also.

Written z. 7. 18. alibi. ufed for gb, 72. MS. Ed. 33. Chaucer. v. Z. Hence ynoiz, 22. enough. So MS. Ed. paflim. 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.


Yolkes. 18. i. e. of eggs. Junius, v. Yelk.

Ygrond. v. Gronden.

Ylefsshed. 18. cut it into slices. So, lefib 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.

Ynoiz. 22. ynowh, 23. 28. ynowh, 65. ynow. MS. Ed. 32. Enough. Chaucer has inoyb.


Yfette. Proem. put down, written.

Ykaldid. 29. scalded.

Yfode. 29. ifode, 90. sodden, 179. boiled. MS. Ed. II. 11. Chaucer. all from to feeth.


Yforced. v. forced.

Ysaited. 62. qu.
Zif, zyf. MS. Ed. 37. 39. if. also give, II. 9. 10.
Yflyned, iflyned. 162. 168. to jyne, 66. seems to mean to close.
Yteyled. 20. pulled in pieces. v. ad loc. and v. Tcafe.
Ypànced. 62. perhaps pounced, for which see Chaucer,
Yfondred. 62. ifonded, 97. 102. yfondyt, 102. poured,
mixed, dissolved. v. found. Fr. fondu.
Yholes. 37. perhaps, hollow.
Ypared. 64. pared.
Ytoasted, irosted. 77. 82. toasted.
Iboiled. 114. boiled.
Igrated. 153. grated.
Ybake. 157. baked.
Ymbre. 160. 165. Ember.
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 Hippocrates’ sêve, the bag or strainer, through which it was passed. Skinner, v. Claret; and Chaucer. or as Junius suggests, because strained juxta doetrinam Hippocratis. The Italians call it hipocrafo. It seems not to have differed much from Piment, or Pigment (for which see Chaucer) a rich spiced wine which was sold by Vintners about 1250. Mr. Topham’s MS. Hippocras was both white and red. Rabelais, IV. c. 59. and I find it used for sauce to lampreys. Ibid. c. 60.

There
There is the process at large for making ypocrasse in a MS. of my respectable Friend Thomas Aistle, esq. p. 2. which we have thought proper to transcribe, as follows:

'To make Ypocrasse for lords with gynger, synamon, and graynes fugour, and turefoll: and for comyn pepull gynger canell, longe peper, and claryffyed hony. Loke ye have feyre pewter bafens to kepe in your pouders and your ypocrasse to ren ynne. and to vi bafens ye moste 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'. Gynger colombyne is the best gynger, mayken and balandyne be not so good nor holfom... now thou knowest the propertees of Ypocras. Your poudurs most be made everyche by themselfe, and leid in a bledder in flore, hange sune your perche with baggs, and that no bagge twoyche other, but bafen twoyche bafen. The fyrt bagge of a galon, every on of the other a potell. Fyrt do in to a bafen 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 afford it. And yef hit be eny thynge to stronge of gynger alay it withe synamon, and yef it be strong of synamon alay it withe fugour cute. And thus schall ye make per-tyte Ypocras. And loke your bagges be of bolltell clothe, and the mountes opyn, and let it ren in v or vi bagges on a perche, and under every bagge a clene bafen. The draftes of the spies is good for sewies. Put your Ypocrase in to a stanche weffell, and bynde opon the mouth a bleddor strongely, then serve forth the waffers and Ypocrasse.'

Y

ADDEN-
ADDENDA.

p. i. add at bottom, 'vi. 22. where Noah and the beasts are to live on the same food.'


xviii. lin. 1. after ninth Iliad, add, 'And Dr. Shaw writes, p. 301, that even now in the East, the greatest prince is not ashamed to fetch a lamb from his herd and kill it, whilst the princess is impatient till she hath prepared her fire and her kettle to dress it.'

Ibid. lin. 12. after heretofore add, 'we have some good families in England of the name of Cook or Coke. I know not what they may think; but we may depend upon it, they all originally sprang from real and professional cooks; and they need not be ashamed of their extraction, any more than the Butlers, Parkers, Spencers, &c.'

xix. add at bottom, 'reflect on the Spanish Olio or Olla podrida, and the French fricassée.'

xxv. lin. ult. intended. add, 'See Ray, Trav. p. 283. 407. and Wright's Trav. p. 112.'
ADVERTISEMENT.

SINCE the foregoing sheets were printed off, the following very curious Rolls have happily fallen into the Editor's hand, by the favour of John Charles Brooke, Esq. Somerset Herald. They are extracted from a MS. belonging to the family of Nevile of Chevet, near Wakefield, com. Ebor. and thence copied, under the direction of the Rev. Richard Kay, D. D. Prebendary of Durham.

