THE
FORME OF CURY,
A ROLL
OF
ANCIENT ENGLISH COOKERY,
Compiled, about A.D. 1390, by the
Master-Cooks of King Richard II,
Presented afterwards to Queen Elizabeth,
by Edward Lord Stafford,
And now in the Possession of Gustavus Brandon, 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.

"—— ingeniofa gula est." Martial.

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 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,
1786. S. P E G G 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 Catius or Amasinius), by investigating the origin of the Art of Cookery, and the nature of it as practised by the Antediluvians\(^a\); without dilating on the several particulars concerning it afterwards.

\(^a\) If, according to Petavius and Le Clerc, the world was created in autumn, when the fruits of the earth were both plentiful and in the highest perfection, the first man had little occasion for much culinary knowledge: roasting or boiling the cruder productions, with modes of preserving those which were better ripened, seem to be all that was necessary for him in the way of Cury. And even after he was displaced from Paradise, I conceive, as many others do, he was not permitted the use of animal food [Gen. i. 29.]; but that this was indulged to us, by an enlargement of our charter, after the Flood, Gen. ix. 3. But, without wading any further in the argument here, the reader is referred to Gen. ii. 8. seq. iii. 17. seq. 23.
amongst the Patriarchs, as found in the Bible, 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, ¹) and something from Egypt. A few hints concerning Cookery may be collected from Homer, Aristoephanes, Aristotle, &c. but afterwards they possessed many authors on the subject, as may be seen in Athenæus ². And as Diætetics were esteemed a branch of the study of medicine, as also they were afterwards ³, so many of those authors were Physicians; and the Cook was undoubtedly a character of high reputation at Athens ⁴.

² Genesis xviii. xxvii. Though their best repasts, from the politeness of the times, were called by the simple names of Bread, or a Morsel of bread, yet they were not unacquainted with modes of dressing flesh, boiling, roasting, baking; nor with sauce, or seasonings, as salt and oil, and perhaps some aromatic herbs. Calmet v. Meats and Eating. and qu. of honey and cream. ibid.
³ Athenæus, lib. xii. cap. 3.
⁶ Athenæus, p. 519. 660.
As to the Romans; they would of course borrow much of their culinary arts from the Greeks, though the Cook with them, we are told, was one of the lowest of their slaves. 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 Calius, (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
island, but they lived on milk and flesh \(^1\); though it is expressly asserted by Strabo that they had no cheese \(^m\). The later Britons, however, well knew how to make the best use of the cow, since, as appears from the laws of *Hoel Dda*, A.D. 943, this animal was a creature so essential, so common and useful in Wales, as to be the standard in rating fines, &c. \(^n\).

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

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

---

\(^1\) Cæsar de B. G. v. § 19.


\(^n\) Archaeologia, iv. p. 61. Godwin, de Præfulis. p. 596. seq.


\(^p\) Lister. ad Apic. p. xi, where see more to the same purpose.
So weled to be christened, and called Æthelstanæ. Now 'tis certain that Hardicnut stands on record as an egregious glutton, but he is not particularly famous for being a curious Viander; 'tis true again, that the Danes in general indulged excessively in feasts and entertainments, 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. Erasimus also remarks, that the English in his time

---

1 Speed's History.  
6 Menage, Orig. v. Gourmand.  
2 Lord Lyttelton, Hist. of H. II. vol. iii. p. 49.
were attached to plentiful and splendid tables; and the
fame is observed by Harrison⁷. As to the Normans,
both William I. and Rufus made grand entertain-
ments⁸; the former was remarkable for an immense
paunch, and withal was so exact, so nice and curious
in his repasts⁹, that when his prime favourite Wil-
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 blow⁰.

Dapifer, by which is usually understood steward of
the king's household⁵, was a high officer amongst the
Normans; and Larderarius was another, clergymen

⁷ Harrison, Descript. of Britain, p. 165, 166.
⁸ Stow, p. 102. 128.
⁹ Lord Lyttelton observes, that the Normans were delicate in
their food, but without excess. Life of Hen. II. vol. III. p. 47.
Lytelton, IV. p. 298.

⁵ Godwin de Praeful. 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 Lei. Collect, VI. p. 2. And yet I find Sir Walter Manny
when young was carver to Philippa queen of king Edward III.
Barnes Hist. of E. III. p. 111. The Steward had the name
of Dapifer, I apprehend, from serving up the first dish. V. supra.

then
then often occupying this post, and sometimes made bishops from it. 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 viétnals. But Magister Coquina, who was an esquire by office, seems to have had the care of pourveyance, A. D. 1340, and to have nearly corresponded with our clerk of the kitchen, having authority over the cooks. However, the Magnus Coquus, Coquorum Praepositus, 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, Queus, Aideurs, Ateurs, Paiges, Souffleurs, Enfans, Sauffiers de Commun, Sauffiers devers le Roy, Sommiers, Poulliers, Huissiers.

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

---

e Lib. Nig. Scaccarii, p. 347.
f Fleta, II. cap. 75.
g Du Fresne, v. Magister.
h Du Fresne, ibid.
i Du Fresne, v. Coquus. The curious may compare this List with Lib. Nig. p. 347.

though
though under the Cellarer
t, and if he were not a monk, he nevertheless was to enjoy the portion of a monk l. But it appears from Somner, that at Christ Church, Canterbury, the Lardyner was the first or chief cook m; and this officer, as we have seen, was often an ecclesiastic. However, the great Houses had Cooks of different ranks n; and manors and churches o were often given ad cibum and ad victum monachorum p. A fishing at Lambeth was allotted to that purpose q. But whether the Cooks were Monks or not, the Magister Coquinae, 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 Magister Coquorum was the Legate's brother, and was there

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

m Somner, Append. p. 36
n Somner, Ant. Cant. Append. p. 36.
o Somner, p. 41.
p Somner, p. 36, 37, 39, xxxiius.
qu Somner, l. c.

killed.
killed. 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 vener- e norum, quod nimis [i.e. valde] timebat legatus;' and it is certain that poisoning was but too much in vogue in these times, both amongst the Italians and the good people of this island; 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 called, both of the messes and the water in the ewer, 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 Praguflator, and the cup-bearer tastes the water elsewhere. 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,

---

* M. Paris, p. 469.
* Lel. Collectan. VI. p. 7. seq.
* Ibid. p. 9. 15.
* Compare Leland, p. 3. with Godwin de Praeful. p. 695. and so Junius in Etymol. v. Sewer.
* Leland, p. 8, 9. There are now two yeomen of the mouth in the king's household.
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. 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 Montf. Dacier.

6 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.

6 Strype, Life of Cranmer, p. 451, or Lei. Coll. ut supra, p. 38. Sumptuary laws in regard to eating were not unknown in ancient Rome. Frasin. Colloq. p. 81. ed. Schrev. nor here formerly, see Lei. 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-esteemed friend, the present liberal and most communicative possessor. It is presumed to be one of the most ancient remains of the kind now in being, rising as high as the reign of king Richard II. 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 vicefrimo septimo die mensis Julij, anno regni vestri faelicisimi vicefrimo 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 states the Roll a piece of antiquity, and a very great rarity indeed. Harl. MSS. No 7523.
5 See the Proem.

′ humi-
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 fearfully 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 fascis among the fish; and see archbis. theop Nevi's Feaft, 6 E. IV. to be mentioned below.
§ Of which see an account below.
* See Northumb. Book, p. 107, and Notes.
κ As to carp, they were unknown in England t. R. II. Fuller, Worth, in Suffolk, p. 98. 113, Stow, Hist. 1038.
as a very able Italian critic, Latinus Latinius, passed a sinister and unfavourable censure on certain seemingly strange medleys, disturbing and preposterous messes, which we meet with in Apicius; Dr. Lister very sensibly replies to his strictures on that head, because they may be displeasing to some. Plutarch testifies, that the ancients disliked pepper and the four juice of lemons, insomuch that for a long time they only used these in their wardrobes for the sake of their agreeable scent, and yet they are the most wholesome of all fruits. The natives of the West Indies were no less averse to salt; and who would believe that hops should ever have a place in our common beverage, and that we should ever think of qualifying the sweetness of malt, through good housewifry, by mixing with it a substance so egregiously bitter? Most of the American fruits are exceedingly odoriferous, and therefore are very disturbing 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, catùva erba. There was a petition against them t. H. VI. Fuller, Worth. p. 517, &c. Evelyn, Sylva, p. 201. 469. ed. Hunter.
efore 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? reuis tu quod jubes alter.*

*Quod petis, id sance 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 *brewing* are not only common, but even leaves of trees gilded, or silvered, are used for ornamenting messes, see No. 175. As to colours, which perhaps would chiefly take place in suttleties, blood boiled and fried (which seems to be something singular) was used for dying black, 13. 141. saffron for yel-

---

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

n So we have *lozenges of gold.* Lel. Collect. IV. p. 227. and a wild boar’s head *gylt,* p. 294. A peacock with *gylt nob.* VI. p. 6. *Leebe Lambart gylt,* ibid.
low; and senders for red. Alkenet is also used for colouring, and mulberries; amydon makes white, 68; and turnesole pownas there, but what this colour is the Editor professes not to know, unless it be intended for another kind of yellow, and we should read jownas, for jaunus, orange-tawney. It was for the purpose of gratifying the sight that sotiltes 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 viuuals, as to cure a distemper; that every body has heard of Doctor Diet, kitchen physic, &c. while a numerous band of medical authors have written de cibus et alimentis, and have always clasped diet among the non-naturals; so they call them, but with what propriety they best know. Hence Junius A Graecis est viuus, ac speciatim certa viuus ratio, qualis a Med dicis ad tuendam valetudinem praescribitur. Our

* No. 68. 20. 58. See my friend Dr. Percy on the Northumberland-Book, p. 415. and MS Ed. 34.
* No. 47. 51. 84.
* No. 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 Fast instead of Cury, the plain reading of the MS.
* Junii Etym. v. Diet.

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

Explicit coquina que est optima medicina.

There is much relative to catables 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 processes do not appear by any means to be well calculated for the benefit of recipients, but rather inimical to them. Many of them are so highly seasoned, are such strange and heterogeneous


V. Junii Etym. voce Physician. For later times, v. J. Rossus, p. 93.

That of Donatus is more modest 'Culina medicine famulatrix est.'

compositions, meer olios and gallimawfreys, that they seem removed as far as possible from the intention of contributing to health; indeed the messes are so redundant and complex, that in regard to herbs, in No. 6, no less than ten are used, where we should now be content with two or three: and so the fallad, No. 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. No. 11, there is a prescription for making a colys, I presume a cullis, or invigorating broth; for which see Dodley'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

---

2 See also Lylie's Euphues, p. 282. Cavendish, Life of Wolley, p. 151, where we have cullis, male; Cole's and Lyttleton's Dict. and Junii Etymolog. v. Collice.
2 See however, No. 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 'acointed the best and ryallest vyánd [cui- 'riofo in eating] of all ese kynges.' This, however, must rest upon the testimony of our cooks, since it does not appear otherwise by the suffrage of history, that he was particularly remarkable for his niceness and delicacy in eating, like Heliogabalus, whose favourite dishes are said to have been the tongues of peacocks and nightingales, and the brains of parrots and pheasants; 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

b Vide the proeme.

c See above.

d Univ. Hist. XV. p. 352. "Æropus pater linguas avium huma-

c na vocales lingua cænavit; filius margaritas." Lifter ad Apicium,
p. vii.

e Jul. Capitolinus, c. 5.
again, as we have it in Athenaeus, gave a præmium to any one that invented and served him with some novel cate; and Sergius Orata built a house at the entrance of the Lucrine lake, purposely for the pleasure and convenience of eating the oysters perfectly fresh. Richard II. is certainly not represented in story as resembling any such epicures, or capriccioso's, as these. 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 hotch-potch; 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 gobbers; the mortar also was in great request, some messes being actually denominated from it, as mortrews, or mortereyls, 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 Praef. ad Apic. p. vii.

* To omit the paps of a pregnant fow, Hor. I. Ep. xv. 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 Praef. to Apicius, p. vii.

h See, however, N° 33, 34, 35, 146.
came an usual present from gossips to their god-children at christenings; and that the basin and ewer, for washing before and after dinner, was introduced, whence the ewer was a great officer, and the ewer is retained at Court to this day; we meet with damask water after dinner, I presume, perfumed; and the words ever, &c. plainly come from the Saxon eðe, 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 useless, as to be almost unknown. In about a century afterwards, however, as appears from archbishop Neville's entertainment, many articles were served whole, and lord Wylloughby was the carver. So that carving began now to be prac-

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.


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

m Ibid. VI. p. 5. 18.

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

p Ames, Typ. Ant. p. 99. The terms may also be seen in Rand, Holme III, p. 78.
q Dr. Percy, l. c.
*r Thickenst, Travels, p. 260.
*s Dr. Birch, Life of Henry prince of Wales, p. 457, &c.
tities of the respective viands of the hashes, were often made at once, as No 17, Take hennes or conynges. 24, Take bares. 29, Take pygges. And 31, Take gees, &c. So that hospitality and plentiful house-keeping could just as well be maintained this way, as by the other of cumbrous unwieldy messes, as much as a man could carry.

As the messes and 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 No 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-greee, as No 18. 193. Capens in Grease occur in Birch's Life of Henry prince of Wales, p. 459, 460, and see Lye in Jun. Etym. v. Grease. Bishop Patrick has a remarkable passage concerning this article: ' Though we read of cheese in Homer, Euripides, Theocritus, and others, yet they never mention butter: nor hath Aristotle a word of it, though he hath sundry observations about cheese: for butter

\[ N° 91, 92. 160. \]
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.
c II. No. 13, 14, 15.
d Stow, Hist. p. 1038.
d No. 20, 64. 99.
They had also Rhenish; and probably several other forts. The cynegreke is among the sweet wines in a MS of Mr. Astle.

Rice. As this grain was but little, if at all, cultivated in England, it must have been brought from abroad. Whole or ground-rice enters into a large number of our compositions, and resmolle, N° 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 buglos.

Saffron. Saffrwm, Brit. whence it appears, that this name ran through most languages. Mr. Weever informs us, that this excellent drug was brought hither in the time of Edward III.† and it may be true; but still no such quantity could be produced here in the next reign as to supply that very large consumption which we see made of it in our Roll, where it occurs not only as an ingredient in the processes, but also is used for colouring, for flourishing, or garnishing. It makes a yellow, N° 68, and was imported from Egypt, or Cilicia, or other parts of the Levant, where the Turks call it Safran, from the Arabic Zapheran,
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. Père 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 lastly they are fried, 38. Now the dish here is morree, which in the Editor's MS. 37, is made of mulberries (and no doubt has its name from them), and yet there are no mulberries in our dish, but pynes, and therefore I suspect, that mulberries and pynes are the same, and indeed this fruit has some resemblance to a pyncone. I conceive pynnynade, the dish, No. 51, to be so named from the pynes therein employed; and quære whether pyner 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 capsulae, and are much eaten by the common people, and these perhaps may be the thing intended.

* Dr. Lüter, Pæf. ad Apicium, p. xii.

Honey
Honey was the great and universal sweetener in remote antiquity, and particularly in this island, where it was the chief constituent of mead and metheglin. It is said, that at this day in Palestine they use honey in the greatest part of their ragouts. 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 Aleppu, 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

---

1 Calmet, Dict. v. Meats.
2 Barnes, Hist. of E. III. p. 111.
3 No. 70, Editor's MS. 17. alibi.
white sugar, 132. They, however, were not the same, for see No. 193. Sugar was clarisied sometimes with wine.

Spices. Species. They are mentioned in general No. 133, and whole spices, 167, 168, but they are more commonly specified, and are indeed greatly used, though being imported from abroad, and from so far as Italy or the Levant (and even there must be dear), some may wonder at this: but it should be considered, that our Roll was chiefly compiled for the use of noble and princely tables; and the same may be said of the Editor's MS. The spices came from the same part of the world, and by the same route, as sugar did. The spicery was an ancient department at court, and had its proper officers.

As to the particular sorts, these are,

Cinamon. Canell. 14. 191. Canel, Editor's MS. 10. Canell, ibid. 32. is the Italian Canella. See Chaucer. We have the flour or powder, No. 20. 62. See Wiclif. It is not once mentioned in Apicius.

Macys, 14. 121. Editor's MS. 10. Maces, 134. Editor's MS. 27. They are used whole, No. 153. and are always expressed plurally, though we now use the singular, mace. See Junius Etym.
Cloves. N° 20. Dishes are flourished with them, 22. 158. Editor's MS. 10. 27. where we have clowyg 
gylofres, as in our Roll, N° 194. Poudour gylofre 
occurs 65. 191. Chaucer has clowe in the singular, 
and see him v. Clove-gelosfer.

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

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

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

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

p Lister, Praef. ad Apicium, p. xii.

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

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

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

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

Noix muscades, 191. nutmegs.

The caraway is once mentioned, N° 53. and was an exotic from Caria, whence, according to Mr. Lye, it took its name: 'funt femina, inquit, carri vel carrei, sic dicit a Caria, ubi copiosissime nascitur r.'

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

1 Bochart. Ill. col. 332.
2 See our Gloss, voce 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°. or powder simply, N° 169, 170. White powder-douce occurs No 51, which seems to be the same as blanch-powder, 132. 193. called blaynbee 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 like-wise of the warmer spices, pepper, ginger, &c. pulverized: hence we have powder-fort of gynger, other of canel, 14. It is called strong powder, 22. and perhaps may sometimes be intended by good powders. If you will suppose it to be kept ready prepared by the vender, it may be the powder-marchant, 113. 118. found joined in two places with powder-douce. This Speght says is what gingerbread is made of; but Skinner disapproves this explanation, yet, says Mr. Urry, gives none of his own.

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

But see the next article.
For to make aylbourny

Take po choys and of flesh of capons or of hennys. Take small and synde hem swanke in a mord-take. Then take mylke of almand & 5 parts of fresh bee of fresh flesh. Put the flesh & mylke op in the desire. & 5 parts of oynon and cayson for to make hit zelowe. And when it is swynne in ydspyr op a bone choys lyke 5 parts of stangeale above. And sene hit 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 least expert, pains have been taken to explain them, either in the annotations under the text, or in the Index and Glossary, for we have given it both titles, as intending it should answer the purpose of both. Now in forming this alphabet, as it would have been an endless thing to have recourse to all our glossaries, now so numerous, we have confined ourselves, except perhaps in some few instances, in which the authorities are always mentioned, to certain contemporary writers, such as the Editor's MS, of which we shall speak more particularly hereafter, Chaucer, and Wyclif; with whom we have associated Junius' Etymologicon Anglicanum.

x Doing, hewing, hacking, Grynding, kerving, &c. are easily understood.

y 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 involved 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 list of these hideous names and titles, so that there is no need to report them here. A few of these terms the Editor humbly hopes he has happily enucleated, but still, notwithstanding all his labour and pains, the argument is in itself so abstruse at this distance of time, the helps so few, and his abilities in this line of knowledge and science so slender and confined, that he fears he has left the far greater part of the task for the more sagacious reader to supply: indeed, he has not the least doubt, but other gentlemen of curiosity in such matters (and this publication is intended for them alone) will be so happy as to clear up several difficulties, which appear now to him insuperable. It must be confessed again, that

Godwin de Præful. p. 684.
the Editor may probably have often failed in those very points, which he fancies and flatters himself to have elucidated, but this he is willing to leave to the candour of the public.

Now in regard to the helps I mentioned; there is not much to be learnt from the Great Inthronization-feast of archbishop Robert Winchelsea, A. 1295, even if it were his; but I rather think it belongs to archbishop William Warham, A. 1504. 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.

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


c 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.

f 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, and we have profited thereby.

The Lenten Inthronization-feast of archbishop William Warham, A. 1504, given us at large by Mr. Hearne, 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 Armour*, has an alphabet of terms and clues; 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 Armour*, III. p. 81.
I must not omit my acknowledgments to my learned friend the present dean of Carlisle, to whom I stand indebted for his useful notes on the Northumberland-Household Book, as also for the book itself.

Our chief assistance, however, has been drawn from a MS belonging to the Editor, denoted, when cited, by the signature MS. Ed. It is a vellum miscellany in small quarto, and the part respecting this subject consists of ninety-one English recipes (or nyms) in cookery. These are disposed into two parts, and are intituled, 'Hic incipiant universa servicia tam de carnibus quam de pistibus.' The second part, relates to the dressing of fish, and other lenten fare, though forms are also there intermixed which properly belong to flesh-days. This leads me to observe, that both here, and in the Roll, messes are sometimes accommodated, by making the necessary alterations, both to flesh and fish-days. 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 Mio CCCmo octogesimo primo ipso die Felicis et Audaci.' i.e. 30 Aug. 1381, in the reign of Rich. II. The language and orthography accord perfectly well with this date, and the collection is consequently contemporary with our Roll, and was made chiefly, though

---

1 It is pistibus again in the title to the Second Part.
2 No. 7. 84. here No. 17. 35. 97.
3 In the common calendars of our missals and breviaries, the latter saint is called Audaciæus, but in the Kalend. Romæns. of Joh. Fronto, Paris 1652, p. 126, he is written Audaciæus, 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 nugas,
Et studius labor est ineptiarum. II. 86.

and that possibly melpomes 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 cury was compiled of the chef Maist Cok of kyng Richard the Secunde kyng of Anglon after the Conquest, the which was acozed best and ryalst vyand of alle cfe yng and it was copiled by assent and

a This is a kind of Preamble to the Roll. A space is left for the initial word, intended to be afterwards written in red ink, and presum'd to be Dis. Some, the lineola over it being either casually omitted, or since obliterated, means form, written Some below, and in No. 195.

b Cury. Cookery. We have adopted it in the Title. V. Preface.
c ynglon. E was intended to be prefixed in red ink. Vide Note a and f.
d 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, thin, &c. the y in these cases being evidently only an altered and more modern way of writing p.
e vyand. This word is to be understood in the concrete, vys vyander, a curious epicure, an Apicius. V. Preface.
f cfe ynges. Christiain kings. K being to be inserted afterwards (v. note a and c) in red ink. Chaucer, v. cristen.
avysement of Maisters and of phisik and of Philosophie.

First it techij a man for to make commun potages and commun meetis for howshold as they shold be made craftily and hastomly. Afterward it techij for to make curious potages and soolties for alle man of States bothe the hye and lowe. And the techyng of the same of making of potages and of meet bothe of flesh and of fishe. buth here by nembrance and by ordre. Is his little table here sewyng woile teche a man with oute taryng to fynde what meete hym lust for to have.

or to make groden benes. I.
F or to make drawen benes. II.
f or to make grewel forced. III.
C aboches in potage. IIII.
r apes in potage. V.
E owt of Flesh VI.

s and. Read of.
ha Phisik. V. Preface.
Solfitees. Devices in pastle, wax, and concoctionary ware; reviving now, in some measure, in our grander deferts. V. Index.
byt. Be, or are. V. Index.

m F is omitted for the reason given in note a.
[3]

hebolas. ........................................... vii.
G o w r d in potage. ................................... viii.
r yse of Fleish. ........................................ ix.
F unges. ................................................ x.
b urfen. .................................................. xi.
C orat. ................................................... xii.
n oumbles. ............................................... xiii.
R oobroth. ............................................. xiii.
t redure. ............................................... xv.
M oñchelet. ........................................... xvi.
b ukkenade. ........................................... xvii.
C onnat .................................................. xviii.
d repec. ................................................ xix.
M awmenee. ........................................... xx.
e gurdouce. ........................................... xxi.
C apoñs in Concy. .................................... xxi.
h aares in talbotes. ................................... xxi.
H aares in papdele. ................................... xxi.
c onnyng in Cynee. ................................... xxv.
C onnyng in gravey. ................................ xxvi.
* C hykens in gravey. ................................ xxvii.
f ilet in galynyte. .................................... xxviii.
P igges in sawfe sawge. ................................ xxix.
s awfe madame. ....................................... xxx.
G ees i hoggepot. ..................................... xxxi.
c arnle of pork ....................................... xxxii.

A 2 Chikens
C hikens in Caudell.  
a  
c hikens in hocchee.  
F or to boyle Fesánt, Partyches  
Capons and Curlewes.  

b lank manng.  
B lank Defforre.  
m orree.  
C harlet.  
c harlet y forced  
C awdel ferry.  
i ushelle.  
I ushelle enforced.  
m ortrews.  
B lank mortrews.  
b rewet of almony.  
P cions y strewed.  
l oseyns.  
T artlet.  
p ynnonade.  
R osee.  
c ormarye.  
N ew noumbl of Deer.  
n ota.  
N ota.  
I pynee.  

\[ \text{No} \quad 11, \quad 12, \quad \text{is omitted.} \]
C hyryse .............. xx.  
C rotoñ. ................. xx.  
v yne grace. ............ xx.  
F onnell. ............... xx.  
d ouce ame. ............. xx.  
C onnyng in Ciryp. ..... xx.  
l eche lumbard. .......... xx.  
9 C onnyng in clere broth. xx.  
L ete lard. ............ xx.  
f urmente with porpeys. xx.  
P errey of Pesōn. ...... xx.  
p esōn of Almayn. ...... xx.  
C hiches. ............. xx.  
9 f renche owt. .......... xx.  
M akke. .............. xx.  
a quapat. .............. xx.  
S alat. ............... xx.  
9 f enkel in fopp. ...... xx.  
C lat. ............... xx.  
9 a ppulmoy. .......... xx.  
9 S lete fopp. .......... xx.  
l etcloryc. .......... xx.  
9 S owp Dorry .......... xx.  
9 p apey. .............. xx.  

