John Inett
1842

William Edwards
1842

Class

Book
THE KATHERINE GOLDEN BITTING
COLLECTION ON GAstronomy
Presented by A. W. BITTING
FIRST COOKERY BOOK.

The Liber, or rather Codex, Principis in the very long and extensive catalogue of works on English Cookery, is a vellum roll called the Form of Cury, and is supposed to have been written about the beginning of the Fifteenth century by the master-cook of Richard II., who reigned from 1377 to 1399, and spent the public money in eating and drinking, instead of wasting it, as his grandfather had done, in foreign wars. This singular relic was once in the Harleian collection, but did not pass with the rest of the MSS. to the British Museum; it is now however, Additional MS. 5016, having been presented to the Library by Mr. Gustavus Brander. It was edited by Warner in his "Antiquitates Culinariae," 1791. The Roll comprises 196 receipts, and commences with a sort of a preamble and a Table of Contents.
A Peacock Screen
The lower part of a Brise-monde in the Church of St. Margaret, T. From a periodical work published by M.
Decoyle Feast.

Craaf monumental plate

Engraved. Kings Lynn, Norfolk.

Antiquitates Culinariae, or
CURIOUS TRACTS
relating to the Culinary affairs
of the
OLD ENGLISH.

With a preliminary discourse, Notes, and Illustrations,

By
The Reverend Richard Warner,
OF SWAY.

near Lymington, Hants.

Πολλῷ τῷ ἔλεονας λίμου κόρος ἑλεσεν άνδρας.

Non in Caro nidere voluptas
Summa: sed in tripso est, tu pulmentaria quaere
Sedando.

LONDON.

Printed for R. Blamire, Strand.

1791.
A Saxon Entertainment.

From Strutt's *Bonâ Angel-cynnán*. Vol.1, Pl.16, Fig.1.
PRELIMINARY DISCOURSE.

IT would not be an incurious, (nor perhaps an ufeles,) labour, provided we had materials remaining to effect it; to trace the history of the Ars coquinaria, from the earliest ages, to the present—to mark the various, and contradictory alterations, which have taken place in it, since the period, when the abstemious Patriarch regaled himself with a morrel of bread *, the herbs of the field, or other inartificial viands; to the time, when the remotest parts of the world were visited; and earth, air, and ocean ranfacked, to furnish the complicated delicacies of a Roman supper †—and to point out the several gradations of refinement, which have occurred in the science of eating, in our own country, from the humble table of our Celtic ancestors; to the studied epicurean of the present times.

An attempt of this nature however, which, at the best, could be executed but imperfectly, would lead us into a field of dissertation, and research, too wide for the intended limits of this discourse: let it suffice therefore, to mention some few particulars, relative to the cookery, the feasting, and the revelry, of times of yore, delivered in the form of an historical deduction, which may serve to introduce, the following curious culinary traits.

Doubtful as it is, whether man was allowed the use of animal food, before the flood, we can form no conjecture, relative to the culinary concerns of the Antediluvian. If, as the generality of interpreters suppose ‡, his diet was limited to the herb of the field, bearing feed §, and the fruit of the tree, no great art could be required, to prepare such simple food; probably, bruising the herb, and pulverizing the grain, forming it into a paste, and baking it on the fire, were the greatest exertions of his culinary knowledge ||.

As

* Vide Gen. c. xviii. v. 5.
† Vide Sueton. in vit. Velleili.
‡ Vide Poli Synopsis in Gen. ix. v. 3. et Gen. i. v. 29.
§ Gen. i. v. 19.
|| The philosopher Ptolemaus, was of opinion, that mankind learnt the art of baking, from the observation of the process, which grain underwent in the malaciation and digestion of it. They observed, says he, that the seeds were ground by the action of the teeth, were moistened by the saliva, were kneaded as it were by the tongue, car-

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As soon however as flesh was given to man for aliment, *cooking* became a more serious concern; and its rules more numerous and complicated. Roasting, boiling, and frying meat, were soon in general use, and meals became more diversified than before. In the xviith chapter of Genesis, we have the picture of a patriarchal entertainment; which, though it does not boast any of the *tricks of modern cookery*, nor rise perhaps to the *modern idea of good cheer*, yet presents a very pleasing picture of comfortable living.

It was not long, before combinations of different meats were introduced, and *pottage*, and favoury dishes invented. From the variety of solemn feasts which the *Jews* observed, and their numerous sacrifices, habits of *eating* frequently, might gradually be introduced amongst them; it is certain however, they were not particularly nice, in the preparation of their food. Their repasts, in general, were far from luxurious; and the very name by which their ordinary meals were known, strongly characterizes the simplicity of them.

The first inhabitants of *Greece*, were remarkably simple in their diet. We find grain in its natural state, and even acorns, in their bill of fare.

This ried into the stomach, and there, as in an oven, were fermented, hested, and converted into food. Imitating nature as closely as they could, they bruised their grain with stones, and mixing the flour with water, and kneading it, they produced a paste, which they formed into cakes and baked on the fire, till in process of time the art was completed by the invention of ovens. Apud Senec. Epist. xxi. p. 409.

* The simple mode the early inhabitants of *Palestine* pursued in killing their meat, is yet retained, by their descendents, and thus described by an accurate traveller. "They make in their tents or hovses an hole about a foot and a half deep, wherein they put their earthes pipkins or pots, with the meat in them closed up, so that they are in the half above the middle, three fourth parts thereof, they lay about with stones, and the fourth part is left open, through which they sling in their dried dung, (and also sometimes small twigs and straws, when they can have them,) which burn immediately, and give so great an heat, that the pot groweth so hot as if it stood in the middle of a lighted coal heap, so that they boil their meat with a little fire, quicker than we do ours, with a great one on our hearth." Raawolf. p. 192. Harmer's observ. v. VI. p. 267.

+ The words of the sacred text are these. "And Abraham hasted into the tent unto Sarah, and said, Make ready quickly three measures of fine meal, knead it, and make cakes upon the hearth. And Abraham ran unto the herd, and fetched a calf tender and good, and gave it unto a young man, and he hasted to dress it. And he took butter, and milk, and the calf which he had dressed, and set it before them; and he stood by them, under the tree, and they did eat." Gen. xlviii. v. 6, 7, 8. The only singular circumstance in this beautiful picture of patriarchal simplicity, is, the kind of sauce served up with the calf, butter and milk. This is elucidated however, by the following anecdote taken from Ockley's History of the Saracens, v. II. p. 377. Abdalmelik the caliph, upon his entering into Cæfar, made a splendid entertainment. "When he was fat down, Ainus the son of Harreb, an ancient Mecchman, came in; he called him to him, and placing him by him upon his sopa, asked him what meat he liked best of all that he had eaten. The old Meccman answered, an afar well seasoned, and well roasted. You do nothing says Abdalmelik; what fly you to a leg or a shoulder of a fucking lamb, well roasted, and covered over with butter and milk." Harmer's observ. v. I. p. 319.

† Vide Gen. c. xxv. v. 29 and c. xxvii. v. 4. The common pottage of the inhabitants of *Palestine* at this day is made by cutting their meat into little pieces, and boiling them with rice, flour, and parsley. This is probably the *patriarchal pottage*, for the manner of the Arabs are nearly the same as they were three thousand years ago.

‡ They feasted always after sacrificing, eating what remained of the sacrifices. Vide Godwin's Mosis and Aaron, p. 85.

§ They were called *Arwech*, which word signifies properly, such fare as travellers and way-faring men use on their journeys. Godwin's Mosis. and Aaron, p. 86. Repeated pottages in holy writ bear testimony to the constant use of oil, honey, milk, and butter, by the Jews at their entertainments; they were indeed esteemed great delicacies among that people, and are still held as such throughout the holy land. In the oil, it was customary with them to dip their bread; a custom which the *Arabs* practice to this day. Vide Vostock's Trav. vol. II. p. 5. Their most esteemed meats were the calf, the kid, and the lamb; the last is particularly mentioned by Amos in his enumeration of the Jewish luxuries. Amos c. vi. v. 4. Sir John Chardin speaks in strong terms of the exquisite delicacy of the *Palestine* kid and goat. Harmer's observ. vol. I. p. 322.

† Vide Ælian. Var. Hist. Lib. iii. c. 19.
‡ Vide Suid. voce Ædelus. t. II. p. 738.
Preliminary Discourse.

This style of living however, continued not long; it was naturally loft, in their first approaches towards civilization. Together with the fierce and unsocial manners of savage life, the benevolent Ceres taught them to relinquish also their wretched diet. The Grecian food however, for ages afterwards, continued to be simple. Oxen, sheep, and swine indeed, supplied their tables; but the method of preparing them, was extremely plain; they were chiefly roasted, and served up, without decoration, sauces, or any other accompaniment.

Elegant, wealthy, and refined as the Athenians were; they notwithstanding retained, till towards the later periods of their freedom, a characteristic plainness in their mode of living. They carried the frugality of their table so far, as to excite the ridicule of their luxurious neighbours. To live, ἅρπαγγες, like an Athenian, was a reproachful expression applied to those, who were famous for parlimonious living.

Temperate however as the Athenians were, the inhabitants of Lacedaemon, went far beyond them in this respect; and if the Sicilians were famous to a proverb for their gluttony, the Spartans were not less so for their abstemiousness.

Convinced, that the luxuries of the table had a tendency, both to effeminate the mind, and debilitate the body; the prudent lawgiver of Lacedaemon, banished every appearance of delicacy from it. His συστάσεως, or public tables, presented nothing delightful to the eye, or pleasing to the palate—all was coarse, and homely. The name of one of their dishes has been handed down to these times. The μέλας ἱππος, or black broth of Lacedaemon, will long continue to excite the wonder of the philosopher, and the disgust of the epicure. What the ingredients of this fable composition were, we cannot exactly ascertain; but we may venture to say, it could not be a very alluring medle, since a citizen of Sybaris having tasted it, declared it was no longer a matter of astonishment with him, why the Spartans should be so fearlefs of death in battle, since any one in his senes, would much rather undergo the pains of dissolation, than continue to exist on such execrable food.

From the Lacedaemonians therefore, it is evident the ars culinaria, could receive no improvement—The fact is, both the art and its professors, were held in

† I find but one instance in Homer, which may be mentioned as an exception to this mode of dressing meat; and that occurs in the 21st II. v. 352. where mention is made of bulling it.

‡ Vide Athenaeus, p. 9. Lib. I.

¶ More intent on the improvement of the understanding, than the gratification of the palate, the polished Athenian strove to delight his guests, not by the profusion of his dishes, or multitude of his wines, but by the discussion of useful and interesting topics of conversation; by the recitation of inspiring and patriotic odes, or by the amiable disputations of poets, historians, and philosophers. Vide Athenae. L. vi. c. 5.

* Lyceus apud Athenaeum L. iv. c. 3. Athenaeus has handed down to us, a full account of an Attic sauce; but from the frequent use of filthium (which is supposed to be a saffron) in their dishes, and sauces, we may venture to say a modern epicure would have been miserably disheartened if obliged to have partaken of it.

† Vide Plato de Repub. Cicer. de Finibus et Athenaeus Lib. i. c. 19.

‡ Jull. Pollex in his Onomast. Lib. vi. says, the Lacedaemonian black broth was blood, thickened in a certain way. Dr. Liffer (in Apulium) supposes it to have been bag's blood; if so this celebrated Spartan dish, bore no very distant resemblance to the black puddings of modern days.

§ Vide Athenaeum Lib. 4. c. vi. p. 118. One of the choice dishes of the Greeks was termed the Mystes, and made with cheese, garlic, and eggs, beaten up together; they had also a composition of eggs, honey, cheese, and rice, which they called ραπαλλή, because it was served up in fig leaves. Vide Schol. Aristoph. ad Acharn. v. 173, et Schol. Aristoph. ad Apo. v. 1100.

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in utter contempt by this warlike nation; and such as were skilled in the mysteries of cookery, were driven from Lacedaemon, loaded with disgrace. Let us now turn to the Romans, and see whether they were equally inattentive to the gratification of the palate.

Whatever these people might have been, in the early periods of their commonwealth; when a Consul could dine upon roasted turneps, as wealth and power increased, they sunk into the grossest luxury. It was customary with many of the Romans, to indulge in eating no less than five times a day. Their meals however, were not all equally substantial, or luxurious. The cena, or supper, particularly claimed the exertions of the cook, and the attention of the epicure. This meal was considered as the most important; and immense sums were expended, and indefatigable pains exhausted, in providing for it.

Crowned with garlands, bathed with essences, and clad in the convivial robe; the luxurious Roman reclining on his couch, partook of the brains of peacocks and pheasants, the tongues of nightingales, and the roes of the most delicious fish.

The annals of the empire, are almost the annals of gluttony. The life of Tiberius, is little better than an unvaried scene of the most disgusting, and unnatural vices. He seems, in his retreat at Caprea, to have pushed human depravity, nearly to its utmost limits. Delicacy is unwilling to draw aside the veil, which time has thrown over his abominable impurities; it will be sufficient to remark, that it was customary with him to consume whole nights, in eating and

† Very unlike indeed was that profigate and luxurious race of men, the Romans, under the emperors, to their temperate, and virtuous ancestors, of whom Salvinian, says, "Rutilico cibos ante ipos focos fumperunt, equeque ipos capere nis ad vesperam non licuit." Salvian. Lib. 1.
‡ This practice however was confined to the voracious only; moderate men seldom ate more than twice during the day; namely, about noon, when they dined, and in the evening, when they supped. The dinner was a very light meal.

Pramus non avidè, quantum interpellat inani
Ventre diem durac, domésticus ciótor.


Cicero also thought two hearty meals a day were too much. Vide Tuske, Quesi. 5.
§ Athenaeus Lib. xxv. c. 10. Roses were the flowers most generally made use of on these occasions. Vide Athenaeus pallium. It may not be out of the way to remark that the rose, among the ancients, was considered as the emblem of silence; wherefore, in entertaining rooms, it was customary to place this flower abov e the table, signifying, whatever conversation passed there, it was not to be divulged. Hence the saying of "All under the rose," among us, when secretly is to be observed.
∥ Vide Horace and Pliny, Lib. vi. c. 2. These robes were of a light, and cheerfull colour; hence Cicero in Vatinium fava, "Quis unquam cenantit armus? Who would go to a feast in fable attire? Vide also Athenae. Lib. xv. c. 5.
* The Romans learnt this recumbent posture at meals from the Greeks, for they anciently sat while eating. Vide Serv. in Aenid. 8. The European Greeks had the custom from their Ionian brethren, who received that, with various other corrupt ones, from the loft, effeminace, and luxurious Asiatics, their neighbours. Potter's Antiq. vol. 2.
† Vide Sueton. in vit. Vitellii, c. 13 et Lamprid. in Heliogab. c. xix. p. 835.
and drinking; and Suetonius gives us an instance, of his having spent a night, and
two days, at the feasting table, without ever leaving it. Vitellius also must not be overlooked, in the enumeration of Roman gluttons. He never failed to eat voraciously, three times a day, often four times: his stomach, as the historian tells us, being always qualified to receive a fresh supply, from his constant practice of taking emetics after repast. On a particular occasion, at one of his entertainments, two thousand of the rarest fish, and seven thousand of the most curious birds, were placed before his guests; and at the dedication of a mighty dith, which he dignified with the name of the field of Minerva, he gave a supper which astonished even his luxurious countrymen. Fortunately the reign of Vitellius was short; but fish was his excessive extravagance, that in the course of little more than seven months, he contrived to expend, in feasting alone, the enormous sum of seven millions of our money.

Heliogabalus, whose genius displayed itself in the invention of divers fancy receipts, added to the lift of Roman dainties, by making sausages of oysters, lobsters, crabs, and squilla.

The profusion of his table almost exceeds belief; and when invention had nearly exhausted itself, in providing delicacies for his palate; the companions of his intemperance, were urged by the offers of immense rewards, to discover new combinations of meat, and unheard of modes of cooking it, to stimulate the languid appetite of the imperial glutton.

But the excesses of the table were not confined to the palaces at Rome; they were found in the houses of private citizens. A player of the name of Æsop is recorded, whose favorite dish consisted of the tongues of such birds, as possessed the faculty of imitating the human voice. And Clodius his son, added to his father’s epicureanism, such a boundless prodigality, that he dissolved pearls in liquors, which were poured into the dishes, served up at his table. Vedius Pollio, we are told, hung with ecstacy, over lampreys, that had been fattened with human flesh. Various other epicures are on record, which flew to what a height the vices of the table had attained, in the wealthy periods of the Roman Empire.

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‡ Vide Sueton. in Vit. Tiberii, c. 42, 43, 44 et 45. His usual mode of supping was “Nautilus paulus minus callis.” Vide Sueton. in Vit. Vitellii.
§ Sueton. in Vit. Vitellii.
∥ Vide Gibbon Decl. and fall of Rom. Emp. vol. 16, note. Alfo Sueton. in Vit. Vitellii, where is a warm picture of his excessive gluttony, c. 13.
* Lampridius in Heliogab. Lifer in Apicium, praf. p. 6. The ∑ squilla was a species of the crab. Vide Plin. Lib. ix. c. 42. Where may be found a very curious account of a confedyeracy formed between this marine animal, and another called the pêna for the purpose of procuring food.
‡ This refined epicure spent fix thousand sesterias (four thousand, eight hundred and forty-three pounds, ten shillings) in one dith only. The contents of it were, the rarest singing birds that could be procured. Plin. Lib. vi. c. 60. Arbuthnot on ancient coins, p. 133. Lifer’s Pref. in Apicium.
∥ Lucillus built a room, and dedicated it to Apollo. Every supper which he gave there, cost him five thousand drachmas, about one thousand, six hundred and fourteen pounds, eleven shillings and eight pence of our money. Arbuthnot on ancient coins, p. 133.
* Vide Lifer praf. p. 7. Julius Capitol. c. 5.
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But no name appears to have been more famous at Rome, among the epicures of that luxurious city, than the name of Apicius.

There were three Apicii, who flourished, if I may so call it, at different periods. The first lived before Rome had lost her freedom; the second under the emperor Augustus, and the third under Trajan.

The second Apicius, however, appears to have been, without competition, the most ingenious epicure of the three. He reduced eating to a system, and gave lectures at Rome, on the various methods of pleasing the palate, and preparing delicacies for the table.

According to the testimony of Pliny, he was remarkably skilful in the preparation of ragouts; and the Apician receipt for preserving oysters, which he contrived to send fresh five hundred leagues, was long considered, as an inestimable piece of culinary knowledge.

The sums expended by Apicius, in the indulgence of his palate, were enormous. When his affairs became embarrassed, in consequence of his excesses, he was driven to the inspection of his accounts; and finding, that of his large potbellies, only seventy or eighty thousand pounds remained; in despair at being obliged to discontinue his usual mode of living, he concluded his many delicious repasts, with a dose of poison.

A curious book has reached our times, relative to the Roman art of cookery; the larger part of which, consits of receipts, under the name of Apicius. There are doubts among the learned, whether this is a compilation, by that Apicius, of whom I have been speaking. Dr. Lister, the late editor of the work, supposes it rather to have been compiled by some other person, under the name of Caelius Apicius, because the culinary art, was so greatly indebted, to that famous epicure, be that however as it may, the book is confessed by all to be genuine, and at least as old, as the later emperors; and as such, may be considered as the most authentic, and curious repository of Roman culinary knowledge, now existing. That the English reader may be enabled to form some idea of the heterogeneous messes, with

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In this enumeration of the Apicis, I follow Athenæus, Montf. Bayle, and other critics: the Dr. Lister doubts whether there were more than two epicures of that name, "nam de tercio habl Trajano haveris," says he. Pref. p. 4.

Seneca de Vit. Beatt. I. 95. That Apicius considered trouble and difficulties as nothing, when the indulgence of his palate was the end proposed, will appear from the following anecdote, which we have in Athenæus. While staying at Minturno in Campania, he ate a delicate species of fish, which he relished exceedingly; and being informed, that on the coast of Africa the same fish were found of uncommon magnitude; he instantly set sail for the spot, though the voyage was attended with great inconveniences. When he arrived there, the fishermen brought him the largest they could procure, but he, finding they were much smaller than he had imagined them to be, instantly hoisted sail in rage and disappointment, and never once set his foot on shore. Athenæus Lib. i. p. 7.

Plin. Lib. viii. c. 57. et alii locis.

Athenæus Lib. i. p. 7.

Arbuthnot on ancient coins p. 166. The sums expended by Apicius in his kitchen, amounted to eight hundred and seven thousand, two hundred and ninety-one pounds, thirteen shillings and fourpence of our money. Idem.

with which the Roman palate was delighted, I have introduced two receipts, translated from *Apicius*.

To make thick sauce for a boiled chicken.

Put the following ingredients into a mortar; anise-feed, dried mint, and lazer-root*. Cover them with vinegar. Add dates. Pour in liquamen †, oil, and a small quantity of malted seeds. Reduce all to a proper thickness, with sweet wine warmed; and then pour this same over your chicken, which should previously be boiled in anise-feed water.

An hog’s paunch‡.

Having cleaned it well, wash it, first with vinegar and salt, and afterwards with water. Then take hog’s flesh pounded to a paste; mix with it the brains of three hogs, cleaned from the fibres, together with hard eggs. To this put cloves of garlic; add whole pepper, and make it of a proper consistence with broth. Beat up pepper, ligusticum, asafoetida, anise-feed, ginger, a small quantity of rue, the belt garum, and a little oil. With this composition stuff the paunch, but not too tightly, that it may not be much agitated in boiling. Tie the mouth of it well, and put it into a boiling cauldron. Then take it out, and prick it with a needle, left it should burst. When it is parboiled, take it out again, and hang it up to smoke, that it may acquire a proper flavour. Lastly, when you untie it for the purpose of dressing it, add *garum*, wine, and a little oil; cut it open with a small knife, and serve it up with *liquamen* and *ligusticum*.§

From these receipts, we may acquire some idea of the complicated and heterogeneous mesgles, which formed the most exquisite delicacies of a Roman table. At the present day, nothing can be conceived more disgusting, than many of these dishes; since a variety of ingredients, from which a modern would shrink with abhorrence, were cast into them, by the cooks of Rome, with the most lavish hand. Asafoetida, rue, &c. were used in almost every high-seasoned dish; and we meet repeatedly, with the extraordinary mixtures of oil and wine, honey, pepper, and the putrid distillation from stinking fish. In short, the Roman

* From the lazer root a strong juice or gum was extracted, similar to asafoetida. *Humelbergii Not. in Apicium, p. 23.*
† The *liquamen* and *garum* were synonymous terms for the same thing; the former adopted in the room of the latter by the Romans about the age of *Julianus*. It was a liquid, and thus prepared. The *garum* of large fish, and a variety of small fish, were put into a vessel, and well falted, and being exposed to the sun, were continued in that state till putrid. By this process, a liquor was produced in a short time, which, being strained off, was the *liquamen* or *garum* above mentioned. *Vide Litcher in Apicium, p. 16. notes.* Also Pliny Lib. xxxiii. c. 7. et 8. *The belt garum was made from the *semen*, the *wooff* from the *tunocyp*.* *Vide Marcial Lib. 13.*
‡ The skill of the Roman cooks, was most apparent in preparing the flesh of hogs for the table. We are told they could, by their sauces, impart to this meat the flavour of any other they pleased. *Arbuthnot on ancient coins, c. 7.*
§ The ligusticum was an herb found in Tuscany, of a very hot nature, and considered as greatly beneficial to the stomach. *Vide Humelberg: in Apicium, p. 59.* *Apicium Lib. vii. c. 7.*
|| The celebrated *garum* of the Roman epicure, was no better. Hear what Pliny says of it, "Aliud...etiamnum liquamen exquisiti genus, quod garum vocatur, interfluis piciun, ceterisque que abicienda ecint, sole maceratis, et fit illa putreficentium fiantes." *Lib. xxxii. 7. 8*.
Roman cook seems to have gone in direct opposition to the selection, which the poet makes Eve use, in preparing an entertainment, for says he, the so contrived, as not to mix

Taste not well join'd, inelegant, but bring
Taste after taste, upheld with kindliest change.

Par. Loft. b. V. l. 334.

The animals also, which the Roman epicure devoured, would now be eaten only in a time of famine; for surely it would be esteemed preferable, to suffer something from hunger, than to load the stomach, with dormice, polypi, hedge-bogs, and cuttle-fish.

Of these messes however, disgusting as they appear to us, the Romans eat voraciously; and that repulsion might not induce disorder, various methods were adopted, to promote digestion. To this end the promuljis *, a kind of methyglin, was handed round to the guests at supper, previous to the use of any solid food; of which, each drank a small quantity, to whet the appetite, and strengthen the stomach †. Raw lettuce also, was taken for the same purpose; though the refined epicure, generally used the more expeditious mode of swallowing an emetic, after having glutted himself, with the indigestible messes, which Roman luxury had invented ‡.

Devoted as the Romans were to the pleasures of the table, yet the cook, (who may be considered as the minister of these pleasures), was generally a slave. Vanity however, which is a foible in the lowest characters of human nature, was found even in a Roman cook. We have instances on record of its ebullitions. "Assuredly," cries one who had invented a receipt, "I have discovered Ambrosia. "Had the dead but the faculty of smelling, the fragrance of my compositions, "should speedily restore them, to health and strength." "Oh!" says another, "was I but master of a cook's shop! Surely no one should pass my doors, without "experiencing the power of my art. Such an exquisite favour should arise from "my kitchen, as would fix the traveller at my gate, loft in astonishment and "delight; nor would he be able to escape from the spot, unless some friendly "fingers were applied to his nostrils, and the charm was thus prevented from "longer operating §.

But enough of Roman cooks and cookery.

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* The promuljis was a mixture of honey, wine, and spices, boiled together. The first receipt which occurs in Apicius, is to make this composition. Vide Apic. p. 4. Athenæus et Plin. L. 14.
‡ Athenæus. Suetonius in vit. Vitelli.
§ Vide Athenæ. Lib. vii. c. 11. The sum given for a slave that excelled in cookery, was, notwithstanding, very considerable, viz. four talents, or near eight hundred pounds of our money. Sumptuary laws for the purpose of restraining luxury, were repeatedly enacted at Rome, but without effect. One of the last attempts to check the growth of it, was made by Antonius Felix, who preferred a law to limit the vast expenses of Roman feasting. This however was, as all of a similar nature had been, despised. Entertainments as extravagant and splendid as before, were still given. Disguised at this inattention to his law, the reformer, shortly after its promulgation, refused every invitation to a feast, charging rather to decline society, than to fand in his presence the breach of his own institution. The prices given by Romans for delicacies were immense. A barrel of salt meat from the kingdom of Pontus, cost four hundred denarius, and a pitcher of Falernian wine two hundred. Montefquieu's Spirit of Laws, vol. i. p. 146.
Preliminary Discourse.

The early Britons, according to the testimony of Diodorus Siculus, were remarkably simple in their diet.† A small spot of ground, around their habitations, was cleared for the reception of grain: when fit for the sickle, it was reaped, and deposited in caves, dug in the earth, for the double purposes, of concealment, and preservation. When it was necessary to make use of it, their simple, but tedious, process of preparing it for the table, was, picking the grains from the ear, and reducing them to paste in a mortar; and this, as Diodorus assures us, was their chief food. Caesar, however, has added milk and flesh to the British table‡; and as the sanguinary religion of the Druids, enjoined the frequent immolation of victims, to excite, or appease, their multifarious deities, it is probable, they generally partook of the sacrifices, which were offered on these occasions. One bloody and unnatural feast, we know they sometimes celebrated. In times of public calamity, when dangers were to be deprecated, or aid to be implored; the venerable Druid, trembling at the rites he himself was about to perform, led his silent flock into the secret recesses of the hallowed grove. There, at the solemn hour of midnight, the human offering, the most grateful present to the incensed gods, was brought forth, adorned for sacrifice. The fatal sign was given, and the consecrated dagger plunged into his heart. The body was then laid open, the entrails examined, and as soon as the divinations were pronounced, the bloody butchers fat down to the horrid feast, and partook § of the remains.

Without doubt, soon after the arrival of the Romans in this country, the culinary knowledge of the Britons was largely extended. Indeed, we know this to have been the case. Fond of introducing their own arts and civilization wherever they went, it must be acknowledged, that these masters of the world, made some compensation to the nations they conquered, by bestowing refinement, for the loss of liberty. From being a turbulent, unsocial, and savage people, the Britons were soon taught by their conquerors, to prize the quiet comforts of a civilized life. A refinement in manners, hitherto unknown among them, took place; splendid edifices, and extensive cities were reared; the elegant and becoming attire of the Roman was adopted; and the luxurious delicacies of Italy, decked the table of the conquered Briton.||

While the Romans remained in this country, we have reason to suppose, this civilization continued. But when they were recalled into Italy by the incursions of the Goths, and the Britons were thus deprived of their instructors, a sad reverse, in a short time, took place; and our ancestors fell again into that barbarism, from which they had been extricated three centuries before.

An unsocial, and gloomy mode of feasting, was by degrees introduced, which perhaps arose, from the continual state of alarm the depredations of the Picts occasioned. Clad in armour, with the attendant esquires behind, bearing their shields, the British warriors seated themselves at the round table, so famous in story, from which the softer sex was excluded.

This

† Lib. v. c. 11.
‡ De Bell, Gall. v. 10.
|| Vide Tacit. in vit. Agric, c. 21.
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This circular form their jealousy had devised, to avoid every idea of precedence among chiefs, who could not brook subordination.

The Saxon conquest, which, like an inundation, swept away the small remains of Roman refinement that still existed, and in a manner, annihilated the inhabitants of this country, was not favourable to the improvement of the art of cookery; and though, like most other barbarous people, they placed part of their happiness in sensual indulgence; yet the quantity, rather than the quality of their food, was the object to which they attended; or in other words, they preferred a ponderous dish, to a nice one.

Delighted most when engaged with his foes, the Saxon went to battle, with barbarous exultation; and when the fray was at an end, consumed the night, in feasting, and carousing. During these hours of debauch, he transacted the most momentous concerns; alliances were ratified, expeditions were planned, and important questions discussed; while his board disclosed nothing more than thickened milk, the wild apple of the woods, or the game which accident supplied; and his only beverage was a simple liquor, expressed from barley or wheat.

After the Saxons had securely settled themselves in their new conquests, a gradual improvement in their manners began to take place; and the arts of social life were more cultivated, and better understood. Cooking also, had more attention bestowed on it than before. Among the delineations on ancient manuscripts, which Mr. Strutt has taken the pains, to publish, and explain, we find two, that represent a Saxon feast. The number of personages in the more remarkable one, are five. Three appear to be sitting at a table, while the two others, are serving them on their knees. The banquet consists of a large fish, on a kind of platter in the middle, and two deep dishes, probably filled with boiled meat, and broth on each side. The attendants seem to hold spits in their hands, transfixing joints of meat, from which, one of the figures is employed in cutting a piece. The table has most of the modern decorations appertaining to it; such as a cloth, plates, dishes, knives, &c. Forks we know were not in use till ages afterwards; accordingly one of the personages has a fish in his left hand, and a knife in his right, which he is about to cut it with; while the third, who sits in the middle, and has a goblet in his hand, appears to be drinking the health of him at his left side.

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† Vide J. Rous Aniquit. Warwick, apud Hearne Itin. vol. VI. p. 106.
‡ The ancient Persians practised a similar custom. Herodotus Lib. i. c. 135. Athenaeus Lib. vi. c. 41.
§ Vide Caesar et Tacitus de Mor. Germ. The Saxons however, were by no means a temperate people. Tacitus tells us, that their ancestors, the Germans, frequently passed the whole night in feasting and carousing. Homely as their barley beverage was, they took large, and frequent portions of it; and to prevent any unpleasant effects from this excess, it was customary with them, after rising from a debauch, to anoint their heads with some cooling unguent. Vide Strutt's View of the Manners and Customs, &c. v. I. p. 48.

|| On reconsidering this curious delineation, I am inclined to think with Mr. Strutt, that the middle figure, is requesting the left hand one, to pledge him, instead of drinking his health. The old mode of pleading each other, was thus. The person about to drink, asked him who sat next, whether he would pledge him; the other answered
The dominion of the Danes in this country, introduced, at least increased, the excesses of eating and drinking; for they were a people strongly addicted to sensual pleasures. Their very religion, in a degree, sanctified this passion for carousal*. To pass a glorious immortality of feasting, and intoxication, in the hall of Odin, begirt with heroes, and attended by beautiful virgins, was the promisc and hope, that animated the Dane to acts of hardihood, which raise astonishment, and stagger belief; and inspired that contempt of torture, and death, that formed so striking a feature in the Scandinavian character†. Regardless alike, whether he conquered, or died, the Dane rushed to battle, with a fury scarcely to be withstood; in the confident assurance, that if he fell by the hand of his enemy, he should speedily have the happiness of quaffing mead in his skull, in the spacious apartments of Valhalla‡.

Hardeknout, the last Dane who swayed the sceptre of England, was greatly addicted to feasting; but equally famous for his bounty, and hospitality. Four times during the day his tables were covered; at which, all were welcome guests, whether invited, or not. He fell a sacrifice however, at last, to his excesses. Being present at the celebration of a marriage at Lambeth, he drank so copiously a draught of wine, while standing, without taking the goblet from his mouth, that a fit seized him, which, in a few days, terminated his existence.§

When the Normans invaded this kingdom, refinement had already made some progress among them. The neighbouring nations were conscious, that the superiority which the descendants of Rollo boasted over other countries, in point of

answered he would, and held up his knife or dagger to guard him during his draught. Writers differ as to the cause of this curious custom; tho' perhaps, if we reflect that the ancient Saxons were a very impetuous people, much addicted to drunkenness, and always girt with their offensive weapons at their featal meetings, we may imagine this precaution arose rather from the manners of the times, than from any particular indulgence of treacherous affination.

* Vide Bartholinus, lib. 2. c. ii. p. 542. The pernicious example of Danish excess, was so quickly and notoriously followed by the Anglo-Saxons, that it was found necessary to restrain it by law. Vide Lambard's Archiologia. King Edgar, by the advice of Dunstan, would not permit more than one ale-house in a village; he also ordained, that all drinking-vessels should be marked with pegs at certain distances, and that the person drinking beyond one of these marks at a draught, should be severely punished. Strutt's View, &c. 49.

† Vide Bartholinus de Cauf. Contemp. Mor. in Dan. and Mallet's Northern Antiquities, vol. i. The following is a remarkable instance of it. Aftern Prada, a Danish champion, defeated his past life in nine trophies, while his enemy Bruce, a giant, was tearing out his bowels. Antiquit. Danic. lib. 1. c. x. p. 172. edit. 1689. But above all fee the sublime Epitaph of Regner Lodbrog preferred in Keyler's Antiquitat. Sel. Septentr. p. 129.

‡ Vide Bartholinus ut supra and Mallet's North. Ant. v. i. Valhalla was the palace of Odin.


The compiler of the “Liber niger domus regis Anglic.” or the black book of the household of King Edward IV. in his introduction gives us the following account of Hardeknout. “Domus Regis Hardeknouti may be called a fader nocehoust of familiarite, which used for his own table, never to be served with only like metes of one meal in another, and that change and diversite was dayly in greate abundance, and that fame after to be minished to his alms-dire, he causey cunning cooks in curissitie; also, he was the surest that began four meales stabified in one day, opulently to be holden for worshipfull and honest people referring to his course; and no more mells, nor bedefall, nor chamber, but for his children in householde; for which four meales he ordyned four marshalls, to kepe the honor of his halle in receving and dysterling fraugers, as well as of his house- holdmen in theyre sitting, and for services and ther precepta to be obeyd in. And for the halle, with all diligence of officers thereto assigned from his farts inceptio, till the day of his death, his house flode after one uniformitie. Thys king reigned but two yeres, except ten dayes, he deyd drinking at Lambeth.” Vide a Collection of ordinances and regulations for the government of the royal householde, &c. p. 18. published by the Society of Antiquarians 1790.
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of civilization, and politeness, was not undervolently claimed; and an education at the Norman court, had been for some years deemed essentially necessary, to form the manners of the young Anglo-Saxon nobility. From hence we may infer, that the culinary art was not unattended to, by a people voluptuous, and refined in other respects. Indeed we are told by an historian, that the difference observable between the Saxon, and Norman modes of living, was exceedingly striking: the former, says our author, delighted in the abundance of their food, the latter in the delicacy of it.

William himself, was not averse to the indulgence of the table. Three festal days in the year, he celebrated with royal magnificence, at particular cities. Christmas-day was kept at Gloucester; Easter-day, at Winchester; and Whitunday, at Westminster. To these entertainments, a general summons was sent to all persons of distinction. The legates of foreign princes were also invited, and every delicacy was provided. During these hours of genial indulgence, the stern soul of William seems to have relaxed into unusual condescension, and good humour: and the petitioner who preferred his request at this favourable season, was seldom dismissed without marks of royal favor.

His habits of indulgence probably induced that unwieldy corpulence, which incomed him so much during the latter part of his life: and occasioned the taunting message which the French king sent him, when confined by indisposition. William answered one joke by another, but did not forget to make the jepter pay severely for his witticism, when the cause of his confinement was removed.

In William’s household establishment, and in that of the other continental princes, the kitchen appears to have been an expensive article, and the officers employed about it very numerous. Du Fresne has given us a list of the inferior domestics. The principal officer was the magnum coquus, or chief cook, a person of considerable account. It is probable, the Normans annexed the same importance to this office, in England, as they did in their own country: for we find in Domeiday book, large tracts of land, surveyed, and apportioned, as the possessions of the coquus, or cook. The dapifer, or steward of the king’s household, occurs also

\[1\] Vide Ingulphus Gale’s Scriptores, and Malmibury de Gell. Reg. Ang. lib. iii. c. 58.


\[3\] Matthew Par. in vit. Willelmi conq. See also Robert Gloucester, published by Hearne, p. 176. That William’s philosophy was not proof against any little disappointment of the palate, is evident from the following anecdote. “When his prime favorite William Fitz-Obarne, the reward of the household, served him with the flesh of a crane scarcely half roasted, he was so highly exasperated, that he lifted up his fit and would have stricken him, had not Edmund, appointed Dapifer, immediately after, warded off the blow.” Mr. Pegge’s pref. to the “Forme of Cury.” 1780.


\[6\] The magus coquorum, of which we find mention made about a century afterwards, was, I presume, only another name for the magnum coquus. If so, the office must have been a very respectable one indeed, since it was held by the brother of Cardinal Otto, the Pope’s legate, who perished in a fray at Oxford 1356. Matt. Paris, p. 4. 65.
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also in the same record †. Under these, a crowd of domestics, executing different offices, under various titles, filled the royal kitchen; and the unwieldy magnificence, that characterized the household establishment of the English monarchs, from the conquest to the end of the sixteenth century, took its origin from this sumptuous prince ‡.

But before we proceed to the particulars of royal revelry, let us look into the refectory of the monastery, and collect what information we can, from the kitchens of the old English ecclesiastics.

Luxury found an early reception within the walls of the monastery. The monks too often led their lives in indolence, and inaction; and as their mental resources were confined to a very narrow circle, and the means of sensual indulgence lay within their reach, we need not be surprised, if we find them, particularly in the darker ages, too much attached to carousal and good cheer.

The cotemporary poets have indeed handled them very severely on this account; and the page of history fancies, in a great measure, their satirical animadversions §.

In Hicks's Thesaurus, we have a poem prefixed to us, supposed by the learned Mr. T. Warton, to be nearly coeval with the conquest, which is a proflig satire on the monastic profession. In it, the luxury of the monks is represented under the idea of a monastery, constructed of different kinds of dressed meats.

There is a wel fair abbei,
Of white monkes and of grei,

† To these we may add the pincerna, or butler, the panteler, the waferer, the fellar, &c. of which offices, and the duties annexed to them, particular accounts may be found in the Household establishment book, published by the Society of Antiquaries 1750, 4to. p. 63.-70. &c. We must not omit to mention the swewr, an office often filled by persons of high consequence. The Liber Niger domus regis Edward IV. gives this account of his duties. "A swewr for the kynge, whiche ought to be full cunning, diligent, and attendant, he receieth the "metes by faynes, and fauly to conveyeth it to the kinge's bourse with faynes accordingly, and all that cometh "to that bourse he feteth and dyreceth, except the office of pantrie, and buttrie, &c." The office of swewr, was, as I above observed, esteemed of sufficient importance to be served by the highest ranks of people. The son of the Earl of Fois (a continental prince) was his father's swewr. Froissart, Edin. Bern. vol. III. fol. 50. a. 1. And Henry the II. on the day when he made his son partner with him in the government of his kingdom, executed the same office, serving up the first dish. Hollinghead’s Chron. p. 76. b. 10.

‡ The kings of England of that (the Norman) race, were exceedingly pompous; both in court, and camp. In their court, they showed their magnificence, by the splendor and number of their retinue, the plenty of their provision, and the like. The court was the centre of reform, for all the barons and great men of the realm, who were peers of the king’s court, gave, as occasion required, their attendance there; and more particularly, as many of them were invested with the great offices of the king’s court. Vide Madox’s Hist. of the Exchequer, c. ii. sect. i.

§ The luxurious manner of living of the monks, so early as the reign of Henry II. may be gathered from the following stories, related of thofe of Canterbury and Wincheste by Giraldus Cambrensis. "Their table" says he, speaking of the Bred, "consisted regularly of sixteen covers, or more of the most costly dainties, drest with "the most exquisite covery, to provoke the appetite and please the taste; they had an execrable abundance of "wine, particularly claret, of mulberry wine, of mead, and other strong liquors; the variety of which was so "great in these repasts, that no place could be found for ale, though the beer was made in England, and par-

尤其是在 Xeit." And of the priest and monks of St. Swithin at Winchester, he says, "They threw "themselves prostrate at the feet of King Henry II. and with many tears complained to him, that the bishop "of that diocese to whom they were subject as their abbot, had withdrawn from them, three of the usual number "of their dishes. Henry enquired of them, how many there still remained, and being informed they had ten, "he said that he himself was contented with three, and imprecated a curse on the bishop, if he did not reduce "them to that number," Vide Grose’s pref. to his Antiquities, p. 60. note b.)
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Ther beth houres and halles:
All of pasteus beth the wallies,
Of fleis of fisce, and a rich met,
The likefullift that man mai et.
Fluren cakes beth the schingles (tiles) alle,
Of church, cloifter, bours, and halle.
The pinnes (pinnacles) beth fat podinges,
Rich met to princes and to kinges,
Ther beth four willis (fountains) in the abbei
Of tracle and halwei,
Of baume, and eke piement—
Yte I do yow mo to witte,
The gees icroft on the spitte,
Fley to that abbai, god hit wot,
And gredith, (crieth) Gees al hote, al hote, &c. §

The nunneries of that age, were probably alike obnoxious to the charges of indecorum, and luxurious living; for our poet goes on to observe,

An other abbai is ther bi
For soth a gret nunnerie:
Up a river of fivet milk,
Whar is plente gret of filk.
When the summeris day is hote,
The yung nunnes takith a bote
And doth ham forth in that river
Both with oris and with fiere:
When hi (they) beth fur from the abbai
Hi makith him (them) nakid for to plei—
The yung monkes that hi feeth
Hi doth ham up and forth hi fleeth,
And comith to the nunnes anon,
And euch monk him takith on, &c. ||

The "Crede of Pierce Plowman," a very scarce book, gives us this humorous, and well drawn portrait, of a friar, bloated with debauchery.

"Than turned I apen when I hadde al ytoted (observed)
"And fonde in a freitore a freire on a bench,
"A gret chorl, and a grym, growen as a tonne,
"With a face so fat, as a ful bladdere,
"Blowen

|| Idem, p. 10.
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"Blown bretful of breth, and as a bagge honged.

"On bothen his chekes, and his chyn, with a chol lollede

"So greet a gos ey, growen al of grece,

"That al wagged his feth, as a quick mire," &c. *

Chaucer, whose strong sense, and genius, prevented him from being shackled by the superflities of an ignorant age, saw the debaucheries of the depraved monasteries of the fourteenth century, and had honesty and courage enough to display them. Throughout his works, he has levelled many satirical strokes, at the vices of the regular clergy. They occur in a variety of places, but more repeatedly in his Canterbury tales; and are sufficient to convince us, that the cloistered monk, and wandering friar, were alike addicted to excess †.

That monastic luxury continued till the dissolution of the religious houses, by Henry VIII. is sufficiently notorious. Indeed, it was one of the chief reasons adduced by that monarch for suppressing these establishments altogether. As Henry is recorded to have been fond of wandering about in disguise, it is not improbable, that he had frequently been witness to the good living of these sequestered ecclesiastics. Fuller, in his church history, has handed down to us, an instance of the kind, which, may here be introduced.

"King Henry VIII., as he was hunting in Windfor Forest, either casually loft, or (more probably) wilfully losing himself, struck down about dinner-time to the abbey of Reading, where, disguising himself, (much for delight, more for discovery, to see, unseen), he was invited to the abbot’s table, and paffed for one of the king’s guard; a place to which the proportion of his person might properly entitle him. A sir-loyne of beef was set before him, (to knighted faith tradition, by this king Henry); on which the king laid on luftily, not disgracing one of that place, for whom he was mistaken. Well fare thy heart, quoth the abbot; and here in a cup of sack, I remember the health of his grace your matter. I would give an hundred pounds, on the condition I could feed so heartily on beef, as you doe. Alas! my weak, and queasie stomach, will hardly digest the wing of a small rabbit, or chicken. The king pleasantly pledged him, and heartily thanked him for his good cheer; after dinner departed, as undiscovered as he came thither. Some weeks after, the abbot was sent for by a pursuivant, brought up to London, clapt in the tower, kept close prisoner, fed for a short time on bread and water; yet not so empty his body of food, as his mind was filled with fears, creating many suspicions to himself, when and how he had incurred the king’s displeasure. At last a sir-loyne of beef was set before him, on which the abbot fed as the farmer of his grange, and verified the proverb, that two hungry males make the third a glutton. In spring King Henry out of a private lobby, where he had placed himself, the invisible spectator of the abbot’s behaviour. My Lord, quoth

† In the 13th century, the monasteries of Sempingham in Lincolnshire, Beverley in Yorkshire, and the knighis hospitalers, were more notorious for their luxury than any other religious houses. Vide an ancient French poem among the Harleian manuscripts, cited by Mr. Warton in his Hist. of Eng. Poetry, v. I. p. 37.
"quoth the king, prefently deposit your hundred pounds in gold, or else no going hence all the days of your life. I have been your physician, to cure you of your quezie stomach; and here, as I deserve, I demand my fee for the same. The abbot down with his duft, and glad he had escaped so, returned to Reading; as somewhat lighter in his purse, so much more merrier in heart, than when he came thence." 

Let us not however deal entirely in reprehension. If the charge of luxurious living, fall with justice on the monafics of this kingdom, previous to the reformation; yet in some degree the obloquy is wiped away, by the recollection of that hospitality, which they were ready to lhev to every description of people. Even strangers were permitted to participate of their bounty. At a time when the communication between distant parts of the kingdom was difficult, from the licentious manners of the age, the want of roads, and the want of inns,—the friendly gate of the monastery was open to the traveller. Nor was it unusual, for the baron, while on the road, to throw himself, and his numerous train of dependant followers, on the hospitality of the monks; the hall was open to receive, and the table covered to entertain him.

Many of the religious houses, particularly the larger monasteries, dedicated an ample portion of their revenues, to the entertainment of these accidental guefts, and the relief of the fick, the poor, and the infirm. Reading Abbey in particular, appropriated great sums to these purposes; and William of Malmbury affurces us, that what was disbursed in this laudable manner, amounted to more than the monks expended on themselves. The priory of Norwich also expended yearly one thousand five hundred quarters of malt, upwards of eight hundred quarters of wheat.

† If further proofs of monafic luxury and indecorum in the 16th century are necessary, we may infer the following letter, which was written by one of the visitors, appointed by Henry, to inspect the religious houses, and sent to the Lord Cromwell about the year 1537. It is preferred among Mr. Dodworth's M.S. collections in the Bodleian library.

"My singular good Lord, &c. As touching the Abbot of Bury, nothing suspect as touching his living; but it was detected he lay much forth at Granges, and spent much money in playing at cards and dice. It was confessed and proved, that there was here such frequency of women, consyn and reforys, as to no place more. Among the relics are found, the coles St. Lawrence was reeded withal; the perring of St. Edmund's nails; St. Thomas of Canterbury's penknife and books, and divers fculs for the head-ache; pieces of the holy cros, able to make an whole cros; other relics for rain, and for avoiding the weeds growing in corn, &c. From Bury St. Edmund's. Your servant bounden. Joseph ap Rice." Grose's pref. 57. note (a.)

‡ From the above general situated on monafic penafality, we should except the Ciferianas, whose manners formed a fine contrast, at least in the 18th century, to those of the other cloistered religious.

O fancta, o felix, albis galeata cucullis,
Libera paupertas! Nudo jeienia pa
ta
Tracta diu solvens, nec corrupta palatum
Mollitie menfæ. Bacchus convivia nullo
Marmore contentus, nec facra cibilia mentis
Inquinat adventa. Stomacho languente ministrat
Solennes epulas ventris gravis hospita Thetis,
Et pales armata Ceres. Si teres mensæ
Copia succedat, tranzvantur olufcula, quorum
Offendit macies oculos, pacemque meretur,
Deterretque famem pallentiam fabria culto——

Vide the Archibrenus of John Harvill, inter MSS. Bod. Dib. 64.

|| Tanner's Noticia Monafica, pref. p. 32.
wheat, and a proportionable quantity of other articles, in maintaining this liberal hospitality *.

The officers of the kitchen, in these great religious houses, were very numerous. The Magister Coquinus seems to have been the principal one. His office was somewhat similar to that of the steward of these days; it being incumbent on him, to purvey provision for the monastery. The Coquinarius, or cook, dressed it. Liquors were provided by the Cellarius, or cellarer. The Hospitalarius, had the care of entertaining strangers, and providing necessaries for them; and the Rettionarius, kept in order the table-cloths, napkins, glaftes, and other utensils. He had also the management of the menial servants. With this train of kitchen domestics, we must not be surprised, if the monasteries in general, afforded striking examples of luxurious living †.

If from the regular, we turn to the secular clergy, we shall behold among them also, the same spirit of magnificence, hospitality, and generous profusion. By the quantity of provisions expended at the inthronization feasts of archbishops Neville ‡, and Warham, accounts of which the reader will meet with in the body of the book, it is evident, that the number of guests at these entertainments, must have been prodigious. The chronicler, William Thorn, tells us, that when Ralph, Abbot of Canterbury, was installed in 1309, not fewer than six thousand persons were entertained, and the dishes served up on the occasion amounted to three thousand §. Robert Wincelbey, Archibishop of Canterbury, with a grandeur of hospitality that surprizes us, provided daily victuals for five thousand poor people; immense

† Tanner’s Notitia Mon. pref. p. 36. Grose’s Aniq. preface. In domeslay book we meet with very many instances of feasts mentioned, as having been given “ad eisum et ad visum monachorum.” Vide examples of it in Hampshire, extracted from domeslay book 1785. The grandeur and munificence of the monks, were not altogether confined to their monasteries. We find them upon several occasions exhibiting splendid spectacles, and courting popularity, by a display of their riches and hospitality. This was the cafe with many of them, when they proceeded to their degrees in the universities, a ceremony generally attended with great parade. In 1308 William de Broke, a Benedictine of St. Peter’s abbey at Gloucester, took the degree of doctor in divinity in Oxford. The whole convent of Gloucester, the abbots of Westminister, Reading, Abingdon, Everetam, and Malmibury, with one hundred noblemen and esquires, attended him, mounted on horseback. After the ceremony was concluded, the new doctor sumptuously entertained his numerous guests in the refectory of Gloucester college. Wood’s Hist. Ant. Univ. Oxon. by Gutch.
‡ When this prelate was admitted to his degree of master of arts in 1452, he feasted all the academics, and a great many strangers for two days, and nine hundred dishes were served up on the occasion. Warr. Hist. Eng. Poet. Difert. 2. vol. I. note.
‡ Vide Thorn apud decrep. scrip. tom. II. p. 2011. “Summa 287. 51. cum allocatione eximiorum, et fuerunt tam viri potentae quam ali diversi in locis Proximo discumbentes les millia hominum et eo amplius, ad tria millia ferculum quo respondentes.” Apud Twisden. In the preceding note I mentioned that it was customary with many of the monks, to take their degrees with great splendor. The graduates in civil law, during the 13th and 14th centuries, made a gallant appearance on these occasions. In the year 1268, the inceptors in civil law at Oxford, were so numerous, and attended by such a number of guests, that the academical houses or hostels, were not sufficient for their accommodation; and the company filled not only these, but even the refectory, cloisters, and many apartments of Oney abbey, near the suburbs of Oxford. It appears that the mayor and citizens of Oxford were constantly invited to these solemnities. These scholastic banquets, grew at length to such excess, that in the year 1434 it was ordered that no inceptor in arts should expend more than “three thousand groffos Turenenses” (nearly fifty pounds) Leland. Coll. p. 2. tom. I. p. 296 et 297. Giraldus Cambrensis at a public recitation of his works, by himself, in Oxford, which lasted three days, feasted on the first day all the poor of the city; on the second, all the doctors and other graduates; on the third, all the students of the university, together with the citizens, and soldiers in the garrison. Wood’s Hist. Ant. Oxon. I. 25.
immense crowds of the sick, and infirm, who were unable to attend at his gate, were supplied with necessaries, at their own houses. A loaf of bread also was ordered every day, to any person who would be at the trouble of fetching it: and on every great festival, a distribution of one hundred and fifty pence, was made to as many poor people.

From the number of guests, and profusion of dishes, at these great entertainments, several hours elapsed, before the ceremonies of them were concluded. The following anecdote gives us an idea of their importance.

"An Italian having a feast here in England, to the archbishop of York, that then was, and conmynge to York, when one of the prebendaries there, broke his bread, as they terme it, and thereupon made a solemn longe diner, the whiche perhaps began at eleven, and continued well nigh till fower in the afternoon, at the whiche diner this bishopp was: It fortunat that as they were fette, the Italian knockt at the gate, unto whom the porter, perceiving his errand, anwered, that my lord bishopp was at diner. The Italian departed, and retourned betwixte twelve and one; the porter anwered, they were yet at dinner. He came againe at twoo of the clocke, the porter told hym they had not half dined. He came at three a clocke, unto whom the porter in a heate, anwered never a worde, but churllishe did shutte the gates upon him. Whereupon, others told the Italian, that ther was no speaking with my lord, almoste all that daie, for the solene diner fake. The gentilman Italian, wondering much at suche a longe sitting, and greatly greved because he could not then speake with the archbyshoppe grace, departed straight towards London; and leaving the dispatche of his matters with a dere frende of his, toke his journey towardes Italy. Three yeres after, it happened that an Englishman came to Rome, with whom this Italian by chaunce falling acquainted, asked him if he knewe the archbishoppe of Yorke? The Englishman said, he knewe him right well.—I praye you tell me, quoth the Italian, hath that archbishoppe yet dined? ||"

The arte of rhetorike for the use of all fuche as are studious of eloquence, fette forthe in Englishis, by Thomas Wilton. London 1555 qto. fol. 78. b. 79. a. The extravagance of the bishops and clergy became so excessive, in the 16th century, that archbishop Cranmer found it necessary to regulate the expenses of their tables, which he did by a constitution dated 1541, as follows,

In the yeare of our Lord MDXLII. it was agreed and coucedenced upon, as well by the common consent of both archbishops and most part of the bishops within this realme of Englande, as also of divers grave men at that tyme, both deanes and archdecons, the fare at their tables to be thus moderated.

1st, that tharchbishop should never exceede six divers kindes of fishe, or fis of fishe, on the fishe days;
2nd, the bishopp not to exceede five, the deane and archdeacon not above four, and all other under that degree not above three; provided also that tharchbishop myght have of second dines four, the bishopp three, and all others under the degree of a bishopp but two. As cullard, tatt, trutter, cheeste, or apples, peares, or two of other kindes of frutes. Provided also, that if any of the inferior degree dyed receve at their table, any archbishops, bishopp, deane, or archdeacon, or any of the lattie of lyke degree, viz. duke, marques, earle, viceount, baron, lorde, knyght, they myght have such provision as were mete and requisite for their degrees,
3rd, Provided alwayse that no rate was limited in the receaving of any ambassadour. It was also provided that of the greater fyshes or fowles, there should be but one in a dines, as crane, swan, turkey cocke, haddock, pyke, tench;
and of leffe fortes but two, viz. capons two, pheasants two, conies two, and woodcockes two. Of leffe fortes, as of patriches, the archbishop three, the bishopp and other degrees under hym two. Of blackburies, the archbishops six, the bishopp four, the other degrees three. Of clackes and jupiter (fines) and of that fort but twelve. It was also provided, that whatsoever is spared by the cutting of, of the olde superfishe, shoulde yet
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The son and successor of the conqueror, William Rufus, inherited the vices of his father, without any of his splendid qualities, except personal courage. In his passion for excess, he even exceeded him; and as his extravagance was more boundless, his exactions were more grievous. We have no particular details of his feasts, or carousals. Stowe however, tells us, that the dissoluteness of his court was beyond example. "The courtiers," says that honest annalist, "devoured the substance of the husbandmen their tenantes; there the layng out of hayre, and the superfluitie of garmentes, was founde, the tenderneffe of the body, and wrestling with women, nice going, with dissolute behaviour was in use; there followed the court a number of effeminate persons, and great companies of ruffians, whereby the same court was not a place of majesty, but a brothel house of unlawful things, such as ought to be abolished."

In the thirteenth year of his reign, on his return from an excursion into Normandy, Rufus reared that spacious edifice, known by the name of Welfington Hall, which to this day boastts its superioritie in point of dimensions, over every other room in Europe of a similiar construction. This was the theatre of royal revelry, and here Rufus held a magnificent feast on the Whituntide after it was compleated. Vast however as the fabric was, it did not equal the ideas of the extravagant monarch; for it being offered to him by one of his courtiers, that the building was too large for the purposes of its construction, the king answered: "This halle is not bigge enough by one half, and is but a bed chamber, in comparion of that I minde to make." Stowe adds, "a diligent searcher might yet finde out the foundation of the hal, which he had purposed to build, stretching from the river of Thames even to the common highway.

The luxury of the English, during the succeeding reigns, from Rufus, to the end of Henry Ill. seems to have increas'd to a pitch of extreme excess; for in the thirty-fourth year of this monarch, the legislature was under the necessity of excising its controlling power; and, on common occasions, more than two dishes of meat, were forbidden to be produced at one meal. It has been the fate however

"yet be provided and spent in playne meates for the relieving of the poore. Memorandum, that this order was kept for two or three monethes, ytly by the delyving of certayne wyful persons it came to the olde excess." Leland's Collect. v. VI. p. 32. edit. 1770.

* Stowe has given us this account of his person and character. "He was of perfon a square man, red coloured, his hayre somewhat yellowe, his forehead foure square, like a windowe, his eies not one like the other, not of any great stature, though somewhat bigbelled; he was variable, inconstant, covetous, and cruel; he burdened his people with unreasonable taxes, pilled the rich, and opprest the poore, and what he thus got he prodigally spent in great banqueting and sumptuous apparel, for he would neither eate, drinke, or weare any thing, but that it coile unmeasurably dore." Stowe's annals, p. 128. b. 30. Alfo Hollinhead, 19. b. 20. Stowe, p. 129. a. 40.

+ This room exceeds in dimensions any room in Europe which is not supported by pillars; it's length is two hundred and seventy feet, the breadth seventy-four. Its height adds to its solemnity. The roof is of timber, most curiously constructed, and of a fine species of Gable. Pennant's London, p. 83.

1 Vide Matthew Par. Hollinhead, and Stowe's annals, 132. a. 40.

§ Hollinhead. Stowe. Cidh flaggi were already known, and seem to have been well flored with every delicacy. "Pratares eft in Londini, supra ripam Aminis inter vina in navibus et cellis viinarum venalis, publica coquina, ibi quotidie pro tempore eft invenire cibaria, fercula, afa, pifta, frixa, elixa, plices, carnes, groiores pauperibus, delicatiores divisis, venationem, avium, avicularium. Quantitatem militum vel peregrinorum intinians intra urbem, quilibet diei vel noctis hodie, ne vel ha nimium jejunum, vel ali iam imprantum excitat, qui se curare volunt molliss, accipere, vel agram aven, vel attingere Ionicum non querunt, "appolitis que ibi inveniuntur delicatissimus." Fitz-Stephen's descript. of Lond. in temp. Henry II.
however of sumptuary laws, in general, to be attended with little effect. The period when chivalry was approaching to its zenith, could not be an auspicious one for the interdiction of revelry and profusion. The example of the monarch, sanctioned the extravagance of the subject, and the reign of Edward I. the successor of Henry III. presents the dawn of that brilliant magnificence, which the unfortunate Richard II. carried to meridian splendor.

If we descend from the hall of the palace, and take a view of the baronial table, during the twelfth, thirteenth, and fourteenth centuries, we shall behold it characterized by a grandeur and pompous ceremonial, approaching nearly to the magnificence of royalty. A spirit of parade, and romantic gallantry, prevailed over the very feasts of these ages; which, though it might appear awkward, and perhaps ridiculous, at present, had then the good effects of nurturing a martial disposition among the nobility, and preferring a sense of decorum, generosity, and politeness, that formed a check on the licentious manners of a dark unlettered age. The fair feast, the noble banquet, of men, were now held in the highest esteem. That respectful compliance, with which the northern nations (so opposite to the un-gallant manners of classic antiquity) ever distinguished the female character, had by degrees arisen to the most profound veneration. The highest ambition of the valorous knight, was, by his martial deeds, and generous exploits, to gain the approbation of his "Ladie love." Throng of noble dams grace the splendid feast of the affluent baron, beheld the joustings and tourneys of gallant knights, contending for their favour, and adjudged the prize, to the most valiant, and adroit. Hence splendor, valor, love, and gallantry, combined to make the revels of these ages, not only spectacles of magnificence, and scenes of hospitable grandeur; but the happy means of increasing refinement of manners, and national civilization.