These Rolls are so intimately connected with our subject, as exhibiting the dishes of which our Roll of Curte teaches the dressing and preparation, that they must necessarily be deemed a proper appendix to it. They are moreover amusing, if not useful, in another respect; viz. as exhibiting the gradual prices of provisions, from the dates of our more ancient lists, and the time when these Rolls were composed, in the reign of Henry VIII. For the further illustration of this subject, an extract from the old Account-Book of Luton, 19 Hen. VIII. is super-added; where the prices of things in the South, at the same period, may
may be seen. And whoever pleases to go further into this matter of prices, may compare them with the particulars and expense of a dinner at Stationer's-Hall, A. D. 1556, which appeared in the St. James's Chronicle of April 22, 1780.

We cannot help thinking that, upon all accounts, the additions here presented to our friends must needs prove exceedingly acceptable to them.
ROLLS OF PROVISIONS,

With their PRICES, DISHES, &c.

Temp. H. VIII.

THE marriage of my son-in-law Gervas Clifton and my daughter Mary Nevile, the 17th day of January, in the 21st year of the reign of our Soveraigne Lord King Henry the VIIIth.

First, for the apparell of the said Gervas Clifton and Mary Nevill, 21 yards of Rufflet Damask, every yard 8s. 7 14 8

Item, 6 yards of White Damask, every yard 8s. 48 0

Gervas] below Gervys. So unsettled was our orthography, even in the reign of Henry VIII. So Nevile, and below Nevill. Mary, third daughter of Sir John Nevil of Chevet, was first wife of Sir Gerv. Clifton of Clifton, com. Nott. Knight.

8 s.] The sum is £. 7. 14 s. 8 d. but ought to be £. 8. 8 s. so that there is some mistake here. N. B. This transcript is given in our common figures; but the original, no doubt, is in the Roman.
Item, 12 yards of Tawney Camlet, every yard 2s. 8d.

Item, 6 yards of Tawney Velvet, every yard 14s.

Item, 2 Rolls of Buckrom,

Item, 3 Black Velvet Bonnets for women, every bonnit 17s.

Item, a Frontlet \(d\) of Blue Velvet,

Item, an ounce of Damask Gold \(e\),

Item, 4 Laynes \(f\) of Frontier,

Item, an Eyye \(g\) of Pearl,

Item, 3 pair of Gloves,

Item, 3 yards of Kersey ; 2 black, 1 white,

Item, Lining for the same,

Item, 3 Boxes to carry bonnets in,

Item, 3 Pasts \(h\),

Item, a Furr of White Lufants \(i\),

Item, 12 Whit Heares \(k\),

Item, 20 Black Conies,

---

c 2s. 8d.] This again is wrongly computed. There may be other mistakes of the same kind, which is here noted once for all; the reader will easily rectify them himself.

d Frontlet.] f. Frontlet, as lin. 10.

e Damask Gold.] Gold of Damascus, perhaps for powder.

f Laynes.] f. qu.

g Eyye.] f. Egg.

h Pasts.] Paltboards.

i Lufants.] qu.

k Heares.] f. Hares.

---
Item, A pair of Myllen ¹ Sleeves of white sattin,
               o 8 0
Item, 30 White Lamb Skins,
          o 4 0
Item, 6 yards of White Cotton,
          o 3 0
Item, 2 yards and ½ black sattin,
           o 14 9
Item, 2 Girdles,
          o 5 4
Item, 2 ells of White Ribon, for tippets,
          o 1 1
Item, an ell of Blue Sattin,
          o 6 8
Item, a Wedding Ring of Gold,
          o 12 4
Item, a Millen Bonnit, dressed with Agletts,
           o 11 0
Item, a yard of right White Sattin,
           o 12 0
Item, a yard of White Sattin of Bridge ², o 2 4

The Expence of the Dinner, at the marriage of said Gervys Clifton and Mary Nevile. Imprimis,

Three Hogheads of Wine, 1 white, 1 red,
               1 claret,
                 5 5 0
Item, 2 Oxen,
          3 0 0
Item, 2 Brawns ³,
          1 0 0
Item, 2 Swans ⁴, every Swan 2 s,
           o 12 0

¹ Myllen]. Milan, city of Lombardy, whence our milliner, now milliner, written below millen.
² Bridge]. Brugge, or Bruges, in Flanders.
³ Brawns]. The Boat is now called a Brawn in the North, vid. p. 126.
⁴ 2 Swans]. f. 6 Swans.
Item, 9 Cranes\(^p\), every Crane 3s. 4d. 1 10 0
Item, 16 Heron fews\(^q\), every one 12 d. 0 16 0
Item, 10 Bitterns, each 14d. 0 11 8
Item, 60 couple of Conies, every couple 5d. 25 0
Item, as much Wild-fowl, and the charge of the same, as cost 3 6 8
Item, 16 Capons of Grease\(^r\), 0 16 0
Item, 30 other Capons, 0 15 0
Item, 10 Pigs, every one 5d. 0 4 2
Item, 6 Calves, 0 16 0
Item, 1 other Calf, 0 3 0
Item, 7 Lambs, 0 10 0
Item, 6 Withers\(^s\), every Wither 2s. 4d. 0 14 0
Item, 8 Quarters of Barley\(^t\) Malt, every quarter 14s. 5 10 0
Item, 3 Quarters of Wheat, every quarter 18s. 54 0
Item, 4 dozen of Chickens, 96 0
Besides Butter, Eggs, Verjuice, and Vinegar.