Sauce
S aufe Sarzyne. ............ IIII. IIII.
  c reme of almand. .......... IIII. v.
  G rewel of almand. ......... IIII. VI.
  c awdel of almand mylk. .... IIII. VII.
  I owt of almand mylk. .... IIII. VIII.
  f ygey. .................. IIII. IX.
  P ochee. .................. IIII. X.
  b rewet of ayrên. .......... IIII. XI.
  M acrows. ................ IIII. XII.
  t ofteet. ................ IIII. XIII.
  G yndawdry. .............. IIII, XIIII.
  e robowle. .............. IIII. XV.
  R esmolle. ............... IIII. XVI.
  v yannde Cipre. .......... IIII. XVII.
  V yannde Cipre of Samon. .. IIII. XVIII.
  v yannde Ryal. .......... IIII. IX.
  C ompost. ............... c.
  g elee of Fyfsh. .......... c. I.
  G elee of flees. .......... c. II.
  C hyfanne. ............... c. III.
  c. ongur in fawce. ....... c. IIII.
  R ygh in fawce. .......... c. V.
  m akerel in fawce. ....... c. VI.
  P ykes in brafey. .......... c. VII.
  p orpeys in broth. ........ c. VIII.
  B allok broth. ........... c. IX.
c. x.

c. xi.

c. xii.

c. xiii.

c. xiii.

c. xv.

c. xvi.

c. xvii.

c. xviii.

c. xix.

xx.

xx.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

vi.

fawce
<table>
<thead>
<tr>
<th>Page</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>vi</td>
<td>awce blaunce for Capons y sode</td>
</tr>
<tr>
<td>vii</td>
<td>awce Noyre for Capons y rostet</td>
</tr>
<tr>
<td>viii</td>
<td>alentynye</td>
</tr>
<tr>
<td>ix</td>
<td>yngyn</td>
</tr>
<tr>
<td>vi</td>
<td>erde sawfe</td>
</tr>
<tr>
<td>viii</td>
<td>awce Noyre for malard</td>
</tr>
<tr>
<td>vii</td>
<td>awdel for Gees</td>
</tr>
<tr>
<td>vii</td>
<td>hawdon for Swann</td>
</tr>
<tr>
<td>vii</td>
<td>awce Camelyne</td>
</tr>
<tr>
<td>vii</td>
<td>umbard Mustard</td>
</tr>
<tr>
<td>vii</td>
<td>ota</td>
</tr>
<tr>
<td>vii</td>
<td>ota</td>
</tr>
<tr>
<td>viii</td>
<td>ryt or blanchd</td>
</tr>
<tr>
<td>vii</td>
<td>ryt or paftnak</td>
</tr>
<tr>
<td>vii</td>
<td>ryt or mylke</td>
</tr>
<tr>
<td>vii</td>
<td>ryt or Erbes</td>
</tr>
<tr>
<td>vii</td>
<td>aisiowls</td>
</tr>
<tr>
<td>vii</td>
<td>hyte milat</td>
</tr>
<tr>
<td>vii</td>
<td>rystard of flesh</td>
</tr>
<tr>
<td>vii</td>
<td>ylat of Pork</td>
</tr>
<tr>
<td>vii</td>
<td>rystard of Fysh</td>
</tr>
<tr>
<td>vii</td>
<td>rystard of erbis on fysh day</td>
</tr>
<tr>
<td>vii</td>
<td>esth fryed in lenton</td>
</tr>
<tr>
<td>vii</td>
<td>aftels y farced</td>
</tr>
<tr>
<td>viii</td>
<td>awge y farced</td>
</tr>
<tr>
<td>viii</td>
<td>awgeat</td>
</tr>
</tbody>
</table>

---

cryspe.
c ryspes. .......... viii. ii.
C ryspels. .......... viii. iii.
t artee. .......... viii. iii.
T art in Ymbre day. .......... viii. v.
t art de Bry. .......... viii. vi.
T art de Brymlent. .......... viii. vii.
t art of Fleesh. .......... viii. viii.
T artler. .......... viii. ix.
t art of Fyfish. .......... viii. x.
S ambocade. .......... viii. xi.
e rbolat. .......... viii. xii.
N ysebek. .......... viii. xiii.
f or to make Pô Dorryes. & ope þynge. .......... viii. xiii.
C otagr. .......... viii. xv.
h art rows. .......... viii. xvi.
P otews. .......... viii. xvii.
f achus. .......... viii. xviii.
B ursews. .......... viii. xix.
f pynoch y fryed. .......... ix.
B enes y fryed. .......... ix. i.
r ufshews of Fruyt. .......... ix. ii.
D aryols. .......... ix. iii.
f laumpens. .......... ix. iii.
C heweet on fleesh day. .......... v.
c heweet on fyfish day. .......... vi.

B comador
<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>c omadoř</strong></td>
<td><strong>IX. VIII.</strong></td>
</tr>
<tr>
<td><strong>C hastlet</strong></td>
<td><strong>IX. IX.</strong></td>
</tr>
<tr>
<td><strong>f or to make twey pecys of Fleishe</strong></td>
<td><strong>XX.</strong></td>
</tr>
<tr>
<td></td>
<td><strong>IX. X.</strong></td>
</tr>
<tr>
<td><strong>f or to fasten to gydre</strong></td>
<td><strong>XX.</strong></td>
</tr>
<tr>
<td><strong>p ur fait y pocras</strong></td>
<td><strong>IX. XI.</strong></td>
</tr>
<tr>
<td><strong>F or to make blank mang</strong></td>
<td><strong>IX. XII.</strong></td>
</tr>
<tr>
<td><strong>f or to make Blank Desire</strong></td>
<td><strong>IX. XIII.</strong></td>
</tr>
<tr>
<td><strong>F or to make mawmoune</strong></td>
<td><strong>IX. XIV.</strong></td>
</tr>
<tr>
<td><strong>t he pety puant</strong></td>
<td><strong>IX. XV.</strong></td>
</tr>
<tr>
<td><strong>A nd the pete puant</strong></td>
<td><strong>IX. XVI.</strong></td>
</tr>
</tbody>
</table>

**Explicit tabula.**
For to make gronden Benes.

TAKE benes and dry hē i a noSt b or in an Ovène and hulle hē wele and wyndewe c out ĵ hulk and wayshē hē clene ā do hē to seēp in gode broth d ā ete hē ĵ w Bacon.

For to make drawen Benes.

Take benes and seēp hē and grynde hem i a morT e and drawe hem up f w gode broth ā do OynoN ī in the broth grete mynced g ā do ĵ to and colō j it with SafrōN and serve it forth.

---

a Gronden Benes. Beans ground (y grōnd, as N⁵ 27. 53. 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 oSt, or kiln. Vide GloSs. voce OSt.

c wyndewe. Winnow.

d gode broth. Prepared beforehand.

e morT. Mortar.

f drawen hem up. Mix them.

g grete mynced. GroSly, not too small.

B 2

For
For to make grewel forced.  

Take grewel and do to the fyre with gode fleish and seep it wel. take the lire of Pork and grynd it smal and drawe the grewel thurgh a Sfyno and colo it wiþ Safron and sue forth.

Caboches a in Potage.  

Take Caboch and quarl he and seeth hem in gode broth with Oynoys mynced and the whyte of Lekes y flyt and corue finale and do þ to safron þa salt and force it w powdo douce.

Rapes b in Potage.  

Take rapus and make he cleane and waifsh he cleene. quare hem. pboile he. take hem up. cast hem in a gode broth and seep he. mynce Oynois and cast þ to

---

h forced, farced, enriched with fleish. Vide Gloss.
i lire. Fleih.
j grynd it smal. Bruise or beat in a mortar.
l sfyno'. Strainer.
m sue. Serve. Vide Gloss.
a Caboches. Probably cabbages.
o corue finale. Cut smal. V. i corue in Gloss.
p powdo douce. Sweet aromatic powder. V. Pref.
r Rapes, or rapus. Turneps.
s quare hem. Cut them in squares, or small pieces. V. Gloss.

Safron
Safroâ and Salt and mesure it forth with powdore douce.
In the wise make of Pasturnak and skyrwat.

Eowe of Flesh.

Take Borage, cool, langdebe, psel, bet, orage, auance, violet, sawed, and fenkel. and whane pey byth sodre: presse hem wel smale. cast hem in gode broth a seele he. and sute hem forth.

Hebolace.

Take Oynons and erbes and hewe hem smale and do p to gode broth. and aray it as p didest caboch.

1 in the wise, i.e. in the same manner. Self or same, seems to be casually omitted. Vide No. 11 and 122.
* Pasturnakes, for parsnips or carrots. V. Gloss.
u skyrwates, for skirruts or skirwicks.
2 Eowtes. Louvres, No 38, where, in the procesis, it is Routes. Quere the meaning, as Roots does not apply to the matter of the Recipe. In No 73 it is written outes. y Cole, or colwurt.
* Langdebe. Buglos, buglossum sylvestre. These names all arise from a similitude to an ox’s tongue. V. Ms. Ed. No 43.
* Persel. Parsley.
c auance. Forte Avens. V. Avens, in Gloss.
d The leaves probably, and not the flower.
e Savory.
 f Fenkel. Fennil.
2 Hebolace. Contents, Hebolas; for Herbolas, from the herbs used; or, if the first letter be omitted (see the Contents), Chebolas, from the Chibols employed.
 h aray. Dres, set it out.
If ye be in fyssh day, make on the same mané with waṭ and oyle. and if it be not in Lent alye it with zolkes of Eyren and dressé it forth and cast to powdo douce.

Gourdes in Potage.  

Take young Gowrd pare hem and kerue hem on pecys. cast hem in gode broth. and do to a gode ptye of Oynoōs mynked. take Pork foden. grynd it and alye it w and wip zolkes of ayren. do to safrōn and salt. and messé it forth with powdo douce.

Rysë of Flesh.  

Take Rysë and waishe hem clene. and do he in erthen pot with gode broth and lat hem seep wel. afterward take Almand mylke and do to. and colo it wip safrōn a salt. a messé forth.

Funges.  

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

1 make. Dres. Vide Gloff.  
2 alye. Mix. V. Gloff.  
3 kerue. Cut.  
4 Rysë. Rice. V. Gloff.  
5 Funges. Mushrooms.  
6 dyce hem. Cut them in squares. Vide quare in Gloff.
in gode broth. colo it with safron and do 9 inne powdō fort 1.

Burfen 2.

Take the whyte of Lek 9. flype hem and shrede hem small. take Noumb 9 of swyne and pboyle hem in broth and wyne. take hym up and dresshe hŷ and do the Leke in the broth. seep 9 and do the Noubl 9 to make a Lyo 9 of brode blode and vynegre and do 9 to Powdō fort seep Oynōns mynne hem and do 9 to. the self wise make of Pigg.

Corat 3.

Take the Noumb 9 of Calf. Swyne. or of Shepe. pboile hem and skerne hem to dyce 4. cast hem in gode broth and do 9 to erbes. grynde chyball 9. smale y hewe. seep it tendre and lye it with zolkes of eyren. do 9 to vious 9 safron powdō douce and salt. and sūe it forth.

1 Powdō fort. Vide Preface.
2 Burfen. Qu. the etymon.
5 Corat. Qu.
6 kerne hem to dyce. Vide quare in Gloss.
7 Chyballes. Chibols, young onions Vide Gloss.
8 vious. Verjuice.

Noumbles.
Noumbles.

Take noumb of Deer of of beef boile hem kerf hem to dyce. take the self broth or better. take brede and grunde with the broth. and temp it up with a gode quantite of vynege and wyne. take the oynons and boyle hem. and mynce hem smale and do to. colo it with bloode and do to powdor fort and salt and boyle it wele and sse it fort.

Roos broth.

Take the lire of the Deer of the Roo boile it on smale peces. seep it wel half in waf and half in wyne. take brede and bray it with the self broth and drawe bloode to and lat it seeth to gedre w powdor fort of gynege of canell. and macyx. with a grete porcion of vinge with Rayssons of Corante.

[^]{op. Other, i. e. or.}
[^]{temp it. Temper it, i. e. mix it.}
[^]{fort. Miswritten for forth. So again No 31. 127.}
[^]{Roos. Roe. The Recipe in Ms. Ed. No 53. is very different.}
[^]{Canell. Cinnamon.}
[^]{macyx. Mace. V. Preface and Gloff.}
[^]{Rayssons of Corante. Currants. V. Gloff.}

Tredure.
Tredure ¹.  
Take Brede and grate it, make a lyre of rawe ayren and do þto Safroñ and powdô douce, and lye it up w gode broth, and make it as a Cawdel, and do þto a lytel vines.

Monchelet ⁰.  
Take Veel ⁹ Moton and smite it to gosett feep it w gode broth, cast þto erbes yhewe ⁷ gode wyne, and a quïtite of Oynôns mynced. Powdô fort and Safroñ, and alye it w ayren and vines, but lat not feep aff.

Bukkenade ⁸.  
Take Henn ⁷ op ⁷ Conyng ⁹ op ⁹ Veel ⁷ op ⁹ Flesh ã hewe hem to gosett wailche it and hit well ⁵, grynde

¹ Tredure. A Cawdle; but quære the etymology. The French tres dure does not seem to answer.
² lyre. Mixture.
³ lye it up. Mix it.
⁰ Monchelet. Monchelet, Contents.
⁷ y hewe. Shred.
⁸ Bukkenade. Vide N ¹¹¹. qu.
⁹ Hennes; including, I suppose, chicken and pullets.
¹⁰ Conynges. Coney, Rabbits.
⁵ hit well. This makes no sense, unless hit signifies smite or beat.

C  Almand
Almand unblanch'd, and drawe hem up w' broth cast p inne raysons of Corance. fug. Pow'dō gyng erbes yttewed in greez. Oynōns and Salt. If it is to to thynnne, alye it up w' fio of ryfe oj with oj thyng and colo it with Saffrōn.

Connat y. xviii.

Take Connes and pare he. pyke out the best and do hem in a pot of erthe, do pto whyte grece p he stewe p inne. and lye hem up with hony clarified and with rawe zolk and with a lytell almand mylke and do pinne pow'dō sōrt and Saffron, and loke pat it be yleflesh'd.

Drepee b. xix.

Take blanchéd Almand grynde hem and temp he up with gode broth take Oynōns a grete qnite pboyle he and frye he and do pto. take smale brydd pboyle he and do pto Pellydore and salt. and a lytel grece.


z to to. So again, N° 124. To is too, v. Gloff. And too is found doubled in this manner in Mirrour for Magistrates, p. 277.

y Connat seems to be a kind of marmalade of connes, or quinces, from Fr. Coig. Chaucer, v. Coines. Written quces N° 50.

Yolkēs, i.e. of Eggs.

a yleflesh'd. V. Gloff.

b Drepee. Qu.

* brydes. Birds. Per metaibofoin; v. R. in Index.

Mawmenee.

Take a pottel of wyne greke. and ii. poñde of sug' take and clarifye the sug' with a çntite of wyne ã drawe it thurgh a flynò in to a pot of erthe take flo' of Canell i. and medle s with sù of the wyne ã cast to gydre. take pyn h with Dat and frye hè a litell i grece op i oyle and cast hè to gydre. take clowes i a flo' of canel hool k and cast jto. take powdò gyng, canel. clow. colò it with sàndres a lytel yf hit be nede cast falt jto. and' lat it seèp warly l with a flowe fyre and not to thyk m, take brawn n of Caponis yteyzed o. op o of Fesánt teyfed small and cast jto.

---

2 Vide N° 194, where it is called Mawmenny.
1 Flour of Canell. Powder of Cinnamon.
e medle. Mix.
h pynes. A nut, or fruit. Vide Gloff.
j clowes. Cloves.
k hool. Whole. How can it be the flour, or powder, if whole? Quære, flowre of cand for mæc.
l warly. Warily, gently.
m not to thyk. So as to be too thick; or perhaps, not to thicken.
n brawn. Flethy part. Few Capons are cut now except about Darking in Surry; they have been excluded by the turkey, a more magnificent, but perhaps not a better fowl.
o yteyzed, or teyfed, as afterwards. Pulled in pieces by the fin-
gers, called teezing N° 36. This is done now with flesh of turkeys, and thought better than mincing. Vide Junius, voce TeAFE.
Eurdouce.

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

Capoñs in Congo.

Take Capons and rost hem right hoot þat þey be not half y nouh; and hewe hem to gobett and cast hem i a pot, do þto clene broth, seep hem þ þey be tendre. take brede and þ fent broth and drawe it up yfer; take strong Powdô and Safron and Salt and cast þþto. take ayren and seep hem hire. take out the zolk and hewe the whyte þinne, take the Pot fro þ fyre and cast the whyte þinne. better the dish þwith and lay the zolkes hool and flo it with clow.

p Eurdouce. The term expresse piccante dolce, a mixture of four and sweet; but there is nothing of the former in the composition. Vide Gloss.

q Concys seems to be a kind of known saucë. V. Gloff.

y fer. Together.
Hares in Talbotes.  

Take Hares and hewe hem to gobbe, and seepe he w he blode unwaished in broth and when they buth y nouhr: cast hem in colde waer. pyke and waifshe he clene. cole the broth and drawe it thurgh a fyno. take of blode and cast in boylyng waer seepe it and drawe it thurgh a fyno. take Almand unblanchted, waifshe hem and grynde hem and temp it up with the self broth, cast al in a pot. tak ounos and pboile he smyte hem small and cast hem in to his Pot. cast pinne Powdo fort. wynge a salt.

Hares in Pawdele.  

Take Hares pboile hem in gode broth. cole the broth and waifshe the fleysh. cast azeyn to gydre. take obleys of wafrous in stede of lozeyns and cowche in dyshesh. take powdo douce and lay on salt the broth and lay onoward a messle forth.

---

5 Haeres, Contents. So again, N0 24.
7 Cole. Cool.
8 Pawdele. Qu. ayzen. Again.
9 obleys, called oblate; for which see Hearne ad Lib. Nig. I. p. 344. A kind of Wafer, otherwise called Nebular; and is the French oblic, oba. Leland, Collect. IV. p. 190. 327.

wafrous. Wafers.
lozeyns. Vide Gloss.
c cowche. Lay.
onoward. Upon it.

Connyng
Connyng in Cynee.  

Take Connyng and smyte hem on peces. and seep hem in gode broth. mynce Oynoys and seep he in greece and in gode broth do pro. drawe a lyre of brede. blode. vyneg and broth do pro with powdor fort.

Connyng in Grauey.  

Take Connyng smyte hem to pecys. pboile hem and drawe hem with a gode broth with almand blanced and brayed. do pinne sug and powdor gyng and boyle it and the fleshe with. flo it w sug a w powdor gyng a suse forth.

Chykens in Gravey.  

Take Chykens and suse in the same maene and suse forth.

Fylet of Galyntyne.  

Take fylet of Pork and rost hem half ynown smyte hem on pecys. drawe a lyo of brede and blode. and broth and Vineg. and do pinne. seep it wele. and do pinne powdor a salt a meffe it forth.

e Cynee. Vide Gloff.  

f Fylettes. Fillets.  

e of Galyntyne. In Galyntyne. Contents, res 2s. As for Galletine, see the Gloff.

4 Pygg
Pygg in sawfe Sawge.  

Take Pigg yfkaldid and quart hē and sēch hem in war and salt, take hem and lat hem kele. take pœl sawge, and grynde it with brede and zolkes of ayrěn harde ysfode. temp it up with vyneg sū what thyk. and lay the Pygg in a vessell. and the sawe onoward and sūe it forth.

Sawse madame.  

Take sawge, pœl, ysfpe, and sauyay, quces. and peer, garlek and Grapes. and sylle the gees hërwith. and sowe the hole hēt no grece come out. and roost hem wel. and kepe the grece h fallith hof. take galyntyne and grece and do in a poffynet, whan the gees both rosted ynohu: take a smyte hem on pecys. and hēt tat is withinne and do it in a poffynet and put hìnne wyne if it be to thyk. do ḥto powdō of galyngale. powdō douce and salt and boyle the sawse and dresse ḥ Gees i dīshes ā lay ḥ sowe onoward.

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

k Peares. Pears.

 Vide Gloss.
Gees in hoggepot m.

Take Gees and smyte hem on pecys. cast hem in a Pot do nto half wyne and half wa. and do nto a gode qntite of Oyno and erbest. Set it oue the fyre and coue it fast. make a lay of brede and blode a lay it with. do nto powdo fort and sse it fort.

Carnel o of Pork.

Take the braw of Swyne. pboile it and grynde it smale and alay it up with zolkes of ayren. set it oue the fyre with white Grece and lat it not see to fast. do pinne Safron a powdo fort and mese it forth. and cast pinne powdo douce. and sse it forth.

Chykeus q in Cawdel.

Take Chikeus and boile hem in gode broth and ramme hem up. penne take zol of ayren a he broth and alye it togedre. do nto powdo of gyng and fug ynowh safron and salt. and set it oue the fyre withoute boylyng. and sse the Chykeus hole of ybroke and lay f sowe onoward.

\( o \) coue. Cover.
\( o \) oue. Over. So again, No 33.
\( q \) Chikens. Contents. So again in the next Recipe.
\( r \) ramme. Qu. pres them close togethre.
\( o \) hole. Whole.

Chykens
Chykens in hocchee. xxxiii.

Take Chykens and scald hem. take psel and sawge withoute eny ohe erbes. take garlec a grap and stoppe the Chikens ful and seep hem in gode broth. so fat they may esely be boyled sinne. mese he a cast jo to powdo dowce.

For to boile Fesant, Pruch, Capons and Curlew. xxxv.

Take gode broth and do jo to the Fowle. and do jo hool pep and flo of canel a gode qntite and lat hem seep with. and mese it forth. and jo cast jon Podo dowce.

Blank Mäng. xxxvi.

Take Capoñas and seep hem, penne take hem up. take Almand blanched. grynd he and alay he up with the same broth. cast the mylk in a pot. waifshe rys and do jo to and lat it seep. penne take brawn of Capoñas teere it small and do jo to. take white grece sug and salt and cast sinne. lat it seep. penne mese it

---

1 Hochee. This does not at all answere to the French Hachis, or our Haf; therefore qu.

D forth
forth and flourifh it with aney, in confyft rede of whyt, and with Almand fryed in oyle, and sué it forth.

Blank Defforre. 

Take Almand blanched, grynde hem and temp hem up with whyte wyne, on fleysh day with broth, and cast pinne flo of Rys. amydon, and lye it with, take brawn of Capoens ygroed. take fug and salt and cast to and flourifh it with aney, whyte. take a vesiel yholes and put in safro. and sué it forth.

Morree. 

Take Almand blanched, waifhe hem, grynde hem, and temp hem up with rede wyne, and alye hem w flo of Rys. do to Pyn yfryed. and colo it with sand. do to powdo fort and powdo douce and salt. messe it forth and flo it with aney, confyft whyte,

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

Take Pork and see as it wel. hewe it smale. cast it in a panne. breke ayren and do qto and swynq d it wel togyder. do qto Cowe mylke and Safroñ and boile it togyd. salt it & messe it forth.

Charlet yforced.

Take mylke and see as it, and swynq with zolkes of Ayren and do qto. and powdor of gyng fug, and Safroñ and cast qto. take the Charlet out of the broth and messe it in dyshes, lay the sewe onoward. flo it with powdor douce. and sse it forth.

Cawdel ferry e.

Take flo of Payndemayn f and gode wyne. and drawe it togydre. do qto a grete qntite of Sug cypre. or hony clarified. and do qto safroñ. boile it. and when it is boiled, alye it up with zolkes of ayren. and do qto salt and messe it forth. and lay qon fug and powdor gyng.

---

c Charlet; probably from the French, chair. Qu. Minced Meat, and the next article, Forced Meat.
d swynq. Shake, mix.
e ferry. Quære. We have Carpe in Ferry, Lef. Coll. VI. p. 21.
f Payndemayn. White bread. Chaucer.
Jufshell s.

Take brede ygrated and ayren and swyng it to-gydr. do pto safron, sawge. and salt. & cast broth. pto. boile it & mese it forth.

Jufshell enforced h.

Take and do pto as to charlet yforced. and sūe it forth.

Mortrews i.

Take henn and Pork and seep hem togyd. take the lyre of Henn and of the Pork, and hewe it small and gade it all to doult k. take brede ygted and do pto, and temp it with the self broth and alye it with zolk of ayren, and cast pon powdō forte, boile it and

---

s Jufshell. See also next number. Jufell, Mt. Ed. 21, where the Recipe is much the same. Lat. Jussellum, which occurs in the old scholiast on Juv. nat. iv. 29; and in Apicius, v. 3. Vide Du Frene, v. Jussellum and Jussellum, where the composition consists of vinum, ova, and fragmen, very different from this. Faber in Thesouro cites Jussellum Gallinae from Theod. Priscianus.

N. B. No X: 11. is omitted both here and in the Contents.

h Jufshell enforced. As the Charlet yforced here referred to was made of pork, compare No 40 with No 39. So in Theod. Prisian we have Jussellum Gallinae.

i Mortrews. Vide Gloss.

k doult. Dust, powder.
do pin powdō of gyng fug. safrōn and salt. and loke
9 it be stondynge 1, and flō it with powdō gyng.

Mortrews blank. xx
II. VI.
Take Pork and Henn and seep hem as to fore. bray
almand blanchéd, and temp hem up with the self broth.
and alye the fleish with the mylke and white flō of
Rys. and boile it. & do pin powdō of gyng sugar and
look pat it be stondynge.

Brewet of Almony m. xx
II. VII.
Take Conyng 9 or kidd 9 and hewe hem small on
moscels n 9 on pecys. pboile hem w the same broth,
drawe an almande mylke and do the fleish 9 with, cast
9 to powdō galangale & of gyng with flō of Rys. and
colo 9 it wip alkenet. boile it, salt it. & messe it forth
with fug 9 and powdō douce.

Peios 9 ystewed.  xx
II. VIII.
Take peions and stop hem with garlec yppyled and
with gode erbes ihewe. and do hem in an erthen pot.

1 stondynge. Stiff, thick.
 m Almony. Almaine, or Germany. Almany. Fox, part I. p.
 n moscels. Mofels.
 o Peios, Pejons, i.e. Pigeons. j is never written here in the
middle of a word.
Cast ṭo gode broth and whyte grece. Powdō fort, safrōn vions & salt.