That triumph of superstition and enthusiasm, the spirit of crusading, which for a century past had seized the potentates of Europe, may be considered as a great promoter, if not the original cause, of that additional splendor, gallantry, and parade, which began to mark the entertainments of the ages now before us. Roused by the prophetic voice of Peter the hermit, monarchs, potentates of all kinds, civil and ecclesiastical, took up the cross, and marched to Palestine, to rescue the hallowed land, which had given birth to their Redeemer, from the polluting hands of infidels. In this region of wealth and wonders, the British nobles beheld

|| It is an extraordinary and paradoxical circumstance in the history of mankind, that the fierce and barbarous nations of the northern regions, should pay to the softer sex, that deference, attention, and respect, which were denied them by the most polished people of antiquity. Such however was the case. The classical authors of Greece and Rome, sufficiently testify, that the ancients considered the fair as greatly beneath them in strength of mind and dignity of nature: they were esteemed unworthy to mix in social intercourse and conversation; and fit only to manage the inferior and menial concerns of domestic economy. On the other hand, among the savage people of the North, the female character was esteemed, and admired. In all matters of importance, or points of difficulty, the opinion of the women was taken, and for the most part followed. An oracular spirit was supposed to reside in them. They headed embassies, led armies to the field, and by their exhortations and example stimulated the combatants. In short, no office was deemed too sacred or important to be held by them. The principles from which this different conduct towards the fair, in the northern and southern nations, arose, are ably investigated by Mr. Mallet in his Northern Antiquities. We shall only remark, that to the former may be traced the origin of that spirit of affection, gallantry, and politeness towards the female character, which pervades Europe, and distinguishes it from the rest of the world; a spirit that has done more towards civilizing and softening the rugged manners of men, than all the declamations of orators, the compositions of poets, and the subtle reasonings of metaphysical philosophers, were able to effect in the ancient world.
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Beheld a display of riches and magnificence, to which their own country had been hitherto stranger; and from thence, as well as from the kingdoms they passed through, in their progress to Jerusalem, they imported fresh ideas of magnificence, and new modifications of luxury. The continual habits of war in which they were engaged, during these wild expeditions, and the romantic adventures that occasionally befell them, in an age of anarchy and licentiousness, increased that attachment to military feats, in which the feudal principles had before implanted in them, and the semblance of war, in tilts and tournaments, was now made a part of social festivities, and convivial entertainment.

With these ideas in our minds, we may without difficulty, conceive the sumptuoueness of a baronial entertainment. We may picture the capacious hall, thronged with knights and ladies, clothed in the richest array. The horn, the trumpet, and other music of the age, occasionally bursting out in warlike sounds. The minstrel tuning his harp to feats of chivalry, or reciting the romantic feats of some imaginary chief; and the extended table labouring under the weight of vast dishes, whose contents were garnished with flowers, or adorned with gold.

One of the most favorite ornaments of the board, particularly at Christmas, was the head of a boar, (a dish now in use) which was served up with every circumstance of pompous ceremony. Preceded by trumpets, and followed by a numerous

† In the days of chivalry, a concert of a variety of instruments of music, constantly made a part of the solemnity of a splendid feast.

Syre Lades lathe make a feast,
    That was in the lorde's lounf
    With his lorde the kyng.
    Ther was much minstrelie
    Tromps, tabors, and fiantre,
    Both harpe, and flydyllynge.


‡ "In days of old, 'ere charm'd at length to rest
    "Stern chivalry her idle spear upbent,
    "Sweet, 'mid loud arms, the minstrel's music rung;
    "In each proud castle, at the gorgeous feast,
    "Mix'd with bold chiefs he sat, an honor'd guest;
    "Clerc'd with the genial rites, his lyre he strung,
    "War, love, the wizard, and the fay he sung,
    "And sit't with rapture each impassion'd breast."

Rufell's Sonnets and miscel. poems, Oxford 1792.

At these great entertainments of the barons, it was customary for poets and romance writers to recite, and read their compositions. So we find when Froissart paid a visit to Gascon Earl of Foix, the Earl’s chief amanuensis was to attend to his guest who read romances to him every night after supper. Vide Froissart’s chronicle. Lord Berners’s edition. It is worth notice also, that the office of carver was, upon these occasions, executed by a perfon of distinction, of the degree of Esquire at feast. According to the rules of chivalry, every Knight before his creation passed through two offices: he was first a page, and at fourteen years of age, was formally admitted an Esquire. The Esquires were divided into several departments, that of the body, of the chamber, of the table, and the carver Esquire. The latter stood in the hall at dinner, where he carved the different dishes with skill, and address, and directed the proper distribution of them among the guests. Wart. Hi. Eng. Poet. vol. I. p. 40, note r.
Preliminary Discourse.

numerous train of ladies, knights, and squires, the Sewar brought it into the hall. As he approached the table he sung the following carol.

Caput afri differro  
Reddens laudem domino.
The bores heed in hande bringe I,  
With garlens gay and rosemarey  
I praye you all fyngge merely,  
Qui estis in convivio.
The bores heed, I understande,  
As the cheue servyce in this lande,  
Loke where ever it be fande,  
Servite cum cantico.
Be gladde, lorde, both more and laffe,  
For this hath ordeyned our stewarde,  
To chere you all this Christmaffe,  
The bores heed with mustarde §.

The Sewar having concluded his song, retired, leaving the dish in its proper place.

The peacock also, generally made a distinguished appearance at these baronial entertainments. That ingenious investigator of our national antiquities Mr. Gough, has given the following account of the ceremonies which were observed in serving up this bird, in his late superb work, the sepulchral monuments of Great Britain ||.

"Among the delicacies of this splendid table one sees the peacock, that noble bird, the food of lovers, and the meat of lords*. Few dishes were in higher fashion in the thirteenth century, and there was scarce any noble or royal feast, without it. They stuffed it with spices and sweet herbs, and covered the head with

§ Hollinhead, 76. b. 10. Alfo " Christmas carolls" by Wynkyne de Worde 1521. 410. Wynkyne has given this carol a song in his time, with very little alteration, most probably, from the old original. I give it in its uncooth orthography. The ceremony of the boar’s head, is still continued on Christmas day, at Queen’s college in Oxford, and the song, with a little variation, is the same.

|| The peacock was highly valued in this age. I find it to have been of sufficient estimation to be given as a prize in the 13th century, to him who had came off conqueror in the game of sotton, a sport about that period invented. Et codem tempore juvenes Londinenses flavius papam pro bravio, ad fidem quod quidem vulgariter dictatur, vires proprias et equorum curas santer experti. Matt. Paris, edid. Watts, p. 744. This bird continued to be a dish in request till the end of the last century. Hollinhead has given us a curious anecdote of Pope Julius III, that disgrace to the Romish see, an egregious glutton and epicure, whose favorite dish was the peacock. "At another time, he fitting at dinner, pointing to a peacock upon his table, which he had not touched, keepe (said he) this colde peacoxe for me against supper, and let me sup in the garden, for I shall have gestes. So when supper came, and amongst other hot peacocks, he saw not his cold peacock brought to his table; the Pope after his wonted manner most horribly blaspheming God, fell into an extreme rage, &c. Whereupon one of his cardinals sitting by desired him fasting. Let not your holiness, I beseech you, be so moved with a matter of so small weight. Then this Julius the Pope answerung againe: What, said he, if God was so angrye for one apple, that he cast our first parents out of Paradise for the same, while may not I, being his vicar, be angrye then for a peacoxe, thinks a peacock is a greater matter than an apple." Hol. Chron. p. 1128. a. 40.

* This is the language of the romances of those days.
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"with a cloth, which was constantly wetted to preserve the crown. They
roasted it, and served it up whole, covered after dressing with the skin and
feathers on, the comb entire, and the tail spread. Some persons covered it
with leaf gold, instead of its feathers, and put a piece of cotton dipped in
spirits, into its beak, to which they set fire as they put it on the table. The
honor of serving it up, was reserved for the ladies most distinguished for birth,
rank, or beauty, one of whom followed by the others, and attended by music,
brought it up in the gold or silver dish, and set it before the master of the house,
or the guest most distinguished for his courtesy and valour; or after a tour-
nament, before the victorious knight, who was to display his skill in carving
the favourite fowl, and take an oath of valour and enterprize on its head. The
romance of Lancelot, adopting the manners of the age in which it was written,
represents king Arthur doing this office to the satisfaction of five hundred
guests."

That we may have a clear idea of the manner in which the beautiful plumage
of this bird, was preferred uninjured, and the whole served up to table, in its
natural splendor, let us hear the following receipt.

"At a feast all pcockles shall be dight on this manner. Take and flee
off the skyne with the fedurs, tayle, and necke, and the hed thereon; then
take the skyne with all the fedurs, and lay hit on a table abrode, and strawe
thereon grounden comyn; then take the pecokke, and rolfe hym, and endore
(baft) hym with rave zolkes of egges; and when he is rosted, take hym of,
and let hym coole awhile, and take and fowe hym in his skyne, and gilde his
combe, and to serve hym forth with the last cours."

One of the greatest galas which the English annals record, was given by
Richard, the brother of Henry III. on his marriage with Cinfia, the daughter
of Raymond, Count of Provence. At this vast and extravagant entertainment,
the king, the queen, several foreigners of distinction, and almost all the nobility of
the realm were present. The number of minstrels, the richness and variety of the dainties,
and the crowds of guests that graced this festival were astonishing.
The number of dishes served up on the occasion, we are told, amounted to thirty
thousand.

Another feast deserves mention, given at the marriage of Lionel, Duke of Clare-
rence, the third son of Edward III. with Violentis the daughter of Gelasius II.
Duke of Milan. Stowe's account of it is as follows. "Moreover at the comning
of Lionel, such abundance of treasure was in most bounteous manner spent, in
making most sumptuous feasts, setting forth stately fightes, and honouring with
rare gifts, above two hundred Englishmen, which accompanied his son in law,
as it seemed to surpass the greatnefe of most wealthy princes; for in the banquet
whereat Francis Petrarch was present, among the chiefest guests, there were
above

† This receipt occurs in No. 2, and is marked 332.
‡ In cibus nuptiis, tanta convivi nuptialis, totaque convivorum nobilium resplenduit serenitas feitivalis, ut ille
incomparabilis apparatus, diffusus exigeret tracatus et radiant. Sed ut multa brevibus perfringam, in coquinii
minisfeo, plura quam triginta millia succulenter praebentibus parabantur, &c. Vide Matt. Par. edit. Watts,
p. 539.
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"above thirty courses of service at the table; and betwixt every course, as many
"presents of wondrous price intermixed, all which John Galais, chief of the
"choise youth, bringing to the table, did offer to Lionel.
"There were in one onlye course seventy goodly horses, adorned with filke
"and silver furniture: and in the other, silver vessels, falcons, hounds, armour
"for horses, costly coates of mayle, breast plates glittering of maffie fleec, helmets
"and corsets decked with costly creastes, apparell distinct with costly jewels,
"fouldiers girdles, and lastly certain gemmes by curious art, set in gold; and of
"purple, and cloth of gold for men's apparell in great abundance. And such
"was the sumptuousness of that banquet, that the meates which were brought
"from the table, would sufficiently have served ten thousand men."

With respect to these magnificent entertainments, two or three circumstances
deserve remark. The expence of them, in the first place, must have been very
great; not only from the quantity of viands and liquors consumed: but also from
the valuable presents, with which it was customary for the entertainer to load his
more honorable guests.

All the old chroniclers mention this piece of generosity, as one of the usual
circumstances attending a sumptuous feast [1]. Froissart, in particular, gives repeated
instances of the profuse distribution of silver, gold, and jewels, among the company;
and we have an account of Richard II's marriage with Iạnh of France, in
which mention is made of great presents given on the occasion; particularly of one
gold cup studded with jewels, the value of which was three thousand pounds—an
enormous sum in the fourteenth century [2]!

I would observe too, that from the profusion of dines served up, and from
the formal ceremonial with which the more esteemed ones were placed upon
the table; the repasts of those days were necessarily continued to a most tedious length [3].
Froissart, in his account of an entertainment given by the Earl of Foiz, during
the period of his stay at the court of this petty prince, tells us, the dinner lasted
full four hours. It is true indeed, they began their meals very early in the day [4],
and endeavoured to vary and relieve the tedium of them, by the occasional in-
truction of pageantry, the chearful notes of martial music, and the traditionary
chansons, or extemporaneous effusions of the attennant minstrels.

As this order of men makes so conspicuous a figure, in the revelry of the
ages, we are now considering: it may be proper to take a cursory view of the
origin, history, and office of the English minstrel.

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Froissart mentions dinner at eleven o'clock, and supper between five and six in the afternoon. Among the
orders and rules of the house of the Prince of Cisell, mother to Edward IV., there are the following ordinances.
"Upon estynge dayes at dynner by eleven of the clocke, a first dynner in the tymne of hyege man, for carvers,
"cupbeares, fowars, and officeres. Upon fasting dayes, by twelve of the clocke, and a later dynner for carvers,
"and for wayeres. At supper upon estynge dayes for carvers and officeres, at foure of the clocke: my ladye
"and the householde, at foure of the clockes, at supper." Vide Royal Household establishments. In the 15th
century some of the nobility dined, in summer time, at ten o'clock, and supped at five. Vide "Ordinances for
"the household of George Duke of Clarence." Idem, p. 89.
PRELIMINARY DISCOURSE.

The English minstrel, may be considered as the lineal descendant of the ancient Scandinavian scald, or British bard §. From the highest antiquity, there seems always to have been a race of men, among the northern nations, who addicted themselves entirely to the study of poetry and music ||. They were held in the utmost veneration by their uninformed countrymen; and some of them constantly retained about the person of the prince. It was the business of these scaldi, to entertain the monarch with their poetical effusions in peace, and to animate him with inspiring strains in war; to stimulate him to hardy deeds, by the recital of the heroic actions of his ancestors; and to recount and deliver to posterity, whatever he had himself achieved, worthy of being recorded *.

In Britain also, the office of scald was not unknown, though the appellation annexed to it was different. He was here called a bard, which name in progress of time, was changed to that of Harper, Gleeman, or Minstrel. The English minstrel, however, never seems to have enjoyed, the fame respect which the northern scald polished; for here, his art was rather considered as the means of amusement, than as the vehicle of information: nor did he pretend to support the complicated character of historian, genealogist, poet, and musician, which were united in the Scandinavian scald †. The British minstrel, notwithstanding, was universally esteemed, and considerable deference paid both to his person, and his office.

History affords many proofs of the estimation, in which harpers were held by the Saxons and Danes. I shall just observe, that his art and garb were sufficient passports for him through the camp of the enemy, ensured his safety in the field of battle, and made him a respected guest wherever he came §.

The Normans brought with them into this country, that partiality for the scaldic character, which distinguished all the northern nations. The honor and esteem therefore, which the minstrel had held among our Saxon ancestors, still continued. The court of William the Conqueror himself, was not without one of this profession; and the poiseffions of the jocator regis, are minutely dwelt, in that venerable record Domeflay-book §.

Between

§ Du Fresne says they were called scalds, "a sono et murmure quod canendo edebant." Glost. tom. I. p. 730. Though Dr. Percy says, the word denotes a "smoother and polisher of language." Vide essay on the ancient Eng. Minstrels prefixed to the 18 vol. of "Reliques of ancient Eng. Poetry," p. 2.

† Mallet's North. antq. vol. I. p. 383 et infra.

* Interdum etiam virorum inquitium et heroum geòe aut explicata et jocunda narratione commemorabant, aut faci voestis inflexione, fidi bisque decantabant, quo sic dominorum, ceterorumque qui hi interpretat ludicris, nobilium animos ad virtutem capefium, et summorum virorum imitationem ascenderent. Id praperitum in pugnas praecepedu, dominis fuis occisebant, ut maritium aegorem in corum animis concitarent. Vide Glost. du Fresne in Verb. t. II. p. 539.

† Vide Percy's essay on the ancient English minstrels, prefixed to the 18 vol. of Rel. of ancient English poetry.

‡ The influences I allude to, may be found in Geoffrey of Monmouth Hist. lib. vii. c. 1. edit. 1508, in vita Alfredi mag. p. 33. annot. edit. 1672, and Galilem. Malm. lib. ii. c. 6.

§ Fol. 162. col. 1. Glocececficre Berufic Jocator regis habet 5 villas, et ibi 5 sc. nil redd. This office continued to be kept up during several reigns. In the thirty-sixth year of Henry III, we find that a present of forty billings, and a pipe of wine, was made to Richard the king's harper, and one pipe of wine to Berufic his wife. Warr. Hist. Eng. poet. vol. I. p. 49. Several harpers are found among the officers of Henry VIII. household. They appear to have been all foreigners. "The boardwages of John Baffani, Anthony de Baffani, Jasper de Baffani, &c. eighteen minstrels, every of them at fourpence a day; one hundred and nineteen pounds, ten shillings." Ordinances made at Elytham in the 17th year of Henry VIII. p. 193.
Between the twelfth and thirteenth centuries, the profession of minstrel seems to have flourished in its meridian glory. A remarkable adventure effected by one of them, rendered the character still more respectable than it had been, and endeared it in a peculiar manner to the English nation. This was the discovery and deliverance of King Richard I. from a state of confinement, by the address of Blondel de Nesle, a provencal minstrel.

Richard I. on his return from the holy land, was taken prisoner in Germany by Leopold Duke of Austria, his mortal enemy, who shut him up in a strong castle.

"The Englishmen were more than a whole yeare, without hearing any tydings of their king, or in what place he was kept prisoner. He had trained up in his court, a rymer, or minstrel, called Blondel de Nesle, who (faith the manucript of old poesies, and an ancient manucript French chronicle) being so long without the sight of his lord, his life seemed wearisome to him, and he became confounded with melancholy. Knowne it was that he came backe from the Holy Lande: but none could tell in what country he arrived.—Whereupon this Blondel, resoluing to make search for him in many countries, but he could hear some news of him; after expence of divers dayes in travaile, he came to a towne by good happe, neere to the castell where his maiifter king Richard was kept. Of his hooft he demanded to whom the castell apertained; and the hooft told him that it belonged to the Duke of Austria. Then he enquired whether there were any prisoners therein detained or no: for always he made such secret questionings, wherefore he came. And the hooft made answer, there was only one prisoner, but he knew not what he was, and yet he had been detained there more than the space of one yeare. When Blondel heard this, he wrought such meanes that he became acquainted with them of the castell, as minstrels doe easilie win acquaintance any where: but see the king he could not, neither underland that it was he. One day he sat distirctly before a window of the castell, where king Richard was kept prisoner, and began to sing a song in French, which king Richard and Blondel had some time composed together. When Richard heard the song, he knew it was Blondel that sung it; and when Blondel pausd at half of the song, the king began the other half, and compleated it. Thus Blondel won knowledge of the king his maiifter, and returning home into England, made the barons of the countrie acquainted where the king was ||."

Soon after this period, the minstrel became a part of the household establishment of the British nobility. We find Thomas Earl of Lancaster, allowing at Christmas 1314, a quantity of cloth, or vestis liberata to his household minstrels *. These musical attendants sat apart at the feast, and entertained their lord and his guests, with their own productions, or the metrical romances of the times, accompanying them with their harp. When their attendance was not required at home, they

|| Vide Percy's essay on ancient English minstrels, p. 29. Where may be found the identical song in the old provencal language.
they had the privilege of exercising their art at the entertainments of other great
men, for which they appear to have been handsomely rewarded †. At the splendid
nuptials of the Countess of Holland, daughter of Edward I. every king-minstrel
received a gratuity of forty shillings for his trouble and attendance, which was a
considerable sum in the thirteenth century §.

The freedom both in speech and action, which the minstrels of these times
were permitted to use, fhews the high degree of respect in which they were held.
Of this, the following anecdotes are examples. Henry III. being at Paris in 1250,
held a grand entertainment in the hall of the knights templars, at which the kings
of France and Navarre, all the nobility of France, and a great number of English
knights were present. The sides of the hall in which the feast was held, were
covered with shields; and among them was the shield which had belonged to
Richard I. As the feast was serving up, a fuscator or minstrel addressed the
English monarch in this manner. "Wherefore did you invite these French-
men to your feast? Behold the shield of the mighty Richard, the monarch of
"England!—All your French guests will partake of your feast in fear and
"trembling$!"

In the reign of Edward III. at the installation of the Black Prince his son,
in the midst of the feast we are told, a vaft troop of minstrels entered the hall un-
invited, and without ceremony; and were yet received with the highest honor
and respect||.

We have another instance related by Stowe, in which we find a woman
following the profession of minstrel.

"In the year 1316, Edward II. did solemnize his feast of Pentecost, at
"Westminster, in the great hall; where fitting royally at the table, with his
"peers about him, there entered a woman adorned like a minstrel, sitting on a
"great horse, trapped as minstrels then used; who rode round about the tables,
"shewing pastime, and at length came up to the king’s table, and laid before
"him a letter, and forthwith turning her horse, saluted every one and departed*."

This indulgence however, which was thus shewn to the minstrel, seems at
length to have been much abused. His intrusions became so ill timed and ob-
noxious, and his manners so licentious, that it was found necessary to bring the
profession under stricter regulations; and in the year 1315, a dietarie was published
to curtail their privileges ‡.

† The honors and rewards which were bestowed on the minstrels, seem to have given great delight to some
of the more serious people of the age. "Non enim mori negaretur ejus feculi in Historiam et Mmni, et hujus-
modi monstra hominum, ob fama redemptionem, et dilatationem nominis effunditis opes vebris, &c." Johan.
Sariburn. epift. 274.
‡ With respect to the king-minstrel, Dr. Percy has this note. The minstrels seem to have been in many
respects upon the same footing with the heralds. The king of the minstrels, like the king at arms, was an usual
officer, both here and in France—p. 73. Du Cange Gloss. 4. 773. Rex minstrellorum supremus inter minstrellos.
* Vide Stowe’s survey, p. 521. The answer of the porters when they were blamed for admitting this female
minstrel, shews the indulgences they had, and the freedom they used. "Non," say they, "elle moris domus
† Vide Leland. Collect, vol. VI, p. 36.
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The monks, secluded as they were from the amusements of the world, would of course endeavour to enliven their hours of solitude, by every species of recreation which they were allowed to enjoy. Minstrelsy was an entertainment, thought compatible with the seriousness of a monastic life; and of course the harper was a frequent and welcome guest, at all religious houses. Mr. Warton, in his history of English poetry, vol. I. p. 89 and 90, has collected a great variety of extracts from the registers of different monasteries, specifying the sums given by the monks to minstrels for their several performances. In the year 1314, six of this tribe accompanied by four harpers, on the anniversary of Alwynne the bishop, performed their minstrelies at dinner, in the hall of the convent of St. Swithin, at Winchester; and during supper, sung the same geef or tale, in the great arched chamber of the prior: on which solemn occasion, the said chamber was hung with the arras, or tapestry of the three kings of Cologne. These minstrels and harpers belonged partly to the royal household, in Winchester castle, and partly to the bishop of Winchester.

Till the reign of Elizabeth, the minstrel continued a necessary part of the household establishment of every nobleman; but from that period his art declined, and he began to be held in contempt. When science became more general, and the minds of men more enlightened, the higher ranks of people began to find resources within themselves; and were no longer obliged to recur for information or amusement to the moral recitations, or old ballads of, what were now called, strolling vagrants. The patronage and encouragement of the great, being thus withdrawn from the minstrel, he speedily fell into neglect and obscurity. In the thirty-ninth of Elizabeth, a statute was enacted to punish minstrels found wandering about; and such was the effect of the law, that from this period we find no further mention of them.

I will close this digression with the following account of the habit and appearance of an ancient minstrel, as that personage was represented, at the entertainment given by the Earl of Leicester to Queen Elizabeth, at Killingworth castle in 1575:

"A person very meet seem'd he for the purpose, of a forty-five years old, apparelled partly as he would himself. His cap off: his head seemly rounded "tonifer-wife*: fair kermed, that with a sponge daintily dipt in a little capon's "grease was finely smoothed, to make it shine like a mallard's wing. His beard "shaggy shaven; and yet his shirt after the new trink, with ruffs fair starched, "fleeced and glittering like a pair of new shoes, marshall'd in good order with "a setting stick, and frust, that every ruff stood up like a wafer. A side (i.e. a "long) gown of Kendale green, after the freeness of the year now, gathered at "the neck with a narrow gorget, fasten'd afore with a white clasp, and a keeper "clofe

† This was a favourite romance of the 13th and 14th centuries.
∥ Percy's effay, p. 37. Previous to their extinction they funk very low indeed, as we may learn from the following passage. "Blind harpers, or each tavern minstrels, that give a sp of mirth for a great; their matter being for the most part stories of old time, as the tale of Sir Topaz, &c. made purposely for recreation of the common people, in taverns and ale-houses, and such other places of busé resort. Patten. Art. of Eng. Poet. p. 69.
* Toniferwife, i.e. after the manner of the monks.
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"close up to the chin; but easily, for heat, to undo when he lift. Seemly begirt
in a red caddis girdle: from that a pair of capped Sheffield knives hanging a' two
sides. Out of his bosom drawn forth a lappet of his napkin, (cravat) edged
with blue lace, and marked with a D for Damian, for he was but a bachelor
yet.

"His gown had sife (i. e. long) sleeves down to midleg, flit from the shoulder
to the hand, and lined with white cotton. His doublet sleeves of black worsted;
upon them a pair of points of tawney chamlet laced along the wrift with blue
threaden pointets, a wealt towards the hands of suftian-a-napes. A pair of red
neither stocks. A pair of pumps on his feet, with a cros cut at his toes for
corns: not new indeed, yet cleanly blackt with foot, and shining as a shoing
horn.

"About his neck a red ribband suitable to his girdle. His harp in good
grace dependent before him. His sref (screw) tyed to a green lace and hanging
by: under the gorget of his gown a fair flaggon chain, (pewter for) silver, as a
squire minfrel of Middlesex, that travelled the country this summer seafon, unto
fair and worshipful mens houeses. From his chain hung a scutcheon, with
metal and colour, replentent upon his breast of the ancient arms of Illington."

This minfrel, the author tells us, "after three low courteesies, cleared his
voice with a hem . . . . and wiped his lips with the hollow of his hand, for
'siling his napkin, tempered a string or two with his sref, and after a little
'warbling on his harp for a prelude, came forth with a solemn song, warrants
for storie out of king Arthurs acts, &c. *"

We have already spoked of the magnificent style, in which the nobles of this
age lived in their castles; but we have an instance beyond them all, which must
not be omitted, in the romantic hospitality of Roger Mortimer, in the reign of
Edward I. It marks strongly to what a height the spirit of chivalry was then
carried, and how greatly the amusements, and even the virtues of the times were
tintured with it. This nobleman, commonly called the great Lord Mortimer,
erected at his castle of Keneworth, the famous round table after the ancient manner,
in which tradition reported it was held by the Britifh Arthurs. To this institution,
all the young nobles of christendom were invited to try their skill in arms, and assert
the beauty of their respective mitrefles; and a hundred knights and as many courtly
ladies, were continually retained in the house for the purpose of entertaining these
gallant guests f. Harding's account indeed, gives a much greater idea of the
magnificence of Mortimer.

And in the yere a thousand was ful then
Two hundred also sixty and ninetene,
When Sir Roger Mortimer fo began
At Kelengworth, the round table as was sene,
Of a thousand knyghts for decipline,

* Percy's essay, 37 p.
+ Vide Annotations to Drayton's heroicall epitiles, note e. p. 93. fol. edit of Drayton's Works. Also War-
ton's Observ. on Spenser, vol. 1.
Of young menne, after he could devise
Of tournaments, and jousts to exercise.

A thousand ladies, excelling in beauty
He had also there, in tents high above
The jousts, that they might well and clearly see
Who judged best, there for their lady love,
For whose beauty, it should the knights move
In arms so each other to revie
To get a name in play of chivalry.

The beneficial effects of an institution of this nature, which was so admirably calculated, to keep up a spirit of martial ardour among a brave but unlettered nobility, induced Edward III. himself enthusiastically attached to all the institutions of chivalry, once more to revive the round table at Windor; and he did it with extraordinary magnificence. The renewal of these solemnities, brought crowds of gallant knights to the royal castle: and so great was the concourse that flocked from all the countries of Europe, and particularly from France, to reap the laurels of chivalry in the court of Edward; that Philip Valois the French monarch, either stimulated by envy, or the fear that his own palace would be defeated by the flower of his nobility, instituted a round table in his kingdom also.

The court of Edward III. was the theatre of sumptuous carousals and romantic elegance. The martial amusements of tilts and tournaments, which were always accompanied by splendid feasting, were so much encouraged by this monarch, that we have instances of these ceremonies solemnly celebrated by his command at different cities, no less than seven times within the course of one year; so partial was this warlike prince to exercices that bore any relation to arms. When the prince of Heynault brought some troops to his assistance, the reception given him was

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1 Harding's Chron. c. 155. fol. 161. The following note from Strutt's View of manners, &c. will illustrate Harding's lines. All these warlike games, as those of the round table, and tilts or tournaments, are by historians too often confounded together; but they were different games, as appears by a passage in that celebrated historian Matthew Paris, who speaking of these sports in the life of Henry III. writes thus: non in bosphoro illo, quod vulgariter tournamentum dicitur, sed potius in illo ludo militari, qui menja rotunda dicitur, &c. not in the tilts which we commonly call tournaments, but rather in that military game called the round table; the first was the tilting or running at each other with lances, the second, likely, was the game with that ancient sport-called barriers, which comes from the old French, barres, or jeu de barres, a martial sport (fays the glossography) of men armed, and fighting together with short swords, within certain limits or tilts, whereby they were fewer from the spectators, and this fighting without lances, distinguished the barriers, or round table knights, from the other, p. 92.


* The tournaments of this magnificent reign, Mr. Warton observes, were confantly crowded with ladies of the first distinction, who sometimes attended them on horseback, armed with daggers, and dressed in a fanciext, soldier like habit, or uniform prepared for the purpose. This practice however, Knighilton tells us, was deemed scandalous. Inter decem Scrip. apud Twiliden's, vol. II. p. 2597.
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was most noble. "The gentyl king of England," says Froissart, who was com-
temporary with Edward, "the better to feste these straunge lorde, and all their 
"company, held a grete court on Trinite Sunday in the Friers; whereas he 
"and the queene his mother were lodged, keping their house eche of them aparte. 
"All this feast the king had well five hundred knyghtes; and fifteen were new 
"made. And the queene had well in her courte sixty ladies and damozelles, who 
"were there ready to make feast and chere to Syr John of Heynaulte, and to his 
"companie. There myght have beene five great nobles, plenty of all maner of 
"straunge vitaile. There were ladies and damozelles freschly appereled redy to 
"have daunced, if they myght have leve."

But still there is no comparison between the romantic splendor of Edward III. 
and that of his immediate successor Richard II. At this period, the magnificence 
and prodigality of royal entertainments, rote to their greatest height; and when we 
read the accounts of the first years of Richard, we cannot help fancying ourselves 
transported into the fabled regions of romance, or the enchanted land of fairy 
revelry.

Mr. Gray in the following beautiful lines, which he puts in the prophetic 
mouth of an indignant minstrel; thus alludes to the splendid opening, and melan-
choly close of this inglorious reign.

"Fair laughs the morn, and soft the zephyr blows, 
"While proudly riding o'er the azure realm

"In gallant trim the gilded vesel goes,
"Youth on the prow, and pleasure at the helm,
"Regardles of the sweeping whirlwind's sware,

"That huif'd in grim repose, expects his eveing prey."

§ "Fill high the sparkling bowl, 
"The rich repast prepare; 
"Reft of a crown, he yet may share the feast.
"Clove by the regal chair, 
"Fell thirst and famine scowl

"A baleful smile upon their baffled guest."

Young as Richard was, when the reins of empire were put into his hands, we 
cannot wonder at the delight which he took in grand exhibitions, and thesly 
entertainments. His coronation displayed the utmost magnificence and profusion. 

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Hollingshead’s account of it is too prolix to be inferred; but I cannot forbear giving the conclusion of it.—“To shew what roiall service was at this feast, it passeth our understanding to describe: but to conclude, the fare was exceeding sumptuous, and the furniture princely in all things, that if the same should be rehearsed, the reader would perhaps doubt of the truth thereof. In the midst of the kings palace was a marble pillar raiied hollow upon steps, on the top thereof was a great gilt eagle placed, under whose feet in the chapter of the pillar, divers kinds of wine came gushing forth, at four several places, all the daie long, neither was any forbidden to receive the same, were he never so poore or abject.”

The prodigality of Richard was enormous. Two thousand cooks, and three hundred servitors were employed in his kitchen.—Ten thousand visitors daily attended his court, and went satisfied from his table. To furnish food for this numerous company, twenty-eight oxen, three hundred sheep, an incredible number of fowls, and all kinds of game, were slaughtered every morning.

That our young monarch was an egregious epicure, as well as sumptuous entertainer, appears from the introduction to the “Forme of cury,” (which was compiled by the master cook of his kitchen) wherein he is called the “beit and ryalfe viander of all chritian kynges.”

Even in his time we find French cooks were in fashion; and they appear to have equalled their descendants of the present day, in the variety of their condiments, and in their faculty of disguising nature, and metamorphosing simple food into complex and non-descript gallimaufries.

Many of the receipts contained in the “Forme of cury,” are indeed as unintelligible to a modern, as the hieroglyphics of an Egyptian pillar; but such as we do understand, are not calculated to prejudice us much in favor of the culinary art of the fourteenth century. The combination of such a variety of different articles

* Let us hear the old rythning chronicler, Harding,

Truely I heard Robert Irelof say
Clerk of the grene cloth, that to the household
Came every day, for the most part alway,
Ten thousand folke, by his meffes told
That followed the house, as they would,
And in the kechin thre hundred servitours
And in ech office many occupiers.

Hollingshead also bears testimony to his prodigal magnificence. “He kept the greatest port, and maintaine the most plentifull house, that ever any king in England did, either before his time or since. For therof reported daily to his court above ten thousand persons that had meat and drinke there allowed them. In his kitchen there were three hundred servitors, and every other office was furnished after the like rate. Of ladies, chams, bersets, and landerers, there were above three hundred at the leafe. Yeomen and groome were cloathed in fikes, &c.” p. 508. a. 10.

There are few instances recorded by history, of such extensive hospitality as this of King Richard. He seems to have exceeded even the magnificence of Solomon. “The daily comsumption of the Jewish monarch’s table, was, “thirty measures of fine flour, and three score measures of meal. Ten fat oxen, and twenty out of the paflures, and an hundred sheep, besides harts, and roe-bucks, and fallow deer, and fatted fowl.” 1. Kings, iv. 22 and 23 v. Mullet indeed in his letters mentions an Egyptian king, who went beyond our English monarch, his feasts were so abundant as to feed fourteen thousand guests. “The quintals of must, butter and sugar, which his daily consumed for the peffry work alone, were so numerous as to appear incredible.” Let. xii. p. 154. 155.
articles in the formation of one dish, would produce an effect very unpleasant to a palate of this day; and the quantity of hot spices, that were mixed in almost all of them, would now be relished only by those accustomed to the high-seaoned dishes of the East and West-Indies.

But the magnificence of Richard was not confined to his table. Superb exhibitions and costly pageantry, were his frequent amusements.

The passion for feasts, is indeed, common to a dark and uninformed age. Hitherto, literature had made little progress among our countrymen; mental resources were as yet unknown; and it was necessary to recur for entertainment to something without; to mummeries, pageantry, and such fopperies to fill up the vacant time, and vary the tiresome monotony of a life, in which the interesting pursuits of learning, science, and philosophy, had no concern.

Profligate the historian, who was contemporary with Richard, and appears never to have been more agreeably engaged, than when beholding or describing feasts, has given us various accounts of the pageantries of this splendid prince. I shall insert one of these details; which will enable us to form some idea of the amusements of the fourteenth century, and the spirit of these fantastic and expensive absurdities. The following extract, is part of the very long account, which he gives, of the various pageants exhibited, when Isabel the wife of Richard made her public entry into Paris.

"At the first gate of Saynt Denye, entryne into Paris, there was a beare made full of steres, and within it yonge children appareled lyke angelles, sweetyly synginge. And amonche them an ymage of our lady holdingyn in fygrur [a figure] of a lytel chylde playinge by hymself with a lytile myl made of a greate nutt. Thys hevyn was hyghe, and rychely appareld with the armes of Fraynce, with a bane of the funne shynyngge of gold caynynge his rayes. Thys was devyed by the kyngge for the fefft of the Jufes.

"Thane whan the Quene and the ladyes were paffe by, than they came a lofte pace befor the fountayne in a strete of Saynte Denyce; whych condyte was covered over with a cloth of fyne azure paynted full of flour de lys of golde, and the pyllers were fette full of the armes of dyvers noble lordes of Fraynce; and oute of thys fountayne there isued in gret stremes, punent and clarre. And about thys fountayne there were young maydens rychly appareld with rych chaplettes on their heads synginge melodiously. And they helde in theyre handes cuppes and goblettes of golde, of fynge, and geyng to drynk all such as paffe by."

After which was the representation of a battle between the French and Saracens. Then followed this pageant.

"At the gate of the Chatelet of Parys, there was a caftell made of woode and timber, as strongly made, as it shuld have endured forty yeares. The whych caftell was embatelle and at every lope there was a man at armes, armed at all pease (points). And in the fame caftell, there was a bedde made rychly encourtene and appareld, as it had been to have flande in the kynges chamber, and thys bedde was called the bedde of jufyte, and in thys bedde there lay, by figure, Saynt Ann. In thys caftell there was a playne, for the caftell F conteynd
Preliminary Discourse.

"conteyned a grete space, and thys playne was full of trees, and full of hares, cones, and birdes, that flew in and out; for when they were abrode, they flewe thyder agayne for fear of the people. And oute of these trees there issuied a whyte harte, and went to the bedde of juytice, and out of the other parte of the wood there issuied out a lyon, and an egle properely, and fresly approched the harte, and the bedde of juytice. Than came thereout of the trees, a 12 yonge maydens, rychenly apparell, with chapettes of golde on theyre heedes, hol- dyng naked swordes in there handes, and they went bytwene the Harte, the Lyon, and the egle, and there they shewed themselfe resly to defende the harte and the bedde of juytice."

In the year 1403, Richard's successor Henry IV. celebrated his nuptials with Jane of Navar, widow of John de Montfort, Duke of Britain. The ceremony was accompanied with every circumstance of pomp, and among the rest a magnificent feast, the particulars of which are preserved to us among the Harleian manuscripts. It consisted of six courses, the first three were of fleshe, the last three almost entirely of fowle; just opposite to the practice of the present day, of serving up fish first. By referring to our "Forme of Cury," we shall there find receipts for most of the dishes used on this occasion; a proof that this compilation of Richard's matter cooks continued yet in high esteem.

First course.

"Fylletys in galentyné;—Vyand ryall;—Groes chare;—Sygnettes;—Capoun of haut grece;—Fefautys;—Chewetys;—A foetele."

Second course.

"Venysen with fermente;—Gelye;—Porcellys;—Conyng;—Bittore;—Puleynge farce;—Pertryche;—Leche frye;—Brawne bruie;—A foetele."

The

1 These were pieces of fleshe rolled up with bread, crumbs, herbs, spices, &c. in which the powder of the herb galangal or long rooted cyperus was predominant. Glose to Chaucer, "Forme of Cury," No. 193.
2 This med comisified of wine, honey, ground rice, spices, and mulberries, properly fulfilld. "Forme of Cury," No. 89.
3 Grose cleare. Common food; such as beef, mutton, &c.
4 Fat capons. Young fowles.
5 Phesants.
6 These chewetys were variously made, vide No. 185; and 186 in the "Forme of Cury." In the 16th century the chewet seems to have been a fat greasy pudding. John. and Stev. Shak. vol. V. p. 426, note.
7 The foeteles were various devices, formed in paste, sugar, or jelly, and cloysed every course.
8 Modern farreny is composed of wheat, milk, and sugar; that of the 15th century, was probably made in the same manner, as the word is derived from a Saxon one, the root of which is fretum, a farm. Vide Juni Ecymolog. Anglican. apud Lye in Verb.
9 Jelly.
10 Young pigs. Porcellus Lat. Dig. Conies. Rabbets.
11 Bittern, a bird much esteemed in the 13th, 14th, and 15th centuries.
12 This dish I do not understand; it is something forest or stuffed.
13 Partridges.
14 Fried lecd, the leach was made of cream, ingalas, sugar, and almonds. Rand. Holme. 3. p. 83. Junius derives it from the Saxon lac, milk, probably milk originally was used in making it. Jun. Etym. Ang. apud Lye in Verb.
15 Boiled brawns. Any pieces of flesh were called brawn in these days; the word was not confined to the rolls which are formed of bears flesh, and called by us, brawn. Pegge's Glossary to the "Forme of Cury,"
Preliminary Discourse.

"The third course.

"Creme de almoundys 18 :—Perys in syrippe 19 :—Venison rosted :—Ryde :—
Woodecocke :—Plovere :—Rabettys :—Qualys :—Snytys 20 :—Feldspare :—Cru-
ftade 21 :—Sturgeon :—Frettoure :—A fotelte.

"The order of the three course of fishe.

"The first course.

"Vyaund ryall :—Sew lumbarde 22 :—Salty fytthe :—Lampreys powderyd 23 :—
"Pyke :—Breme :—Samoun roftyd :—Cruftarde lumbarde 24 :—A fotelte.

"The second course.

"Purpayis en frumeste 25 :—Gely :—Breme :—Samoun :—Congre :—Gur-
narde :—Plays 26 :—Lampreys in past 27 :—Leche fryez :—Panteryf coronys for
"a fotelte 28 .

"The third course.

"Creme of almounds :—Perys in syrippe :—Tenche enbrace 29 :—Troutez 30 :
"Floundrys fryid :—Percrys :—Lamprey rosted :—Lochys and colys 31 :—Stur-
joun :—Crabbe and creveyes :—Graspeys :—Egle coronys : in fotelte 32 ."

In the year 1421, Henry V. brought his queen the "Faire ladie Katharine," as Hollingshead calls her, to England. Soon after their arrival, on the 24th of February, their coronation took place with the greatest magnificence. Hollingstede gives these particulars of it.

"After the great solemnization at the foresaid coronation in the church of
"St. Peters at Welfminster was ended, the queen was conveyed into the great
"hall at Welfminster, and there fett to dinner. Upon whose right hand, sat at
"the end of the table, the archbishop of Canterbury, and Henric furnamed the
"rich cardinale of Winchester. Upon the left hand of the queen sat the king of
"Scots in his estate, who was ferved with covered meffe, as were the forenamed
"bishops; but yet after them. Upon the same hand and side, nere the bord's
"end, sat the duchesse of Yorke, and the countesse of Huntington. The earle
"of

18 Almond cream. 19 Pears in syrup. 20 Snipes. 21 Cullard.
22 Lombardy broth. 21 Lampreys highly spiced. 24 Lombardy cullard.
23 Purpures in sirmonty. 25 Placie. 25 A lamprey pio.
28 This fotelte consited probably of the figures of panthers in paste, with crowns on their heads.
29 Tench, two in a dish. 30 Troutes.
31 These were fish, but of what species I know not. 32 A crowned eagle for a fotelte.
PRELIMINARY DISCOURSE.

"of March, holding a sceptre in his hand, kneeled upon the right side: the earle
marshall in like manner, on the left of the queene. The countesse of Kent
sat under the table at the right foot, and the countesse marshall at the left. The
duke of Gloucester, Sir Humfrie, was that day overseer, and stood before the
queene bareheaded. Sir Richard Nevill was that daie carver to the queene, the
earles brother of Suffolk, cupbearer, Sir John Stewart, fevar, the lord Clifford,
pantler, in the earle of Warwickes feued, the lord Willoughbie, butller, insteed
of the earle of Arundell, the lord Graie Ruthin or Ruffin, naperer, the lorde
Audlie almoner, in feued of the earle of Cambridge, the earle of Worceser was
that daie earle marshall, in the earle marshall's absence; who rode about the
hall upon a great courfer, with a multitude of tipped flaves about him, to make
and keepe roomes in the said hall, &c. §"

The feast served up on this occasion, consisted of three courses; which con-
tained the following dishes, according to Fabian, from whom we have the account.

"First course.

"Brawne and mustarde:—Ellys in Burneux:—Frument with balian:—
Pyke in erbage:—Lamprey powdered:—Trought:—Codlyng:—Playes fryed:
Marling fryed:—Crabys:—Leche lumbarde flourished:—Tarts:—And
a foylyte called a pelly-cane syttyng on hyr net, with hyr byrdes, and an image
of Saynt Katheryne holdynge a boke, and disputynge with the doctours, holdynge
a refon in her ryghte hande, saynge, "Madame le Royes," the Pelycan as an
answere, "Cette est la fynge, et du Roy, pour tenir joy, et a tout sa gent elle mette sa
intenté."

"The second course.

"Gely coloured wyth columbye floures:—Whyte potage, or creme of
almandes:—Breme of the fee:—Counger:—Solys:—Cheven:—Barbyll wyth
roche:—Frefhe famoun:—Halybut:—Garnadé:—Rochet broyled:—Smelts
fryed:—Creys or lobster:—Leche damask: wyth the kynges worde or proverb
foulished, une fans plus:—Lamprey frehe baken:—Flampeyne flourished" wyth a Scotchone royal, and therein three crownes of gold plantyd wyth floure
de lyce, and flowres of enamyl wrought of confections:—and a foylyte named
a panter, with an image of Saynt Katherine with a whele in her hande, and
a rolle wyth a reafor in her other hande, sayn: La Reynye ma file en ceste ile per
bon refon aves renouy:"

§ Vide Holl. Chron. p. 309. a. and b.
1 Eels in butter, pepper and salt, &c.
2 Pike with herbs.
3 Fried whittings.
4 Tarts.
5 Madam the Queen.
6 It is the king's will, that all his people should be merry, and in this manner he makes his intentions public.
8 Damascus cakes.
9 One, and no more.
10 A dish of flampaynes garnished, &c. These flampaynes were a kind of forced-meat balls, for the making
of which there is a very long and complicated receipt in the "Forme of Cury," No. 115, and another No. 184.
11 The queen my child, shall meet with deserved renown in this island.
"The third course.

"Dates in compote:"—Creme motle;—Carp de ore;—Turbut;—Tenche;—Perche with goon;—Fryshfe sturgeon wyth welkes;—Porperies rosted;—Mennes fried;—Crevis de eawe douce;—Pranys;—Elys rysted wyth lam-prey;—A leche called the whyte leche, flouryshed wyth hawthorne lewys and red hawys;—A march payne garnythed wyth dyvers fygurs of angelysis, amonge the whych was set an image of St. Katheryne holdynge this reaason, "Il est ecrir par voir et eit, per mariage pur, cest guerre ne dure:"—And lafflye a foyltye named a tyger, lokyngge in a myour, and a man fyttyngge on horfebacke, clene armyd, holdynge in hyse armes a tyger whelpe with this reaason. Par force sanye "refon je ay prye cest beffe:" and wyth his one hande makeynge a countenaunce of thrownyge of myrourys at the great tigre, the whych held thys reaason, Gile de mirour ma fete dflour."

In reading the account of these feasts, the observation occurs, that the tables of our ancestors must greatly have exceeded those of modern days, in splendor of appearance. Every decoration was added to the different dishes, that the cook’s imagination suggested, to gratify the eye. The peacock we have already seen made a brilliant figure on the table; and the frequent use of gold and silver, the splendid representations of armorial cognizances, and the grand devices in pastry and sugar, which they termed festivities, must have given a magnificence to the ancient English table of which we at present have no idea.

The nobility of this age, did not fall short of their ancestors in hospitality. Richard Nevill, the great Earl of Warwick, whose popularity was so universal, acquired probably a large portion of it by his extensive munificence. The town mansion of this nobleman stood in Warwick Lane, to which it gave name. "Here (when he came to London) says Hollinghead, he held such an hous, that six oxen were eaten at a breakfaist, and every tavern was full of his meat, for who that had ane acquaintance in that hous, he should have had as much fod and roft, as he might carry on a long dagger." Stowe also speaks of his coming to London, in the famous convention of 1458, "with six hundred men all in red jackets imbrodered, with ragged staves before and behind, and that he was lodged in Warwick Lane, &c. &c." *

The office of carver, as I have before observed in the ages of chivalry, was esteemed a very honorable one, and on solemn occasions, executed by persons of the highest distinction. By degrees however, as the splendid absurdities of chivalry faded

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**Footnotes:**

13 This medley consisted of herbs, raisins, spices, wine, honey and many other ingredients, boiled, and mingled together, and kept in an earthen vessel, for use, whenever occasion called for it. Vide No. 101.

14 Forme of Cury;" Fried in oil, with bread-crums and onions. 15 Porpoises rosted. 16 Cray-fish.


19 "It is written, as is heard and feen, that by a sacred marriage, war shall be terminated."

20 "By force, without cunning, I have taken this bead."

21 "The deceitfulness of the mirror, hath been my destruction."

|| Holling, Chron. p. 678, a. 30. 22 Stowe’s Turve, p. 130.
faded away, this office (together with various others,) which that romantic system of manners had dignified with honor, loft its distinction; and before the close of the fifteenth century, it devolved on certain domestics, who attending alone to the businesfs, were from thence termed carvers. Wynken de Worde, in the year 1508, printed a volume entitled the "Booke of Kervinge," in which are various curious directions to be observed by the kerver, and other officers of the househould. The following extract from it contains the terms of carving used in the fifteenth century.

"The termes of a Kerver be as here followeth.

"Breke that dere—lesche that brawne—ere that goope—lyte that swanne—fauche that capon—spoyle that hen—frusch that chekyne—unbrace that malard—unlace that conye—dyfimembre that heron—display that crane—disfygure that peacocke—unjoynt that bytture—untache that curlew—alaye that fulande—wynge that parryche—wynge that quayle—myne that plover—thyte that pygion—border that pafty—thyte that woodcocke—thyte all maner smallic byrdics—tymbre that fyr—tyere that egg—theynne that fomon—flyngy that lamprey—fplat that pyke—fauche that plaice—fauche that tench—fplaye that breme—fyde that haddock—tuike that barbell—culpon that troute—fyne that cheven—that trauffe that ele—trance that furgeon—undertraunche that purpos—tayme that crabbe—barbe that lopster. Here endeth the goodly termes of Kervyng.

The reign of Henry VIII. was distinguisht by pageantry and magnificence. No Englith monarch seems to have taken more delight in revelry of all kinds, than this capricious prince. The maske however, above all others, was his favorite entertainment. The minute Hollinghead has attributed the invention, or rather the introduction of this amuement, of which our masquerade is the lineal descendendant, to Henry. But notwithstanding the general accuracy of Hollinghead, we have reason to believe that the maske was well known in this country two centuries before his reign; though not brought to that perfection, which it attained in the sixteenth century.

† Fol. 1. b.
‡ This we learn from Hollinghead, who gives us the leading feature of Henry's characte, a love of amuement, in the following words, "From thence the whole court removed to Windsor, there beginning his progress, and exercising himselfe daily in floothing, singing, dancing, wrestling, calling of the barre, playing at the recorders, flute, virginals, in feasting of longes, and making of ballades. And when he came to Oking, there were kept both julfes, tourneys, &e." Chron. p. 866.
§ Hollinghead's words are these "On the date of Epiphanie, at night, the king, with eleven others were disguised after the manner of Italy, called a maske, a thing not seen before in England." Holl. p. 813. a. 40. He seems however to have forgotten, that he had spoken of the maske, as a diversion known in this country one hundred and fifty years before; for page five hundred and fifteen of his history he says, "The conspirators went upon the sudden to have fet upon the king in the caffell of Windsor, under colour of a maske or mumming, &e." Mr. Warton supposes the maske to be coeval with Edward III., and probably that reign was the era of their origin; for in the 6th year of it, we find it ordered by parliament, that a company of people, denominated vagrants, who made masques through the city, should be whipt out of London, because they played scandalous things in ale-houses, and other public places. These (according to Mr. Dodse's opinion) were those buffoons, which we find afterwards denominated mummers, who wandered about the country, dressed in antic garbs, dancing,
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To shew the spirit of this amusement, I shall extract two or three accounts of it from our old chronicles.

"And on a time" (this was during the first year of Henry's reign) "the king in person accompanied, with the earles of Essex, Wilshire, and other noble men, to the number of twelve, came suddenly in a morning into the queen's chamber, all apparelled in short coats of Kentish Kendall, with hoods on their heads and hosen of the same, every one of them his bow and arrows, and a sword and a buckler, like outlaws, or Robin Hood's men. Whereat the queen, the ladies, and all other there, were abashed, as well for the strange sight, as also for their sudden coming, and after certain dances and pastimes made they departed. On Shrove Sundaie the same yeare, the king prepared a goodlie banquete in the parlement chamber at Westminster, for all the ambassadors, which then were here out of divers realmes and countrees. The banquete being ready, the king leading the queen, entered into the chamber, then the ladies, ambassadors, and other noble men followed in order.

"The king caused the queen to keep the estate, and then gave the embassadours and ladies, as they were marshalled by the king, who would not sit, but walked from place to place, making cheer to the queen and the strangers: suddenly the king was gone. And shortly after, his grace, with the earle of Essex, came in apparelled after the Turkie fashion, in long robes of baudekin, powdered with gold, hats on their heads of crimson velvet, girded with two swords called cimteries, hanging by great baderiks of gold. Then next came the lord Henrie Earle of Wilshire, and the lord Fitzwater, in two long gowynes of yellow fattin, traversed with whyte fattin, and in everie band of white, was a band of crimson fattin after the manner of Russie or Russland, with furred hats of graie on their heads, either of them having an hatchet in their hands, and bootes with pikes turned up.

"And after them came Sir Edward Howard then ademerall, and with him Sir Thomas Parre, in doubles of crimson velvet, voided lowe on the backe, and before to the canell bone, laid on the breasts with chains of silver, and over that short cloakes of crimson fattin, and on their heads after dancers fashion, with feastants feathers in them; they were apparelled after the fashion of Prussia or Sprouce. The torchbearers were apparelled in crimson fattin, and green, like Morecloses, their faces blacke: and the king brought in a mumerie. After that the queen, the lordes, and ladies, (such as would) had plaide, the said mummers departed and put off the same apparel, and some after entered into the chamber in their usuall apparell. And so the king made great cheare to the queen, ladies, and embassadours. The upper or banquete ended, and the tables voided, the king in communication with the embassadours, the queen with the ladies took their places in their degrees.

"Then began the dancing, and everie man tooke much heed to them that danced. The king perceiving that withdrew himself suddenly out of the place,

dancing, tumbling, &c. and as they commonly went disguis'd, they often committed outrages under covert of their masks, till in the reign of Henry VIII. an act was passed against them, in which there was a penalty for entertaining them, or even accommodating them with a vizard. Dodsley's Pref. to ancient plays.
Preliminary Discourse.

"with certeine other perſons appointed for that purpose. And within a little while "after there came in a drum and a fife, apparell'd in white damask and greene "bonnets, and hosen of the fame fute. Then certeine gentlemen followed with "torches, apparell'd in blue damask, purfelled with amis graie, fashioned like: "an albe, and hoods on their heads, with robes and long tippets to the fame, "of blue damask, in vizards. Then after them came a certeine number of gen-
tlemen, whereof the king was one, apparell'd all in one fute of shot gariments, "little beneath the points, of blue velvet and crim̄mān, with long sleeves, all cut "and lined with cloth of gold. And the utter part of the garments were powdered "with castles and leaves of arrowes of fine ducket gold; the upper parts of their "hosen of like fute and fashion, the nether parts were of s̄karlet, powdered with "timbrel̄s of fine gold, on their heads bonnets of damask, with silver flat woven "in the fole, and thereupon wrought with gold, and rich feathers in them, all "with vizors]].

After this, fix ladies entered, all superibly dressèd, and having danced some 
time with the king and his party, they all retired.

We may form some idea of the expence of these royal amuements, from the 
following account of a pageant and maske, exhibited at court, on the birth of the 
prince's Mary.

"Against the twelve daie, or the daie of the Epiphanie at night, before "the banquet in the hall at Richmond, was a pageant devised like a mountaine, "glittering by night, as though it had beene all of gold, and set with stones, on "the top of which mountaine was a tree of gold, the branches and boughes frizzed "with gold, spreadding on everie side over the mountaine with roes and pome-
granats; the which mountaine was with vices brought up towards the king, "and out of the same came a ladie apparellèd in cloth of gold, and the children "of honor called the Henchmen which were frethie disguised, and danced a "morice before the king; and that doone re-entered the mountaine, which then "was drawn backe, and then was the wassail or banket brought in, and so brake "up Christmase."

I shall produce one more extract from the accounts we have of Henry's 
maskes.

"In this yeere (the 8th of his reign) the king kept his Christmase at his "manor of Greenwich, and on the twelve night, according to the old custome, he "and

* Many of our monarc̄hs formerly, kept an open table during the Christmase tide, as Richard II. in par-
ticular. Henry VIII. also during this festival gave repeated banquets, and some of his most splendid pageanties, 
and maskes were played off then. This period of revelry, was looked forward to by his subjects with anxious 
expectation. In the year 1546 during the winter, a death happening in London, which prevented Henry from 
keeping his Christmase there; he retired to his palace at Elyham, and passed it in the company of a few particular 
favorites. In consequence of which, this Christmase was called a full Christmase, as it was kept without that magni-
ficence and hospitality, which Henry always dispayed on those occasions. Holling. p. 892. b. 54. The curious 
reader, who is desirous to see more relative to these gorgeous abnormalities, will be greatly amus'd by the account 
of a grand pageant described by Hollinghead, p. 812. by another, p. 921, in which the king bore a part, and 
played a trick on Cardinal Wolsey. It must be observed, that these mummieries were all in dumb shew. To 
this note, I beg leave to add, that according to Polydore Virgil, the English custom of celebrating Christmases 
with jollity, masques, pageanties, &c. was not conformable to the manners of the other European nations, who 
omitted these diversions at Christmases, but practis'd them a few days before Lent. Pol. Virg. Hist. Ang. lib. 13. 
f. 211. Balf 1534.
PRELIMINARY DISCOURSE.

"and the queene came into the hall: and when they were set, and the queene of Scots also, there entered into the hall a garden artificiall, called the garden of Esperance. This garden was tower'd at every corner, and railed with rails gilt, all the bankes were set with flowers artificiall of filke and gold, the leaves cut of greene fattin, so that they seemed verie flowers. In the midst of this garden, was a pillar of antique worke, all gold set with pearls and stones; and on the top of the pillar, which was fixe square, was a lover, or an arch embowed, crowned with gold; within which stood a buff of roses red and white, all of filke and gold, and a buff of pomegranats of like stuffe. In this garden walked fixe knights, and six ladies richly apparelléd; and then they descended and danc'd manie goodlie danses, and so ascended the garden againe, and were conveyed out of the hall; and the king was serv'd of a great backet †.

The decorations of the table and sideboard at these royal banquetts, were likewise very superb. At a gala which Henry gave to the French ambassadors, in the 10th year of his reign, Hollinghead says, "The king and his guestes were serv'd with two hundred and sixtie dishes, and after that, a voidée of spicess, with sixtie spice plates of silver and gilt, as great as men with ease might beare. This night the cupbard in the hall was of twelve flasges, all of plate of gold, and no gilt plate §."
The manners of a people, will always be modelled after the example of their governor; the court adopts the virtues or vices of the prince, while the inferior ranks look up to, and copy those immediately above them; and thus, whether the example be good or bad, it is in a short time generally followed; and gives a certain character, to the manners of a whole people. We are not to be surprized therefore, to find this passion for magnificence, universally diffused throughout the kingdom. Regulations indeed were made, to limit the luxury of the nobility, and restrain the expenses of the citizens. Among the latter, profusion was become so boundless, that in Easter 1542 the mayor and court of aldermen, thought it prudent to order, "That the mayor and sheriffs should be served at their tables but with one course at dinner and supper in their houses; the mayor to have but seven dishes at the most at one meate for his own table, and the sheriffs, and everie other alderman but fix dishes, upon paine to forfeit for everie dishforty shillings at everie time when they offended in this ordinance. Also that the sergeants and yeomen of their houses, should have but three dishes at dinner or supper, the scourde-bearers meate only excepted which should be allowed to have one dish more. It was also enacted that from the feast of Easter then next ensuing neither the mayor nor his brethren should have ane crane, fawn, or butfard, upon paine to forfeit for everie fowle by them so bought 20 shillings."

So ineffectual however was this ordinance, that it was again found necessary to pass a sumptuary law, in the first of Philip and Mary, to abolish excess in city feastings; and in the ensuing year, a third order of counsel was issued, in consequence of the relapse of the citizens into their former luxury.

It seems indeed, that London, from very early antiquity, has been remarkable for that propensity to luxurious living, which the invidious wits of later days, have been fond of attributing to it. Fitz-Stephens informs us, that exquisite delicacies were common, even in the London cook-shops, in the twelfth century. And Stow says, that East-cheap (a fritec immortalized by the luxurious and fàck-drinking Falstaffe) exhibited in former times, a scene of jovial festivity. "The cooke cried, his appellation was abbot of miroke. Leland's Collect. v. III. p. 256. appen. This officer however was by no means peculiar to the court. The mansion of every nobleman, had its Lord of miroke to direct the sports of Christmas, and preferve decorum among the company at this fivetive period. The universities also, and courts of law, followed a similar practice. At Cambridge this officer had the title of imperator. He was a master of arts, chosen at every college, and appointed to regulate the plays, sports, and pastimes, of the society to which he belonged. His sovereignly continued during the twelve days of Christmas, and the reward of his trouble was forty shillings. At Oxford each college had its Christmas Prince, whose office was of the same nature and duration as the imperator at Cambridge. Wart. Hist. Eng. Poet. v. II. p. 330. The lawe fàceteres had their Christmas Prince also, whose parade and authority were very great. He was attended by his Lord keepers, Lord treasurers, with eight white flages, a captain of his band of pensioners, and of his guard, and with two chaplains, who were so seriously impressed with an idea of his regal dignity, that when they preached before him on the preceding Sunday, in the temple church, on ascending the pulpit, they faltered him with three low bowes. He dined, both in the hall, and in his privy chamber, under a cloth of estate. The pole-axes for his gentlemen pensioners were borrowed of Lord Salibury. Lord Holland, his temporary justice in Eyre, supplied him with venison on demand; and the Lord Mayor, and Sheriffs of London, with wine. On Twelfth-day, at going to church, he received many petitions, which he gave to his master of requests; and like other kings, he had a favorite, whom, with others, gentlemen of high quality, he knighted coming from church. His expenses, all from his own purse, amounted to two thousand pounds. Wart, Hist. Eng. Poet. vol. II. p. 406.