\(^p\) Cranes]. v. p. 67.
\(^q\) Heron fews]. In one word, rather. See p. 139.
\(^r\) of Grease]. I presume fattened.
\(^s\) Withers]. Weathers.
\(^t\) Barley malt]. So distinguished, because wheat and oats were at this time sometimes malted. See below, p. 172.
In Spices as followeth.

Two Loaves of Sugar, weighing 16 lb.

12 oz. at 7d. per lb. o 9 9
Item, 6 pound of Pepper, every pound 22d. o 11 0
Item, 1 pound of Ginger, o 2 4
Item, 12 pound of Currants, every pound 3½d. o 3 6
Item, 12 lb. of Prunes, every pound 2 d. o 2 0
Item, 2 lb. of Marmalder, o 2 1
Item, 2 ½ Poils of Sturgeon, o 12 4
Item, a Barrel for the same, o 0 6
Item, 12 lb. of Dates, every lb. 4d. o 4 0
Item. 12 lb. of Great Raisons, o 2 0
Item, 1 lb. of Cloves and Mace, o 8 0
Item, 1 quarter of Saffron, o 4 0
Item, 1 lb. of Tornfelf, o 4 0
Item, 1 lb. of Iising-glass, o 4 0
Item, 1 lb. of Biskitts, o 1 0
Item, 1 lb. of Carraway Seeds, o 1 0
Item, 2 lb. of Cumsfitts, o 2 0
Item, 2 lb. of Torts of Portugal, o 2 0

Loaves of Sugar]. So that they had now a method of refining it, v. p. xxvi.


Poils]. Misread, perhaps, for Joils, i. e. Jowls.

Great Raisons,] v. p. 38.

Turnfole, v. p. 38.

Torts]. qu.
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item, 4 lb. of Liquorice and Anniseeds</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Item, 3 lb. of Green Ginger</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 3 lb. of Suckets*</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 3 lb. of Orange Buds, 4s.</td>
<td>0</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>Item, 4 lb. of Oranges in Syrup</td>
<td>0</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>£</td>
<td>6</td>
<td>8</td>
</tr>
</tbody>
</table>

* Suckets*. These, it seems, were sold ready prepared in the shops. See the following Rolls.
Sir John Nevile, the marriage of my Son-in-law, Roger Rockley, and my daughter Elizabeth Nevile, the 14th of January, in the 17th year of the reign of our Sovereign Lord King Henry the VIIIth.

First, for the expense of their Apparel,
- 22 yards of Russet Sattin, at 8s. per yard, 8 16 o
- Item, 2 Mantilles of Skins, for his gown, 48 o
- Item, 2 yards and $\frac{1}{2}$ of black velvet, for his gown, 0 30 o
- Item, 9 yards of Black Sattin, for his Jacket and Doublet, at 8s. the yard, 3 12 o
- Item, 7 yards of Black Sattin, for her Ker-
till, at 8s. per yard, 56 o
- Item, a Roll of Buckrom, 0 2 8
- Item, a Bonnit of Black Velvet, 0 15 o
- Item, a Frontlet for the same Bonnit, 0 12 o
- Item, for her Smock, 0 5 o
- Item, for a pair of perfumed Gloves, 0 3 4
- Item, for a pair of other Gloves, 0 4 4

*Rockley*. Elizabeth eldest daughter of Sir John Nevile, married, Roger eldest son, and afterwards heir, of Sir Thomas Rockley of Rockley, in the parish of Worsborough, Knight.

Second
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>for 22 yards of Tawney Camlet, at 2s. 4d. per yard</td>
<td>51</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>3 yards of Black Sattin, for lining her gown, at 8s per yard</td>
<td>24</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>2 yards of Black Velvet, for her gown</td>
<td>30</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>a Roll of Buckrom, for her Gown</td>
<td>0</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>7 yards of Yellow Sattin Bridge $^b$, at 2s. 4d. per yard</td>
<td>26</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>for a pair of Hose</td>
<td>0</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>for a pair Shoes</td>
<td>0</td>
<td>1</td>
<td>4</td>
</tr>
<tr>
<td><strong>Sum</strong></td>
<td><strong>£ 27.8 0</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Item, for Dinner, and the Expence of the said Marriage of Roger Rockley, and the said Elizabeth Nevile.

Imprimis, eight quarters of Barley-malt, at 10s. per quarter,

<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 quarters and ½ of Wheat, at 14s. 4d. per quarter</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Hogheads of Wine, at 40s.</td>
<td>4</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>1 Hoghead of Red Wine, at</td>
<td>0</td>
<td>40</td>
<td>0</td>
</tr>
<tr>
<td><strong>Sum Total</strong></td>
<td><strong>£ 39.8 0</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

$^b$ Bridge]. See above, p. 167, note m.
For the First Course at Dinner.