Loseyns

Take gode broth and do ṭo an erthen pot, take ṭo of payndemayn and make ṭo of past with wař. and make ṭo of thynne foyles as pap with a roller, drye it harde and seep it ṭo broth take Chefe ruyan ṭo grated and lay it in dish ṭo with powdō douce. and lay ṭo on loseyns ifode as hoole as ṭoou mixt ṭo and above powdō and chefe, and ṭo twyse or thryste, & sue it forth.

Tarlett

Take pork ifode and grynde it small with safrōn, medle it with ayreñ and raisins of coraunce and powdō fort and salt. and make a foile of dowhū ṭo and close the fars ṭo jinne. cast ṭo Tartlet ṭo a Panne with faire wař boillyng and salt, take of the clene Flesh without ayreñ & boile it ṭo gode broth. cast ṭo to powdō

P Loseyns. Vide in Gloss.
q foyles as pap. Leaves of paste as thin as paper.
Chefe ruyan. 166. Vide Gloss.
mizt. Might, i.e. can.
Tarlettes. Tartlettes, in the process.
foile of dowhz, or dowght. A leaf of paste.
sars. Forced-meat.

douce
douce and salt, and mesfe the tartlet ï dish ï helde ï the sewe ï bonne.

Pynnondale.  

Take Almand ï iblanched and drawe hem südell thicke ï with gode broth ï with waë and set on the fire and seep it, cast ï to zolk of ayren ydrawe. take Pyn ï yfried ï oyle ï oyer in grece and ï to white Powdo ï douce, sug ï and salt. ï colo it wip alkenet a lytel.

Rofee.  

Take thyk mylke as to fore well ï cast ï to sug ï a gode porciøn pyn. Dates ymynced. canel. ï powdo ï gyng and seep ï it, and alye it with ï los of white Rosis, and ï los of rys, cole ï it, salt ï it & mesfe it forth. If ï wile in stede ï of Almane mylke, take swete crem ï of kyne.

Cormarye.  

Take Colyandre ï, Caraway ï male gründen, Powdo ï of ï Pep and garlee ygrunde ï rede wyne, medle alle

---

1. Pynnondale. So named from the Pynes therein used.
2. südell thicke. Somewhat thick, thickish.
3. Rofee. From the white rotes therein mentioned. See No 41.
4. in Mf. Ed. but No 47 there is totally different.
5. welled, f. willed; directed.
Jise 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 swafe, roost of what wilt, & kepe that fallith fro the roasting and seep it in a possynet with faire broth, & suce it forth witp roost anoon.

Newe Noumb of Deer.

Take noumbles and waifhe hem clene with waft and salt and pboile he in waft. take he up a dyce he. do w he as w oop noumbles.

Nota.

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

Nota,

The fylet buth two, that buth take oute of the Peftels.

Spynee.

Take and make gode thik Almând mylke as tofore, and do pin of fio of hawtewn. and make it as a rose.

&a.

ife. These. s anoon. Immediately.

Peftels. Legs.

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


Chyryse.
Take Almand unblanchd, waftshe hem, grynde hem, drawe hem up with gode broth. do þe thridd part of chyrys. þe toun. take oute and grynde hem male, make a layd of gode brede a powd and salt and do þeto. colo it with sandre so that it may be stondynge, and florish it with aneys and with chwe-ryes, and strawe þuppone and sue it forth.

Payn Fondew. 

Take brede and frye it in grece of in oyle, take it and lay it in rede wyne. grynde it w raisons take hony and do it in a pot and cast þinne gleyr of ayrin with a skyle and bete it wele togider with a skyle. set it oue the fir and boile it. and when the hatte arisith to goon aoue. take it adon and kele it, and when it is þ clarifie. do it to the oþe with sug and spices.

1 Chyrys. Chyrys in the procient. Cheris. Mf. Ed. II. 13. Cheryes there are cherries. And this dish is evidently made of Cherries, which probably were chiefly imported at this time from Flanders, though they have a Saxon name, cýrre.

m fondew. Contents. It seems to mean dissolvéd. V. found in Gloss.

a gleyres. Whites. b Skyle. Slice.

f hatte. Seems to mean bubling or swalloþ.

goon. Go.

E salt.
salt it and loke it be stondyng, flourish it with white coliastrdre in conflct.

Crotōn

Take the offal of Capoin of ope brem, make he clene 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 flourish hem pwith and with powdo douce.

Vyne grace

Take smale fylett of Pork and rost hem half and snyte hem to gobett and do hem in wyne a Vyng and Oynoys ymynced and stewe it yfre do pto gode powdos a salt. a sée it forth.

\[34\]

Fonnell. Take Almand unblanched. grynde hem and drawe hem up with gode broth. take a lombe or a kidde and half rost hý. or the priddé part, smyте hym gobet and cast hym to the mylke. take smale bridd yfasted and ystyned. and do to sug, powdó of canell and salt, take zolkes of ayren harde yfode and cleene a two and ypânced b with fó of canell and florish f fewe above. take alkenet fryed and yfondred c and droppe above with a fep d and messfe it forth.

Douce ame. Take gode Cowe mylke and do it in a pot. take pfel. sawge. yfope. fañay and oo j gode herbes. hewe hem and do hem in the mylke and scep hem. take capoñs half yrosted and smyте hem on pecys and do to pyn and hony clarified. salt it and coló it with safrón á sue it forth.

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

Lombe. Lamb. thridde. Third, per metathesin.
yfasted and yftyned. cleue. cloven.
ypânced. pounced. yfondred. melted, dissolved.
fep. feather.

Douce Amé. Quafe, a delicious dish. V. Blank Desiue in Gloss. Titles of this tissue occur in Apicius. See Humelberg. p. 2.
Connyng in Cypri

Take Connyng and seep hem wel i good broth, take wyne greke and do þo with a porción of vyneg and flō of canel, hoole clow quybibes hoole. and ooph gode spices with raisonis coraunce and gyngyn ypared and ymynced. take up the conyng and fynyte 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 þ skyn synew and bray the Pork in a mort ß ayren rawe do þo sug, salt, raysoňs corânce, dat mynced, and powdô of Pēp powdô gylofre. ã do it i a bladder, and lat it seep til it be ynowh. and when it is ynowh, kerf it leshe it b in likenesse of a peskodde, and take grete raysoňs and grynде hem in a mort, drawe hem up wiþ rede wyne, do þo mýlke of almand colo it with fánders a fasfrōn. and do þo powdô of pep a of

Cyrip. In the procefs Siryppe. Siryppe, Contents, Sirōp, or Sirūp, as 133. Siryp, 132.

Leche Lumbard. So called from the country. Randle Home says, Leach is "a kind of jelly made of créam, ising-glas, sugar " and almonds, with other compounds."

b Leshe it. Vide Gloss.

Peskodde. Hull or pod of a pea.
gilofre and boile it. and when it is iboiled: take powdō of canel and gyng, and tep it up with wyne. and do alle þise thyng togýd. and loke þat it be rēynys k, and lat it not feep aff that it is cast togýder, a sūc it forth.

Connynge in clere broth. xx. III. VI.

Take Connynge, and smyte hem i gobet and waifsh hem and do hem in feyre waif and wyne, and seep hem and skym hem. and whan þey buth ise ðe pyke hem clene, and drawe the broth thurgh a flýnō and do the fleesh þwith i a Poffsynet and flyne it. and do þto vyneg and powdō of gyng and a grete quntite and falt aff the laft boillyng and sūc it forth.

Payn Ragōn m. xx. III. VII.

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

k rēynys. Perhaps þbin, from the old renne, to run. Vide Glofr.

f flyne it. Close it. V. Glofr.
m Payn ragōn. It is not at all explained in the Recipe.

n Drope. Drop.

º hong. Hing, or hang.
-dendele powdo gyngen and stero it togyd til it bi-
gynne to thik and cast it on a wete table. lefh it
and sue it forth w fryad mete on fleish day or on
fyfshe dayes.

Lete Lardes.

Take psel and grynde with a Cowe mylk, medle it
with ayren and lard ydiced take mylke aft þ þ hast
to done and myng þ with. and make þof dyufe co-
lours. If þ wolt have zelow, do þ to safro and no
psel. If þ wolt have it white: non þ psel ne safro
but do þ to amydon. If þ wilt have rede do þ to san-
dres. If þou wilt have pownas do þ to turnefole.
If þ wilt have blak do þ to blode ysode and fryed. and
set on the fyri as many vesels as þ hast colours þerto

þ thriddende. Third part, perhaps, of brede, i.e. of bread,
may be causally omitted here. V. Gloss.

3. stero. fiir.

7. were. wet.

Lete Lardes. Lards 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. Lleth. Hence, perhaps, Leath Cyrus and Leathe Rube.

t to done, i.e. done.

u myng. mix.

x pownas. Qu.

r turnefole. Not the flower Heliotrope, but a drug. Northumb.
Book, p. 3. 19. I suppose it to be Turmeric. V. Brooke's Nat.
Hitt. of Vegetables, p. 9, where it is used both in victuals and for
dying.

and
and seep it well and lay thee colours in a cloth first oat
and sithen anope upon him and sithen the pridle and the
forthe. and thee it harde til it be all out clen.
And when it is al colde, lese it thynne, put it in a
panne and fry it well and sue it forth.

Furmente with Porpays.  

Take Almand blanched, bray hem and drawe hem
up with faire waie, make furmente as before 2 and caste
furmente pto. messe it with Porpays.

Perrey of Peson.  

Take peson and seep hem faist and coye hem til pei
berif. penne take up hem and cole hem thurgh a
cloth. take oynoifs and mynse hê and seep hem in the
same sewe and oile with, caste to sugur, salt and
saffron, and seep hem wel faist and sue hem forth.

Peson of Almayne.  

Take white peson, waipse hem seep hem a grete
while. take hem and cole hem thurgh a cloth, waipse

2 as before. This is the first mention of it.
3 Perrey of Peson, i.e. Peas. Perrey seems to mean pulp;
vide No 73. Mr. Ozell in Rabelais, IV. c. 62. renders Puree de
pois by Peas soup.
4 Almayne. Germany; called Almony No 47.
hem i colde wat til the hulles go off, cast hem in a pot and coue y no breth go out. and boile hem right wel. and cast pinne gode mylke of almand and a ptye of flo of Rys wip powdo gyng safron. and salt.

Chych.

Take chich and wry hem i athes all nytt, oj lay hem in hoot aymers, at morrow, waishe hem in clene wat and do hem oone the fire with clene wat. seep he up and do pro oyle, garlec, hole safron. powdo fort and salt, seep it and melle it forth.

Frenche.

Take and seep white peson and take oute perrey k pboile erbis hewe he grete c cast he i a pot w the perrey pulle oynoys e seep he hole wel i wat e do he to Perrey w oile e salt, colo it w safron e melle it and cast jon powdo douce.

c Chyches. Vixie, vetches. In Fr. Chiches.
a Aymers. Embers; of which it is evidently a corruption.
h at morrow. Next Morning.
i Frenche. Contents have it more fully, Frenche Owe, V. ad N6.
jk Perrey. Pulp. V. ad No 70.
Makke 1.

Take drawen benes and seep he wel. take he up of the waeft and cast he in a mort grynde hem al to douf till pei be white as eny mylk, chawf 2 a litell rede wyne, cast jamong in gryndyng, do to salt, lefte it in dish. Than take Oynoys and mynce hem smane and seep hem in oyle till hey be al bron 3 and florish the dish with. and see it forth.

Aquapatys 4.

Pill garlec and cast it in a pot with waef and oyle. and seep it, do to safroen, salt, and powdr 5 fort and dresse it forth hool.

Salat.

Take piel, sawge, garlec, chibol, oynoys, leek, borage, mynt, porrete 6, fenel and ton treffis 7, rew, rosemarye, pursfarye 8, laue and waifche hem clene,

1 Makke: Ignotum.
2 Chawf: Warm.
3 bron: Brown.
4 Aquapatys: Aquapates, Contents. Perhaps named from the water used in it.
5 Porrete: Fr. Porrette.
6 Ton treffis: Cressles. V. Gloff.
7 Pursfarye: Purslain.
8 pursfarye: Purslain.
9 F: pike
pike hem, pluk he small wip þyn ðonde and myng hem wel with rawe oile. lay on vyneg and salt, and suche it forth.

Fenkel in Soppes.

Take blades of Fenkel. shrede hem not to smale, do hem to see þ in waẽ and oile and oynoĩs mynced þwith. do þto safron and salt and powdō douce. suche it forth. take brede yrosted and lay the fewe onward.

Clat†.

Take elena campana and see þ it waẽ. take it up and grynde it wel in a morĩ. temp it up w ayreñ safron and salt and do it ou the fire and lat it not boile. cast above powdō douce and suche it forth.

Appulmoy‡.

Take Apples and see þ hem in waẽ, drawe hem thurgh a lũnð. take almane mylke ȝ hony and fīo of Rys, safron and powdō fort and salt. and see þ it fīondynge.γ

---

† þyn. thine, | † Clat. Qu.  
‡ water; r. in water, as in No 79.  
§ Appulmoy. Appulmos. Mf, Ed. No 17. named from the apples employed. V. No 149.  
γ fīondynge, thick.
Slete 2 Soppes.  

Take white of Lek 9 and flyt hem, and do hem to seep i wyne, oile and salt, rost brede and lay in dylish and the sewe above and súe it forth.

Letelorye 2.  

Take Ayrên and wryng hem thurgh a flýno and do þto cowe mylke with butt and safroû and salt and seeþ it wel. leshe it. and loke þat it be stondynge. and súe it forth.

Sowp Dorry 2.  

Take Almand brayed, drawe hem up with wyne. boile it, caft þupon safroû and salt, take brede tostled in wyne. lay þof a leyne 9 and ano 9 of þ sewe and alle togydre. florish it with fug powdo gyng and súe it forth.

Rape 4.  

Take half fyg and half raisôns pike hem and waišshe hem in waí lkalde hem in wyne. bray hem in a morté,

---

2 Slete. fit.
a Letelorye. The latter part of the compound is unknown, the first is Fr. Lait, milk. Vide N° 68.
b Sowpes Dorry. Sops endorfed. V. Dorry in Gloss.
c A leyne. a layer.
and drawe hem thurgh a strayn. caft hem in a pot
and wi p powdor of pep and oo good powdor. alay
it up with flo of Rys. and colo it with sandres. salt
it. & meffe it forth.

Sawse Sarzyne.

Take hepp and make hem clene. take Almãnd
blanched. frye hem i oile and bray hem in a mort
with hepp. drawe it up with rede wyne, and do jin
fug ynowh with Powdor fort. lat it be stondyn, and
alay it with flo of Rys. and colo it with alkenet and
messe it forth. and florish it with Pome garnet. If p
wilt in flesh she day: see Capons and take the brawn
and tefe hem smal and do jto. and make the lico of
quis broth.

Creme of Almãnd.

Take Almãnd blanched, grynde hem and drawe
hem up thykke, set hem oue the fyre & boile hem.
set hem adou and spryng hem with Vyneg, caft hem
abrode uppon a cloth and caft uppon hem fug. whan
it is colde gadre it togydre and lefe it in dyssh.
Grewel of Almand.  

Take Almand blanch'd, bray he w' oat meel h, and draw he up with waf. cast þon Safroû & salt g.  

Cawdel of Almand mylk.  

Take Almand blanch'd and drawe hem up with wyne, do þo powdo' of gyng & sug & colo' it with Safroû. boile it and súe it forth.  

Jowt of Almünd Mylke.  

Take erbes, boile hem, hewe hem and grynde hem smale. and drawe hem up with waf. set hem on the fire and seeþ the rowt with the mylke. and cast þon sug & salt. & súe it forth.  

Fygey k.  

Take Almünd blanch'd, grynde hem and drawe hem up with wař and wyne: quarî fyg hole raisoûs. cast þo powdo gyng and hony clarifiéd. seeþ it wel & salt it, and súe forth.  

h oat meel. oat-meal.  
1 Jowtes. V. ad No 60.  
k Fygey. So named from the figs therein used. A different Recipe, Mf. Ed. No 3, has no figs.  

Pochee.
Pochee 1.

Take Ayren and breke hem in scaldyng hoot waf. and whan þei bene fode ynowh. take hē up and take zolkes of ayren and rawe mylke and swyng hem togylde, and do þto powdo gyng safroñ and fælt, set it oûe the fire, and lat it not boile, and take ayren ifode & cast þfew onoward. & sūe it forth.

Brewet of Ayren.

Take ayren, waf and butþ, and seeþ hem ysfere with safroñ and gobett of chefe. wryng ayren thurgh a strayno. whan the waf hath foden awhile: take þene the ayren þnd swyng hē with 9ious. and cast þto. set it oûe the fire and lat it not boile. and sūe it forth.

Macrows 4.

Take and make a thynne foyle of dowh. and kerve it on peces, and cast hem on boillyng waf & seeþ it wel. take chefe and grate it and butþ cast bynethen and above as losyns. and sūe forth.

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

4 Macrows. Maccherone, according to the Recipe in Altiiri, corresponds nearly enough with our proces; so that this title seems to want mending, and yet I know not how to do it to satisfaction.
Tossee.

Take wyne and honie and fond it ° togyd and skym it clene. and seep it long, do pto powdo of gyng pep and salt, tost brede and lay the few pto. kerue pecys of gyng and flo it with and meffe it forth.

Gyngawdry.

Take the Powche of haddock, codlyng and hake and of oop fishe, poole he, take he and dyece hem small, take of the self broth and wyne, a layo brede of galynyteyne with gode powdors and salt, cast pat fishe pinne and boile it. do pto amydoñ. colo it grene.

Erbowle.

Take bolas and scald hem with wyne and drawe hem with a flynodo hem in a pot, clarify honie and do pto with powdo fort. and flo of Rys. Salt it florith it w whyte aneys. sue it forth.

° Tossee. So called from the toasted bread.
° fond it. mix it.
° Gyngawdry. Qu.
° Powche. Crop or stomach.
° Lyuo. Liver. V. No 137.
° Hake. "Aelius alter, five Merlucius, Aldrov." So Mr. Ray.
See Pennant, III. p. 156.
° Erbowle. Perhaps from the Balai, or Bullace employed.
° with, i.e. thurg or thorough.

Resmolle.
Resmolle.

Take Almand blanched and drawe hem up with waer and alye it with flo of Rys and do to powdo of gyng fug and salt, and loke it be not flondyng, mese it and sue it forth.

Vyaende Cyre.

Take oot mele and pike out the ston and grynede hem smale, and drawe hem thurgh a flyno. take mede of wyne ifondoned in fug and do pise inne. do to powdo and salt, and alay it with flo of Rys and do pat it be flondyng. if thou wilt on flesh day, take henn and pork yfode & grynede hem smale and do to mese it forth.

Vyaende Cyre of Samon.

Take Almand and bray hem unblanched, take cal-

---

* Resmolle. From the Rice there used; for M. Ed. II. No 5. has Rysmole, where maybe seems to be Fr. molle, as written also in the Roll. Rice molens potage. L. Coll. VI. p. 26.

* Not flondyng. Thin, diluted. V. No 98. Not to [too] flond-

---

* Cyre. Cipre, Contents here and No 98.

* Samon. Salmon.
war Samōn and seep it in lewe wať drawe up ūyn almand with the broth. pyke out the bon out of the fysh clene & grynde it small  căf by mylk  ū togyd  ālye it w flo of Rys, do ū to powdō fort, sug  ū salt  colō it w alkenet  loke ū hit be not stondying and messe it forth.

Vyannd Ryal.  

Take wyne greke,  ū pyrysfhe wyne and hony clarified with. take flo of rys powdō of Gyng  ū of pep  ū canel.  ū flo of canel. powdō of clow. safrōn. sug cypre. mylberyes,  ū sāndr.  ū medle alle  Īse to- gid. boile it and salt it. and loke  Īt it be stondying.

Compost  ē.  

Take rote of pfel. pafernāk of rafeēs. ē. scrāpe hem and waištē hē clene. take rap  ū caboch ū pared and

---

3: calwar. Salwar, No 167. R. Holme says, “Calver is a term used to a Flounder when to be boiled in oil, vinegar, and spices and to be kept in it.” But in Lancashire Salmon newly taken and immediately dressed is called Calver Salmon: and in Littleton Salar is a young salmon.

5: lewe water. warm. V. Gloff.


9: Pafernāk of rafeēs. Qu.
icorne, take an erthen pâne w clene waf & set it on the fire. cast all pife pinne, whan þey buth boiled cast þto peer & pboile hem wel. take þise thyng up & lat it kele on a fair cloth, do þto saft whan it is colde in a vessel take vineg & powdô & safron & do þto. & lat alle þise thing lye þin al nyzt ôp al day, take wyne greke and hony clarified togid lumbarde mustard & raisóns corance al hool. & grynde powdô of canel powdô douce & aneyls hole. & fenell seed. take alle þise thyng & cast togyd i a pot of erthe. and take þof whan þ wilt & súe forth.

Gele of Fyfish. c. 1.

Take Tench, pykes, eelys, turbut and plays, kerue hë to pecys. scalde hë & waische hë clene. dryc

The first relates to the Rapés, the second to the Caboches, and means carved or cut in pieces.

Gele. Jelly. Gele, Contents here and in the next recipe. Gele, Ms. Ed. N° 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 N° 107. 109. 114. So Lucys, or Tenchis, Ms. Ed. II. 3. Pygus or Tenchis, II. 2. Pikys, 33. Chaucer, v. Luce; and LeL. Coll. IV. p. 226. VI. p. 1. 5. Luc fête. Ibid. p. 6. Mr. Topham's Ms. written about 1250, mentions Lupos aquaticos five Lucos 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. hë
he w a cloth do he i a pane do pro half vyneg & half wyne & seep it wel. e take the Fyfshe and pike it clene, cole the broth thurgh a cloth it an erthen pane. do pro powd o' pep and safron ynowh. lat it seep and skim it wel whan it is yfode: dof k p grees clene, cowche fishe on chargeos & cole the fewe thowrow a cloth onoward & sue it forth.

Gele of Flesh. .c.ii.

Take swyn feet & snowt & the eerys capons. conyng calu feite. e waifshe he clene. e do he to seep in the priddel of wyne & vyneg & wat & make forth as before.

Chysanne a. .c.iii.

Take Roches. hole Tench & plays & fynyte hem to gobett. fry he i oyle blanche almàn. fry he e cast pro raisons corance make lyo of crust of brede of rede wyne of vyneg pro pridde part pro fyg drawn & do pro powd fort & salt. boile it. lay the Fiishe i an erthen panne cast the fewe pro. seep oynons ymynced e cast pine. kepe hit and ete it colde.

k Doj, i.e. do of.
1 Eerys. Ears.
2 Thriddel. V. ad No 67.
3 Chysanne. Qu.

G 2 Congur
Congur in Sawse.

Take the Cong and scald hy. and smyte hy in pecys & seethe hym. take pseil mynt. pelet. rosmarye. & a litul swge. brede and salt, powdo fort and a litel garlec, clow a lite, take and grynd it wel, drawe it up with vyneg ʒurgh a cloth. caſt the fyʃh i a vessiel and do ʒ fewe onoward ʒ sūe it forth.

Rygh in Sawse.

Take Ryghzes and make hem clene and do hė to seep. pyke hė clene and frye hem i oile. take Almānḍ and grynde hė i war or wyne, do ʒto almand blanched hole fryed i oile. ʒ coraunce seep the lyõ grynde it finale ʒ do ʒto garlec ygronde ʒ litel salt ʒ vions powdo fort ʒ saſtron ʒ boile it yfere, lay the Fyʃhe in a vessiel and caſt the fewe ʒto. and meſſe it forth colde.

Makerel in Sawse.

Take Makerels and smyte hem on pecys. caſt hem on wař and ʒ vions. seep hem with mynt and wiʃ ʒoʃ erbes, colo it grene or zelow, and meſſe it forth.

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

* Rygh. A Fish, and probably the Ruffe.

Pykes
Pykes in brafey ⁹.

Take Pykes and undo hem on ⁹ womb and waishe hem clene and lay hem on a roost Irne ⁹ þenne take gode wyne and powdō gyng ⁹ fūg good wone ⁹ & falt, and boile it in an erthen panne ⁹ meffe forth ⁹ pyke ⁹ lay the fewe onoward.

Porpeys in broth.

Make as þou madest Noumbles of Flesh with oynoñs.

Balloc ⁹ broth.

Take Eelys and hilde ⁹ hem and kerue hem to pecys and do hem to seep in war and wyne so þat it be a litel ou ⁹ stepid ⁹ do ⁹ to fawge and oo ⁹ erbis w few ⁹ oynoñs ymynced, when the Eelis buth soden ynow, do hem in a vessel, take a pyke and kerue it to gobett and seep hym in the same broth do ⁹ to powdō gyng galyngale canel and pep, salt it and cast the Eelys þto ⁹ meffe it forth.

⁹ Brafey. Qu.
⁷ Wombs. bellies.
⁹ roost Irne a roasting iron.
⁹ good wone. a good deal. V. Gloss.
⁹ Balloc. Ballokk, Contents.
⁹ hilde skin.
⁹ on stepid. steeped therein. V. No ¹¹⁰.
² few, i.e. a few.
Eles in Brewet. c. x.

Take Crust of brede and wyne and make a lyo, do þto oynoðs ynymced, powdo. & canel. & a litel waþ and wyne. loke þat it be stëpid, do þto salt, kerue þin Eelis & seeþ he wel and sêc hem forth.

Cawdel of Samôn. c.xi.

Take the gutt of Samôn and make hem clene. þboile hem a lytell. take hem up and dyce hem. sylt the white of Lekes and kerue hem smale. cole the broth and do the lek þinne w oile and lat it boile togyd yfere. do the Samôn icorne þin, make a lyo of Almând mylke & of brede & cast þto spices, safroð and salt, seeþ it wel. and loke þat it be not stondynig.