† Holling-Chron. p. 950. b. 60.
Preliminary Discourse.

cried, says he, hot ribbes of beef rostted,—pies well baked,—and other viencalls.

There was also clattering of pewter pots, harpe, pipe, and fawtrie.† The
appellations of Pudding Lane, and Pye Corner, have been laughed at as character-
icits of city-luxury: and from the fatal conflagration in 1666, beginning at one,
and ending at the other; superstition has recorded it to have been a visitation from
heaven, as a punishment for the gluttony of its inhabitants.

The lord mayors of the city of London, in particular, have afforded splendid
instances of hospitality and good living. The following is an account of a famous
feast given by a mayor of London, in the reign of Edward III.

Henry Picard maior of London, in one day did sumptuously feast, Edward
King of England, John King of France, the King of Cipres (then arrived in
England) David King of Scots, Edward Prince of Wales, with many noble men
and others. After dinner, the king of Cipres playing with Henry Picard in
his hall, did winne of him fiftie markes, but Henry being very skilful in that
arte, altering his hand did after winne of the same king, the same fiftie marks,
and fiftie marks more, which when the same king began to take in ill parte,
although he dissembled the same, Henry sayed unto him, my Lord and King
be not agreed, I court not your gold but your play, for I have not bidde you
hither that I might greeve you, but that amongst other things, I might trie
your play, and gave him his money againe, plentifully bestowing of his owne
amongst the retinue: besides hee gave many rich gitves to the king and other
nobilites and knightes, which dined with him to the great glory of the citizens of
London in those days ‡.

Besides this royal visit, the city of London has often been honoured by the
presence of majesty at entertainments. Richard II, Henry VIII., and Charles I.
were all entertained within its walls. At a feast given to the last mentioned prince
in Guildhall, the number of dishes served up was five hundred.

His present majesty also, in the year after his accession, was sumptuously en-
tertained during the mayordalty of Sir Samuel Fluyder, in the same place.

The expense of this feast amounted to 6,890£. It consisted of four hundred
and fourteen dishes, besides the desert; and the hospitality of the city, and the
elegance of the entertainment (observes Mr. Pennant) might vie with any that
had ever preceded it.

The manners of Elizabeth's reign differed widely from those of the preceding
age. A pedantic affectation of learning, without the reality, among the higher
ranks, succeeded to the unrefined, but honest, bluntness of Henry's courtiers; and
the fables of classical antiquity, and wild inventions of heathen mythology, were
interwoven even into the feastings, pageantry, and amusements of this period.
When Elizabeth paraded through a country town, to use the words of Mr. Warton,
almost every pageant was a Pantheon. When she paid a visit at the house of any
of her nobility, at entering the hall she was saluted by the Penates, and conducted
to her privy-chamber by Mercury. Even the pastry-cooks were expert mytho-

† Stowe's survaie.
‡ Stowe's Annals, p. 263. b. 60.
logists. At dinner, select transformations of Ovid’s metamorphoses were exhibited in confectionary; and the splendid icing of an immense historic plum-cake, was embossed with a delicious bas-relief of the destruction of Troy. In the afternoon, when she condescended to walk in the garden, the lake was covered with Tritons and Nereids; the pages of the family were converted into wood-nymphs, who peeped from every bower; and the footmen gamboled over the lawns in the figure of Satyrs.

It is somewhat strange that fooleries of this nature, should amuse the mind of a prince, celebrated by contemporary authors, for her learning and accomplishments.

Paul Hentzner, a German, came into England in this reign. The observations he made during his stay here, have been translated into English, and printed, together with the Latin original, by that elegant scholar the Honorable Horace Walpole. Our traveller’s description of this great prince, is so strikingly interesting, and gives so clear an idea of that pompous demeanour which she affected; I had almost said of that adoration which was paid her by the admiring crowd of courtiers, that I cannot forbear inserting it.

In the same hall (this was at Greenwich) were the archbishop of Canterbury, the bishop of London, a great number of counsellors of state, officers of the crown and gentlemen, who waited the queen’s coming out, which she did from her own apartment, when it was time to go to prayers, attended in the following manner.

First went gentlemen, barons, earls, knights of the garter, all richly dressed and bare-headed; next came the chancellor bearing the seals in a red silk purse, between two; one of which carried the royal sceptre, the other the sword of state, in a red scabbard, studded with golden fleurs de lys, the point upwards; next came the queen in the sixty-fifth year of her age, as we were told, very majestic; her face oblong, fair, but wrinkled, her eyes small, yet black and pleasant; her nose a little hooked; her lips narrow, and her teeth black, (a defect the English seem subject to, from their too great use of sugar,) she had in her ears two pearls, with very rich drops; the wore false hair, and that red; she had a small crown reported to be made of some of the gold of the celebrated Lusenbourg table; her bosom was uncovered, as all the English ladies have it till they marry; and she had on a necklace of exceeding fine pearls; her hands were small, her fingers long, and her stature neither tall nor low; her air was stately, her manner of speaking mild and obliging. That day she was dressed in white silk, bordered with pearls of the size of beans, and over it a mantle of black silk, shot with silver threads; her train was very long, the end of it born by a marchioness; instead of a chain, she had an oblong collar of gold and jewels. As she went along in all this state and magnificence, she spoke very graciously, first to one, then to another, whether foreign ministers, or those who attended for different reasons, in English, French, and Italian; for besides being well skilled in Greek, Latin, and the languages I have men-
"tioned, she is mistress of Spanish, Scotch, and Dutch; whoever speaks to her, "it is kneeling: now and then she raises some with her hand. While we were "there, W. Slawata, a Bohemian Baron, had letters to present to her, and the "after pulling off her glove, gave him her right hand to kiss, sparkling with rings "and jewels, a mark of particular favor; wherever she turned her face as she "was going along, every body fell down on their knees. "The ladies of the court followed next to her, very handsome and well "shaped, and for the most part dressed in white; she was guarded on each side "by gentlemen pensioners, fifty in number with gilt battle-axes; in the anti-chapel next the hall where we were, petitions were presented to her and the "received them most graciously, which occasioned the acclamation of "Long "live Queen Elizabeth!" she answered it with "I thank you my good people," "In the chappel was excellent music; as soon as it and the service was over, "which scarce exceeded half an hour, the Queen returned in the same state, and "order, and prepared to go to dinner. But while she was still at prayers, we saw "her table set out with the following solemnity." "This part of the account being more applicable to the subject of our discourse, it is given without further apology. It displays that tedious ceremonial, which "was observed in every thing that regarded the service of the royal table, during the "14th, 15th, and 16th centuries; the frequent genuflexions and prostrations, made on these occasions, bordered very nearly on impiety; and when we consider, that these ceremonies were performed in an empty room, and to an empty table, we "cannot help exclaiming with some degree of indignation, "O quantum in rebus inane!" "A gentleman entered the room bearing a rod, and along with him another "who had a table-cloth, which, after they had both kneeled three times, with "the utmost veneration, he spread upon the table, and after kneeling again, they "both retired. Then came two others, one with the rod again, the other with "a salt-faller, a plate and bread; when they had kneeled, as the others had done, "and placed what was brought, upon the table, they too retired, with the same "ceremonies performed by the first. At last came an unmarried lady, (we were "told she was a countess,) and along with her a married one, bearing a taasting "knife; the former was dressed in white silk, who, when she had prostrated her- "self three times, in the most graceful manner approached the table, and rubbed "the plates with bread and salt, with as much care as if the Queen had been "present: when they had waited there a little time, the yeomen of the guard "entered bareheaded, cloathed in scarlet with a golden rose upon their backs, "bringing in at each turn, a course of four and twenty dishes, served in plate most "of it gilt; these dishes were received by a gentleman in the same order, they "were brought and placed upon the table, while the lady tafter gave to each of "the guard a mouthful to eat, for fear of any poison. During the time that this "guard, which consists of the tallest and stoutest men that can be found in all "England, being carefully selected for this service, were bringing dinner, twelve "trumpets,
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"trumpets, and two kettle-drums made the hall ring for half an hour together. "At the end of all this ceremonial, a number of unmarried ladies appeared, who "with particular solemnity lifted the meat off the table, and conveyed it into the "Queen's inner and more private chamber, where, after she had chosen for her- "self, the rest goes to the ladies of the court.

"The Queen sups and dines alone with very few attendants, and it is very "seldom that any body, foreigner, or native is admitted at that time, and then "only at the intercession of somebody in power ||.

The accounts transmitted to us of the royal revels of this reign, are little more than details of grofs and extravagant flattery, indecently offered, and indelicately received: tho the queen was considered in her day, as the best informed woman in Europe. Dreadful as Elizabeth was to her enemies, masculine in her understanding, enterprising in her spirit, and great in her political character; yet an excessive vanity tarnished all her brilliant qualities. Though the mirror must every day have convinced her, that an old woman, with a wrinkled forehead, hooked nose, diminutive eyes, and black teeth, could never be an object of admiration; yet so blind was she to her own defects, that no found was so grateful to her, as the voice of adulation, no subject so pleasing, as grofs commendations of her form and beauty; compliments of this nature, Hollinghead tells us, were paid to her, even by ambassadours at their first audience, and no pageant or entertainment afforded her delight, unless, in the course of it, some fulsome incense, was offered to her vanity*.

In the fifteenth century, a very considerable alteration began to take place, in the domestic economy of our English nobility. The great men in the more early ages, lived in their mansions with a boundless hospitality, but at the same time, with a gross, and barbarous magnificence; surrounded, as Dr. Percy observes, with rude and warlike followers, without control, and without system. As they gradually emerged from this barbarity, (which happened as soon as the feudal institutions began to relax) they found it necessary to establish very minute domestic regulations; to keep their turbulent followers, in peace and order. And from living in a state of disorderly grandeur, void of all system, they naturally enough, ran into the opposite extreme, of reducing every thing, even the most trifling disturbances, to flated rules.

|| Paul Hentzner's Journey into England, printed at Strawberry hill.
* For various accounts of these absurd and pedantic futilities, the marks of this reign, see the minute and entertaining Hollinghead, particularly page 1516, et infra, where he describes an entertainment held the first of January 1581, in the tilt-yard, in honor of the commissaries, sent to propose a marriage, between Elizabeth, and the Duc d'Anjou. The following entertainment (from Strype) was in a different style, and approaches nearer to the manners of the present times. It was given by Lord Arundel, in 1559, at Nonsuch in Surrey. || There "the Queen had great entertainment, with banquets, especially on Sunday night, made by the said Earl, together "with a mask, and the warlike sounds of drums and flutes, and all kinds of music, till midnight. On Monday, "was a great supper made for her, but before night, the flood at her standing in the further park, and there the "saw a course. At night was a play by the children of Paul', and their mother Sebastian. After that, a costly "banquet, accompanied with drums and flutes. This entertainment lasted till three in the morning. And the "Earl presented her majesty a cupboard of plate." Sometimes indeed her majesty amused herself in a manner "like compatible with the delicacy of the female character. For Rowland White tells us, || This day the "(Elizabeth) appoints a Frenchman to doe fastes upon a rope in the conduit court. Tomorrow the hath com- "manded the beares, the bull, and the ape, to be baited in the tilt-yard. Upon Wednesday she will have "solemne dawing." Sydney's State papers, i. 194. Strype Ann. Ref. vol. i. c. 15. p. 194.
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The households of our nobility, therefore, began now to be formed upon the model of the royal one; where every thing was regulated, by precision and system. Particular officers were now appointed to act in every department; a certain sum was allotted for each distinct expense; regular accounts were kept; a council (consisting of some of the principal officers of the household) was established; for the purpose of forming ordinances, and laws, for the regulation of domestic economy; and in a word, every thing was carried on with method and accuracy.

I produce the following extract from a late publication, to exemplify what I have said; and shew us in what manner a noble female of the fifteenth century past her time and regulated her family.

"A compendious recitation compiled of the order, rules, and construction of the house of the righte excellent princeesse Cicil, late mother unto the right noble prince kinge Edward IV."

"Me semeth yt is requyfte to understand the order of her owne person, concerninge God and the worlde."

"She useth to arise at seven of the clocke, and hath readye her chapelyne to saye with her mattins of the daye, and mattins of our lady; and when she is fully readye, she hath a lowe mass in her chamber, and after mass she taketh somethinge to recreat nature; and soe goeth to the chappell hearinge the devine service, and two lowe masses; from thence to dyner; duringe the time whereof she hath a lecture of holy matter, either Hilton of contemplative and active life, Bonaventure de infancia, Salvatoris legenda aurea, St. Maude, St. Katherin of Sonyis, or the Revelaycouns of St. Bridget."

"After dyner she giveth audience to all such as hath any matter to shewe unto her by the space of one hower, and then sleepeth one quarter of an hower, and after the hath sleepe the contynueth in prayer unto the first peale of even-fonge; then she drinketh wyne or ale at her pleasure. Forthwith her chapelyne is ready to saye with her both evenfones; and after the last peale, she goeth to the chappell, and heareth evenfonge by note; from thence to supper, and in the tyme of supper, she recyseth the lecture that was had at dyner to these that be in her presence."

"After supper she dispseth herself to be familiare with her gentlewomen, to the seac'on of homelt myrthe; and one howre before her going to bed, she taketh a cuppe of wyne, and after that goeth to her pryvie closette, and taketh her leave of God for all nighte, making ende of her prayers for that daye; and by eighte of the clocke is in bedde. I trust to our lorde's mercy, that this noble princeesse thus devideth the howers, to his highe plasure."

"The rules of the house."

"Upon catynge dayes, at dyner by eleven of the clocke, a first dyner in the tyme of highe masse, for carvers, cupbearsers, sewars, and offycers."

"Upon fastinge dayes, by twelve of the clocke, and a later dyner for carvers and for wayters."

"At
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"At supper upon estaung dayes for carvers and offycers, at foure of the
clocke; my lady and the householde at five of the clocke, at supper.

"When my lady is served of the second course, at dyner, at supper, the
chamber is rewarded, and the halle, with breade and ale, after the differency
of the ushe. Rewards from the kychen is there none, saviing to ladyes
and gentlewomen; to the sheade offycers, if they be present; to the deane of
the chappell, to the almoner, to the gentlemen uffers, to the carvers; cup-
bears and fewers, to the cofferer, to the clerke of the kychen, and to the
marshall.

"There is none that dyneth in their offseyes, saviing only the cookes, the
scullery, the sawcereye, the porters, the baker, if they be occupied with
bakeinge.

"Uppon Sunday, Tuesday, and Thursday, the householde at dyner is
served with beefe and mutton, and one roste; at supper, leyched beefe, and
mutton roste.

"Uppon Monday and Wensday at dyner, one boyled beefe and mutton;
at supper, ut supra.

"Upon faulinge dayes, salte fythe, and two dishes of freche fishe; if there
come a principall feaste, it is served like unto the feaste honorably.

"If Mondye or Wensday be hollidaye, then is the householde served with
one roste, as in other dayes.

"Upon Saterdaye at dyner, salt fythe, one freih fythe, and butter; at sup-
per salt fishe and eggs.

"Tyne daylie to the head of officyers when they be presente, to the ladyes and
gentlewomen, to the deane of the chappell, to the almoner, to the gentlemen
uffers, to the cofferer, to the clerke of the kychen, and to the marshall.

"Upon Frydaye is made paymente for all manner of freche cates; at every
moneth ende is made paymente for all manner other things, on eveye quarter
ende the chapell is payde of their wages.

"At every halfe yeare, the wages is payde to the householde, and livery
clote once a yeare. Payment of fees out of the householde is made once a
yeare.

"Proclamacyon is made foure times a yeare aboute Berkhamsted in market
townes, to understande whether the purveyors, cators, and others, make true
paymente of my ladyes money or not; and also to understande by the same,
whether my ladyes servants make true paymente for theyre owne debts or not,
and if any defautle be found a remedy to be had forthwith for a recompence.

"Break-
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Breakfastes be there none; saveinge onely the head officers when they be present; to the ladies and gentlewomen; to the deane and to the chappell; to the almoner; to the gentlemen uffers; to the cofferer; to the clerke of the kyatchin; and to the marshall.

All other officers that must be at the breavement, have their breakfaste together in the compting houfe, after the breavementes be made.

The remaynes of every office to be taken at every monethes ende, to understande whether the officers be in arrearadge or not.||

Lyvery of breade*, ale, and fyre, and candle, is assigned to the heade officers if they be present; to the ladies and gentlewomen as many as be married; to the deane, and to the chappell; to the almoner, to the chaplynes, to the gentlemen uffers, to the cofferrers, to the clerke of the kitchin, to the marshall, and to all the gentlemen within the houfe, if they lye not in the towne; that is to saye; whole lyverie of all such thinges, as is above specified, from the feast of Alhallowe unto the feast of the purificacion of our Ladye; halfe lyverie of fyres and candles unto Good Frydaye; for then expirith the tyne of fyre and candle alfoe.

To all fickle men is given a lyberette to have all such thinges as may be to thir ease; if he be a gentleman, and will be at his owne dyett, he hath for his boarde weekelye 16d. and 9d. for his servante, and nothin out of the houfe.

If any man fall impotente, he hath flyll the same wages that he had when he might doe best service, during my ladies lyfe; and 16d. for his boarde weekelye, and 9d. for his servante. If he be a yeoman 12d. a groome or a page 10d. †

The above picture of household economy, though perhaps it might be on a more extensive scale than common, as relating to the domestick establishment of a prince; yet it unquestionably corresponded with the practice that was generally observed by the Britifh nobility of this age. We know this to have been the case in other instances. The learned and ingenious Doctor Percy, published some years since, a few copies of a curious manuscript, in the possession of the noble family of Northumberland; containing the laws, rules, and ordinances, for the regulation of the household of Henry Algernon Percy, the fifth Earl of Northumberland, compiled by that baron in the year 1512.

We there find the exactest attention paid to every article of household expense; all the disbursements of the familyregulated by the most economical rules; and even the particular diet of every day, stated, for the earl, his lady, children, officers, and inferior domesticks. The following is an account of the allowance for breakfast, to the superior part of the family; an account curious from its antiquity; and also from its contrast with modern times.

|| That is, the accounts of every officer were to be made up at the end of each month. The remaynes here spoken of, were the quantities of different articles delivered out for the consumption of the household, which remained unspent at the end of the time allowed for their consumption. An account of this kind is still kept, and intituled the remanet in our college books, in the universities. Percy's notes North. House. book.

* These bowries were certain quantities of particular articles delivered out to be consumed.

† A collection of ordinances and regulations relative to the royal Household, &c. 1790.
Preliminary Discourse.

"This is the ordre of all suche braikfafts as shal be allowid daily in my Lordis houe every Lent, begynnyng at Shroftide and endyng at Eftur, and what they shal have at theire braikfafts, as to say Sunday, Thirday, Friday, and Satterday, except my lordis children, which shal have braikfafts every day in the weik in Lent: as the names of the perfons, and what they be, and what they shal have the faid days allowid theym, hereafter followeth in this book.

"Braikfaft for my lorde, and my lady.

"Fyrst a loif of bred in trenchers, two manchetts, a quart of bere, a quart of wine, two pecys of saltyslice, fix bacon'd herryngs, or a dyche of sproits.

"Braikfaft for my lorde Percy and maister Thomas Percy.

"Item halfe a loif of househould brede, a manchet, a potell of bere, a dyche of butter, a pece of saltyslice, a dyche of sproits, or three white herrynge.

"Braikfaft for the nurcy (nursery) for my lady Margaret, and maister Ingeram Percy.

"Item a manchet, a quart of bere, a dyche of butter, a pece of saltfish, a dyche of sproits, or three white herryng.

"Braikfaft for my ladis gentillwomen.

"Item a loof of brede, a pottell of bere, a pece of saltfish, or three white herrynge.

"Braikfafts for my lordis breder, and hede officers of househould.

"Item two loofs of brede, a manchet, a gallon of bere, two peces of saltfish, and four white herrynge, &c."

On flesh days this meal was somewhat more substantial.

"Braik-

2. Baked herrings.
3. Sprats.
4. Fresh herrings.
5. The bread eaten by the inferior ranks in the 16th century, was of a much coarser nature than what is used by the poor of the present day. Hollinghead tells us, "The bread through the land is made of fieel graines as the foile yeeldeth; neverthelesse, the gentillie commonlie provide themselfes suicientlie of wheat, for their own tables, whilist their househould and poore neighbours, in some shires, are enforced to content themselfes with rye or barle, yea and in the time of deareth, manie, with bread made of bernes, pesom or oats, or of altogether, and some scorns among." Holl. de script. Brit. pref. to his chron. p. 15. edit. 1586.
"Braikfaisis of fleche days, dayly thorowte the yere.

"Braikfaisis for my lorde and my lady.

"Furft a loof of brede in trenchers, two manchetts, one quart of bere, a
quart of wine, half a chyne of muton, ells a chyne of beif boiled.

"Braikfaisis for my lorde Percy and Mr. Thomas Percy.

"Item half a loof of householde brede; a manchett, one pottell of bere, a
chekeynge, or ells three muton bones boyled.

"Braikfaisis for the nurcy, for my lady Margaret, and Mr.
"Yngram Percy.

"Item a manchet, one quart of bere, and three muton bonys boyled.

"Braikfaisis for my ladys gentylwomen.

"Item a loof of householt breid, a pottell of beire, and three muton bonys
boyled, or ells a pece of beif boyled."

Though the spirit of hospitallity was thus restrained within reasonable bounds, it was by no means extinguished. Our nobility still maintained a liberal style of living. By thus fixing their expences to a certain sum, within the amount of their income, they were enabled to keep up a uniform hospitallity, and almost a regal establishment. Their halls were always filled with guests, and constant large fees continued to be dealt out to the poor. The great hall, as before, was the scene of caroufe, though marked by a decorum and regularity hitherto unknown. At the upper end of it, on a flight elevation, or in a chamber which adjoined to, and looked into the hall, (denominated the Orielle) stood the high table, at which sat the lord, his particular friends, and honorable guests. On each

† The annual expence of the Earl's housekeeping was under one thousand pounds.

"Somm advertisements are necessary for the hole expences for keepynge of my house for
one hole yeare, with the household waiges, and wynter and sommer houfeminct, and all other charged thereto
beyongynge, as more plainly aperyth by the book of th'advertisement with the orders and directions for keepynge
of my faide house DCCCXXXIIIt, VI, VII." North. Household book, p. 29.

§ The head, or upper end, of this table, was denominated the baord's end, and here sat the Lord and his
more noble guests. In the middle of every table stood a large salt-feller, and the guests, according to their
dignity, were placed, either above, or below it; a custom preferred even now, as I am informed, at the officers
table, in the manson house, where, the superier domestics sit above the salt-feller, and the inferior ones below it.
The custom of placing the guests in the above mentioned manner, was retained in the houses of the great, till
towards the latter end of the last century. In Decker's "House Wares," 1635, it is said, "Plague him, let him
beneath the table, and let him not have a bit till every one has had his full cut." In Lord Fairfax's orders for
the servants of his household (about the middle of the last century) is the following direction, "For the cham-
ber, let the best fashioned, and appared servants attend above the table, the rest below." Percy's notes
Preliminary Discourse.

Each side, reaching the whole length of the hall, were tables for the reception of the officers of the household, the tenants, and inferior domestics. The fire blazed in the middle, for as yet the convenience of chimneys was unknown; and the music, placed in a gallery, entertained the guests, during the intervals between the service of the courses.

This was the regular style of living, observed by the English nobility of the sixteenth century. The metropolis had then few of those attractions, which now render it the winter residence of the great; they therefore seldom visited it, except on very particular occasions. They lived indeed with a splendor in their castles, that they could maintain in no other place; and enjoyed that degree of respect, upon their own domains, which they could expect to receive nowhere else. Here, most of them enjoyed jura regalia; and the privilege of holding criminal, as well as civil courts; of trying, condemning, and executing malefactors, was annexed to most of their seigniories. They often numbered knights and squires, nay sometimes barons, among their domestics; infomuch that their retinue became so numerous, that the legislature found it necessary, at length, to interpose, and abridge the number of these formidable retainers.

There were periods, in the course of the year, when either for the fake of relaxation, the transact of family affairs, or the private enjoyment of domestic quiet; the earl retired from his castle, and discontinued his extensive hospitality. This cessation, however, was but for a short time. When it took place, the lord was paid to keep his secret house; in other words he retired to a smaller mansion, dismissed for a time his train of dependents, to whom he allowed board wages; and attended only by a few particular domestics, laid down a great part of his state, and enjoyed his holyday in the comfortable character of a private gentleman.

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Percy's notes to the Northumberland Household book.
* The splendid decorations of modern rooms, form a strong contrast to the simple household furniture of the 16th century. The great parlour of Sir Adrian Folkes, where his guests were entertained, had the following articles in it. "Imprim. a hangynge of greene say and red, panede; item, a table with two tesfells, and a greynes vergers carpet upon it; three greynes vergers culhyhs; a joyned cupboard, and a carpett upon it; a piece of vergers carpett in one window, and a piece of counterfeitt carpet in the other: one Flemish chaire; foure joyned tholes: a joyned forme: a wyker fynse: two large awndyerns: (hand irons,) a fyerforke: a fyer: pan: a payer of tonges: item, a lowe joyned thole: two joyned foote tholes: a rounde table of ciprefes: and a piece of counterfeitt carpett upon it: item, a painted table, (a picture) of the Epiphany of our Lord." From a MS. in the Cottonian library, quoted by Mr. Strutt in his View of the manners, &c. p. 64. v. III.
† The establishment of the Earl of Northumberland during the time of his keeping jere t house was as follows. "Three nombre of the parmonet, thought enough to serve and enter upon my Lorde, in his chamber at meills, at dynner, and farer dayly, when he keepeth a secrett houfe, and to be at meat and drink in their my Lorde liech, and to have my Lorde's revercion, and to sit at the latter dynner.
"A preste as chaplaine, and to serve as sumer (almoner) at the borde.
"A carver for the borde to serve my Lorde.
"A fewur for the borde to serve my Lorde.
"A cupbair for my Lorde.
"A gentlemane waiter to serve and enter upon the cuppis for my Lorde's borde end.
"A yeoman usher to keep the chambre ende at meells which my Lorde and my Lady dyne and suppe.
"A yeoman of the chambre to bear the farthe dyche to the borde.
"Another yeoman of the chambre to bear the seconde dyche to the borde.
"Another yeoman of the chambre to bear the third dyche to the borde.
"Another yeoman of the chambre to bear the fourth dyche to the borde.
"A officer.
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This methodical plan, on which the household of the English noblemen was formed, continued to be observed till the middle of the last century; and by many, whose mansions were at a considerable distance from the metropolis, even to a later period. The convulsions however which followed the death of Charles I. and the libertines manners of his successor, contributed alike to destroy this regular system of domestic economy. The court was now more generally attended by the nobility; who imitating the profusion of the king, the methodical magnificence of the old English mode of living, gradually sunk into expence and prodigality.

If the tables of our ancestors boasted more profusion, and greater splendor, than ours, we indubitably have the advantage in elegance and comfort.

Even the great earl of Northumberland, whose establishment was so vast, eat his meal from a wooden trencher. Pewter was a luxury, only to be found at the tables of the great, on particular occasions; and it seems even by those who had it, to have been hired by the year. Half a century afterwards, in the reign of Elizabeth, plates of metal and earthenware, were by no means common; and wooden trenchers continued in use, in many of our colleges and inns of courts, till within these very few years.

Another great convenience, of which our ancestors knew nothing, is the fork, an instrument not in use at the English table, till the reign of James I. Coryat, in his crudities, mentions the fork, as being used only by the Italians, among all the nations of Europe in his time. As the passage is curious, I give it to the reader. "Here I will mention a thing, that might have been spoken of before, in discourse of the first Italian town. I observed a custom in all those Italian cities and towns through the which I passed, that is not used in any other country that I saw in my travels, neither doe I thinke that any other nation of Christendome doth use it, but only Italy. The Italian and also moost strangers that are commorant in Italy, doe alwaies at their meals use a little forke

"A officer of an office, to await upon the cupboard, and to serve as pander, butler, and for the feller."
"A groom of the chamber to keep the chamber door under the yeoman usher."

Idem, p. 15.
§ Idem. Hollinghead's descript. of England, p. 188. 189.
\[ Vide Romeo and Juliet, Act I. scene 7. \]
\[ Vide Johnson's Shakepeare, vol. X. p. 44, note 5. Lilly, in his history of his life and times sub. ann. 1629, speaks of trenchers as being common, in the houses of the middle ranks of people. In Hollinghead's time, (who flourished in Elizabeth's reign) the custom of eating off wooden trenchers began to be diffus'd. "For household furniture, in our days, old men may remember great improvements, as the exchange of treene (i. e. wooden) platters for pewter, and wooden spoons for silver or tin. For no common were at sorts of treene vessels in old time, that a man should hardly find four pieces of pewter (of which one was peradventure a sake) in a goode "farmer's house, &c." Holl. descript. Brit. vol. I. f. 356. I have observed in the text, that pewter vessels were hired by the year, by individuals. This appears from the Northumberland Household book, in which is an item for the allowance of forty fillings, "to make provision for the hire of one hundred dozen of rugh "(pewter) vesseil to serve my house for one year." Indeed shortly after, there follows another "item" for the purchase of a quantity of the same kind of utensils, but it is small in proportion to the number hired, being only fix dozen. There is mention also made of counterfoot (counterfeit) vesseils, to be purchased for the use of the house; this was probably some inferior metal wash'd either with silver or gold. Before I close this note, I cannot forbear observing, that brazen culinary utensils must have been in Henry VIII's time scarce and valuable articles; since the price given for two braz pots, by the Earl's purveyors, was twenty-six fillings and fourpence; a considerable sum at a period when a quarter of wheat might be purchased for six fillings and eight pence, an ox for ten fillings, and a sheep for seventeen pence. Vide North. House. book, p. 3. 17. 19. Both in the West and North of England, wooden spoons, drinking vesseils, and trenchers, are still in frequent use among the common people.\]
PRELIMINARY DISCOURSE.

"forke, when they cut their meate. For while with their knife which they hold
in one hande they cut the meate out of the dish, they fasten their forke, which
they hold in their other hand upon the same dish, so that whatsoever he be
that fitting in the company of any others at meale, should unavoidably touch
the dih of meate with his fingers, from which all at the table doe cut, he
will give occaision of offence unto the company, as having transgressed the lawes
of good manners, in so much that for his error he shall be at the least brow-
beaten, if not reprehended in wordes. This forme of feeding I understand is
generally used in all places of Italy, their forkes being for the most part made
of yron or steale and some of siluer, but those are used only by gentlemen.
The reason of this their curiosity is, because the Italian cannot by any means
indure to have his dish touched with fingers, seeing all mens fingers are not
alike cleane. Hereupon I myself thought good to imitate the Italian fashion
by this forked cutting of meate, not only while I was in Italy, but also in
Germany, and oftentimes in England since I came home: being once quipped
for that frequent using of my forke, by a certain learned gentleman, a familiar
friend of mine, one M. Laurence Whitaker, who in his merry humour doubted
not to call me at table Furcifer, only for using a forke at feeding, but for no
other cause."†

It is evident from the above account, that the disagreeable custom of feeding
with the fingers, prevailed in England, till nearly the middle of the seventeenth
century. Our ancestors indeed, provided as well as they could, against the filthines
which this habit would occasion, by constantly washing their hands, both before
and after every meal ‡. For this purpose, in the establishment of the royal and
noble households, there was an officer denominated the Ewerer; who attended with
cloths and water, for the monarch, and the baron, to cleanse their hands with, at
meals §. Perhaps, however, the spoon was then more generally used, than it is at
present. The learned Mr. Pegge is of opinion, that large dishes, and great joints were
not introduced till the age of Elizabeth. Indeed if we glance our eye over the va-
rious receipts, which constitute the chief part of the following volume, we shall find
most of them to be complicated meales; such as hashes, soups, ragouts and hotch-
pottes; all of which might be eaten more conveniently with a spoon, than any
other instrument ‖. Game, large birds, and monitrous fish, were indeed dished
frequently served up, and it is difficult to imagine how these could be dismembered
without the affliction of the fork; this was however the busines of the carver,

† Coryat's Crudities, vol. I. p. 105. edit. 1776. 8vo.
‡ Vide Leland's Collect. v. IV. p. 252.
§ The Ewerer was an officer of high account. At the coronation of Edward V. I. this office was executed by
the Earl of Huntingdon. Leland's col. v. IV. p. 232. In the "Liber niger domus Regis Edward IV. there
is a long account of the Ewerer," the people employed in it, and their duties, etc. "The office of Ewerary
and Naper, haue bee in a feigeante to serve the King's perfone; in coveringe of the boorde, with wholome,
clean, and untouched clothes of straungers, and with cleane baflins, and moile pure waysters, allayd (tailed)
as ofte as his royall perfone shall be ferverd." Royal Household Estab. p. 83. The Ewerary is still retained
at court.
‖ The same ingenious antiquarian, supposes, that this general use of the spoon, may have occasioned the custom
of geulsps giving spoons to their god-children, at christenings. These presents were usuallly gilt, and the figures
of apostles being carved upon them, they were called apostle spoons. Vide Pref. to the "Forms of Curie," p. 20.
the guests had no trouble about it. Their portions seem to have been divided for
them, by this officer, and they were left to dispatch them as they chose.

Barklay in his Egloges, has given us a bill of fare at the end of the fifteenth
century, in which we see none of the substantial dishes, which are found on the
tables of the present day.

"What fishe is of favour sweete and delicious,
"Roasted or sodden in sweete herbes or wine;
"Or fried in oyle, most saporous and fine.—
"The pasties of a hart.—
"The crane, the fauant, the peacocke, and curlewe,
"The partriche, plover, bittern, and heronewhe:—
"Seafoned fo well in licour redolent,
"That the hall is full of pleafant smell and sent *.

A century afterwards, a spirit of epicurism seems to have prevailed, which
went beyond the luxury even of the present age. In the "City Madam," a play
written by Maflinger, Holdfast exclaiming against city-luxury, says,

"Men may talk of country Christmas, and court gluttony,
"Their thirty pounds for butter'd eggs, their pies of carps tongues,
"Their pheasants, drench'd with ambergris; the carcasses
"Of three fat wethers bruised for gravy, to
"Make sauce for a single peacock;—
"Three sucking pigs, served up in a dish,
"Took from a sow, as soon as she had farrow'd,
"A fortnight fed with dates and muscadine,
"That flood my mafter in twenty marks apiece, &c."

I shall close this preliminary discourse, with an account of the general mode
of living, observed by the nobleman, the tradesman, and the yeoman of the sixteenth
and seventeenth centuries, extracted from contemporary writers. Hollinghead,
speaking of the manners of our countrymen, says, "In number of dishes, and
"change of meat, the nobilitie of Englane doe most exceede; sith there is no
"daye in maner that passeth over their heads, wherein they have not onely
"beefe, muton, veale, lambe, kidde, pork, conie, capon, pigge, or fo many of
"these as the season yieldeth: but allo some portion of the redde or fallow dere,
"beside

* Alexander Barklay's Egloges, edit. 1570. fol. Egl. 2. Our ancestors of these days, according to the same
author, had a custom of singing jovial songs, during the time of meals.

"When your fat dines smoke hot upon your table,
"Then laude ye fonges and baladys magnifie,
"If they be merry, or written craftily,
"Ye clappe your handes and to the makinge harke,
"And one say to another, lo! here a proper warke." Idem, Egl. 4th.
Preliminary Discourse.

"beside great variety of fishe, and wilde fowle, and thereto sundrie other delicats, wherein the sweete hand of the portingale is not wanting.

"The chief part lykewyse of their dayly provision is brought in before them, and placed on their tables, whereof, when they have taken what it pleafeth them, the reft is reserved, and afterward sent downe to their serving men and waiters, who fed thereon in lyke forte with convenient moderation, their reverence also being bestowed upon the poore, which lye ready at their gates in great numbers to receyve the same. This is spoken of the chiefe tables, whereat the nobleman, his ladie, and guetes, are accustomed to fit; beside which they have a certayne ordinarie allowance, dayly appointed for their halls, where the chiefe officers, and householde servaunts, (for all are not permitted to wayte upon their mafter) and with them fuch inferior guetes do fee de as are not of calling to affociate with the nobleman himſelf: so that, beside those afore-mentioned, which are called to the principall table, there are commonly fourte or threecore perfons fed in thofe halles; to the great reliefe of Strangers, as oft be partakers thereof."

The table of the private gentleman and merchant, though inferior in profusion to the nobleman's, was by no means scantily provided. "The gentlemen and merchants keepe much about one rate, and eache of them contenthe himſefe with fourre, or five or fixe dishes, when they have but smalre reforfte, or peradventure with one, or two, or three at moff, when they have no Strangere to accompanie them at their owne table."

The luxury of the yeoman was supplied by his farm yard. Among the Christmass buybandie fare, we find brawn, pudding, and foufe, and mustard withall, beef, mutton, and pork, "bred pies of the beef", goole, capon, turkey, pig, veal, cheefe, apples, &c. Thofe were to be wafted downe with good drink, while the hall was to be well warmed with a blazing fire. The farmer's Lent diet, the fame author tells us, confined of red herrings and salt-fih; which he changed at Easter for veal and bacon; at Martinmas, falted beffe; at Midsummer, graffe, (fallads) freth beef, and peafe; at Michaelmas, freth herrings, with fatted "crones" (sheep); at All-Saints, pork and peafe, sprats and spurlings; and at Christmas, as above, with good cheere and plate.

- Vide Tufters's "five hundred pointes of good hufbandrie, &c." Ed. 1593. black l. 4to. The boaft head, we have had occasion to observe above, was, from very high antiquity, a coftant Christmas dith at the English table. It was always served up at the tables of the nobility and gentry at this festival, till the civil war of the last century; from which period it has been discontinued, as a flated dith, except in one or two of our colleges. Our ancetfors had other periodical dithes also; fuch as, on Easter-day, a red herring riding away on horseback, i. e. a herring, ordered by the cook, fomething after the likenefs, of a man on horseback, in a corn fallad. Vide Antiq. Reprpt, v. III. p. 45. A mighty gammon of bacon was another coftant dith at Easter-Sunday, a cuftom founded on this idea, viz. to fhow their abhorrence to Judaism, at that other commemoration of our Lord's refurrecitation. Ieom. 43. The hall formerly was the cheerful scene of all thofe gambols, frolicks, and innocent fports, of which we at prefent scarcely retain more than the name. Here the mumeing went forward, and the carol was sung. When the meal was finifhed, "grace fayed, and the table taken up, the plate prefently con-

"veyed into the pantry; the hall fummons this confort of companions (upon payne to dyne with Duke Humfrie, or to kiffe the hare's foot) to appear at the firft call: where a fog is to be fog, the underfong or holding whereof, is, "It is merrie in houe, where hares doe wag all."


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The mumeing is indeed retained to this day in many parts of England, particularly in the North. Some towns
Preliminary Discourse.

The only observation I shall offer on the above view of the culinary affairs of our ancestors, is, that when we contemplate the vast magnificence of the baron, in the romantic ages of chivalry, and the ample, though more limited bounty of the lord, in the succeeding centuries; when we behold the refectory of the monastery crowded with strangers, and the halls of the great filled with the poor; we are apt, at the first glance, to draw conclusions very erroneous, and comparisons very unfavorable to present times, and present manners. But when we consider the subject more narrowly, and go on to observe, that we have exchanged this barbaric magnificence, for simple elegance; unmeaning pomp, for substantial comfort; ill-judged hospitality, for an active industry, which enables the larger part of the community to live independent of the precarious bounty of the great; and undiscriminating charity, for certain and established regulations, which amply provide for the children of poverty and distress; we then find reason to congratulate ourselves, on this change and improvement, in manners and opinions; and gladly give up the unwieldy grandeur of former ages, for the blessings, conveniences and refinement of the present times.

in the south also continue this very ancient Christmas sport. Lymington and the villages around it, have their troops of mummers; these are children, who on Christmas night, assemble together fantastically dressed, and are admitted into the houses of the neighbourhood, where they recite old traditional stanzas, containing the popular history of St. George and the dragon, &c. For much curious information relative to the antiquity and history of the mummers, who, notwithstanding the light estimation in which they are at present held, seem to have been the true original comedians of England. See Warton's Hist. Eng. Poetry, and Dodgley's Pref. to his Collection of Ancient Plays.
THE CONTENTS.

No. 1. The Forme of Cury. A roll of ancient English cookery, compiled about A.D. 1390, by the master cooks of King Richard II.

This was a vellum roll, and contained 196 formulae, or recipes; it belonged once to the earl of Oxford. The late James Weet, Esq. 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 the late Gustavus Brander, Esq. of Christ-church, Hants. I am sorry to add, when the collection of rarities which this very worthy gentleman had made, came to be examined, sometime after his decease, for the purpose of taking an inventory of them, the "Forme of Cury" was missing, and has never since been heard of.

It was one of the most ancient remains of the kind now in being; and rendered still more curious, by being 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 Latin memorandum at the end of it.

The venerable, and universally respected Mr. Pegge, at the request of Mr. Brander, published this curious roll with an excellent preface, and copious glossary, in 1780; of this publication I have availed myself in the present work, with the slight alteration of giving all the abbreviations at full length, to render it more intelligible to the modern reader, and with a very few additional notes and observations.

No. 2. A vellum manuscript in the possession of the Reverend Samuel Pegge, contemporary with the "Roll of Cury," containing ninety-one English receipts (or nymns) in cookery, and printed in the same volume with the last article.


"The manuscript from whence the following pages are transcribed, is without title or date, or the name of the author. It is bound up with some other treatifes upon regimen and medicine; one of which is styled, De Regimine Sanitatis; edita a Magistro Johanne de Tholetto," A. D. 1285.

"The volume is paged from i to 445. From page 9 to 15 is a chronicle of events, beginning A. D. 1326, and ending A. D. 1399; and it is evident from the hand, that these treatises were written soon after that time; that is early in the 15th century: but they
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"they were probably then transcribed from originals, which had been long before com-
pose by persons of fame and celebrity in the practice of regimen and cookery.
"The orthography of the manuscript is preserved in the print."

No. 4. A small collection of recipes, for the preservation of particular fruits, about 160 years old; from the Antiquarian Repertory, Vol. IV. p. 95.
They are there accompanied by the following letter.
"Sir,—Being willing to contribute to your useful and entertaining work, I have sent you the following curious receipts for preserving, conferring, &c. You may depend on their being genuine, and were written a century and a half since. Your constant reader. A. M. February 20th, 1781."

No. 5. The inthronization feast of George Neville, Archbishop of Yorke, in the 6th Edward IV. Leland's Collectanea, Vol. VI. (Edit 1770) printed from an ancient paper roll, by Mr. Hearne.
The original from whence both the above articles were copied, and published by Hearne, viz. a printed paper roll, is preserved in the Bodleian library. Lel. Collect. Vol. VI. p. 39. Appen. Edit. 1770.
The two latter tracts, I have endeavoured to illustrate by a few notes and observations."
No. 1.

THE FORME OF CURY.

.. of cury was compiled of the chef maistres cokes of kyng Richard the Secunde kyng of Englond after the conquest; the which was accounted the best and ryall ynd a of alle cften ynges; and it was compiled by affent and ayvement of maistres and (o) phifl and of philosophie that dwellid in his court. Firt it techith a man for to make commune pottages and commune meetes for howthold, as they shold be made, craftly and holfomly. Afterward it techith for to make curious pottages, and meetes, and sotilettes, for alle maner of flates, bothe hye and lowe. And the techynge of the forme of making of pottages, and of meetes, bothe of flesh, and of fissh, both (are) y lette here by noumibre and by ordre. Sfo this little table here sowyng (following) wole teche a man with oute taryng, to fynde what meete that hym lust for to have.

| .or to make grounden benes | 1 | Burfen | 11 |
| For to make drawn benes | 2 | Corat | 12 |
| For to make growel forced | 3 | Nounbles | 13 |
| Caboches in potage | 4 | Roobroth | 14 |
| Rapes in potage | 5 | Tredure | 15 |
| Eowtes of flesh | 6 | Moanchelet | 16 |
| Hebolas | 7 | Bukkenade | 17 |
| Gowdren in potage | 8 | Connat | 18 |
| Ryfe of flesh | 9 | Drepec | 19 |
| Funges | 10 | Mawmence | 20 |

The initial word, omitted in the roll, was probably intended to be, "this." Previous to the introduction of printing, prodigious pains were taken in the illumination, and beautifying of manuscripts. The most elegant decoration of this kind which I have seen, is in a MS. commentary on Genesis, written by John Capgrave, a monk of the 14th century. The initial letter of the dedicatory epistle of this beautiful MS. is splendidly illuminated, with the representation of Capgrave presenting his work to Humphry Duke of Gloucester; this curiosity is preserved in Oriel Coll. library, Oxford, Cod. Mss. 52. Some kind of decoration was probably intended for the initial word of our roll, which was therefore not inflected at the time of writing it; for the transcriber and illuminator, were generally distinct persons. The art of illuminating manuscripts was so highly esteemed in the 13th century, that it was thought a sufficient recommendation to the abbacy of a convent. The person proposed for this dignity, to the convent of Hyde, is judged to be a proper one, for the following reasons. 

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Explicit tabula.
For to make gronden \(^1\) benes. — 1.

**TAKE** benes and dry hem in a noft (kild) or in an oven, and hulle hem wele, and windewc (winnow) out the hulkes, and waythem clene, and do (put) them to seeth in gode broth, and ete hem with bacon.

For to make drawen benes. — 2.

Take benes and seeth hem, and grynde hem in a mortar and drawe\(^3\) hem up with gode brothe and do oynons (onions) in the broth grete myncede\(^1\), and do (put) thereto, and color it with fafron \(^3\), and ferve it forth.

For to make grewel forced\(^4\). — 3.

Take grewel, and do to (put it to) the fyre with gode fleesh and seeth it well. Take the lire (flesh) of pork, and grynd it smal\(^3\), and drawe the grewel thurgh a ftryner, and color it with fafron and fyrve forth.

Caboches (cabbages) in potage. — 4.

Take caboches and quarter hem, and seeth hem in gode broth, with oynons \(^6\) mynced, and the whyte of lekes \(^7\) flyt, and corve (cut) smale, and do thereto fafron and salt and force it with powdor douce\(^7\).

Rapes (turneps) in potage. — 5.

Take raps and make hem clene, and wafish hem clene. Quare hem \(^5\), parboile hem; take hem up, cast hem in a gode brothe, and seeth hem. Mynce oynons, and cast thereto

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1 Gronden benes. Beens shrift of their hulls. This was a dish of the poorer householder.
2 Drawe hem up. Mix them.
3 Grete mynced. Not too finely minced.
4 Saffron. The drug saffron is repeatedly used in the following receipts for the purpose of coloring the mezes.
5 At the period of this compilation, it had been imported into England but a short time. Weever’s Fun. Mon. p. 624. The word is probably derived from the Arabic safran, the drug itself being a native of the East; Junius however, has a curious deviation of it: "Videur quaeque, satis he, deduci poffe a ṣaφrān, exhilaro; proper hanc ejus præcipuea proprietatem." Jun. Etym. Ang. a Lyc in Verb.
6 "Grewel forced," enriched with bleth.
7 "Grind it small," bruife it in a mortar.
8 "Y mynced," the letter y is here, and in numberless other places, an expulsive, being an usual prefix to adjectives and participles in our old authors. It came from the Saxons. It occurs repeatedly in Chaucer, Gower, the author of Pierce Plowman’s Vision, and all the other writers of the 14th century. Vide also Jun. Etym. a Lye.
9 "Powder douce." This appears to be what we at present denominate all-spice.
10 "Quare hem." Cut them in square, or small pieces.
THE FORME OF CURY.

thereto safron and salt, and meffe (difi) it forth with powdor douce. In the wife (same manner) make of patturnakes (parkepes) and skyrwates (skirrets).

Eowtes of flesh (qy.) — 6.

Take borage, cool (colchwort), lang-debeff, perfel (parsley) betes (beet root) orage (orach) auance (avens) violet, fawray (fawroy) and fenkel, (feurol), and when they both (are) foden, preffe hem wel male, caft hem in gode broth, and secyth hem, and servye hem forth.


Take oyonns and erbes, and hewe hem small, and do thereto gode broth, and array (dref) it as thou didest caboche; if they be in fysh day, make (dref them) on the same maner with water and oyl; and if it be not in Lent, alye (mix) it with zolkes of eyren (eggs), and drefse it forth, and cast thereto powdor-douce.

Gourdes (gourds) in potage. — 8.

Take young gowrdes, pare hem, and kerse hem on pecys (cut them in pieces). Cast hem in gode broth, and do thereto a good partye (quantity) of oyonns mynce. Tak pork foden; gyrynd (bray) it, and alye (mix) it therewith, and with zolkes of eyren (eggs). Do thereto safron and salt, and meffe it forth with powdor-douce.

Ryfe (rice) of flesh. — 9.

Take ryfe and waife hem clene, and do hem in (into) erthen pot with gode broth, and lat hem secyth wel. Afterward, take almand mylke 11, and do thereto, and color it with safron and meffe forth.


Take funges, and pare hem clene and dych hem 12; take leke, and shrede hem small and do hym to secyth in gode broth; color it with safron, and do thereinne powdor-fort 13.

Burfen (qy.) — 11.

Take the whyte of lekes, flypte hem, and shrede hem small. Take noumbles 14 of fwayne, and parboyle hem in broth and wyne. Take hym up, and drefse hym, and do the leke in the broth. Seceth and do the noumbles thereto; make a lyor (mixture) of brode, (broad) blode, and vinynge, and do thereto powdor-fort; secyth oyonns, mynche hem, and do thereto. The selfe wife make of pigges (in the same manner dref pigg).

Corat.

9 "Langdebeff." Bugloph, buglossum sylvestre. These names all arise from a similitude to an ox's tongue.
10 "Hebolace." Probably from the herbs made use of in the proceed.
11 "Almand mylke." This confited of almonds ground, and mixed with milk, broth, or water.
12 "Dye hem." Cut them into little square pieces, like dice.
13 "Powdor fort." A mixture of the warmer spices, pepper, ginger, &c. Mr. Pegge's preface.
14 "Noumbles." The entrails of any beast, but confined, at present, to those of the deer. Mr. Pegge supposes a croft in the cage, quam an umbilis, singular for what is plural now, from Lat. Umbilicus. Vide Pegge's Gloss. in "Forme of Curie."
Corat (qy.) — 12.

Take the noumbles of calf, fwyne, or of shepe; parboile hem, and skimne (cut) hem to dyce; caft hem in gode brothe, and do thereto herbes. Grynde chyballs (young onions) small y hue. Seeith it tendre, and lyce (mix) it with zolkes of eyrenn (eggs). Do thereto verjous, fafronn, powder-douce, and falt, and serve it forth.


Take noumbles of deer, other (or) of other beest; perboile hem; kerf (cut) hem to dyce; take the self (self) broth, or better. Take brede and grynde with the broth, and temper it up with a gode quantite of vyneger and wyne. Take the oynons and perboyle hem, and mynce hem small, and do (put them) thereto. Color it with blode, (blood) and do thereto powder-fort and falt, and boyle it wele, and serve it fort (fort).


Take the lire of the deer other (or) of the roo (roe-buck), parboile it on fynale peces. Seeith it wel, half in water, and half in wyne. Take brede, and bray it with the self (fame) broth, and drawe (add) blode thereto, and lat it feeth togedere with pouder-fort of gynger, other (or) of canell (cinnamon) and macy, (mace) with a grete porcion of vyneger, with rayfons of coranne (currants).

Tredure (qy.) — 15.

Take brede and grate it. Make a lyce (mixture) of rawe eyrenn (eggs), and do thereto fafronn and powder-douce; and lye it (mix) up with gode broth, and make it as a cawdel, and do thereto a lytel verjons (verjuice).

Monchelet (qy.) — 16.

Take veel other (or) moton and fynite it to gobotts. Seeith it in gode broth. Caft thereto herbes y hue (flored), gode wyne, and a quantitie of oynons mynceed, powder-fort and fafronn; and alye (mix) it, with ayrenn and verjons (verjuice); but lat not feeth after.

Bukkenade (qy.) — 17.

Take hennes other (or) conynes (rabbits), other veel, other (or) other fleesh, and hue hem to gobotts; waifche (washed) it, and hit well. Grynde almandes unblanchid, and drawe hem up with the brothe. Caft therinne rayfons of coranne (currants), fugar, powdor, gynger, erbes yfriendly (flewed) in grees (fat, or hard), oynons and falt. If it is to (too) thynne, alye (mix) it up, with floer of ryle (rice), other with other thynge and color it with fafronn.

Connates

15 Other, that is, or "Veteribus ufitantur pro or" Lyg. Jun. Etym. in Verb. See also Chaucer's, Lydgate's, and Gower's works, in which this word is repeatedly used in the room of or.
16 "Self broth." The broth in which the noumbles had been before parboiled.
18 "Smite it to gobotts." Cut it into large pieces, "Better and gretly more plesant is a morfell, or lide gobe of brede with joye, &c." Vide Jun. Etym. in Verb.
19 "Hit well." Probably, bray it well.
THE FORME OF CURY.

Connates 20. — 18.
Take connes and pare hem; pyke (pick) out the beet, and do (put) hem in a pot of erthe (earth pot). Do thereto whyte grece (lard), that he stiewe thereinne, and lye (mix) hem up with hony 21 clarified, and with rawe zolkes, and with a lytell almandn mylke, and do thereinne powder-fort and fafronn; and loke that it be yleesed (cut into flakes).

Drepee (qy.) — 19.
Take blanched almandes, grynde hem, and temper hem up with gode broth; take oyonns, a grete quantite, perboyle hem, and frye hem, and do (put) thereto. Take smal bryddes (birds), perboyle hem, and do thereto pellydore 22, and salt, and a lyttel grece.

Mawmenee (qy.) — 20.
Take a pottel of wyne greke 23, and two ponndre (pounds) of sugar. Take and clarifie the suger with a quantite of wyne, and drawe it thurgh a fynnor in to a pot of erthe (an earthen pot), take floer of canell (cinnamon) and medle (mix) it with sum of the wyne, and caft to gydre (put it all together). Take pynes 24, with dates, and frye hem a litell in grece, other (or) in oyle, and caft hem to gydre. Take clowes (cloves) and floer of canell hool 25, and caft thereto. Take powdor gynger 26, canel, clowes, color it with fandres (sandal wood); a lyttel yf hit be nede, caft salt thereto, and let it feeth warly (gently) with a slowe fyre, and not to thyk (not long enough to be too thick). Take brawn (brawn) of capons yteyfð 27, other (or) of felaunt, yteyfð small, and caft thereto.

Take conynges or kykke and smyte hem on pecys rawe; and frye hem in white grece. Take raylons of corannece and frye hem, take oyonns parboile hem, and hewe hem small and frye hem; take rede wyne, suger, with powdor of pepor, of gynger, of canel (cinnamon), salt, and caft thereto; and lat it seeth with a gode quantite of white grece, and serve it forth.

Capons

20 "Connates." This dish seems to have been, a kind of marmalade of conner, or quinces, from the French conue. Pegge.
21 "Honey clarified. From the most remote antiquity, and in the unrefined periods of almost all nations, we find honey to have been used, either as a dish of itself, or an ingredient in others. This would be the case, of course, in those countries, where the industry of the bee, supplied, without trouble, this agreeable article. Its use continued to be general, till the introduction of sugar, afforded a sweetener more agreeable to the palate. We meet with it frequently in the bible, as a luxury well known at the patriarchal table. The Greeks also were fond of honey in their dishes, Schol. Aristoph. ed Eqvit. v. 1100. And the Roman cook was continually making use of it. Vide Apicium. The Danes were very partial to it also, and their favorite beverage, the meathrin, was composed chiefly of it. Mallet's Hist. Ant. The English poissled the fame predilection for it, a predilection which on a particular occasion, proved fatal to a great many of them. For we are told, that the soldiers of Edward I. in marching through Palentia, eat to freely of honey, that vast numbers of them died in consequence of it. Sanutus Geffl Dei per Francos, vol. II. p. 224.
23 "Wyne greke." This was a sweet wyne, imported from Cyprus or some other islands of the Archipelago.
24 "Pynes." Mr. Pegge supposes the pyne to be the mulberry. Pegge's Pref. p. 25.
25 "And floer of canell hool." How can it be the flower, or powder, if whole? Quere floer of canell, for mace. Pegge.
26 "Powdor gynger." Called elsewhere No. 131, white powder. The spicce ginger.
27 "Yteyfð," or "teyfð," as afterwards. Pulled in pieces by the fingers, called "teering" No. 56. Modern luxury hill retains this filthy custom, and the birds thus incarated, are called pulled turkies, or pulled chicken.
28 "Egurdoue." The term expresses picante docte, a mixture of sour and sweet; but there is nothing of the former in the composition.
Capons in concys (qy.) — 22.

Take capons and rost hem right hoot (but) that they be not half y nouh (enough) and twece them to gobetces, and caft hem in a pot, do (put) thereto clene brothe, feeth hem that they be tendre. Take brede and the selt (same) broth, and drawe it up yferes (together). Take fromg powders and fayronn and falt, and caft thereto. Take ayrenn (eggs) and feeth them harde; take out the zolkes, and bhe the whyte thereinne; take the pot fro the fyre, and caft the whyte thereinne. Messe the dishe therewith, and lay the zolkes hool, and floer it with clowes.

Hares in talbotes. (qy.) — 23.

Take hares and twece hem to gobetces and feeth hem with the blode, unwaished, in broth; and whan they beeth (be) y nouh (enough), caft hem in colde water. Pyke and waifeshe hem clene. Cole (cool) the broth, and drawe it thurgh (thorough) fynnor (flaynner). Take other blode, and caft in bowlyng water; teeth it, and drawe it thurgh a fynnor. Take almannde unblanched, waifeshe hem, and grynede hem, and temper it up with the selt (same) broth. Caft al in a pot. Take oynons and parboile hem, snyte hem small, and caft hem into this pot. Caft therinne powdor-fort, vynegar, and salt.

Hares in Papede (qy.) — 24.

Take hares, parboile hem in gode broth. Cole (cool) the broth, and waifeshe the fleysfh, caft azyn (again) to gydre. Take obleya, other (or) wafrouns (waferes) in fledge of loycyns, and cowche (lay them) in dyshees. Take powdor-douce, and lay on, falt the brothe, and lay onoward (upon it), and messe forth.

Connynges (rabbits) in cynee. (qy.) — 25.

Take connynges and snyte hem on peces; and seeth hem in gode broth. Mynce oynons, and seeth hem in grene, and in gode broth, do (put) thereto. Drawe a lyre of brede, blode, vynegar, and broth, do thereto with powdor-fort.


Take connynges, snyte hem to pecys. Parboile hem, and drawe hem with a gode broth, with almandes blanched, and brayed. Do (put) therine, suger, and powdor gynger, and boyle it, and the flefsh therewith. Floer it with suger, and with powdor gynger, and serve forth.

Chykenes in gravye. — 27.

Take chykenes, and serve in the same manne and serve forth.

Fylettes

39 "Take obleya," A kind of wafer, otherwise called nebuler. Our ancestors were very fond of these little compositions of flour, suger, and eggs, and formerly there was an office at court filled the wafery, the officers of which were solely employed in making wafers for the royal palse. Royal Houshould Estab. p. 72. We seem to have learnt the art of making wafers from the French. Vide Jun. Elym. in Verb.

40 "Lofryn." A lozenge is interpreted by Cotgrave, "a little square cake of preferved herbs, flour, &c." Pegge. School boys at this day, call those little round cakes, composed of treacle, or brown suger, and a little flour, baked, lozenges. At great feasts, these were sometimes covered with gold. Lel. Collect. 4, p. 227.
Fylettes of galyntyne. — 28.

Take fylette of pork, and rost hem half ynowh (enough), snyte hem on pecys. Drawe (make) a lyor (mixture) of brede and blode, and broth, and vinegar, and do (put) thereinne. Seeth it well; and do thereinne powdor, and salt, and messe it forth.

Pigges in sawfe sawge (sage sauce). — 29.

Take pigges ythaldid (sealded), and quarter hem, and feeth hem in water and salt: take hem and lat hem kele (cool). Take parfel, sawge, and grynde it with brede and zolkes of ayren, harde yfode (boiled). Temper it up with vinegar sumwhat thyk; and lay the pygges in a vesell and the fewe (liquor) onoward, (upon them), and serfe it forth.

Sawfe Madame. — 30.

Take sawge, parfel, (parsley) yloge (hyssop) and favray, quinces and peers, garleke and grapes, and fylle the ges therewith; and sowe the hole that no greece come oute; and roost hem wel, and kepe the grece that fallith thereof. Take galyntyne and grece, and do in a posynet (poulet). When the ges bouth (be) roston ynowh (enough), take and snyte hem on pecys, and that, tat (that) is withinne, and do it in a posynet (poulet), and put thereinne wyne, if it be to thyk. Do (put) thereto powdor of galyngale, powdor-douce and salt, and boyle the sawfe, and drefe the ges in dishes, and lay the fewe (liquor) onoward.

Gees in hoggepot. — 31.

Take ges and snyte hem on pecys. Caft hem in a pot; do thereto half wyne and half water; and do thereto a gode quantite of oyonns and erbeft (herbs). Set it over the fyre, and cover it faft. Make a layor (mixture) of brede and blode, and lay it therewith. Do thereto powdor-fort, and serfe it fort.

Carnel of pork. (qu.) — 32.

Take the brawnn of fwayne. Parboile it, and grynde it smale, and alay (mix) it up with zolkes (yolks) of ayren (eggs). Set it over the fyre with white greece, and lat it not feeth to faft. Do (put) thereinne safon and powdor-fort, and messe it forth; and caft thereinne powdor-fort, and serfe it forth.

Chykenes in cawdel. — 33.

Take chykenes and boile hem in gode broth, and ramme hem up. Themne take zolkes of ayren (eggs), and the broth, and alye (mix) it togedre. Do thereto powdor of gyncer, and fuger ynowh (enough), safon and salt; and let it over the fyre without bolllynghe, and serfe the chykenes hole (whole), other (or) ybrokyn (divideth), and lay the fewe (liquor) onoward.