Imprimis, Brawn with Musterd, served alone with Malmsey.

Item, Frumety to Pottage.

Item, a Roe roastd for Standert.

Item, Peacocks, 2 of a Dish.

Item, Swans 2 of a Dish.

Item, a great Pike in a Dish.

Item, Conies roastd 4 of a Dish.

Item, Venison roastd.

Item, Capon of Grease, 3 of a Dish.

Item, Mallards, 4 of Dish.

Item, Teals, 7 of a Dish.

Item, Pymes baken, with Rabbits in them.

Item, Baken Orange.

Item, a Flampett.

Item, Stoke Fritters.

Item, Dulcets, ten of Dish.

Item, a Tart.

c Frumety]. v. p. 135.

Standert]. A large or standing dish. See p. 174. I. 3.

Mallards]. v. p. 144.

Baken]. baked.


Stoke Fritters]. Baked on a hot-iron, used still by the Brewers, called a floker.

Dulcets]. qu.
Second Course.

First, Marterns \(^k\) to Pottage.
Item for a Standert, Cranes 2 of a dish.
Item, Young Lamb, whole roasted.
Item, Great Fresh Sammon Gollis \(^i\).
Item, Heron Susæ, 3 of a dish.
Item, Bittrens, 3 of a dish.
Item, Pheasants, 4 of a dish.
Item, a Great Sturgeon Poil.
Item, Partridges, 8 of a dish.
Item, Plover, 8 of a dish.
Item, Stints \(^m\), 8 of a dish.
Item, Curlews \(^n\), 3 of a dish.
Item, a whole Roe, baken.
Item, Venison baken, red and fallow \(^o\).
Item, a Tart.
Item, a March \(^p\) Payne.
Item, Gingerbread.
Item, Apples and Cheese scraped with Sugar and Sage.

\(^k\) Marterns]. qu. it is written Marterns, below.
\(^i\) Gollis]. f. Jowls.
\(^m\) Stints]. The Stint, or Purre, is one of the Sandpipers. Ten- nant, Brit. Zool, II. 374.
\(^n\) Curlews]. See above, p. 130. and below. Curlew Knaves, also below.
\(^o\) Fallow]. If I remember right, Dr. Goldsmith says, Fallow- deer were brought to us by King James I. but see again below, more than once.
\(^p\) March Payne]. A kind of Cake, very common long after this time, v. below.
For Night.

First a Play, and straight after the play a Mask, and when the Mask was done then the Banquet, which was 110 dishes, and all of meat; and then all the Gentilmen and Ladys danced; and this continued from the Sunday to the Saturday afternoon.

The Expence in the Week for Flesh and Fish for the same marriage.

<table>
<thead>
<tr>
<th></th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imprimis, 2 Oxen</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, 2 Brawns</td>
<td></td>
<td>22</td>
<td>0</td>
</tr>
<tr>
<td>Item, 2 Roes 10s. and for servant going, 5s.</td>
<td>15</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Item, in Swans</td>
<td></td>
<td>0</td>
<td>15</td>
</tr>
<tr>
<td>Item, in Cranes 9</td>
<td></td>
<td>30</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Peacocks 12</td>
<td></td>
<td>0</td>
<td>16</td>
</tr>
<tr>
<td>Item, in Great Pike, for flesh dinner, 6</td>
<td>30</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Item, in Conies, 21 dozen</td>
<td></td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Item, in Venison, Red Deer Hinds 3, and fetching them</td>
<td>0</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>Item, Fallow Deer Does 12</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, Capons of Grease 72</td>
<td>3</td>
<td>12</td>
<td>0</td>
</tr>
<tr>
<td>Item, Mallards and Teal, 30 dozen</td>
<td>3</td>
<td>11</td>
<td>8</td>
</tr>
<tr>
<td>Item, Lamb 3</td>
<td></td>
<td>0</td>
<td>4</td>
</tr>
<tr>
<td>Item, Heron Sues, 2 doz.</td>
<td></td>
<td>24</td>
<td>0</td>
</tr>
</tbody>
</table>

* Banquet. banquet.
Item, Shovelords\textsuperscript{1}, 2 doz. \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{24} \quad 0}

Item, in Byters \textsuperscript{2} 12, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{16} \quad 0}

Item, in Pheasants 18, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{24} \quad 0}

Item, in Partridges 40, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{0} \quad 6 \quad 8}

Item, in Curlews 18, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{24} \quad 0}

Item, in Plover, 3 dozen, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{0} \quad 5 \quad 0}

Item, in Stints, 5 doz. \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{0} \quad 9 \quad 0}

Item, in Sturgeon, 1 Goyle\textsuperscript{3}, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{0} \quad 5 \quad 0}

Item, 1 Seal\textsuperscript{4}, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{0} \quad 13 \quad 4}

Item, 1 Porpoise\textsuperscript{5}, \quad \textcolor{gray}{\text{£}. \quad 0. \quad \text{d}.}
\textcolor{gray}{\text{0} \quad 13 \quad 4}

\textbf{For Frydays and Saturdays.}

\textbf{First, Leich Brayney.}

\textbf{Item, Frometye Pottage.}

\textsuperscript{1} Shovelords\textsuperscript{,} Shovelers, a species of the Wild Duck. Shovelords, below.