Plays in Cyec. c.xii.

Take Plays and smyte hem b to pecys and fry hem in oyle. drawe a lyo of brede & gode broth & yneð. and do þto powdo gyng. canel. pep and salt and loke þ it be not stondynig.

For to make Flaumpeyns. c.xiii.

Take clene pork and boile it tendre. þenne hewe it small and bray it smal in a morf. take fyg and boile

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

b Vide N° 104. Qu.

hem
hem tendre in finale ale, and bray hem and tendre chese with. þene waisthe hem i waï þene ly hem alle togid w Ayren, þenne take powdo of pep. or els powdo marchant ð ayren and a porcion of safore and salt. þene take blank fug eyren ð flo make a past w a roller, þene make þof smale peleÆ ð fry he broû i clene grece ð sed hem asyde. þenne make of of deel of ð past long coffyns ð do ð comade ð pin, and close he faire with a couert, ð pynche he smale about. þene kyt aboue foure of sex wayes, þanne take cuy of ð kuttyng up, ð þene colo it w zolkes of Ayren, and plant hem thick, ito the flaumpeyns above ð þ kutteſt he ð set he i an oven and lat hem bake efelich, and þanne sue hem forth.

For to make Noubil in Lent. c. xiii.

Take the blode of pykes of cong and nyme the pañc of pykes. of cong and of grete code lyng, &
boile her tendre & mynce her smale & do her i pat blode. take crust of white brede & flyne it thurgh a cloth. penne take oynoës i boiled and mynceed. take pep and safron. wyne. vinneg aysell & o' aleg & do jto & suc forth.

For to make Chawdon for Lent. c. xv.

Take blode of gurnard & cong & p pænch of gurnard and boile her tendre & mynce her smale, and make a lyre of white Crust and oynoës ymynceed, bray it i a morf & penne boile it togyd til it be flondynq. penne take vinneg o' aysell & safron & put it jto and suc it forth.

Furmente with Porpeys. c. xvi.

Take clene whete and bete it small in a morf and fanne out clene the douët, penne waisthe it clene and boile it tyl it be tendre and broù. penne take the secunde mylk of Almänd & do jto. boile her togid til it be flondynq, and take þ first mylke & alye it up wip a peñe. take up the porpays out of the Furmente & lefte hem i a dishe with hoot waft. & do safron

* Aysell. Eifel, vinegar. Littleton.
* Chawdon. V. Gloff.
* Penne. Feather, or pin. Mf. Ed. 28.
to þ furmente. and if the porpays be falt. seep it by hiȝ self, and sue it forth.

Fylett in galynyte.  c. xvii.

Take Pork, and rost it tyl the blode be tryed out þ þ broth 9. take crust of brede and bray hem i a mori, a drawe he thurgh a cloth with þ þ broth, þenne take oy-noûs a leshe hem on brede a do to the broth. þanne take pork, and leshe it clene with a dressyng knyf and cast it into þ þ pot broth, 6 lat it boile til it be more tendre. þanne take þat lyð þto. þåne take a porciô of pep and saûdr 9. do þto. þanne take þiel 9 ysope 9 myncke it smale 9 do þto. þåne take rede wynë of þ white grece 9 raysoûs 9 do þto. 6 lat it boile a lytel.

Veel in buknade 9.  c. xviii.

Take fayr Veel and kyt it in smale pccys and boile it tendre i fyne broth 9. do in waç. þanne take white brede oþ wastel 9, and drawe þof a white . . . . lyð wîp fyne broth, and do þ þ lyð to the Veel, 6 do safrôn þto, þåne take þiel 9 bray it i a mori 9 the Juys 9 þof do þto, and þåne is þis half zelow 9 half grene.

9 the broth. Supposed to be prepared beforehand.
9 Buknade. V. No 17.
9 Wastel. V. Gloff.
9 Juys. Juice.
Take a portion of wine & powder merchant & do to and let it boil well, and do to a little of wine & sue forth.

Sooles in Cynee

Take Sooles and hylde hem, seep hem in waier, smyte he on pecys and take away the synes. take oynoon oboiled & grynde the synne and brede. drawe it up with the self broth. do & powder fort, safron & hony clarified with salt, see your alle ysere. broile the sooles & meste it i dysh & lay the sewe above. & sue forth.

Tench in Cynee

Take Tench & smyte hem to pecys, fry hem, drawe a lyd of Rayfon corance with wyne and waier, do & to hool raifeon & powder of gyng of clowes of canel of pep do the Tench & seep he w frog cypre & salt. & meste forth.

We say, a little vinegar, omitting of. So 152, a hylde of land.

Cynee. Cyney, Contents, both here and No 120. 123. See before, No 25.
Oysters in Gravey.

Schyl 7 Oysters and see p hem in wyne and in hare 2 own broth. cole the broth thurgh a cloth. take almand blanched, grynde he and drawe he up with the self broth. alye it wiþ flo of Rys. and do the oyters pinne, cast in powd 9 of gyng, fug, macys. see p it not to flodyng and sue forth.

Muskeles 3 in brewet.

Take muskeles, pyke hem, see p hem with the owne broth, make a lyo 9 of crust 9 vyneg 9 do in oynonis mynced. cast the muskeles 9 to see p it. do 9 to powd 9 w a lytel salt 9 safron the same wife make of oyters.

Oysters in Cynee.

Take Oysters p boile hem i her owne broth, make a lyo 9 of crust of brede viþ drawe it up wiþ the broth and vyneg mync oynonis vi do 9 to with erbes. cast the oyters pinne. boile it. do 9 to powd 9 fort 9 salt. vi messie it forth.

7 Schyl. shell, take of the shells.
2 hare. their. ber. No 123. Chaucer.
3 Muskeles. muskels below, and the Contents. Muscles.
9 crustes, i. e. of bread.
Cawdel of Muskels.

Take and seep muskels, pyke hem clene, and waifshe hem clene i wyne. take almand & bray he. take some of the muskels and grynde he. & some hewe smale, drawe the muskels ygrönd w the self broth. wryng the almand with faire waer. do alle þise togid. do þto vious and vyneg. take whyte of lek & pboile he wel. wryng oute the waer and hewe he smale. cast oile þto w oynoës pboiled & mynceed smale do þto powdor fort, safroñ and salt. a lytel seep it not to to ftondyng & melle it forth.

Mortrews of Fyssh.

Take codlyng, haddok, op hake and lynoës with the rawnes & and seep it wel in waer. pyke out þ bones, grynde smale the Fysshew, drawe a lyo of almand & brede w the self broth. and do the Fyshgroonden þto. and seep it and do þto powdor fort, safroñ and salt, and make it ftondyng.

Laumpreys in galyntyne.

Take Laumpreys and fle hem with vyneg op with white wyne & salt, scalde he i waer. flyt hem a litel
to to, i.e. too too. Vide No 17.
roes. e fle, slay, kill.
at p nauel, . . . . . is rest a litel at the nauel, take out the gatt at the ende. kepe wele the blode. put the Laumprey on a spyt. roost hy & kepe wel the grece, grynde rayfoõs of coraõc. hy up, w vyneõg. wyne, and crust of brede. do pto powdõ of gynõ. of galyngale &. flo of canel. powdõ of clow. and do pto raisfoõs of coraõc hoole. w p blode & p grece. seeõp it & salt it, boile it not to flondyn, take up the Laumprey do hy in a charge, & lay p fewe onoward, & sãc hy forth.

Laumpþoõs in galynyte.  

Take Lamproôs and scalde hê. seeõp hem, meng powdõ galyngale and some of the broth togyd & boile it & do pto powdõ of gynõ & salt. take the Laumpþoõs & boile hê & lay hê i dyfish. & lay the fewe above. & sãc fort.

Loseyns in Fyõsh Day.  

Take Almand unblanched and waisfhe hê clene, drawe hê up with waõ. seeõp p mylke & alye it up w

\[ h\text{ up. A word seems omitted; } \text{drawe or bye.} \]
\[ g \text{ of galyngale, i.e. powder. V. N}^\text{ö} \text{ 101.} \]
\[ b \text{ Chargeo'. charger or dish. V. N}^\text{ö} \text{ 127.} \]

loseyns.
lofeyns. cast ʒ to safron, fug, ʓ salt ʓ meffe it forth with colyandre ʒ confyt rede, ʓ sūe it forth.

Sowp ⁹ of galyntyne ¹. ¹V. IX.

Take powdō ¹ of galyngale with fug and salt and boile it yfere. take brede ygosted. and lay the swee onoward. and sūe it forth.

Sobre Sawfe. ¹V. X.

Take Rayfoñs, grynde hem with crust interopRequire of brede, and drawe it up with wyne. do ʒto gode powdōs and salt. and seep it. fry roch, looch, fool, oʃ oop ʃ gode Fyfish, cast ʃ swee above, ʃ sūe it forth.

Cold Brewet. ¹V. XI.

Take crome ¹ of almanḍ̄, dry it in a cloth. and when it is dried do it in a vessell, do ʒto salt, fug, and white powdō of gyng and Juys of Fenel and wyne. and lat it wel ftonde. lay full ʃ meffe ʃ dereaffle it forth.

Peer ⁹ in confyt. ¹V. XII.

Take peer and pare he clene. take gode rede wyne ʃ mulberes ¹ʃ sandr̄ and seep ʒ peer ʒ pin ʒ when hei

¹ Sowpes of Galntyne. Contents has in, refte. Sowpes means Sops. ¹crome. crumb, pulp. ⁹ Peer. pears. ¹mulberes. mulberries, for colouring. ²buth
buth ysode, take he up, make a syryp of wyne greke.  
o pysage w blanche powd, white sug and powd
ogyng & do the per pin. seep it a lytel & measse it
forth.

Egurdouc[p of Fyshes.  xx.  VI. xiii.

Take Loch op Tench op Solys smyte hem on pecys,
fry he in yle. take half wyne half vyneg and sug &
make a syryp. do pto oyno[s icorue rai[o[s cora[ce,
and grete ray[o[s. do pto hole spices. gode powd[o[s
and salt. measse p fysh & lay p fewe aboue and sue
forth.

Colde Brewet.  xx.  VI. xiii.

Take Almaind and grynde he. take the tweydel of
wyne op the priddell of vyneg. drawe up the Al-
maind pw. take anys sug & branch of fenel grene a
fewe. & drawe he up togyd w p mylke take poudo
of canell. of gyng. clow. & maces hoole. take kynde
op chiken[s op fleshe. & choppe hem small and seep
hem. take all pis fleshe whan it is sode[n & lay it i a

* Vernage. Vernaccia, a sort of Italian white wine. V. Gloff,
† Egurdouc. Vide Gloff.
§ icorie, icorven. cut. V. Gloff.
* Tweydel. Two parts.
clene vessele & boile y fewe & cast pro salt. fenne cast al pis in y pot with flesh.  

Peverat for Veel and Venyson.  

Take Brede & fry it in grece, drawe it up with broth and vyneg, take pro powdo of pep & salt and sette it on the fyre, boile it and mesle it forth.  

Sawle 8 blancbe for Caposys ylode.  

Take Almand blanched and grynd hem al to douft, temp it up with vions and powdo of gyngyn and mesle it forth.  

Sawle Noyre for Caposys yrosted.  

Take the lyu of Capons and roost it wel. take anyfe and greynes de Parys, gyng. canel. & a lytill crust of brede and gnde it smale. and grynde it up w vions. and witp grece of Capos, boyle it and sse it forth.

* See i.e. sue forth.
* Peverat. Peverade, from the pepper of which it is principally composed.
* Sawle. Sawes. Contents. As No. 137.
* de Parys. Of Paradise. V. Pref.
Galyntyne

Take crust of Brede and grynde hem finale, do ppto powdo of galyngeale, of canel, of gyngyn and salt it, tempre it with vynege and drawe it up burgh a stratyno and messe it forth.

Gyngen

Take payndemayn and pare it clene and funde it in Vinege, grynde it and temp it wip Vynege, and with powdo gyng and salt, drawe it thurgh a flyno and sue forth.

Verde Sawse

Take pfele, mynt, garlek, a litul spell and sawge, a litul canel, gyng, pip, wyne, brede, vynege and salt grynde it final w safroin and messe it forth.

Sawse Noyre for Malard

Take brede and blode boille, and grynde it and drawe it thurgh a cloth w Vynege, do ppto powdo of

7 Galyntyne. Galentyne, Contents.
8 Gyngen. From the powder of Ginger therein used.
9 Verde. It has the sound of Green-sauce, but as there is no Sorel in it, it is so named from the other herbs.
10 a litul spell. Wild thyme.
gyng ad of pep. § p grece of the Maulard. salt it. boile it wel and sūe it forth.

Cawdel for Gees. 

Take garlec and gnde it smale. Safron and flo p- with s salt. and temp it up with Cowe Mylke. and seep it wel and sūe it forth.

Chawdoñ c for Swann 9

Take p lyû and p offall 4 of the Swann 9 do it to seep i gode broth, take it up. take out p bonys. take s hewe the flesh smale. make a Lyo of crust of brede e of p blode of p Swan ylod. e do pto powdo of clow s of pip s of wyne s salt, s seep it s cast p flesh pto ihewed. and mess it forth w p Swan.

Sawse Camelyne e.

Take Rayloñs of Corañe. e kyrnels of notys. e crust of brede e powdo of gyng clow flo of canel. by it i wel togyd and do it pto. salt it, temp it up with vyneg. and sūe it forth.

---

e Chawdôn, V. Gloff.
# offall. Exta, Gibles.
¢ Camelyne. Qu. if Camelyne from the Fluor of Caneł?
6 by. bray.
Lumbard Mustard.

Take Mustard seed and waifhe it & drye it in an oven, grynde it drye, farse it thurgh a farfe. clarifie honie w wyne & wyneg & stew it wel togedr & make it thikke ynow, & when þ wilt spende þof make it thynne w wyne.

Nota.

Cranes & Herons shul be armed with lard of Swyne. and eten with gyng.

Nota.

Pokok and Truch shul be pboiled, lardid and rosted. and eten with gyngen.


armed. Ms. Ed. No 3. has enarmed, as may be read there. Enarmed, however, in Lel. Collect. IV. p. 225. means, decorated with coat of arms. Sheldes of Brawn are there in armor, p. 226. However, there is such a word as enarmed. Leland, p. 280. 285. 297. which approaches nearer.
Fry blanchèd.

Take Almand blanchèd and grynè hē al to doust, do þse i a thynne foile, close it þinne faft, and fry it in Oile, clarifie hony w Wyne, ò bake it þw.

Fryto of Pasternak of of Apples.

Take skyrwat and pastnak and apples, ò pboile hē, make a batō of flō and ayreh, caft þto ale, safroñ ò salt, wete hē i þ batō and frye hē i oile or i grece, do þto Almand Mylkh. ò sūe it forth.

Fryto of Mylkh.

Take of crudd k and þse out þ wheyze l. do þto sū whyte of ayreh, fry hē. do þto. ò lay on sug and messe forth.

Fryto of Erbes.

Take gode erbs, grynè hē and medle m hē w flō and waṭ g a lytel zeft and salt, and frye hē i oyle, and ete hē w clere hony.

---

1 Frytours, &c. Contents has only, Frytours of Pasternakes.
N. B. Frytour is Fritter.
2 Cruddes. Curds, per metathesin.
3 wheyze whey.
4 m medle. mix.

Rasyols.
Rafyols.

Take swyne lyuōs and seep he wel. take brede & grate it. and take zolkes of ayreñ. make hit sowlpe & and do þo a lytull of lard carnōn lyche a deec. chefe ġydyd & whyte grece. powdo douce & of gyng & wynde it to ball & as grete as apples. take þo calle of þo swyne & cast cūe & by hǐ self þin. Make a Crust i a trape &. and lay þo ball þin & bake it. and whan þey buth ynow?; put þin a layo of ayreñ w powdo fort & Saffron, and sūe it forth.

Whyte Mylat.

Take Ayreñ and wryng he thurgh a cloth. take powdo fort, brede igrated, & saffron, & cast þo a gode quntite of vyneg with a litull falt, medle all yfere. make a foile i a trāp & bake it wel þinne. and sūe it forth.

---

Rafyols. Rafiowls, Contents. Qu. the etymon.
foowple. supple.
carnōn lyche a deec. Cut like dice, diced. Fr. De; singular of Dice.
ġydyd. igrated. igrated, No 153.
wynde it to balles, make it into Balls.
cūe. each.
trape. pan, or dihn. French.
Mylates. Contents, Milates; but 155 as here. Qu.
Cruftard of Fleshe.  

Take peions and smale bridd fnyte he i gobett wip viaws do pto safron, make a cruft i a trap. and pynche it. a cowche p fleshe pinne. c caft pinne Raifons corancce. powdo douce and salt. breke ayreñ and wryng hem thurgh a cloth & swynge p fewe of jw and helde it upon the fleshe. coûe it & bake it wel. and sūe it forth.

Mylat of Pork. 

Hewe Pork al to pecys and medle it w ayreñ & chese igted. do pto powdo fort safron & pyner with salt, make a cruft i a trap, bake it wel pinne, and sūe it forth.

Cruftard of Fyfshe. 

Take loch, laumproñs, and Eelis. fnyte hem on pecys, and stewe he wip Almand Mylke and viions, frye the loch i oile as tofore. and lay p fissh pinne.

* Cruftards. Pies.
* peions. pigeons. V. ad N° 48.
* viaws. Verjuice.
* helde it. pour, cast.
* pyner. Vide Pref.
caft ſon powdō fort powdō douce. with rayſons co-
raőce & prunes damysifs. take galynyn and ſewe
pinne, and ſwyn ġt togyd and caft 1 the trape. &
bake it and sūe it forth.

Crufťard of Eerbis c on fyſh Day. vii. xvii.
Take gode Eerbys and grynđe ġ ġmale with walle-
not pyked clene. a grete portioni. ġye it up almoſt wiřp
as myche viōns as wař. ſeeęp ġt wel w powdō and
Safoon woute Salt. make a cruft in a trapi and do ę
fyſh pinne unſteweed wiıp a litel oile ę gode Powdō.
whan it is half ybake do ę ſewe ſto ę bake it up.
If ę wılt make it clere of FYſh ſeeęp ayren harde. ę
take out ę zolk ę ġnde ġ ġw gode powdōs. and alye
it up with gode ſteuees d and sūe it forth.

Leſshes e fryed in lenton f. vii. xviii.
Drawe a thick alмаnde Mylke wiıp wař. take dat
and pyke ġ ġclene w apples and peer ġ mynce ġ ġw
"nes damysifs. take out ę ſton out of ġp ſnes. ġ
kerue the ſnes a two. do ſto Raifons ſug. ſlo of ca-
nel. hoole macyys and clow. gode powdōs ę salt. colo

a Erbis. Rather Eerbis and Fisfē.
d ſteuees. V. No 179.
e Leſshes. V. Leche Lumbard in Gloff.
f lenton. Lentōn, Contents, i.e. Leũt.
hem up w sandr. meng pise with oile, make a coffyn as didest bifoër do his Fars & pin. and bake it wel and süe it forth.

Wastels yfarced.

Take a Wastel and hewe out p crînnen. take ayren & shepis talow & p crînne of p fame Wastell powdoro fort & salt w Safron and Raisön's coraîce. & medle alle pise yfere & do it in p Wastel. close it & bynde it fast tosidre. and seep it wel.

Sawge yfarced.

Take sawge. grynde it and temp it up with ayren. a sawcyst & kerf hî to gobett and cast it i a poisy- net. and do þwip grece & frye it. Whan it is fryed ynowz cast þto sawge w ayren make it not to harde. cast þto powdoro douce, meffe it forth. If it be in Ymber day; take sauge butt & ayren. and lat it stonde wel by þ saufe, & süe it forth.

Sawgeat.

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

Fars. Vide Gloss. b saweytler. Qu.

fonde wel by the saufe. Become thick with the saufe.

* Sawgeat. So named from the Sage, or Savage.
fort and safron with pyn & salt. take & close litull Ball to foiles of sawge. wele it with a bato of ayren & fry it. & sue it forth.

Cryspes

Take fló of pandemayn and medle it with white grece ou the fy in a chawfodn and do the bato pro queynlich ò burgh ò fyngòs. or thurgh a skymò. and lat it a litulquayle ò a litell so ò ò be hool ò pinne. And if ò wilt colo it wip alkenet yfondyt. take he up ò cast ò pinne fug, and sue he forth.

Cryspels

Take and make a foile of gode Past as thynne as Pap. kerue it out ò fry it in oile. ò ò ò grece and

1 foiles. leaves.

m Cryspes. Mr. Ed. N° 26. Cryptus, meaning Cristps, Chaucer having crips, by transposition, for crïsp. In Kent þ is commonly put before the s, as haps is hap, waps is wap. V. Junius. V. Happs, and Haspe, and Wasp.

n chawfod. chaffing dish.

o quentlich'. nicely.

p a litul. Dele.

q quayle. an cool?

r ò grece. Dele the.

K
The remnant, take hony clarified and flaunne\(^t\), al ye hem up and sue hem forth.

Tarreee. \(^{xx.\ \text{viii. iiii.}}\)

Take pork yfode. hewe it \& bray it. do \(^q\) to ayren. Raisoës fug and powdo of gyng. powdô douce. and smale briddd pamong \& white grece. take prunes, safroën. \& salt, and make a crust \(\frac{1}{2}\) a trap \& do \(^q\) Fars\(^u\) \(^q\) pin. \& bake it wel \& sue it forth.

Tarre in Ymbre\(^x\) day. \(^{xx.\ \text{viii. v.}}\)

Take and pboile Oynoës \(\frac{1}{2}\) out \(^q\) wař \& hewe hē smale. take brede \& bray it \(\frac{1}{2}\) a morř. and temp it up \(\frac{1}{2}\) Ayren. do \(\frac{1}{2}\) to butt. safroën and salt. \& raisoës coranës. \& a litel fug with powdô douce. and bake it \(\frac{1}{2}\) a trap. \& sue it forth.

Tarre de Bry\(^y\). \(^{xx.\ \text{viii. vi.}}\)

Take a crust ynche depe in a trap. take zolkes of Ayren rawe \& chëfe ruayn\(^z\). \& medle it \& \(^q\) zolkes to-

---

\(^t\) remnant, i.e. as for the remnant.

\(^u\) Fars, r. \(^q\) Fars.

\(^x\) Ymbre. Ember.

\(^y\) de Bry. Qu. Brîs, the country.

\(^z\) Chefe ruayn. Qu. of Roïfen. V. ad 49.
gyd. and do pro pow’d gyng. fug. safroñ. and salt.
do it in a trap, bake it and súe it forth.

Tart de brymlent a. xx. viii. viii.

Take Fyg & Rayfoñ. & 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
sálwar Salmón b yfode. of cōlyng, of haddok, &
bray hē smal. do to white powdōs & hool spices. &
salt. and seeb it. and whanne it is sode ynowy. take
it up and do it in a vesel and lat it kele. make a
Coffyn an ynche depe & do fars pín. Plant it bouc
c w prunes and damysyns. take pston out, and wip
dates qīte rēde & and piked clene. and cōe the coffyn,
and bake it wel, and súe it forth.

Tartes of Flesh c. xx. viii. viii.

Take Pork yfode and grynde it smale. tarde f harde

a Brymlent. Perhaps Midlent or High Lent. Bryme, in Cot-
grave, is the mid of Winter. The fare is certainly lenten. A.S.
bryme. Solennis, or beginning of Lent, from A.S. brymm, ora,
margo. Yet, after all, it may be a mistake for Prymiment.
b sálwar Samōn. V. ad N° 98.
c plant it above. Stick it above, or on the top.
d qīte red. quartered.
c Tartes of Flesh. So we have Tarte Poleyn, Lel. Coll. IV.
p. 226. i. e. of Pullen, or Poultry.
tarde, r. take. For see N° 169.
eyreñ isode & ygronde and do þto with Chese ygronde.
take gode powdo & hool spices, fug, safroñ, and
salt & do þto. make a cossyn as to feel sayde § & do þis
jinne, & plant it w' smale bridd istyned & conyng. §
hewe he to smale gobett & bake it as tofore. § sœe it
forth.

Tartlet. xx. viii. ix.

Take Veel yisode and gnnde it smale. take harde
Eyreñ isode and ygrond & do þto with prunes hooles.
dat. icorūe, pyn and Raisons corance. hool spices &
powdo, fug, salt, and make a litell cossyn and do þis
fars jinne. & bake it & sœe it forth.

Tart of Fyʃhe. xx. viii. x.

Take Eelys and Samōn and smyte he on pecys. §
stewe it i i almānd mylke and vious. drawe up on
almānd mylk with þ stewe. Pyke out the bon clene of
þ fyʃh. and sāve þ myddell pece hooles of þ Eelys &
gnde þ oop fissh smale. and do þto powdo, fug, & salt
and sted brede. & fors þ Eelys þw þer as þ bonys were
medle þ oop dele of the fars § mylk togid. and colo

§ to feel sayde. perhaps, to hold the same.

h hooles, whole.

i it. rather bem, i.e. them.

k þem, where. V. N° 177.
it w sãndr. make a crust in a trap as before. and bake it þin and súe it forth.

Sambocade.  xx. viii. xi.

Take and make a Crust i a trap.  Þ take a crudd and wryng out þ wheyze. and drawe þe þurgh a flynô and put i þ flynô crust. do þto súg the þridde part þ somdel m whyte of Ayreñ.  þ shake þin blom of elren n.  þ bake it up w curófe o þ messle it forth.

Erbolat.  xx. viii. xii.

Take þfel, mynt q, sauey, þ sauge, tansey, þ vuayn, clarly, rewe, ditayn, fenel, southrenwode, hewe þe þnde þe þmale, medle þe þ up w Ayreñ. do butt þ a trap.  þ do þ fars þto.  þ bake it þ messle it forth.

Nysëbek.  xx. viii. xiii.