Chykenes

**Footnotes:**

11 "Fylettes of galyntyne." Fillets of galyntyne. Galyntyne seems to have been a preparation in which the galangale, or long-rooted cyperus was a predominant ingredient. Pegge.


13 "Bruised, and press'd close together."
Chykens in hocchee. (qy.) — 34.
Take chykenns and scald hem. Take parsel (parsley) and sawege, without any other eberes; take garle and grapes and stoppe the chykens ful, and feeth hem in good broth, so that they may eele be boyled therein. Meffe hem, and cast thereto powder douce.

For to boile sefantes, partruches, capons, and curlewes. — 35.
Take gode broth and do (put) thereto the fowl; and do thereto hool peper, and floer of canell (cinnamon powder) a gode quantite, and lat hem feeth therewith; and meffe it forth, and then cast thereon powder-douce.

Blank-mang (qy.) — 36.
Take capons and feeth hem, thenne take hem up. Take almandes blanched. Grynde hem, and alay (mix) hem up with the same broth. Caft the mylk in a pot. Waifshe rys (rice) and do (put) thereto, and lat it feeth. Thanne take brawn of caponnys, teere it small and do (put) thereto. Take white grece, fugar, and salt, and caft thereinne. Lat it feeth. Then meffe it forth, and florith it with anys in confyt rede, other whyte 34, and with almandes fryed in oyle, and serve it forth.

Blank defforre (qy.) — 37.
Take almandes blanched, grynde hem, and temper hem up with whyte wyne, on fleish day, with broth, and caft thereinne floer of rys, other (or) amyddon 35, and lye (mix) it therewith. Take brawn of capons yground (brayed); take fugar and salt, and caft thereto, and florith it with anys whyte. Take a vessef yholes (qy.), and put in saffron, and serve it forth.

Morree 36. — 38.
Take almandes blanched, waifshe hem, grynde hem, and temper hem up with rede wyne, and alye (mix) hem with floer of rys (rice). Do (put) thereto pyynes yfryed, and color it with sanderes (sandal wood). Do thereto powder-fort, and powder-douce and salt. Meffe it forth and floer (safrion) it with anys confyt whyte.

Charlet (qy.) — 39.
Take pork and feeth it wel. Hewe it smale. Caft it in a panne. Breke ayrenn (egges), and do thereto, and fwyng (bake) it wel to-gyder. Put thereto cowe mylke and safiron, and boile it togyder. Salt it, and meffe it forth.

Charlet yforced (qy.) — 40.
Take mylke and feeth it, and fwyng (mix) therewith zolkes of ayren (eggs) and do (put) thereto; and powder of gynger, fugar, and safiron, and caft thereto. Take the charlet out of the broth, and meffe it in dysfhes. Lay the fewe (liqueur) onoward (upon it). Floer it with powder-douce, and serve it forth.

Cawdel

34 Anyes, &c. i.e. scifed confectionen red or white, ufed for garnish. Pegge.
35 Amyndon. "Fine wheat flour steeped in water, drained and let stand to settle, then drained, and dried in the sun, used for bread, and in broths." Cotgrave.
36 "Morree." Probably from the mulberries ufed therein. Pegge.
THE FORME OF CURY.

Cawdel fry. (qy.) — 71.

Take fleur of payndemayn (white bread) and gode wyne; and drawe (mingle) it togydre. Do thereto a grete quantite of sugar cypr, or hony clarified; and do thereto safron. Boile it, and whan it is boiled, alye (mix) it up with zolkes of ayren, and do thereto salt, and meffe it forth, and lay thereon sugar and powder gynger.

Jufshell 77. — 43.

Take brede ygrated, and ayren, and swyng it togydre; do thereto safron, fawge, and salt, and caft broth thereto. Boile it and meffe it forth.

Jufshell enforced (with meat in it). — 44.

Take and do thereto as to Charlet yforced, and serve it forth.

Mortrews 78. — 45.

Take hennes and pork, and seeth hem togydre. Take the lye (fleis) of hennes and of the pork, and hewe it small, and grind it all to doute. Take brede ygrated, and do thereto, and temper it with the self broth, and alye it with zolkes of ayren, and caft thereon powder—fort, boile it, and do therein powder of gynger, fugar, safron, and salt, and loke that it be flonding (shiff), and floer it with powder gynger.

Mortrews blank. — 46.

Take pork and hennes, and seeth hem as to fore. Bray almandes blanch’d, and temper hem up with the self (fauge) broth, and alye (mix) the fleis with the mylke, and white flore of rys (rice), and boile it, and do therein powder of gynger, fugar, and look that it be flonding.

Brewet 79 of almonye (of Germany.) — 47.

Take conynges or kiddes, and hewe hem smal on mofeel (in moodels), other (or) on pcyas. Parboile hem with the same broth. Drawer (make) an almande mylke, and do the fleis therewith. Caft thereto powder galungale, and of gynger with flore of rys (rice), and color it with alkenet 40. Boile it, and meffe it forth with fugar and powdredouc.

Pejons (pigeons) yflewed. — 48.

Take peions, and flop (shiff) hem with garlce yppelled (peeled), and with gode erbes ihew (herbs fared small); and do hem in an earthen pot. Caft thereto gode broth and whyte grece, powdred fort, safron, verjons (verjuice) and salt.

Lofcyns

78 "Mortrews." "Meat made of boiled hens, crumbled bread, yolk of eggs, and saffron, all boiled together." Speghi ad Chaucer. So called, says Skinner, who writes it mortreys, because the ingredients are all pounded in a mortar. Pegge.
79 Brewet, and breuet are French brouet, pottage or broth. Pegge.
40 Alkenet. This is supposed to be a species of the buglos. Pegge.
Lozyns (lozenges).

Take gode broth, and do (put it) in an erthen pot. Take floer of payndemayn (white bread) and make thereof past with water; and make thereof thynne foyles as paper, with a roller; drye it harde, and seeth it in broth. Take cheefe ruyn, grated, and lay it in disfeyes with powdor-douce; and laid thereon lozyns iode (sudden), as hoole (whole) as thou mist (canst); and above, powdor and cheefe, and so twyfe or thryle, and serve it forth.

Tartlettes.

Take pork yeode (sooned), and grynde (bruiseth) it small with safroon, medle (mix) it with ayren (eggs) and raisons of coraunce, and powdor fort, and salt; and make a foile (creafe) of dowhe (dough), and clofe the fars (forced-meat) thereinne. Catt the tartlettes in a panne with faire water boilpyng and salt, take of the clene flesh without ayren, and boile it in gode broth. Catt thereto powdor-douce and salt, and meffe the tartlettes in disfeyes, and helde (caft) the fewe (liquor) therconne.

Pynnonade (named from the pynes).

Take almandes iublished, and drawe (make) them fummede (somewhat) thicke with gode broth, other (or) with water, and fet on the fire, and seeth it. Catt thereto zolkes of ayren ydrawe. Take pynes yfryde in oyle, other (or) in greece, and thereto whyte powdor-douce, fugar and salt, and color it with alkenet a lytel.

Rofoe (from the white rose).

Take thyk mylke as to fore welled (before directed). Catt thereto fugar, a gode porson of pynes. Dates ymynced, cancel, and powdor gynger, and seeth it, and alye (mix) it with floers of white royes, and floer of rys. Cole (cool) it, salt it, and meffe it forth. If thou wilt, in fede of almande mylke, take fwtte crymes of kyne (cowes).

Cormarye (q.y.)

Take colyandre (coriander), caraway, smale grounden, powdor of peper, and garleque ygronde (brayed) in rede wyne. Medle (mingle) all thys togyder, and salt it. Take loynes of pork, rawe, and fle of the fkyne, and pryk it wel with a knyf, and lay it in the fawfe. Roof thereof what thou wilt, and keep that, that fallith therefrom in the roffing, and seeth it in a poiffynet (pipkin), with faire (clean) broth, and serve it forth with the rooff anoon (immediately).

Nevew noumbles of deer.

Take noumbles (entrails) and waifshe hem clene, with water and salt, and parboile hem in water. Take hem up and dyce hem. Do with hem as with other noumbles.

Nota.

The loyne of the pork, is fro the hippe boon (bone) to the hede.

Nota.

41 "Cheefe ruyn," Perhaps of Rouen in Normandy. Rouay in French, signifieth the color we call rose.
Not a. — 56.

The fyletes bath (are) two, that bath take oute of the peffels (legs).

Spynee 43. — 57.

Take and make gode thyk almand mylke as tofore. And do therein of flore of hawthorn; and make it as a rofe, and serve it forth.

Chyryfe (cherries). — 58.

Take almandes unblanched, waishe hem, grynde hem, drawe hem up with gode broth. Do thereto thridde part of chyryfe. The ftones take oute, and grynde hem smale; make a layor (mixture) of gode brede, and powdor, and falt, and do thereto. Color it with fandres (fandal wood) so that it may be ftondyng (fluff), and florish it with aeneys (aniseed) and with chewereys (cherries), and strawe (scatter them) thereupon, and serve it forth.

Payn fondew (qy.) — 59.

Take brede, and frye it in grece, other (or) in oyle; take it, and lay it in rede wyne. Grynde it with raifons. Take hony, and do it in a pot, and caft thereinée gleeryes (whites) of ayren (eggs), with a litel water, and bete it well togider with a fkyfe (flice). Set it over the fire, and boile it; and when the hatte (scum) arifith to goon (go) over, take it adon (off) and kele (cool) it; and when it is thus clarified, do (put) it to the other, with sugar and spices. Salt it, and loke (see) it be ftondyng (fluff). Florish it with white coliaandre (coriander) in confyt (in confusion).

Croton. (qy.) — 60.

Take the offal (guts) of capons other (or) of other briddes (birds). Make hem clene, and parboile hem. Take hem up and dyce hem. Take swet cowe mylke and caft thereinne, and lat it boile. Take paundemayn (white-bread), and of the self mylke, and drawe (brain) thurg a cloth, and caft it in a pot, and lat it feeth. Take ayren yeode (boiled eggs). Hewe the whyte, and caft thereto; and alye (mix) the fewe (liquor) with zolkes of ayren rawe. Color it with fafren. Take the zolkes, and frye hem, and florish hem therewith, and with powdor-douce.

Vyne grace 44. — 61.

Take smale fylletes of pork, and roft hem half, and smyte hem to gobettes, and do hem in wyne, and vinegar, and oynons ymynced; and flewe it yfere (together). Do thereto gode powdors and falt, and serve it forth.

Fonnell. (qy.) — 62.

Take almandes unblanched. Grynde hem, and drawe hem up with gode broth. Take a lombe (lamb) or a kidde, and half roft hym; or the thridde (bird) part. Smyre hym in gobbetis, and caft hym to the mylke. Take smale briddes (birds) yshafted and yflyned

43 “Spynee.” As made of haws, the berries of pines, or hawthorns. Pegge.
44 “Vyne grace.” Named probably from groe, wild swine, and the mode of dressing in wine. Pegge.
THE FORME OF CURY.

yfyned (q.y.), and do thereto fugar, powder of canell and salt; take zolkes of ayren harde yfode (hard boiled) and cleene a two (and cloven in two), and ypanced (pounced) with flour of canell, and forthe the fewe (liquer) above. Take alkenet fryed, and yfondred (melted), and droppe above (drop it upon the top) with a fether, and meffe it forth.

Douce ame. — 63.

Take gode cowe mylke, and do it in a pot. Take parsel, sawge, yfope, favray, and oother gode herbes. Hewe hem, and do hem in the mylke, and feeth hem. Take capons halfe yroffled, and snytte hem on pecys, and do thereto pynes, and hony clarified. Salt it, and color it with saffron, and sere it forth.

Connynges in cyrip (syryp). — 64.

Take connynges and seeth hem wel in gode broth. Take wyne greke, and do thereto with a porcion of vynegar and flour of canell, hoolie (whole) clowen, qvbibes 45 hoolie, and oother gode spices, with raifons, corence (coriander) and gyngyn ypared, (ginger pared), and ymynced. Take up the connynges and snytte hem on pecys, and caft hem into the srypppe, and seeth hem a litel, on the fyre, and sere it forth.

Leche Lumbard. — 65.

Take rawe pork, and pulle off the skyn; and pyke (pick) out the skyn synewes, and bray the pork in a mortar with ayren (eggs) rawe. Do (put) thereto fugar, salt, rayfons, corance, dates mynced, and powder of peper, powder gylofre 47; and do it in a bladder, and lat it seeth till it be ynowgh; and when it is ynowh, kerf it (carve it), lefe it 48 in likenesse of a pekfoddle (pod of a peco), and take grete rayfons and grynhe hem in a mortar; drawe (mix) hem up with rede wyne; do (put) thereto mylke of almandes; color it with fanders and saffron, and do thereto powder of peper, and of gilofre, and boile it. And when it is boilled, take powder of canel and gyngere, and temper it up with wyne; and do all these thinges togyder, and loke that it be rennyns 49; and lat it not seeth after that it is caft togyder, and sere it forth.

Connynges in clere broth. — 66.

Take connynges, and snytte hem in gobetes, and waiish hem, and do hem in feyre (cleay) water and wyne, and seeth hem and skym hem; and when they bath (be) ifode (boiled) pyke (pick) hem clene, and drawe the broth thurgh a flynnor, and do the fleeth therewith in a polflynet (sauce pan) and flyne it (clofe it). And do thereto vynegar and powder of gynger, and a grete quantite, and salt after the laft boillyng, and sere it forth.

Payn ragonn (q.y.) — 67.

Take hony, fugar, and clarifie it togydre, and boile it with esy fyre, and kepe it wel from brennyng (burning) and when it hath yboiled a while, take up a drope (drop) thereof with thy finger, and do it in a litel water, and loke it hong (hang) to-gyder. And take it fro

44 "Douce ame," Quich delicious dish. Pegge.
45 "Qvbibes," Cubobs, a warm spicy grain from the East. Pegge.
46 "Leche lumbard," So called from the country. Randle Holme says, leach is "a kind of jelly made of cream, ifinghs, fugar, and almonds, with other compounds." Pegge.
47 "Gylofre," Cloves from Greek, αγγελον φοδα. Pegge.
48 "Lefe it," Cut it in the form, &c.
49 "Rennyne," Perhaps thin, from the old renne, to run. Pegge.
THE FORME OF CURY.

15
fro the fyre and do (put) thereto the thridendenle (thirde part, perhaps of bread) and powdor gyngen (ginger) and there (flour) it togyder, til it bygunne to thik (thicken), and caft it on a wete table. Lefth it, and serfe it forth with frydes mete on flesh days or on fylche days.

Lete lardes (qy.) — 68.

Take parfle and grunde with a cowe mylk, medle (mix) it with ayren (eggs) and lard ydyced (cut in the form of dice). Take mylke after that thou haft to done (i.e. done), and myng (mix) therewith, and make thereof diverse colours. If thou wilt (wilt) have zelowe (yellow), do thereto safron, and no parfle. If thou wilt have it white, nonther (neither) parfle, ne safron, but do thereto amydon (vide No. 37). If thou wilt have rede do thereto fandres (fandel wood). If thou wilt have pownas (qy.), do thereto turnefol (tumeric). If thou wilt have blak, do thereto blode yfode (boiled) and fryed. And set on the fyre in as many vesseles as thou haft colours thereto; and fechit it wel, and lay thill colours in a cloth first oon (one), and sithen (then) another upon him; and sithen the thriddle (third), and the ferthe (fourth), and preffe it harde and it will be al out clen. And when it is al colde, leith it thynne, put it in a panne, and fry it wel, and serfe it forth.

Frumente (furmenty) with porpays 90 (porpus). — 69.

Take almandes blanche. Bray hem and drawe (mix) hem up with faire water, make furmente as before 91, and caft the furmente thereto, and meffe it with porpays.

Perrey of pefon (peas-soup). — 70.

Take peason (peas) and seeth hem faft and cover hem til the bei. Thenne take up hem, and cole (cool) hem thurgh a cloth; take oymons, and mynce hem, and seeth hem in the fame fewe (liquor), and oyle therewith; caft thereto sugar, salt, and safron, and seeth hem wel thereafter, and serfe hem forth.

Peason of Almayne (Germany). — 71.

Take white peason, waishhe hem, seeth hem a grete while. Take hem and cole (cool) hem thurgh a cloth; waishhe hem in colde water til the hulles go off. Caft hem in a pot, and cover, that no breth (steam) go out; and boile hem right wel; and caft therinne gode mylke of almandes, and a partye (quantity) of flour of rys, with powdor gynger, safron, and salt.

Chyches 92. — 72.

Take chyches, and wry hem (dry them) in ashes all nyght (night); other (or) lay hem in hoot aymers (hot embers). At morrowe (on the morrow) waishhe hem in clene water, and

90 "Porpays." On reading the accounts of the feasts of the ancient English, and the receipts of their cookes, we must be surprized to meet with a fish so nauseous to the eye and palate as a porpus, in the list of their viands. For some time I confidered this unwieldy marine animal, as servd up at grand entertainments, merely for ornament, not apprehending our ancestors pollefed such grotts tables as to make it their food; but on confidering the circumstances more attentively, I find them dresse in such a variety of modes, (vide No. 69, 108, 136, 78.) salted, roasted, stewed, and cut into junks, that I conclude the porpus was not only common food, but a very favorite dish at the old English table. Our ancestors indeed are not singular in their partiality for this animal; since I find from an ingenious friend of mine, that it is even now sold by the pound, in the markets of most towns in Portugal. His curiosity led him to taste the flesh of it, which he found to be intolerably hard and rancid.

91 "Furmente as before." This is the first mention of it. Pegge.

92 "Chyches." Plegia, vetches, French choches. The lentil is a seed that nearly resembles the vetch, and was probably, the chyche, here mentioned. They are at present in common use, particularly in Roman catholic countries, on meagre days. The vetch is of a nature too hot for food.
and do hem over the fyre with clene water. Seeth hem up, and do (put) thereto oyle, garlec, hole fason, powdor-fort, and salt; feeth it, and meffe it forth.

Frenche (eueves, omitted, vide No. 6.) — 73.

Take and seeth white peiron (pear), and take oute the perrey (pulp) and parboile erbis, and hewe hem grete, and cafft hem in a pot with the perrey. Pulle oynons and seeth hem hole, wel in water, and do (put) hem to the perrey, with oyle and salt, color it with fason, and meffe it, and cafft thercon powdor-douce.

Makke (qy.) — 74.

Take drawn benes s1, and seeth hem wel. Take hem up of the water, and cafft hem in a mortar; grynde (bray) hem al to douf, til thei be white as eny mylky. Chawf (warm) a litell rede wyne, caft thereamong in the gryndyng s4, do thereto salt, lefhe it in dishes. Thanne take oynons and mynce hem small, and seeth hem in oyle, till they be at bron (brown); and florifsh the dishes therewith, and serve it forth.

Aquapaty s5. — 75.

Fill (peel) garlec, and cafft it in a pot with water and oyle, and seeth it. Do thereto fason, salt, and powdor-fort, and dreffe it forth hool.

Salat. — 76.

Take parsel, sawge, garlec, chibollas (young onions), oynons, leek, borage, myntes, porreche (French, porret), fenel, and ton treffis (creffes), rew, rosemerye, purflarye (puiflayn); lave, and waiffe hem clene; pike hem, pluk hem small with thyn (tbine) honde, and myng (mix) hem wel with rawe oyle. Lay on ynegar and salt, and serve it forth.

Fenkel in soppes. — 77.

Take blades of fenkel (fennel); shrede hem, not to smale, do (put) hem to seeth in water and oyle, and oynons mynced therwith. Do thereto fason, and salt, and powdor-douce. Serve it forth. Take brede ytofted, and lay the fewe (liquor) onoward.

Clat. — 78.

Take elena campana (elecampane) and seeth it water (in water). Take it up and grynde it wel in a mortar. Temper it up with ayren (egges) fason, and salt, and do (put) it over the fyre, and lat it not boile. Caft above (upon it) powdor-douce, and serve it forth.

Appulmoy (from the apples in it). — 79.

Take apples and seeth hem in water. Drawe hem thurgh a flynnnor. Take almande mylke, and hony, and fleer of rys, fason, and powdor-fort, and salt; and seeth it fondyng (thick).

Slete

s1 "Drawen benes." Here I apprehend the word drawnen, means, shelled, deprived of their hulls.

s4 Mingle it with the beans while you are bruising them.

s5 "Aquapaty." Perhaps named from the water used in it. Pegge.
THE FORME OF CURY.

Slete (sle) soppe. — 80.

Take white of lekes and ffyl hem, and do hem to seeth in wyne, oile, and salt. Roff brede, and lay in dyshes, and the fewe (liquor) above, and ferue it forth.

Letelorye 56. — 81.

Take ayren (eys) and wryng hem thurgh a flynnor, and do (put) thereto cowe mylke, with butter, and fafron, and salt, and seeth it wel. Lefhe it. And loke that it be fyondyng (tibik); and ferue it forth.

Sowpes dorrey (sopps endorsed). — 82.

Take almandes brayed, drawe hem up with wyne. Boile it. Caft thereupon fafron and salt. Take brede itoffed in wyne. Lay therof a leyne (layer), and another of that fewe (liquor), and alle togydrey. Florishe it with fugar, powdore-gynger, and ferue it forth.

Rape (ry). — 83.

Take half fyges (figs), and half raisons, pike (pick) hem, and waifshe hem in water, skalde hem in wyne. Bray hem in a mortar, and drawe hem thurgh a flaynor. Caft hem in a pot, and therewith powdor of peper, and oother good powdors. Alay (mix) it up with floer of ris (rice), and color it with fandres. Salt it, and meffe it forth.

Sawfe Sarzyne (Sassacen suace). — 84.

Take heppes (bips) and make hem cleene. Take almandes blanchet. Frye hem in oyle, and bray hem in a mortar, with heppes. Drawe it up with rede wyne, and do therynne fugar ynowh (enough), with powdore-fort. Lat it be fyondyng (stiff), and alay (mix) it with floer of ris (rice), and color it with alkenet, and meffe it forth; and florishe it with pome garnet (pomegranates). If thou wilt, in fleshe day, seeth capons, and take the brawn, and tehe hem final, and do (put) thereto, and make the lico (liquor), of this broth.

Creme of almandes. — 85.

Take almandes blanchet, grynnde hem and drawe hem up thykke; set hem over the fyre, and boile hem. Set hem adoun, and sprynge (sprinkle) hem with wynegar; caft hem abroade, appon a cloth, and caft appon hem liuger. When it is colde, gadre it togydrey, and lehe (place) it in a dyish.

Grewel of almandes. — 86.

Take almandes blanchet. Bray hem with oot meel (oot-meal), and drawe hem up with water. Caft thereon fafron and salt, &c.

Cawdel of almand mylk. — 87.

Take almandes blanchet, and drawe hem up with wyne. Do thereto powdor of gynger, and fugar, and color it with fafron. Boile it, and ferue it forth.
THE FORME OF CURY.

Jowtes (vide No. 60) of almand mylk. — 88.

Take erbes (herbs), boyle hem, hewe hem, and grynde hem male, and drewe hem up with water. Set hem on the fyre, and feeth the rowtes (roots) with the mylke, and caft thereon fugar and salt, and serve it forth.

Fygey (from the figs use), — 89.

Take almandes blanched, grynde hem, and drewe (mix) hem up with water and wyne. Quarter (cut into quarters) fyges, hole rafions, caft thereto powdor glynger, and hony clarified. Seeth it wel and salt it, and serve forth.

Pochee (poached eggs). — 90.

Take ayren, and, breke hem in scaldyng hoot water, and when thei bene fode ynowh, take hem up, and take zolkes (yolks) of ayren, and rawe mylke, and swyng hem togydre, and do (put) thereto powdor glynger, faftron, and salt; set it over the fyre, and lat it not boile, and take ayren isode (boiled eggs) and caft the fewe (liqour) onoward, and serve it forth.

Brewet of ayren (egg pottage). — 91.

Take ayren, water, and butter, and feeth hem yfere (together), with faftron, and gobettes of chefe. Wryng ayren thrugh a freynor (i.e. wring the water from them). Whan the water hath foden (boiled) awhile, take thes the ayren, and swyng hem with verjus, and caft thereto. Set it over the fire, and lat it not boile, and serve it forth.

Macrows 57. — 92.

Take and make a thynne foyle of dowh (a thin paste), and kerve (cut) it in pieces, and caft hem on boylling water, and feeth it wele. Take chefe, and grate it, and butter, caft bythen, and above as lozenges (lozenges), and serve forth.

Toflee (from the toasted bread). — 93.

Take wyne and hony, and fond (mix) it togyder and skym it clene, and feeth it long. Do (put) thereto powdor of glynger, peper, and salt. Toft brede, and lay the few (liqour) thereto. Kerve (cut) pccys of glynger, and florish it therewith, and meffe it forth.

Gynawdry (qy). — 94.

Take the powche (flomach) and the lyvor (liver) of haddock, codling and hake, and of oother fythe; parboile hem; take hem, and dyce hem smal; take of the self (same) broth, and wyne, a layer of brede of gallysyne, with gode powdors, and salt; caft that fylshe thereinne, and boile it, and do (put) thereto amydon, and color it grene.

Erbowle

57 "Macrows." Macrowe evidently, as this receipt corresponds nearly with the dish known at present by that name. "Macrowe sunt quoddam pulmentum, farina, cafco, butyro, compaginatum, groffium, rude, et "sullicatum." This dish in the 16th century gave its name to a certain fantastical species of poetry, the leading features of which were burlesque, ridicule, and a redundancy of exotic, or plebeian words and expressions. Warton's Hist. Eng. Poet. vol. II. p. 356.
Take bolas (bullace), and scald hem with wynce, and drawe hem with (i.e. through) a flynnor (firrayer). Do hem in a pot. Clarify hony, and do thereto, with powdr-fort, and floer of rys (rice). Salt it and florish with whyte anes (anise-seed) and serve it forth.

Refmolle. — 96.

Take almandes blanched, and drawe hem up with water, and alye (mix) it with floer of rys, and do (put) thereto powdr of gynger, fugar, and salf; and loke it be not flondyng (tibick). Meffe it, and serve it forth.

Vyande cypre. — 97.

Take oot mele (oggi-meal) and pyke (pick) out the ftones, and Grynde hem smale, and drawe hem thurgh a flynnor. Take mede, other (or) wynce, ifonded (mixed) in fugar, and do (put) this thereinne. Do thereto powdr and salf, and alay (mix) it with floer of rys, and loke that it be flondyng (tibick). If thou wilt, on filefhe day, take hennes, and pork yfodde (boiled) and Grynde hem smale, and do thereto, and meffe it forth.

Vyand cypre of salmon (salmon). — 98.

Take almandes and bray hem unblanched. Take calwar (calmar) famon, and feith it in lewe water (warm-water), drawe (mix) up thyn (then) almandes with the broth. Pyke (pick) out the bones out of the fyshe, clene, and Grynde it smale, and caft thy mylk and that togydred and alye (mix) it with floer of rys; do therero powdr-fort, fugar, and salf, and color it with alkenet and loke that hit be not flondyng (tibick) and meffe it forth.

Vyannd ryal. — 99.

Take wyne greke, other (or) rygnehe wynce, and hony, clarifed therewith. Take floer of rys (rice), powdr of gynger, other of peper and canell, other floer of canell, powdr of cloowes, faron, fugar cypre, mylberyes, other (or) sandres (sandal wood), and medle (mix) alle thife togider. Boile it, and salf it, and loke that it be flondyng (tibick).

Compost. — 100.

Take rote of parfel, paternak of raens (qu.), scrape hem, and waisfhe (wash) hem clene. Take rapes (turneps) and cabocbes (cabbages) ypared and icorne. Take an earthen pane (pan) with clene water, and let it on the fire. Cauft all thife thereinne. When they bath (are) boiled, caft thereto peeres (pears) and parboile hem wele. Take thife thynes up, and lat it kele (cool) on a fair cloth. Do thereto salf, when it is colde, in a vesell. Take vynear, and powdr, and faron, and do (put) thereto. And lat alle thife

58 “Erbowle.” Probably from the bolas or bullace, used therein. Pegge.
59 “Refmolle.” From the rice there used. Pegge.
60 “Vyande cypre.” A dish that received its name from the isle of Cyprus.
61 “Calwar.” R. Holme says, “calver is a term used to a floundred 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, falor is a young salmon. Pegge.
63 “Ypared and icorne.” The first relates to the rapes, the second to the cabocbes, and means carved, or cut in pieces. Pegge.
THE FOMRE OF CURY.

thine thynges lye thereinne al nyght (night) other (or) al day. Take wyne greke and hony clarified togider, lumbarde mustard, and rafeons, corance, al hool; and grynde powdor of canel, powdor douce, and aney hole, and fenell seed. Take alle thine thynges, and caft togyder in a pot of erthe, and take thereof than thou wilt, and serve it forth.

Gele (jelly) of fyshe. — 101.

Take tenches, pykes, eelys (eels) turbut, and plays (plaife, kerfe (cut) hem to pecys. Scalde hem, and waisfe hem cleene. Drye hem with a cloth; do (put) hem in a pane (pan). Do thereto half wynegar and half wyne, and feeth it wel; and take the fyshe, and pyke (pick) it cleene. Cole the broth, thrugh a cloth, into an erthen pane (pan). Do thereto powdor of peper and fafron ynowh (enough). Lat it feeth, and skym it wel, when it is yfode (boiled). Do (do off) the greces (grease) cleene. Cowche (lay) fishe on chargors (dishes,) and cole (cool) the fewe (liquor) thorow a cloth onoward, and serve it forth.

Gele of fleshe. — 102.

Take fwynes fect, and fnowtes, and the eerys (ears) capons, connynges, calves fetes, and waifse hem cleene; and do (put) hem to feeth in the thriddel (third part) of wyne, and wynegar, and water, and make forth as before.

Chyfanne (gy.) — 103.

Take roches (roach) hole, tenches, and plays, and smyte hem to gobettes (i.e., cut them into pieces). Fry hem in oyle; blanche almandes. Fry hem, and caft thereto rafions, corance (currants). Make lyor (mixture) of crusfes of brede, of rede wyne, and of wynegar, the thriddel part, therewith fyges drawn; and do thereto, powdor-fort and salt. Boile it. Lay the fyshe in an erthen panne; caft the fewe (liquor) thereto. Seeth oynons ymynced and caft therinne. Keep hit, and ete it colde.

Congur in faufe. — 104.

Take the conger and scald hym, and smyte hym in pecys, and feeth hym. Take parfel, mynt, peletes (pellitory) roifmarye, and a litel fawege, brede and salt, powdor-fort, and a litel garlec, cloues (cloves) a lite; take and grynde it wel. Drafwe (brain) it up with wynegar thrugh a cloth. Caft the fyshe in a vessele and do the fewe (liquor) onoward, and serve it forth.

Rygh (probably the ruffe) in faufe. — 105.

Take ryghzes and make hem cleene, and do hem to feeth. Pyke (pick) hem cleene and frye hem in oile. Take almandes, and grynde hem in water, or wyne; do thereto almandes blanchted hole, fried in oile, and corance. Seeth the lyor (mixture). Grynde (braste) it fmale, and do thereto garlec ygronde, and litel salt, and verjous, powdor-fort, and fafron, and boile it yfode (together), lay the fyshe in a vessele, and caft the fewe (liquor) thereto, and meffe it forth colde.

Makerel in faufe. — 106.

Take makerels, and smyte hem on pecys. Caft hem on water and verjous. Seeth hem with myntes, and with oother erbes; color it grene or zelowe, and meffe it forth.

Pykes
THE FORME OF CURY.

Pykes in braehe (qu.) — 107.

Take pykes and undo hem on the wombcs *(rip up their bellies)*, and waifshe hem clenke, and lay hem on a roost ire (a roasting iron). Thenne take gode wyn and powdor-gynger, and fugar, good won (a good deal) and salt, and boile it in an erthen panne, and melte forth the pyke, and lay the fewe (liquor) onaward.

Porpeys *(purpous)* in broth. — 108.

Make as thou madest Noumbles of fleshe with oynons.

Baloc broth (qu.) — 109.

Take eelys (eels) and hilde (skin) hem, and kerve hem to pecys, and do hem to seeth in water and wynne, so that it be a litte over slepied (*covered with the liquor*). Do thereto fawge and oother erbis (herbs) with fewe oynons ymynced. Whan the eells burh (are) foden ynowz (boiled enough,) do hem in a vefiel; take a pyke, and kerve it to gobettes, and feeth hym in the same broth; do thereto powdor-gynger, glyngale, canel (*cinnamon*) and peper; salt it, and caft the eelys thereto and melte it forth.

Eles in brewet (broth). — 110.

Take cruftes of brede, and wynne, and make a lyor (mixture). Do thereto oynons ymynced, powdor, and canel, and a litel water and wynne. Loke that it be slepied. Do thereto salt. Kerve (cut) thin (thin) eells, and feeth hem wel, and serve hem forth.

Cawdel of samon. — 111.

Take the guttes of samon and make hem clenke. Parboile hem a lytell. Take hem up and dyce hem. Sylt the whithe of lekes, and kerve hem small. Cole (cool) the broth, and do (put) the lekes thereinne with oyle, and lat it boile togyder yeere (together). Do the samon icorne (cut up) thereinne. Make a lyor (mixture) of almandes mylke, and of brede, and caft thereto spices, fafron and salt; feeth it wel, and loke that it be not flondynge (*thick*).

Plays (*plaice*) in cynee (qu.). — 112.

Take plays and finyte hem to pecys, and fry hem in oyle. Drye (mix) a lyor of brede and gode broth and vynegar, and do thereto powdor-gynger, canel (*cinnamon*) peper, and salt; and loke that it be not flondynge (*thick*).

For to make flaumpeyns. — 113.

Take clenke pork and boile it tendre. Thenne hewe it smale, and bray it smale in a mortar. Take fyges and boile hem tendre in smale ale, and bray hem, and tendre chese therewith. Thene waifshe (swab) hem in water, and thene lyce (mix) hem alle togider with ayren (eggs). Thenne take powdor of peper, or els powdor marchant and ayren, and a porcion of fafron and salt. Then take blank (white) fugar, ayren, and floer, and make a paff with a roller; thenne make thercof small pellets (*balls*) and fry hem broun in clene greece, and fet hem aylde. Thenne make of that oother deel (part) of that paff, long coffynn (*pyes without lids*) and do (put) that comade (mixture) thereinne, and closhe hem faire with a covertor (a lid,) and pychne hem smale about. Thane kyt (cut) above fourer ouch, fex waies, thanne take every of that kutting, up, and thene color it with zolkes of ayren, and
and plant (fatter) hem thick, into the faumpyes above (before) that thou kutterest hem; and let hem in an oven, and let hem bake efelich (gently), and thanne serve hem forth.

For to make nombles 63 in lent. — 114.

Take the blode of pykes other (or) of conger, and nyme (take) the panches (pauncher) of pykes, of congers, and of grete cod lyng 64, and boile hem tendre and mynce hem smale, and do hem in that blode. Take cruftes of white brede, and fyne (fryn) it thurgh a cloth. Thenne take oynons iboiled and mynced. Take peper, and fafron, wyne, vinneyar ayfell 65 other alegar, and do thereto, and serve it forth.

For to make chawdon (a saucer) for lent. — 115.

Take blode of gurnardes and congar, and the panches of gurnardes, and boile hem tendre, and mynce hem smale; and make a lyre of white crufetes, and oynons ymynced, bray it in a mortar, and thanne boile it togyder til it be flondyng (thick). Thenne take wynynegar, other (or) ayell, and fafron, and put it thereto, and serve it forth.

Furmente with porpeys (porpus.) — 116.

Take clene where, and bete it small in a mortar, and fanne out clene the douf; thenne waisthe (woof) it clene, and boile it tyl it be tendre, and broun (brown). Thenne take the secunde mylk of almandes, and do (put) thereto. Boile hem togyder til it be flondyng, and take the first mylke and alye (mix) it up with a pene (feather). Take up the porpeys out of the furmente, and lefhe (lay) hem in a diph with hoot water; and do fafron to the furmente, and if the porpeys be safe, feeth it by hynmelf, and serve it forth.

Fylettes in galantynye (vide introduction). — 117.

Take pork, and roff it tyl the blood be trysted (dried) out, and the broth (gravy). Take crufetes of brede, and bray hem in a mortar, and drawe (fryn) hem thurgh a cloth with the broth. Thenne take oynons, and lefhe (lay) hem on brede, and do to the broth. Thenne take pork, and lefhe it clene, with a dreiflyng kyf, and caft it into the pot broth, and lat it boile til it be moore tendre. Thenne take that ylor (mixture) thereto. Thenne take a porcion of peser and fardres (sandalwood) and do (put) thereto. Thenne take parfel, and yofpe (bryef) and mynce it smale, and do thereto. Thenne take rede wyne, other (or) whyte grece (lard), and raylons, and do thereto, and lat it boile a lytel.

Veele in buknade (qu.) — 118.

Take fayr veel and kyt it in small pecys and boile it tendre in fyne broth onther in water. Thanne take white brede owther waftel 66, and drawe thereof a white ylor (mixture) with fyne broth: and do (put) the ylor to the veel, and do fafron thereto. Thanne take parfel and bray it in a mortar, and the yuys (juice) thereof do thereto; and thane is this half zelow (yellow) and half grene. Thanne take a porcion of wyne and powdor marchant, and do thereto, and let it boile wele, and do thereto a lytel of wynegar and serve forth.

Soolcs

63 Vide No. 11.
64 "Lyng." An inferior species of the cod.
66 Waftel bread, in Latin libam, which signifies a cake. Some interpret it to be a cake made with honey, or a cake made with meal and oil, and others a wafer. Edmund Wingate, in his Abbriddgment of the flats, calls it, "a sort of small brede out of whe." Vide Stutt's View, &c., vol. III. p. 57. It seems to have been of a second or inferior quality to the white bread or paysendmayn. Vide Smit. at large, vol. 1. p. 29.
Soolles in cynee. — 119.

Take sooles and hylde (scale) hem. Seeth hem in water; smyte hem on pecys, and take away the fynnes. Take oynons iboiled, and grynnde fynnes therewith, and brede. Drawe it up with the self broth. Do thereto powder fort, safron, and honey clarified with salt. Seeth it alle fare (together). Broile the sooles, and meffe it in dyfishes, and lay the fewe (liquor) above (over it), and serve forth.

Tenches in cynee. — 120.

Take tenches and smyte hem to pecys. Fry hem. Drawe (make) a lyor (mixture) of raylons corance (currants) with wyne and water; do thereto hool (whole) raifons and powdr of gynger, of cloves, of canel (cinnamon) of peper; do the tenches thereto, and feeth hem with fugar cypre (of cypres) and salt, and meffe forth.

Oyters in gravye. — 121.

Schyl (Bell) oythers, and seeth hem in wyne, and in hare (their) own broth. Cole the broth thurgh a cloth; take almandes blanched, grynde hem, and drawe hem up with the self (same) broth, and ale (mix) it with floer of rys, and do (put) the oythers thereinne; caft in powdr of gynger, fugar, macys. Seeth it not to fondyng (not till it is thicke), and serve forth.

Muskels in brewet (broth). — 122.

Take Muskels (muscles,) pyke hem; seeth hem with the owne broth (in their own liquor). Make a lyor (mixture) of crustes (i.e. of brede) and wynegar; do in oynons mynced, and caft the muskels thereto, and seeth it, and do thereto powdr, with a lytel salt and safron. The famewise make of oythers.

Oyters in cynee. — 123.

Take oyters; parboile hem in her (their) owne broth. Make a lyor (mixture) of crustes of brede, and drawe it up with the broth and wynegar. Mynce oynons, and do thereto herbes (herbs,) and caft the oyters thereinne. Boile it; and do thereto powdr fort and salt, and mefle it forth.

Cawdels of muskels. — 124.

Take and seeth muskels; pyke (pick) hem clene, and waifes hem clene in wyne. Take almandes and bray hem. Take some of the muskels, and grynnde hem, andsome hewe feminine. Drawe (mix up) the muskels ygond (that are ground) with the self (same) broth. Wryng the almandes with faire (clean) water. Do alle thise togider. Do thereto verjous (verjuice) and wynegar. Tave whyte of lekes, and parboile hem wel. Wryng out the water, and hewe hen feminine. Caft oile thereto, with oynons parboiled, and mynced feminine. Do thereto powdr fort, safron, and salt; a lytel seethe it, not to fondyng (too thick,) and meffe it forth.

Mortrews (vide supra No. 45.) of fysshe. — 125.

Take codling, haddock other (or) hake, and livors (livers) with the rawnes (roes,) and seeth it wel in water. Pyke (pick) out the bones; grynde feminine the fysshe; drawe (make) a lyor (mixture) of almandes and brede with the self (same) broth, and do the fysshe grondene thereto.
thereto. And seeth it, and do thereto powdor-fort, safron, and salt, and make it flondying (ibid).

Laumpreys (lamprey) in galantyne. — 126.

Take laumpreys, and sile (kill) hem with vynegar other (or) with white wyne, and salt; scald hem in water; flyt hem a litel at the navel; and rest a litel at the navel. Take out the guttes at the ende. Kepe wele (prepare) the blode. Put the laumprey on a fpyt. Rott hym, and kepe wele the grece (dripping). Grynde raysons of corance (currants). Hym up (bere is an ouision of a word) with vynegar, wyne, and cruftes of brede. Do thereto powdor of gynger, of galantyale, floer of canel, powdor of clowes, and do thereto raysons of corance hole (whole) with the blode, and the grece. Seeth it and falt it. Boile it, not to flondying (to be stiff). Take up the laumprey, do him in a chargeor (dish), and lay the fewe (liquor) onward, and serve hym forth.

Lamprons of galantyne. — 127.

Take lamprons and sale hem. Seeth hem. Meng (mingle) powdor galangale, and some of the broth togyder, and boile it, and do thereto powdor of gynger and salt. Take the lamprons, and boile hem, and lay hem in dyshes, and lay the fewe (liquor) above, and serve it forth.

Loceyns (vide supra No. 49) in fysh day. — 128.

Take almanes unblanched, and waifhe (vayb) hem cleene. Drawe (mix) hem up with water. Seeth the mylke, and alse (mix) it up with loceyns. Caff thereto fafron, fugar, and salt, and meffe it forth with colyandere (coriander) in confyt, rede, (preferred of a red colour) and serve it forth.

Sowpes (fops) of Galantyne. — 129.

Take powdor of galantyale with fugar and salt, and boile it yfere (together). Take brede ytolled (toasted bread), and lay the fewe (liquor) onward, and serve it forth.

Sobre Sawse. — 130.

Take raysons, grynde hem with cruftes of brede, and drawe it up with wyne. Do (put) thereto gode powders, and salt, and seeth it. Fry roches (roast), looches, fool (foal), other (or) oother gode fysh; caft the fewe above, and serve it forth.

Cold brewet (broth). — 131.

Take crome (pulp) of almanes, dry it in a cloth, and when it is dryed, do it in a vessell; do thereto salt, fugar, and white powdor of gynger, and juys (juice) of fenel with wyne. And let it wele floyd. Lay full, and meffe, and dreffe it forth.

Peeres in confyt (pears in confession). — 132.

Take peeres, and pare hem cleene. Take gode rede wyne, and mulberes, other (or) sandle (sandal wood) and seeth the peers thereinne. And whan thei' beth ifode (are boiled), take hem up, make a syryp of wyne greke, or vernage, with blanche powdor, other

other (or) white sugar, and powder ginger; and do the peere therein. Seeth it a lytel, and meffe it forth.

Eigrudoue of fysshke (qy.) — 133.

Take loches, other tunches, other folys (fauls); snyte hem on peccys. Fry hem in oyle. Take half wyne, half vyngar and sugar, and make a syryp. Do (put) thereto oynons icowe (cut or sliced), raisons corance (currants), and grete rayfons. Do thereto hole spices, gode powdors, and falt. Meffe the fyshke, and lay the fewe (liuor) above, and ferve forth.

Colde brewet (broth). — 134.

Take almanes and grynde hem; take the twayne-del (two parts) of wyne, other (or) the thriedell (third part) of vyngar; drawe (mix) up the almanes therewith. Take anys (annise-seed), sugar, and branches of fenel grene a fewe, and drawe hem up togyder with this mylke. Take powdor of canell (cinnamon), of gynge, cloves (cloves), and maces boole. Take kycke, other (or) chikens, other fiste, and choppe hem smal, and seeth hem. Take all this fiste when it is soden, and lay it in a clene veveil, and boile this fewe (liuor), and caft thereto falt. Thenne caft al this in the pot with flesh, &c. (i.e., serve forth).

Peverat 68 for veel and venyf. — 135.

Take brede and fry it in grece. Drawe (mix) it up with broth and vyngar. Take thereto powdor of peper, and falt, and sette it on the fyre. Boile it and meffe it forth.

Sawe blanche for capons yfode (boiled). — 136.

Take almanes blanced, and grynde hem al to douf. Temper it up with verjous (verjuice) and powdor of gyngynes (ginger), and meffe it forth.

Sawe noyre for capons yrosted (roasted). — 137.

Take the lyver of capons, and roost it wele. Take anyse (annise-seed) and grynes de Paris 69, gynge, canel (cinnamon), and a lytill crust of brede, and grinde it smal; add grynde (bray) it up with verjous, and with grece of capons. Boile it, and serve it forth.

Galynye. — 138.

Take crustes of brede, and grynde hem smale. Do thereto powdor of galaeagle, of canel, gyngynes (ginger), and salt it. Temper it with vyngar, and drawe it up thurgh a straynor, and meffe it forth,

Gyngen 70. — 139.

Take payndemayn (white bread), and pare it clene, and funde (keep) it in vyngar. Grynde it, and temper it with vyngar, and with powdor gynger, and salf; drawe it thurgh a flynor (brainer), and serve forth.

Verde

68 "Peverat." Peverade, from the pepper of which it is principally composed. Pegge.

69 Greyne de pars." There are probably what are now called "grains of paradise," small pungent seeds, brought from the East Indies, much resembling Cardamum seeds, in appearance; but in properties approaching nearer to pepper. Percy's North. Household Book, notes, p. 415.

70 "Gyngen." From the powder of ginger used therein. Pegge.
Verde sawfe (green sauce).

Take parsel, mynt, garlek, a litil serpell (wild thyme) and sawge (sage); a litil canel, gynger, piper, wyne, brede, wynegar, and salt; gyrynde it fynale with safron, and meffe it forth.

Sawfe noyre for malard.

Take brede and blode boile'd, and grynde it, and drawe it thurgh a cloth with wynegar. Do thereto powdor of gynger; and of peper, and the grece of the malard (mallard). Salt it, boile it wel, and ferve it forth.

Cawdel for gees.

Take garlek and grynde it fynale. Safron, and flouer therewith, and salt; and temper it up with cowe mylke; and feeth it wel, and ferve it forth.

Chawdon (sauce) for swannes. Take the fyvers and the offall? of the swannes, and do (put) it to seeth in gode broth. Take it up. Take out the bonys. Take and hewe the flesh fynale. Make a fyt or mixture of crufles of brede, and of the blode of the swann yfoden (boilled); and do thereto powdor of clowes, and of piper (pepper), and of wyne, and salt; and ferve it, and caft the flesh thereto lhewed (cut in pieces), and meffe it forth with the swan.

Sawfe camelyne (qy.)

Take rayfons of corance (currants) and knyrel of notys (nuts), and crufles of brede, powdor of gynger, clowes, flouer of canel; by (bray) it wel togyneder, and do it thereto. Salt it, temper it up with wynegar, and ferve it forth.

Lumbard Mustard.

Take mustard seed and waifhe it, and drye it in an ovene. Grynnde it drye. Sarfe (sift) it thurgh a sarfe (sieve). Clarifie hony with wyne, and wynegar, and ftere (flir) it wel togedre, and make it thikke ynowz (enough). And when thou wilt spende (ufe) thereof, make it thinne with wyne.

Nota.

Cranes? and herones shal be armed? with lardes of fwyne; and eten with gynger.

Nota.

72 A variety of birds and fish were used as viands by our ancestors, which are now never found at the English table. Among the rest, the swan was highly esteemed by them; and constantly made a dish at all royal, and other grand entertainments. The number of swans confumed at the Earl of Northumberland's table, during the year amounted to twenty. Regular warrants were issued out by the domestic council which regulated the family, to the game-keepers, or bailifs, for five swans to be drest on Christmas day; two on St. Stephen's day; two on St. John's day; two on Chidermas day; two on St. Thomas's day; three on New year's day; and four for Twelfth day. Percy Northum. Book, p. 108.

73 Extus, gibbes. Pegge.

74 "Cranes." These birds, from their common appearance at the old English table, appear to have been formerly very numerous in this country; it is Mr. Pennant's opinion that they have long since forsaken it. Brit. Zool. The crane was a favorite dish in the conqueror's time; and so partial was that monarch to it, that the introduction of one, under-regulated, to his table had nearly cost Eudo Dagifir, one of the most powerful adherents William, a violent blow from the irritated epicure. Vide supra et Dug. Bar. p. 109.

75 "Armed." In this place the word means simply, larded with bacon fat; in others armed may probably be understood enlarged, (as in Leland's Collect. 4. p. 225) that is adorned with coats of arms; a favorite decora- tion of dishes in ancient times.
THE FORME OF CURY.

Nota. — 147.

Pokok (parsley) and partruch (partridge) shall be parboiled, larded, and stuffed; and eten with gyngener.

Fry blanchet. — 148.

Take almanes blanched, and grynde hem al to doult; do thifte in a thinne folie (paife). Clofe it thereinne fast; and fry it in oile. Clarifie hony with wyne, and bake it therewith.

Fritors (fritters) of paaternakes of appyles. — 149.

Take skyrywates (burruts), and paaternakes (gu, partrips), and appyles, and parboile hem. Make a bator (batter) of floer and ayren (eggs), caft thereto ale75, safron, and salt; wete (mooten) hem in the bator, and frye hem in oyle, or in grece. Do thereto almanes mylk; and serve it forth.

Fritors of mylke. — 150.

Take of cruddes (cursis), and preffe out the wheyze (wber). Do thereto sum (sone) whyte of ayren (eggs). Fry hem. Do (put) thereto; and lay on suger, and meffe forth.

Fritors of erbes (herbs). — 151.

Take gode erbes. Grynede hem and medle (mix) hem with floer and water; and a lytel zcft (seal) and salt, and frye hem in oyle; and ete hem with clere hony.

Rafyols (qu.) — 152.

Take swyne lyvors, and seeth hem wel. Take brede and grate it. And take zolkes of ayren (eggs) and make hit fowple (fapple); and do thereto a lytull of lard, carson lyche a dec (cut like dice), chefe gratyd, and whyte grece (lvard), powdor-douce, and of gynger; and wynde (roll) it to balles, as grete as appyles. Take the calle of the swyne, and caft evere (eabs) by hymself thereinne. Make a crust in a t rape (pan); and lay the balles thereinne, and bake it; and when they beth ynowe (enough), put thereinne a layor (mixture) of ayren (eggs), with powdor-fort and safron; and serve it forth.

Whythe mylates (qu.) — 153.

Take ayren (eggs) and wyng hem thurgh a cloth. Take powdor-fort, bred e igrated (grated), and safron, and caft thereto a godde quantite of vynegar with a litull salt, medle (mingle) all yfere (together). Make a foile (paife) in a trap (dish), and bake it wel thereinne; and serve it forth.

Crustardes

75 "Ale." This beverage was known in England at a very early period. The ancient Britons expressed a liquor from barley, which was their common drink. Diod. Sic. Bib. The Saxon and Dane delighted in ale, and methlegin; and everlasting potions of these liquors constituted (in their opinion) the chief joys of immortality. Tactius de Mor. Germ. Sheringham de Orig. Ant. Gent. Brewing with hops was however of much later date, probably about the 17th century. Stowe gives us an ancient receipt for making beer, as follows: "To brewe beere, ten quarters of malte, two quarters of wheate, two quarters of oates, forty pounde weyght of hoppes. To make fifty barryls of fongel beere." Stowe's Chron. of London. In Mr. Strutt's "View of the manners, customs, &c." 1790, vol. II. p. 72, is a long account, from an Harleian MS. of the mode formerly purveyed in making ale, previous to the introduction of hops.
THE FORME OF CURY.

Cruftardes (p'ies) of flesh. — 154.
Take pejons (pigeons) and male bryddes; smyte hem in gobbetes (pistes), with verjaws (verjuice). Do (put) thereto saffron. Make a crust in a trap (dijb), and pynche it; and cowche (place) the flesh therein; and cast thereine raifons, corance (currants), powdor-douce, and falt. Breke ayren and wring hem thrugh a cloth, and fwyng the fewe of the therewith, and helde (catch) it upon the flesh. Cover it and bake it wel, and serv it forth.

Mylates of pork. — 155.
Hewe pork al to pecys, and medle (mix) it with ayren (eggs) and chefe igerated (grated). Do (add) thereto powder-fort, fafron, and pyneres25, with falt. Make a crust in a trape (dijb); bake it wel thereinne, and serv it forth.

Cruftardes of fyshhe. — 156.
Take loches, lamprons, and cals. Smyte hem on pecys, and fwee hem with almandes mylke and verjous (verjuice). Frye the loches in oile as tofore (before); and laye the fyshe thereinne, Caft therewith powder-fort, powder-douce, with rayfons corance (currants) and prunes damyfyns (damascene plumbs). Take galynyte and the fewe (liquor) thereinne, and fwyng it togyder, and caft in the trape (dijb); and bake it, and serv it forth.

Cruftardes of erbis on fysh day. — 157.
Take gode erbis (berries) and grynde hem smalle with wallenotes (walnuts) pyked cleene, a grete portion. Lye (mix) it up almoht with as myche (much) verjous (verjuice) as water. Seeth it wel with powdor and saffron, without falt. Make a crust in a trape (dijb), and do the fyshe thereinne unstewed with a litel oile, and gode powdor; when it is half ybake (baked) do the fewe (liquor) thereto, and bake it up. If thou wilt make it clere of fysh, feeth ayren harde, and take out the zolkes (yolks), and grinde hem with gode powders, and alye it up with gode fweves, and serv it forth.

Lefhes fryed in Lenten (Lent). — 158.
Drawe a thick almande mylke with water. Take dates, and pyke hem cleene, with apples and preeres, and mynce hem with prunes damyfyns. Take out the fones out of the prunes, and kerue the prunes a two (cut them in two). Do thereto raifons, sugars, flour of canel, hoole macys and clowes (clover) gode powders and falt. Color hem up with fandres (sandal wood). Meng (mingle) thisthe with oile. Make a coffyn (of paste) as thou didest before, and do (put) this fars (seasoned mixture) thereinne; and bake it wel and serv it forth.

Wafelts yfarced (stuffed loaves). — 159.
Take a wafel (wide supra), and Hew out the crinnes (crumbs). Take ayren (eggs) and sheepis tallow (mutton fat) and the crinnes of the same waftell, powdor-fort, and falt

25 "Pyneres." We have cones brought hither from Italy full of nuts, or kernels, which upon roasting come out of their capulds, and are much eaten by the common people, and these perhaps may be the thing intended. Pegge.
THE FORME OF CURRY.

with fafron, and raisons corance (currants), and medle (mix) alle thife yfere (together), and
do it in the waftel. Clofe it, and bynde it faft toigidre, and feeth it wel.

Sawge (fage) yfarced. — 160.

Take sawge; grynde it and temper it up with ayren (eggs). A fawcyfter (fy.), and
kerf hym to gobettes (pieces), and caft it in a poffynet (dib or pan), and do therewith
grece, and frye it. Whan it is fryed ynowe (enough), caft thereto sawge, with ayren.
Make it not to harde. Caft thereto powder-douce. Meffe it forth. If it be in Ymber
days, take sawge, butter, and ayren, and lat it flonde wel by the faufe (become thicke with
the fauce), and serve it forth.

Sawgeat (from the fage used). — 161.

Take pork, and seath it wel, and grinde it finale, and medle (mingle) it with ayren
and brede ygrated (grated). Do thereto powder-fort and fafron, with pynes and falt.
Take and clofe litull balles in foiles (leaves) of sawge. Wete it with a bator (batter) of
ayren, and fry it, and serve it forth.

Cryifes (fritters or pancakes). — 162.

Take floer of payndemayn (white bread), and medle (mingle) it with white grece over
the fyre, in a chawfer (chaffing dib), and do the bator (batter) thereto queyntly (nicely)
thurgh thy fyngors, or thurgh a fykmor; and lat it quayle (fy. cool) a litell, fo that
they be hool thereinne. And if thou wilt, color it with alkenet yfondyt (diffolved). Take
hem up, and caft therinome fugar, and serve hem forth.

Crypsels. — 163.

Take and make a foile (crust) of gode paft as thynne as paper. Kerfe it out and
fry it in oile, other (or) in the grece; and the remnant (i. e. as for the remnant) take honye
clarified, and flanne (clear) therewith, alye (mix) hem up, and serve hem forth.

Tartee. — 164.

Take pork yfode (boiled). Hewe it, and bray it. Do (put) thereto ayren (eggs),
raifons, fugar, and powder of gynger, powder-douce, and female briddes (birds) thereamong,
and white grece. Take prunes, fafron, and falt, and make a cruft in a trape (dib), and
do the fars (mixture) thereinne; and Bake it wel, and serve it forth.

Tart in Ymbre-day (Ember-day). — 165.

Take and parboyle yynons. Prefe out the water and hewe hem male. Take brede
and bray it in a morter, and temper it up with ayren (eggs). Do thereto butter, fafron,
and falt, and raisons corans (currants), and a little fugar with powder-douce, and bake
it in a trape (dib), and serve it forth.

Tart de Bry (fy.). — 166.

Take a cruft ynche (inch) depe in a trape (dib). Take zolkes (yrkes) of ayren
rawe, and chefe ruyn (fy. Roast, from the country), and medle (mingle) it and the zolkes
together. And do thereto powder gynger, fugar, fafron, and falt. Do it in a trape (dib),
bake it, and serve it forth.

N

Tart
THE FORME OF CURY.

Tart de Brymle Aynt (Midleaynt) — 167.

Take fyges and raysons, and waifache hem in wyne, and grinde hem smale with apples and peres clene ypiked (picked). Take hem up, and caft hem in a pot with wyne and suger. Take falwar (cullor) salmon yfode (boilled), other (or) codlyng, other haddok, and bray hem smale, and do thereto white powders, and hool spices, and salt; and feeth it; and whanne it is fode (boilled) knowe, take it up, and do (put) it in a vessefl, and lat it kele (cool). Make a coffyn (in pastel) an ynce depe, and do the fars (mixture) therein. Plant it bove (on the top) with prunes and damysyns; take the stonnes out, and with dates quarte rede (quartered), and piked clene; and cover the coffyn, and bake it wel, and ferfe it forth.

Tartes of fleth. — 168.

Take pork yfode (boilled), and grynde it smale. Tarde (take) harde ayren (eggs) ifode (boilled), and ygronde (brayed), and do thereto, with chefe ygronde. Take goode powddor, and hool spices, suger, seftron, and salt, and do therto. Make a coffyn as to feel fayde (eggs), and do this thereinne, and plant it with smale briddes iftyned, and conynges (conynges), and hewe hem to smale gobettess, and bake it as tofore (before), and ferfe it forth.

Tartletes. — 169.

Take veel yfode, and grynde it smale. Take harde eyren ifode, and ygrond, and do thereto with prunes hool (wbole); dates icorwed (cut to pieces), pynes, and raifons corance (currants), hool spices, and powddor, suger, salt; and make a litell coffyn, and do this fars thereinne, and bake it, and ferfe it forth.

Tartes of fyfsh. — 170.

Take eelys and samon, and Smyte hem on pecys, and stewe it in almand mylke, and verjous (verjuice). Drawe up (mix) on almand mylck with the stewe. Pyke out the bones clene of the fyfsh, and fawe the myddell pecse hoole of the eelys, and grinde that oother fyfsh smale. And do thereto powddor, suger, and salt, and grated brede; and for (buff) the eelys therewith, there as (abore) the bonys were. Mede (mix) the oother dele (part) of the fars (mixture) and the mylck togider, and color it with sandres (sandalwood). Make a cruft in a trape (dish) as before; and bake it therein and ferfe it forth.

Sambocade (as made of the fambucus or elder). — 171.

Take and make a cruft in a trape (dish), and take a cruftes (cure), and wryng out the wheye (whey) and drawe hem thurgh a flynor (strainer). And put in the flynor cruftes. Do thereto suger, the thridde part and fondel (fume) whisy of ayren (eggs), and shak therinne blomes of elen (elder-flowers), and bake it up with cutofe (care), and meffe it forth.


Take parfel, myntes (mint), savoray, and fauge, tanfey, vevrayn, clarrye, rewe, ditayn, fenel, fouthrenwode; hewe hem, and grinde hem smale; medle hem up with ayren (eggs). Do butter in a trape (dish), and do (put) the fars (mixture) thereto, and bake, and meffe it forth.

Nyshebek
Nyschek (qy.) — 173.

Take the thridde part of fourd dokkes, and floer thereto, and bete it togeder yl it be as tawth as any lyme. Caste thereto salt; and do it in a dyssh holke (qy.) in the bothom (bottom), and let it out with thy fingers queynche (carefully) in a chowfer (chaffing-dish) with oyle. And frye it wel. And when it is nowe (enough), take it out, and caste thereto sugar, &c.

For to make pomes dorylre, and other thynges. — 174.

Take the lire of pork rawe, and grynde it finale. Medle (mix) it up with powder-fort, safron, and salt, and do (put) rafions of corance (currants). Make balle thereof; and weet it wele in white of ayren (eggs), and do it to seeth in boillyng water. Take hem up, and put hem on a fpit. Roft hem wel, and take pariel ygronde (brayed), and wryng it up with ayren and a plenty of flore, and lat erne aboyte the fpit (i.e. boake it ove the fpit). And if thou wilt, take for pariel, safron, and ferve it forth.

Cotages (qy.) — 175.

Take and make the self fars (same mixture), but do thereto pynes and sugar. Take an hole rowfted cok. Pulle hym (i.e. in pieces), and hylde hym (cast him) al togyder, fave the legges. Take a pigg, and hylde (skin) hym from the middes (middle) dounward. Fylle him ful of the fars (mixture), and fowe hym fast togyder. Do (put) hym in a panne, and seeth hym wel; and whan thei bene ifode (boiled), do hem on a fpit and roft it wele. Color it with zolkes of ayren and safron. Lay thercon foyle (leaves) of gold and silver, and ferve hit forth.