\textsuperscript{2} Byters\textsuperscript{,} Bitterns, above; but it is often written without \textsuperscript{2}, as below.

\textsuperscript{3} Goyle\textsuperscript{,} Jowl, v. above, p. 174. l. 5.

\textsuperscript{4} Seal\textsuperscript{,} One of those things not eaten now; but see p. 147 above, and below, p. 180. l. 6.

\textsuperscript{5} Porpoise\textsuperscript{,} v. p. 147, above.

\textsuperscript{7} Leich Brayne\textsuperscript{,} v. p. 141, above, but qu. as to Brayne.

\textbf{Item,}
Item, Whole Ling and Huberdyne. 
Item, Great Goils of Salt Sammon. 
Item, Great Salt Eels. 
Item, Great Salt Sturgeon Goils. 
Item, Fresh Ling. 
Item, Fresh Turbut. 
Item, Great Pike. 
Item, Great Goils of Fresh Sammon. 
Item, Great Ruds. 
Item, Baken Turbutts. 
Item, Tarts of 3 several meats.

Second Course.

First, Martens to Pottage. 
Item, a Great Fresh Sturgeon Goil. 
Item, Fresh Eel roasted. 
Item, Great Brett. 
Item, Sammon Chines broil'd. 
Item, Roasted Eels. 
Item, Roasted Lampreys. 
Item, Roasted Lamprons. 
Item, Great Burbutts.

* Huberdyne]. miswritten for Haberdine, i.e. from Aberdeen; written below Heberdine.
* Goils]. v. above, p. 174. l. 5.
* Pyke]. v. above, p. 50. and below, often.
* meats]. Viands, but not Fleshmeats.
* Lamprons]. v. p. 142, above.
* Burbatts]. qu. Turbutts.
Item, Sammon baken.
Item, Fresh Eel baken.
Item, Fresh Lampreys, baken.
Item, Clear Jilly $.
Item, Gingerbread.

Waiters at the said Marriage.

Storrers, Carver.
Mr. Henry Nevile, Sewer.
Mr. Thomas Drax, Cupbearer.
Mr. George Pashlew, for the Sewer-board end.
John Merys, } Marshalls.
John Mitchell, }
Robert Smallpage, for the Cupboard.
William Page, for the Celler.
William Barker, for the Ewer.
Robett Sike the Younger, and
John Hiperon, for Butterye.

To wait in the Parlour.

Richard Thornton.
Edmund North.
Robert Sike the Elder.
William Longley.
Robert Live.
William Cook.
Sir John Burton, Steward.
My brother Stapleton’s servant.
My son Rockley’s servant to serve in the flate.

$ Jilly].  Jelly.
The Charges of Sir John Nevile, of Chete, Knight, being Sheriff of Yorkshire in the 19th year of the reign of King Henry VIII.

Lent Assizes.

<table>
<thead>
<tr>
<th></th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imprimis, in Wheat 8 quarters,</td>
<td>8</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Malt, 11 quarters,</td>
<td>7</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item, in Beans, 4 quarters,</td>
<td>3</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Hay, 6 loads,</td>
<td>2</td>
<td>5</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Litter, 2 loads,</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, part of the Judge’s Horses in the inn,</td>
<td>0</td>
<td>13</td>
<td>4</td>
</tr>
<tr>
<td>Item, 5 hogsheads of Wine, 3 claret,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 white, 1 red,</td>
<td>10</td>
<td>16</td>
<td>4</td>
</tr>
<tr>
<td>Item, Salt Fish, 76 couple,</td>
<td>3</td>
<td>16</td>
<td>4</td>
</tr>
<tr>
<td>Item, 2 barrells Herrings,</td>
<td>2</td>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Item, 2 Barrells Salmon,</td>
<td>3</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Item, 12 seams * of Sea Fish,</td>
<td>6</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Great Pike and Pickering, 6 score and 8,</td>
<td>8</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, 12 Great Pike from Ramsay,</td>
<td>2</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Pickering from Holdes* 1111 xx,</td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, Received of Ryther 20 great Breams,</td>
<td>20</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Item, Received of said Ryther, 12 great Tenches,</td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
</tbody>
</table>