Take þe þridde part of sowre Dokk and flò þto.  þ bete it toged þyl it be as towh as eny lyme. cast þto

1 Sambucade. As made of the Sambucus, or Elder.
2 Somdel. Some.
3 Blom of Elren. Elder flowers.
4 curófe.
5 Erbolat, i.e. Herbolade, a confection of herbs.
6 myntes, mint.
7 Nysëbek. Qu.

salt.
salt. if do it in a disholke in bothom, and let it out wip by sing queynche wip oil. fyre it wel and whan it is ynow: take it out and cast into sug.  

For to make Pome Dorryle and one pyng.

Take the lire of Pork rawe and groyned of smale. medle it up wip powdre fort, safroī, and salt, and do 9 9 to Raisōn of Coranče, make ball pot and wete it wele is white of ayren. fy do it to seep is boilīg war. take hem up and put hem on a spyt. rost he wel and take pfel yronde and wryng it up with ayren and a pty of flo and lat erne y abont the spyt. And is wille, take for pfel safrōī, and saye it forth.

holke. Qu. hollow.
queynche. an queynliche, as No 162.
Chowfer. chaffing dish, as No 162.
* Pome dorryle. Contents, po dorryes, recte, for MS. Ed. 47, has Pommedorry; and see No 177. So named from the balls and the gilding. "Pommes dorées, golden apples." Cotgrave. Pome dorroye. MS. Ed. 58; but vide Dorry in Gloff.
y erne, Qu.

Cotagres
Cotagres.  

Take and make þe self fars. but do þe to pyn and fug, take an hole rowsted cok, pulle hý & hylde hym al togyd faue þ legg, take a pigg and hilde hý fro þe mydd doůward, fylle hi ful of þe fars & sowe hý fast togid. do hý in a panne & seeþ hý wel. and when þei bene isode: do hé on a spyt & rost it wele. colo it w zolkes of ayren and fafrorn, lay þon foyles of gold and of silu. and súe hit forth.

Hert rowee.

Take þe mawe of þe grete Swayne. and fyse of fex of pigg mawe. fyll hé full of þe self fars. & sowe hé fast, þboile hé. take hé up & make smale prews of gode paust and frye hé. take þese prews yfryed & seeþ h

**Cotagres.** This is a sumptuous dish. Perhaps we should read *Cokagres*, from the *cock* and *grees*, or wild pig, therein used. V. *swyne grace* in Gloff.

**self fars.** Same as preceding Recipe.

**pulle hý**, i.e. in pieces.

**hylde.** cast.

**hilde.** skin.

**foyles.** leaves; of Laurel or Bay, supppose; gilt and silivered for ornament.

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

**prews.** Qu. V. in Gloff.

**seeþ.** There is a fault here, it means *fick*. 
he picker in p maw on p fars made aft an urchoñ woute legg. put hem on a spyt & roost hë & colo hem w safron & mesure hë forth.

Potews k.

Take Pott of Erp lytell of half a quart and fyll hem full of fars of pome dorryes l. op make with lyn honde. op i a moold pott of p self fars. put hem i wañ & seep. hë up wel. and whan hëy buth knowy. breke p pott of erp & do p fars on p spyt & rost hë wel. and whan hëi buth yrosted. colo hem as pome dorryes. make of litull prewes m godde past, frye hem op rost hem wel i grece. & make pof Eerys n to pott & colo it. and make rofys o of godde past, & frye hë, & put p steles p i p hole p p spyt was. & colo it with whyte. op rede. & sue it forth.

1 after, i. e. like.

k Potews. probably from the pots employed.

l pome dorryes. Vide ad No 174.

m prewes. V. ad 176.

n eerys. Ears for the pots. V. 185.

o rofys. roses.

p steles. stalks.

q p. there, i. e. where. V. 170.
Sachus.

Take smale Sachellis of canvas and fille hem full of p same fars & seep he. and whan hey beth ynowy; take of the canvas. rost hem & colo hem.

Bursews.

Take Pork. seep it and grynde it smale wip sodden ayren. do pto gode powdos and hole spices and salt w surg. make pof smale ball, and caft he in a bat of ayren. wete he in flo. and frys he in grece as frys & and suse hem forth.

Spynoch. y fryed.

Take Spynoch. pboile he i feyng wa. take he up and pse out of wa and hem a i two. frye he i oile clene. do pto powdo. suse forth.

---

1 Sachus. I suppose sinks.
2 same fars, viz. as 174.
3 Bursews. Different from Burseu in No 11; therefore qu.
4 etymon.
5 Bat. batter.
6 frys. fritters.
7 Spynoches. Spinage, which we use in the singular.
8 out of the water. dele of; or it may mean, when out of the water.
9 hem r. bewy.
Benes yfryed.

Take benes and seep he almoft til hey berften. take and wryng out wacl clecne. do pto Oynoñs yfode and ymynced. and garlec pry. frye hem i oile. op i grece.

& do pto powdo douce. & sœc it forth.

Ryfshews \textsuperscript{b} of Fruyt.

Take Fyg and raiños. pyke he and waishe he in Wyne. grynde he wip apples and peer? ypared and ypioked clene. do pto gode powdos. and hole spicel. make ball pof. frye i oile and sœc he forth.

Daryols \textsuperscript{c}.

Take Creme of Cowe mylke. op of Almand. do pto ayren w fug. safron, and salt, medle it yfere. do it i a coffyn. of hyche depe. bake it wel and sœc it forth.

Flaumpeyns \textsuperscript{d}.

Take fat Pork yfode. pyke it clene. grynde it smale.
grynde Chefe & do pto. wip fug and gode powdos.

\textsuperscript{b} Ryfshews. \textit{rufiheus, Contents}. Qu.
\textsuperscript{c} Daryols. Qu.
\textsuperscript{d} Flaumpeyns. \textit{Flaumpeus, Contents}. V. N° 113.
make a coxyn of an ynche depe. and do his fars 9 pin. make a thynne foile of gode past 9 kerue out toff smale poynt 9. frye he in fars 9. 9 bake it up 9.

Chewet 9 on Fleshe Day.  

Take 9 ofire of Pork and kerue it al to pecys. and henn 9 with and do it 9 a panne and frye it 9 make a Coçyn as to 9 a pye smale 9 do 9 pinne. 9 do 9 puppon zolk of ayren. harde. powdo of gyng 9 and salt. coue it 9 fry it 9 greece. 9o bake it wel and sue it forth.

Chewet 9 on Fyssh Day.  

Take Turbut. hadlok. Codlyng. and hake. and seep it. grynde it smale. and do 9 to Dat. ygrouden. rayfons pyn. gode powdo and salt. make a Coçyn as tofore saide. close his 9 pin. and frye it 9 oile. 9 flue it in gyng. 9 fug. 9 awyne. 9o bake it. 9 sue forth.

Haftlet 9 of Fruyt.  

Take Fyg 9 9terid. Rayfons houl dat and Almand

* Points, seems the same as Prous, No 176.
9 in fars, 4 in the fars; and yet the Fars is disposed of before;
9 as to, as for. V. No 177.
9 haftletes. Haftletes, Contents.
9quarterid. quartered.
hoole. and ryne\(^1\) hé on a spyt and roost hé. and endore\(^m\) hem as pôme dorryes & sære hé forth.

Comadore\(^n\).

Take Fyg and Raisons. pyke hem and waifshe hé clene. skalde hē i wyne. grynde hē right smale. caft sug \(i\) \(p\) self wyne. and sōnde it togyd. drawe it up thurgh a flīnō. & alye up \(p\) fruyt \(p\). take gode peerys and Appl. pare hem and take \(p\) beft, grindg hem smale and caft \(pto\). set a pot on \(p\) fuyr \(o\) wip oyle and caft alle þise þyng þinne. and sīere it warliche, and kepe it wel frō brēnyng. and whan it is sy ned caft \(pto\) powdōs of gyng of canel. of galyngale. hool clow ño of canel. & macys hoole. caft \(pto\) pyn a lītel fryed ñ oyle & falt, and whan it is ynow ñ sy ned. take it up and do it ñ a vessel & lat it kele. and whan it is colde. kerue out w a knyf smale pecys of ñ gretneffe & of ñ length of a lītel fyng. & close it faft ñ godc past, ñ frye hē ñ oile. & sūe forth,

\(^1\) ryne. run.
\(^m\) endore. endorse, MS. Ed. 42, II. 6. v. ad 147.
\(^n\) Comadore. Qu.
\(^o\) Fuyr. fire.
Take and make a foyle of gode past with a roller of a foot brode. & lyng by cúpas, make iiii Coffyns of self past uppon roller greteyne of smale of pyn Arme. of vi ynche depneffe. make greutst i p mydell. fasten foile i on mouth upwarde. i fasten pe foire i euy fyde, kerue out keyntlich kyrnels above i mane of bataiwyng and drye he harde i an Ovène. op i ș Sûne. In mydell Coffyn do a fars of Pork w gode Pork ayren rawe wip salt. & colo it wip safrón and do in Creme of Almand, and helde it in creme of Cowe mylke w ayren. colo it w sandir, man. Fars of Fyg, of raysons of Apples of Peer, & holde it in bron. & anope Chaflelets. Little castles, as is evident from the kernelling and the battlements mentioned. Castles of jelly tempeswise made. LeL Coll. IV, p. 227.

* Chaflelets. Little castles, as is evident from the kernelling and the battlements mentioned. Castles of jelly tempeswise made. LeL

* lyng. longer.

* greutst. greatest.

* pe. i. e. thou.

* kyrnels. Battlements. V. Gloff. Keyntlich, quaintly, cu-

riously. V. Gloff.

* bataiwyng. embatteling.

* helde. put, cast.

* 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.

* holde it bron. make it brown.

mane.
mane. do fars as to frytios blanchèd. and colo it with grene. put his in the oven e bake it wel. & sue it forth with ew ardant 4.

For to make 11. b peys of Fleisch 7

to faaften togyd. 8

Take a pece of fresh Fleisch and do it in a pot for to seep. or take a pece of fresh Fleisch and kerue it al to gobet. do it in a pot to seep. take 9 wose e of comfrey & put it in a pot to fleish & it shal saaflė anes. & sue it forth.

Pur fait Ypocras 4.

Treys Unces de canef. 9 iii unces de gyngen. spykenard de Spayn le pays dun dener 5. garyngale 6. clowes, gylofre. pocur long 8, noiez mugadez 9. ma-

ew ardant. hot water. Eau, water; anciently written eau.

11. Towy, Contents.

c wose. Roots of comfrey are of a very glutinous nature. Quincy, Difpenz, p. 100. Wose is A. S. payr, humour, juice. See Junius, v. Wos, and Mr. Strype’s Life of Stow, p. VIII.

4 Pur fait Ypocras. Id eft, 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.

c le pays d’un dener, i. e. le pays d’un Denier.

garyngale, i. e. gahygale.

5 pocur long, r. poirur long, i. e. poivre long.

6 mugadez, r. muscadez; but q. as the French is muguette. Nut-

megs.

ziozame
[ 87 ]

ziozame i cardemonij k de chescuñ i. qrit' douce l grayne
q m de paradys fl de queynel n de chescuñ di o unce de
tout. soit fait powdo qe.

For to make blank mañg p. xx.

IX. XII.

Put Rys i wañ al a nyzt and at morowe waifshe hê
clene. affward put hê to j fyr fort q j pey berft q not
to myche. figthen r take brawn of Capôns, or of henn.
soden s drawe t it smale. aff take mylke of Almand.
and put i to j Ryys q boile it. and when it is yboiled
put i j brawn q alye it jwith. q it be wel chargeant i
and mung it fyneleicht w wel j it fit not x to j pot. and
when it is ynow q chargeant. do jto fug gode part,
put jin almand. fryed i white grece. q dresse it forth.

1 maziozame, r. marjorame.
2 Cardemonij, r. Cardamones.
3 qrdouce, r. d’once. Five penny weights.
4 q. dele.
5 queynel. Perhaps Canell; but qu. as that is named before.
6 dj. dimid.
7 blank mañg. Very different from that we make now. V. 36.
8 fyr fort. strong fire.
9 figthen. then.
10 drawe. make.
11 chargeant. stiff. So below, ynowobs q chargeant. V. 193,
194. V. Gloff.
12 mung it fyneleicht wel. stir it very well.
13 fit not. adheres not, and thereby burns not. Used now in the
North.

For
For to make blank Dèfne

Take Brawn of Henn or of Caponis yfoden withoute þ skyn. & hewe hê as smale as þ may. & lende hem i a mori. aff take gode mylke of Almand g put þ brawn þin. & stere it wel togyd & do hem to seep. & take flo' of Rys & amydôn & alay it. so þat it be chargeant. & do þto sugo a gode pty. g a pty of white grece. and when it is put i dish strewre uppon it blanche powdo. and þemme put in blank defire and mawmenye i dishesh togider. and suche forth.

For to make Mawmenny

Take þ chefe and of Flesh of Caponis or of Henn. & hakke smale in a mori. take mylke of Almand w þ broth of freish Beef, op freish flesh. & put the flesh i þ mylke op in the broth and set hê to þ frye b. & alye hê up w flo' of Ryfe. or gaftbon c. or amydôn. as chargeant as þ blanke defire. & w zolk of ayren and

v blank Dèfne. Defire, Contents; reftè. V. Gloff. The Recipe in MS. Ed. 29 is much the same with this.
z Mawmenye. See N° 194.
a Mawmenny. Mawmene, Contents. Mawmente, MS. Ed. 29.
30. vide N° 193. See Preface for a fac-simile of this Recipe.
b þ frye. an fyre?
c gaftbon. Qu.
fafroñ for to make it zelow. and when it is dreffit in dish w blank deür fyk above clow de gilofre. & strewe Powdò of galyngale above. and sue it forth.

The Pety Puánt.  

Take male Marow & hole parade & and kerue it rawe. powdò of Gyng, zolk of Ayren, dat mynced. raisões of corauce. salt a lytel. & loke y make y past with zolkes of Ayren. & pat no war come by. and sone by coffyn. and make up by past.

Payn puff.  

Eodem m fait payn puff. but make it more tendre by past. and loke by past be ronde of by payn puf as a coffyn & a pye.

Explicat.

*a pety puánt. a paffe; therefore, perhaps, paty; but qu. the letter word.
*b male Marow. Qu.
*c parade. Qu.
*d Payn puff. Contents has, And the pety puánt.
*e A blank was left in the original for a large E.
The following Memorandum at the End of the Roll.

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

Ep Stafford,
Hæres domus subversæ Buckinghamiens.

N.B. He was Lord Stafford and called Edward.

Edw. D. of Bucks beheaded 1521. 13 H. VIII.
Henry, restored in blood by H. VIII.; and again [1 Ed. VI.
Edw. aged 21, 1592; born 1592. 21. ob. 1525. 21
Edw. b. 1600. — 1571 born.
ANCIENT COOKERY.
A. D. 1381.

Hic incipiunt universa servicia tam de carnibus quam de piissibus.

I. For to make Furmenty.

NYM clene Wete and bray it in a morter wel that the holys gon al of and seyt yt til it breste and nym yt up, and lat it kele and nym sayre fresch broth and swete mylk of Almandys or swete mylk of kyne and temper yt al. and nym the yolkys of eyryn. boyle it a lityl and set yt adon and messe yt forthe wyth fat venyson and fresh moiton.

a See again, No I. of the second part of this treatise.
b Hulls.
c Miswritten for seynb or sethe, i.e. seeth.
d cool.
e eggs.
II. For to make Pifce of Almayne.

Nym wyte Pifyn and wasch hem and seth hem a good wyle fithsyn wasch hem in golde f watyr unto the holy gyon of alle in a pot and kever it wel that no breth passe owt and boyle hem ryzt wel and do therto god mylk of Almandys and a party of flowr of ris and salt and fatroon and messe yt forthe.

III.

Cranys and Herons schulle be euarud e wyth Lardons of swyne and rostyd and etyn wyth gyngynyr.

IV.

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

V. Morterelys b.

Nym hennyn and porke and seth hem togedere nym the lyre d of the hennyn and the porke and hakkythe fmale and grynd hit al to dust and wyte bred therwyth and temper it wyth the selve broth and wyth heyrny and colure it with fdroth and boyle it and disch it and cast theron powder of peper and of gyngynyr and serve it forthe.

f cold.
e Perhaps enarmed, or enorred. See Mr. Brander's Roll, No. 146.
b V. Mortrews in Gloff.
i Fleshe.
VI. Caponys in concys.

Schal be sodyn. Nym the lyre and brek it smal in a morter and peper and wyte bred therwyth and temper it wyth ale and ley it wyth the capon. Nym hard sodyn eyryn and hewe the wyte smal and kaule there-to and nym the zolkys al hole and do hem in a dysch and boyle the capon and colowre it wyth safron and salt it and messe it forthe.

VII. Hennys in bruet.

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

VIII. Harys in cmece.

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 safron 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 Cinece; for see No 51.
and temper it with the selve broth and boyle it and salt it and serve it forthe.

X. Conynggys in Gravey.

Schul be fody and hakkyd in gobbettys and grynd gyngynyrgalyngele and canel. and temper it up with god almand mylk and boyle it and nym macys and clowys 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 feth hem after and nym the lyre and hak yt smal and bray it with otyn grotys 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 venysan and wasch hem clene in water and salt hem and feth hem in tweye waterys grynd pepyr bred and ale and temper it wyth the secunde brothe and boyle it and hak the nomblys and do theryn and serve it forthe.

* Rabbits.
* Caft.
* Umbles.
* Cullis. V. Preface.
XIII. For to make blanche Brewet de Alyngyn.

Nym kedys and chekenys and hew hem in morfellys and seth hem in almand mylk or in kyne mylke grynd gyngyner galingale and caft therto and boyle it and serve it forthe.

XIV. For to make Blomanger.

Nym rys and lese hem and wasch hem clene and do thereto god almande mylk and seth hem tyl they al to breft and than lat hem kele and nym the lyre of the hennyn or of capoïs and grynd hem smal keft therto wite grefe and boyle it Nym blanchyd almandys and safroï 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 scheyps talwe as gret as dyses grynd peper and safroï and caft therto and do hit in the schepis wombe seth it wel and dresse it forthe of brode leches thynne.

1 Kids.
2 Blanckmanger. See again, No 33, 34. II. No 7. Chaucer writes it Blanckmanger.
3 Frenchemulle d'un mouton. A sheeps call, or kell. Cotgrave Junius, v. Moil, says, "a French moile Chaucero est cibus delicatissimus, a dish made of marrow and grated bread."
4 Sheep's fat.
5 dice; square bits, or bits as big as dice.
XVI. For to make Brymeus.

Nym the tharmys\(^7\) of a pygge and wasch hem clene in water and salt and seth hem wel and than hak hem smale and grynd pepyr and safron bred and ale and boyle togedere. Nym wytyys of eyryn and kneede it wyth flour and mak smal pelotys\(^2\) and fry hem with wyte gree and do hem in disches above that othere mete and serve it forthe.

XVII. For to make Appulmos\(^3\).

Nym appelyn and seth hem and lat hem kele and make hem thorw a clothe and on flech dayes kaft therto god fat breyt\(^b\) of Bef and god wyte gree and suger 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 seth it wel and hak it smal and grynd bred peper and safron and do thereto and frye yt and presse it wel upon a bord and dresse yt forthe.

---

\(^7\) Rops, guts, puddings.
\(^2\) Balls, pellets, from the French pelote.
\(^3\) See N° 35.
\(^b\) Breth, i.e. broth. See N° 58.
\(^c\) Spices ground small. See N° 27, 28, 35, 58. II. N° 4, 17, or perhaps of Galingale. II. 20, 24.
\(^d\) a Fraife.
XIX. For to make Frutters.
Nym flowre and eyryn and grynd peper and safron and mak therto a batour and par aplin and kyt hem to brode penys and keft hem theryn and fry hem in the batour wyth fresch grees and serve it forthe.

XX. For to make chanke.
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 thercto 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 in ochepot.
Nym and schald hem wel and hew hem wel in go-bettys al rawe and seth hem in her owyn grees and call therto wyn or ale a cuppe ful and myce onyons smal and do therto and boyle yt and salt yt and messe yt forthe.

---

Footnotes:
- Frutters.
- Pieces as broad as pennies, or perhaps peys.
- Quære.
- Gele.

N XXXIII.
XXIII. For to make eyryn in bruet.

Nym water and welle k yt and brek eyryn and kaft theryn and grynd peper and safroñ and temper up wyth swete mylk and Boyle it and hakke chese final and caft theryn and melle yt forthe.

XXIV. For to make crayton 1.

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

XXV. For to make mylk rost.

Nym swete mylk and do yt in a panne nyn m eyryn wyth al the wyte and swyng hem wel and caft therto and colowre yt wyth safroñ and boyl it tyl yt wexe thykke and thanne seth nyt thorw a culdore o and nym that lenyth p and presse yt up on a bord and wan yt ys cold larde it and scher yt on schyverys and roste yt on a grydern and serve yt forthe.

k Quære the meaning.
1 Vide ad N° 60 of the Roll.
m Read nym.
ن strain. See N° 27.
o Cullinder.
p That which is left in the cullinder.
XXVI. For to make crypps $^{9}$.

Nym flour and wyrys of eyryn sugur other hony and sweyng togedere and mak a batour nym wyte grees and do yt in a posnet and cast the batur theryn and flury to thou have many $^{5}$ and tak hem up and messe hem wyth the frutours and serve forthe.

XXVII. For to make Berandyles $^{5}$.

Nym Hennys and seth hem wyth god Bof 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 cast therto powder of gyngenyr and sugur and graynys of pow-mis gernatys $^{1}$ and boyle yt and dresse yt in dysches and cast above clowys gylofres $^{9}$ and maces and god powder $^{2}$ 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 $^{7}$ and blowe hem tyl the skyn ryse from the fleshe and do of the skyn al hole

$^{9}$ Meaning, cripsy. V. Gloss.

$^{5}$ It will run into lumps, I suppose.

$^{1}$ Quære the meaning.

$^{1}$ Pomegranates. V. N° 39.

$^{9}$ Not clove-gilliflowers, but cloves. See N° 30, 31, 40.

$^{2}$ See N° 17, note 2.

$^{7}$ Head. Sax. heopob and hevob, hence our Head.
and sith the lyre of Hennyn and zolkys of heyryn and god powder and make a Farsure and fil ful the skyn and parboyle yt and do yt on a spete and rost yt and droppe a yt wyth zolkys of cyryn and god powder rostyng and nym the caponyys body and larde yt and rostle it and nym almaunde mylk and amydön b and mak a batur and droppe the body rostyng and serve yt forthe.

XXIX. For to make the blank fury e.

Tak brann d of caponyys other of hennys and the thyes e wythowte the skyn and kerf hem smal als thou mayst and grynd hem smal in a mortar and tak mylk of Almaundys and do yn the branne and grynd hem thanne togedere and and sith hem togeder' and tak flour of rys other amydoñ and lye it that yt be charchant and do therto fugur a god parti and a party of wyt greeys and boyle yt and wan yt ys don in dyschis straw upon blank poudere and do togedere blank de fury and manmene f in a dysch and serve it forthe.

a milling.
 b Vide Gloss.
 c Vide Blank D'sire in Gloss.
 d Perhaps brown, the brawny part. See No. 33, and the Gloss.
 e Thighs.
 f See the next number. Quare Mawmye.
XXX. For to make manmene.

Tak the thyys other the flesch of the caponye fede hem and kerf hem final into a morter and tak mylk of Almandys wyth broth of flesch Bif and do the flesch in the mylk or in the broth and do yt to the fyre and myng yt togedere wyth flour of Rys othere of wastelys als charchaut als the blank de sure and wyth the zolkys of eyryn for to make it zelow and safroon and wan yt ys dreffyd in dysches wyth blank de sure straw upon clowys of gelofre and straw upon powdred of galentyn and serve yt forthe.

XXXI. For to make Bruet of Almayne.

Tak Partrichys roffyd and checonys and qualys roffyd and larkys ywol and demembre the other and mak a god cawdel and drefle the flesch in a dysch and strawe powder of galentyn therupon. styk upon clowys of gelofre and serve yt forthe.

XXXII. For ro make Bruet of Lombardye.

Tak chechenys or hennys or othere flesch and mak the colowre als red as any blod and tak peper and kanel and gyngyner bred and grynd hem in a morter

1 Vide Number 29, and the Gloss.
2 Thighs.
3 Quare.
4 See No 27, note 4.
5 This is still in use, and, it seems, is an old compound.
and a portion of bred and mak that bruer thenne and
do that flesh in that broth and mak hem boyle to-
 gedere and stury it wel and tak eggys and temper
hem wyth Jus of Parciele and wryng hem thowre a
cloth and wan that bruet is boyled do that therto
and meng tham togedere wyth fayr greee so that yt
be fat ynow and serve yt forthe.

XXXIII. For to make Blomanger m.

Do Ris in water al nyzt and upon the morwe
wasch hem wel and do hem upon the fyre for 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 yboyled do the flesh therin so that it be charghaunt
and do therto a god party of fugure and wan it ys
dressyd forth in dischis straw theron blancke Poudre
and strik q theron Almandys fryed wyt wyte greee r
and serve yt forthe.

XXXIV. For to make Sandale that party to Blomanger.

Tak Flesh of Caponis and of Pork sodyn kerf yt
smal into a morter togedere and bray that wel. and

m See No 14.

n till. for, however, abounds.

o See No 29, note 4.

p Perhaps, strained. See No 49; and Part II. No 33.

q Perhaps, strik, i.e. stick; but see 34.

r Greie. Fat, or lard.

temper
temper it up wyth broth of Caponyes and of Pork that yt be wel charcaunt also the crem of Almaundys and grynd egg and safron or sandres togedere that it be coloured and straw upon Powder of Galentyn and strik thereon clowys and maces and serve it forthe.

XXXV. For to make Apulmos

Tak Applys and seth hem and let hem kele and after mak hem thorwe a cloth and do hem in a pot and kaft to that mylk of Almaundys wyth god broth of Buf in Flesch dayes do bred ymyed therto. And the fisch dayes do therto oyle of olyve and do therto sugur and colour it wyth safron and strow theron Powder and serve it forthe.