Hert rowee (hart roes). — 176.

Take the mawe of the grete fwayne, and fyfe other sex (five or six) of piggis mawe. Fylle hem full of the self fars (mixture), and fowe hem fast. Parboile hem. Take hem up, and make male prews (perhaps flat cakes, or balls) of gode past and frye hem. Take these prews sryved, and seeth (corige, flock) hem thiche in the mawes, on the fars (mixture) made after (like) an urchon (hedgehog) withoute legges. Put hem on a fpit, and roft hem, and color hem with safron, and mellit hem forth.

Potews (qy.) — 177.

Take pottes of erbes lymt of half a quart, and fyll hem full of fars of pomo-dorries (vide No. 174); other (or) make with thyn honde, other (or) in a moodel, pottes of the self (same) fars. Put hem in water and seeth hem up wel. And whan theys byth ynowe (enough); breke the pottes of erbes, and do the fars on the fpit, and roft hem wel. And when thei byth (are) yrosted, color hem as pome-dorries. Make of litull prews gode past; frye hem, other (or) roft hem wel in greece, and make thereof eerys (ears) to pottes (for the pots) and color it. And make roys (robes) of gode past, and frye hem, and put the steles (stalks) in the hole ther (whore) the fpit was, and color it with white, other (or) rede, and ferve it forth.

Sacchus


Take smale sachells (fartbels) of canvas, and fille hem full of the same fars (vide No. 174,) and feeth hem; and whan they byth are enowz (enough,) take of the canvas. Roast hem, and color hem, &c.

Burfews (qu.) — 179.

Take pork. Seeth it, and grynde it smale with sodden ayren (boiled eggs). Do thereto gode powders, and hole spices, and salt, with sugar. Make thereof smalle balles, and cast hem in a bator (batter) of ayren, and wete (beve I apprehend it means roll) hem in florer; and frye hem in grece as frytore (fritters,) and serve hem forth.

Spynoches (spinage) yfryed. — 180.

Take spynoches. Parboile hem in feething water. Take hem up, and preffe out of the water, and hem (beve) in two. Frye hem in oyle clene, and do thereto powdor, and serve forth.

Benes (beans) yfryed. — 181.

Take benes and seeth hem almost til they bersten (burst). Take and wrynt out the water clene. Do thereto oynons yfode (boiled onions) and ymyned, and garlec therewith. Frye hem in oyle, other (or) in grece; and do thereto powdor-douce, and serve it forth.

Ryshews (probably rasbors) of fruyt. — 182.


Daryols (qu.) — 183.

Take creme of cowe mylke, (or) of almandes. Do thereto ayren (eggs,) with sugar, safron, and salt. Medie it yfere (mix it together). Do it in a coffyn of two ynche depe; bake it wel, and serve it forth.

Flaumpeyns. — 184.

Take fat pork yfode (boiled). Pyke it clene. Grynde it smale. Grynde chefe, and do thereto; with sugar, and gode powders. Make a coffyn of an ynche depe, and do this fars (mixture) therein. Make a thynne foile (crust) of gode past, and kerve out thereof smale poynettes (little angular pieces). Frye hem fars, and bake it up in, &c.

Chewetes on fleshe day. — 185.

Take the lire (figė) of pork, and kerve it al to pecys; and hennes therewith; and do it in a panne, and frye it, and make a coffyn as to (for) a pye, smale, and do thereinne, and do thereupon zolkes of ayren, harde; powdor of gynger, and salt. Cover it, and frye it in grece, other (or) bake it wel, and serve it forth.

Chewetes
THE FORME OF CURY.

Chewetes on fysh day. — 186.

Take turbet, haddock, codlyng, and hake; and feeth it. Grynde (hreny) it smale; and do thereto dates ygronned, rayfons, pynes, gode powdor and salt. Make a coffyn as toforefaide. Clofe this therein; and frye it in oyle, other (or) stue it in gynger, fugar, other (or) in wyne; other (or) brake it, and serve forth.

Hafltes of fruyt. — 187.

Take fyges iquierid (cut into quarters). Rayfons hool, dates and almandes hoole; and ryne (run) hem on a spyt, and roost hem; and endore (endojfe) hem as pome dorryes, and serve hem forth.

Comadore (qy.) — 188.

Take fyges and rayfons; pyke (pick) hem and waifshe hem clene. Skalde hem in wyne. Grynde hem right smale. Caft fugar in the felf (fame) wyne; and fonde it togyder. Drawe it up thurgh a flynor (brainer,) and alve (mit) up the fruyt therewith. Take gode peereys and apples, pare hem and take the beft. Grynde hem smale, and caft thereto. Set a pot on the fuyres (fire) with oyle, and caft alle thysse thynge therinme, and stere (bir) it warliche (carefully,) and kepe it wel fro breyning (burning). And when it is fyned, caft thereto powdors of gynger, of canel (cinnamon,) of galyngale; hool clowes, flor of canel, and macys hoole. Caft thereto pynes a litel fryed in oyle and salt; and when it is ynow fyned, take it up and do it in a vesel, and lat it kele (cool;) and when it is colde kerve out with a knfy, smale pecys of the gretenfle and of the length of a lytel fynger, and clofe it faft in gode paft, and frye hem in oyle, and serve forth.

Chafletes 77. — 189.

Take and make a foyle (cruft) of gode paft, with a roller, of a foot brode, and lynger by cumpas (i.e. and lung in proportion). Make foure coffyns of the felf (fame) paft, upon the rolleres, the gretenfle of the smale of thyn armes, of six ynche deepnife. Make the greutf in the myddel. Faften the folle in the mouth upwaerde, and faften thee (tou) other foure in every fide. Kerve out keyntich (quantily, properly) kyrnels (battlements) abowe in the manner of bataiwyng (embattling,) and drye hem harde in an oveine, other (or) in the fune. In the myddel coffyn do a fars (mixture) of pork, with gode pork and ayren rawe with salt, and color it with fafroun; and do in another creme of almandes; and helde (caft) it in another creme of cowe mylke with ayren? color it with sanderes (sandal-wood). Another manner. Fars of fyges of rayfons, of apples, of pecers, and hold it in bron (make it brown). Another manner. Do fars as to frytors blancht, and color it with grene. Put this to the oveine, and bake it wel, and serve it forth with ew ardant (hot water).

For to make twoo pecys of flesh to faffen togyder. — 190.

Take a pecce of fresfesh fleth, and do it in a pot for to feeth. Or take a pecce of frefsh fleth and kerve it al to gobettes. Do it in a pot to feeth; and take the wofe of comfrey and put it in the pot to the fleth, and it shal laftan another; and so serve it forth.

Pur

THE FORME OF CURY.

Pur fait ypocras. — 191.

Treys unces de canell; et 3 unces de gynegener; cyprkenard de spayn le pays dun denerer (le pays d’un denerer) garyngale; (galyngele) clowes; gylsere; pocurer long (i.e. powere long); noizx mugaderz (motizades) macizame; (marjorame) cardemonij (cardamones) de checfun 1 quarter douce (douce); grayne & de paradys; floer de queynel (qy.), de checfun di (dimid.) unce, de toutes foit fait powdor, &c.

For to make blank mange. — 192.

Put rys (rice) in water al a nyxe (all night), and at morow, waifse hem clene. Afterward put hem to the fyres fort (a fierce fire) the they berft (burnt), and not to myche. Slithen (tease) take brawn of capons, or of hennes, foden, and drawe (make) it smale. After take mylke of almandes, and put it to the rys, and boile it; and when it is yboiled, put in the brawn and alye (mix) it therewith, that it be wel charger (stiff); and mung it syneliche wel (bir it very well), that it fit not (adheres nat) to the pot. And when it is ynowz and charger, do thereto sugar gode part; put therein almandes fryed in white grece (lard), and dreffe it forth.

For to make blank defire. — 193.

Take brawn of hennes or of capons yfoden without the skyn, and hewe hem as smale as thou may (you can). And grinde hem in a mortar. After take gode mylke of almandes, and put the brawn therein; and ftere (bir) it wel togyder and do hem to feeth; and take floer of rys and amydon and alye it, so that it be charger (stiff); and do (put) thereto sugar a gode plenty, and a plenty of white grece (lard). And when it is put in disishes, strewre upon it blanche powdor, and thenne put in blank defire, and mawmenye (onde next number) in disishes togider, and serve forth.

For to make mawmenny. — 194.

Take the chefe, and of fleesh of capons or of hennes, and hakke smale in a mortar. Take mylke of almandes, with the broth of freish beef, other (or) freish fleesh. And put the fleesh in the mylke, other (or) in the broth, and fet hem to the frys (corrige frys); and alye (mix) hem up with floer of rys (rice) or gafibon (gy.) or amydon, as charger as the blank defire; and with zolkes of ayren and fafron for to make it zelow (yellow). And when it is dreft in disishes with blank defire, styrk above clowes de gilofre, and strewre powdor of galyngele above, and serve it forth.

The pety pruant (gu.). — 195.

Take male marow (gu.), hole parade (gu.), and serve it rawe. Powdor of gynger, zolkes of ayren, dates mynced, raifons of corance, falt a lytel. And loke that thou make thy paft with zolkes of ayren, and that no water come thereto. And forme thy coffyn, and make up thy paft.

Payn puff (gu.). — 196.

Eodem modo fait (in the same manner make) payn puff; but make it mor tendre the paft; and loke the paft be ronde of the payn puff, as a coffyn and a pye.

XPLICIT. 

81 The word was intended to be "Explicit," the initial letter was probably omitted for the reason mentioned in note (1).
THE FORME OF CURY.

The following Memorandum at the end of the roll.

"Antiquum hoc monumentum oblatum et missum est majeflavi veftra vicefimo
septimo die mensis Julii, anno regni veftri fæliciflimi vicefimo viij ab humilimo veftro
subdito, veftraque majeflavi fideliffimo.

" Ed. Stafford,

" Hæres domus subverfæ Buckinghamiens."  

N. B. He was Lord Stafford, and called Edward.
ANCIENT COOKERY. A. D. 1381.

HIC INICIANT UNIVERSA SERVCLIA TAM DE CARNIBUS QUAM DE PISSIBUS.

1. For to make furmenty.

NYM (take) cleve wete (wheat), and Bray it in a morter wel, that the holys (hulls) gon al of, and leyt (feet) yt til it breffe (butter), and nym yt up, and lat it kele (cool), and nym fayre (clean) frefh broth, and swete mylke of almandys, or swete mylke of kyne, and temper yt al. And nym the yolkyes of eyryn (eggs). Boyle it a litly, and set yt adon (down), and meffyc yt forthe wyth fat venyfon and freth moton.

2. For to make pie (peafe) of Almayne.

Nym wyte pifyn (peas), and wafch hem, and feeth hem a gode wyle. Sith syn (then) wafch hem in golde (cold) watyr, unto (until) the holys (hulls) gon of alle in a pot; and kever it wel, that no breth paffe owt; and Boyle hem ryzt wel; and do (put) thereto god mylke of almandys, and a party of flour of ris, and salt, and saffron, and meffyc yt forthe.

3.

Cranys and herons schulles be enarmed (enarmed) wyth lardons of swyne and rostyd, and etyn wyth gyngynyt (ginger).

4.

Pecoks and partrichis (partridges) schul ben yparboyl, and lardy, and etyn wyth gyngenyr.

5. Mor-

"NYM." To nim (from the Ang. Sax. niman) formerly signified to take, or lay hold of, in a good sense. It has now changed its signification, and means to purloin, or steal. Vide Lye's Jun. Etym. Ang. in Verb.
5. Morterclys (mortreus supra).

Nym hennyn (bëns) and porke, and feth hem togedere. Nym the lire (ståf) of the hennyn, and the porke, and hakkyth (cüt) female, and grynd hit al to duff (bray it to a pafe), and wyte bred therwyth. And temper it wyth the selve (same) broth, and wyth keyrn (qu. bernings), and coloure it with saxon; and boyle it and dilch it, and caft thereon powder of peper, and of gymgynyr, and serve it forthe.

6. Caponys (capons) in concys.

Schal be sodyn (boiled). Nym the lire (ståf), and brek (brunf) it smal in a morter, and peper, and wyte bred therwyth; and temper it wyth ale, and ley (mix) it with the capons. Nym hard sodyn eyryn (eggr), and hewe the wyte smal, and haft (caft) thereto; and nym the zolky al hole, and do hem in a dysch, and boyle the capons, and coloure it wyth safron, and salt it, and meffe it forthe.


Schulyn (ståll) be scaldyd, and sodyn wyth porke, and grynd pepyr, andcomyn bred, and ale, and temper it wyth the selve broth; and boyle, and coloure it wyth safron, and salt it, and meffe it forthe.

8. Harys (bares) in cenee (probably Cinee No. 51).

Schul be parboyled, and lardyed, and rostid; and nym onyons, and mynce hem riit (right) smale; and fry hem in wyte gre (lard), and grynd peper, bred, and ale, and the onions thereto, and coloure it with safron, and salt it, and serve it forthe.

9. Haris in talbotays. (qu.)

Schul be hewe in gobbettys (cut into pieces), and sodyn with al the blod. Nym bred, piper, and ale, and grynd togedere, and temper it with the selve (same) broth, and boyle it, and salt it, and serve it forth.

10. Conynggys (rabbits) in gravey.

Schul be sodyn and hakkyd in gobbettys and grynd gyngynyr, galyngale, and canel. And temper it up with god almand mylk; and boyle it; and nym macys, and clowys, and keft (caft) therein, and the conynggis alfo; and salt hym, and serve it forthe.

11. For to make colys.

Nym hennys and schald hem wel; and feth hem after; and nym the lire (ståf), and hak yt smal, and bray it with otyn grotyys (oaten groits) in a mortar, and with wyte bred; and temper it up wyth the broth. Nym the grete bonys, and grynd hem al to duff, and keft (caft) hem al in the broth, and mak it thowr (hrain in through) a clothe, and boyle it, and serve it forthe.

12. For to make noumbles (vide supra).

Nym the nombllys of the venyon, and waffh hem cleane in water, and salt hem; and feth hem in tweye (two) waterys. Grynd peper, bred, and ale, and temper it wyth the
ANCIENT COOKERY.

the secunde brothe, and boyle it; and hak the noumblys, and do theryn, and serve it forthe.

13. For to make blanche brewet de Alyngyn.

Nym kedys (kide) and chekenys, and hew hem in morfellys, and seth hem in almand mylk, or in kyne mylke. Grynd gyngyner, galingale, and caft thereto; and boyle it, and serve it forthe.

14. For to make blomanger.

Nym rys (rice) and lefe (pick) hem, and wash hem clene, and do thereto god almande mylk; and seth hem, til they al to breft; and than lat hem kele (cool); and nym the lire (flefl) of the hennyn (hens), or of capons, and grynd hem smal. Keft (cafs) thereto, wite grece (lard), and boyle it. Nym blanchyd almandys, and safron, and set hem above in the dyche, and serve vt forthe.

15. For to make afronchemoyle.

Nym eyren wyth al the wyte, and myfe (mix) bred and schepys talwe (mutton fauet), as grete as dyfes (dice). Grynd peper, and safron, and caft thereto. And do (put) it in the schepis wombe (belly). Seth it wel, and dreffe it forthe, of brode leches thynne (upon broad thin crusts).

16. For to make brymens.

Nym the tharmys (guts) of a pygge, and wash hem clene, in water and salt; and seth hem wel; and than hak hem smale; and grynd pepyrs, and safron, bred and ale, and boyle togedere. Nym wytyts of eyren, and kneide it wyth flour, and make smal pelotys (balls), and frye hem with wyte grees, and do hem in disches above (upon) that uthere mete, and serve it forthe.

17. For to make appulmos.

Nym appelyn (apples) and seth hem, and lat hem kele (cool), and make hem thorw a clothe (strain them through a cloth); and on flech dayes kaft (caft) thereto god fat breyt (broth) of bef, and god wyte grees, and fugar, and safron, and almande mylk; on fyfch dayes oyle de olyve, and gode powders (spices ground small), and serve it forthe.

18. For to make a froys (fraise).

Nym veel and seth it wel, and hak it smal, and grynd bred, peper, and safron, and do thereto; and frye yt, and preffe it wel upon a bord, and dreffe yt forthe.

19. For to make frutters (fritters).

Nym flovre and aayyn and grynd peper and safron and make thereto a batour, and par aplyn (pare apples), and kyt hem to brode penys (probably broad pieces), and keft hem theryn, and fry hem in the batour wyth frech grees, and serve it forthe.

20. For to make chanke (qu).

Nym porke, and seth it wel, and hak yt smal. Nym eyren (eggs) wyth al the wytyts, and swyng hem wel al togedere, and caft gode swete mylke thereto; and boyle yt, and meffe it forthe.
21. For to make jufiel.

Nym cryn wyth al the wytys, and mice (mince) bred. Grynd peper and safon, and do thereto, and temper yt, wyth god frech broth of porke, and boyle yt wel, and meffe yt forthe.

22. For to make gees (geese) in ochebot (hochepot).

Nym and schald hem wel, and hew hem wel in gobetty, al rawe, and feth hem in her owyn (own) grees, and caft thereto wyn or ale a cuppe ful, and myre (mince) onyons final and do thereto; and boyle yt, and falt yt, and meffe yt forthe.

23. For to make ayren in breuth (broth).

Nym water, and elle (gy.) yt. And brek cryn, and haft theryn; and grynd peper and safon, and temper up wyth fwtew mylk, and boyle it, and hakke chefe final, and caft theryn, and meffe yt forthe.

24. For to make crayton (gy).

Tak checonys (chickens) and scald hem, and feth hem, and grynd gyngen other (or) pepyr, and comyn (cummin seed); and temper it up wyth god mylk; and do the checonys theryn; and boyle hem, and serv ye forthe.

25. For to make mylk rost.

Nym fwtew mylk, and do yt in a panne. Nyn (nym) cryn wyth al the wyte, and fwyng hem wel, and caft thereto; and colour yt wyth safron, and boyl yt tydl yt wex thvyke; and thanne feth (strain) yt thowr a culdore (culdiner), and nym that leyvyth (what remaines), and preffe yt up on a bord; and whan yt ys cold larde it, and fcher (slice) yt on tchyerwis (kettors), and rofe yt on a grydem (gridiron), and serv ye forthe.

26. For to make crypys.

Nym flour, and wytys of cryn, fugur other (or) hony, and fwyng togedere; and make a baton (batter). Nym wyte grees (lard), and do yt in a polnet (pan), and caft the batur therewn, and flury (fire it) to thou have many (till it is formed into many lumps), and tak hem up, and meffe hem wyth the froutours, and serv forthe.

27. For to make berandyles (gy).

Nyn hennys (beef), and feth hem wyth god buft (good beef), and whan hi ben sodyn (when they are boyled), nym the hennys, and do awey the bonys, and brye final yn a mortar, and temper yt wyth the broth, and feth yt thowr a culdore (culdiner), and caft thereto powder of gyngenyr, and fugur and grayns of powmis-germyts (pomegranates), and boyle yt, and dreffe yt in dyches; and caft above clowys, gyllofres, and maces, and god powder (ground spice), serv ye forthe.

28. For to make capons in cassilys.

Nym capony, and schald hem. Nyn a penne (senige ben) and opyn the skyn at the heywd (head), and blowe hem tyld the skyn ryde from the fleishe; and do of (pull eff) the skyn al hole; and feth the life (flyth) of hennyn, and zolkys of heyrn (eggs), and god powder, and
and make a farfurie (fluffing); and fil ful the flyn, and parboyle yt; and do yt on a fnte, and rost yt, and droppe yt wyth zolks of ceryn, and god powders, rostying. And nym the caponyys body, and larde yt, and roste it; and nym almane mylk, and amyddone (vide supra No. 37), and mak a batur (batter), and droppe the bod rostying, and serve yt forthe.

29. For to make the blank surry.

Tak braun (brown) of caponyys, other of hennys, and the thyse, wythowte the flyn; and keref hem smal als thou mayrit, and grynd hem smal in a morter; and tak mylk of almaundys, and do yn the bran, and grynd hem thanne togedere, and feth hem togedere. And tak flour of rys, other amyddon, and lye (mix) it, that yt be charchant (fluff); and do thereto fugur a god parti, and a party of wyt grees, and boyle yt; and wan yt ys don in dyfchis, stra upon blank poudere, and do togedere blank de furie, and manmene, in a dyfch, and serve it forthe.

30. For to make manneme (gy).

Tak the thyse, other the flech of the caponyys, fede (gy), hem, and keref hem smal into a morter; and tak mylk of almaundys, wyth broch of fichen buf, and do the flech in the mylk, or in the broch; and do yt to the fyre, and myng (mingle) yt togedere, wyth flour of rys, other of warpels, als charchant als the blank de furie; and wyth the zolks of ceryn, for to make it zeulow, and safiron; and wan yt ys drefflyd in dyfchis, wyth blank de furie, stra upon clowys of gelofre, and stra upon (over it) powde of galantyn, and serve yt forthe.

31. For to make bruet of Almayne.

Tak parritchys rostyd, and checonys, and qualys rostyd, and larkys ywol (wbole), and demembre the other; and mak a god cawdel, and dreffe the flech in a dyfch, and strawe powder of galantyn therupon; flyk upon, clowys of gelofre, and serve yt forthe.

32. For to make bruet of Lombardy.

Take chekenys, or hennys, or other the flech, and mak the coloure als red as any blod; and tak peper, and kanel, and gyngyner bred; and grynd hem in a morter, and a porcoth of bred, and mak that bruer (broth) thanne; and do that flech in that broth, and mak hem boyle togedere, and fliure it wel; and tak eggys, and temper hem wyth jys of parcyle (parsley), and wryngh hem thorne a cloth; and wan that bruet is boylyd, do that thereto, and meng tham togedere wyth fayr grees, so that yt be fat ynow, and serve yt forthe.

33. For to make blomanger.

Do ris in water al nyzt; and upon the morwe (morrow), wasch hem wel, and do hem upon the fyre for to (till) they breke, and nozt for to muche. And tak bran of caponis fodyn, and wel ydraw, and fynal; and tak almaund mylk, and boyle it wel wyth ris, and wan it ys boylyd, do the flech therin, so that it be charghaunt; and do thereto a god party of fugure, and wan it ys drefflyd forth in dyfchis, straw theron blansche poudre, and flrik (flitk) theron almanys fryed, wyte wyte greece, and serve yt forthe.

34. For to make sandale that party to blomanger.

Tak flech of caponyys and of pork fodyn; keref yt smal into a morter togedere, and bray that wel. And temper it up, wyth broth of caponyys, and of pork, that yt be wel charghaunt;
CHAUNT; also the cream of almoundys. And grynde eggs and safron, or sandres togedere, that it be coloured; and straw upon, powder of galantyn, and freke thereon, clo wys, and maces, and serve it forth.

35. For to make apulmos.

Tak applys, and feth hem, and let hem kele; and after mak hem thorwe a cloth, and do hem in a pot, and kaft to that mylk of almoundys, wyth god broth of bu in flesh dayes, do brede ymyed (misced) therto. And the fitch dayes do therto oyle of olyve, and do therto fugur, and colour it wyth safron, and strewe theron powder, and serve it forth.

36. For to make mete gelee (jelly), that it be wel chariaunt (sufficiently stiff.)

Tak wyte wyn, and a party of water, and safron, and gode spicis, and flech of piggys, or of hennys, or frech fish, and boyle them togedere; and after, wan yt ys boyled, and cold, dres yt in difches, and serve yt forth.

37. For to make murrey.

Tak mulbery, and bray hem in a morter, and wring hem thorth a cloth; and do hem in a pot over the fyre, and do therto, fat, bred, and wyte greffe, and let it nazz (not) boyle, no offter than onys; and do ther to a god party of fugur, and zif yt be nozt ynowe, colowr, brey mulburus, and serve yt forth.

38. For to make a penche of egges.

Tak water, and do it in a panne to the fyre, and lat yt sethe; and after tak egges, and brek hem, and caft hem in the water; and after tak a chefe, and kerf yt on fowr parts (parts), and caft in the water; and wann the chefe and the egges ben wel fodyn, tak hem owt of the water, and wach hem in clene water, and tak waftel breed, and temper yt wyth mylk of a cow. And after, do yt over the fyre; and after forsy (feason) yt wyth gyngener, and wyth comyn, and colowr yt wyth safron, and lye yt wyth egges; and oyle the fewe (liquor) wyth boter; and kep wel the chefe owt, and dreffe the fewe, and dymo (put more) egges ther on, al ful; and kerf thy chefe in lytly schymys (pieces), and do hem in the fewe wyth egges, and serve yt forth.

39. For to make comyn.

Tak god almaunde mylk, and lat yt boyle, and do ther in amydon, wyth flour of ryse, and colowr yt wyth safron; and after dreffe yt wyth graynis of powgarnetts (pomgranates) other wyth reyfans, zif thou haft non other; and tak fugur, and do thercyn, and serve it forth.

40. For to make fruturs.

Tak crommys of wyte bred, and the flouris of the swete appyltre, and zolkys of eggys, and bray hem togedere in a morter; and temper yt up wyth wyte wyn; and mak yt to sethe; and wan yt is thykke, do thereto god spicis of gyngener, galyngale, canel, and cloys, gelofre, and serve yt forth.

41. For to make rosee.

Tak the flouris of roys, and wach hem wel in water, and after bray hem wel in a morter; and than tak almondyss, and temper hem, and feth hem; and after tak flech of capons,
capons, or of hennys, and hac yt smale, and than bray hem wel in a morter, and than do yt in the rofe, so that the fleisch acorde wyth the mylk, and so that the mete be char-
chaunt; and after do yt to the fyre to boyle, and do thereto sugur, and safon, that yt be wel ycolowrd, and rofy, of leysv, and of the forscyde flowrys, and ferve it forth.

42. For to make pommedorry.

Tak buff, and hewe yt smal, al raw, and caft yt in a morter, and grynd yt, nozt to smal; tak safon and grynd ther wyth; wan yt ys grounde, tak the wyte of the eyryn, zyf yt be nozt flyf. Caft into the buf, puder of pepyrs, olde refyns, and of coronke (currants), set over a panne wyth farow water, and mak pelotys of the buf; and wan the water, and the pelotys, ys wel yboyled, fct yt adon, and kele yt, and put yt on a broche (spit), and roft yt, and endorre (kofle) yt wyth zolkyes of eyryn, and ferve yt forthe.

43. For to make tonge de buf (*neat's tongue*).

Nym the tonge of the rether (*the ox or cow*) and schalde and schawe (*ferape*) yt wel and rizt clenc, and seth yt and sethe. Nym a broche (*larding pin*), and larde yt wyth lardons, and wyth clowys and gelofre and do it roflyng, and drop yt wel yt roflyd, wyth zolkyes of eyryn, and dreffe it forthe.

44. For to make rew de runysy.

Nym swynys fet and eyr, and make hem clene, and seth hem, alf wyth wyn, and half wyth water; caft mycyd onyonys ther to, and god spicys; and wan they be yogdun: nym and roft hem in a gryder' (*grid-iron*), wan it is roflyd, keft thereto of the selve broth hy lye wyth, amydonn, and anyeyd (*minced*) onyonys, and ferve yt forth.

45. For to make bukkenade.

Nym god freisch fleisch, wat maner so yt be, and hew yt in smale morfelys, and seth yt wyth gode freisch buf; and caft ther to gode myncyd onyonys, and gode spiceracy, and alyth (*mix*) wyth eyryn, and boyle, and dreffe yt forth.

46. For to make spine.

Nym the flowrys of the haw thorn, clene gaderyd, and bray hem al to duft, and temper hem wyth almanede mylk, and aly yt wyth amydonn, and wyth eyryn wel thykke, and boyle it. And mefle yt forth; and flowrys and leysv abovy on (*laid upon it*).

47. For to make rofe; and freve, and swan, schal be ymad in the selve maner.

Nym pyggus, and hennys, and other maner freisch fleisch; and hew yt in morfelys, and feth yt in wyth wyn, and gyngyner, and galyngale, and geloof', and canel; and bray yt wel; and keft thereto, and alye yt wyth amydon, other wyth flowr of rys.

48. For to make an amendement formete, that ys to salt and over mychyl (*i. e. too salt*).

Nym etemel (oatmeal), and bynd yt in a farow lynnen clowt, and lat yt honge in the pot, so that yt thowche nozt (*touch not*) the bottym; and lat it hongy ther'ynne a god wyle;
49. For to make rapy.

Tak fyggs, and reysyns, and wyn, and grynghem togeder; tak and draw hem thow a cloth, and do ther to, powder of alkenet, other of rys; and do ther to a god quantite of pepir, and vynegre; and boyle it togeder, and meffe yt, and ferve yt forth.

50. For to make an egge dows (egerdouce, supra).

Tak almaundys, and mak god mylk, and temper wyth god wynegar clene; tak reysyns, and boyle hem in clene water, and tak the reysynis, and tak hem owt of the water, and boyle hem wyth mylk, and zyf thow wyl, colowr yt wyth falon, and ferve yt forth.

51. For to make a mallard in cyney.

Tak a mallard and pul hym drye, and swynge over the fyre; draw hym, but lat hym touch no water; and hew hym in gobettys, and do hym in a pot of clene water; boyle hem wel, and tak onyons and boyle, and bred, and pepyr, and gryngh togedere, and draw thowr a cloth; temper wyth wyn, and boyle yt, and ferve yt forth.

52. For to make a bukkenade.

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

53. For to make a roo broth.

Tak parfile, 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.

54. For to mak a bruet of sarlyneffle.

Tak the lyre (flefs) of the fresch buf', and bet it al in pecis, and bred, and fry yt in fresch gres; tak it up and drye it, and do yt in a vesfel, wyth wyn, and sugur, and powdr' of clowys; boyle yt togedere, tyl the flefs have drog the liycour', and take the almande mylk, and quibiz (chubeks, supra), macis, and clowys, and boyle hem togeder; tak the flefs, and do ther to, and meffe it forth.

55. For to make a gely.

Tak hoggys set, (seet), other pyggys, other crys, other partrichys, other chiconys, and do hem togeder'; and feth hem in a pot; and do hem in flour' of cancel, and clowys, other or grounde; do ther' to vineger; and tak and do the broth, in a clene vesfel of al thys; and tak the flefs, and kerf yt in smal morfelys, and do yt thereip. Tak powder of galungale, and caft above, and lat yt kels (cool); tak bronches of the lorer tr' and flyk over it; and kep yt al so longe as thou wilt, and ferve yt forth.

56. For to kepe venison fro restyng (spoltyn).

Tak venison wan yt ys newe, and cuver it haftely wyth fern, that no wynd may come thereto; and wan thou haft ycuver yt wel, led yt hom, and do yt in a soler (cellar), that
that fonne ne wynd may come ther'to; and dimembr' (dismember) it; and do yt in a clene wa-
ter, and lef yt ther' half a day; and after do yt up on herdeles for to drie; and wan yt ys drye;
tak falt and do after thy venifon axit (as it requires), and do yt Boyle in water, that yt be
other so falt, als water of the fee, and moche more; and after, lat the water be cold, that
it be thinne; and thanne do thy venifon in the water; and lat yt be therein thre daies
and thre nyzt; and after tak yt owt of the water, and falt it wyth drie falt, ryzt wel, in a
barel, and whan thy barel ys ful, cuver it hafely, that funne ne wynd come thereto.

57. For to do away reftyn (ruft) of venifon.

Tak the venifon that ys reft, 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 yt up, and spot yt
wel wyth gret falt of peite (faile-petre) there were the reftyng ys, and after lat yt hange
in reyn water al nyzt or mor'.

58. For to make pondoroge.

Tak partrichis, wit longe filettes 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 poudere, and
zolkys of eyryn; and after mak ther'of a farfure (fluffing) formed of the greneffe 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 hafe (baste firt), and do them to the fere to rofte; and after
mak god bature of flour' and egg'; on batur' wyt (one batter white) and another zelowe;
and do thereto god plente of fugur; and tak a fethere, or a flyk, and tak of the batur',
and peynye ther'on above the applyn (apples), so that on be wyt, and that other zelowe,
wel colourd.

EXPLICIT SERVICIUM DE CARNIBUS.

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HIC INCIPIT SERVICIUM DE PISIBUS.

1. For to make Egardus.

Tak lucys (pikes) or tenchis, and hak hem smal in gobett', and fry hem in oyle de
olive; and fyth (thep) nym vineger, and the thredde party of fugur, and myncyd onyons
smal, and Boyle al togeder'; and caft ther'yn clowys, macys, and quibiz, and serve
yt forthe.

2. For to make rapy.

Tak 'pyg' or tenchis, or other maner frech fyfch, and fry yt wyth oyle de olive;
and fyth nym the crutfys of wyth bred, and canel, and bray yt al wel in a mortere, and
temper yt up wyth god wyn, and cole (brain) yt throw an herfye (bair-fyewe), and that
yt be al cole of canel, and Boyle yt; and caft ther'yn hole clowys, and macys, and quibiz,
and do the fyfch in dischis, and rape abovyn, and derfle yt forthe.

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3. For to make Fygey.

Nym lucys, or tenchis, and hak hem in morfell', and fry hem; tak vyneger, and the thredde party of fugur, myncy onyons smal, and boyle al togedyr; caft ther'yn macis, clowys, quibibz, and serve yt forth.

4. 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 fher hem smal als dicis (small as dice), and caft hem ther'yn after the bowlyng, and caft fugur wyth al, and colour yt wyth faftron, and caft ther'to poudre, and serve yt forth.

5. For to make rys moyle (No. 15, supra).

Nym rys, and bray hem ryzt wel in a morter; and caft ther'to god almaunde mylk, and fugur, and falt, boyle yt, and serve yt forth.

6. For to make fowpsys dorry.

Nym onyons, and myncy hem smale, and fry hem in oyl dolys (olive oil). 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.

7. For to make blomanger of fyfch.

Tak a pound of rys, les (pick) hem wel, and wasch, and feth tyl they brefte; and lat hem kele; and do ther'to mylk of to pound of almandys; nym the perche, or the lopufter, and boyle yt, and keft fugur and falt alfo ther'to, and serve yt forth.

8. For to make a potage of rys.

Tak rys, and les hem, and wasch hem clene, and feth hem tyl they brefte; and than lat hem kele; and feth (then) caft ther'to almand mylk, and colour it wyth faftron, and boyle it, and messe yt forth.

9. For to make lamprey freisch in galentyne.

Schal be latyn blod atte navel; and schald yt, and roff yt, and ley yt al hole up on a plater, and zyf him (groe bim) forth wyth galentyne, that be mad of galengale, gyn-gener, and cancel, and dreff yt forth.

10. For to make salt lamprey in galentyne.

Yt schal be floppit over nyzt in lews (lucer-warm) water, and in braan (bran), and fliowe, and fodyn; and pyl onyons and feth hem, and ley hem al hol by the lomprey, and zif hem forthc wyth galentyne, makyth wyth strong vyneger, and wyth paryng of wyt bred; and boyle it al togoder', and serve yt forth.

11. For to make lampreys in bruet.

They schulle be schaldydy, and ysode, and ybrulyd upon a gredern (broiled upon a grid-iron); and grynd peper and faftron, and do ther'to, and boyle it, and do the lomprey ther'yn, and serve yt forth.

12. For
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12. For to make a florchon (flurseon).

He schal be shorn in bersys (pieces), and slepyd over nyzt, and sodyn longe as fleisch; and he schal be etyn in venegar.

13. For to make folys in bruet.

They schal be sleyn (skin'd), and sodyn, and rostyd upon a gredern; and grynd peper, and safron, and ale; boyle it wel, and do the sole in a plater, and the bruet above; and serve it forth.

14. For to make oyfryn in bruet.

They schul be schallyd (belled), and yfod in clene water; grynd peper, safron, bred, and ale, and temper it wyth broth; do the oyfryn ther'ynne, and boyle it, and fell it, and serv it forth.

15. For to make clys in bruet.

They schul be slayn, and ket in gobett'; and sodyn; and grynd peper, and safron, other mynts (or mint), and perfele, and bred, and ale, and temper it wyth the broth, and boyle it, and serv it forth.

16. For to make a lopister.

He schal be rostyd in his fcalys in a ovyn, other by the feer, under a panne, and etyn wyth venegar.

17. For to make porreyne.

Tak prunys dayrist, wasch hem wel and clene, and frot (bake) hem wel in syve, for the jus be wel ywrouge; 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 flower of rys, other of waftel bred; and wan it is sodyn, dresse it into dyschis, and strew ther'on powder, and serv it forth.

18. For to make chiresfye (cherries).

Tak chires at the feft of Seynt John the Baptifit, and do away the ftonys; grynd hem in a morter, and after frot hem wel in a fev, so that the jus (juice) be wel comyn owt; and do than in a pot; and do ther'in, fyer gres, or boter, and bred of waftel ymyd (crumbled), and of fugur a god party, and a porcion of wyn; and wan it is wel yfodyn, and ydreffyd in dyschis, flak ther'in clowis of giloor', and strew ther'on fugur.

19. For to make blank de fur'.

Tak the zolkys of egges sodyn, and temper it wyth mylk of a kow; and do ther'to comyn, and safron, and flowr' of ris, or waftel bred myed; and grynd in a morter; and temper it up wyth the milk, and mak it boyle; and do ther'to wit (whites) of egg' corvyn smale; and tak fat chepe, and kerf ther'to (cut into it), wan the licour is boyled; and serv it forth.

P 2

20. For
20. For to make grave enforc.

Tak tyd (gu.) gyngener, and safron, and grynd hem in a morter, and temper hem up wyth almandys; and 'do hem to the fir', and wan it boylyth wel, do ther'to zolkys of egg' fodyn, and fat chefe corvyn in gobettis; and wan it is dreffid in dischis, straue up on powder of galyngale, and ferve it forth.

21. For to make hony doufe.

Tak god mylk of almandys, and rys, and waufch hem wel in a feyr' vessel, and in fayr' hoth water; and after do hem in a feyr towayl (clean towel) for to drie; and wan that they be drye, brae hem wel in a morter al to flowre; and afterward tak two partyis (parts), and do the half in a pot, and that other falf in another pot; and colouer that on wyth the safron, and lat that other be wyte; and lat yt boyle tyll it be thrykke; and do ther'to a god party of fugur, and after dreffe yt in tue dischis (two dyes); and loke that thou have almandys boylid in water, and in safron; and in wyn; and after fre hem, and fet hem upon the fyre; fetheth mete (feethe it properly), and strwther on fugur, that yt be wel ycolouryt, and ferve yt forth.

22. For to make a potage feneboiles.

Tak wite bernes and fet hem in wyn, and brae the benys in a morter al to noxt (very much); and lat them fethe in almande mylk; and do ther'in wyn and hony, and fet reyfons in wyn, and do ther'to, and after dreffe yt forth.

23. For to make tartys in applis.

Tak gode applys, and gode spycis, and figys, and reyfons, and perys, and wan they are wel ybrayed, colouerd wyth safron wel, and do yt in a cofyn, and do yt forth to bake wel.

24. For to make rys alker.

Tak figys, and reyfons, and do awes the kerneles (kernels), and a god party of applys, and do awes the paryns of the applis, and the kerneles, and brae hem wel in a morter; and temper hem up with almande mylk, and mence (mingle) hem wyth flowre of rys, that yt be wel chariaunt (rift), and strwther upon powder of galyngale, and ferve yt forth.

25. For to make tartys of slych owt of Lente.

Mak the cowche (crust) of fat chefe, and gyngener, and canel, and pur' crym of mylk of a kow, and of helys yfodyn; and grynd hem wel wyth safron; and mak the chowche of canel, and of clowys, and of rys, and of gode spycys, as other tartys fallyth to be.

26. For to make morrey.

Requir' de carnibus ut supra (vide Part 1, No. 37).

27. For to make flownys (perhaps custards) in Lente.

Tak god flowr, and mak a paft, and tak god mylk of almandys, and flowr of rys, other amydon; and boyle hem togeder' that they be wel chariaud; wan yt is boylid thrykke,
ANCIENT COOKERY.

thykke, take yt up, and ley yt on a feyr' bord, so that yt be cold; and wan the cofyns
ben makyd, tak a party of, and do upon the cofyns, and kerf hem in schiveris (cut them
to pieces), and do hem in god mylk of almandys, and figys, and datys, and kerf yt in
four partyys, and do yt to bake, and serve yt forth.

28. For to make rapee.

Tak the crustys of wyt bred, and reysons, and bray hem wel in a morter; and after
temper hem up wyth wyn, and wring hem thowr a cloth, and do ther' to canel, that yt
be al colouryt of canel; and do ther' to hole clowys, macyys, and quibibz; the fysh schal
be lucys other tenchis fryd, or other maner fysh, so that yt be fresch, and wel yfryed,
and do yt in difchis, and that rape up on, and serve yt forth.

29. 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
paft of dow, and make thereof as it were ryngis (rings); tak and fry hem in oyle de
olive, or in wyte grees, and boil al togedere.

30. For to make formenty on a fichfsday.

Tak the mylk of the hafel notis (hazel nuts), boyl the wete wyth the aftermelk, til
it be dryyd; and tak and colour yt wyth fafron; and the serf mylk caft ther' to, and
boyle wel, and serve yt forth.

31. For to make blank de fyry.

Tak almande mylk, and flowr' of rys. Tak ther' to fugur, and boyle thys togeder',
and difche yt; and tak almandys, and wet hem in water of fugur, and drye hem in a
panne, and plante hem in the mete, and serve yt forth.

32. For to make a pynade or pyvade.

Take hony, and rotyts (roots) 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
fafron, and almandys, and do al togeder'; boyl hem long, and hold yt in a wet bord,
and let yt kele, and meffe yt, and do yt forth.

33. For to make a balourgyl broth.

Tak pikys and spred hem abord, and helys (eels) zif thou haft; fle hem, and ket
hem in gobbetys, and Seth hem in alf wyn, and half in water. Tak up the pykys and
eyls, and hold hem hote, and draw the broth thorwe a clothe; do powder of gyngener,
peper, and galangale, and canel into the broth, and boyle yt; and do yt on the pykys
and on the elys, and serve yt forth.

EXPLICIT DE COQUINA QUE EST OPTIMA MEDICINA.
No. 3.

ANCIENT COOKERY.

Potage de frumenty.

TAKE clene qwete (wheat) and bray hit wele in a morter, that tho holles gone alle of; and then feth hit that hit breke in faire watur, and then take hit up and let hit cole; and when thowe wyl noce (dree/i) hit, put it in a pot, and do therto gode brodehe and cowe mylk, or mylk of almondes, and colour hit wythe saffron, and take raw zolkes of eyren and bete hom (thems) wel in a vescell, and do in the pot, but let hit not boyle aftur; and serve hit forthe.

Grounden benes.

Take benes, and drye hom in an oven, and grynde hom at a myln, and wenowe 276 oute the hylls; and take and wafh hom clene, and do hom in a pot and feth hom, and do therto gode broth, and etc hom wyth bacon.

Drawen Benes.

Take benes grounden, and breke hom in a morter, and drawe hom up wythe gode brodehe, and take onyons and mynfe hom smal, and fethe hom and do thereto; and colour hit with saffron, and serve hit forthe.

Growell of forse.

277 Take porke and other gode flesche, and fethe it, and make gode growell, and colour hit wyth saffron, and take the lefe of porke fethen, and other porke, and grynde hit smale; and drawe the growell thorgh a freynour, and do the porke thereto, and let hit boyle, and serve hit forthe.

Blaunce porre.

Take the qwyte (white) of lekes and parboyle hom, and hew hom small, and take onyons and mynfe hom therewith, and do hom in a pot, and put thereto gode broth,

* The numbers in the margin refer to the pages in the MS.
broth, and let hit boyle, and do therto smale briddes (birds), and set hom therewith, and colour hit wyth saffron, and do therto poudre marchant†, and serve hit forthe.

Cabaches.

278 Take cabaches and cut hom on fourre, and mynce onyons therewith, and the white of lekes, and cut hom small, and do all togedur in a potte, and put therto gode broth, and let hit boyle; and colour hit with saffron, and put therto poudre douce, and serve hit forthe.

Joutes on flesh day.

Take cole, and borage, and lang de beef (byslefs), and parsell, and betes, and arage, and avence, and yvolet, and faveray, and fenelle, and sethe hom; and when thei ben fochen, (boiled) take and preffe oute clene the watur, and hewe hom small, and do hom in a pot, and put thereto gode brothe, and let hit sethe, and serve hit forthe.

Rapes (tunrpes) in potage.

279 Take rapes and scrape hom wel, and wafh hom clene in hote watur, and then cut hom on peces into a vesell into warme watur, and make hom right clene, and then do hom in a pot, and do gode brothe thereto, and let hit sethe; or elles clene watur and oyle on a flesh day, but the watur must boyle or (before) the rapes byn put in, and colour hit wyth saffron, and serve hit forthe, and florith the diffes with poudre douce; and on the same manere make paternakys and sterwytes (/kirritos).

Potage of gourdys.

280 Take yonge gourdys, and pare hom clene, and wafh hom in hote watur, when thai byn cut on peces, and do hom in a pot, and do therto gode broth, and mynde onyons and do therto, and let hom sethe; then take soden porke and grynde hit smal, and tempur hit with rawe yokes of eyren, and put hit to the potage, and colour hit wyth saffron and serve hit forthe, and caste thereon poudre douce.

Rys in potage of flesh.

281 Take rys and wafh hom clene, and put hom in a pot, and do thereto gode brothe, and let hit sethe tyl the rys bee ynoough, then do thereto almonde mylke, and colour hit wyth saffron, and let hit boyle, and serve hit forthe.

Grene pefen (peafe) to potage.

Take yonge grene pefen, and fethe hom with gode broth of beef, and take parsell, fage, faveray, and yfope, and a lytel brede, and bray all this in a morter, and suffe of the pefen therwyth, and tempur hit wyth the broth, and do hit in a pot to the other pefen, and let hit boyle togedur, and serve hit forth.

Grene pefen unstreynet with herbs.

282 Take grene pefen and let hom fethe wyth gode broth of beef, and take parsell, fage, faveray, and yfope, and cut hom smal, and do hom in the pot, and let hom boyle tyl hit aly (mix) hitself, and colour hit with saffron and serve hit forthe.

† "Poudre marchant." Pulverized spices.
Grene pefen wyth bakon.

Take old pefen, and boyle hom in gode fleth broth that bacon is sothen in, then take hom and bray hom in a morter, and temper hom wyth the broth, and streyne hom thurgh a freynour, and do hom in the pot, and let hom boyle tyl thai alye homself, and serve hit forthe wyth bacon.

Brus to potage.

283 Take the nombuls (nubles) of a swyne and parboyle hom and cut hom small, and do hom in a pot, and do thereto gode brothe; and take the white of lekes, and litte hom, and cut hom male, and do hom ther, and onyons mynced, and let hit boyle; then take breddle stepe in brothe, and drawe hit up wyth blode and wynegur, and put hit into a pot, and do thereto pouder of pepur and of clowes, and let hit boyle, and serve hit forthe; and in the same wyle make the nombuls of purpoys (porpoises).

Corance (currants) to potage.

284 Take nombuls of a calf, or of a swyne, or of a shepe, and parboyle hom, and then cut hom male and do hom in a pot; and take sage and pareyl, ylpe, savery, and grene chebolles, (young onions) and hew hom small, and do thereto and alay hit with the yolkes of egges, and colour hit with taffron; and in the setting downe do thereto verjus and pouder of canel, and of clowes, and of ginger medelet (mingled) togedur, and serve hit forthe.

Nombuls of a dere.

Take nombuls of a dere and parboyle hom, and kerve hom small and put hom in a pot to gode brothe; and take breddle and stepe hit in brothe, and drawe hit thurgh a freynour, and do it into the pot, and blode and wynegur medelet therwyl; and take onyons and mynce hom smal, and do thereto, and let hit wel boyle; and put thereto pouder of pepur and of clowes, and of canel, and let hit wel fethe, and serve hit forthe.

Roo (roe) in brothe.

285 Take the lyvre of a roe or of a boren, and a quantite of the fleth, and parboyle it wel, and cut hit smal, and do it in a pot; and put thereto half watour and half wyne, and boyle hit wel, and take breddle and stepe it in the broth, and drawe it thurgh a freynour, and put it in the pot; and do thereto onyons mynced, and raifynes of corance (currants) and pouder of pepur, and of clowes, and of canel, and a godele (great quantity) of wynegre, and let it wel fethe, and serve hit forth.

Roo in sene.

286 Take fleth of a roe and pyke hit clene and parboyle hit, and then take hit up and drye hit wyth a clote, and hewe hit on gobettes, and put it in a pot; and do thereto wynge and let it fethe, and take sage, parfel, ylpe, and hewe hit smal, and put thereto pouder of pepur, and of clowes, and of canel, and colour it with blode, and let hit boyle, and serve hit forthe.

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Hares
Hares in padell.

287 Take hares and flee hom, and pyke hom clene, and hewe hom on gobettes, and put hom in a pot wyth the blode, and feth hom; and whan thai byynogh, take hom up and do hom in colde watur, and clene the broth into a faire pot, and do other gode broth thereto; and take almondes, and bray hom, and tempur hit wyth the fame broth, and put hit therto, and onyons parboyled and mynced, and do hit in the pot, and fet hit on the fyre, and let hit boyle, and do thereto powder of clowes, and of canell, and maces, and a lytel vinegar; then take the flesh wyth wele washen, and the bones clene pyked out, and do hom in the pot to the broth, and let hit boyle, and serve hit forth.

Farsure for hares.

288 Take hares and flee hom, and wafte hom in broth of flese with the blode; then boyle the brothe, and fcome hit wel, and do hit in a pot, and more broth therto; and take onyons and mynçe hom and put hom in the pot, and fet hit on the fyre, and let hit fethe, and take bred and ftepe hit in wyn and vyneger, and drawe hit up, and do hit in the potte, and poudre of pepur, and clowes, and maces hole, and pynes, and rayfynges of corance; then take and parboyle wel the hare, and choppe hym on gobettes, and put hym into a faire urthen pot, and do thereto clene greffe and fet hit on the fyre, and flere hit wele tyl hit be well fryed, then caste hit in the pot to the broth, and do thereto poudre of canell and fugur, and let hit boyle togeder, and colour hit wyth saffron, and serve hit forth.

Muntelate to potage.

289 Take vell (veel) or motun, and finyte hit on gobettes, and put it in a pot with watur, and let it feth; and take onyons and mynçe hom, and do thereto, and parfel, fauge, yfope, favery, and hewe hom male, and do hit in the pot, and colour hit wyth saffron, and do thereto powder of pepur, and of clowes, and of maces, and alaye hit wyth yolkes of rawe eggus and verus; but let hit not feth after, and serve hit forthe.

Drore to potage.

290 Take almondes, and blauche hom, and grynnde hom, and temper hit up wyth gode brothe of flese, and do hit in a pot, and let hit fethe; and take onyons, and mince hom, and frye hom in frethe grece and do thereto; then take finale briddes, and parboyle hom, and do thereto, and put thereto poudre of canell, and of clowes, and a lytel faire gree, and let hit be white, and let hit boyle, and serve it forthe.

Bukenade to potage.

291 Take hennys (heni) or conynges (rabbits) or vel, and hewe hit on gobettus, and fethe hit in a pot; and take almondes, and grinde hom, and tempur hit wyth the brothe, and put in the pot, and do thereto raifynges of corance, and fugur, and poudre of gynger, and of canelle, and clowes, and maces, and colour hit wyth suders, and alye hit up wyth amyden; and, if thou wil, take onyons, and myncê hom, and frie hom in grece, and hew smaille parfel, fauge, yfope, and faveray; and do hit thereto, and let hit boyle, and if hit be too thyne, take floure of rys, and do thereto, and dreffe hit forthe; and floresi the dyshes wyth drage.

Browet
Browet of almayne.

Take conynges and parboyle hom, and choppe hom on gobettus, and rybbes of porke or of kydde, and do hit in a pot, and fethe hit; then take almondes and grynde hom, and temper hit up wyth broth of beef, and do hit in a pot; and take clowes, maces, pyynes, ginger mynced, and raylynges of corance; and take onyons and boyle hom, then cut hom and do hom in the pot; and colour hit with saffron, and let hit boyle; and take the fleshe oute from the bothe and caste therto; and take alkenet and frye hit, and do hit in the pot thurgh a freynour; and in the fettynge doun put therto a lytel vynegar, and pouder of gynger medel togedur, and serve hit forth.

Blaundefore to potage.

Take almondes and grynde hom when thai blyn blanchet (blanced) and temper hom, on fylshe day wyth wyn, and on fleshedday wyth broth of flesh, and put hit in a pot, and thereto floure of rys, and let hit boyle; then take the braune of hennes, or of capons, and bray hom, and temper hit up with the broth of the capons, and do hit in the pot, and colour hit with saffron; and do thereto gynger mynced, and powder of canel, and fugur ynoogh, and serve hit forth, and florish hit with white annys.

Blaumanger to potage.

Take capons and fethe hom, and when thei arne yfothen (are boilde), take hom up; then take almondes and blanch hom and bray hom, and temper hom wyth the broth, and do hit in a pot, and fet hit on the fyre and boyle hit, and do therro rys parboyle; and take the braune of the capons and cece (cut) hit smalle, and do therro; and take pynes or almondes and cut hom on foure, and frye hom in grefe, and do therro; and put therro fugur, and dreffe hit forthe, and floreh hit with red annys in confett (in confition).

Blaunche bruet of almayn.

Take kyddus (kyles) or chekyns, and hewe hom on gobettus, and fethe hom, and do therro grapes, and powder of gynger and of canel; and take almondes and bray hom, and make gode mylke, and do therro, and colour hit rede or zelowe, and serve hit forthe.

Roie to potage.

Take floure of ryfe, and do therro almonde mylke, and put it in a pot, and fethe hit ty hit be thick, and then take the braune of capons and of hennes, and bray hom smal, and temper hit with the bothe and do hit in the pot; and put therro powder of canel and clowes, and maces hole, and colour hit with faunders and serve hit forthe.

Mawmene to potage.

Take almondes and blanch hom, and bray hom, and drawe hom up wyth watyr or wyn, then take the braune of capons or esautetes, and bray hit smal, and temper hom up wyth the mylk, and do therro floure of ryfe, and put hit in a pot, and let hit boyle; and do therro pouder of ginger and of clowes, and of canel and fugur; and take ryfe and parboyle hom, and grynde hom, and do therro, and colour hit with faunders, and dreffe hit forthe in dythes, and take the greynes of pomogarnard (pomegranates) and fleake therin, or almondes or pyynes fryed in grefe, and frawe fugur above.

Murre
Murre to potage.

297 Take almondes and grynde hom, and tempur hit up, with brothe of beef, and do hit in a pot, and take porke sothen and bray hit, or the braune of hennes or of capons, and do hit in the pot, and let hit boyle and thyeck hit with flour of ryfe, that hit be well stondynge (\textit{silif}), and colour hit with saunders and saffron depe, and put throto powder of greynes and fugur, and flour of canell; and in the setting downe, flur hit well togedur, and dreffe hit up, and strawe above rede anys in confeit.

Capons in confy.

298 Take capons and rofte hom tyl thai byn neygh ynoch; then take them off the spitte, and choppe hom on gobettes with brothe of beef, tempur hom and do hom in a pot, wyth almonde mylke; and do throto flour of ryfe or brede fleped in the same brothe, and drawe hit thurgh a streynour, and powder of clowes, and of canell, and of maces; and take harde eggus sothen, and take oute the yolke al hole, and cut the white finale, and do hit in the pot and colour hit wythe saffron, and let hit boyle, and dreffe hit up in dylythes, and lay the yolkes hole opon and clowes therwyth.

Critoine to potage.

299 Take the offall of capons, and of hennes, and of other foulles, and make hom clene, and fethe hom, and cut hom smale; then take gode mylke of kyne, and put hit in a pot, and do thereto freth broth, and let hit boyle; and take a lytel brede, and drawe hit up with mylk, and thyk hit therwyth; then take egges, and fethe hom harde; then take the white, and cut hit smalle, and do it in the pot; and do thereto pouder of gynger, and of canell, and alye hit with rawe yolkes of eggus, and colour hit wyth saunders, and let hit boyle togedur; then take the yolkes of the fothen egges, and fry hom in greefe, and dreffe up the potage, and floresith hit up therwyth, and wyth pouder of gynger and fugure.

Vinegrate to potage.

Take felettes of porke, and rofte hom tyl thai byn half rostled; then take and snyte hom on gobettes, and do hom in a pot wyth wyne, and a lytel vinegar; and take onyons, and mynce hom, and do thereto; and put thereto pouder of pepur, and of gynger, and of canell, and let hit boyle, and serte hit forthe.

Bouce Jane.

301 Take gode cowe mylk, and put hit in a pot, and fethe hit, and take sage, parfel, yfope, and favory, and other gode herbes, and fethe hom and hew hom smale, and do hom in the pot; then take hennes, or capons, or chekyns, when thai byn half rostled; take hom of the spit, and snyte hom on peces, and do thereto, and put thereto pynes and raylynges of corance, and let hit boyle, and serte hit forthe.

Pygges in sauge.

302 Take pygges and scald hom, and waht hom clene, and snyte hom on gobettes, and fethe hom in watur and salt, and when thai arne ynoough, take hem up, and let
let hem kele (cool); then take fauge and parsel and grinde hit, and do thereto brede steaped in vnegur, and grynde hit fynal, and take the yolkes of harde egges and do thereto, and grynde hit al togedur and tempur hit up wyth vnegur fum de le thicke (pretty thick); then put thy pyggges in a faire vessell, and poure thefewe above, and serve hit forth colde.

Sauce Madame.

303 Take fauge and parsel, yfope, and savey, and qwynesa (quinces), and gode peres pared, and cut hom and garlyk and grapes; then take gees cleene watshen, and fyl the gees therwythe, and fowevel the hole that no gees go out, and roft hom wel, and kepe the grefe clene that droppes in the rostynge; then take galentyne and the grees of the gees, and do hit in a poffenten (pypkin); and when the gees byn ynowgh, take hom of the spitte and snyte hom on peces, and take that that is within fynal hewn, and do it in the poffenten; and do therio a litel wyn and rafynges of corance, and puder of gynger and of candel, and let hit boyle, then dreffe thi gees in platers, and poure the fauce above, and serve hit forth.

Goos in hochebot.

304 Take a goos not fully rost, and chop her on gobbettes and put hit in a pot, and do therio brothe of freth flesh, and take onyons and mynce hom, and do therio; take brede, and tpehe hit in brothe, and draw hit up with a lytell wyn, and do hit in the pot, and do therio pouder of pepur and ol clowes, and ol maces, and ol rafynges of corance, and colour hit with saffron and saunders, and let thi pottage be hangynge (bick), and serve hit forth.

Egurdouce to potage.

305 Take conynges and parboyle hom, or capons, or hennes, or kydde, or lambe, and chop hom on peces, and frie hom in faire grece, and do hom in a faire pot, and take onyons and parboyle hom, and mynce hom and frye hom, and do therio; then take redde wyne, and a lytel vnegur, and pouder of pepur, and of gynger, and of canell, and put hit al in the pot and let hit wel boyle togedur, but do therio a godele of faire white grees, and colour hit with saunders, and serve hit forth.

Stewet beef to potage.

Take faire ribbes of beeff, or elles take other gode beef, and snyte hit on peces, and wath hit clene and do hit in a pot, and put therio a lytel water, and a gode dele wyne; and take onyons ynoogh, and mynce hom, and do therio, and gode herbes, cut hom fynal and put therio; and take bred tpepet in brothe, and draw hit thurgh a streymour, and do hit therio, and cover hit wel, and let hit wel fethe; and do therio pouder of clowes and maces, and colour hit with saunders; and in the fettynges down do therio a lytel vnegur medelet wyth pouder of candel, and serve hit forth, and do therio rafynges of corance.

A drye fiewe for beeff.

Take a grete glasse, and do thi beef therin, and do therio onyons mynceed, and hole clowes, and maces, and rafynges of corance, and wyn; then stop hit welle, and fette it in a pot with water, or in a cawdron, but take gode care that no water goe in; or take a faire urthyn pot, and lay hit well with splentes (small pieces of wood)
wood) in the bothe, that the flesh heigh hit not; then take rybbes of beef or faire leches, and couche hom above the splentes, and do therto onyons myneced, and clowes, and maces, and pouder of pepur and wyn, and stop hit well that no eyre (steam) goe oute, and fethe hit wyth cly fyr.

A dishe mete for somere.

Take garbage of capons, and of hennes, and of chekyns, and of dowes (doves), and make hom clene, and fethe hem, and cut hom fmal, and take parfel and hew hit fmal, and dreffe hit in platers, and poure vynegur thereon, and caffe thereon pouder of gynger, and of canel, and serve hit forthe colde at nyght.

Pejons frewet.

308 Take pejouns (pigeons) and wafih hom clene, and floppe (stuff) hom well with garlek, and parfel fmal hewen, and do hom in a potte by homself; and put therto gode brothe and fauge, and parfel, ylope and faveray fmal hewen, and pouder of pepur, and of clowes, and colour hit with saffron, and do therto verjuice, and serve hit forthe.

Felettes in galentine.

Take fylettes of porke, and roffe hom yyl thai byn nere yngoh, then take hom of the spite, and do hom in a pot, and chop hom, if thowe wyl, on gobettes; and do therto gode brothe of beef, and drawe up a lyoure (mixture) of brede fleped in brothe and vynegur, and do therto pouder of clowes and of maces, and put therto galentine, and let hit fethe, and colour hit with saunders, and serve hit forthe. Or take felettes of porke, or of beef, and let hom welle roffe, take onyons and parboyle hom, and myuce hom, and frye hom in fayre grees, and do hom in a pofnet (pipkin) and do therto wyn and pouder of maces and of clowes, and make gode galentine with pouder of canell yngoh, and raifynges of corance, and let hit boyle, and when thi felettes byn rosted, dreffe hom forthe, and poure the fyrizpe theron.

Vianude de Cypres.