\* seams, quarter, much used in Kent, v. infra.
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>L.</th>
<th>s.</th>
<th>d.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item</td>
<td>Received of said Ryther 12 great Eels and 106 Touling Eels, and 200 lb. of Brewit Eels, and 20 great Ruds,</td>
<td>3</td>
<td>16</td>
<td>8</td>
</tr>
<tr>
<td>Item</td>
<td>in great Fresh Sammon,</td>
<td>40</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>a Barrell of Sturgeon,</td>
<td>46</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>a Firkin of Seal,</td>
<td>0</td>
<td>16</td>
<td>8</td>
</tr>
<tr>
<td>Item</td>
<td>a little barrell of Syrope,</td>
<td>0</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item</td>
<td>2 barrells of all manner of Spices,</td>
<td>4</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>1 bag of Ilinglass,</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>a little barrell of Oranges,</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>24 gallons of Malmsey,</td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>2 little barrells of Green Ginger and Sucketts,</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>3 Bretts,</td>
<td>0</td>
<td>12</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>in Vinegar, 13 gallon, 1 quart</td>
<td>0</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item</td>
<td>8 large Table Cloths of 8 yards in length, 7 of them 12 d per yard, and one 16 d,</td>
<td>3</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item</td>
<td>6 doz. Manchetts,</td>
<td>0</td>
<td>6</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>6 gallons Vergis,</td>
<td>0</td>
<td>4</td>
<td>8</td>
</tr>
<tr>
<td>Item</td>
<td>in Mayne Bread,</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
</tbody>
</table>

[b Touling Eels]. qu. see below.
[c Brewit Eels]. i.e. for Brewet; for which see above, p. 127.
[also here, below.]
[d Syrope]. v. p. 36. above.
[e Manchetts]. a species of Bread, see below.
[f Vergis]. Verjuice.
[g Mayne Bread]. Pain du main, v. p. 147. above.
Item, bread bought for March Payne, 0 0 8
Item, for Sugar and Almonds, besides the
  2 barrels, 0 11 0
Item, for Salt 0 6 0
Item, for 5 gallons of Mustard, 0 2 6
Item, a Draught of Fish, 2 great Pikes
  and 200 Breems, 0 26 8
Item, 3 gallons of Honey, 0 3 9
Item, 6 Horse-loads of Charcoal, 0 2 8
Item, 3 Load of Talwood h and Bavings, 0 3 4
Item, 4 Streyners, 0 1 0
Item, for Graines i, 0 0 4
Item, 20 doz. of Cups, 0 6 8
Item, 6 Flasks and 1 Maund k, 0 3 4
Item, 1 doz. Earthen Potts, 0 0 6
Item, 2 Staff Torches, 0 4 0
Item, for Yearbes 1, 5 days, 0 1 8
Item, for Waferans, 5 days m, 0 1 8
Item, for Onions, 0 1 0

h Talwood and Bavings]. Chord-wood, and Baving. See Dr. Birch's Life of Prince Henry: Wetwood and Baving occur below, p. 184.

i Graines]. qu.

k Maund]. a large Basket, now used for Apples, &c.

1 Yearbes]. yearts are often pronounced to now; whence Verby Greafe, for Herb of Grace.

m 5 days]. qu. perhaps gathering, or fetching them.
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Gallipots</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>for Yeast, 5 days</td>
<td>0</td>
<td>1</td>
<td>8</td>
</tr>
<tr>
<td>20 doz. borrowed Vessels</td>
<td>0</td>
<td>5</td>
<td>1</td>
</tr>
<tr>
<td>for Carriage of Wheat, Malt, Wine, and Wood, from the Water-side</td>
<td>0</td>
<td>1</td>
<td>5</td>
</tr>
<tr>
<td>for Parker the Cook, and other Cooks and Water-bearers</td>
<td>4</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>6 doz. of Trenchers</td>
<td>0</td>
<td>0</td>
<td>4</td>
</tr>
<tr>
<td>First, for making a Cupboard</td>
<td>0</td>
<td>1</td>
<td>4</td>
</tr>
</tbody>
</table>

The Charge of the said Sir John Nevile of Chete at
Lammas Assizes, in the 20th Year of the Reign of
King Henry the VIIIth.

<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imprimis, in Wheat, 9 quarters</td>
<td>12</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Malt, 12 quarters</td>
<td>10</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, 5 Oxen</td>
<td>6</td>
<td>13</td>
<td>4</td>
</tr>
<tr>
<td>Item, 24 Weathers</td>
<td>3</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 6 Calves</td>
<td></td>
<td>20</td>
<td>0</td>
</tr>
<tr>
<td>Item, 60 Capons of Grease</td>
<td></td>
<td>25</td>
<td>0</td>
</tr>
<tr>
<td>Item, other Capons</td>
<td></td>
<td>3</td>
<td>14</td>
</tr>
<tr>
<td>Item, 24 Pigs</td>
<td></td>
<td>0</td>
<td>14</td>
</tr>
<tr>
<td>Item, 3 hogheads of Wine</td>
<td></td>
<td>8</td>
<td>11</td>
</tr>
<tr>
<td>Item, 22 Swans</td>
<td></td>
<td>5</td>
<td>10</td>
</tr>
<tr>
<td>Item, 12 Cranes</td>
<td></td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 30 Heronfews</td>
<td></td>
<td>30</td>
<td>0</td>
</tr>
<tr>
<td>Item, 12 Shovelards</td>
<td></td>
<td>12</td>
<td>0</td>
</tr>
<tr>
<td>Item, 10 Bitters</td>
<td></td>
<td>13</td>
<td>4</td>
</tr>
<tr>
<td>Item, 80 Partridges</td>
<td></td>
<td>26</td>
<td>8</td>
</tr>
<tr>
<td>Item, 12 Pheasants</td>
<td></td>
<td>20</td>
<td>0</td>
</tr>
<tr>
<td>Item, 20 Curlews</td>
<td></td>
<td>26</td>
<td>8</td>
</tr>
<tr>
<td>Item, Curlew Knaves 32</td>
<td></td>
<td>32</td>
<td>0</td>
</tr>
<tr>
<td>Item, 6 doz. Plovers</td>
<td></td>
<td>0</td>
<td>12</td>
</tr>
<tr>
<td>Item, 30 doz. Pidgeons</td>
<td></td>
<td>0</td>
<td>7</td>
</tr>
<tr>
<td>Item, Mallards, Teal, and other Wild Fowl</td>
<td></td>
<td>42</td>
<td>0</td>
</tr>
<tr>
<td>Item, 2 Baskets of all manner of Spice</td>
<td></td>
<td>5</td>
<td>0</td>
</tr>
</tbody>
</table>