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

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

* See No 17.
† f. ymyed, i. e. muced.
* meat jelly.
XXXVII. For to make Murrey z.

Tak mulberye 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 kerf yt on fowr partins and cast in the water and wann the chefe and the eggys ben wel sodyn tak hem out of the water and wafch 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 colowr yt wyth fathroñ and lye yt wyth eggys and oyle the sewe wyth Boter and kep wel the chefe owt and dreffe the sewe and dymo a eggys ther’on al ful and kerf thy chefe in lytyl schyms and do hem in the sewe 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. wrong and ywron.

a Perhaps, do mo, i.e. put more.
XXXIX. For to make Comyn.

Tak god Almaunde mylk and lat yt Boyle and do ther"in amydoñ wyth flowr of Rys and colowr yt wyth safron and after dresse yt wyth graynis of Poun-garnetts b other wyth reysens zyf thow hast non other and tak sugur and do theryn and serve it forthe.

XIV. For to make Fruturs e.

Tak crommys d of wyte bred and the flowris of the ñwete Appytre and zolkys of Eggys and bray hem to-gedere in a morter and temper yt up wyth wyte wyn and mak yt to sëthe and wane yt is thykke do thereto god spicis of gyngener galyngeale canel and clowys gelosfre and serve yt forth.

XLI. For to make Rosce e.

Tak the flowris of Rosys and wasch hem wel in water and after bray hem wel in a morter and than tak Almondys and temper hem and sëth hem and after tak fleisch of capons or of hennys and hae yt smale and than bray hem wel in a morter and than do yt in the Rosë 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 safron

---

b Vide No 27.
c Fritters.
d Crumbs.
e Vide No 47.
f i.e. Rosce.
that yt be wel ycolorwd and rosy of levys and of the forseyde flowrys and serve yt forth.

XLII. For to make Pommecorroy.  
Tak Buff and hewe yt smal al raw and cast yt in a morter and grynd yt nozt to smal tak safron 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 set yt adon and kele yt and put yt on a broche and rost yt and endorre yt wyth zolkys of eyryn and serve yt forthe.

XLIII. For to make Longe de Buf.  
Nym the tonge of the rether ^ k and schalde and schawe^ yt wel and rizt clene and seth yt and sethe nym a broche ^ m and larde yt wyth lardons and wyth clowys and gelosf^r and do it rostying and drop yt wel yt rostyd ^ n wyth zolkys of eyrin and dressie it forthe.

---

^ Vide N° 58.  
^ m dele and.  
^ k Neat's Tongue. Make signifies to dress, as II. 12.  
^ n The ox or cow. Lye in Jun. Etymolog. v. Rother.  
^ Shave, scrape.  
^ A larding-pin.  
^ n Perhaps, style it rostyd.
XLIV. For to make Rew de Rumsy.

Nym fwynys fet and eyr o and make hem clene and seth hem alw wyth wyn and half wyth water caft mycyd onyons ther’to and god spicis and wan they be ysodyn nym and rof ty hem in a gryder’ wan it is yrofyd keft thereto of the selye broth hy lyed wyth amydoñ and anyeyd onyons p and serve yt forth.

XLV. For to make Bukkenade q.

Nym god fresch flesch wat maner so yt be and hew yt in sleale morfelys and seth yt wyth gode fresch buf and caft ther’to gode mynced onyons and gode spicerye and alyth r wyth eyryn and boyle and dresse yt forth.

XLVI. For to make spine *.

Nym the flowryys of the haw thorn clene gaderyd and bray hem al to dust and temper hem wyth Almaunde mylk and aly yt wyth amydoñ and wyth eyryn wel pykke t and boyle it and messe yt forth and flowryys and levys abový on u.

* To be understood pluraly, Ears.

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

q Vide N° 52.

r Stiffen, thicken it. See N° 44, where lyed has that sence. See als 46.

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

t Read, pykke, thykke.

u It means laid upon it.
XLVII. For to make Rosee and Freze and Swan
schal be ymad in the selve maner.

Nym pyggus and hennys and other maner fresch
flesch and hew yt in morselys and feth yt in wyth
wyn and gyngyner and galyngale and geloft and
canel and bray yt wel and keft thereto and alye yt
wyth amydon other wyth flowr of rys.

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

Nym etemele and bynd yt in a fayr lynnen clovt
and lat yt honge in the pot so that yt thowche nozt
the bottym and lat it hongy ther'ynne a god wyle
and fet yt fro the fyre and let yt kele and yt
schal be fresch ynow wythoute any other maner li-
cowr 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 Alkenct other of rys and do ther'to
a god quantite of pepir and yvynegar and boyle it
togeder and messe yt and serve yt forth.

\[ x \text{ Vide N° } 41. \\
\[ y \text{ Perhaps, } in \text{ wyn with.} \\
\[ z \text{ Cinnamom. Vide Gloss.} \\
\[ \text{id eft, to8.} \\
\[ \text{Read, fetb, i. e. then.} \\
\[ \text{Vide Part II. N° i. 28.} \]
L. For to make an Egge Dows d.

Tak Almaundys and mak god mylk and temper wyth god wyneger clene tak reyfynys and boyle hem in clene water and tak the reyfynis and tak hem owt of the water and boyle hem wyth mylk and zyf thow wyl colowr 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 pepyrr and grynd togedere and draw thorw a cloth temper wyth wyn and boyle yt and serve yt forth.

LII. For to make a Bukkenade f.

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

---

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

Tak Parsile and Ysop and Sauge and hak yt smal
boil it in wyn and in water and a lytyl powdr' of
peper and meffe yt forth.

LIV. For to mak a Bruet of Sarcynesse.

Tak the lyre of the fresch Buf and bet it al in
pecis and bred and fry yt in fresch gres tak it up and
and drye it and do yt in a vessel wyth wyn and sugur
and powdr' of clowys Boyle yt togedere tyl the flesch
have drong the liycour' and take the almande mylk
and quibibz macis and clowys and Boyle hem togeder
 tak the flesch and do ther'to and meffe it forth.

LV. For to make a Gely.

Tak hoggys fet other pyggys other erys other par-
trichys other chiconys and do hem togeder' and seph i
hem in a pot and do hem in flowr' of canel and cloyys
other or grounde k do ther'to vineger and tak and do
the broth in a clene vessel of al thyss and tak the
Flesch and kerf yt in smal morcylys and do yt therein

5 _Deer or Roos_ are not mentioned, as in Mr. Brande's Roll,
No 14, ergo quere. _It is a meager business_. Can it mean _Rue-
Broth_ for penitents?

h Jelly.

i seph, i. e. seeph.

k Not clearly expressed. _It means either Cinnamon or Clove_,
and _either in flour or ground._

_tak
tak powder of galyngeale and caft 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 restying.

Tak venison wan yt ys newe and cuver it hastely wyth Fern that no wynd may come thereto and wan thou hast yuver yt wel led yt hom and do yt in a foler that fonne ne wynd may come ther'to and di-membr' yt 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 salt and do after thy venison axit ¹ and do yt boyle in water that yt be other m to salt als water of the see and moche more and after lat the water be cold that it be thynne and thanne do thy Venison in the water and lat yt be therein thre daies and thre nyzt n and after tak yt owt of the water and salt it wyth drie salt ryzt wel in a barel and wan thy barel ys ful cuver it hastely that sunne ne wynd come thereto.

LVII. For to do away Restyn o of Venison.

Tak the Venison that ys rest and do yt in cold water and after mak an hole in the herthe and lat yt be thereyn thre dayes and thre nyzt and after tak

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

m Dele.

n A plural, as in No 57.

o Restines. It should be rather restying. See below.
yt up and spot yt wel wyth gret salt of peite theré
were the reft yng ys and after lat yt hange in reyn
water al nyzt or mor'.

LVIII. For to make pondoroge 9.

Tak Partrichis wit' longe filetis 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 hatel
and do them to the fere to roste 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 peynye
ther'on above the applyn so that on be wyt and that
other zelow wel colourd.

Explicit serviciun de carniibus.

1 Pierre, or Petre.
2 Vide N° 42.
3 with.
Hic incipit Serviciunm de Pissibus.

I. For to make Egarduse.

TAK Lucys or Tenchis and hak hem smal in gobett and fry hem in oyle de olive and syth nym vineger and the thredde party of fugur and mynchyd onyons smal and boyle al togeder and cast theryn clowys macys and quibibz and serve yt forthe.

II. For to make Rapy.

Tak pyg or Tenchis or other maner fresch fysh and fry yt wyth oyle de olive and syth nym the cruftys 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 herfuye and that yt be al cole of canel and boyle yt and cast ther’in hole clowys and macys

---

a See p. 1.
b See N° 21 below, and part I. N° 50.
c Lucy, I presume, means the Pikes; so that this fish was known here long before the reign of H. VIII. though it is commonly thought otherwise. V. Gloss.

d Vide N° 49.
e Strain, from Lat. colo.
f Strained, or cleared.
and quibibz and do the fisch in dischis and rape abovyn and dresse yt forthe.

III. For to make Fygey.

Nym Lucys or tenchis and hak hem in morsele and fry hem tak vyneger and the thredde party of sugur myncy onyons smal and boyle al togedyr cast ther'yn macis clowys quibibz and serve yt forthe.

III. For to make Pommys morles.

Nym Rys and bray hem wel and temper hem up wyth almaunde mylk and boyle yt nym applyn and par' hem and shere hem smal als dicis and cast hem ther'yn after the boylung and cast sugur wyth al and colour yt wyth safroν and cast ther'to pouder and serve yt forthe.

V. For to make rys moyle.

Nym rys and bray hem ryzt wel in a morter and cast ther'to god Almaunde mylk and sugur and fall boyle yt and serve yt forthe.

VI. For to make Sowyps dorry.

Nym onyons and mynce hem smale and fry hem in
oyl dolyf Nym wyn and boyle yt wyth the onyouns toste wyte bred and do yt in dischis and god Almande mylk alfo and do ther'above and serve yt forth.

VII. For to make Blomanger k of Fysch.
Tak a pound of rys les hem wel and wasch and seth tyl they breste and lat hem kele and do ther'to mylk of to pound of Almandys nym the Perche or the Lopuster and boyle yt and kest sugur and salt alfo ther'to and serve yt forth.

VIII. For to make a Potage of Rys.
Tak Rys and les hem and wasch hem clene and seth hem tyl they breste and than lat hem kele and seth caft ther'to Almand mylk and colour it wyth safrōn and boyle it and masse yt forth.

IX. For to make Lamprey fresch in Galentyne i.
Schal be latyn blod atte Navel and schald yt and roff yt and ley yt al hole up on a Plater and zyf hym forth wyth Galentyn that be mad of Galygale gyn-gener and canel and dreffe yt forth.

X. For to make salt Lamprey in Galentyne m.
Yt schal be stoppit n over nyzt in lews water and

k See note on No. 14. of Part I.

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

m See note k on the last Number.

n Perhaps, stoppit, i.e. steeped. See No. 12.
in braan and flowe 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
vyneger and wyth paryng of wyt bred and boyle it
al togeder' and serve yt forthe.

XI. For to make Lampreys in Bruet.

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

XII. For to make a Storchoñ.

He schal be shorn in befys and flepyd over nyzt
and sodyn longe as Flefch and he schal be etyn in
venegar.

XIII. For to make Solys in Bruet.

They schal be sleyn and sodyn and rostyd upon a
gredern and grynd Peper and Safroñ and ale boyle
it wel and do the sole in a plater and the bruet above
serve it forth.

XIV. For to make Oystryn in Bruet.

They schul be schallyd' and yfod in clene water

* Perhaps, makyd, i.e. made.
* Perhaps, pefys, i.e. pieces.
* Qu. fleppet, i.e. steeped.
* Have shells taken off.
grynd peper safroñ bred and ale and temper it wyth Broth do the Oystryn ther’ynne and Boyle it and salt it and serve it forth.

XV. For to make Elys in Bruet.

They schul be flayn and ket in gobett’ and sodyn and grynd peper and safroñ other myntys and persele and bred and ale and temper it wyth the broth and Boyle it and serve it forth.

XVI. For to make a Lopister.

He schal be rostyd in his scalys in a ovyn other by the Feer under a panne and etyn wyth Veneger.

XVII. For to make Porreyne.

Tak Prunys sayrist wasch hem wel and clene and frot hem wel in syve 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 wastel bred and wan it is sodyn dresse it into dischis and strew ther’on powder and serve it forth.

XVIII. For to make Chirefye.

Tak Chiryes at the Fetc of Seynt John the Baptift and do away the flonys grynd hem in a morter and after fro’ hem wel in a feve so that the Jus be wel comyn owt and do than in a pot and do ther’in feyr gres
gres or Boter and bred of wastrel ymyid and of fugur a god party and a porcion of wynn and wan it is wel ylodyn and ydreflyd in Dyschis stik ther'in clowis of Gilofr' and strew ther'on fugur.

XIX. For to make Blank de Sur'.

Tak the zolkys of Eggs sodyn and temper it wyth mylk of a kow and do ther'to Comyn and Safron and flowr' of ris or wastel bred mycd and grynd in a morter and temper it up wyth the milk and mak it boyle and do ther'to wit " of Egg' corvyn smale and tak fat chese and kerf ther'to wan the licour is boyllyd and serve it forth.

XX. For to make Grave enforse.

Tak tyd w gyngener and Safron and grynd hem in a morter and temper hem up wyth Almandys and do hem to the fir' and wan it boyllyth wel do ther'to zolkys of Egg' sodyn and fat chese corvyn in gobettis and wan it is dreffl'd 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 wacth hem wel in a feyr' vesel and in fayr' hoth water and

---

* Perhaps, *ymyd*, i. e. minced; or *mycd*, as in N° 19.
* Vide Note on N° 29, of Part I.
* white. So newt is white in N° 21. below.
* It appears to me to be *tryd*. Can it be *fyld*?
* See Part II, N° 1; and Part I, N° 50.

after
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 colowr that on wyth the fafron and lat that other be wyt and lat yt boyle tyl it be thykke and do ther'to a god party of sugur and after dresse yt in twe dischis and loke that thou have Almandys boylid in water and in fafron and in wyn and after frie hem and set hem upon the fyre sesthith mete'y and strew ther'on sugur that yt be wel ycolouryt z and serve yt forth.

XXII. For to make a Potage Feneboiles.

Tak wite benes and seth hem in water and bray the benys in a morter al to nozt and lat them sethe in almande mylk and do ther'in wyn and hony and seth a reyfons in wyn and do ther'to and after dresse yt forth.

XXIII. For to make Tarts in Applis.

Tak gode Applys and gode Spycis and Figys and reyfons and Perys and wan they are wel ybrayed colourd b wyth Safroñ wel and do yt in a cofyn and do yt forth to bake wel.

\* Seth it mete, i.e. seeth it properly.
\* Coloured. See No. 28. below.
\* i.e. Seeth.
\* Perhaps, colore.
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 Galyngeale 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 yflodyn and grynd hem wel wyth Safroñ 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 amydoñ 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. No 37.
d Part I. No 37.
e Perhaps, Fiamnet, or Custards. Chaucer, vide Slunnis. Fr. Flans.
bord so that yt be cold and wan the Cosyns ben makyd tak a party of and do upon the cossyns and kerf hem in Schiveris and do hem in god mylk of Almandys and Figys and Datys and kerf yt in fowr partyis and do yt to bake and serve yt forth.

XXVIII. For to make Rapee.

Tak the Cruftys of wyt bred and reysonds and bray hem wel in a morter and after temper hem up wyth wyn and wryng hem thorw a cloth and do ther to Canel that yt be al colouryt of canel and do ther to hole clowys macys and quibibz the fysh schal be Lucys other Tenchis fryid or other maner Fysh so that yt be fresch and wel yfryed and do yt in Dischis and that rape up on and serve yt forth.

XXIX. For to make a Porrey Chapeleyn.

Tak an hundred onyons other an half and tak oyle de Olyf and boyle togeder' in a Pot and tak Almande mylk and boyle yt and do ther to. Tak and make a thynne Paasf 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 Fichsday.

Tak the mylk of the Hasel Notiś boyl the were wyth the aftermelk til it be dryyd and tak and co-

Q

Vide Part I, N° 49.  e Fichsday.  h white.  Perhaps, colour.  XXXI.
XXXI. For to make Blank de Syry.

Tak Almande mylk and Flowr’ of Rys  Tak ther’to fugur and boyle thys togeder’ and dische yt and tak Almandys and wet hem in water of Sugur and drye hem in a panne and plante hem in the mete and serve yt forth.

XXXII. For to make a Pynade or Pyvade.

Take Hony and Rotys of Radich and grynd yt smal in a morter and do yt ther’to that hony a quantite of broun fugur and do ther’to Tak Powder of Peper and Safroñ and Almandys and do al togeder’ boyl hem long and hold1 yt in a wet bord and let yt kele and measse 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 gobettyys and seth hem in alf wyn 0 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 Canal into the Broth and boyle yt and do yt on the Pykys and on the Elys and serve yt forth.

Explicit de Coquina que est optima medicina.

k Vide ad N° 29. of Part I.
1 i. e. keep, as in next Number.
m This Recipe is ill exprested.
bn This is so uncertain in the original, that I can only gues at it.
0 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 so, 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. waylhe; 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 allayer. alay, 22. aly, MS. Ed. 46. See Junij Etymolog. v. Alaye. lye. here No 15.

Q 2

lyed.
Iyed. thickened. MS. Ed. 44, 45. Randle Holme interprets lyth or lything by thickening. hence lyth a mixture, 11. alith for alyed. MS. Editor. No 45.
Away. MS. Ed. 27. II. 18. away.
Ayren. v. Eyren.
Als. MS. Editor. No 29. Chaucer. in v. It means as.
Almandes. 17. very variously written at this time, Almaund, Almandys, Almaundys, Almondes, all which occur in MS. Ed. and mean Almond or Almonds.
Almãnd mylke. 9. Almonds blanched and drawn thickish with good broth or water, No 51. is called thek mylke, 52 and is called after Almánde mylke, first and second milk, 116. Almãnds 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.
Aneys, Aynye. 36. 137. Aneys in const rede other whyt; 36. 38. i.e. Anis or Anifeed confectioned red, or white. used for garnish, 58.
Amydun. 37. v. ad locum.
Almony. 47. v. ad locum.
Almayne. 71. Germany. v. ad loc. MS. Editor, No 2.
Alkenet. 47. A species of Buglos. Quincey, Dispenf. p. 51. 62. used for colouring, 51. 84. fryed and ylondred, or ylondyt, 62. 162.
Anoon.
Añoon. 53. Anon, immediately. Wiclif.
Arn. MS. Ed. II. 23. are. Chaucer. v. arne.
Adoñ. 59. 85. down. v. Chaucer. voce advoue. MS.
French.
Aquapatys. 75. a Mess or Dish.
Appulmo. 79. a dish. v. ad loc. Appelyn, Applys
  Apples. MS. Ed. 17. 35.
Abrode. 85. abroad. MS. Ed. II. 33. abroad. So
  brode. MS. Ed. 15. broad.
Alite. v. Lite.
Ale. 113. v. Pref.
Aside. 113. apart. Wiclif.
Ayfell. 114, 115. a species of Vinegar. Wiclif.
  Chaucer. v. Eifel.
Alegar. 114.
Armed. 146. v. ad loc.
Alygyn. v. Brewet.

B.
Bacon. N° 1.
Benes. 1. alibi Beans. Chaucer. v. bene.
  42, 43.
Buth. 6. 23. 30. alibi. been, are. Chaucer has beth.
Ben. MS. Ed. 4. 27. be. Chaucer v. bein and ben.
Balles. 152. Balls or Pellets.
Blank Desire. 193, 194. bis. Lel. Coll. VI. p. 5. In
  N° 193, we meet with Blank desne, but the Con-
tents has Desire, which is right, as appears from
the sequel. In MS. Ed. 29. it is Blank-Surry, and
  4
  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 desired, as we have Horfs 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. paffim. Bread.
Borage. 6.
Burien. 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 fall'n. Old Plays, XI. p. 85. Lylie’s Euphues, p. 94. 142. Chaucer. Brawn is now appropriated to these rolls which are made of Brawn or Boar, but it was not so anciently, since in 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 Aprigina.

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.


Breynyn. 67. 188. burning, per metathesis, from bren or brenne, used by Skelton, in the Invective against Wolley, and many old authors. Hence the difference called brenning or burning. Motte's Abridgment of Phil. Trans. part IV. p. 245. Reid's Abridgment, part III. p. 149. Wiclif has brenne and bryn. Chaucer. v. bren, Brinne, &c.

Blake. 68. Black. Chaucer.


Broñ. 74. brown. A. S. boun.


Bynethen. 92. under, beneath. Chaucer. bineth.

Bolas. 95. bullace. Chaucer.

Bifore.
Brafey. a compound sauce, 107.
Ballac broth. 109.
Brymlent. Tart de Brymlent. 167. v. ad loc.
Brode. 189. broad. v. abrode.
Bataiwyng. 189. embatteling. qu. if not misread for batailyling. See Chaucer. v. batailed.
Bord. MS. Ed. II. 27. board. Chaucer.
Breyt, breth. MS. Ed. 17. 58. Broth.
Bifmeus. MS. Ed. 16.

C.

C. omitted. v. Cok. v. pluk. v. Pryk. v. Pekok. v. Phif. v. thyk. on the contrary is often abounds, hence, schulle, should; fresch, freth; dische, dish; sheeps, sheeps; flesch, flesch; fisch, fish; scher, cheer, &c. in MS. Ed. v. Gl. to Chaucer. v. schal.
Craftly. Proem. properly, secundum artem.
Caraway. 53. v. Junij Etymolog.
Cuver. MS. Ed. 56. Cover.
Campas. by Cumpas, i.e. Compas, 189. by measure, or round. Lel. Coll. IV. p. 263.
Cool. 6. Cole or Colwort. Belg. kool.
Corat. 12. name of a dish.
Culdore. MS. Ed. 25. 27. a Cullender. Span. Coladers.
Casselys. MS. Ed. 28.

Cranes.
Cranes. 146. Grues. v. ad loc.
Colys. MS. Ed. II. see the Pref.
Cawdel. 15. 33. Caudell, Contents. See Junius. of Muskels or Muscles, 124. Cawdel Ferry, 41. In E. of Devon's feast it is Feny.
Calle. 152. Cawl of a Swine.
Connat. 18. a marmolade. v. ad loc.
Clowes. 20. Cloves. v. Pref.
Coronse. v. Corante.
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.
Harys [Hares] in Cmec. MS. Ed. 8. where doubtles we should read Cinec, since in N° 51 there it is Cyney. It is much the same as bruet, for Sooles in Cynce 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 Ckekenys also; and Chyckyns. Lel. Coll. IV. p. 1. Ckeconys MS. Ed.

Carnel of Pork. 32. v. ad loc.

Corwyn. v. Carvon.


Consit, or Confit. v. Aneys and Colyandre.

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

Chese ruayn. 49. 165. perhaps of Rouen in Normandy. rouen 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. Crefme, Creme.

Cormarye. 53. a dish. qu.

Colyandre. 53. 128. where it is in Consyt rede, or red. White is also used for garnish, 59. Celenope, A. S. Cilandro, Span.

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

Cheweryes. 58. Cherries. v. ad loc. and MS. Ed. II. 18. ubi Chiryes.

Crotoñ, 60. a dish. v. ad loc.

Crayton. v. Crotoñ.


Cyrip. 64. Sirrup. v. ad loc.

Chyches. 72. Vetches, v. ad loc.

Chawf. 74. warm. Fr. Echauffer, whence Chaucer has Eschaufe.
Clat. 78. a dish. qu.
Chef. Proem. chief. Fr.
Calwar Salmon. 98. v. ad loc.
Compoft. 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 Wyclif it denotes baskets.
Comade. 113. Comadore. 188.
Courtour. 113. Coverture, Lid of a Pye.
Codlyng. 94. grete Codelyn, 114. v. ad loc.
Chawdon. 115. for Swans, 143. Swan with Chawdon.
Lel. Coll. IV. p. 226. which I suppose may be true orthography. So Swann with Chawdon. Earl of Devon's Feast. And it appears from a MS. of Mr. Aitle'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 Caneleyne, from the flour of Cane?
Crudds. 150. 171. Curds, per metathesis, as common in the north.
Crustards. 154. Pies, from the Crust, quære if our Cusard be not a corruption of Crustard; Junius gives a different etymon, but whether a better, the Reader must judge. Crustard of fish, 156. of herbs.
157. and in the Earl of Devon's Feast we have *un Poste Cruslade*.

Cryspes. 162. Cryspels. 163. v. ad loc. *Fritter Crisp* -payne, Lel. Coll. VI. p. 5. which in Godwin de Praeful. p. 697. is *Fruter Crispin*.


Curofe. 171. curiously, perhaps from cure, to cook. Chaucer has *coruse*, curious.

Clary. 172. Clary.

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

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


Comadore. v. Comade.

Chaftlet. 189. v. ad loc.


D.

Do. 1, 2. put, cause. MS. Ed. 2. 12. Chaucer. make. 56. done, 48. So Chaucer has *do* for *done*.

Do. do off. 101.

Draw. drawn 2. strained. hence 3. 20. 23. *drawe the greuel thurgh 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.

Dysh. 24. dish.

Delforfe. 37. v. Blank desire,

Douff. 45. alibi Duff.

Dowhz,
Dough, Paste. A. S. bāh.
Douce Ame. 63. quasi a delicious dish. v. Blank Desire.
Drope. 67. drop. to haste. 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 Souré Dokks, 173. Docks.
Dorryle. v. Poême.
Daryols. 183. a dish. A Custard baked in a crust.
Hear Junius, v. Dairie. 'G. dariole dicitur libri
' genus, quod iidem Gallis alias nuncupatur laie-
'teron vel flan de laiè.'
Desne. v. Blank Desire.
Dressit. 194. dressed. dreffe. MS. Ed. 15. et passim.
Chaucer in voce. hence ydressy. MS. Ed. II. 18.
Dyss. MS. Ed. 15. dice. v. quare.
Demembre, dimembre. MS. Ed. 31. dismember.
Dows, douze. MS. Ed. 50. II. 21.
Drong. MS. Ed. 54. drunk.