Take the braune of capons, and of hennes, and Grynde hit smalle; and take almonde mylke made with gode brothe, and do hit in a pot, and do therto flour of ryfe, and let hit boyle; and do therto the grounden fleth, and fugur, and clowes, and maces, and colour hit wyth ynde, and let hit boyle togedur, and loke hit be ftyndigne, and dreffe hit forthe, and almondes or paynes (corrige prunes) fryed, and flyk hom right up therin.

Conynges in grave.

Take conynges and parboyle hom, and chop hom on gobettes, and do hom in a pot, and fethe hom in gode brothe; then take almondes and gronde hom, and drawe hom up wyth brothe of beef, and do hit in a pot, and let hit boyle; and and do thi conynges therto, and take the broth and treyne hit thourgh a ftreynour into the pot to the mylke, and to the conynges, and do therto clowes, and maces, and pyxes, and fugur; and colour hit with saunders, and saffron, and baftarde, and powder of canell medelet togedur, or other wyn, and make hit a ftyneyd colour; and in the fetyng doune do therto a lytel vynegur, and serve hit forthe.

Conynges
Conynges in turbatures.

Take conynges and parboyle hom, and roste hom tyl thai bryn ynegh ynogh, and then take hom up and choppe hom on gobettes, and do hom in a pot; and do therto almonde mylk made with gode brothe of beef; and do therto cloves and gynger mynced, and pynees, and raifynge of coranse, and fugur or hony, and let hit boyle; and colour hit with saunders or saffron; and in the fettynge doun do therto a lytel vinegur, and powder of canelle medelet togedur, and ferve hit forthe.

Conynges in cyne.

Take conynges and parboyle hom, and fynyte hom on gobettes and sethe hom; and take onyonys and mynche hom, and frye hom in grees, and do therto; and take bred stpeeded in brothe and blode, and drawe up a lyoure (mixture) wyth brothe and vinegur, and do therin; and powder of pepur and of clowes, and ferve hit forthe.

Conynges in clere broth.

Take conynges and parboyle hom, and fynyte hom on gobettes, and sethe hom in watur and wyne; and when they arne yfechen, then take hom up, and pike hom clenly, and clenfe thi brothe into a faire pot, and do thi fleish therlo, and gode herbes and powder marchaunt, and let hit well fiew, and colour hit with saunders, and in the fettynge doun put therto powder of gynger medelet with a lytel vinegur, and ferve hit forthe.

Bor (boar) in cownett.

Take felites of braune, and let hom lye in merfaus (in soak) an houre, and then parboyle hom, and roste hom, and do in a pot clarifieth honey, and honey and wyn togedur; and put therto powder of pepur, and of clowes, and fere hit fafte tyl hit be thyk, and in the thinckynge do the rosted felettes therto, that al the fewe (liquor) may cleve to hom; and when the fawe is bounden to the felettes, then take hom out of the pot, and lay hom on a bourde to kele, and when that ben colde, dreffe hom forthe three in a dyfish, and beside hom barres of silver, and in the mydward a barre of golde, and ferve hit forthe.

Boor in brafey.

Take the ribbes of a boor while thai bryn frefh, and parboyl hem tyl thai bryn half fothen; then take and rolfe hom, and when thai bryn roffed, take and chop hom, and do hom in a pot, and do therto gode frefshe broche of beef and wyn, and put therto clowes, maces and pynees, and raifynge of coranse, and powder of pepur; and take onyonys and mynche hom grete, do hom in a panne with frefh grees, and fry hom, and do hom in the potte, and let hit well fette al togedur; and take brede ftepet in brothe, and drawe hit up and do therto, and colour hit with saunders and saffron; and in the fettynge doun put therto a lytel vinegur, medelet with powder of canelle; and then take other braune, and cut final leches (lices) of two yynches of length, and cast into the pot, and dreffe up the tone (one) with the tother, and ferve hit forthe.
Bore in egurdouce.

Take frefsh braunre and feth hit, and kerve hit in thyne leches, and lay three
in a dyse, then take dates and raiënges of corance, and wafsh hom clene, and
bray hom in a mortar, and in the brayinge caft therto a few clowes, and draw hom
up with claire or other fwete wyne, and do hit in a pot, and let hit boyle, and
do therto a gode dele of fugur or honey, and ginger mynch, and in the fettyngue
doun, put therto pouder of canel and vynegur mecleht togedur, and colour hit with
saunders and saffron depe; then take pynes or almondes blanched, and fye hom
in faire grees, and then take hom up and let hom drie, and when thow wilt dreffe
up thi braune do the pynes in the pot and poure the fyrip thereon, and ferue hit
forthe.

Browet farcyn.

Take almondes and bray hom, and tempur up with brothe of beef, and make
gode thikke mylk, and do hit in a pot; and do therto clowes, maces, and pynes,
and raiënges of corance, and mynchd gynger, and let hit fethre; and take bred,
and flepe in fwete wyne, and drawe hit up and do therto, and put therto fugur;
en then take conynes and parboyle hom, or rabettes, or squerelles and fry hom, and
partriches parbolet; also fry hom al hole for a lorde; and elles choppe hom on
gobettes, and when that byn almofte fryet, caft hom into the pot, and let hom
boyle al togedur, and colour hit with saunders and saffron; and do therto vynegur,
and pouder of canel freyneyt with wyn, and gyf hit a boyle; and then take hit from
the fyre, and loke the potage be rennyng (ibis), and caft therein a gode dele of
poudur of gynger, and ferue hit forth, a hole conynge, or a rabet, or a squerel,
or a partriche, for a lorde.

Browet tufkay.

Take almondes blanched, and bray hom, and tempur hom up withe gode
frefhe brothe, and make the mylk thyk, and put hit in a faire pot, and let hit fethre,
and do therto clowes, maces, and pynes, and raiënges of corance, and gynger
mynted; then take felettes of porke, and fethre hom, and do therto pouder of pepur,
and rawe zolkes of egges, and colour hit with saffron, and when that byn almofte
sothen, take hom up, and do hom into the pot to the fyrip, and let hit boyle al
togedur, and in the fettyngye doun do therto a lytel vynegur and ferve hit forthe;
and if thow will chaunge the colour, take saunders and saffron, and make the potage
of langwain (fangwine, red) colour for wyntur seafon.

Checones in critone for X mesfes †.

Take checones and make hom clene, and choppe hom on quarters, and fethe
hom; and when thai byn half sothen take hom up and pyll (pull) of the skynne,
and fre hom in faire grefe, and dreffe hom up, and caufe theron powder of gynger
and fugur; then take iii pounde of almondes, and blanche hom, and drawe up
a gode thik mylk with the brothe, and other gode brothe therwith, and do hit in a
pot and fethe hit; and put therto hole clowes, maces, and pynes, and let hit boyle
alto gedur, and in the fettyngue doun do therto an ounce of pouder of ginger, and
medel

† A muf, i.e. a quantity sufficient for a certain number of people.
medel hit wyth vyngur, and serve hit forthe, and poure the syrip theron, and caffe theron poudre of ginger and fugur; and a hole chekyn for a lorde.

Chekyns infaune.

Take chekenes and make hom clene and choppe hom; but a hole one for a lorde, and sethe hem, and when thai byn sothen pul of the skyn; then take fauge and parfel and grinde hom finall, and do therto harde zolkes of egges ynowe, and tempur hom up wyth wyn, and drawe hom up thurgh a freynour into the pot; then loke hit be thik, and do therto cloves and fugur, and poudre of canel, and in the settynge don put therto a lytel vyngur; then couche the chekyns in platers, and poure the fewe (liqueur) theron, and serve hit forthe colde.

Chekyns in meus.

Take smale chekyns and make hom clene, and choppe hom, and do hom in a pot, and put therto gode brothe of freshe fleth and wyn, and let hom sethe, and do therto fauge and parfel cut final; and do therto poudre of pepur and hole cloves, and maces, and pynes, and raiynge of corance, and colour hit up wyth saffron, and take zolkes of rawe egges, and drawe hom up thurgh a freynour into the pot, and let hit boyle togedur, and in the settynge don do therto a lytel verjuis, and serve hit forthe.

Gele of chekyns or of hennes.

Take chekyns, hennes, or cokkes, or capons, and sethe hom, and when thai arne ynoth take hom up, and take out the braune, and kepe hit; and bray the other dele (part), bones and all; and do therto a lytel bredd, and drawe hit up wyth the same brothe, but blowe of the grees; and do therto wyn, and a lytel vyngur and fugur, and let hit boyle; then take the braune and bray hit smalle, and put hit therto unfrayned; and do therto poudre of gynger and of canel, and colour hit wyth saffron; then take the pextelles (legs) of the chekyns and couche hom in dysshes, and poure the fewe above, and serve hit forthe.

Gele of fleushe.

Take vell, or pyggus, or capons, or hennus, or gryfe (grouse), and sethe hom wel togedur a longe tymc in watur and wyn; then take oute the flethe and clene the brothe, and blowe of the grees, and put therin thi poudre, and colour hit with turnefocle, or with ynde, or with alkenet, or saunders, or saffron; and do therto fugur or honey, and let hit boyle; and if thou wyly make hit white, take er thow clene thi brothe, and tempur hit with almondes mylk, and then clene hit, and do thy poudre therto, and sethe it; and if hit be on fyssh day, make hit on the same manere of playlle (playle), or of codlynges, or of eles, or of pykes, or of soles, or tenches. And if thow wil make hit of two maner of colours in a dyshe, take and make a rounde of paufe, and lay hit in the mydwarte of the chargoure (dyf), and poure in the gele; and when hit is colde, take oute the paufe, and poure the tother of another colour, and serve hit forthe colde.

Farfure for chekyns.

Take freshe porke, and sethe hit, and hew hit final, and grinde hit wel; and put therto harde zolkes of egges, and medel hom wel togedur, and do therto raifynges
raisynges of corance, and pouder of canel, and maces, and quibibz (cubebs), and
of clowes al hole; and colour hit with saffron, and do hit into the chekyns; and
then parboyle hom, and rofte, and endore (boyle) hom with rawe zolkes of egges,
and flauome hom if hit be nede, and serve hit forthe.

Farfure for chekyns.

Take the zolkes of harde egges, and bray hom smal, and take fauge and
parfel and Hew hit smal, and medel (mingle) hom wel togedur, and do therto
raisynges of corance, and pouder of canel, and pouder of ginger, and do into
the chekyns, and parboyle hom, and rofte hom, and do as I faide tofore.

Malardes in cyne.

Take malardes, and make hom clene, and chop hom, and sethe hom with
gode brothe of beef in a pot, and do therto onyons mynced grete, and do therto
wyne and pouder of pepur; then take bredde, and stepe hit in brothe, and draw
hit up, and do hit in a pot, and clowes, and maces, and pynes, and colour hit
with faunders and saffron; and put therto fugur or honey, and in the fettyng
doun do therto a lytel vynegur, and serve hit forthe.

Blaunch mortrewes.

Take gode cowe mylke, and rawe egges the zolkes wel beten togedur, and
sothen (boiled) porke, braye it, and do hit in a panne withouten herbses, and let
hit boyle, and fere (fire) hit wel tyl hit crude; then take hit up and preffe hit
well, and then take almonde mylke or gode creme of cowe mylke, and do hit in
a panne, and do therto fugur or honey, and let hit boyle; and do the crude
thereto, and colour hit depe with saffron, and then dreffe hit forthe, iii. leches (flices)
in a dyshe or v. and pour the sothen creme above, and cafft theron fugur and
faunders, and maces medelet togedur, and serve hit forthe.

Rys Lumarde.

Take rys, and pyke hom clene, and washe hom, and parboyle hom, and do
hom in a pot; and do therto gode brothe of beef, and put therto fugur or honey,
and let hit boyle, and colour hit with saffron; and if thow wilt have it flondynge,
take rawe zolkes of egges, and bete hom wel togedur, and draw hom thurgh a
frenour, and do hit in the pot, and let hit boyle with the potage, and then
dreff hit up in dishes; and take harde zolkes of egges, and clowes, and maces,
and gynger, mynced, and medel hom togedur, and fraw theron, and serve hit
forthe.

Leche Lumarde.

Take porke and sethe hit, and take of the skyn, and pyke out clene the
fenowes (fierce), and bray hit, and take and breke rawe egges therro, and medel
hit wel togedur in a faire vell, and put therto pouder of pepur, and of clowes,
and raisynges of corance, and dates mynced, and fugur, and do hit in a bleddur
(bladder), or in a bagge, and let hit wel sethe; and when hit is ynogh take hit up
and cut hit on leches, as hit were pecoddes; then take gret raisynges, and bray
hom and drawe hom up with wyne, and do hit in a pot; and do therto almonde
mylke, and do therto pouder of pepur and of clowes, and let hit boyle; and in
the
the fettynge doun do therto pouder of canell and of ginger, and tempur hit with wyn; then dreffe thi leches in dyshes, and poure the syrip above, and serve hit forthe.

Payn ragun.

Take clarified honey, and fugur cypre, and boyle hom togedur with efy fire, that hit brene (burn) not, and when hit haue boylet awhile take up a drope, and do hit in a lytel watur, and loke if it honge togedur; then take hit from the fyre, and do therto a gret quantite of pynes, and pouder of ginger, and fere hit well togeder, tyl hit begynne to thik (to thicken); then take and caft hit on a were table, and leche hit, and serve hit forthe with roffe on fleesh day, or fried mete on fysh day.

Leche lardys.

Take gode cowe mylke, and parsel, and grinde hit, and tempur hit up withe the mylke, and do hit in a pot, and take eggges and fethy pork, wel enterlarded, and hewe hit fmal, and medel hit together, and let hit feth; and after thow haue fo done, take divers pottes, and do in hom mylke, and eggges, and pork, thus medelet at tofore; and make hom of dyvers colour, sone with saffron, and make hom zelow, and another with saunders and saffron, and another with amydoun, and another with turnefole, and another with alkenet, and another with ynde (indigo), and another blacce, with sothen blade and cruftes of bred fried, drawn thurgh a streyneur; then take all thi veiullelles, and fethy hom, and lay hom on a fayre clothe, one upon another, and preffe hom wel, tyl al the fewe be oure clyne, and when thai byn clene, leche hom thyn (cut them in thin slices), and frie hom a lytel in faire grece, and serve hom forthe.

Craunes and Herns shall be armed with larde, and rosted and eten withe pouder of ginger.

Pecokkes and Parteriches schalle be parboyled, and larded, and rosted and eten with pouder of gynger.

At a feeste roiall pecokkes shalle be dight on this manere.

Take and flee off the skynne with the fedges (feathers), tayle, and the nekke, and the hed theron; then take the skyn with all the fedges, and lay hit on a table abrode; and strawe theron grunden comyn; then take the pecokke, and roste hym, and endore (bake) hym with rawe zolkes of eggges; and when he is rosted take hym of, and let hym coole awhile, and take and fowe hym in his skyn, and gilde his combe, and so serue hym forthe with the laff cours (course).

Sausfe for a goose.

Take a faire panne, and fet hit under the goose whill fche rostes (while it is roasting); and kepe clene the grete that droppe thereof, and put therto a godele of wyn and a litel vinegur, and verjus, and onyons mynced or garleke; then take the gottes (guts) of the goose, and flitte hom, and scrape hom clene in watur and salt, and so washe hom, and fethy hom, and hak hom fmal; then do all this togedur in a poletenet (pipkin) and do therto raffinges of corance, and pouder of pepur, and of gynger, and of canell, and hole clowes, and maces, and let hit boyle, and serue hit forthe.
ANCIENT COOKERY.

Pevrate saufe for veel or venifon.

Take bred and frie it in greefe, and drawe hit up with the brothe and vinegur, and do thereto pouder of pepur, and of clowes, and let hit boyle, and serve hit forthe.

Saufe blauk (white sauce) for capons sothen.

334 Take almondes, and blaunche hom, and grinde hom, and tempur hom up with verjus, and do thereto pouder of gynger, and of canell, and serve hit forthe.

Sauce neyger (black sauce) for hennes or capons.

Take the lyver of the capoune and of the henne, and broyle hom on the coles, and cruftes of bred broyle alfo therwith, and set a faire panne under the foules while that roften, and when thai beyn to droppye put in the panne a godele of verjus, and a lytel vinegur; then take and bray the lyver, and the bredde right smal, and grinde therwith a feue anys, and greynes, and gynger, and canell, and tempur hit up with that in the panne, and serve hit forthe when hit is boylet (boiled).

Syrip for a capon or sayfant (pheasant).

335 Take almondes, and bray hom, and tempur hom up with wyn, and make a gode thik mylke, and colour hit with faffron, and do hit in a poftener, and put thereto gode plentie of pynes, and raifynes of corance, and do thereto pouder of gynger, and of clowes, and of gallungale, and of canel, and let hit boyle, and put sugar therto; and when the capons, or the failantes bvn rotted, take and poure the syrip above, and serve hit forthe.

Sauce neyger for maudelard roaste.

Take bredde stepe in vynegar, and drawe hit up with vynegar and blode boyled; and do thereto pouder of pepur, and of gynger, and the grele (fat) of the maudelard, and boyle hit, and serve hit forthe.

To make galantyne.

336 Take cruftes of bred, and stepe hom in broken wyn or vynegar, and grinde hit smal, and drawe hit up with vynegur thurgh a sirreynour, and do thereto pouder of gallungale, and of canel, and of gynger, and serve hit forthe.

Vert (green) saufe.

Take parsel, and myntes (mint), and peletur (pellyory), and cowmaryn, and fauge, and a lytel garlek and bredde, and grinde hit smal, and tempur hit up with vynegur, and do thereto pouder of pepur, and of gynger, and of canel, and serve hit forthe.

To make gynger saufe.

Take faire light bred, and pare away the cruftel, and stepe the crome in vynegur, and grinde hit, and draw hit thurgh a sirreynour with vinegur, and pouder of gynger, and of canelle, and serve hit forthe.

Gaunfel
Ancient Cookery.

Gaunfell for gente.

Take flour, and tempur hit with gode cowe mylke, and make hit thynne, and colour hit with saffron; and take garlek, and stomp hit, and do therto, and Boyle hit, and serve hit forthe.

Chaudern for swannes.

Take the lyver and al the offall, and make hit clene, and let hit sethe, and when hit is sethen, take hit up and pyke oute clene the bones, and dresse the lyver and al the entrail, and chop the beef; and take bredded steped in brothe, and drawe hit up with the blode and brothe thurgh a freynour; and do hit in a pot, and let hit boyle, and do therto wyn, and a lytel vynegur, and pouder of pepur, and of clowes, and of gynger, and serve hit forthe.

Crustade.

Take chekyns, and pejons, and smale briddes, and make hom clene, and choppe hom on peces, and stewe hom al togedur in a gode brothe wel made with faire grefe, and pouder of pepur, and of clowes, and do therto verjoufe, and colour hit withe saffron; then make coffyns (standing crufts without lide) and ynche hom, and couche thi flesh therein, and put therto rafynes of corance, and pouder of gynger, and of canell; and take rawe egges, and brcke hom, and freyn hom thurgh a freynour intò the sewe of the stewe, and sterve hit well togedur, and pour hit in the coffyns above the flesh, and then lay the covere thereon, and serve hit forthe.

Raffyolys.

Take swynes lire (fieste), and sethe hit, and Hewe hit samale, and do therto zolkes of egges, and medel hit wel togedur, ande make hit right fowple, ande do therto a lytel larde mynced, and grated chefe, and pouder of ginger, and of canel; then take and make bales therof as grete as an appull, and wynne hom in the calle of the fwayne, every balle by hymself; then make a coiffyn of passe schapet after hit (formed like it), and lay hit therin, and bake hit; and when that byn baken, take zolkes of eggges, and bete hom welle in a vesseall, and do therto fugur, ande gode pouder, and colour hit with saffron, and poure above, and serve hit forthe.

Chowettes on flesh day.

Take the lyvere of a fwayne, and of hennes, and capons, and cut hom smal as to a pye, and frye hom in grefe; then make smale coffyns, and do hit therin, and do therto harde zolkes of eggges, and pouder of gynger; then kover hit, and frie hit or bake hit, and serve hit forthe.

Farsure to make pome de orange.

Take the lyvre of porke, and bray hit al rawe right smal, and do therto pouder of pepur, and of clowes, and of canel, and saffron, and rafynes of corance; then take and make thereof bales lyke appuls, and weye hom well in the white of eggges, and then do hom in boylinge watyr, and let hom sethe, and when that have sethen awhile, take hom up and do hom on a spitte, and roast hom well; then take parsel, and grinde hit, and wringe hit up with eggges thurgh a freynour, and do therto a lytel floure, and endore
endore hom therwith in the rostynge, and if bowe wylt take saffron, or saunders, or
ynde (indo) and do therwith as I saide to fore, and servhe hit forthe.

Cokagrys.

Take an olde cok and pull hym (pluck him) and waffe hym, and flee hym all,
safe the lygges (legs); and fyl hym full of the same farfe (flufing); and alfo take a
pygge, and flee hym from the middes downward, and fyl hym als full of the same farfe,
and fowe hym falte togedur, and fethe hom; and when thai have fochen a god while,
take hom up, and do hom on a fpete, and roffe hom welle; and take zolkes of eggus,
and do therto saffron, and endore hom therwithe; and when thai arne rofted dreffe
hom forthe, and lay on hom golde foyle and fylver.

Urchonys in servise.

Take the mawe of a grette swyne, and v. or vi. of pygges mawes, and fylle hom
fulle of the same farfe, and fowe hom falte, and fethe hom a lytel while, and make
prickes of falte, and fry hom, and fet hom in the mawes made aftur, and yrchon, and
do hom on a fpete, and roffe hom, and endore hom as to fore, and servhe hit forth.

Flampoyntes.

Take gode enturlarded porke, and fethe hit, and hewe hit, ande grinde hit smal;
and do therto gode fat chefe grated, and fugur, and gode poudre; then take and make
coffyns of thre ynche depe, and do al this therin; and make a thynne foyle of paste,
and cut oute thereof fmale poynettes, and frie hom in grefe, and ffike hom in the farfe,
and bake hit, and servhe hit forthe.

Darylys.

Take creme of almodes, or of cow mylke, and egges, and bete hom well togedur;
and make fmal coffyns, and do hit therin; and do therto fugur and gode pouders, or
344 take gode fat chefe and egges, and make hom of divers colours, grene, red, or zelowe,
and bake hom and servhe hom forthe.

Furmente with purpeys.

Take almonde mylk, and withe watur, and make thi furmente therwith, as before
faide, and dreffe hit forth with purpeys.

Porre of pefon.

Take pefon and fethe hom, and kever hom faft thy thai breke, then take hom up
and ffreyne hom, and mynce onyons, and do al into a pot, and let hit wel fethe; and
do therto oyle and fugur, and colour hit with saffron, and servhe hit forth.

Pefon of almyn.

Take white pefon, and wafhe hom, and fethe hom a gret while; then take hom
345 up, and do hom in colde watur, til the holys (bulls) gone of; then do hom in a pot,
and let hom wele boyle, and kovere hom, that no brothe go out; and do therto almonde
mylke, and floure of rys, and colour hit with saffron, and servhe hit forthe, and caste
theron poudre of ginger.

Jowtes
Jowtes made with almonde milk.

Take gode herbes and fethe hom, and howe hom, and grind hom smal; then take almondes, and blanche hom, and bray hom, and tempur hom up with watur, and do hit in a pot, and the jowtes thereto, and let hom fethe, and serv hom forthe.

Fyte to potage.

Take almondes, and blanche hom, and grind hom, and tempur hom up with water and wyn, and let hit fethe, and take fyges, and cut hom on foure, and hole raffynge, and do therin, and poudre of ginger, and honey, and serv hit forthe.

Poche to potage.

Take egges and breke hom in boylinge watur, and let hom fethe, and when thai byn fothen take hom up, and take milke and zolkes of egges, and bete hom wyl togedur, and do hit in a pot; and do therto fugur or honey, and colour hit with saffron, and let it fethe; and at the first boyle take hit of, and caste therin poudre of ginger; then dreffe the fothen egges in dyshes, and poure the potage above, and serv hit forthe.

Brue of egges to potage.

Take faire water, and let hit boyle, then do therin butter and gobettes of cheese, and let hit fethe togedur; take egges and wringe hom through a flye nour, and bete hom wyl togedur, and medel hit wel with verjou, and do hit in the pot, but let hit not boyle, and do therto poudre, and serv hit forthe.

Toste to potage.

Take wyn and honey, and bete hit well togedur, and fethe hit welle, and fcome hit welle, and put therto poudre of peppar, and of gynger; and take and toste bredde, and dreffe hit forthe, and poure the fewe above.

Aqua patys to potage.

Take and pille garlec, and fethe hit in watur and oyle, and colour hit with saffron, and do therto poudre marchaunt and salt, and serv hit forthe.

Soppes in senell.

Take the blades of senell, and cutte hom, but not too smalle, and fethe hom in watur and oyle, and mynce onyons and do therto, and colour hit with saffron, and do therto poudre, and take and toste bredde, and dreffe hit forthe, and poure the fewe above.

Slitte soppes.

Take the white of lekes, and flytte hom, and fethe hom in wyn, and oyl, and do therto poudre and toste bredde (toasted bread), and do as to forefaide.
Muscius (muscis) in sève.

Take muscius and pyke hom cleene, and wafsh hom, and fethe hom, and cast therto a lytel wyn or ale, when thi byn sothene cleene thi brothe thurgh a fiery nor, and do hit in a pot; and mynce onyons and do therto, and steep cruftes of bredde in the brothe, and draw hit up, and do therto, and pouder of pepur, and let hit fethe, and colour hit with saffron, then put thi muscius in the pot, and serve hit forth.

Cadel of muscius to potage.

Take muscius and fethe hom, and pyke ouste the meate cleene, and wafsh hom in wyne, and take sume of hom, and drawe hom up with the same brothe, then take almondes and bray hom, and tempur up thi mylke with watur; do al thi in a pot togedur, and take the white of lekes and parboyle hom, and hew hom, and do therto; and do therto pouder of pepur, and of clowes, and fethe hom, and mynce onyons, and frie hom in oyle, and do therto, and colour hit with faunders or saffron; and in the fettynge doun do therto a lytel verjoue and vynegur, medicet with pouder of gynger, and of canell, and serve hit forth.

Eles in bruet.

Take eles and cut hom in peces, and wafsh hom, and do hom in a pot, and do therto water and wyn, and onyons mynced, and fauge and parsel, and let hit boyle; and take cruftes of bredde, and steep hom in the brothe, and drawe hom up with wyne, and do hit in the pot, and pouder of pepur, and colour hit with saffron, and serve hit forth.

Eles in soryy.

Take eles and cut hom on culpions, and wafsh hom, and take a potte, and do therin faire water, and a lytell wyne and onyons mynced, and gode herbes, and let hit fethe; then do thi fyshhe therto, and pouder of giniger and of canell, and colour hit withe faunders, and serve hit forth.

Balok brothe.

Take eles and flee hom, and cut hom on culpions (junkt), and pykerelles alfo therwith, and wafsh hom; then take a pot with faire water, and let hit fethe, and do therto onyons mynced, and fauge, and parfelli, and other gode herbes; then put in the fysh, and do therto a lytel wyn, that hit be curyd with the fewe (covered with the liquor); and do therto pouder of pepur, and of giniger, and of galangale, and of canell, and colour hit with faunders, and saffron, and serve hit forth.

Eles in grave.

Take almondes, and grinde hom, and drawe hom up with swete wyn, and put hit into a pot; and do therto hole culpons of eles, and clowes, and maces, and rafynge of corance, and pynes, and giniger mynced, and let hit boyle, and colour hit with faunders; and in the fettynge doun do therto a lytell vynegur, medelet with pouder of canelle, and serve hit forth.

Eles
Eles in brasill.

Take gode fat eles, and feth the hom al hole, and when thai bryn sothen, take of
the fyffh from the bones, and do hit in a morter, and dates, parboylet therwith,
and grinde hit smalle; and do therto the lyver of codlynge sothen, or of other gode
fyffh, and when hit is grounden, tempur hit up with almonde mylk, and do it in
a pot, and let hit boyle; and do therto fugur, and poudre of clowes, and of maces,
and make hit flondynge (/ifff/) with flour of rys, and colour hit with saffron and
saunders, and dreffe hit forthe in leches (/ices/), and cast theron fugur and gynger
mynceed.

Potage wauter.

Take whelkes (welkes) and feth the hom, then take outte the fyffh, and bray hit
in a morter al hole, and tempur hit up with almonde mylke, and do hit in a pot,
and let hitte fethre; and do therto clowes, and maces, and fugur, and colour hit
with saunders and saffron, and make hit flondynge with flour of rys, or with bred,
then dreffe hit forthe in leches; and cast theron red anys in cumfit, and poudre
of ginger, and fugur medelet togedur.

Crem boyled.

Take crem of cowe mylke, and zolkes of odges, and bete hom wel togedur,
and do hit in a pot, and let hit boyle tyl hit be flondynge, and do therto fugur,
and colour hit with saffron, and dreffe hit forthe in leches, and plante therin floures
of borage, or of vyolet.

Potage of ynde.

Take almonde mylke, made with swete wyn, and do hit in a pot, and let hit
fethre, and make hit flondynge with flour of rys; and do therto clowes, and fugur,
and colour hit with ynde that longes to potage, take and breke hit in a morter,
and tempur hit with a lytel wyn, and in the setrynge doun, put hit in the pot, and
dreffe hit forthe in leches.

Botyr of almondes.

Take almonde mylke, and let hit boyle, and in the boylinge cast therto a lytel
wyn or vynegur; and when hit is sothen, take and cast hit on a canvas abrode
(spread it on a cloth), tyl hit be colde, then take and gedur hit togedur, and honge
hit up in a clothe a lytel while, then lay hit in colde watur, and serve hit forthe.

Crem of almonde mylk.

Take almonde mylke, and boyle hit, and when hit is boylte take hit from
the fyre, and springe theron a lytel vynegur; then take and cast hit on a clothe,
and cast theron fugur, and when hit is colde gedur hit together, and leche hit in
dyfshes, and serve hit forthe.

Tart on Ember-day.

Parboyle onions, and fauge, and parfel, and hew hom small, then take gode
fatte chefe, and bray hit, and do therto egges, and tempur hit up therwith; and
do
do therto butter and fugur, and raisynge of corance, and poudar of ginger, and of canell; medel all this well togedur, and do hit in a coffyn, and bake hit uncoveret, and serve hit forthe.

Tart de bry.

Take rawe zolkes of egges, and gode fat chefe, and dreffe hit, and medel hit well togedur; and do therto poudar of gynger, and of canell, and fugur, and saffron, and do hit in a coffyn, and bake hit toforefaiid, and serve hit forthe.

Tart for Lentor.

Take figges and raifinges, and wafsh hom in wyne, and grinde hom, and appuls and peres clene pared, and the corke tane out (the cores taken out); then take freth famen, or codlyng, or hadok, and grinde hit, and medel hit al togedur, and do hit in a coffyn, and do therto poudar of gynger, and of canell, and claowes, and marces; and plaunte hit above (ornament it on the top) with pynes, or almondes, and prunes, and dates quarter, then cover thi coffyn, and bake hit, and serve hit forthe.

Chifan.

Take hole roches, and tenchys, or plays, but choppe hom on peces, and frie hom in oyle; and take crustes of brekke, and draw hom with wyn, and vynegur, and bray figges, and draw hom therwith; and mynce onyons, and frie hom, and do therto, and blaunchd almondes fried, and raifinges of corance, and poudar of clowes, and of gynger, and of canell, and let hit boyle, then do thi fish in a faire vessell, and pour thi fewe above, and serve hit forthe colde.

Farsure for a codlynges hed.

Take the lyver of the fysh, and fethe hit, then take bred and stpe hit in the brothe, and grinde the lyver, and the bred togedur, and do therto poudar of gynger, and of canell, and saffron; and do therto a lytel of brothe, and raifinges of corance, and clowes, and marces, and tempur hit well togedur, and do hit in the hed, and make hit falt, and fethe hit well, and serve hit forthe.

Gyngawtre.

Take the pake (a quantity) of the lyver of hake, or of codlyng, or of hadok, and parboyle hit well; then take hit up and dye hit fmal (cut it small as dice); and do hit in a potenet, and do therto the fatte of the brothe and wyn, and take light bred, and drawe hit up with the brothe nentz to thik (not too thick); and do therto galentyne a lytel, and poudar of clowes, and of marces, and let hit boyle, and colour hit grene, and serve hit forthe.

Lamprons in galencyn.

Take lamprons and scala hom, and do hom in a panne, and fethe hom, and do therto galentyne, but let not be therin moche brothe, and do therto poudar of gynger, and of canell, and boyle hit, and serve hit forthe.

Servise
Servise on fishe day.

At the first cours, oylurs in grave, and baken herringe, and pyke, and flok fishe, and merlynges (webtings) fried. At the seconde cours, eles in grave, and purpays, and galenlync; and therwith congur, ande salmon, freishe and dorre rost, or garnard rotime, and baken eles and tart. At the thridde cours, rose to potage, and crem of almondes; and therwith flurgeon, and whelkes, and gret eles, and lamprons rost, and tenches in gle; and therwith daryolus (cufard baked in a cruyl), and leche-fryes, made of frit and friture.

On fylsh-day at the fyrste cours.

361 Butur of almondes, and therwith firmente with the purpoys, and eles in surre, and grave fysh, and falte lampray, and pyke, and hake, or codlyne, or hadok, with gyngangre (ginger); and part this in fyve, and gret baken eles in brasyle to potage; and therwith turbor, and congur, and plays, and foles in fyne, and gle; and therwith leche-fryes, and pome de orange made of fruyt. At the thridde cours, potage of ynde, and crem of almondes; and therwith brem de mere, and gurnade, and crabbes, and crevylle (crevy-fyf), and lamprons in lentyne; and therwith gret eles rost, and baken brece or carpe, and chefan, and darryolus, and tarteletes, ande peres in syrip.

Servise on fleeshe-day.

Bores-hed enarmed (ornamented), and bruce to potage; and therwith beeff, and motor, and peflas (legs) of porke; and therwith swan and conynges rost, and tart. At the seconde courle drope, and rose to potage; and therwith maudelard and faifant, and chickons farfed (juffed) and rost, and malachis baken. At the thridde courle conynges in grave, and bore in brae to potage; and therwith teles rost, and partriches, ande woodcock, and fnytes, and ralllyolys baken, and flampanytes.

Servise on fleeshe-day.

At the fyrste cours, brouet farfyne (broth enriched with meat), and charlet to potage; and therwith bake maudelard, and teles, and smalle briddes, and do therto almonde mylke; and therwithe capon rost with the syrip; and therwith veel rost, and pygge rost, and endored and served with the zolke on his heke over glide, and hernalfewes; therwith a leche, and a tarte of fleish. At the seconde cours brouet of almayne, and viaunde rial to potage; and therwithe maularde and conynges rost, and faifant, and venyfon; and therwith gle, and a leche, and trenymes, and pome de oryne. At the thridde cours, bore in egurdouce, and mawmene to potage; and therwithe cranes, and kykke, and curlew, and partroryche rost, and therwith a leche, and cutlarde, and pecok, endore tande rost, and served with the skyn; and therwith kockagris, and flaumpanyts, and daryoles, and peres in syrip.

Turtelettyes of fruturer.

Take fygyes, and grinde hom smale, and do therto pouder of clowes, and of pepur, and fugur, and taffron, and close hom in foyles (flat pieces) of dogh, and frie hom, and flawme hom with honey, and serve hit forthe.
On flesh-day.

At the first cours, buckenade and browet of almyn to potage; and therwith
gret flesh, weel rosted, and chapon (capon) and fwan rosted, and therwith a shielde of
Seint Jorge, and an aungle, therwith a leche, and gret baken mete. At the seconde
coure, jullett, pyrenade to potage, and therwith the pyge, kidde, and venyfon rosted,
seaut and hrenefewe, ande chekyns rosted, and a fotelee Seint-Jorge on horfcbak
and fleyngye the dragun, a leche and famakade, and bake mete. At the thridde cours
cold creme and gele to potage; and therwith fylllettes of venyfon, rosted pejons,
egretys, partoriches, rabettes, and quales, pome de oryme, and a fotelee, a cafel
that the Kyng and the Qwene comen in for to see how Seint Jorge sith, and payn
puffe, and pety-petty, and cuspis and doucettes.

Warduns in syruppe.

365 Take wardens (pears), and pare hom clene, and feth hom in red wyn with
mulberrys, or sauunders, ty thai byn tendur, and then take hom up, and cut hom,
and do hom in a pot; and do therto wyn crete, or vernage, or other gode fwtte
wyne, and blauche powder, and sugur, and poudre of gynger, and let hom boyle
awhile, and then ferve hit forth.

Sobyf saufe.

Take raifyinges, and grinde hom, and bred therwith, and tempur hit up with
wyn, and do therto gode powder, and let hit fethe, then frie roches, and loches, and
foles, or other gode fyfish, and do thi saufe above, and ferve hit forthe.

Eurgdouce.

Take loches or roches, tenches of roches, cut hom on peces, and frie hom; then
take half wyn, and half wynegur, and raifynges of corence, and sugur, and onyons,
367 mynced and fried; and do therto clowes, and maces, and gode powder, and fethe
hit, and poure on the fyfish, and serven hit forthe.

Gele of fyfish.

Take tenches, pykes, eles, turbot and plays, or other gode fyfish, and cut hom
on peces, and sacle hom, and wath hom clene, and drie hom in a panne, and do
therto wyn a godele, and the thridde (third) parte wynegur, and a lytel watur, and
feth hom well; when hit is innowe take hit up, and pyke out the bones clene, and
puter in a faire vefell; then cale thi brothre thurgh a clene clothe into a faire vefell;
368 and caffe therto gode powder, and colour hit with saffron ynoch, and set hit on the
fire, and fethe hit wele, and scome hit clene; when hit is fowthen do of the grefe clene,
and poure above the fishe, and ferve hit forthe colde.

Coungur in saufe.

Take coungur and sacle hym and wafhe hym clene, and fethe hym, and when
hit is ynoch take hit up, and let hit kote; then take parfyl, myntes, pelefur,
rosemeryn,

4 These I presume were fotalies.
5 "Vernage." Vernaccia a sort of Italian white wyne. Pegge.
rosemarn, fauge, and a fewe crummes of bred, and a lytel garlee and salte, and
grinde al this in a morter with pouder marchaunt, and a fewe clowes, and drawe
hit up with vynegur, and a lytel wyn; then do thi fissh in a faire vessell, and poure
hit above, and servye hit forthe colde.

Pykes in brafey.

369 Take pykes, and undo hom on the bale, and wafth hom clene; then lay hom
on a roftynge yrne, and roffle hom; then take wyn, and a lytel vynegur, and pouder
of ginger, and of canell, and fugur a godele, and salt; then take and boyle hit in a
panne, and colour hit rede; when hit is ynoth dreffe thi fyssh in a faire vessell,
and poure thi fewe above, and servye hit forthe.

Plays in cene.

Take playfes (plaise), and make hom clene, and if thowe wile cut hom on peces,
and wafsh hom well, and frie hom in oyle, then take bred, and stepe hit in broth of
other fyshe, and draw hit up withe vynegur, and a lytel wyn, and caffe therto
pouder of ginger, and of pepur, and of canell, and salt, and colour hit gaude (bright)
grene, but make hit noght to thik, then take and dreffe thi fyssh in a faire vessell,
and poure thi fewe (liquor) above, and so servye hit forthe.

Soles in cyne.

Take soles, and fleue hom, and wafsh hom in water, then sethe hom in faire
water, and as thai byn sothen (when they are boyled), take of the fynnes, and take
onyons sothen, and bred stepe in the broth, and grinde al this in a morter, and
drawe hit up with the felf broth in vynegur and wyn, and do therto gode pouder
and salte, and colour hit with saffron, and sethe hit, and then dreffe thi fyssh in a
faire vessell, and do thi fewe above, and so servye hit forthe.

A flaune of Almayne.

Firft take rayfins of corauce, or elles other frefhe rayfins, and gode ripe pereis,
or elles gode appuls, and pyke oute the cokes of hom, and pare hom, and grinde
372 hom, and the rayfins in a clene morter, and do then to hom a lytel swete creme of
mylk, and ftreyne hom thurgh a clene ftreynour, and take x egges, or as many mo
as wol suffice, and bete hom wel togedur, bothe the qwyte and the yolke, and draw
hit thurgh a ftreynour, and grate faire qwyte bred, and do therto a gode quantitie,
and more swete crem, and do therto, and do al this togedur; and take saffron, and
pouder of ginger, and canel, and do therto, and a lytel salt, and a quantitie of faire
swete buttur, and make a faire coffyn, or two, or as many as needes, and bake hom
373 a lytel in an oven, and do this bature in hom, and let bake hom as thowe wolde bake
flaunes, or cruftades, and when thay byn baken ynoth, strawe upon hom pouder
of canel, and of qwyte fugur. And this is a gode maner of cruftade.
Brewewes in somere.

For xx messes. Take i. pound and di. (dimidiun, half) of almandes, and blanche hom, and braie hom with brothe of beef, and make gode thikke mylke, and draw hit thurgh a strayneour, and putte hit in a pot; and put thereto clowes, and maces, pynes, ralinges of corance, and nyger mynnet, and caft sugre thereto, and take two fylettes of pork, and hewe hom, and braie hom rawe, and in the brayinge caft thereto v. yolkes of eyren; and qwen hit is braiet fynal, take up the stuffure, and do hit in a chargoure, and putte thereto poudre of pepur, and saffron, and poudre of clowes, and salt, and medel al togedur, and take a panne with faire water, and let hit over the fyre and boile hit. And of the stuffure make male pelettes, and caft in the panne, and let hom boile togedur, and qwen hit is boylet a litel qwyle, take hom oute, and putte hom in the same mylke, and boyle hom togedur; and qwen hit is set doun from the fyre, putte thereto a litel vinagre. And if ye wil change the colour in wyntur sefone, take saffrone and saunders, and do thereto, and then hit schal be fangwyn (red) colour.

Grewel enforde.

Take and make thikke grewell, and strayne hom thurgh a strayneour, and putte hom agayne into the pot; and take fylettes of pork, and fete hom, and braie hom fynal, and put hom in grewel and let hom fete, and putte thereto saffron, and at the first boyling take hom off the fyre that they whaile noght, and serve hit forthe.

Alaunder of moton.

Take moton of the legge (the fleche of a leg of mutton), and fete hit tendur bi hitself, and qwen hit is fothin take and braie hit in a morter, or hewe hit fynal with a knyfe, and putte hit in a pot and boile hit with the same broth; and take saffron, and poudre of clowes, and of canel, and put thereto, and fete hit, and serve hit forthe.

Alaunder of beef.

Take leches (slices) of the lengthe of a poune, and take parcel and hewe fynal, and poudre of pepur, and maree, and tempur hit togedur, and take leches of beef, and rolle hom therin, and laye hom on a gridirne, and on the coles tyl they ben rofet; and if ye have no maree, take of the self talgh and hewe hit with the parcelle, and tempur hit as ye dyd before.

Rys Lumbarde rennynge.

Take ryse and pyke hom clene, and wafe hom in three or fourte hote waters; afterwards sethe hom in clene water tyl thay begynnen to boyle, and at the first boyle
boyle put oute clen that water, and seth hom with brothe of freshe flesh, and putre therto sugre, and colour hit with saffron. And for to make ris lumbard fondenye, take raw yolkes of eyren, and bete hom, and put hom to the ris beforefaid, and qwen hit is sothen take hit off the fyre, and make thene a dragee (small sweete balls) of the yolkes of harde eyren broken, and sugre and gynger mynced, and cloues, and maces; and qwen hit is put in dyshes, strawe the dragee theron, and serve hit forth.

Mortrewes of flesh.

Take fyllettes of porke, and seth hom wel, and qwen they ben sethen braye hom in a morter, and take bred steped in broth, and bray hit up with al in the morter, and then seth hit up with saffron: and if thou wol make hit more fondenye, qwen hit is boylet take yolkes of eyren, and bete hom, and putre hom therto, and caft theron poudre of gynger.

Caboches.

Take caboches, and walde hom in clen water, and boyle hom wel, and at the seconde boyle, take hom doun off the fyre, and presse hom wel tyl the water be clen oute, and then cutte hom in grete peces, and caffe hom in the broth of beef; and seth hom up with maribones, and colour hom then with saffron, and thikke hit with grated bred; but for a lorde hit chal be thikked with yolkes of eyren beten, and thenne let hit ones boyle, and serve hit forth.

Blaundeforre vel blanche mortrewes.

Take broth of beef and tempur hit with almonde mylke, or elles with gode swete mylke creme of a cowe, and sethe hit that hit be thikke, and take braune of a capone, or elles larde of freshe porke, and braie it, and in the brayinge alaye hit with the mylke, and qwen hit is braiet let hit seth tyl hit be thikke; and putre therto sugre, or elles honey and grated bred, or elles draw the bred thurgh a flay-nour, and qwen hit is sothen that hit be fondenye, then hit is clepet (called) blancone mortrewes.

But for to make blaunch deforre, thow can make a syrip of redde wyne, or elles of swete wyne, and with vynegar, fugur, saffron, and pouder of ginger; and qwen the syrip is chaufet (warmed) a lytel over the fyre draue hit thurgh a clen clathe, and thenne take the blancone mortrewes, and laye hit in dyshes in the manner of leches, and then hit is blanndeofforre, and serve hit forth.

Blaun-mangere.

Take rye and sethe hom in water, and at the seconde boyle putte outhe the water, and lay hom in a dyshfe, and dreffe hom; and then take almondes and braye hom, and in the brayinge alyoe hom with freshe brothe of beef, and thenne take and sethe up the rys with the mylke, and caste fugur therto: and take the braune of capons sothen, and cefe hit smal, and caft therto; and thenne take blanched almondes, and drye hom in grefe, and qwen they ben fryed and taken up, strawe on hem fugur, and rolle hom wel therein; and thenne dreffe up thy potage and serve hit forth.

Mawmene
Mawmene for xl mees.

Take a galone of vernage or of clarre, and fethe hit into three quartes, and take a pynte therof, and putte thereto ii lb. of fugre, a quartrone of reyfyns of corance, a quartrone of a pounde of pynes, a quartrone of gynger mynced, di. lb. of poudre of canell, and drawe hit with wyn thurgh a fraynour; a half of quartrone of clowes, a half quartrone of poudre of gynger, a half pounde of past roial, a halfe pounde of chardecoynes, and take and putte at this togedur in a potte, and alway travaile (keep sfaking) hit wel over the fyre; and thenne take braune of capons sothen, or of layfauastes, or of the roiale of larkes, and kutte the braune overthwert (crofs-wife), and rolle hit in a clothe tyl hit be sfma; and then take flour of rys, and drawe hit thurgh a fraynour with wyn, and putte hit in the same potte with affirone, and travaile hit wel: and qwen hit is boylit, set hit doune of the fyre, and bete in the braune thereto, and putte a litel vynegre therin, and drefe hit in dysifes flatte.

And for to make a syrupe for to drefe hit with, that hit cleve not to the fame dyshe that hit schal be drefet in; take vernage, fugre, saffron, and poudre of gynger, and chauf hit over the fyre, and let hit renne thurgh a clothe, and thenne dyppe a faucer therin, and strawe the dyshes therwith be the fydes, that the potage fonde flatte, and cleve noght (and does not aibre). And if thow wol have the potage rennynge, putte theron a litel aqua vite; and qwen hit is drefet in dyshes, as hit is beforefayd, thenne light hit with a waxe candel, and ferve hit forthe brenynge.

Viande riall for xl mees.

Take a galone of vernage, and fethe hit into iii. quartes, and take a pynte therto, and two pounde of fugree, ii. lb. of chardecoynes (qu. cardamum), a pounde of pasteroial, and let hit fethe untyl a galone of vernage. Take the yolkes of 60 eyren, and bete hom togeder, and drawe hom thurgh a fraynour, and in the fettynge doune of the fyre putte the zolkes therto, and a pynte of water of ewrofe, and a quartrone of poudre of gynger, and drefe hit in dyshes plate, and take a barre of golde foyle, and another of fyler foyle, and laye hom on Seint Andrews crosse wyfe above the potage; and then take fugre plate or gynger plate, or paft roial, and kutte hom of lofenges, and plante hom in the voide places betwene the barres; and ferve hit forthe.

Viande sypris for xl mees.

Take viii. lb. of pynes, and two galons of vernage, and braie the pynes, and take iii. lb. of dates, and boyle hom, and then caft hom in the fame morter, and braie hom up with the same mylke, and drawe hom thurgh a fraynour that is wyde; and in the braying alye hit with vernage, and drawe up a gode thik mykle thurgh a fraynour, and let hit have one boyle over the fire, that hit be thik, and then caft in therto iii. lb. of fuger of Sypre, and let hit boyle up with the vernage; and then take one quartron of poudre of canell, and drawe the canell thurgh a wyde fraynour with wyn, and caft into the fame pot, and travaile hit wel.

Take flour of rys, and drawe hit up with wyn, and put hit in the pot, and do hit anon from the fyre, and then put in the poudre of gynger before fayde, and colour hit wyth a lytel safffron, and drefe hit up ftondyoge of vii. leches in a dyshe, and
and drawe theron fugre plate made in lofenges, or elles quith anys confit (preserved anneised) and quyve fuger medelet togeder, in the maner of a dragge (a little ball), and serve hit forthe.

Viane Burton for xi mees.

Take v lb. of dates, ii lb. of reyfynge of fypres, and sethe hom all in red wyne; 386 and then bray hom with vernage, with a fewe chippes of light brede flepet in vernage, with closeys and canell; and when hit is brayed drawe up al togedur thik thrugh a freynour, and put hit in a clene pot, and boyle hit, and in the boylinge take i i lb. of fugre, and travaile hit wel; and take the zolkes of eyren, and a quartron of gynger mynced, and caffe the gynger in the same pot, and travaile hit wel, and take the zolkes beforefayde, and bete hom wel togeder, and streyne hom thrugh a freynour; and in the seyntynge doune of the pot, bete in the eyren, and bete in ther among di. 387 a quartron of poudre of gynger, and put in a fewe saunders, and saffron, ande salt, and water of cuero; and if hit be for a lorde, put vit leches in a dishe, or v, and make a dragge of fyne fugre, and triet poudre of gynger, and of anys in confit, and drawe hit theron; and serve hit forthe.

Browet of almayne for x mees.

Take iii lb. of almondes, and tempur hom, and drawe hom up with freshe brothe of beef, and put into a pot; and take conynges parboyled, and choppe hom, and ribbes of porke chopped also; or elles take malardes chopped with the ribbes, and let hom sethe up with the mylke, and make the potage rennynge; and take 388 maces, closeys, pynes, gynger, mynced reyfynge of corance, fugre, and put thereto; and take onyons mynced, and boyle hom in water, and after the first boyle clenfe hom out of the water, and caft hom into the pot, and let hom sethe up with the mylk, and colour hit with saffron; and take alkenet ii. penythworh, and frie hit in faire grefe, and put the grefe into a pot thrugh the freynour in the seyntynge doune; and take a lytel vyneur and poudre of gynger, and medel hit togeder, and caft therto, and dreffe hit, and serve hit forthe.

Browet fasture for x mees.

Take fresth brothe of beef, and red wyne, and boyle hom togeder, and caft therto closeys, maces, pynes, reyfynge of corance, gynger mynced, fugre, and svete 389 wyne; and take chippes of brede flepet in broth, and draw hit up with red wyne, and caft into the same pot; and then take conynges parboyled, or elles rabets; for thai are better for a lorde, and frie hom in freshest grees, and hole for a lorde; and for other, culpwn (cut) hom of gobettes, and take partriches and pulle hom, and cruyshe hom, and frie hom also; and when the conynges and the partriches ben half friet, caft hom into the same pot, and let hom boyle togeder. And for a gret lorde, take quecreselles instede of conynges, and dight hom as hit is beforefaide. And when all this is boylte ynoth take and put thereto a lytel vyneur and saunders, saffron, 390 and poudre of canel streyned with wyne, and gif hit then a boyle after, ande set hit down from the fire, and caffe therin poudre of gynger, and loke that the potage be rennynge, andd then dreffe hit, and serve hit forthe al hole, a conynges and a partrichie in a dishe for a lorde.

Browet

† Conynges and rabets are evidently, from this receipt, by no means synonynous terme; conynges, I appre- hend, were what we call step-rabbes, i.e. very young ones.
Browet seeke for x. mees.

Take ii lb. of reifynes of corance, and waʃhe hom in hote water, and Bray hom, and drawe hom up with wyne, and with a fewe chippes of bred, and put hit in a pot, and colour hit with a fewe saunders and fafron; and then take conynges parboyled, and rost hom, and when thai bren half rosted chop hom on gobettes, and caft hom into the fame pot, and Boyle al togeder; and then take dates clene waʃhen, and cut hom of four quarters, ande caʃte hom therto, and when hit is boyled ynoth, in the fettynge doune put therto a lytel verjouse and poudere of ginger; and loke that hit be rennynge, and ferve hit forthe.

A kolde browet for sopere.

Take almonde mylke, and drawe hit up with brothe of beef thik, and let hit sethe; and take chekenes, and chop hom, and Boyle hom in water, and when thai are half boyled, take and frie hom in freʃch greke, and lay hom in dishes. And take fugre cloves, a fewe pynees, and maces, and caft into the mylk, and when hit is boylet ensembl in the fettyng doune, put therto a lytel yngegur, and poure hit in dishes aboven the chekenes, and ferve hit forthe.

Conynges in græve.

Take conynges parboyled, and chop hom in gobettes, and drawe up a thik almonde mylk, with brothe of beef, and Boyle hit, and caft in therto the conynges chopped, and clowes, maces, pynees, reifynes of corance, and when hit is nyght boyled caft in fugre; and in the fettyng doune put therto a lytel yngegur, and ferve hit forthe. And if thow wyl make the græve fleynd (coloured), put into the fame pot saunders, fafron, and poudre of canel drawne up with wyne, and in the fettyng doune caft therto poudre of gynge, and ferve hit forthe.

Conynges in egredouce.

Take conynges parboyled, and chop hom, and take dates clene waʃhen, and raiynges of corance braied in a morter, and draw hit up with wyne, and set al into a pot, and caft therto clowes, maces, pynees, and fugre, saunders, fafron, canel fleyned; and in the fettyng doune put therto yngegur that hit be fumqwat byngge (fowewbat fbrph), and caft therto poudre of pepur, and of ginger; and ferve hit forthe.

Conynges in turbaters.

Take conynges parboyled, and half for rosted, and choppe hom in gobettes, and take and draw up a thik mylk of almondes, with freʃch brothe of beef, and caft into the fame pot the chopped conynges and clowes, maces, pynees, raiynges of corance, ginger mynced, fugre ynoth, or honey, and let hit Boyle, and let yne hit with brothe, and with fafron, and saunders; and in the fettyng doune do therto a lytel yngegur, ande poudre of gynger, and ferve hit forth.

Hares or conynges in fene.

Take conynges or hares, hilt (ʃkin) and waʃhe hom forthewithe in the brothe of beef, and Boyle the self (fame) brothe in a pot, and skym hit wel, and then chop the
the hares or the conynges, and caft into the same pot; and put therto poudre of pepur, and of canel, and onyons mynced of soure, and drawe up chippes of bred that is broun, and put therto, and in the fettynge doune do therto a lytel vynegur and wyne, and serue hit forthe.

Frissure.

395 Take hares hilt, and wafshe hom in brothe of beef with alle the blode, and boyle the blode, and skym hit wel, and then parboyle the hares, and chope hom, and frie hom in faire greez, and caste hom into a pot, and let hom boyle ensemble (together); and put therto onyons mynced, clowes, maces, pynes, and reisynge of corance, and draw up chippes of bred with wyne, and put therto; and alse poudre of pepur, ande of canel, and fugre, and colour hit with saffron: ande in the fettynge doun alay (mix) hit with a lytel vynegur, and serue hit forthe.

Boor in confith.

Take felettes of braune, and let hom lye in merfaufe (in foak) an houre, and then parboyle hom; and then take honey, and clarifie hit over the fere with an eye (egg) on this wyfe; take and breke an eye, and caft in the zolk and alle, and aboute the ey wyi gedur a fcome; and when the fcome is ful gedred take a skymmour, and skym away the ey with all the fcome theraboute, and then put therto a lytel wyne and poudre of pepur, or elles poudre of greyne, and flere (flir) faft tyl hit wax thik, and in the thekenynge put the fyllettes roffed therto, that al the faufe cleve to the fyllettes; and qwen the faufe is bounden to the felettes take hom up al hote, and lay hom on a boarde to kele; then take and lay three of hom in a dishe, ande on the twyne by the-sides lay barres of silver, and on the thridd (thirde) in the middes lay a barre of golde; and serue hit forthe.

Boor in peverarde, or braune in peverarde.

397 Take for a boor in peverarde the ribbes of a boore while thai be freshe, and parboyle hom, and half roffe hom, and then chop hom, and caft hom in the brothe of beef, and alay hit with wyne, and put in therto clowes, maces, pynes, rafyns of corance, poudre of pepur, onyons mynced grete, and draw up a liour (mixture) of chippes of bred, and put therto, and saviours and saffron, ande honey, and in the fettyng doone take a lytel vynegur, medelet with poudre of canel, and caft therto; and then take braune lechet of twoe yenches length, and caft into the same pot, and drefhe hit up the t'one with the t'other: and serue hit forthe.

Boor in egredouce.

398 Take dates clene wafhen, and rafynge of corance, and boyle hom, and bryal ensemble (together), ande in the brayinge put therto clowes, and draw up al with vynegur, or clarre, or other fverte wyne, and put hit in a faire pot, ande boyle hit wel; and put therto half a quartron of fugre, or elles homy, and half an unce of poudre of canel; and in the fettyng doun take a lytel vynegur and medel therwith, and di. an unce of poudre of ginger, and a seue saviours and saffron, and in the boylinge put therto ginger mynced, and put in the same pot; ande take freshe braune, and sethe hit, and then cut hit in thyn leches (slices), and lay three in a dishe, and then take di. lb. of pynes, and frie hom in freshe greez, and caft therto the pynes, and when that byn thurg hote take hom up with a skymmour, and let hom
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Hom drie, and then cast hom into the same pot; and then put the syrip above the braune in the dyshes; and serve hit forthe.

Mass for supper in summer.

Take smale chekyns and chop hom, and sethe hom in brothe of beef, and wyne; and cast therto clowes, maces, pynes, and hew parsel and sauge and cast therto, and colour hit with saffron; and take poudre of pepur, or of greynes de Paris, and put therto, and take eyren broken, and drawe thurgh a ffreynour zolk and al, and bete hit with a pot flak, and put therto an unce of ginger, and flote al into the same pot to the chekeneffe, and flur hit well, and when hit beginnes to boyle fet hit from the fire; and serve hit forthe.

Chekyns in kirtyne for x mees.

Take three lb. of almondes braied, and draw up a gode thik mylk with brothe of beef; and put in the same pot fugre, clowes, maces, pynes not mynced, and let hit boyle ensemble tyl hit be hanging (very thiek); and take an unce of poudre of ginger, and medel hit with vynegur, and sethe hit in the pot, and in the settyngdoune, then take chekyns, and quarter hom, and sethe hom halfe, and for a lorde, al hole; and when thai byn half sothen pull of the flkyn, and then frite hom in hote grefe ynogh, and then couche hom in chargeours, or in dishes, and cast on hom fugre, and then overhille (overfloor) the fleishe with the syrippe, and then take a lytel fugre, and poudre of ginger, and strewe theron, and serve hit forthe.

Cols of fleish.

Take chekyns, or hennes, or capons, and sethe hom; and then take away the braune and kepe hit beside, and then Bray the remnant with a lytel bred bones and al, and drawe hit up with a ffreynour with the self brothe, and let hit boyle, and then take the braune and bray hit, and cast hit into the self pot, but ffraye hit noght, and put therto a lytel fugre, and colour hit with saffron, and serve hit forthe, and lay the petels (legs) of the chekyns in the dyshes withal in the dressing, and if ye defirce to ete fleishe.

Pygge in barre.

Take a pigge and farfe (fluff) hym, and rofre hym, and in the roffynge endorfe (boffe) hym; and when he is roffled lay orthwart him over one barre of silver foile, and another of golde, and serve hym forthe so al hole to the borde for a lorde.

Jowtes of fleish.

Take sundry herbes, and breke away the stalkes, and sethe hom, and then press hom, and sethen; hak hom, and then Bray hom with brothe of beef, and with bred fleped in brothe of beef, and make up a liour, and put al into a pot, and boyle hit ensemble, and if hit be thik put therto more brothe; and serve hit forthe.

Jowtes of fishe.

Take herbes and make hom in the same manner, save take therto brothe of fishe salmon, or of congur, and cast therto poudre of canel, and make therto a liour
linor (mixture) of bred as hit is beforefayde. Also ther byn joutes made with swete almonde mylke, and caft therto a lytel fugre for lenten, but put therto no brede.

Chekennes in fauge.

Take chekyns and chop hom, but for a lorde al hole, and feth the hom in brothe 404 of beef wyth wyne, and when than byn sothen pul of the fkyne. For x mees take zolkes harde of xl eyryn, and bray hom in a morter with fauge and parfel, and alay hit with gode wyne in the brayinge, and draw hit up thik thurgh a freyneour, and put therto one unce of fugre, one unce of powder of canel, and a lytel faffron; and then couche the chekyns in dishes, and put the syrip al colde above, and serve hit forthe, but put therto a lytel vynegur.

Raynecles.

Take swete porke, dates, figges, brayed togeder, and put therto a fewe zolkes of eyren, and in the brayinge alay hit with a lytel brothe, and caft therto poudre of 405 clowes, poudre of pepur, fugre, raifynge of corance, and colour hit with faffron, and medel al togeder; and then hille the fluffure in pafte as men maken rufcheves; and then take the brothe of capons fothen in herbes, and let hit boyle, and colour hit with faffron, and then put in therto the raynecles, and when that byn boyled take hom up, and lay three of hom in a dish, and poure brothe therto; and take grated chefe medelet with poudre of ginger, and strewe above theron, and serve hit forthe.

Furmentee.

Take qwete (wheat) ffreyned, that is for to say brostren (burnt), and alay hit with gode swete mylk, and boyle hit, and strete hit wel, and put therto fugre; and 406 colour hit with faffron; and for a lorde put no brothe therto, but put therto a few zolkes of eyren beten, and strete hit wel that hit quayle noght (fyr it wel that it does not curdle); and when hit is fothen serve hit forthe.