Bb 2 Item,
Item, in Malmsey, 24 Gallons,
  £   s.   d.
  32   0
Item, in Bucks,
  10   0   0
Item, in Stags,
  —   —   —

Fryday and Saturday.
First, 3 couple of great Ling,
  £   s.
  12   0
Item, 40 couple of Heberdine,
  40   0
Item, Salt Sammon,
  20   0
Item, Fresh Sammon and Great,
  3   6   8
Item, 6 great Pike,
  12   0
Item, 80 Pickerings,
  4   0   0
Item, 300 great Brews,
  15   0   0
Item, 40 Tenches,
  26   8
Item, 80 Touling Eels and Brevet Eels,
   and 15 Ruds,
  32   0
Item, a Firkin of Sturgeon,
  16   0
Item, in Fresh Seals,
  13   4
Item, 8 Ieame of Fresh Fishe,
  4   0   0
Item, 2 Bretts,
  8   0
Item, a barrell of Green Ginger and Suck-keats,
  4   0
Item, 14 gallon of Vinegar,
  7   7½
Item, 6 horfe-loads of Charcoal,
  2   4
Item, 40 load of Wetwood and Bevins,
  53   4
Item, for Salt,
  5   2
Item, 6 doz. of Manchetts,
  6   0
Item, Gingerbread for March Payne,
  0   8
Item, 5 gallon of Mustard,
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>for loan of 6 doz. vessels</td>
<td>5</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>3 gallons of Honey</td>
<td>3</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>for the costs of Cooks and Water-bearers</td>
<td>4</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>for the Judges and Clerks of the Assize, for their Horse-meat in the Inn, and for their Housekeeper's meat, and the Clerk of the Assize Fee</td>
<td>10</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>my Livery Coats, embroidered</td>
<td>50</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>my Horses Provender, Hay, Litter, and Grafs, at both the Assizes</td>
<td>6</td>
<td>13</td>
<td>4</td>
</tr>
</tbody>
</table>
In a vellum MS. Account-Book of the Gild of the Holy Trinity at Luton, com. Bedford, from 19 Hen. VIII. to the beginning of Ed. VI. there are the expences of their Anuiversary Feasts, from year to year, exhibiting the several Provisions, with their prices. The feast of 19 Hen. VIII. is hereunder inserted; from whence some judgement may be formed of the rest.