E.

E. with e final after the consonant, for ea, as brede,
bread; benes, beans; bete, beat; breke, break;
creme, cream; clere, clear; clene, clean; mede,
mead; mete, meat; stede, sted; whete, wheat;
&c.

E with e final after the consonant, for ee, as betes,
beets; chefe, chees; depe, deep; fete, feet;
grene, green; mede, needful; twete, sweet.
Endorre. MS. Ed. 42. endorse.
Ete. 10. eat. eten, 146. eaten. etyn. MS. Ed. 3. A. S.
etan. MS. Ed. 48. oat.

Enforse.
Enforse. MS. Ed. II. 20. seasoned.
Erbes. 7 herbs; herbes, 63. erbys, 151. Erbis, 157.
Eyren, and Ayren. 7, 8. 15. Evryn, MS. Ed. i. Eggs.
a merchant at the N. Foreland in Kent asked for
eggs, and the good wyf anſwered, that she coude
speak no Frenſhe — another sayd, that he wolde
have eyren, then the good wyf sayd that she un-
derſtood hym wel." Caxton’s Virgil, in Lewis’
Life of Caxton, p. 61. who notes ‘See Sewel’s
Dictionary, v. Ey,’ add, Urry’s Chaucer. v. Aye
and Eye. Note here the old plural en, that eggs is
sometimes used in our Roll, and that in Whicħ eye,
or ey is the singular, and in the Germ. See Chaucer.
v. Aic, and Aiy.

Eowts. 6. v. ad loc.
Egurdouce. 21. v. ad loc. of Eyſhe, 133. Egge dows,
MS. Ed. 50. malè. Egerdulce. ibid. II. 1. Our N°
58, is really an Eagerdouce, but different from this
Efy. 67. eafy. eſelich, 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.
Eerys, Eris. 177. 182. 55. Ears. Eyr. MS. Ed. 44.
Chaucer has Ere and Eris.
Elren. 171. Elder. Eller, in the north, without d.
Erne. 174. qu.
Euarund. MS. Ed. 3.
Élis. Chaucer.

F.

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

Nº 4.

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

Fort. passim. strong. Chaucer.

Fresée. MS. Ed. 47.

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


Fomie. Proem. 95. forme.


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

Fefants. 20. 35.

Fynelich wel. 192. very wel, constantly.

Fro. 22. MS. Ed. 53. Chaucer. from. So ther fro. 53.

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


Fleise.

Feneboyles. MS. Ed. II. 22.

Fyllets. 28. Fillets.

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


N. B. Foyle in these cases means Paste.

Fars. v. forced.

Fle. 53. flea, flaw. MS. Ed. II. 33. flawe, flein, flain, flawed. 10. 12. 15.

Fonnell. 62. a dish.

Frot. MS. Ed. II. 17. rub, shake, frote, Chaucer.


Ferthe. 68. Fourth. hence Ferthing or Farthing.


Ibid. 48. Furmenty, 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.
Formetic.
Frenche. 73. a dish. v. ad loc.
Fygey. 89. because made of Figs. Fygs drawen. 103.
MS. Ed. II. 3.
Found. 93. mix. dissolve, 193. fond. 188. v. y fonded.
Lye, in Junii Etym. v. Founder.
Fete. 102. Chaucer. Fet, MS. Ed. 44. Feet.
Flaumpeyns. 113. 184.
Ferft. MS. Ed. II. 30. First.
Fanne. 116. to fan or winnow. A. S. pann, Vannus.
VI. p. 17.
Flaunne. 163. Flownys. MS. Ed. II. 27. Fr. Flans,
Flawn.
Feel. 168. hold, contain. perhaps same as feal, oc-
cultare, abscendere, for which see Junii Etymol.
Fuyr. 188. Fire. Fyr fort. 192. a strong Fire. Fere,
Fere. MS. Ed. 58.
Ferry. v. Cawdel.
Flowr, Flowre. MS. Ed. 2. 19. Flour.
Fronchemoyle. MS. Ed. 15.
Froys. MS. Ed. 18. Fraife.
Farfure. MS. Ed. 28. stuffing.
Forfy. MS. Ed. 38. season.

G.

Gronden. 1. 53. ground or beaten. to grynde is to cut
or beat small. 3. 8. 13. for compare 14. ygrönd 37.
53. 105. to pound or beat in a mortar. 3. MS. Ed. 5.
Gode.
Grete. mynced. 2. not too small. gretuf, 189. greatest. gret, MS. Ed. 15. and Chaucer.
Gourdes. 8. Fr. gouhourde.
Garlete and Garlec. 30. 34. Garlick. A. S. gapleac.
Grapes. 30. 34.
Galyngale. 30. the Powder, 47. the long-rooted Cyperus. Gl. to Chaucer. See Northumberland Book, p. 415.
Gleyř. of Ayrěn. 59. the white, from Fr. glaire. Chaucer. Lear or Leir of an Egg. Holme interprets it the White beaten into a foam.
Goon. 59. MS. Ed. 1. go. Belg. gaen.
Gylofrc. 65. Gelofre, MS. Ed. 27. cloves; for see Nø 30, 31, 40. there; from Gr. ηαμφύλλον.
Gyngawdry. 94. a dish.
Grave. MS. Ed. II. 20. Gravey.
Gawdy Greene. 112. perhaps, Light Green.
Gurnards. 115.
Greynes de Parys. 137. and so Chaucer, meaning Greynes de paradys, or greater Cardamoms. See Dr. Percy.

Grate. i52. v. i or y grated.

Gastbon. 194. f. *Gastbon*, quafi *Wastbon*, from *Wastel* the finest Bread, which see. Hence the Fr. *Gasteau*.


Grotys. MS. Ed. II. Oat-meal Grotes, i.e. Grits.

Grydern, Grydeñ, Gredern. 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. scalded. v. *Thowebe*.

Hye. Proem. high. by, MS. Ed. 44. A. S. *Heah*.

He. 1, 2. i.e. hem; them. Lye in Junii Etym.


Hulkes. v. Hulle.


Hakke. 194. MS. Ed. 23. hack, bruife. Junii Etym. 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 Malard and Pekok do below.

Hool. 20. 22. alibi. *hole*, 33. 175. *hoole*, 158. whole. Chaucer has hole, hool, and hoolich; and Wiclif, hole and hool. MS. Ed. has hol and hole.

Hooles. 162. Holes.

Holsomly.
Holsomly. 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.
Hoccee. 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 Etym. v.
Held.
Holde. 189. make, keep. MS. Ed. II. 32, 33.
Hatte. 59. bubbling, wallop. quæf the bot, as in
Chaucer. from A. Sax. hatte.
Hong. 67. hing, or hang. Chaucer. MS. Ed. 48.
Honde. 76. hand. Chaucer. So in Derbyshire now.
Hep. 84. Fruit of the Canker-rose. So now in
Derbyshire, and v. Junius, voc 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
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 difh. Hert is the Hart in Chaucer.
A. S. heópt.
Hi. MS. Ed. 27. they.
Heyvd. MS. Ed. 21. v. ad loc.
Hom. MS. Ed. 56. Home.
[140]

I.

I. 2. for e. Proem. So ithub for eth. Ibid.
30. et sæpius. in. inne, 37. alibi.
Juhl. 43. a dish. v. ad loc.
Is. plur. for es. 52. 73. Proem. Nomblys. MS, Ed,
I. for y. v. y.
Iowtes. v. Eowtes.
Juys. 118. 131. Jus, MS. Ed. II. 17. the Fr. word,
Ieufe, Chaucer.

K.

Kerve. 8. cut. kerf, 65. MS Ed. 29. v. carvon, and
Chaucer, voc. Carfe, karft, kerve, kerft.
Keel. 29. 167. 188. MS. Ed. I. Gl. to Chaucer and
Wyclif, to cool.
Kyt. 118. alibi. MS. Ed. 19. kct, Ibid. II. 15. to cut,
Keintlick, v. queintlick.
Kyrnels. 189. a species of battlements, from kernellare,
for which see Spelman, Du Fresne, and Chaucer,
Kever. MS. Ed. 2. cover.
Kafte, keft. MS. Ed. 6. ro. caftr. v. ad loc.
Kow. MS. Ed. 38. Cow.

L.

L. for ll. MS. Ed. sæpe.
Lat. 9. 14. alibi. MS. Ed. 1, 2. Let. Chaucer. Belg,
latin, latyn. MS. Ed. II. 9. let.

Lire,
Lire, and Lyre. 3. 14. 45. MS. Ed. fase. the fleshly part of Meat. A. S. lipe. See Lyre in Junii Etymol. Also a mixture, as Dough of Bread and raw Eggs, 15. hence 'drawe a Lyre of Brede, 'Blode, Vyneg, and Broth,' 25. So Lyo and Layo. 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, Lojyns. 24. 92. on fith-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.
Leche Lumbard. 65. from the country doubtles, as the mustard, No 100. See also Lel. Coll. VI. p. 6.
26. Leches. MS. Ed. 15. are Cakes, or pieces.
Leche Cypres, p. 26. which in Godwin de Praeful.
p. 697. is Sipers, malè.
Lete Lardes. 68. v. ad loc.
Lave. 76. wath.
Leyne. 82. a Layer.

Lewe
Lewe water. 98. Lews water, MS. Ed. II. 10. warm; see Gloss. to Wiclif. and Junius. v. Lukewarm.
Lumbard Mustard. 100. from the country. v. Leche, how made, No. 145.
Lef. MS. Ed. 56. leave. Lefé, Chaucer.
Lite. 104. a few, alte, as they speak in the North. Chaucer, v. Lite, and Lyte, and Mr. Lyne in his Junius.
Looches, Loches. 130. 133. the fifth.
Lardes of Swayne. 146. i.e. of Bacon. hence lardi, 147. and Lardons. MS. Ed. 3. 43. from the Fr. which Cotgrave explains Slices of Lard, i.e. Bacon, vide ad 68.
Lorer ū. MS. Ed. 55. Laurel tree. Chaucer.
Led. MS. Ed. 56. carry. lide, Chaucer.
Lenton. 158. Lent.
Lyngh. 159. longer. Chaucer has longer and lengir. v. Lange.
Ley. MS. Ed. 6. lay.
Lefe, les. MS. Ed. 14. II. 7, 8. pick. To lease, in Kent, is to glean.

M.

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

Monchelet.
Monchelet. 16. a dish.
Morterelys. v. Mortrews.
Medle. 20. 50. alibi. to mix. Wiclf. Chaucer.
Meffe. to meffe the dylishes, 22. meffe forth, 24.
Morre. 38. MS. Ed. 37. II. 26. a dish. v. ad loc.
Mortrews. 45. Mortrews blank, 46. of fifth, 125. Morterelys, 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 mortres, because the ingredients are all pounded together in a mortar.
Mofcels. 47. Morfels. Chaucer has Morcills. Mofcels is not amis, as Moffil in Chaucer is the muzle or mouth.
Morow. at Morow. 72. in the Morning. MS. Ed. 33. a Morrow, Chaucer. on the Morow. Lel. Coll. IV. p. 234.
Makkre. 74. a dish.
Belg. Meel.
Macrows. 62. Maccharone. vide ad locum.
Makerel. 106.

Muskles,
Malard, Maulard. 141. meaning, I presume, both
 sexes, as ducks are not otherwise noticed. Holme,
III. p. 77. and Mr. Topham's MS.
Mylates, whyte. 153. a dish of pork, 155.
Myddell. 170. midle. myddes. 175. the same.
Mawe. 176. Stomach of a Swine. Chaucer. Junii
Etym.
Moold. 177. Mould.
Maziozame. 191. Marjoram. See the various ortho-
Male Marrow. 195. qu.
Moyle. v. Ris. v. Fronchemoyle.
Mulberries. 99. 132. v. Morree.
Myce, myse. MS. Ed. 8. 15. mince. myed. II. 19.
minced. ymyed, 35. for ymyced. myney, II. 3.
myneyd, II. 1.
Mo. MS. Ed. 38. more. Chaucer.
Maner. of omitted. MS. Ed. 45, 47, 48. II. 2. 28.
Mad, ymad. MS. Ed. II. 9. made.
Mychil. MS. Ed. 48. much. Chaucer. v. moche. Ju-
nius v. michel.

N.

A Noft. i. craft of an Oste, or Kiln; frequent in
Kent, where Hop-oste is the kiln for drying hops.
' Oost or East: the same that kiln or kill, Somer-
setshire, and elsewhere in the west,' Ray. So
Brykhost is a Brick-kiln in Old Parish-Book of Wye
in Kent, 34 H. VIII. ' We call eft or eft the place in
the house, where the smoke ariseth; and in some
' manors aurorum or ostrum is that, where a fixed
' chimney or flew anciently hath been,' Ley, in
Hearne's Cur. Dioc. p. 27. Mannors here means, I
suppose,
suppose manor-houses, as is common in the north. Hence *Haißler*, for which see Northumb. Book, p. 415, 417. and Chaucer. v. Esris.

Noumbles. 11. 13. Entrails of any beast, but confined now to those of a deer. I suspect a craft in the case, quasi *an Umbles*, singular for what is plural now, from Lat. *Umbilicus*. We at this day both say and write *Umbles*. *Nombles*, MS. Ed. 12. where it is *Nomblys of the venyson*, as if there were other Nomblys beside. The Fr. write Nombles.

Non. 68. no. Chaucer. A. S. *nan*.
Nyfebek. 173. a dish. quasi, nice for the *Bet*, or *Mouth*.
Natz, nozt. MS. Ed. 37. not.

O.

Oynons. 2. 4. 7. Fr. Oignons. Onions.
Orage. 6. *Orache*.
Obleys. 24. a kind of *Wafer*. v. ad loc.
Onoward, onaward. 24. 29. 107. onward, upon it.
Ofr. omitted, as powder *Gynger*, powder *Gylofre*, powder *Galyngale. abounds*, v. *Lyrel*.
Opyn. MS. Ed. 28. open.
Of. Proem. by.
Ochepot. v. Hochepot.
Ovene. 1. Oven. A. S. open. Belg. Oven. Ovyn,
MS. Ed. II. 16.
Olyve, de Olyve, Olyf, Dolyf, MS. Ed. Olive.
Owyn. MS. Ed. 22. own.

P.

Plurals increase a syllable, Almandys, Yolkys, Cranys,
Pecokys, &c. So now in Kent in words ending in
fl. This is Saxon, and so Chaucer.
Plurals in n, Pifyn, Hennyn, Appelyn, Oystrin.
Powdō douce. 4. Pref.
Powdō fort. 10, 11. v. Pref.
Pafturnakes. 5. seems to mean Parsnips or Carrots,
from Pastinaca. Pafternak of Rafe ns. 100. of Ap-
plies, 149. means Pastes, or Paties.
Parfley. Parcyle. MS. Ed. 32.
Pluk. 76. pluck, pull. A. S. pluccian.
Pellydore. 19. v. ad loc.
Peletour. 104. v. ad 19.
Paaft. MS. Ed. II. 29. Pafe.
Potell. 20. Pottle.
Pynes. 20. alibi. v. Pref.
Chaucer. Pieces, Piece. 1.
Pep. 21. 132. MS. Ed. 16. has Pepyr. Pip. 140. 143.
Papdele. 24. a kind of sauce. probably from Papp, a
kind of Panada.
Pife, Pifyn. MS. Ed. 2. Peafe.
Poffynet. 30. 160. a Pofnet.
Partruches. 35. 147. Partyches, Contents. Partridges.
Perteryches. 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-
swers to modern pronunciation, and in E. of
Devon's Feast it is written Peions, and Pyjons.
Pynnondade. 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'lon, Lel. Collect. IV. p. 5. Qu. a corrup-
tion of Pedestals.
Payn foindew. 59. fondew, Contents. v. ad loc.
Peiskodde. 65. Hull or Pod of Peafe, used still in the
North. v. Coddis in Wicli, and Coddes in Junii
Eymolog.
Payn Ragôn. 67. a dish. qu.
Payn puf, or puf. 196. Payne pufle. E. of Devon's
Feast.
Pownas. 68. a colour. qu. v. Preface.
Porpay, Porpeys. 69. 108. falted, 116. roasted, 78.
Porpus or Porpoive. Porpecia, Spelm. Gl. v. Geal-
pecia, which he corrects Seaspecia. It is surpris-
ing he did not see it must be Graspecia or Grassipis, i.e.
Gros or Grassus 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. Nevills Feast.
See Rabelais, IV. c. 60. and I conceive that the
Balanes in Mr. Topham's MS. means the Porpus.
Perrey. 70. v. ad loc.

T 2
Peson.
Parlye. 71. a parlye, i.e. some. MS. Ed. 2. Chaucer.
Porréctes. 76. an herb. v. ad loc.
Purflarye. 76. Purflain.
Poche. 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. Plaisie; the fish. Places, Lel.
Coll. VI. p. 6.
Pellettes. 11. Balls, Pellets. Pelotys. MS. Ed. 16.
Paunch. v. Powche.
Penne. 116. a Feather, or Pin. MS. Ed. 28. Wiclif.
v. Pennes.
Pekok. 147. Peacock. Pekokys, MS. Ed. 4. where
pise. 150. to prey, Chaucer.
Pyner. 155. qu. v. Pref.
Prunes Damysyns. 156. 158. Primes, 169. should
be corrected Prunes. Prunys, MS. Ed. II. 17.
Proynes. Lel. Coll. VI. p. 17. Prune Orendge,
an Orange Plumb, p. 23. Prunes, Northumb. Book,
p. 19. plant it with Prunes, 167. stick it, Lel.
Coll. VI. p. 5. 16. 22. As the trade with Damal-
cus is mentioned in the Preface, we need not
wonder at finding the Plumbs here.
Prews of gode past. 176. qu.
Potes. 177. a dish named from the pots used.
VI. p. 6.
Parade. hole parade. 195. qu.
Plater, MS. Ed. II. 9. Platter.
Puff. v. Payn.
Quære. 5. It seems to mean to quarter, or to square, to cut to pieces however, and may be the same as to dye. 10. 60. Dice at this time were very small: a large parcel of them were found under the floor of the hall of one of the Temples, about 1764, and were so minute as to have dropt at times through the chinks or joints of the boards. There were near 100 pair of ivory, scarce more than two thirds as large as our modern ones. The hall was built in the reign of Elizabeth. To quære is from the Fr. quarrer; 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 Annals. Dunlap. p. 215. Ames, Typ. Antiqu. p. 3. 9. Hence our quire of paper. The later French wrote cabier, cayer, for I presume this may be the same word. Hence, kerwe hem to dye, into small squares, 12. Dyfis, MS. Ed. 15.

Quybibes. 64. Quibibz. MS. Ed. 54. alibi. Cubebs.
Quentlich. 162. keynctich, 189. nicely, curiously.
Chaucer. v. Qucintlie.
Quayle. 162. perhaps, cool. it seems to mean fail or miscarry. Lel. Coll. VI. p. 11. sink or be dejected, p. 41. See Juni, v. Quail.
Queynchehe. 173. f. queynch. but qu,
R.

R. and its vowel are often transposed. v. Bryddes, brënyng, Crudds, Pomëgarnet, &c.
Rapes. 5. Turneps. Lat. Rapa, or Rapum. vide Junium in voce.
Roo. 14. Roe, the animal.
Rede. 21. alibi. red. A. S. pead.
Rooff. 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.
Renys. 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. Quære if same
as Rapil, Holme III. p. 78. Rapy, MS. Ed. 49.
Refolle. 96. a dish. v. ad loc.
254. VI. p. 5. bis. 22. Chaucer. v. Rial.
Roo Broth. MS. Ed. 53.
Roche. 103. the fishe. Lel. Coll. VI. p. 6.
Rygh. 105. a fishe. perhaps the Ruffe.
Rafyols 152. a dish. Ransoles. Holme III. p. 84.
Ryshsews. 182. name of a dish. qu.
Rew de Rumsy. MS. Ed. 44.

Ryne
Ryne hem on a Spyt. 187. run them on a spit.
Roffy. MS. Ed. 44. roft.
Ronde. 196. round. French.
Rosee. 52. a dish. v. ad loc.
Refens. 100. Rayfons, 114. Raisins, used of Currants,
v. ad loc. Reysons, Reysns. MS. Ed. II. 23. 42.
Raisens Pottage. is in the second course at archp.
Nevill's Feast.

S.

Spine. v. Spynee.
Sue forth. 3. et passim. Sce. 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. 297. unless mis-written or mis-
printed for /sewinge/.
Slype. 11. slip or take off the outer coat. A. S. /plipan./
Skyrwater. 5. 149. Skirrits or Skirricks.
Self. 13. same, made of itself, as self-broth, 22. the
owne broth, 122. MS. Ed. 5. 7. Chaucer.
Seth. passim. MS. Ed. 1, 2. Chaucer. to seeth. A. S.
/peōdan/. Seyt. MS. Ed. 1. to strain. 25. 27.
Smitte and smyte. 16. 21. 62. cut, hack. A. S. /jmrтан/.
Storclion. MS. Ed. II. 12. v. Fitz-Stephen. p. 34.
Sum. 20. sumdell, 51. somdel, 171. some, a little, some
part. Chaucer has /sum/, and /somdele/. A. S. /rum/.
Sanders. 20. used for colouring. MS. Ed. 34. v. North-
humb. 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.
Swyn. 146. alibi. Pork or Bacon. MS. Ed. 3. Bacon,
on the contrary, is sometimes used for the animal.
Old Plays, II. p. 248. Gloss. ad X Script. in v.
Sawge. 29. Sauge, 160. MS. Ed. 57. Sage. Pigge on
Sage. E. of Devon’s Feast.
Shul. 146. schul. MS. Ed. 4. should, as No. 147.
schulle, schullyn. MS. Ed. 3. 7.
Sawfe Madame. 30. qu. Sauce.
Sandale. MS. Ed. 34.
Sawfe Sarzyne. 84. v. ad loc.
Serpell. 140. wild Thyme. *Serpyllum.*
Sawfe blancke. 136.
Sawfe noyre. 137. 141.
Sawfe verde. 140.
Sow. 30. to few, *suere.* also 175. A. S. *þipian.*
Stoppe. 34. 48. to stuff.
Swyng. 39. 43. alibi. MS. Ed. 20. 25. alibi. to shake,
mix. A. S. *þipentan.*
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. *þipentan.*
Skylfe. 59. a Slice, or flat Stick for beating any thing.
Junius. v. *Sclife.*
Siryppe. 64. v. ad loc.
Styne. 66. perhaps to close. v. *yftyned.* A. S. *týnan.*
Stere. 67. 145. to stir. Chaucer. A. S. *týyan.*
Sithen. 68. *siðen,* 192. then. Chaucer. v. *feth* and
sith. A. S. *siðan.* sistyn, sithyn, sith, sithy. MS.
Ed. *then.*
Salat. 76. a Sallad. Saladis, Sallads. Chaucer. Junius,
v. *Salad.*
Slete Soppes. 80. stlit. A. S. *plîcan.*
Spryng. 85. to sprinkle. Wiclif. v. *spreng.* A. S.
*þipentan.*
Salmon.
Sterepid. 109, 110. steeped. Frisius, *flippen.*
Sex. 113. 176. Six. A. S.
Sool. 119. Soaly, 133. Soale, the fish.
Schyl oysters. 121. to shell them. A. S. peyll, a shell.
Sle. 126. to kill. Sete, Chaucer. and see. A. S. pelean.
Sobre Sawse. 130.
Sowpes. 82. 129. Sops A. S. pop. dorry. MS. Ed. II. 6.
Spell. 140. qu.
Stary. MS. Ed. 32. fiir.
Sarse, and a Sarse. 145. a Sieve or Searse.
Souple. 152. supple. jope, Chaucer; also suppel. Fr.
Stewes. 157. 170. Liquor. to flue, 186. a term well
known at this day.
Sars. 158. 164. Error perhaps for Fars. 167. 169.
172.
Sawcylter. 160. perhaps, a Sauffage. from Fr. Sauciflu.
Soler. MS. Ed. 56. a solar or upper floor. Chaucer.
Sawgeat. 161. v. ad loc.
Skymo. 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. four, Chaucer.
S stale. 177. Stalk. Handle, used now in the North, and
elsewhere; as a fork-stale; quere a crasis 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. Spinacchio.
Sit. 192. adhere, and thereby to burn to it. It ob-
tains this sense now in the North, where, after the
potage has acquired a most disagreeable taste by it,
it is said to be pot-sitten, which in Kent and elsewhere is expressed by being burnt-to.

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 sotilte 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.

Sewyn. Proem. following. Leland Coll. IV. p. 293.
Chaucer. Fr. Suisere.
Scherveris. MS. Ed. 25. II. 27. Shivers. Chaucer. v.
Sulvere.
Schaw. MS. Ed. 43. shave.

T.