Grene pefen.

Take grene pefen, and feth the hom with brothe of fleshe; and take parfel, hyfope, and faveray, brayed wyth a lytel bred, and bray half the pefen withal, and freyne up al togeder, and al into the same pot, do the remnant of the same pefen, and let hom feth; and serve hom forthe.

Grene pese unstreyneyd with herbes.

Take grene pese, and let hom feth with moton or with brothe of beef; and 407 take herbes, parfel, yfope, and faveray, heyn smal, and caft in therto, and let hit feth the tyl it alay hitself; and colour hit with saffron, and serve hit forthe.

Olde pese with bacon.

Take olde pese and boyle wyth brothe of fleshe, and with bacon, and hul hom, and bray the hal . . . del wyth brothe, and freyne hit, and put hit agayne into the same pot, and let hom feth the tyl thai alay homself; and serve hom forth.

Juffel
ANCIENT COOKERY.

Jussel of fleish.

Take brothe of capons boyled with gode herbes, with parsel and sauge, and other gode herbes, and colour hit with saffron; and for a lorde, take clene zolkes of eyren beten, and caft into the brothe, and let hit boyle, and dere hit wel tyl hit crudde togeder, and then dere hit in dishes, and serve hit. But for commons, take eyren zolkes and al beten, and medele with grated bred, and sethe it up as thou diddest before; and serve hit forthe.

Jussel enforshed.

Take brothe of capons withoute herbes, and breke eyren, and cast into the pot, and make a crudde therof, and colour hit with saffron, and then presse oute the brothe and kerve it on leches (cut it into slices); and then take swete creme of almondes, or of cowe mylk, and boyle hit; and take zolkes of eyren beten, and cast thereto, and fugre, and colour it depe with saffron; and if the mylke wyl quayle, caft thereto a lytel floure, and dere hit wel; and when hit is sothen, then take the leches, and lay three or fve in a dishe, and put the fyrip above; and then take fugre, founders, maces, pouder of canel, and al medele togeder, and frewe theron; and serve hit forthe.

Charlet.

Take swete cowe mylk, and put into a panne; and caft in thereto zolkes of eyren and the white also, and sothen pork brayed, and sauge; and let hit boyle tyl hit crudde, and colour it with saffron, and dere hit up, and serve hit forthe.

Charlet enforshed.

Take swete cowe mylk and eyren, zolkes and al, and sothen pork braied withoute herbes, and let hit boyle tyl hit crudde, and colour hit with saffron, and then take hit up and presse hit, and put thereto creme of almondes, or of cow-mylk, and boyle hit; and put thereto fugre, and colour hit depe with saffron, and lay thre leches in a dishe, or five of charlet, and poure the creme above thereon, and serve hit forthe.

Creme boyle.

Take creme of cowe mylk, and zolkes of eyren beten, and fugre, and saffron, and medel alle togeder, and boyle hit that hit be ftondyng, and dere hit up ftondyng of leches in disches, and plant hit with floures of borage, and serve hit forth.

Caudel rennyng.

Take vernage, or other gode swete wyne, and zolkes of eyren beten, and freyned, and put thereto fuger, and colour hit with saffron, and sethe hit tyl hit begyn to boyle, and frewe pouder of ginger theron; and serve hit forthe.

Caudel ferres.

Take vernage, or other swete wyne, and take zolkes of eyren beten, and in the betynge do away the scome, and then freyne hom, and put al togeder in a pot, ande put thereto fugre ynoth, and colour hit with saffron, and dere hit wel, and take bred a lytel
a lytel of payne de mayne (white bread) steped in the self wyne, and ftyne and put
hit in the fame pot, and sere hit wel, and sere make the caudel ftondyng, and at the
first boyle do hit from the fire, and dreffe hit up in leches in dishes, and ftyne
fugre theron, and serve hit forthe.

Caudel serres.

Take chekyns and choppe hom, and caft hom in brothe of beef, and caft therto
clowes, maces, pynes, and seifynge of corance, and a lytel wyne and saffron; for
x mees, take the zolkes of 40 eyen beten and fieryned; and take saunders and canel
drawn, and put in the fame pot; and then take half a quarrton of pouder of ginger,
and bete hit with the zolkes; and in the fettyng doune put hit into the fame pot, and
and sere hit wel togeder, and make hit rennyng and surnyng flondynege; and dreffe
hit, and sere hit forthe. Or elles take conynges ininstead of chekyns, and do on the
same wyfe.

Mon-amy.

Take thick creme of cow-mylke, and boyle hit over the fire, and then take hit
up and set hit on the side; and then take swete cowe crucdges, and preffe out the
qway (webbey), and Bray hom in a morter, and caft hom into the fame creme, and
boyle altogether; and put thereto fugre, and saffron, and May buttur; and take
zolkes of eyen fieryned, and beten, and in the settyng doune of the pot, bete in the
zolkes therto, and sere hit wel, and make the potage ftondyng; and dreffe fyve or
feaven leches in a dish, and plaunt mettewes of violet, and serve hit forthe.

Murre.

Take almonde mylke, and draw hit up with brothe of beef, and take porke
braied, or elles braune of capons braied, and boyle hit togeder; and put therto fugre,
saunders, saffron, but more of saffron than of saunders that hit be depe coloured, and
pouder of greynes, and let hit boyle that hit be ftondyng, and thik hit with a litel
floure of rys; and settyng doune take a lytel vynegur, and medel wyth the flour of
canel, and of ginger and fugre, and put therto, and sere hit wel togeder, and when
hit is dresse up styrwe above red anys in confith, and serve hit forthe.

Barleeg.

Take creme of almondes, and alay hit with flour of rys, and caft therto fugre,
and let hit boyle, and sere hit wel, and colour hit with saffron and saunders, and
make hit ftondyng, and dreffe hit up on leches (in divifions) in dishes, and serve
hit forthe.

Potage of ynde.

Take vernage and other swte wyne, and draw up a gode thik mylk of almondes,
and caft therto fugre, and poude of clowes, and boyle altogether, and do therto a
lytel saffron, and make the potage ftondyng with flour of rys; and then take ynde
that wronges for potage, and bray hit with a lytel wyne, and qwen the potage is set
from the fire, put in this colour therto, and sere hit wel, and dreffe hit up on leches,
and serve hit forthe.

Turnefole.
ANCIENT COOKERY.

Turnefole.

416 Take thik almonde mylk, and draw hit up with wyne vernage, or other swete wyne, and let hit boyle, and caft thereto fugre, and make hit flondynge with floure of rys, and when it is doune from the fire, take blewe turnefole, and dip hit in wyne, that the wyne may catche the colour thereof, and colour the potage therwith, and dreffe hit up in leches in dishes, and serve hit forthe. Or elles, draw up blak berres (black-berres) with wyne, and colour hit therwith, and make one leche blewe, and another white.

Garnade for x mees.

Take the mylk of fyve lb. of almonds, and drawe hit up with a galon and an half of vernage, and caft thereto fugre and gynger gret, mynced a gode quantite, and 417 let hit boyle wel, that hit be flondynge, or elles make hit thik with flour of rys if ye wil, or elles with braune of capons braied; and take rys, and gif hom but a boyle, and then take hom doune, and dric hom, and pike hom, and in the fettynges doune from the fire, alay the rys with joyfe of pomegranetes (juice of pomegranates) in the flede of kynel of pomegranetes, and put into the fame pot, and a lyrle of watur of cucofe, and flere hit al togeder; and take red turnefole spled wel in wyne, and colour the potage with that wyne, and dreffe hit up in dishes, and serve hit forthe.

Bardolf.

Take almond mylk, and draw hit up thik with vernage, and let hit boyle, and 418 braune of capons braied, and put thereto; and caft thereto fugre, clowes, maces, pynes, and gynger, mynced; and take chekyms parboyled, and chopped, and pul of the kyn, and boyle al ensemble, and in the fettynges doune from the fire, put thereto a lyrle vinagur alaid (mixed) with powder of gynger, and a lyrle watter of cvoere, and make the potage hanginge (thick), and serve hit forthe.

Sowpechets.

Take almonde mylk, and draw hit up thik with brothe of beef, and let hit boyle, and caft thereto clowes, maces, pynes, reisynge of corans, gynger mynced, and fugre ynh; and in the fettynges doune put thereto a lyrle vinegur, alayd with powder of gynger and take frehshe braune of a bore sothen (boar boiled), and cut hit in grete dice of the bred, and caft into the milke, and flere hit togeder, and loke that hit be rennynghe (thin), and dreffe hit up, and serve hit forthe.

Gees in porre.

Take gees scalded, and plat hom, and powder hom with fals al a nyght, and on the mornynge washen of the faite, and chop hom, and sethe hom with brothe of beef; and take lekes washen clene, and hak hom smal, and then bray hom in a morter, and put thereto a lyrle onemele in the brayenge, and medel altogeder, and put into the pot, and let hit sethe, and colour hit with saffron, and serve hit forthe.

Gees in hocepbot.

420 Take gees notfully half rosted, and chop hom, and sethe hom in brothe of beef, and put thereto onyons mynced, powder of pepur, clowes, maces, pynes, reisynge of corance,
corance, and draw up chippes of bred with wyne sYPEd in brothe, and make a liour, and put therto, and make potage hanginge, and colour hit with saunders and faffron, and serva hit forthe.

Maulardes in cyne.

Take maulardes chopped, ande feth hom, and when thai bryn fo, then in brothe of beef; cast therto clowes, maces, pyues, sugur, wyne, onyonys mynced gret, and draw up a liour of chippes of bred; and put therto pouder of pepur, and colour hit with faffron and saunders; and in the fettyngge doune (i. e. when you take it from the fire) put therto a lytel vinegur, and loke that hit be rennynge, and serva hit forthe.

Blaunce porre.

Take the clene white of lekes wel wafshed, and feth hom; and when thai bryn fothen, draw oute the grene pith, that is within, and then preffe oute the water, and hak hom filal, and bray hom; and in the brayinge alay hit with thik almonde mylke; and then feth hit, and cast therto sugre, and make hit fumqwa rennynge (rather than); and when hit is fothen and dresse up in disches, then caft suger above, and serva hit forthe.

Perre.

Take grene or white pefen clene wafsehen, and boyle hom, and fet hom on side tyl the brothe be clere, and that fame clere brothe let renne thurgh a freynour into a pot, and put therto parcel, fage heven, onyonys mynced, and pouder of pepur, and colour hit depe with faffron, and put therto a lytel wyne, and let hit boyle, and in the fettyngge doune do therto a lytel vinegur; and take thives of bred toast, and do in the fane pot in the takynge up, and serva hit forthe.

Alfo for to make another potage, take the fane pefen, and drawe hom up thik, and feth hom up with water and onyonys mynced, and put therto a lytel pouder of pepur, and colour hit with faffron, and serva hit forthe.

Eles in surre.

Take eles culponde (cut in pieces) and clene wafsehen, and feth hom with half wyne, half water; and cast therto onyonys mynced, clowes, maces, pyunes, raifinges of corance; and draw up a liour therto of chippes of bred sypped in wyne; then caft therto pouder of pepur, and afterward the liour, and alfo saunders and faffron; and in the fettyngge doune put therto pouder of ginger, and of canel medelit (mingled) with a lytel vinegur, and serva hit forthe.

Eles in browet.

Take eles culponde ande clene wafsehen, and feth hom in water; and cast therto onyonys mynced (cut in large pieces), and fage and parcel hewed, and a liour of bred drawen up with wyne, and caft therin first pouder of pepur and faffron, and serva hit forthe. Alfo there bryn eles in brothe fothen in water with onyonys, herbes, pepur, and faffron, with a lytel rennynge liour, and salt; and serva hit forthe.

Eles

Eles in gravé.

Take almonde mylk and draw hit up with swee wyne, or white wyne, or with clene water, and put hit into a pot, and cast therto fugre, or elles honey clarified; and cast in therto hole culpons of eles clene wafshen, and then clowes, maces, pynes, rafynges of corance, ginger mynced; and when hit is mynced in the fettyngue doun do therto a lytel vynegur; and in the dreffyngue fave the culpons hole; and ferve hit forth.

Eles in Brasyleft.

425 Take eles clene wafshen, and sethe hom al hole; and when thai bryn sothen slippe of al the fishe from the bone thurgh thyne honde, and cast hit in a morter, and bray hit with thik almonde mylke; and with dates scalted, and clene wafshen, and with the lyver of codlynges sothen and braied ther amonge; and then cast al into a faire pot, and put therto ginger and poudre of clowes, and sauunders, and saffron, and make hit flondyngh with floure of rys, and dreffe hit up on leches, and make a drage of fugre, and of poudre of ginger mynced, and firewe aboven theron, and ferve hit forth.

Pike or tenche in Brasyleft.

426 Take a pike or a tenche, and file hom bi the chine (cut them from the gills), and wafsh hom, and cut hom on peces that thai hanghe togeder, and distra on hom a lytel salte, and roffe hom on a grethirne, and make a fyrup thereon; take a quart of vernage, and the gravye of the pike put with the brothe, and boyle hit ensembel (altogether); and cast therto fugre, clowes, maces, pynes; and take faire chippes of bred drawn up with wyne, and alyed up rennynghe (mixed up thin); and in the fettyngue doun of the pot, put therto poudre of ginger, poudre of canel, saffron, and vynegur; and dreffe the fith in dishesh, and do the fyrup above; and ferve hit forth.

Juffel of fyssh.

427 Take frye of female pike, and pille away the skyn; and take the liver of codlinge, and bray al together; and take grated bred and cast therto in the brayingnge, and when it waxes fit; put hit into a chargeour, and colour it deep with saffron; and then take grave of pyke, and grave of congur, and of calver salmon, and put al into a panne; and take parcel (parsley), and sauge heven, but not too smalle, and boyle hit ensembel; and when hit is boyled put in a pottek and Stere hit wel, and when hit begyneres to cudde do away the pottek, and let hit boyle afterwaerde a gode qwyle; and then let hit down, and dreffe up six leches in a dishhe, and distra theron poudre of ginger; and ferve hit forth.

Mortrewes of fyssh.

Take thik almonde mylke, and put hit in a faire pot, and cast therin fugre, or elles honey clarified; and take a codlyng or whityng, or thornbagge, or hadok sothen, and do away the bones and bray hit up with the mylk, and with the lyver, and put al into the fame pot, and let hit boyle, and draw up floure of rys with a lytel mylk, and put hit in the fame pot, and travayle hit wel, and make the potage flondyng; and in the dreffyngue make fix leches in a dishhe, and distra theron poudre
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429 powder of ginger and sugre medelet togeder, and serve hit forth; and if thou have none almondes, take gode swete creme, and make on the same wyse (in the same manner).

Congour in pyole.

Take almonde mylk drawen up with the brothe of congour, and put thereto sugre or honey clarified; and then take gret cuppons of congour fothen, and boyle hom over the coles; and take the same mylk and boyle hit, and caft thereto cloves, maces, pynes, raisonages of corance, and freyne with a lytel saffron, andc in the fetyngue doune of the pot, medel togeder verjoule, powder of ginger, and put thereto into the same pot; and lay thre cuppons in a chargeour, and the syrip above; and then take turnefole diped in vine, and wringe oute the colour, and with a feder sprinke and spot the congour, but colour hit not altogether; and serve hit forth.

Roches or loches in egurdoce.

Take roches, or elles loches, and scale hom, and washe hom, and frie hom in oyle; and take dates, and raisynages of corance wasched and scalde, and chippes of bred, and Bray altogether, and drawe hit up thurgh a freynour with red wyne, and fet hit on the fire; and caft thereto a lytel puder of pepur, clowes, pyneys, qwyte fried in oyle, faunders, saffron, raisynages of cypre, and let hit boyle; and in the fetyngue doune from the syre, put thereto a lytel ynygur medelet with puder of canel and ginger; and then put the syrip above the roches or loches in dishes; and serve hit forth.

Potage waftere.

Take thik almonde mylk drawen, and welkes, and gif hom but a boyle (let them once boile), and then draw hom, and washe hom, and Bray hom with hote almonde mylk, and when thai byn braied, caft hom into the hote almonde mylk; and do thereto sugre, or elles honey, and let hit boyle, and put thereto faunders, and saffron, and set up the potage ftondynge, with flour of rys, or with brede, and fier hit wel; and dreffe up the potage ftondynge on vi leches in a dishie and caft theron red anys in confith (prefered annexed), and puder of ginger, and sugre medelel togeder, and serve hit forth.

Tenches in cylk.

432 Take tenches, and salt hom, and cut hom that thai hangen bi the skyn, and boyle hom; and then take gode swete wyne, or red wyne with sugre, and raisynages of corance piked, and clene walschen; and Bray hit with chippes of bred, and with clowes ymponge, and draw hit up with the same wyne, and fet hit over the fire, and let hit boyle; and caft thereto puder of greynge de Paris, and colour hit depe with faunders, and saffron, and in the fetyngue doune put thereto vyjoule and puder of ginger, and of canel; and then lay the tenches in dishes, and pour the syrip above, and serve hit forth.

Grene pefen, reale.

433 Take grene pefen clene wathen, and let hom boyle awhile over the fire, and then poure away at the brothe, and Bray a few of hom with parcel and myntes (mint); and in the brayinge alay hit with almonde mylke, and drawe hit up with the same mylk.
mylk, and put in the fame pot, and let hit boyle with hole pefen (whole poife); ande caft thereto fugre and saffron, and in the fettyngyne douné of the pot, if hit be a pot of two galons, take twelve zolkes of eyren, and bete hom, and streyne hom, and caft hom into the pot, and tere hit wel; and loke the potage be rennyng; and when it is dresse, straw fuger above, and ferre hit forthe.

Charlet contrefeti of fyssh.

434 Take almondes, and drawe up a gode thik mylk with faire water, or with congur broth; then take codlyngye, or haddok, or thornbag (thorunback) fothen, and do away the skyn, and the bones, and then breke the fyshe in a ffireynour, with thynke honde; then take one pynt of the fame mylk, and put hit in a poftenet (pipkin or sance-pun), and do the fame fyshe therto, and boyle hit that hit be thik, and tere hit with a pot-stik; and put therto fugre, and saffron; and in the fettyngyne douné, put therto a lytel vynegur that hit cruddye, and then fette hit into a faire clothe, and let the qway renne away (qwey ren off); and then lay hit in a charegeour, and preffe hit, and then cut hit on leches, and lay hit in dishes, and take the remnant of the mylk, and fet hit over the fire, and put therto fugre, and colour hit depe with saffron, and let hit boyle; and in the fettyngyne douné put therto a lytel wyne, and poure the syrip above the leches; and then take pouder of ginger, fugre, saunders, and maces, and strawe thereon; and canel medele al togeder, and ferre hit forthe.

To make a salt laumpray freshe.

For to make a salt laumpray frefshe in one night, or elles in foure or fyve houres; take the laumpray, and wafh hym twyfe or thries wel in lewe (warm) water, and then take ale driifes, and lies (lees), and lewe water medele togeder; and let hym stipe therin one night or leffe, and then wafh hym oute with lew water, and fethe hym, and he schal be fresshe ynogh at a fay.

435 To kepe a salt laumpray al yere for apairinge.

Take a laumpray, and floup hym with salt wel, and take a gode thik canevas, (thick cloth) and take thik lies of wyne, and lay theron; and then take the laumpray, and hille (cafl) hym in the lies, and rolle then the canevas togeder, and lay hit in a place where non aire entres but lytel, (where little air enters) and so thrw schalt sawe hym gode throughoute the zere.

Toft rialle.

Take qwyte bred, and make therof trenchours, and toft hom, and lay hom on fyde; and for 20 meffes take one quart of vernage, and di. quarton (half a quarter) of pouder of cafel drawn up with vernage, and sethe hit over the fire; and put therto one quartron of fugre, one quartron of paste rialle, and one quartron of chardecouynes, and travayle hit wel; and caft therto clowes, maces, pynes, rafyneges of corance, ginger mynced, ande colour hit with a lytel saffron; ande take floure of ryis drawn up with wyne, and fchete into the fame for to make hit byndynge, and flondynge; and in the fettyngyne douné of the fame pot, put in therto thre uncies of pouder of ginger, and a lytel water of ewerose; and then take the fame fluff, and flreke above the trenchours al hote; and take fugre plate, and cut hit in lophynge wyfe, and gilde the endes, and the tother ende plant in the toft aboven the trenchours; and lay, for a Lorde, in a dishe, four trenchours; and ferre hit forthe.

Eyren
Ancient Cookery.

Eyren Gelide.

438 Take mylk of 1lb of almondes drawn up thik, and set hit over the fire, and put therto bugre, and when hit is boyled, set hit on side; and then take founedes of skok-fyshe, and of codlygne, and one gobe of thornbag, and sethe hom alredur; and when hit is fothern, thricoche oute the water, and bray hit, and in the brayinge alay hit with the fame mylk, and cast therto clowes; and when hit is brayed, draw hit thik thurgh a fraynour, and bete hit over the fire. And take eyren avoided al oute that is therin, and fave the zolkes als home as thow may (as whole as you can), and walke hom clene; and then put in the stuff als bote in the shelles, and take clowes, and glide the heddes, and plant hom aboven there hit is voyde, and set hom upright; and when the stuff is colde, pille away the shelles, and take leches lumbarde cut on leches, and lay hit in chargeours, and strawe above pouder of ginger, and fugre, medele togeder; then set the eyren betwene, and servve hit forthe.

Leche lumarde.

Take honey clarified, and vernage, or other wyne, and let hit boyle togeder, and colour hit with saundres and saffron, and cast therto pouder of pepur, or of greynes, and a lytel pouder of canel, and in the boylnye caste therto grated bred to make hit thik; and when hit is ful boyled, that hit be thik ynoth in the fettynghe doune, put therto a lytel vyngur, medele with pouder of ginger, and fere hit togeder; and then poure al on a faire canevas, and let hit kele; and when hit is colde, cut hit in faire brode leches, and lay hom in dihes, and strawe above fugre, and pouder of ginger medeled togeder; and servve hit forthe.

Pomes Dorre.

Take felettes of pork, and rolte hom half raw, and bray hom, and in the brayinge caste therto a few zolkes of eyren, and a few clowes; and when hit is brayed, do hit into a vefel, and put therto pouder of pepur ynoth, and colour hit with saffron; and do therto fugre or honey clarified, and a few raisynes of corance, and medel al together; and then set a panne over the fire with water, and let hit boyle, and make rounde pelettes of the greneffe of an ey of the fame stuff, and cast hom into the boylnye water, and fethe hom, and then do hom on a spit, and rolte hom; and in the rolynge, endore hom zelow with zolkes of eyren, and flour, and saffron, medele togeder, and some grene if thow wyl with royst of herbes endorre hom, and servve hit forthe.

Appetuns for a lorde, in opyntide.

Take appuls cut of tweyne or of foure (cut in two or three pieces), and fethe hom, and bray hom in a mortar, and then skreyn hom; and when thay be sryned, do hom in a pot, and let hom feth the tl the jouff (juice) and the water be fothern outhe, and put then therto a lytel vernage, or other swete wyne, and cast therto fugre; and when hit is fothern in the fettynghe doune of the pot, put therto a few zolkes of eyren beten and styned, and fet up the potage, scoldyng, and put therto a lytel water of euerofe, and stere hit wel togeder, and dreft hit up fiondynghe on leches in dihes, and straw aboven blomes of qwerdelynges (qu. codlings) or of other gode frute; and servve hit forthe.

This potage is in sefonna April, May, and June, while that trees blowen.

This
ANCIENT COOKERY.

This potage may be made in Lenten, and also in opentyde, on this same manere, withouten cyren.

MEDICINA OPTIMA ET EXPERTA PRO STOMACO ET PRO CAPITE IN ANTICHO HOMINEM §.

Take ginger, canel, long pepur, rofe-marine, graynes, of ichone a quartrone; then take clowes, maces, spikenarde, nutmukes, gardamour, galengal, of ichone one unce; liqui aloe, calamy, aromatici, croci, rubarbi, reupontici of ichone nine penny-weight; make of al this a gros poudre; then take a galone of swete wyne, ofeye, or bailard, and cal therto, and do hit in a clene pot of urthe, and let hit flonde al a nght togeteder, and stir hit oft, and melle hit wel, and let hit flonde tyl on the morwen, tyl hit be clere; then take out the clere from the poudre, and put hit into a glasse; then have a bagge redy of faire lynyn clothe, that hit be made brode above, and scharpe benethe. And therin put the poudre, and honge the bagge bytwene two trefills, and let hit renne oute qwat hit wil; and then take alle that rennes oute from the poudre, and that clere that thou hadhit byfore of the wyne, and medel therwith two pounde of lofe fugre or more, tyl hit be right swete; and therof caft aboven the bagge, and let hit renne thorough efliche tyl that hit be ronnen al thorough; and that is clepet clarry. And therof take yche day, fyve spoonfull in the morwen, with three soppes of bred wel foked therin, and forberc hedes of fyshw and of fleishe; and also forberc goutous metes, and unholfome.

§ An excellent approved medicine both for the stomach and head of an elderly person. There were other modes of making this liquid stomachic. I find the following receipt in Arnold’s Chronicle of London.

"The craft to make clarry.

For eighteen gallons of good wyne, take half a pounde of ginger, a quarter of a pound of long peper, un ounce of safron, a quarter of an ounce of coliaundyr, two ounces of calomole dromaryc, and the third part as much honey that is claryfied, as of youre wyne; breyne thym through a cloth, and do it into a clene vesell."
Ancient Receipts to Preserve Fruits.

To preserve pippins red.

Take your best coloured pippins and pare them; then make a piercer, and bore a hole through them; then make syrup for them, as much as will cover them, and so let them Boyle in a broad preserving pan: and put into them a piece of cinnamon stick, and so let them Boyle, close covered, very leisurely, turning them very often; for if you turn them not very often, they will spoil, and the one side will not be like the other; and let them thus Boyle until they begin to gelly; then take them up and pot them, and you may keep them all the year.

To preserve pippins white.

Take faire large pippins, and after candlemas pare them, and bore a hole thorow them, as you did for the red ones; then make a sweeter syrup for them, and so let them Boyle till they be tender; then take them up, and Boyle your syrup a little higher; then put them up in a gally-pot, and let them stand all night, and the next morning the syrup will be somewhat weaker; then Boyle the syrup againe to his ful thiknes, and so pot them and you may kepe them all the yeare. If you please to have them tafe a pleafante tafe, more than the natural pippin, put in one graine of mulke, and one drop of the chymicall oyle of cinnamon, and that will make them tafe a more pleafant tafe.

To preserve pippins greene.

Take pippins when they be small and greene of the tree, and pare three or foure of the worlde; and cut them all to peeces; then Boyle them in a quart of faire water, till they be pap; then let your liquor come from them, as you do from your quodiniacke, into a bason; then put into them one pound of sugar clarified, and put into this as many greene pippins unpared, as that liquor will cover, and so let them Boyle softly; and when you see they be Boyled as tender as a quodling, then take them up, and pull off the outermost white skin, and then your pippins will be greene; then Boyle them in your sirup againe till your sirup be thicke, and so you may kepe them all the yeare.
To preserve apricocks.

Of apricocks take a pound, and a pound of sugar, and clarifie your sugar with a pint of water; and when your sugar is made perfect, put it into a preserving pan, and put your apricocks into it, and so let them boyl gently; and when they be boyled enough, and your sirup thicke, pot them, and so keepe them; in like manner you may preserve a pearre-plum.

To preserve Mirabolaus, or Mala-caladonians.

Take your mala-caladonians: stone them, and perboyle them in water: then pill off the outward skin of them; they will boyle as long as a peace of beefe, and therefore you need not feare the breaking of them; and when they be boyled tender, make sirup of them, and preserve them, as you do any other thing; and so you may keepe them all the yeare.

To preserve pom-citrons.

Of your pom-citrons take one pound and an half, and cut them some in halves, some in quarters; and take the meat out of them, and boyle them tender in faire water; then take two pound of sugar being clarifie, and make sirup for them, and let them boyle in sirup a quarter of an hour very gently; then take them up and let your sirup boyle till it be thicke; and then put in your pom-citrons, and you may keep them all the yeare.

To preserve cherries.

Of the best and fairest cherries take some two pound; and with a pair of sheeres clip off their flalkes by the midde; than waie them cleane, and beware you bruife them not; then take of fine Barbarie sugar, and set it over the fire, with a quart of faire water in the broadest vessell you can get, and let it seethe till it be somewhat thicke; then put in your cherries, and stirr them together with a silver spoone, and so let them boyle, always scumming and turning them verie gently, that the one side may be like the other, until they be enough; the which to know you must take up some of the sirup with one cherrie, and so let it coole; and if it will scarce run out, it is enough. And thus being cold, you may put them up, and keepe them all the yeare.

To preserve red rose leaves.

Of the leaves of the fairest buds, take halfe a pound; sift them cleane from seeds; then take a quart of faire water, and put it in an earthen pipkin, and set it over the fire until it be scalding hot; and then take a good many of other red rose leaves, and put them into the scalding-water, until they begin to look white, and then strain them; and thus doe untill the water look verie red. Then take a pound of refined sugar, and beat it fine, and put it into the liquor, with halfe a pound of rose-leaves, and let them scethe together till they bee enough; the which to know is by taking some of them up in a spoon, as you doe your cherries; and soe when they be thorow cold, put them up, and keepe them verie close.
No. 5.

The great feast at the intronzation of the reverende father in God George Nevell, Archbishop of York, and Chauncelour of Engelande in the VI. yere of the raigne of kyng Edward the fourth, And first the goodly provision made for the same.

\[
\begin{array}{c|c|c|c|c|c}
\text{In Wheate} & \text{CCC. quarters.} & \text{Wylde Bulles} & \text{vi.} \\
\text{In Ale} & \text{CCC. tunne.} & \text{Muttons} & \text{M.} \\
\text{Wyne} & \text{C. tunne.} & \text{Veales} & \text{CCC.} \\
\text{Of Ipocras} & \text{one pipe.} & \text{Porkes} & \text{CCC.} \\
\text{In Oxen} & \text{Cilii.} & \text{Swannes} & \text{CCC.} \\
\text{} & \text{} & \text{Geefe} & \text{} \\
\end{array}
\]

* One pipe of Ipocras. In the "Roll of curty" No. 191 is a receipt for making this high spiced liquor. There is another very complicated and tedious process, to be found in Mr. Pegge's glossary to the roll, from a MS. of Thomas Asle, Esq. The following is a shorter and more intelligible receipt than either, for which reason I give it; it is extracted from Arnold's chronicle.

"The crafte to make ypocras.

"Take a quarte of red wyne, an ounce of synamon, and halfe an unce of gynger; a quarter of an ounce of greymes" (probably of paradise) "and long peper, and halfe a pounte of suger; and brode (brei') all this (not too small) and than put them in a bage (bag) of wullen cloth, made therefore, with the wyne; and lethe it hange over a vefel, tylle the wyne be rone thorne."

Our ancestors appear to have been very partial to this beverage; it was served up at every entertainment public and private. It generally made a part of the last course, and was taken immediately after dinner, with wafers or some other light biscuits. The wyne and spieces were frequently served separately, at grand entertainments. This service was called at court "the voide", and attended with the most tiresome pomp and ceremony. See Royal Household Establishments, p. 175. Repeated instances occur in Froissart of the same service, "After dinner", says our chronicler, "they toke other pallyymes in a great chambre, and hereyng of instruments, wherein the erle of Poiz greatly delightt. Than nouer and iprec was brought. The erle of Harcourt, served the Kyng of his iprec-place. And Sir Gerard de la Preyn, served the duke of Burborne. And Sir Monaunt of Notilles served the erle of Poiz, &c. Froissart's chron. tom. II. cap. 164. fol. 184. a.

"It is somewhat singular that in all the accounts of the ancient English entertainments, the turkey, (a bird which makes such a respectable figure at the table of the present day,) does not make its appearance. The cromne, the fawne, the curlew, and the heron, all equally unpalatable, and disgusting, and which are now struck out from our bill of fare, occupied its place. Baker in his chronicle tells us the turkey did not reach England till the year 1524."

"About
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

Geefe — — MM.
Capons — — M.
Pygges — — MM.
Plovers — — iii. C.
Quayles — — C. dofen.
Of the foules called Rees — CC. dofen.
In Peacockes — — Ciiii.
Mallardes & Teales — — iii. M.
In Cranes — — CC. iiiii.
In Kyddes — — CC. iiiii.
In Chyckyns — — MM.
Pigeons — — iii. M.
Coppes — — iii. M.
In Bittors — — CC. iiiii.
Herons and Heres — — iii. C.
Feslanton — — CC.

| Partridges — — — v. C. |
| Wodcockes — — — iiiii. C. |
| Curlwes — — — C. |
| Egrittes — — — M. |
| Stagges, Buckes, and Roe — — — v. C. and mo. |
| Palsies of Venison colde — — — iiiii. M. |
| Parted dysthes of Gelly — — — M. |
| Playne dysthes of Gelly — — — MMM. |
| Colde Tartes baked — — — iiiii. M. |
| Colde Cuffardes baked — — — iiiii. M. |
| Hot partes of Venison — — — xv. C. |
| Hot Cuffardes — — — MM. |
| Pykes and Breames — — — viii. C. and viiiii. |
| Porpotes and Seales — — — xiii |
| Spices, Sugered delicates, and Wafers, plentie. |

The names of the great Officers there.

First, the Earle of Warwicke, as Stewarde.
The Earle of Northumberland, as Treasurer.
The Lorde Haftynge, Comptroller.

Sir Richard Strangwiche, Sewer 4.

"About the 15th of Henry VIII. (says he) it happened that diverse things were newly brought into England,
"whereupon this rhyme was made,
"Furkier, carps, hoppes, piccarrell and boere,
"Cam into England all in one yeare."

Baker's chron. casualties under the reign of Henry VIII.

In the introduction I have had occasion to remark, that the peacock was served up at grand feasts, with all his plumage on, and the tail spread; I forgot at the same time to observe, that other large birds such as the *f sponsoring, etc. appeared also in their natural attire on extraordinary occasions. Vide Holling. p. 1497. a. 10.

1 "Herons and Heres" i.e. herons. Egrittes are young herons.

4 "Sir Richard Strangwiche, sewer." In addition to what has been already said of this officer in the introduction, we may observe, that on solemn occasions, he sometimes preceded the first dish, mounted on a horse.
Vide Leland's collect. vol. VI. p. 98. and vol. IV. 328. The degree of importance which in the ages of chivalry had distinguished the office of sewer, gradually wore away, and towards the close of the 16th century, it was only on extraordinary occasions that people of rank and repute were officiated in that character. In the houses of the nobility, however, in Henry the 8th's time, and probably in the reign of his successor, (for the spirit and institutions of chivalry were by no means even then extinguished,) the office of sewer, was filled by a personage of consequence. The third son of the Earl of Northumberland was appointed to attend his father's board daily in that character, while the second son officiated as carver. Vide North. Household book, p. 105. At the coronation of Elizabeth, Henry the 7th's wife, the Lord FitzGerald, served as sewer; he was drest in his forecoat, with tabard-
of-arms, a hood about his neck, and a towel above all; he preceded and served the dishes, which were all borne by knaves. Vide. vol. IV. p. 245. There is a story on record, which, if it has any foundation, proves the high estimation the sewer was held in, and the repectability of his office, in the middle ages. We are told, "King Edmond, brothyr to Athyllon, for the trouthe and diuycence that he found in his sewer, (fauour), in his feryce doyng, that lond, loved hym to a gaine, that he put hymself in his enemies horse to dye, to fave and defende his daryly beloved service, in such a time as he stood in perill." Houffold stabi. p. 36. 37. The court feasts of the 16th century degenerated mizerably, in point of diligence and decorum, from their ancient predecessors in office, if we may give credit to a poet who seems to have been witness to their ill-behaviour, not.

"Slowe be the sewer in servant in alway,
"But swift be they aftar, taking the meate away;
"A speciall cutlem is ufed them amongst,
"No good dish to suffer on borde to be long."

"If
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

Sir Walter Worley, Marshal, and viii. other knights for the Hall. Also viii. Squyers, besides other two Sewers. Sir John Malyvery, Panter.

The Sergeant of the Kinges Ewyer, as Ewerer. Greylloke and Nevell, keepers of the Cubborde. Sir John Breaknok, Surveyor in the hall.

Estates sifting at the hygh Table in the Hall. 5

First the Archbishops in his estate: upon his ryght hande the Bishop of London, the Bishop of Durham, and the Bishop of Elye: upon the left hande the Duke of Suffolke, the Earle of Oxforde, and the Earle of Worcester.

At the seconde Table in the Hall.


Thabbot of Whyty. Thabbot of Meux.

Thabbot of Selby. The Prior of Bridlyngton.

The Prior of Gisbrough, and other Priors to the number of xviii. sifting at the Table.

At the third Table in the Hall.

The Lorde Montague. The Lorde Cromwell. The Lorde Scrope.

The Lorde Daeres. The Lorde Ogle. With xlviii. Knights sifting at the boorde.

At the fourth Table there.

The Deane of Yorke: Mynifter, and the Deane of Saint Savior, with the brethren of the sayde Mynifter.

At the fift Table in the Hall.

The Maior of the Staple at Calice, and the Maior of Yorke, with all the Worthyfull men of the sayde citie.

At the sixth Table.

The Judges of the lawe, foure Barons of the Kynges Exchequer, and xxvi. learned men of lawe.

"If the drie be pleasent, euyther flehe or fythe, "Ten handes at once swarme in the drie: "And if it be flehe ten knives that thou see, "Mangling the flehe, and in the platter see. "To put there thy handes in perill without fayle, "Without a gauntilet, or elt a glove of mayle.""

Barkley's eegles. Eg. 2d.

The two last lines remind us, Mr. Warton observes, of a saying of Quin, who declared it was not safe to sit down to a feast in one of the city-halls, without a forged-hilted knife and fork. Not, adds he, that I suppose Mr. Quin borrowed his sayd mots from black letter books. Wart. Hist. Eng. poet. vol. II. p. 223, note (d).

"Estates." Persones of high rank, noblemen, &c. In this sense the word is frequently used in our translation of the bible. Vide with chap. Mark, xxth verf. X 2
At the left Table in the Hall.
Threscoe and nyne worshipfull Esquires, wearyng the Kynges lyvery.

Eßates syttyng in the cheefe Chamber.
The Duke of Gloucesthe the Kynges brother. On his syght hande the Duches of Suffolke. On his left hande the Countesse of Weftmerlande, and the Countesse of Northumberlaonde, and two of the Lorde of Warwicke daughters.

At the second Table there.
The Barronnesse of Graystoke, with three other Barronneses, and xii. other Ladies.

At the third Table there.
xviii. Gentlewomen of the sayde Ladies.

Eßates syttyng in the seconde Chamber.
The elder Dutches of Suffolke. The Lady Haslynges. The Lady Fitzhewes.

At the seconde Table there.
The Ladie Huntley, the Ladie Strangwiche, and viii. other Ladies syttyng at the table there.

Eßates syttyng in the great Chamber.
The Bishop of Lincolne. The Bishop of Exceter. The Bishop of Carlisle.
The Bishop of Cheshet.

At the second Table there.
The Earle of Weftmerlande, the Earle of Northumberlaonde, the Lord Fitzhewes, the Lord Stanley, and x. Barons more there.

At the third Table there.

In the lowe Hall.

Gentlemen, Frankliës, and head Yeomen, foure hundred and xii. twyce sylled and servèd.

7 "Frankliës," Independent country gentlemen; whose estates were perfectly free, not fettered by feudal services, or liable to the exactions of arbitrary Lords. Chaucer gives a pleasing description of the Frankliës, of the 14th century. Hospitality and conviviality seem to have been the most striking features of his character.

"An householder, and that a gret, was he:
"Saint Julian he was, in his countre.

"His
THE INTHONIZATION OF ARCHBISHOP NEVILL.

In the Gallery.
Servauntes of noble men twyce fylled and served, foure hundred and mo.
Officers and servauntes of Officers M.
Cookes in the kytcynh Lxii.
Of other men servauntes, with Broche s turners CXv.

The order of certayne Dynners, as they were set foorth in course.
First, Browne and Butarde, with Malmsfey out of course.

<table>
<thead>
<tr>
<th>The first Course.</th>
<th>The second Course.</th>
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<tbody>
<tr>
<td>Frumentie, with Venison.</td>
<td>Swanne with Galendine.</td>
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<tr>
<td>Potage Ryall.</td>
<td>Capons with whole Geese rost.</td>
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<tr>
<td>Hart poudred for standard.</td>
<td>Corbettes of Venison rost t.</td>
</tr>
<tr>
<td>*Roo poudred for Mutton.</td>
<td>Beef.</td>
</tr>
<tr>
<td>Frumentie Ryall.</td>
<td>Venison baked.</td>
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<tr>
<td>Signettes rosted.</td>
<td>Great cuttard planted, as a fultletic.</td>
</tr>
<tr>
<td>First, Jelly, and parted raying to potage.</td>
<td>Plovers rost.</td>
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<tr>
<td>Venison in breake.</td>
<td>Breames in sauce ponnyuert</td>
</tr>
<tr>
<td>Pecocke in his Hakell.</td>
<td>Leche Cipres.</td>
</tr>
<tr>
<td>Cony rosted, Roo reverfed.</td>
<td>Fuller napkyn.</td>
</tr>
<tr>
<td>Lardes of Venison.</td>
<td>Dates in molde.</td>
</tr>
<tr>
<td>Partridge roste.</td>
<td>Cheftons ryall, a fultletic.</td>
</tr>
<tr>
<td>Wodcockes rost.</td>
<td></td>
</tr>
</tbody>
</table>

"His brede, his ale, was alway aftir one;"
"A better viandid men was no wher none;"
"Without bath mete never was his houfe,"
"Of fish and flete, and that so plenteous,"
"It fnewid in his houfe of mete and drink,"
"And of all dainties that men couthe of think."
"After the sondrie feasons of the yere,"
"So chaungid he his mete, and his suppere."
"Many a fat partriche had he in mewe,"
"And many a breme, and many a luce (jack) in fewe."
"Woe was his cooke, but that his fuces were"
"Poinant and sharp, and redy all his gere."
"His table dormaunt (fixed) in the halle alway,"
"Stode redy coverid all the longe day.""  

Chaucer Freere's Tale, v. 356.

* "Broche-turners." Before the introduction of jacks, spits were turned either by dogs trained for the purpose, (a custom practised even now in some parts of England), or by lads kept in the family, or hired, as occasions arose, to turn the spit. This culinary implement was denominated a broche, because it broched or perforated the meat. Vide Jun. Etym. Ang. in Verbe.
* "Roo," i. e. roe in the lieu of mutton.
* "Corbettes." Goblets, large pieces.
* "Pecocke in his hakell." I conceive this dill to have been, the peacock served up in all his splendor, with his feathers on, his tail expanded, and his neb or beak ornamented with gold.
The third Course.

Blank desire.
Dates in Compost.
Byters rost.
Feyfauntes rost.
Egritte rost.
Rabites rost.
Quayles rost.
Martynettes rost.
Great byrdes rost.
Larises rost.
Leche baked.
Fritter Crispayne.
Quinces baked.
Chamblet viander, a suftletie.

Item Wafers and Ipocras, and Damaske Water to wash in after dyner. 19

An other service of a dynner as it was set foorth,

First Brawne and Mustarde out of course, served with Malmesey.

The first course.

A suftletie of Saint George.
Viante Cipres potage.
Partridge in brafill.
Pellets of Venison rost.
Swanne rost.
Capons of grease.
Teales rost.
Pyke in Harbulet.
Wodecokes baked.
Partriche Leiche.
A Dolphin in foyle, a suftletie.
And a Hart for a suftletie.

The seconde course.

Brent Tuskin to potage.
Crane rost.
Cony rost.
Herenthew rost.
Curlew rost.
Breame in Harbulet.
Venison baked.
A Dragon, a suftletie.
A porte payne.
Leche Damaske, and Sampson a suftletie.

The thirde course.

Dates in compost.
Pecocke with gylt neb.
Reyes rost.
Rabits rost.
Partridge rost.
Redhankes rost.
Plovers rost.
Quayles and Stynites rost.
Larises rost.
Tenche in gelly.
Venison baked.
Petypanel a marchpayne.
A suftletie, a Tart.
Leche Lumbart gylt, partie gelly and a
suftletie of Saint William, with his
coate armour betwixt his handes.

Item Wafers and Ipocras when dyner was done.

Here

19 “Damaske water.” Probably perfumed water.
19 “Pellets,” &c. Legs of venison, or as we call them now, haunches.
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

Here followeth the servyng of Fyse in order.

The first course.

First potage.
Almonde Butter.
Red Herrynges.
Salt fryst.
Luce falt.
Salt Eel.
Kelyng, Codlyng, and Hadocke boyled.

Thirlepoole rost.
Pyke in Harblet.
Eelles baked.
Samon chynes broyled.
Turbut baked.
And Fritters fryed.

The seconde course.

Freyhe Samon jowles.
Salt Sturcgon.  
Whyntynges.  
Pylchers.  
Eeles.  
Makerels.  
Plases fryed.  
Barbelles.  
Conger rost.  
Troute.

Lampry rost.
Bret.
Turbut.
Roches.
Salmon baked.
Lyng in gelly.
Breame baked.
Tenche in gelly.
Crabbes.

The thirde course.

Jowles of frehe Sturcgon.  
Great Geles.  
Broyled Conger.  
Cheuens.  
Breames.  
Rudes.  
Lamproncs.

Small Perches fryed.  
Smeltes rost.  
Shrympes.  
Small Menewes.  
Thirlepoole baked.  
And Loppeter.

Hereafter followeth the service to the Baron-bishop within the close of Yorke.

First the Uther must see that the Hall be trymmed in every poyn, and that the Cloth of eftate § be hanged in the Hall, and that four Quyshions of eftate be set in order upon the Benches, byng of fine Silke, or cloth of Gold, and that the hygh Table be set, with all other Boordes, and Cubberdes, Stooles and Chayres requisite within the Hall, and that a good fire be made.

Item,

§ "Cloth of eftate," A pallium, pall, or canopy which was suspended over the high table, or at least over that part of it, where the most honorable and exalted personages were seated.

¶ "Cubberdes." These cup-boards were different from those repositories of plate, china, &c. which we call by that name in the present age; being nothing more than moveable boards, or tables, on which were placed the bread, salt, knives, spoons, drinking vessels, &c. They so far resembled our side-boards, that on them, as with us, was displayed the gold and silver plate belonging to the house; and where there was not a sufficient number of utensils composed of these valuable materials, the deficiency was supplied by plated or gilt vessels, which were denominated by our ancestors, "counterfoot vessel." Vide supra, and North. House. book.
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

Item, the Yeoman of the Ewrie must cover the hygh Table, with all other Boordes and Cubberdes, and the Ewrie must be hanged, and a Bafon of eftate thereupon covered, with one Bafon of aflaye; and therupon one Cup of aflaye to take thaffay therof, and therupon to lay the chiefe napkin: and of the ryght syde of the Ewrie the Bafons and Ewers for the rewarde, and of the left syde for the seconde meffe.

Then the Panter must bryng forth Salt, Bread, and Trenchers, with one brode and one narrow Knufe, and one Spooone, and fet the Salt right under the middeff of the Cloth of eftate, the Trenchers before the Salt, and the Bread before the Trenchers towards the rewarde, properly wrapped in a napkyn, the brode knyfe poynct under the Bread, and the bake towards the Salt, and the leffe Knufe beneathe it towards the rewarde, and the Spooone beneath that towards the rewarde, and all to be covered with a Coverpane of Diaper * of fyne Sylke. The Surnappe must be properly layde towards the Salt endlong the brode edge, by the handle of thafornamed Yeoman of the Ewrie: and all other Boordes and Cubberdes must be made redy by the Yeoman of the Pantry, with Salt, Trenchers, and Bread.

Also at the Cubberde in lyke maner, must the Panter make redy, with Salt, Bread, Trenchers, Napkins, and Spooones, with one brode Knufe for the rewarde.

And when the Lorde and all the Strangers are come in, then the Marhall must appoynt Carver, Sewer, and Cupbeare, which is a Deacon in the Churche, with Gentlemen for the rewarde, and two for the seconde meffe to lay Trenchers, Bread, Napkyns, and Spooones, with other necessaries belonging to the Table.

Then the Sewer shall go to the dresser, to knowe yf the Cookes be redy, and when they be redy, he shall shew the Marshal, and then the Marshal shall commaunde Carver, Sewer, and Cupbeare to wafhe at the Ewrie.

Thate done, the Yeoman of the Ewrie shall arme the Carver with one Towell from the left shoulder to under the ryght arme, and geve the napkyn of eftate for thaffay, and lay it upon the same shouder of the Carver, and the Carvers owne napkyn upon his left arme, and in lyke maner he shall arme the Sewer with an other Towell, from the ryght shoulder to under the ryght arme.

Then

* "Diaper sylke." "Diapering is a term in drawing. It chiefly serveth to counterfeit cloth of gold, silver, damask, branchet velvet, camblet," &c. Peacham's compleat Gent. p. 345. Chaucer has the word frequently.

"Upon a fede bay, trapped in fede,
Covered with cloth of gold diaprid wele." Knight's Tale, v. 2160.

That is embroidered, or interwoven with figures of flowers, animals, houses, &c. and in this sense we still apply the word to linen towels and table cloths.

"The furnappe, was what we at present call a napkin. The profound ceremony with which this cloth was spread on the royal table, was as follows. "As for the fewar and uhuer, and laying of the furnappe. The fewar shall laye the furnappe on the board-end, whereas (afore) the bread and salt standeth; and lay forth the end of the same furnappe and towell. Then the uhuer shold fallen his rodd in the forefaid furnappe and towell, and foe drawing it doone the board, doinge his reverence afore the Kinge, till it passe the board-end a good way; and there the fewer kneeling at the end of the board, and the uhuer at the other, stretching the said furnappe and towell, and foe the uhuer to lise upp the end of the towell well on the boarde, and rise, goinge before the Kinge, doeing his reverence to the King, on the same side the furnappe bee gone upon, and on that side make an eftate with his rodd; and then goinge before the Kinge, doinge his reverence, and foe make another eftate on the other side of the Kinge, and lo goinge to the board's end againe, kneele downe to amend the towell, that there bee no wrinkles fave the eftates. And then the uhuer doeing his due reverence to the King; goinge right before the Kinges with his rodd, the side of the same towell, there as the bason shall stand; and dosinge his reverence to the King; to goe to the board's ende againe; and when the King hath wash'd, to bee ready with his rodd to pust upp the furnappe, and meete the fewer againe the Kinge, and then the fewer to take it upp." Vide Royal Houfe, ellab. p. 119. Nearly the same formalities and genuflections were observed in covering the table, and spreading the furnappe or double towell, for a great lord, an infallence of which occurs in the account of this very feast; a proof of the strong attachment of our ancestors to pomp and magnificence, and of their taking the court for their model in what concerned culinary affairs, and the service of the table."
Then the Marshall with the Carver must go towards the hygh Table, and the Panter to folowe them, makynge their obeysance first in the middest of the Hall, and agayne before the hygh Deafe; then the Marshall and the Panter must stand styll, and the Carver must go to the Table, and there kneele on his knee, and then aryse with a good countenance, and properly take of the Coperpane of the Salt, and gave it to the Panter, which must stand styll.

Then the Carver must remove the Salt, and set it under the left edge of the cloth of eiste to the seconde messe, and set your Bread beneath the Salt towards the seconde messe, and let it remain styll wrapped.

Then with your brode Knyfe remove your trenchers all at once tofore the Salt, or towarde the rewarde, and then with your brode Knyfe properly unclofe the naplyn that the bread is in, and set the Bread all beneath the Salt towards the seconde messe: then the Table cleanfed, the Carver must take with his brode Knyfe a title of the uppermost Trencher, and gave it to the Panter to eate for thayfe thereof, and of the Bread gave afly in lyke manner: then uncover your Salt, and with a cornet of Breade touch it in four partes, and with your haende make a floryshe over it, and gave it the Panter to eate for thayfe thereof, who goeth his way, then cleanse the Table cleane: that done, one Gentleman at the rewarde, and the Yeoman of the Ewrie at the seconde messe, must let downe the Surnappe from the Table.

Then with your brode Knyfe take one of the Trenchers flockes, and set it in your naplyn erode in your left hande, and take four Trenchers, eche one after another, and lay them quadrant one befyls another before the Lordes feste, and lay there principal a lote on them, then set downe your Trenchers, and take up your Bread with your brode Knyfe, and cut therof three small peces one after another, and lay them on the left hande of the Lorde, then cleanse the Table cleane.

In the meanes time the Yeoman of the Ewrie kyffeth the Towell of eistate, and layeth it on the Marshall's left shoulder, and he taketh the afluay of the water, and geveth the Cupbears the bafon of eistate, with the Cup of afluay. Then the Marshall with the Cupbears goeth to the Lorde, and there maketh their obeysance. Then the Marshall kyffeth the Towell for his afluay, and fo layeth it on the left shoulders of the Lorde of the houfe, or maister of the same, yt any suche be, and the same Lorde or maister flandeth on the left hande of the Baron bishop. Then the Marshall taketh the Cup of afluay, and the Cupbears putteth forth water into the fayde Cup, and drynketh it for the afluay thereof, then he powreth forth water into the fayde Cup, and drynketh it, &c. and then powreth forth water out of the Bafon of eistate, into the § Bafon of afluay. Then the Lorde

† "The hygh desse." Here, the word desse seems to be synonyms with table; originally its significiation was different. In its earliest acceptance, the desse, or old English des, was the canopy suspended over the high table. Warrow's Hist. Eng. Poet. vol. i. p. 40. Afterwards it came to signify the high table itself, as appears from the following passage in Matthew Paris. "Priore prandente ad magnam mensam, quan das velugo appellamus." In vit. Abbati. S. Alb. p. 92. See also the glossary to Matt. Par. in verb. The word desse was borrowed from the French daie, which signified the pallium placed over the head of the principal person at a magnificent feast. Warton, v. i. p. 422. "Galii etiamnam daes appellant umbraculum quod capiti fedentis suit," prandentis vel canemis superpositor." Du Prene's Gloss. tom.II. p. 4.

‡ "A cornet of bread." A small conical piece of bread, called a cornet from its being cut so as to resemble the horn of an animal. "Cornet dichtum, quod fit veluti parvum quoddom cornu." Jun. Etym. Ang. in verb.

§ "The bafon of afluay." This was the vessel into which the afluayer or taffer poured a small quantity of the liquor intended for the Lord, and drank it off, previous to its being tasted by any one else. The cooks also, we find, observed the same ceremony with respect to every dish sent from the kitchen, and even the towel intended for the great man's hands, was not placed before him without a tifs of tentation. Thes precautions (which the well-grounded suspicions of tyranny first invented) were taken to counteract any attempts at poisoning, a practice by no means unusual in this country formerly. Vide Pegge's pref. p. 9. Hence the office of afluayer was a post of some trust and confidence. There does not appear however to have been any particular person appointed to execute the duties
Lorde or maister of the houfe dothe gave the Towle ende to the cheefe dignitie or prebendarie, to holde till the Bishop have waished, and then all other do waish in their degree in Bafons prepared for them.

That done, the Marshall setteth the Lorde with all other in their degree at the rewarde and seconde meffe.||

The Lord hath none to syt before hym, except he be as good as he. Then the Carver taketh the Napkyn from his shoulde, and kyffeth it for his aflay, and delverereth to the Lorde. Then taketh he the Spooone, dryeth it, and kyffeth it for his aflay, and with the brode Kniffe he layeth it to the Lorde of his ryght hand, and so cleneth the Table cleane, and then one Gentleman geveith Trenchers, Bread, Napkyns, and Spoones to the rewarde, and an other to the seconde meffe in lyke maner.

Then the Church boorde is set, with the miniflers therof only, and other gentlemen minors at the Marshall boorde fet in order.

In the mean tyme the Sewer goeth to the dreffer, and there taketh aflay of every dythe, and doth give it to the Stewarde and the Cooke to eat of all Forreges, Muftarde, and other fawces. He taketh the aflay with cornets of Trencher Bread of his owne cuttyng, and that is thus: He taketh a cornet of Bread in his hande, and toucheth three partes of the dythe, and maketh a florilfe over it, and geveith it to the aforesaid perfons to eate, and of every stewed meate, rosted, boyde, or broyle, byng fythe or flethe, he cuteth a little thereof, &c. And yt he be baked meate cloe, uncloie it, and take aflay therof as ye do of fawces, and that is with cornettes of breade, and so with all other meates, as Culfardes, Tarts, and Gelly, with other such lyke. The miniflers of the Church doth after the olde custome, in fyngyn of some proper or godly Caroll.

When all is in cource, the Marshall and the Sewer goethe together before the courfe to the hygh Table, makyng their obeyfaunce in the myddle of the Hall even before the hygh Table. Then the Marshall flandeth flyll, and the Sewer kneeleth on his knee belydes the Carver, who receaveth every dythe in courfe of kynde, and uncovereth them. Then the Carver of all potages and fawces taketh aflay with a cornet of trencher bread of his owne cuttyng, he toucheth three partes of the dythe, and maketh a florilfe over it, and geveith it to the Sewer, and to hym that beareth the difhe, who kneeleth in lyke maner, to eate for the aflay therof. Then of your stewed meates, broylede, fryed, or roft meates, be it fythe or flethe, take aflay therof at the myd fyde with your brode Kniffe, and geve it to the Sewer, and to the beare of the dythe: and yt it be any maner of fowl, take the aflay therof at the outfyde of the thygh or wyngge: and if it be any baked meate that is cloed, uncover hym, and take aflay therof with cornettes dypt into the gravy, and geve it to the Sewer, ut supra. And of all Culfardes, Tarts, Marchpaynes, or Gelly, take thaffay with cornettes. And of all Suttleties or Letches, with your brode knyfe cut a little of, and geve it to the Sewer and Bearer, ut supra.

When duties of it; the sewar most customly took the aife, but other officers also are found to have done the same; such as the panter, who taile the contents of the trenchers; the yeoman of the ewere, who drank of the water which was to cleanse the hands of the Lord; the marshall who saluted the towel for his aife; and the cup-bearer who swallowed a small quantity of the liquor which he preferred. At court also, the aife was taken by such offere (or people of rank) as bore the wine or spices for the royal lips. Houshold effb. p. 112. A shadaw of this custom still remains at St. James's, where are two officers denominated vessele of the mouth.||

In these great halls, were severall tables, at which the guests and officers were placed according to their rank, or the degree of authority they held in the household. Till the middle of the 17th century (when this public and expensive style of entertainment was dropped) the order of an arch-bishop's hall was as follows: At the high table sat the prelate and his particular friends. The fadow with the domesticks, who were gentry of the better rank, sat at the table on the right hand side; the almoner, the clergy and others, occupied the table on the left. None but nobility or privy councilors were admitted to the arch-bishop's board. The bishops themselves sat at the almoner's; the other guests at the fawners. Pennant's London, p. 20. The rewardes seem to have been the table that received (or was rewarded with) the dishes from the high table, when the arch-bishop had done with them.
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

When you have carved your first frethe meat, be it fyfhe or flethe, then make your saltes on this maner. First uncover your Salt. Then take your brode Knys in your ryght hande, and with the poynth of ther take up one Trencher, and laye it in your Napkyns ende in your lefthande. Then with your brode Knys take a little Salt, and plane it in your Trencher till it be even. Then with your brode Knys cut your Salt quadrant, and lay it before the three principal Trenchers upon your four quadrant Trenchers, and in the meanes tyne the courte is served to the rewarde and seconde meffe.

Then the Salt must be served at the rewarde, and at the seconde meffe a standing Salt is set without a cover, befides the small Saltes, which is made of bread properly triangled of halfe Trenchers. Then the Church boorde is served, which are ministres of the Church, and no other strangers with them.

In the meanes tyne the Marshall goeth to the Buttery, to see the covered Cup be right svered, and geveth to the Butler his affay, and delyvereth to the Cupbears the Cup of eftate, and when the Cupbears commeth to the Table, after his obeyfaunce, he kneeleth on his knee, and putteth forth third or foure dropspe of Ale into the insyde of the cover of the Cuppe, and fuppes it of for his affay. Then he settes the Cup befides the Lorde and covereth it, and then all the Table is svered with Ale. Marke when the first roff meate bengyn fyfhe or flethe is broken, then the Cupbears goeth to the Seller, and when the Cupbears commeth to the Table, he ueth hym selve as afore, &c.

And before this the Marshall is set, with the Chaplyn and Gentlemen of houfholde, with frangers and Yeomen of houfholde, and servyd *.

The Uther must see for the order of the Hall, and every place where his office doth ly. The Sewer must see that there want no fawkes for any dylyhe in his kynde. Then the Carver must see that the Lord have no foule Trenchers, but kepe them cleane, or els chauenge them, and fo see that he have a good eye and a quicke hande, and not to be over hafflic: then carve the Lorde of every dylyhe a litle, as they be set in by the hande of the Sewer, tyll the seconde courcbe be redy, and fo that ye have a good countenance, although any thyng do quayle in your handes. When the Lorde drynketh be it Wynge or Ale, the Cupbears holdeth the cover under the Cup for the eftate therof, or els he maketh a profer of eftate so farre as he may reache with his arme, not offending the Sewer in any wyfe.

And when the laft dylyhe of the first courcbe is set in, the Sewer goeth to the dreffers, and as he dyd at the first courcbe, so he must at the seconde courcbe in every poynth, as touchyng the affay with other thynges, and when he is redy the ministres of the Churche do fyng solemnly. Then the Marshall and the Sewer goeth together to the hygh Table before the courcbe. Then the Marshall flaneth fylyl, and the Sewer kneeleth on his knee, and delyvereth every dylyhe to the Carver, as he dyd in the firste courbe. All this done, see the Lorde have no foule Trenchers, but geve hym cleane, and fee he want no Brede, and so carve on to the laft dylyhe: and when your Tart or Marchpayne is * broken and set in, voyde your little Saltes immediately.