<table>
<thead>
<tr>
<th>Item</th>
<th>£.</th>
<th>s.</th>
<th>d.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 quarters, 6 bushels of Wheat,</td>
<td>50</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>3 bushels Wheat Flower,</td>
<td>0</td>
<td>5</td>
<td>11</td>
</tr>
<tr>
<td>6 quarters malte,</td>
<td>29</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>72 Barrels Beer,</td>
<td>0</td>
<td>12</td>
<td>10</td>
</tr>
<tr>
<td>Brewing 6 quarters Malte,</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Bakyng,</td>
<td>0</td>
<td>1</td>
<td>6</td>
</tr>
<tr>
<td>82 Geys,</td>
<td>1</td>
<td>0</td>
<td>7</td>
</tr>
<tr>
<td>47 Pyggs,</td>
<td>1</td>
<td>3</td>
<td>10</td>
</tr>
<tr>
<td>64 Capons,</td>
<td>1</td>
<td>9</td>
<td>8</td>
</tr>
<tr>
<td>74 Chekyns,</td>
<td>0</td>
<td>8</td>
<td>2</td>
</tr>
<tr>
<td>84 Rabetts, and Carriage,</td>
<td>0</td>
<td>10</td>
<td>8</td>
</tr>
<tr>
<td>Beyf,</td>
<td>1</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>4 quarters,</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>a Lyfte,</td>
<td>0</td>
<td>0</td>
<td>11</td>
</tr>
<tr>
<td>a Shodour &amp; Cromys,</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Moton
<table>
<thead>
<tr>
<th></th>
<th>L.</th>
<th>s.</th>
<th>d.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moton &amp; Welle a.</td>
<td>o</td>
<td>o</td>
<td>8</td>
</tr>
<tr>
<td>1 quarter</td>
<td>o</td>
<td>o</td>
<td>0</td>
</tr>
<tr>
<td>2 leggs of Welle &amp; 2 Shodours</td>
<td>o</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>A Marebone &amp; Suet, &amp; 3 Calwisfere</td>
<td>o</td>
<td>o</td>
<td>4</td>
</tr>
<tr>
<td>1 quarter of Moton, and 6 Calwisfere</td>
<td>o</td>
<td>o</td>
<td>9</td>
</tr>
<tr>
<td>20 Lamys</td>
<td>1</td>
<td>5</td>
<td>10</td>
</tr>
<tr>
<td>Drestyng of Lamys</td>
<td>o</td>
<td>o</td>
<td>6</td>
</tr>
<tr>
<td>Wine, 2 galons, a potell, &amp; a pynte</td>
<td>o</td>
<td>1</td>
<td>9</td>
</tr>
<tr>
<td>Wenegar 3 potellis</td>
<td>o</td>
<td>o</td>
<td>0</td>
</tr>
<tr>
<td>Warg b 1 galon</td>
<td>o</td>
<td>o</td>
<td>2½</td>
</tr>
<tr>
<td>Spice</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 lb Pepur &amp; half</td>
<td>o</td>
<td>6</td>
<td>11</td>
</tr>
<tr>
<td>4 oz. of Clovis &amp; Mace, &amp; quartron</td>
<td>o</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>1 lb. of Sugur &amp; half</td>
<td>o</td>
<td>7</td>
<td>0</td>
</tr>
<tr>
<td>½ lb. of Sinamon</td>
<td>o</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>12 lb. of gret Resons</td>
<td>o</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>6 lb. of smale Resons</td>
<td>o</td>
<td>1</td>
<td>4</td>
</tr>
<tr>
<td>½ lb. of Gynger</td>
<td>o</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td>½ lb. of Sandurs</td>
<td>o</td>
<td>o</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Lycoras</td>
<td>o</td>
<td>o</td>
<td>6</td>
</tr>
<tr>
<td>4 lb. of Prunys</td>
<td>o</td>
<td>o</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Comfetts</td>
<td>o</td>
<td>o</td>
<td>8</td>
</tr>
<tr>
<td>½ lb. of Turnefell</td>
<td>o</td>
<td>o</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Grenys</td>
<td>o</td>
<td>1</td>
<td>9</td>
</tr>
<tr>
<td>1 lb. of Aneffeds</td>
<td>o</td>
<td>0</td>
<td>5</td>
</tr>
</tbody>
</table>

a Veal, now in the South pronounced with W.

b Verjuice.
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 lb. of Almonds</td>
<td>0</td>
<td>0</td>
<td>5</td>
</tr>
<tr>
<td>2 oz. of Safron and a quartron</td>
<td>0</td>
<td>2</td>
<td>9</td>
</tr>
<tr>
<td>2 lb. of Dates</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>Eggs 600</td>
<td>0</td>
<td>6</td>
<td>0</td>
</tr>
<tr>
<td>Butter</td>
<td>0</td>
<td>2</td>
<td>7</td>
</tr>
<tr>
<td>Mylke 19 galons</td>
<td>0</td>
<td>1</td>
<td>7</td>
</tr>
<tr>
<td>8 galons and 2 gal. of Crem</td>
<td>0</td>
<td>1</td>
<td>3½</td>
</tr>
<tr>
<td>Hone 2 galons</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>Salte ½ bushell</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>Fyfhe,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresche, and the careeg from London</td>
<td>0</td>
<td>3</td>
<td>8</td>
</tr>
<tr>
<td>A fresche Samon</td>
<td>0</td>
<td>2</td>
<td>8</td>
</tr>
<tr>
<td>Salte Fyche for the Cokes</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Rydyng for Trouts</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>Mynstrels</td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
<tr>
<td>Butlers</td>
<td>0</td>
<td>1</td>
<td>6</td>
</tr>
<tr>
<td>Cokys</td>
<td>0</td>
<td>17</td>
<td>4</td>
</tr>
</tbody>
</table>

FINIS.
Preservation number: 002207.8
Author: Samuel Pegge
Title: The Forme of Cury (London 1780)
Conservator: Linda McWilliams
Date: November 1975

Condition upon receipt:
The binding removed from this book was full brown calf with gold tooing around the board edges. The front board bears the bookplate of "John Wingfield Larking" and a small ticket from "Coombs & Oatridge, Worcester." (See box titled "Pennell Covers").

Conservation treatment:
The book was pulled, spine-folds were mended with Japanese paper, and the book resewn two-on on five linen tapes with linen thread. Flexi-ends were made of Cockerell Aquapel-sized handmade paper. Laminated boards were made of all-rag museum mounting board and the book covered in quarter leather (Sirocco kid) with paper sides and vellum tips.