Thurgh. 3. alibi. thorough. A. S. ðūðh. ðorw. MS.
Ed. II.
Tansey. 172. Herb. vide Junii Etymol.
Trape, Trāp. 152. alibi. Pan, platter, dish. from Fr.
To gedre. 14. to gydre, 20. to gyder, 39. to gyd, 53. to gider, 59. to gyd, 111. to gedr, 145. So variously is the word together here written. A. S.
toaðe

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.
Thyk. 20. a Verb, to grow thick, as N° 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, vocce Teyfe. Hence teasing for carding wool with teasels, a species of thistle or instrument.
Talbotes. 23. qu. v. ad loc.
Tat. 36. that. as in Derbysh. who’s tat? for, who is that? Belg. dat.
Thenne. 36 alibi then. Chaucer. A.S. ëan.
Thanne. 36. MS. Ed. 25. then. A.S. ëan. than.
MS. Ed. 14.
Teer. 36. Tear. A.S. ëepan.
To fore. 46. alibi before. Hence our heretofore.
Thynne. 49. MS. Ed. 15. thin. A. S. ëinn.
Tarlettes. 50. afterwards Tartletes, rectius; and to the Contents. Tortelletis. Holme. p. 85. v. Tartec.
Thife. 53. alibi these.
Take. 56. taken. Chaucer.
Thridde. 58. 173. alibi. Third, per metathefin.
To done. 68. done. To seems to abound, vide Chaucer.
v. To.
Tuncfole. 68. colours pownas. vide ad loc.
Ther. 70. 74. they. Chaucer.
Ton treffis. 76. an herb. I amend it to Ton cressis, and explain it Cressis, being the Saxon cunkepe, or cuncampe. See Lyé, Dict. Sax. Cressis, so as to mean, one of the Cressis.
Turbut. 101.
Tried out. 117. drawn out by roasting. See Junius, v. Try.

U 2
 Tweydel.
bael, pars, portio.
Thyes, Thyse. MS. Ed. 29, 30. Thighs.
Tartes. 164, 165. alibi. Tart. de Bry, 166. de Brym-
ment, 177. Tartes of Flesh, 168. of Fish, 170. v.
Tarlettes.
Towh. tough, thick. 173. See Chaucer. v. Tought.
A. S. toh.
Tharmys. MS. Ed. 16. Rops, Guts.
There. 170. 177 where. Chaucer.
Thowche. MS. Ed. 48. touch.
To. 185. for. Hence, uberto is wherefore. Chaucer.
Towayl. MS. Ed. II. 21. a Towel.
Thee. 189. thou, as often now in the North.
Temper. MS. Ed. 1. et sape. to mix.

U.

Uppon. 85. alibi. upon.
Urchon. 176. Urchin, Erinaceus.
Unto. MS. Ed. 2. until. v. To. Chaucer.

V.

Violet. 6. v. ad loc.
Verjous. 12. 48. viaws. 154. verious. 15. Verjuice,
Fr. Verjus. V. Junium.
Veel. 16. alibi. MS. Ed. 18. Veal.
Veßsl. 29. a dish.
Vyne Grace. 61. a mefs or dish. Grees is the wild
Lcl.
Vyände Cypre. 97. from the Isle of Cyprus.
Vernage. 132. Vernaccia. a sort of Italian white-wine.
In Pref. to Perlin, p. xix. mil-written Vernage.
See Chaucer. It is a sweet wine in a MS. of Tho. Aflle etq. p. 2.
Venyfon. 135. often eaten with furmency, E. of Devon's Feast. in brothe. Ibid.
Verde Sawse. 140. it sounds Green Sauce, but there is no forel; sharp, four Sauce. See Junius, v. Verjuice.
Vervayn. 172.

W.

Wyndewe. 1. winnow. This pronunciation is still retained in Derbyshire, and is not amis, as the operation is performed by wind. v. omnino, Junius. v. Winnow.
Wayshfe, waifsh, waifsche. 1. 5. 17. to wash. A. S. wiscan.

With
[158]


Wondes, Wombes. 107. quære the former word? perhaps being falsely written, it was intended to be obliterated, but forgotten. Wombes however means bellies, as MS. Ed. 15. See Junius, voce Womb. Wyneger. MS. Ed. 50. Vinegar. v. Wyn. Wone. 107. a deal or quantity. Chaucer. It has a contrary sense though in Junius, v. Whene. Whete. 116. Wete. MS. Ed. i. ii. 30. Wheat. A. S. hææ. Wafel. 118. white Bread. yfarced, 159. of it. MS. Ed. 30. ii. 18. Gloss. ad X Script. v. Simenellus. Chaucer; where we are referred to Versteegan V. but Wafel is explained there, and not Wafel; however, see Stat. 51 Henry III. Hoveden, p. 738. and Junius' Etymol.

Y.

Y. is an usual prefix to adjectives and participles in our old authors. It came from the Saxons; hence ymynced, minced; yylt, slit; &c. I is often substituted for it. V. Gloff. to Chaucer, and Lyke in Jun. Eym. v. I.

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

Written 7. 18. alibi. used for gb, 72. MS. Ed. 33. Chaucer. v. Z. Hence ynowh, 22. enough.

So MS. Ed. passim. Quere if z is not meant in MSS for g or t final.

Dotted, y, after Saxon manner, in MS. Ed. as in Mr. Hearne's edition of Robt. of Gloucester.


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

Ygrond. v. Gronden.

Yleeshed. 18. cut it into slices. So, lefb 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.

Ynowh. 22. ynowh, 23. 28. ynowh, 65. ynow. MS. Ed. 32. Enough. Chaucer has inowb.

Yfer. 22. 61. id est ifere, together. Feer, a Companion.


Yfette. Proem. put down, written.

Ykaldid. 29. scalded.

Ysole. 29. isode, 90. sodden, 179. boiled. MS. Ed. II. 11. Chaucer. all from to seeth.


Yforced. v. forced.

Ysaffed. 62. qu.

Zif,
Zis, zyf. MS. Ed. 37. 39. if. also give, II. 9. 10.
Ystyned, ifstyned. 162. 168. to byne, 66. seems to
mean to close.
Ytseyfed. 20. pulled in pieces. v. ad loc. and v. Tcæfe.
Ypænced. 62. perhaps pounced, for which see Chaucer,
Ytođred. 62. ifonded, 97. 102. ysondyt, 102. poured,
mixed, dissolved. v. found. Fr. tondu.
Yholes. 37. perhaps, hollow.
Ypared. 64. pared.
Ytołsted, itołsted. 77. 82. toasted.
Iboiled. 114. boiled.
Igrated. 153. grated.
Ybake. 157. baked.
Ymbre. 160. 165. Ember.
Ypocras. how made, 191. Hippocras. wafers used with
and dry toasts, Rabelais IV. c. 59. Jely Ypocras,
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 Listir,
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 clofe of dinner, as anciently
most usually it was. It took its name from Hippo-
crates' fševe, the bag or strainer, through which it
was pafed. Skinner, v. Claret; and Chaucer. or as
Junius suggests, because strained juxta doctrinam
Hippocratis. The Italians call it hipocraço. 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 Aftle, esq. p. 2. which we have thought proper to transcribe, as follows:

"To make Ypocrasse for lords with gynger,
  *fynamon, and graynes fugour, and turesol: and
  *for comyn pepull gynger canell, longe peper, and
  *claryffyed honye. Loke ye have feyre pewter
  *basens to kepe in your pouders and your ypocrasse
  *to ren ynne. and to vi basens ye muyste have vi
  *renners on a perch 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 colom-
  *byne is the best gynger, mayken and balandyne
  *be not so good nor holfom... now thou knowist
  *the proprietors of Ypocras. Your poudurs must
  *be made everye by themselfe, and leid in a bled-
  *der in store, hange sere your perch with baggs,
  *and that no bagge twoyche other, but bafen
  *twoyche bafen. The fyrst bagge of a galon, every
  *on of the other a potell. Fyrst 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 assay it. And yef hit
  *be eny thyng to fronge of gynger alay it withe
  *fynamon, and yef it be strong of fynamon alay it
  *withe fugour cute. And thus schall ye make per-
  *fyte Ypocras. And loke your bagges be of boltell
  *clothe, and the mouthes opyn, and let it ren in
  *v or vi bagges on a perch, and under every bagge
  *a clene bafen. The draftes of the spies is good for
  *fewies. Put your Ypocrafe in to a stanche weffell,
  *and bynde opon the mouth the a bleddur strongely,
  *then serve forthe 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.'

xiv. after ingeniosa gula est, add, 'The Italians now
'eat many things which we think perfect carrion.
'and snails. The Tartars feast on horse-flesh, the
'Chinese on dogs, and meer Savages eat every
'thing. Goldsmith, Hist. of the Earth, &c. II. p. 347,
'348. 395. III. p. 297. IV. p. 112. 121, &c.'

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

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

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

xxv. lin. ult. intended. add, 'See Ray, Trav. p. 283,
'407. and Wright's Trav. p. 112.'
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 Cury teaches the dressing and preparation, that they must necessarily be deemed a proper appendix to it. They are moreover amusing, if not useful, in another respect; viz. as exhibiting the gradual prices of provisions, from the dates of our more ancient lists, and the time when these Rolls were composed, in the reign of Henry VIII. For the further illustration of this subject, an extract from the old Account-Book of Luton, 19 Hen. VIII. is super-added; where the prices of things in the South, at the same period, may
may be seen. And whoever pleases to go further into this matter of *prices*, may compare them with the particulars and expence of a dinner at Stationer's-Hall, A.D. 1556. which appeared in the St. James's Chronicle of April 22, 1780.

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

With their PRICES, DISHES, &c.

Temp. H. VIII.

THE marriage of my son-in-law a 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 Gervys Clifton and Mary Nevill, 21 yards of Ruffet Damask, every yard 8s b, 7 14 8

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

a 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 Chever, was first wife of Sir Gerv. Clifton of Clifton, com. Nott. Knight.
b 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.
[166]

Item, 12 yards of Tawney Camlet, every yard 2s. 8d.  

49 4

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

4 4 0

Item, 2 Rolls of Buckrom,  

0 6 0

Item, 3 Black Velvet Bonnets for women,  

every bonnit 17s.  

51 0

Item, a Fronlet d of Blue Velvet,  

0 7 6

Item, an ounce of Damask Gold e,  

0 4 0

Item, 4 Laynes f of Frontlets,  

0 2 8

Item, an Eyye g of Pearl,  

24 0

Item, 3 pair of Gloves,  

0 2 10

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

0 7 0

Item, Lining for the same,  

0 2 0

Item, 3 Boxes to carry bonnits in,  

0 1 0

Item, 3 Pafts h,  

0 0 9

Item, a Furr of White Lufsants i,  

40 0

Item, 12 Whit Heares k,  

12 0

Item, 20 Black Conies,  

10 0

---

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 Fronlet.] f. Frontlet, as lin. 10.
e Damask Gold.] Gold of Damascus, perhaps for powder.
f Laynes.] qu.
g Eyye.] f. Egg.
h Pafts.] Paftboards.
i Lufsants.] qu.
j Heares.] f. Hares.
Item, A pair of Myllen ¹ Sleeves of white fattin,
     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 fattin,
     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 Bridgeᵐ,
     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 ²,
     1 0 0
Item, 2 Swans ³, every Swan 2 s,
     o 12 0

¹ Myllen]. Milan, city of Lombardy, whence our milliner, now written miller.
² Bridge]. Brugge, or Bruges, in Flanders.
³ Brawns]. The Boat is now called a Bawn in the North, vid. p. 126.
⁴ 2 Swans]. f. 6 Swans.
Item, 9 Cranes[f], every Crane 3s. 4d. 1 10 0
Item, 16 Heron fews[g], every one 12 d. 0 16 0
Item, 10 Bitterns, each 14d. 0 11 8
Item, 60 couple of Conies, every couple 5d, 2 5 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, 3 Quarters of Barley[f] Malt, every
quarter 14s. 5 10 0
Item, 3 Quarters of Wheat, every quar-
ter 18s. 5 4 0
Item, 4 dozen of Chickens, 9 6 0
Besides Butter, Eggs, Verjuice, and Vine-
gar.

[g] Heron fews]. In one word, rather. See p. 139.
[r] of Grease]. I presume fatted.
[s] Withers]. Weather.
[f] 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 Poynes, every pound 2 d. o 2 0
Item, 2 lb. of Marmalat,               o 2 1
Item, 2 7 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 Tornself,                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 Cumfitts,                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.


Mifread, perhaps, for Joils, i.e. Jowls.


Turnole, v. p. 38.

qu.
Item, 4 lb. of Liquorice and Anniseeds,
Item, 3 lb. of Green Ginger,
Item, 3 lb. of Suckets,
Item, 3 lb. of Orange Buds, 4s.
Item, 4 lb. of Oranges in Syrup,

<table>
<thead>
<tr>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>0</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>0</td>
<td>5</td>
<td>4</td>
</tr>
</tbody>
</table>

Total: £6 1s 8d

*Suckets*. These, it seems, were sold ready prepared in the shops. See the following Rolls.
Sir John Nevile,} The marriage of my Son-in-law, of Chete, Knight.} Roger Rockley*, 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 Ruffet Sattin, at 8s. per yard,

8 16 0

Item, 2 Mantilles of Skins, for his gown,

48 0

Item, 2 yards and ½ of black velvet, for his gown,

0 30 0

Item, 9 yards of Black Sattin, for his Jacket and Doublet, at 8s. the yard,

3 12 0

Item, 7 yards of Black Sattin, for her Ker-
till, at 8s. per yard,

56 0

Item, a Roll of Buckrom,

0 2 8

Item, a Bonnit of Black Velvet,

0 15 0

Item, a Frontlet for the same Bonnit,

0 12 0

Item, for her Smock,

0 5 0

Item, for a pair of perfumed Gloves,

0 3 4

Item, for a pair of other Gloves,

0 0 4

* 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 Day.

Item, for 22 yards of Tawney Camlet, at 2s. 4d. per yard, 51 4
Item, 3 yards of Black Sattin, for lining her gown, at 8s per yard, 24 0
Item, 2 yards of Black Velvet, for her gown, 30 0
Item, a Roll of Buckrom, for her Gown, 0 2 8
Item, 7 yards of Yellow Sattin Bridge, at 2s. 4d. per yard, 26 4
Item, for a pair of Hose, 0 2 4
Item, for a pair Shoes, 0 1 4

Sum £. 27 8 0

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, 4 0 0
Item, 3 quarters and ½ of Wheat, at 14s. 4d. per quarter, 56 8
Item, 2 Hogheads of Wine, at 40s. 4 0 0
Item, 1 Hoghead of Red Wine, at 0 40 0

Sum Total £. 39 8 0

Bridge. See above, p. 167, note m.
For the First Course at Dinner.

Imprimis, Brawn with Musterd, served alone with Malmsey.

Item, Frumety \( c \) to Pottage.

Item, a Roe roasted for Standert \( d \).

Item, Peacocks, 2 of a Dish.

Item, Swans 2 of a Dish.

Item, a great Pike in a Dish.

Item, Conies roasted 4 of a Dish.

Item, Venison roasted.

Item, Capon of Grease, 3 of a Dish.

Item, Mallards \( c \), 4 of a Dish.

Item, Teals, 7 of a Dish.

Item, Pyes baked \( f \), with Rabbits in them.

Item, Baken Orange.

Item, a Flampett \( g \).

Item, Stoke Fritters \( h \).

Item, Dulcets \( i \), ten of Dish.

Item, a Tart.

\( c \) Frumety]. v. p. 135.

\( d \) Standert]. A large or standing dish. See p. 174, l. 3.

\( e \) Mallards]. v. p. 144.

\( f \) Baken]. baked.

\( g \) Flampett]. f. Flumpept, or Flumpeyn, v. p. 136.

\( h \) Stoke Fritters]. Baked on a hot-iron, used still by the Brewers, called a stoker.

\( i \) Dulcets]. qu.
Second Course.

First, Martens \(k\) to Pottage.
Item for a Standert, Cranes 2 of a dish.
Item, Young Lamb, whole roasted.
Item, Great Fresh Sammon Gollis \(l\).
Item, Heron Suces, 3 of a dish.
Item, Bitterns, 3 of a dish.
Item, Pheasants, 4 of a dish.
Item, a Great Sturgeon Poil.
Item, Partridges, 8 of a dish.
Item, Plover, 8 of a dish.
Item, Stints \(m\), 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.

\(k\) Martens]. qu. it is written Martens, below.
\(l\) Gollis]. f. Jowis.
\(m\) Stints]. The Stint, or Purre, is one of the Sandpipers. Pem- 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
For Night.

First a Play, and straight after the play a Maske, and when the Maske was done then the Bancket, 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>Item</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>22</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, 2 Roes 10s. and for servant going, 5s.</td>
<td>0</td>
<td>15</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Swans</td>
<td>0</td>
<td>15</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Cranes 9</td>
<td>0</td>
<td>30</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Peacocks 12</td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Great Pike, for flesh dinner, 6</td>
<td>0</td>
<td>30</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Conies, 21 dozen</td>
<td>5</td>
<td>5</td>
<td>0</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>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, Heron Sues, 2 doz.</td>
<td>24</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Bancket*. Banquet.
[ 176 ]

<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shovelords</td>
<td>24</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>in Byters</td>
<td>16</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>in Pheasants</td>
<td>24</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>in Partridges</td>
<td>6</td>
<td>8</td>
<td>0</td>
</tr>
<tr>
<td>in Curlews</td>
<td>24</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>in Plover</td>
<td>5</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>in Stints</td>
<td>9</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>in Sturgeon</td>
<td>5</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>in Seal</td>
<td>13</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>in Porpofe</td>
<td>13</td>
<td>4</td>
<td>0</td>
</tr>
</tbody>
</table>

For Frydays and Saturdays.

First, Leich Brayne.

Item, Frometye Pottage.

1 Shovelords]. Shovelers, a species of the Wild Duck. Shovelards, below.

2 Byters]. Bitterns, above; but it is often written without z, as below.


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

5 Porpofe]. v. p. 147, above.

6 Leich Brayne]. v. p. 141, above, but qu. as to Brayne.

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 Turbuts.  
Item, Tarts of 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.

\[177\]

\[^{2}\] Huberdyne. miswritten for Haberdine, i.e. from Aberdeen; written below Heberdine.
\[^{a}\] Goils. v. above, p. 174. l. 5.
\[^{b}\] Pyke. v. above, p. 50. and below, often.
\[^{c}\] Ruds. qu. Roaches, v. below.
\[^{d}\] meats. Viands, but not Fleshmeats.
\[^{e}\] Lamprons. v. p. 142, above.
\[^{f}\] Burbatts. qu. Turbuts.
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 Passlewe, for the Sewer-board end.
John Merys, } Marshalls.
John Mitchill,
Robert Smallpage, for the Cupboard.
William Page, for the Celler.
William Barker, for the Ewer.
Robett Sike the Younger, and
John Hiperon, for 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 state.

$ 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>Description</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>25</td>
<td>0</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 Herring,</td>
<td>25</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Item, 2 Barrells Salmon,</td>
<td>3</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Item, 12 seams(^a) 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 Ramfay,</td>
<td>2</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Pickerings from Holdes(s) II(I) 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>

\(^a\) seams] quarter, much used in Kent, v. infra.
<table>
<thead>
<tr>
<th>Item</th>
<th>l.</th>
<th>s.</th>
<th>d.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item, Received of said Ryther 12 great Eels</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>and 106 Touling Eels, and 200 lb. of Brewit Eels, and 20 great Ruds</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, in great Fresh Sammon</td>
<td>3</td>
<td>16</td>
<td>8</td>
</tr>
<tr>
<td>Item, a Barrell of Sturgeon</td>
<td>46</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Item, a Firkin of Seal</td>
<td>16</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Item, a little barrell of Syrope</td>
<td>6</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Item, 2 barrells of all manner of Spices</td>
<td>4</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Item, 1 bag of Ilingslas</td>
<td>3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, a little barrell of Oranges</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, 24 gallons of Malmsey</td>
<td>16</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, 2 little barrells of Green Ginger and Suckettts</td>
<td>3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, 3 Brettts</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, in Vinegar, 13 gallon, 1 quart</td>
<td>6</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Item, 8 large Table Cloths of 8 yards in length, 7 of them 12d per yard, and one 16d</td>
<td>3</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item, 6 doz. Manchetts</td>
<td>6</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, 6 gallons Vergis</td>
<td>4</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Item, 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.
Manchetts]. a species of Bread, see below.
Vergis]. Verjuice.
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>bread bought for March Payne</td>
<td>0</td>
<td>0</td>
<td>3</td>
</tr>
<tr>
<td>Sugar and Almonds, besides the 2 barrels</td>
<td>11</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>for Salt</td>
<td>6</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>for 5 gallons of Mustard</td>
<td>2</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>a Draught of Fish, 2 great Pikes and 200 Brems</td>
<td>26</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>3 gallons of Honey</td>
<td>3</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>6 Horse-loads of Charcoal</td>
<td>2</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Load of Talwood and Bavins</td>
<td>3</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>4 Streyners</td>
<td>1</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>for Graines</td>
<td>0</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>20 doz. of Cups</td>
<td>6</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>6 Flaskits and 1 Maund</td>
<td>3</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>1 doz. Earthen Potts</td>
<td>0</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>2 Staff Torches</td>
<td>4</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>for Yearbes, 5 days</td>
<td>1</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>for Waferans, 5 days</td>
<td>1</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td>1</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

*h Talwood and Bavins*. Chord-wood, and Bavins. See Dr. Birch's *Life of Prince Henry*: Wetwood and Bevins occur below, p. 184.

i Grains:  qu.

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

l Yearbes: yeare is often pronounced so now; whence *Verby Grease*, 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>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>Carriage of Wheat, Malt, Wine, and Wood, from the Water-side</td>
<td>0</td>
<td>15</td>
<td>0</td>
</tr>
<tr>
<td>Parker the Cook, and other Cooks and Water-bearers</td>
<td>4</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>6 doz. of Trenchers</td>
<td>0</td>
<td>0</td>
<td>4</td>
</tr>
<tr>
<td>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></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 Heronsows,</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>

B B 2 Item,
Item, in Malmsey, 24 Gallons, 32 0
Item, in Bucks, 10 0 0
Item, in Stags, — — —

Fryday and Saturday.

First, 3 couple of great Ling, 12 0
Item, 40 couple of Heberdine, 40 0
Item, Salt Sammon, 20 0
Item, Fresh Sammon and Great, 3 6 8
Item, 6 great Pike, 12 0
Item, 80 Pickerings, 4 0 0
Item, 300 great Brems, 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 seame of Fresh Fishe, 4 0 0
Item, 2 Bretts, 8 0
Item, a barrell of Green Ginger and Sucketts, 4 0
Item, 14 gallon of Vinegar, 7 7½
Item, 6 horse-loads of Charcoal, 2 4
Item, 40 load of Wetwood and Bevins, 53 4
Item, for Salt, 5 2
Item, 6 doz. of Manchetts, 6 0
Item, Gingerbread for March Payne, 0 8
Item, 5 gallon of Mustard, 2 6
Item,
Item, for loan of 6 doz. vessels, 5 2
Item, 3 gallons of Honey, 3 9
Item, for the costs of Cooks and Water-bearers, 4 0 0
Item, for the Judges and Clerks of the Assize, for their Horse-meat in the Inn, and for their Housekeeper's meat, and the Clerk of the Assize Fee, 10 0 0
Item, for my Livery Coats, embroidered, 50 0 0
Item, for my Horses Provender, Hay, Litter, and Grass, at both the Assizes, 6 13 4
In a vellum MS. Account-Book of the Gild of the Holy Trinity at Luton, com. Bedford, from 19 Hen. VIII. to the beginning of Ed. VI. there are the expences of their Anniversary 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>Description</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 quarters, 6 busheles of Wheat,</td>
<td>50</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>3 busheles Wheat Flower,</td>
<td>0</td>
<td>5</td>
<td>11</td>
</tr>
<tr>
<td>6 quarters malte,</td>
<td>0</td>
<td>29</td>
<td>0</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>8½</td>
</tr>
<tr>
<td>74 Chekyns,</td>
<td>0</td>
<td>8</td>
<td>2</td>
</tr>
<tr>
<td>84 Rabettes, 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>
<tr>
<td></td>
<td>L.</td>
<td>s.</td>
<td>d.</td>
</tr>
<tr>
<td>----------------------</td>
<td>----</td>
<td>----</td>
<td>----</td>
</tr>
<tr>
<td>1 quarter</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>2 legs of Welle &amp; 2 Shodours</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>A Marebone &amp; Suet, &amp; 3 Calwisfere</td>
<td>0</td>
<td>0</td>
<td>4</td>
</tr>
<tr>
<td>1 quarter of Moton, and 6 Calwisfere</td>
<td>0</td>
<td>0</td>
<td>9</td>
</tr>
<tr>
<td>20 Lamys</td>
<td>1</td>
<td>5</td>
<td>10</td>
</tr>
<tr>
<td>Dressyng of Lamys</td>
<td>0</td>
<td>0</td>
<td>6</td>
</tr>
<tr>
<td>Wine, 2 galons, a potell, &amp; a pynte</td>
<td>0</td>
<td>1</td>
<td>9</td>
</tr>
<tr>
<td>Wenegar 3 potellis</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Warg b 1 galon</td>
<td>0</td>
<td>0</td>
<td>2 ½</td>
</tr>
<tr>
<td>Spyce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 lb Pepur &amp; half</td>
<td>0</td>
<td>6</td>
<td>11</td>
</tr>
<tr>
<td>4 oz. of Clovis &amp; Mace, &amp; quartron</td>
<td>0</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>1 lb. of Sugur &amp; half</td>
<td>0</td>
<td>7</td>
<td>0</td>
</tr>
<tr>
<td>½ lb. of Sinamon</td>
<td>0</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>12 lb. of gret Refons</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>6 lb. of finale Refons</td>
<td>0</td>
<td>1</td>
<td>4</td>
</tr>
<tr>
<td>½ lb. of Gynger</td>
<td>0</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td>½ lb. of Sandurs</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Lycoras</td>
<td>0</td>
<td>0</td>
<td>6</td>
</tr>
<tr>
<td>4 lb. of Prunys</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Confetts</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>½ lb. of Turnefell</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Grenys</td>
<td>0</td>
<td>1</td>
<td>9</td>
</tr>
<tr>
<td>1 lb. of Anesfeds</td>
<td>0</td>
<td>0</td>
<td>5</td>
</tr>
</tbody>
</table>

* Veal, now in the South pronounced with *W*.

* Verjuice.

2 lb.
<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 Dats</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>3.5</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>Fyffe,</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 Coks</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 toothing 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.