* The halls of the great, in former times, were always attended by a large concourse of guests; for the Lord not only gave invitations himself, but allowed his servants the privilege of introducing a certain number of strangers. Thus in the * ordinances of the household of George duke of Clarence. Royal Household oftah, p. 55, we find the following permission and regulation for the introduction of these guests. "Item, it is appointed, that every " of the said Duke's meane servantes have sittinge in the balle ceretyn per/rsone; the chambrylayne five, the " steward fauer, the trefurer with his clerke fauer, the controller with his clerke three; the kervers and maister " of the hoastes every of then two, and every other gentlyman one; and every two yeoman one," &c.

† "Marchpayne," Pans faciarcites vel duclarius: quidam. amygdalorum vocant; Hermelinae barbarus 
maxim panis dixit: vulgo martium panem concupant. Jun. Etym. Arg. in Verb. March-pan, was a confection 
made of pistacio-nuts, almonds, and sugar, &c. and in high esteem in Shakespeare's time; as appears from the 
account of Queen Elizabeth's entertainment at Cambridge. It is said that the university presented Sir William

Cecill.
And when the Dyner is done in the Hall, and taken up by the handes of the Uffer, and the seconde meffe of the hygh Table is voyded, then the Panter taketh the standing Salt at the seconde meffe, and when a Gentleman hath taken awaye the voyder there, then an other Gentleman taketh up spoones, ♠ voyder, fawcers, meate, and napkyns of the warde.

The Lordes Cup of eftate must flande styll with Wyne. That done, the Gentleman at the warde must set in a voyder at the neather ende of the warde, and with a brode Knyfe take up all Trenchers and Breade, tyll he come to the Cheefe, and so cleane the Table downwarde agayne, and take the voyder away there as he set it in, with obeyfaunce.

In the meane tyme the Sewer geveth a voyder to the Carver, and he doth voyde into it the Trenchers that lyth under the Knyves poynt for imbraying of the Table, and so cleane the table cleane. Then he taketh up the Lordes Breade, then his Trenchers altogether, and cleane the Table where they did lye, and then make your Knyves cleane with your Napkyn, and with your brode Knyfe take a Trencher from the Salte, and laye it halfe a yarde beneath your Salt toward the warde, and lay your Knyves in order by the Salt, and so flande by whyle the Chaplyns have set in the almes dythe in this maner folowyng.

The Chaplyn must take the almes dythe at the Cubborde, and bryng it before the boorde, and take the lofe of breade that flandeth upon the almes dythe, and set it upon the trencher that lyth upon the boorde, and then take the trencher and the lofe together, and set them upon the almes dythe, and with a good countenaunce take up the dythe, and deliever to the Almner, and so depart.

Then with your brode Knyfe take up the whole Breade, and your whole flockes of Trenchers shaken abreode in the voyder, then take up your Salt in your Napkyn ende in your left hande, and cleane cleane under it with your brode Knyfe, and set it downe agayne: then with your brode Knyfe take up the Lordes Napkyn, and lay it upon your left shoulde, then remove your voyder from you, and with your ryght hande take up the Cup of eftate, and set it beydies the Spooones towards the warde. Then take your Napkyns ende properly in your left hand, and set your Salt therwith behynde your Knyves towards the seconde meffe, and all must flande under the Cloth of eftate, and then flande a little ayyde: then the Cupbearer must take his Cup, makynge his obeyfaunce, and then to kneele of his knee, and with his ryght hande take of the cover, and then take up the Cup and cover it agayne, and with a good countenaunce aryfe up, and so returne to the Seller.

Then the Carver must take the voyder in his handes, and with a good countenaunce make his obeyfaunce to the Lorde, and so go to the place where he shall fyte at dyner.

Then the Panter must make his obeyfaunce before the Table, kneelyng upon his knee with a Towell about his necke, the one ende in his ryght hande, the other in his left hande, and with his left hand to take up the Spooones and Knyves properly, and with his ryght hande to take up the Salt, bowynge his knockels nere together, with his obeyfaunce, and so returne to the Pantry.

Then the Sewer bryngeth foorth Wafers and Rollers, with other Spyces before the Lorde, and in lyke maner Gentlemen at the warde and seconde meffe, and the Lordes Cupbearer, with other Cupbearers, to bryng in Ipocras, with other Wynes prepared: and that done, with your Napkyns cleane the Table.

Then

Cecill, their chancellor, with two pair of gloves, a march-pane, and two sugar-loaves. Peck's Deiderata Curata, vol. II, p. 29. This sweet cake was a constant article in the deserts of our ancestors. Johnson's and Steev. Shak. vol. I, p. 45. note.

† The voyder seems to have been that piece of furniture, which we at present call a tray.
Then the Sewer bryngeth the double Towell to thende of the rewarde upon both his armes, with an obeyfaunce, and kylleth it for his aßay, and then the Marshall commeth before the Lorde, makynge his obeyfaunce. Then the Sewer layeth downe the Towell upon the Table, and geveth thende thereof to one Gentleman, and so from one to another tyll it be conveyed to the Marshall. Then the Marshall muß properly unclofe thende of the Towell, and spredeth it playne in the myddle of the Table before the Lorde: that done, he must have a rodde in his hande lyke unto an arrow fleé, three quarters long, with a needle in the ende, puttyng the sharpe ende thereof under the Towell, through the farre fyde, holdeing the nearer fyde to the rodde with his thome, and also holdying the end of the Towell towards the Lorde for the eftaere thereof, then make your obeyfaunce, and gave the same ende to an other Gentleman towards the seconde meffe.

Then the Sewer at one ende, and a Gentleman at the other ende, to pull the chiefe Towell harde and strayght. Then laye over the one Towell towards the neather syde of the boorde, and pull the chiefe Towell harde and fraught. Then the Marshall muß put the sharpe ende of his rodde under the chiefe Towell agaynft the Lordes ryght hande, and therewithal take holde of the farre syde of the Towell, and holde fast the neare syde to the rodde with your thome, and drawe the Towell half a yarde forwvrdre the rewarde, and lay the bought backwvrdre for the eftaer thereof towards the rewarde, and after that an other of eftaere in lyke maner towards the seconde meffe. Then with thende of your rodde take up the narowe syde of the Towell, and lay it forwvrdre one hande brode, and stroke it over with your rodde from the eftaere to the other. Then laye the second Towell straynte wynynge it to that other Towell of eftaere, and so make your obeyfaunce all and depart, and stande in the mydward of the Hall.

Then all the Chalwyns muß fyre grace, and the Minifters do fyng. That done, the Lordes Cupbears, with other Cupbearers do bryng in water, and the Lordes Cupbears taketh aflay as he did before dyner, and so fetteth downe the Bafon of aflay, and putteth forth Water of the Bafon of eftaere before the Lorde. Then every man wafleth at the rewarde and seconde meffe, and at the Church boorde, and dryeth. Then the Sewer and Gentleman wayer draweth the Towell as they dyd before the warving, and the Marshall maketh his eftaere as he dyd before the warving. That done, the Cupbearer bryngeth in Ale, the Lord hath his aflay, ut supra, and dryketh fyttyng, and al others, then do they arlye, and ever the better the latter, and the Lord laft of all.

Then the Yeoman of the Eweie muß take up the Table cloth, the Uther muß fee the Table, chayres and floose taken away in order. Then the Lorde muß drykynge Wyne standyng, and all other in lyke maner, and that done, every man departing at his good pleasure.

§ The custom which prevaleth in this country is universally at present, of fitting long after dinner, drinking and carousing; was not practiced by the old English. The amusements with which our ancestors filled up the afternoon were various. In fine weather the sports of the field engaged their attention; and the favorite exercise of hunting, very frequently employed them till evening. Vide Holling, chron. p. 26. b. 45. Also John. Steev. Shakespear, vol. viii. p. 373, note. At other times their afternoon amusements were more marked by a spirit of gallantry. The Lords and Ladies, as soon as dinner was over, retired from the hall, and diverted themselves with various sports.

When they had dyned, as I you saye,
Lorde and Ladys yede (seat) to playe,
Some to tabillas, and some to chessse,
With othir gamis more and leffe."
"Knyghtes, gentylmen and gentylwomen daunced; also some good bodys maid games of passe pallce, and did varcy wele." Idem, p. 296. Performers excelling on particular instruments were at this time attended to. Idem, 297. In an ancient poem, intitled "King Arthur," the afternoon sports of the court are thus depicted.

"Eche tok with her a companye
"The fayrefth that fehe myghte a fyre,—syste ladies and sol;
"And went them downe amoon ryghtes,
"Tham to play among the knyghtes,—well bylith with outen fyr.
"The Qene yede to the formeffe ende,
"Betwene launfal and ganweyn the hende,—and after her ladies byght;
"To daunce they wente, al ye fame,
"To fe them playe, hyc was far game,—a lady and a knyght:
"They had menffrells of noche honours,
"Fydeles, fytylys, and trompoters,—and elles it were unryght;
"Ther they playde, fer fche to faye,
"After mete, the somerys daye,—all what hyc was neyr nyght."

No. 6.

Intronizatio WILHELMI WARHAM, Archiepiscopi Cantuar.
Dominica in Passione, Anno Henrici 7. viceflimo, & anno
Domini 1504. nono die Martii.

The hye Stewarde of this feast was Lord Edwarde Duke of Bukyngham, and was
also chiefe Butler, makyng his deptie Sir Thomas Burgher knyght.

First, the fayde Duke sent before his Secretarie to the Lorde Archbpope's officers
to know his lodgyng place, and to shewe his commyng. Alfo he sent his Harbyngers
to make provision for his fervauntes lodgyng, for seuen fere horfes, accordyng to the
composition. Which lodgyng was prepared for hym selfe and certaine of his fervaunts
within the Priors lodgyng, and ryght well garnysshed agaynst his commyng.
The fayde Duke came into Canterburie with an honorable company, with two
hundred horfes, at xi. of the clocke, which was honorably receaved with the Lorde
Archbpope's officers, in the court within the Priors gate, against the South Church dore
of the Priorie, and fo wayted on hym to bryng hym to his lodgyng in the Priorie, whiche
was ferved under the fourme folowyng.

Die Sabbati ad prandium Ducis.

Summa ferculum in die Sabbati scz. cum servit. Archiepiscopi & Ducis. clxii. fercul.

Primus cursus.

| Lyng in foyle. | Samon in foyle. r' |
| Cunger p. in foyle. | Carpe in sharpe sauce. |
| Pyke in latm. sauce. | Ecles roft. r' |
| Cunger. r' | Cuftarde planted. |

2. cursus.

| Frumentie royal marmonic to potage. | Roches fryed. |
| Sturgen in foyle, with Welkes. | Quynce baked. |
| Soles. | Tart melior. |
| Breame in sharpe sauce. | Leche Florentine. |
| Tenches florthyed. | Frytter ammel. |
| Lampornes roft. | 

The
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

The fayde Duke soone upon his dynner demaunded of the Archbishops officers, which he had that authoritie to put hym in possession of his office. It was aunswered therto, that the Archbishops Steward and Surveyour had suche authoritie by worde, and not by wrytynge. This noble man content with this aunswer, reputed it sufficient, demaunded furthermore a convenient place where it shoule be done: Which was brought to my Lorde Archbishops privie clochet, and there Sir Thomas Burgher, beyng then the fayde Archbishops Steward of his Liberrty by patent, with the other two officers abovefayde, delivered unto hym a whyte staflfe in figne of his office, the fayde Sir Thomas Burgher speaking a proposition, with manie good wordes. And this noble Duke tooke the fayde whyte staflfe in curteous maner profellyng his duetie, faying these wordes, That there was never gentleman of his noble progenie before hym, neither after hym ever, shoulde do or execute his office with better wyll and diligence than he woulde to his power, both to the honor and profyte of the fame Archbishop. Whole deedes folowyng proved ryght well his wordes. For immediately the fayde Duke, takynge with hym the Lorde Archbishops officers, toke a view of every hous of office, to oversee the provisions, and to order it to be spent for their lordes honor: and soone after was served at supper under this fourme folowyng.

Die Sabbati ad oceam.

1. curfus.

Lyng.
Pyke.
Samon in forry.
Breames baked.
Cungers in foyle.
Eelles and Lampornes roft.
Leche comfort.

2. curfus.

Creame of Almondes.
Sturjgon and Welkes.
Samon broyled.
Tenche in jelly.
Perches in forry.
Dulct Amber.
Tart of Proynes.
Leche Gramor.

Die dominica in aurora cum dominus Cantuari, ingredieretur civitatem Cantuariae, fircuisimus dux Buck. erat ei obvius cum magna reverentia, & digno apparatu ad ecclefiam S. Andreae, ubi eum receptit honorifice. Et inde praeceffit eundem Archiepiscopum, cum digna multitudine servituum suorum, uque ad magnam ecclefiam Prioratus S. Thome, domino Archiepiscopo procedente pedetire & nudo pedes uque ad eandem ecclefiam, ubi honorifice receptus est a Priori & conventu, & post orationes fulas Sancto Thome, ingrefius elt vestibulum cum clericis suis ad preparandum se ad missam.

Officers to geve attendaunce at the Lorde William Warham's intronization, die & anno supradicto.

For my Lorde boorde.

Hygh Stewarde of the feast, Lorde Edwarde Duke of Buck.
Chamberlyne Sir Edward Poyninges, knyght.
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

Cup bearer Maister Robert Fitzwater.
Carver Maister Thomas Cobham, heres.
Sewer Maister Richard Carow, miles.
Under Almner M. Myles, Bacchal. in utroque jure.
Pantar Sydnham gent.
Marshals { Richard Minors } gent.
{ Wylliam Bullstrode } gent.
Ewer John Borne Sergeant, gent.
Ufflers of the chamber { Brookes, } gent.
{ Wylliam Parife, }
Sewers for the upper ende of the boorde { Edwarde Gulforde, gent. }
Sewers for the lower ende of the boorde { George Gulforde. }
Under Butlers { Thomas Keymes }
{ Thomas Kirkby }
{ Yeomen. }
{ Robart Tayler }

For my Lord Stewarde's chamber.
Ufflers { Robart Partetell. }
{ Wylliam Wyllers. }
Panter John Trower.
Almner Maister Thomas Cude.
Ewer Wylliam Chamber.
Butlers { Thomas French. }
{ Edmond Butler. }

Officers for the great Hall.

First for the Prior's boorde.

Marshals { Thomas Greneway. }
{ Edwarde Rotheram. }
Sewers { Perdellie, }
{ Richard Lichfeld. }
Conveyor of service John Lampton.
Almner John Pate.
Panter Wylliam Chamberleyne.
Butlers { Clyfforde. }
{ Talbot. }

Officers for the Doctors boorde.

Marshals { Robert Cornwall. }
{ Henry Jafkine. }
Sewer Cawdrye.
Conveyor of serv. Bolney.
Almner Maister Morrice servaunt.

Z
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

Panter
Butlers
	Wylliam Morley.
	Richard Calvelye.

Conveyor of serv.

Almner
Panters
	Wylliam Jones.
	Wylliam Potkyn.

Butlers
	John Hyll.
	Wylliam Lyonelers.

Almner
Butlers
Surveyors
Clarke of the Kyitchen
Ewerers
	Wylliam Porter.
	Wylliam Shurlye.
	John Tynal.
	John Draper.
	Richard Pemerton.
	John Ware.
	John Colman.
	John Grigorie.
	John Howeles.

Officers for the Knigthes boorde.

Marshals
Sewer
Conveyor of serv.
Panters
	Wylliam Prat.

Almner
Panters
	John Ware.

Officers for the Barons boorde.

Marshals
Sewer
Conveyor
Panters

Almner
Panters

Officers for the little Hall, and great Chamber.

Marshals
Conveyorors
Almners
Panters
Butlers
Surveyors
Clarke of the Kyitchen
Ewerers
	Wylliam Bedil.
	Wylliam Jones.
	Richard Calvelye.
	Wylliam Jones.
	Richard Kyn.
	George Baxter.
	Edmunde Lyne.
	John Not, servus Prior.
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

Officers for the seconde Chamber and the Chappell.

Marshalls
- John Lucas.
- Thomas Maundfeld.
- Arnold Braynauate.
- Edmond Laihforde.
- Wylliam Cooke.
- Thomas Widington.

Sewers
- Burne.
- Taylor.

Conveyors
- Stadgood.
- Thomas Brother.

Almners
- Wylliam Walter.
- Wylliam Grantham.

Panters

Butlers

Officers generall for the great Hall.

Under Steward
- Master Robert Wykes.
- Master Henry Ediall.

Surveyors
- Robert Crobelfield.
- Thomas Garthe.

Panterer
- John Long.

Clarkes of the Kytchyn
- Wylliam Chamberlen.
- Wylliam Thompson.
- Thomas Hyll.
- Wylliam Jones.

Ewerers

Porters.

Kepers of the dore next my Lorde's borde
- Robart Darknall.
- Christopher Travar.
- John Far.
- Walter Smyth.
- John Michael.
- Wylliam Whyte.
- John Bartlet.
- John Hayward.
- Richard Bell.
- Thomas Buffor.
- Henry Jarvis.
- James Porter.
- Richarde Macute.
- Wylliam Bever.
- John Sharnold.
- Wylliam Weifmer.
- Richard Chyle.
- Richard Hart.
- John Delves.
- John Birde.
- Richard Spencer.
- Wylliam Marmor.

Kepers of the Posterne dore of the Cloyfer

Officers for the Halles

Z 2
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

Lyng whot.
Herrynges in race.
Pykes in Sage.
Carpe in ferry.
Eeles poudred, broyled.
Tenche fryed, in Arm. sauce.
Samon r' in Allowes.

Die Dominica in jentaculo pro duce

The ordainance and maner of service at the intironization of my Lorde Wylliam Warham, Archbishop of Canterburie, holden and kept in the fayde Archbishops Palace there, the ix. day of Marche, beyng on Paffion Sunday, in the yere of our Lord M. D. iiiii. the xx yere of the reigne of Kyng Henry the seuenthe, in fourme folowyng.

The first course at my Lorde's Table in the great Hall.

First, a Warner conveyed upon a rounde boorde, of viii. panes, with viii. Towres, enbattele and made with floures, staddying on every towre a Bedil in his habite, with his staffe: and in the same boorde first the Kyng fyttyng in the Parliament with his Lordes about hym in their robes, and faint Wylliam lyke an Archbishop fytyng on the ryght hande of the Kyng: Then the Chaunceler of Oxforde, with other Doctours about hym, prefentted the said Lord Wylliam, kneelyng in a Doctor's habite, unto the Kyng, with his commend of vertue and cunnyng, with thefe verfes,

Deditus a teneris studiis hic nofer alumnus
Morum, & doctrinae, tantum profecit, ut aulam
Illustre tuam, curare negotia regni
(Rex Henrice) tuui, polit honorifice.

And the Kyng aunsweryng in thefe verfes,

Tales effe decet, quibus uti facra majestas
Regni in tutando debat imperio.
Quare subiçiam quem commendatis alnumum,
Digna daturus ei praemia pro meritis.

In the seconde boorde of the same Warner, the Kyng presented my Lorde in his Doctor's habite, unto our Lady at Rolles, fytyng in a Towre with many Rolles about hym, with comfortable wordes of his promotion, as it appeareth in thefe verfes folowyng,

Eft locus egregius tibi, virgo sacrata, dicatus,
Publica fervari quo monumenta solent.
Hic primo hunc situ dignabere, dignus honore.
Commendo fidei scrinia facra suæ.

In the thirde boorde of the same Warner, the holy Ghoule appeared, with bryght beames proceeding from hym of the gyftes of grace, toward the fayde Lorde of the feult, with thefe verfes,

Gratia te traxit donis celestibus aptum:
Perge, parata manent uberiora tibi.

And
And then proceeded the course of service under this order.

**Ordo servitii.**

The Lorde Archbishop sittynge in the middle of the hygh boorde alone, whiche was served in this order:

- i. The Duke on horfback,
- ii. The Heraldes of armes.

**Primus curfus.**

- Frumentie ryall and mammonie to potage.
- Lyng in foyle.
- Cunger p. in foyle.
- Lampreys with galantine.
- Pyke in latmer fauce.
- Cunger r.
- Halibut r.

| iii. The Sewer. |
| iii. The service every difhe in his order |

Samon in foyle r.
Carpe in sharpe fauce.
Eeles roft r.
Samon baked.
Cuftarde planted.
Leche florentine.
Fryttor dolphine.

Hic notandum, quod dominus Senecallus Edwardus dux Buck. præcepsit solemne fervitium domini, equitando in digno apparatu, nudus caput, humili vultu, cum albo baculo insigni officii sui in manu sua, flando coram Archiepiscopo dum fercula apponenter. Quibus appositis, humili inclinatione facta, cum bona humanitate abit in cameram suam, ubi serviebatur ei, cum servitorisibus suis in prandio suum, ut poete apparebit.

A subtiltie, as the laft dyse he served at the same course, of three flages, with vanes and towres enbatede, and in the firste our Lady, and the Kyng prefentyng the sayde Lorde in the habite of the maister of the Rolles, unto Saint Paule, sittynge in a towre betwixt Saint Peter and Saint Erkenwalde, with these veres:

- Urbis Londini caput, ő doctissime Paule,
- Hic regat & servet patfr ovile tuum.

And these Saintes with rolles proceedyng from their mouthes aunsweryng in these veres,

- Hic nifi praeclara morum indole præditus effet,
- Haud peteretur ei tansus honoris apex.

In the seconde boorde of the same subtiltie, the consecration of the sayde Lorde. And in the thirde boorde of the same subtiltie, the inallation of the sayde Lorde, garnished about with this proverbe and worde, Auxilimum meum a Domino.

A Warner with three Stages, with vanes and towres enbatede. In the firste boorde, Saint Paule, Saint Erkenwald, and the Kyng prefentyng the sayde Lorde Archbishop in a Bishop's habite to Sainte Alphe, Saint Dunstane, and Saint Thomas, to hable hym to further dignitie, with these veres:

- Eff minor ista tuis fedes virtutibus, illa
- Thomæ, digna tuis eff potius meritis.

And
And the holy Archbishops, with Saint Thomas in especiall, with benigne countenance aunfweryng in these verfes,

O Willeme, veni, domini fíi cultor agelli.
Efto memori quis honor, quae tibi cura datur.

In the seconde boorde of the fame Warner, the saide three Archbishops presented the saide Lorde to the holy Trinitie, and in the thirde boorde of the saide staghe a great multitude of Angels, Prophétæs, and Patriarkes, from whom proceeded these verfes,

Non deurunt exempla tibi sanctissima patrum
Sanctorum hoc ipso quos imitère loco.

And then proceeded the course of service under this fourme,

2. cursus.

Jolie Ipocras and prune Orendge to pottage.
Sturgion in foyle with wekkes.
Turbit.
Sole.
Breame in sharpe sauce.
Carpes in armme.
Tenches flourished.
Crevettes do.

| Lampros roft. |
| Roches fryed. |
| Lampreys baked. |
| Quince and Orenge baked. |
| Tart melior. |
| Leche Florentine. |
| Frytter amnell. |
| Frytter Pome. |

A subtiltie at the same course with three stages, with vanes and towres enbated. In the first the saide Lorde kneeling, ravished as he goeth to Maſfe before the Pope setting in a Throne with Cardinals about him, with other bishops putting the Pall upon his necke, the Pope extending his hande to the end of the Pall with these verfes,

Amplior hic meritis simili potiatur honore,
Suppleat & velorum fede vacante locum.

In the seconde boorde of the same subtiltie, the Intronization of my Lorde, with his clarkes and brethren about hym, takyng poftelion of his See. And in the thirde boorde a Church, and a Quyer with sunglynge men in Surpleffes, and Doctors in their gray Amifes at a Delfe, with a booke written and noted, with the office of the Maſfe borne up, and well garnished with angels.

In the thirde course Plate.

The saide Archbishop was solemnly served with Wafers and Ipocras, and immediately after the Sever with the two Marshals, with great solemnity from the Ewrie boorde, the Sergeant of the Ewrie plikying and foldying it with great diligence, brought the Surnappe through the Hall to the hygh boorde, and the saide Surnappe so brought well pliked to the boorde, one of the Marshals without hande laying thereto, drew it through the boorde with great curiositie, after the olde curteſſe †: and fo the saide Lord washed,
washed, and sayde grace standing. And after this standing at the voyde, the sayde
Lorde Archbishop was served

With Confertes
Sugar plate.
Fertes with other subtilities.
With Ipocras.

And so departed to his chamber.

Et sic finitur solemne servitium domini
in prandio pro previcto die.

After my Lorde Archbishop was served of his first course at his owne meffe, my
Lorde Edward Duke of Buck, his great Steward of the feast departed to his dynyng
chamber, and there was he served immediatly of his service with his own servauntes.
The service of both ends of the Archbishop’s boorde, and the sayde Dukes service,
served forth at one tyme from divers Kychyns, and from two divers servyng places, and
into little dishes with one service.

The Dukes service to his chamber.


Frumentie and Mamonie for potage.
Lynge p. in foyle.
Cunger p. in foyle.
Lampreys with galantine.
Pyke in latmer sauce.
Turbut r.
Samon r. in foyle.

Carpe in sharpe sauce.
Ecles rost.
Breame in paste.
Custarde planted.
Leche comfort.
Fryttor dolphin. xiii.

In mensa Ducis duo fercula §.

In primo ferculo sedebant, In secundo ferculo sedebant,

Dominus Clynton. Dns. Thomas Kempe, miles.

A subtility, a Kyng sittynge in a Chayre with many Lordes about hym, and certayne
Knighees with other people standing at the Barre, and before them two Knighees rydying
on horfebacke in white harness, runnyng with spicres at a Tylt as men of armes.

At

§ At the Duke’s table was two benches; on the first fat, &c.
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

At the Archbishops boordes ende.

Primus curfus.

Lyke to the faythe Dukes service, except two dishes lefte in the whole course, with the same sublicties. That is to say, Samon in foule r. Ecles rost.
At which boorde of the Archbishop did fyr;

In dextra manu,                 Ad latus finistrum,
Comes Effex.                   Dominus de Burgavenie.
Episcopus Mayonensis. suffrag. Dominus de Brooke.
Prior ecclesiæ Christi.         Abbas sancti Augustini.

At the Lorde Stewardes boorde.

Secundus curfus.

Joly Ipocras Tart to potage.  Samon in Alowes.
Sturgen in foule, with Welkes. Soles fried
Cunger r.                    Lampray pistr.
Breame in sharpe sauce.       Tart melior.
Carpe in Ermine.              Leche florentine.
Tenches floeryhed.            Fryttor amnell.
Crevelles dd.                Quinces and Orendge pistr. xv.
Lampreys rost.

A sublicty. Saint Eustace kneelyng in a Parke under a great tree full of Roses, and a whyte Hart before hym with a crucifixe betwene his hornes, and a man by hym leadyng his horse.

At the Archbishops boordes end.

Secundus curfus.

Lyke the faythe Lorde Stewardes service, with like sublicties, except two dishes, that is to say, Crevelles dd. Lampreys pist.

For the Hall.

At the Brethrens boorde, 26. fercula.

1. curfus.

Rice molens potage.            Pyke in latmer.
Lyng p. in foule.              Culfarde ryall.
Cunger p. in foule.            Leche Damatke.
Lamprey p. with galantine.     Fryttor Dolphin. ix.
Samon r'.                     Another
Another Boorde against the sayde Brethren, in the middeft of the hall fete the maiifter of the Rolles, Archdeacons, and Doctors, whiche were served with this like service at their first course, havynge 25. fercula.

A subtiltie made with vanes and towres, therin beyng Kyng Etheldredes sytyng in his chayre, and Saint Augustyne with other Monkes and other Doctors with hym, kneelyng before the Kyng, befechyng hym of licenc to preach the worde of God in his lande, to introduce the people into the faythe of Christe, the Doctors having rolles in their handes, looking towards the Bisshopp, wherein were written these wordes.

Ergo vigilate super gregem.

At the brethernes boorde.

2. curfix.

Joly Ambor.
Sturgen p. in foyle.
Turbyt r. in foyle.
Soles.
Bream de River.
Carpe in sharpe fauce.

Tenche floryshed.
Eelees and Lamprons rolt.
Tart Lumbarde.
Quince baked.
Leche Cypres.
Frytter Colobyne.

The faide maifter of the Rolles, Archdeacons, and Doctors, were served with the same service, at their seconde course.

Notandum, quod in omni mensa laterali aulae magnæ sedebant xxv. fercula ad minus.

A subtiltie. A Churche Abbey lyke, with many Alteares, and a Chayre set at the hygh Altare, and a Doctor sytyng therein, his backe turned to the Altare, lyke a Judge of the Arches, with certayne Doctors, and Proctoris pleading causes of the lawes of the Church before the sayde Judge.

For the Knyghtes boorde.
For the Maior and the Cities boorde.
For the Barons of the v. Portes boorde, and other Gentlemen.

The first and seconde course.

In like fort and such service as is before rehearsed at the Brethernes service, and at the service of the maiifter of the Rolles, Archdeacons, and Doctors boorde, with two fundry subtilties, as foloweth.

The subtiltie served at the Maior of Canterburie his boorde, was a Caftle conveyed with a great number of men of armes within, standing in a Towne well garnished with the Maior and his brethren, and other of the commons.

The subtiltie served at the Barons of the v. Portes boorde, was a great Shippe, and therein standing the Barons of the Portes, with Tergates of their Armes in their handes, and a Sayle cloth beaten with Lions in half, and half shippes garnished with other ordinaunce that belongeth to a shippe.
For xi. Messes set with Gentlemen, to be furnished of one suite, of whiche xx. to be served in the great Hall, and xx. in the little Hall.

The first course.

Ryce molens potage.
Lyng p. in foyle.
Cunger p. in foyle.
Lamprey p. with galantine.
Pyke in latmer sauce.

Samon r.
Custarde ryall.
Leche Damañke.
Frytter dolphin.

Seconde course.

Joly Ambor potage.
Strugen p. in foyle.
Turbut r.
Soles fryced.
Breame in sharpe sauce.
Carpes in sharpe sauce.

Tenches sloryshed.
Ecles with Lamprons roft.
Tart Lumbarde.
Quinces pigfr.
Leche Cypres.
Frytter.

For CC. messes to be furnished of another suite, for the great Hall and Chambers.

The first course.

Ryce molens potage.
Lyng p.
Lampray or Eele p.
Pyke in Herblade.

Codde r. or Hadocke.
Breame pigfr.
Leche Damañke.
Frytter Dolphin.

Seconde course.

Joly Ambor potage.
Strugen p. in foyle.
Carpe or Breame in sharpe sauce.
Samon r. in foyle.
Ecles roft.

Orenes pigfr.
Tart Lumbarde.
Leche Cypres.
Frytter Columbine.

|| "For eleven messes," &c. It seems to have been customary with our ancestors of the 15th and 16th centuries to eat in messes; in other words, for a certain number of the company (usually four, as in this case) to have a certain proportion of the provisions placed before them, which they were to divide among themselves. This mode of apportioning the viuuals was termed "fricking out the messes;" a custom still kept up at some of our colleges, where the cook cuts out a piece of meat for four people, who are said to mess together. Vide notes to the North. Houle, book, p. 428. Formerly, the domestic economy of our great men extended to the like practice, as appears from the following ordinance, in the above mentioned book. "Item that the saide clarke of the kechynge every day at fix of the clock or even in the monynge full not too appoint the larderer ande cookes, and to be with the said knackers att the frickeynge ourte of messes of beefs, muttons, veales, and porkes that shal be cutte oute for the service for my Leorde and the hous dwell for brokelyzes as for dynnar and foppary," &c. North. Houle, book, p. 115.
The common fare. \{ Summa ferculorum magnæ aulae cum menfa domini, & menfa ducis opposit. in prima fessione \} \{ \text{cccxxxiii. fercul.} \} In secunda fessione \{ \text{ccxxv. fercul.} \}

Summa ferculorum parva aulae in prandio ibidem \text{lxx. fercul.}
Summa ferculorum magnæ camere in uno prandio \text{l. fercul.}
Summa secundæ camere cum capell. \text{xliv. fercul.}

For the little Hall.
Eeles in forry pot.
Lynge p.
Samon or Eeles p.
Sturgen p.
Turbyt or Byrt.
Whytyn.
Bream or Eeles piffr.
Leche Cypres.
Quinces piffr.
Fryttor Pome.

For the Halles.
Eeles in forry pot.
Lynge p.
Herrynges alb. p.
Haddock.
Whytyn.
Playce.
Eeles piffr.
Leche Cypres.

Summa ferculorum le Halles ter situat. \{ qual. vice \text{ccx. fercul. vii. c. lxxx. fercul.} \} in codem prandio

Summa ferculorum totius magnæ aulae, in prima fessione primi diei, & \{ \text{bc. v. fercul.} \} \{ \text{secundæ parva aulae, capelle magnæ camere, & secundæ camere} \}

In die dominica. \{ \text{Summa ferculorum totius magnæ aulae in prima fessione primi diei, & secundæ parva aulae in prima fessione, & secundæ magnæ camere S. Thomæ, & parva camere & capelle cum trina fessione le Halles} \} \{ \text{m. ccc. lxxxv. fercul.} \}

Summa totalis ferculorum in die Sabbati, & in die Dominica. \text{m. d. xlvii. fercul.}

For the Hall at the seconde dyner for Servitours.
Lynge in foyle.
Cunger p. in foyle.
Pyke in latmer fauce.
Lampreys with galantine.
Cunger r.

Halibut r.
Samon in foyle.
Cuf泰山 planted.
Leche comfort.
Fryttor dolphin.

For my Lorde Archbythropes lorde Steward, and other Lords, fyttyng at a boorde at nyght.

Joly Ipocras.
Tenche florythed.
Lampray piffr.
Quince and Orenge piffr.
Tart melior.

Leche Florentine
Marmalade.
Succade.
Comfettes. \{ with Ipocras. \} Wafers.

\text{A a 2} \hfill \text{In}
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

In die lune in crafino sequenti.

For my Lorde.

The first course.
Ryce molens potage.
Lynge p. in foyle.
Cunger p. in foyle.
Eeles p.
Pyke in Herblade.
Haddock.
Gurnarde.
Samon r.
Breame piftr.
Leche comfort.
Fryttor Pome.

Seconde course.
Mamonie ryall.
Sturgens and Welkes p.
Turbyt r.
Bream in Comyn.
Tenche in Grifel.
Crevelles de Mere.
Puffyns roft.
Roches fryed.
Carpe broyled.
Chevin broyled.
Eeles and Lamprons roft.
Quynces piftr.
Leche Florentine.
Marche pane.
Fryttor Orenge.

For the boordes ende.

The first course.
Rice molens potage.
Lynge p. in foyle.
Cunger p. in foyle.
Eeles p.
Pyke in foyle.
Haddock, or playce.
Samon r.
Breame piftr.
Leche Damaske.
Fryttor Pome.

Seconde course.
Mamonie potage.
Sturgen and Welkes.
Breame in foyle.
Tenches in Grifell.
Roches fryed.
Carpe broyled.
Chynes of Samon broyled.
Eeles and Lamprons roft.
Quince piftr.
Marche payne.
Leche Florentine.
Fryttor Orenge.

For the Knyghtes, and Dukes counfell.

The first course.

Ryce potage.
Lynge p.
Cunger p.
Eeles p.
Pyke in sharpe sauce.
Haddock.
Playce.
Samon r.
Breame piftr.

Seconde course.
Mamonie potage.
Sturgen p.
Breame in foyle.
Tenche in Grifel.
Carpe broyled.
Chynes of Samon broyled.
Eeles and Lamprons rost.
Quince piftr.
Leche Florentine.
Fryttor Orenge.
THE INTRONIZATION OF ARCHBISHOP WARHAM.

For vi. principall messes in the Hall.

First course and secunde.

Eeles in forry pot.  | Playce.
Lyng p.            | Samon r.
Samon p.           | Breame piftr.
Eele p.            | Leche Florentine.
Pyke in sharpe sauce. | Frittor Orenge.
Hadocke.

The common fare of both the Halles.

Eeles in forry pot.  | Hadocke or playce.
Lyng p.            | Playce.
Samon p.           | Quinces and Tart piftr.
Eele p.            | Leche Florentine.
Pyke in sharpe sauce.

Provisiones & Emptiones circa dictam Intronizationem.

De Frumento liii. quart. prec. q. v. s. viii. d. xv. li. vi. s.
De simula pura & pro operatione le Wafers. xx. s.
De vino rubeo vi. dolia. prec. dol. iii. li. xxiii. li.
De vino clarat iii. dol. prec. dol. lxxxi. s. iii. d. xiii. li. xiii. s. iii. d.
De vino alb. elect. unum dol. iii. li. vi. s. viii. d.
De vino alb. pro coquina i. dol. iii. li.
De Malvefey i. but. iii. li.
De Offey i. pipe iii. li.
De vino de Reane ii. almes. xxvi. s. viii. d.
De Cervifia Londini iii. dol. vi. li.
De Cervifia Cant. vi. dol. prec. dol. xxv. s. vii. li. x. s.
De Cervifia Ang. bere xx. dol. prec. dol. xxiii. s. iii. d. xxiiii. li. vi. s. viii. d.
De Speciebus in groff. simul cum le Sokettes. xiii. li.
De Cera operat. & diverf. luminar. iii. c. li. le c. xlvii. s. viii. d. vii. li.
De Candel. albis liiiii. dd. le dd. xv. d. iii. li.
De Pan lineo & Canvas vi. c. uln. le uln. v. d. xiii. li. x. s.
De Lynghe iii. c. prec. c. iii. li. ix. li.
De Coddes vi. c. le c. xxi. s. viii. d. viii. li.
De Salmon fallef. vii. barel. le bar. xxvi. s. ix. li. xvi. s.
De Salmon recent xx. prec. cap. vii. s. xiii. li.
De Halec alb. xiii. barel. le bar. viii. s. v. li. xii. s.
De Halec rub. xx. cades. le cade iii. s. viii. d. iii. li. xiii. s. iii. d.
De Sturgion fallef. v. barel. le bar. xxx. s. vii. li. x. s.
De Anguil fallef. ii. barel. le bar. xlvii. s. viii. d. iii. li. xiii. s. iii. d.
De Anguil recent. vi. c. prec. c. xli. s. xii. li.
De Welkes viii. m. prec. m. v. s. xlv. s.
De Pykes v. c. le c. v. li. xiv. li.
De Tenches iii. c. prec. c. iii. li. vi. s. viii. d. xiii. li. vi. s. viii. d.
De Carpes c. prec. capit. xvi. d. vi. li. xii. s. iii. d.
De Breames viii. c. prec. c. xlv. s. xvi. li.

De
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De Lampreys falff. ii. barel. le bar. xx. s. xI. s.
De Lamprons recent. xiii. c. prec. in groff. iii. s.
De Congre falff. cxxiii. prec. cap. iii. s. xvii. lii. xii. s.
De Roches groff. cc. prec. c. iii. s. iii. d.
De Seales & Porpoff. prec. in groff. xxvi. s. viii. d.
De Pophyns vi. dd. le dd. iii. s. xxxiii. s.
De Pifcibus mar. xxiii. sceases. le sceams xi. s. iii. d. xiii. li. xii. s.
De Sale alb. & groff. iii. quart. le quart. x. s. xxx. s.
De Oleo Rape ii. barel. le bar. xxxvi. s. viii. d. iii. li. xiii. s. iii. d.
De oleo Olivi v. lagen. prec. lagen. ii. s. x. s.
De melle i. barel. prec. xlIII. s.
De Sinap. in groff. iii. s. iii. d.
De vino acri i. hoggith. viii. s.
De Verzej i. pipe. xvi. s.
De Carbonibus cc. quart. prec. v. li.
De Talhilde & Pagot ii. m. prec. lii. s. iii. d.
De conductione v. c. garnish. vaf. electr. capient. pro le garnish. x. d. xx. li. xvi. s. viii. d.
De vaf. ligneis lx. dd. prec. dd. viii. d. xl. s.
De ciphis lig. alb. iii. m. prec. v. li.
De Ollis terreis lxxi. dd. prec. iii. li. ii. s.
In cariagio flauri per terram & aquam xIII. li.
In ripendios Cocorum Londini & aliorum xxIII. li. vi. s. viii. d.
In regard. Haraldorum armorum le Trumpets, & aliorum mimorum, &c. xxx. li.
In pictura Throni & operatione de le Sotilities in faccharo & cera xvi. li.
In expenf. necessariis una cum regard. datis diversi perfonis venientibus cum diversi exhenniis x. li.

Summ. v. c. xiii. li. iii. s.


The fees of the hye Stewarde and cheefe Butler of this feaft of coronization, as it appeareth by composition betwixt Boniface Archbyhop of Canterburie on thone partie, and Richardo de Clare Earle of Glocefter and Hariforde on thother partie, of certayne cutlomes and services whiche the forefaide Archbyhop claymetyth of the aforfaide Earle vidz. of the manors of Tonybridge, and hall of Reifstone, Hordmond, Meliton, and Petjis, &c. for the whiche the aforfaide Archbyhop asketh of the aforfaide Earle, that he shoule do hym homage and service of iii. knyghtes suite of the court of the faide Archbyhop for the aforfaide manors. And that he shoule be the hye Stewarde of the faide Archbyhop, and of his succceffors, at their great feaft, when it shoulde fortune the faide Archbyhoppe to be intronizated: And that he shoulde be alfo the hye Butler of the faide Archbyhop and his succceffors, with divers other suche services for the manors aforfaide. And the forefaide Earle dyd clayme, and his heyres, for his service of Stewardship, feven comptent robes of Scarle, xxx. gallons of wine, xxx. pounde of waxe for his lycht at the faide feaft, livereie of hay and otes for foure score horle by two nymghtes,
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

nyghtes, and the dihes and falt whiche shoulde stande before the Archbyshop at the fayde feafe: and at the departure of the fayde Earle and his hyres from the fayd feaf, he claymeth entertainment of three dayes at the cost of the Archbyshop, at iii. of his next manors by the foure quarters of Kent, wherefover he wyl, *ad fanguinem minuendum, so that he come thyther but with fiftic horfe only. And for the office of the Butlerhip he claymed other vii. commpent robes of Scarlet, xx. gallons of wine, i. pounde of waxe, liverie of bay and otes for three score horfe for two nightes, and the cup where-with the Archbosph is served, and al the emptic Hoggrefheades, and lycke wyfe al tho fe that are drunke up under the barre the day folowyng after the accompl made: so that yf vi. tunne of wine or leffe be drunke under the barre, they shall remayne to the Earle: and yf there be more then the aforfayde vi. al the refidue to remaine to the Archbyshop.

Memorandum, that Nicholas de Merguil alias Mevil (nowe lorde Coniars) and maifter Stranguifhe, lorde of the manors of Whyveleton, Semer, Efton, and Alderwyke, and holding † dus bovatas terræ in Pothon, and the manner of Dommington, with the appurteneuces in the Countie of York, of the Archbyshop of Canterburie, by the service of doyng the office of Pantler, in the Palace of the Archbyshop on the day of his intonization.

Memorandum, that An. Do. 1295. Gilbert of Clare, Earle of Gloucester, receyved his whole fee of Robert of Winchelsey Archboship, as by composition, for his Stewardhip and Butlerhip, and the fayd Gilbert receyved of Walter Archbosph for his fee by composition two hundred Markes, and Hugh of Audley, Earle of Gloucester, receyved of John Stratforde Archbosph one hundred Markes, and the Earle of Stafford, Lorde of the castle of Tunbridge, was at the intonization of Simon Sudbury Archbosp, and receyved for his fee fourtie Markes, and a Cuppe of fylver, gytt.

Memorandum, that there was hyred for the furniture of the intonization of William Warham, bevides his fylver garnifhes, in pewter, fyve hundred garnifhe ‡, wherof was loft, and recompensed, foure garnifhe, two dolen, and seven peeces.

Memorandum, that in the yer of our Lorde M. D. xx. and in the xii. yer of Kyng Henrye the eyght, came Charles the fyft of that name, newly elect Emperour, to Dover, where the Kyng met hym, and dyd accompany hym to Canterburie, and were receeved together, rydyng under one Canapie, at fainst Georges gate at Canterburie, and Cardinall Wolsey, rydyng next before them, with the chiefest of the nobilitie of England and of Spayne: And on both the fydes of the streets flode al the Clarkes and Frieffes that were within xx. myles of Canterburie, with long Senfures, Croffes, Surplefes, and Copes of the

* "ad fanguinem minuendum." For the purpofe of being bled. It does not toll much in favor of old English temperance, or decorum, that the Lord high Reward, at one of the molt solemn entertainments which could be given, the intonization feaft of an archboship, shold fo heat his blood, with the immorderate ufe of the good things dispayed on the occafion, as to be under the necelfity of having recourse to phlebotomical operations, to reduce it to its proper temperature. Such however was the case. The monks themfelves feem to have prafized the fame custom for a familiar purpofe, though they took care to veil evry thing which tended to difparage their characters, and difclofe their exceffes, in mystery and darkenes. Hence the decree in the statutes and ordinances of Lanfranc (concerning the rules to be obferry by the benefices) which refpects the diminution of blood, feems to have been invoffed in a fyled obfcurity, that the profane laype might not comprehend it. The monks it is true led an inactive life, and were consequently of gros and pethoric habits, which might occasion a necelfity of bleeding now and then; but furely five times during the year, was repeating the evacuation too often for men of temperance, let them be ever fo feentary. Thus frequently however did they ufe phlebotomy. "Si et odo " minuendi. Quinque in anno fent generales minutiones, extra quas fcin periculo gravis infirmitate licetia minu-

† "Dus bovatas." The bovate or oxang depifted in dimensions in diferent parts of England. Agard says, "This word is taken diverfly, in some places fifteen acres, in some ten, and in some twelve." Arthur Agard's pref. to the explanation of obsolete words in domesday book.

‡ "Garnifhe." A fet or feruize, as we now call it, of dihes and plates.
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

The richest, and so they rode styal together under the Canapie, until they came unto the west doore of Christies Church, where they alighted, and were entertaind there, andawaihted on by William Warham Archbishops of Canterburie, and so sayd theyr devotions, and went in to the Archbysiphop's palace. This was upon Witsunday. And one nyght in the sayde Whitfun wecke, there was a great triumphe made in the great Hall of the sayde Palace, wherein daunced the Emperor with the Queene of Englynde, the Kyng of Englynde with the Queen of Arragon the Emperour's mother. This triumphe beyng donne, the tables were covered in the saide Hall, and the banqueting dyeses were served in, before whiche rode the Duke of Buckyngham, as Sewer, upon a whyle Hobby, and in the midde of the Hall was a partition of boordes, at whiche partition the Duke alyghted of from his Hobby, and kneeled on his knee, and that done, tooke agayne his horfe backe, until he was almoost halfe way unto the table, and there alyghted, and dyd the lyke as before, and then rode to the table, where he deliverd his hobby, and fewed kneeleyng at the table where the Emperour was: and the Kyng with his retinue kept the other ende of the Hall.

Memorandum, that in the feste name yeere Anno Domini 1504. when William Warham was intronizated Matthew Parker was borne, the vi. day of Auguft next before, who beyng preferred to the sayde Archbysiphopricke, and confecrated in the name the xvii. day of December in the yeere of our Lorde 1559. findyng the sayd Palace, with the great Hall, and al edifices therein, partly burned and fallen downe, and partly in utter ruine and decay, dyd repayre and reedifice agane al the houfes of the name, in the yeeres of our Lorde 1560. and 1561. as it is at this day. The charges and expences whereabout amounted to the summme of xiiii. hundred and vi. poundes, xvi. s. iii. d. as appeareth by the particuluer booke drawen of the name.
P. I. The art coquinaria, or art of cookery, originated not in Luxury; but in Necessity. When the divine permission gave man the use of animal food, the inhibition of eating the blood with the flesh, made some mode of dressing the latter necessary. As animals however, are with difficulty fatt’d in hot climates, and their flesh in general is lean, and stringy; the Post-deluvians soon found, that something more than mere boiling and roasting, was requisite to render it digestible. Besides this: the flesh of an animal will begin to putrefy, soon after it is killed, under a torrid sky; here too condiment became expedient, to make it keep. From this necessity then, arose the Art of Cookery, or practice of combining different kinds of food together, and seasoning, tempering, and correcting them with various herbs, spices, oily ingredients, &c. an art, which so long as it confines itself to the purpose of rendering any food more digestible than it would be, in its natural, or simple state, is an useful art; but this purpose answered, use ends, and Luxury begins. In our climate indeed we seem to have little real occasion for the exertions of the cook. The great improvements in agriculture which have taken place in this country, enable us to fatten our cattle in every season of the year, and, temperate as the climate is, we can also keep our meat, till it is sufficiently tender for the stomach to receive it, without the aid of those tricks which the abuse of cookery has introduced. Notwithstanding the partiality of our countrymen to French cookery, yet that mode of dressing meat, in this kingdom, (except perhaps, during the hottest part of, the hottest season in the year, when we are obliged to eat our meat nearly as soon as killed) is an absurdity. It is, here, the art of spoiling good meat. The same art indeed in the South of France, where the climate is much warmer, and the flesh of the animal lean and insipid, is highly valuable; it is the art of making bad meat, eatable. Some of the French condiments also, might be universally useful, if universally adopted: for it is notorious, that by the help of them, their cooks convert many vegetables, some animals, and parts of others, into wholesome food, which the English housewife for want of this art, neglects or throws away. The frog, for instance, is considered in this country as a disgusting animal, altogether unfit for the purposes of the kitchen; whereas by the efforts of French cookery, the thighs of this little creature are converted into a delicate and edible dish. Formerly, the flesh of the boeuf, appeared in the French bill of fare, and by the help of the French condiment, their cooks seem to have made it palatable. At the ratification of a treaty between the French forces in Scotland, and the English, in Elizabeth’s reign, the commanders of the latter were entertained by Monfieur Doifell, the French General; and Hollingshed tells us there was prepared for them on the occasion a magnificent banquet “of thristie or fortie dines; and yet no
ADDITIONAL NOTES AND OBSERVATIONS.

"one either of flesh or flesh; saving one of the flesh of a powdered Horse." Holl. 1192.

P. 2. Jewish Feasting. The Jews appear to have used the same recumbent posture at their meals, with the later Greeks and Romans. They might have taken this practice from the oriental nations, with which they had continual connecction. The custom prevailed in Persia very early, as we gather from the book of Esther, c. vii. v. 8. "The "King returned to the place at the banquet of wine, and Naman was fallen upon the "bed where Esther was."

When our blest Lord had performed the miracle, of converting the water into wine, at Cana in Galilee, he says to the attendants, "Αναγεννησατε νυμ και οι βασιλείς των αρχηγητων "νυ. Draw out now, and bear to the governor of the feaft." The compound word Αρχηγηταῖος, which we translate, governor of the feast, throws considerable light on the Jewish mode of feasting two thousand years back. In the first place, we are given to understand from the word κλος or κληρονομος that the guests reclined on beds, whilst they eat their food. 2dly. From the two latter words τηροκλητος, that their feating rooms contained only three beds or couches, according to the custom of the Romans, among which people, thefe entertaining apartments were (for that reason) denominated Tridentina. 3dly. That they had a kind of president at their feftal meetings, called Αρχηγηταῖος. Interpreters are indeed divided, as to the precise meaning of this word. Some apprehend this officer anfwered to the Greek συμποσιακός, of whom more will be faid below; others, that he was nothing more than a presider, or perfon appointed to take the aflay; others again, that he was the chief guest; Poli Syn. in Loc. But the moft probable fuppofition is that of Dr. Lightfoot, who conceives this governor of the feast, to have been the perfon that gave thanks, and pronounced the blessings, which were usual among the Jews, on occasions of this nature. Hence it is, our Saviour directs the miraculous wine to be carried to him, that he, having pronounced his blessings over the cup, might drink of it himself, and fend it round among the company. Lightfoot's Work. V. II. p. 528.

Grecian Feasting, P. 3. That the early Greeks sat at their meals, is evident from many paffages in Homer who mentions three feats of feats. 1ft. The ἄποθη, which contained two perfon. 2d. The θόρος, on which they sat erect; and 3dly. the Κληρονομος, the back of which inclined, and permitted them to lie leaning backwards. Vide Athenaeus, Lib. 5. C. 4. The effeminate custom of lying on couches at meals, was however at length introduced among them. The order in which they placed themselves, was as follows. "The table was placed in the middle, round which ftood the beds, covered with cloth or tapestry, according to the quality of the mafter of the house; upon thefe they lay, inclining the superior part of their bellies upon their left arms, the lower part being stretched out at length, or a little bent; their heads were rafeed up, and their backs sometimes supported by pillows. If several perfon lay upon the fame bed, then the first lay on the uppermost part, with his legs stretched out behind the second perfon's back; the second's head lay below the navel, or fofoam of the former, his feet being placed behind the third's back; and in like manner the third, fourth, fifth, and the reft. For though it was accounted mean and forbid at Rome, to place more than three, or four, upon a bed, yet Cicero tells us, the Greeks sometimes lay even more than five upon one couch. Cic. Orat. in Pifon. Perfons beloved commonly lay in the bofoms of thofe who loved them; thus the beloved disciple in the gospel, lies in the bofom of our bleffed Saviour at the celebration of the Paffover. John xiii. 23. So Juvenal—

"Caena fedet, gremio jacuit nova nupta mariti."
To these may be added the testimony of Pliny. “Cænabat Nerva cum paucis, Vefento “accurbebat proprius, atque etiam in Sinu.” Potter’s Antiq. Vol. II. p. 377. Here we may remark, by the bye, that the above account, throws great light on the palliace in the gospel, where Peter beckons to John, to enquire of our Lord who his betray should be. Dicumbentibus ergo Christo et Discipulis, accubuit Petrus a 1 ergo Christi, et Johannes a Sinu; Johannes in Sinu Christi, et Christus in Sinu Petri. Non potuit ergo Christus prompte colloquium cum Petro in aere habere (nam futuris in aere habes transfegebatur). Petrus ergo supra caupt Christi Johannem prospeatans, nutu cum excitat, ut de re interroget. Vide Poli Syn. in Loc.

The ἐστίνος or supper (the chief meal among the Greeks) consisted of three parts. The first course was composed of herbs, eggs, oysters, and the ὀνικέλα, a beverage similar to the Roman Promulphis. The second seems to have been more substantial, at which flesh, and made dishes were served up. The third, according to Athenæus was the most superb of all, consisted chiefly of sweatmeats. Athenæ. Lib. 4. c. 27. The Greeks had several officers who presided over, and regulated their entertainments. In the first place, there was the συμποσιαζός or preident. Plutarch tells us that the Symposiarch was a person chosen from the guests, the one who appeared to be the most facetious, convivial, and hard-headed of the party; των συμποσιων συμποσιαζότατος, μητε τα μαθεμα ευαλώτατος, μητε προς το πινειν αποθεματικός. Symp. Lib. 1. Quot. 4. It was his business to encourage cheerfulness, but preserve sobriety among the guests; not preventing them from taking a moderate glass, but carefully guarding against intoxication. Idem. The βασιλεὺς or king, determined the laws of good fellowship, and saw that each man drank his proportion of wine. The Αρτιες divided, and gave his portion of food to every one; and the ὀνικέλα distributed wine among the guests. Regulated as the Grecian entertainments thus were, it seldom happened that they were attended with intoxication. But as the ancients thought a certain quantity of wine was necessary to cheer the heart, and put the company in spirits; if a guest refused to drink the customary potions, he was not permitted to remain within the convivial circle; the laconic decree was then enforced Πινη τιος η απωθήσθαι; and the refractory guest obliged to depart. Cic. Tufc. Quot. Lib. 5.

Danish Feasting, P. 11. The hospitality of the ancient Scandinavians was astonishingly great. The following instances of it occur in the Icelandic chronicles, quoted by Arnerin Jonas. Crymog. Lib. 1. c. 6. p. 34. Two Brothers in Iceland, at the funeral of their father, made a feast for one thousand two hundred persons, and regaled them fourteen days. Another inhabitant of Iceland entertained for the same number of days not less than nine hundred persons, and at last sent them away with presents. Mallet’s North. Antiq. Vol. I. p. 309. Note.

“Scandinavian contempt of Death.”—P. 11. A Roman poet, in the following lines, admires that contempt of death which marked the character of the Scandinavian.

Orbe aulo longe, canitis si cognita, vitae
Mors media ctit. Certe populi quos defipict Aretos
Felices errore suo! Quos ille timorum
Maximus haud urget lethi metus; inde ruendi
In ferrum mens prona viris, animaque capaces
Mortis et ignavum reditum parcer vita.

Lucan Lib. 1. This disposition is strongly exemplified in the following instance. A young Dane (an inhabitant of Lomblurg) having been taken prisoner, was sentenced to die;
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die; while the executioner was preparing to execute the sentence the youthful hero addressed him in the words: "Strike, said he, the blow in my face. I will sit without shrinking; and take notice whether I once wink my eyes, or betray one sign of fear in my countenance. For we inhabitants of London are used to exercise ourselves in trials of this sort, so as to meet the stroke of Death, without once moving."

He kept his promise. The blow was given as he had directed, and received by him without winking his eyes, or betraying any emotion of fear. Bartholinus de Cauf. Contemp. Lib. i. c. 5. Mallet's North. Ant. Vol. I. p. 203.

Monkifh Sensuality, P. 16. Note ‡. The following letter will further display the foul practises of the cloister in the 16th century; it was written by Dr. R. Leighton, one of those appointed to visit the monasteries, about the year 1537, to Lord Cromwell.

"Pleasest it your worship to understand that yeasternight we came from Glaftonbury to Briftow. I here fend you for relics two flowers, wrapped up in black sarcenet, that on Chrifmas even (hora ipfa qua natus Christus fuerit) will spring and burge the blossoms) and bear flowers. Ye shall also receive a bag of relics, wherein ye shall see strange things; as God's coat, our Lady's smock, part of God's supper in œana domini, pars petrae super quam natus erat Jesus in Bethlehem; belike Bethlehem affords plenty of stone. These are all of Maidon Bradley; whereof is a holy father Priour, who hath but fix children, and but one daughter married yet of the goods of the monastery, but truffing shortlie to marrie the rest: his sons be tall men, waiting upon him. He thanks God, he never meddled with married women; but all with maidens, fairest that could be gotten, and always married them right well. The Pope confedering his fragilitie, gave him licence to keep a sower; and he has good writing, fab plombo, to discharge his conscience, and to choose Mr. Underhill to be his ghostly father; and he to give him plenam remissionem.—I send you also our Lady's girdle of Bruton, red silke, a solemn relike, sent to women in travail. There is nothing notable; the brethren be kept to freight, that they cannot offend; but faint they would if they might, as they confess, and such fault is not in them.

R. LAYTON."

Pref. to Grofe's Antiq. p. 57. Note (a). Such were the enormities, and deceits, which the impious audacity of papal power functioned in her ministers; and such the lamentable ignorance of the laity, which could be so easily imposed upon, by false appearances, and improbable things!—The wandering Dominican, whatever his other vices might be, had not that of hypocrisy. He made no secret of his attachment to fensual gratifications, nor pretended to an abstinence which he did not possess. One of that order, thus confesses their propensity to good cheer. "Sanctus Dominicus fit nobis semper amicus, cui canimus—fissciatis ante lagenis—fratres qui non curant nisi ventres." Weev. fun. Mon. p. 131.

P. 17. "The Infallation of Ralph, abbot of Canterbury." The account of the provisions expended at this magnificent feast, may be found in the decem scriptores apud Twifden, V. II. p. 2011. Bishop Fleetwood gives us the following translation of the passage, which I lay before the Reader as further confirmation of what I have said relative to the splendid entertainments of the secular clergy. Ralph was install'd in the second year of Edward II. 1309. Thorn gives the following short preface to his account: "Because the present times may not by any means, be compared with the foregoing ones, for plenty and abundance of all sorts of things, I have thought it convenient to give
ADDITIONAL NOTES AND OBSERVATIONS.

"give the following account of this feast, not that posterity might imitate this costliness,
"but rather might admire it."

<table>
<thead>
<tr>
<th></th>
<th>£</th>
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<tbody>
<tr>
<td>Of wheat 53 quarters,</td>
<td>19</td>
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<tr>
<td>price</td>
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<tr>
<td>Of malt 58 quarters,</td>
<td>17</td>
<td>10</td>
<td>0</td>
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<tr>
<td>price</td>
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<tr>
<td>Of wine 11 tun, price</td>
<td>24</td>
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<tr>
<td>De sciphs 1400. Mugs I be-</td>
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<tr>
<td>lieve, or wooden cans,</td>
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<td>to drink in, or it may be</td>
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<tr>
<td>black jacks</td>
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<tr>
<td>Dishes and platters, or trencher 3300</td>
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<td>De scopis and gachis. (Scopa is</td>
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<td>a broom or becom, and by</td>
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<td>its use, a penitentiary di-</td>
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<td>cipline. But what gachis</td>
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<td>signifies I know not). (Ga-</td>
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<td>cha were culinary instru-</td>
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<td>ments, or oven forks, vide</td>
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<td>Du Freinc in Verb. Editor.</td>
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<td>price</td>
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<td>Of fish, cheese, milk,</td>
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<td>onions, &amp;c. price</td>
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<tr>
<td>Of eggs 9600, price</td>
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<td>Eggs 9600, price</td>
<td>6</td>
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<td>Of saffron and pepper,</td>
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<td>2</td>
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<td>price</td>
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<td>In coals and letting up furnaces, price</td>
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<td>De centis de braun 16 (or</td>
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<tr>
<td>shields of brawn), price</td>
<td>3</td>
<td>5</td>
<td>0</td>
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<tr>
<td>Of partrich, mallards,</td>
<td></td>
<td>18</td>
<td>0</td>
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<tr>
<td>bitterns, and larks</td>
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<tr>
<td>price</td>
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<tr>
<td>Of earthen pots 1000,</td>
<td>0</td>
<td>15</td>
<td>0</td>
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<tr>
<td>price</td>
<td></td>
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<tr>
<td>Of salt, 9 quarts ('tis 9 jummas.</td>
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<td>But 'tis without doubt a</td>
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<td>mistake, for salt was nev-</td>
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<td>er too low as 4' the brothel,</td>
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<td>price</td>
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<td>0</td>
<td>10</td>
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The sum total is 287£. 7s. taking in the presents and gratuities. At this feast there were six thousand guests that sat down at the tables, and they had three thousand mages. And therefore instead of quo respondentes (at the end of this account) I would read correspondentes: answering to, or setting opposite to, each other. And so there was a mase to each couple. Chronicon Pretiosum, p. 69, 70.

P. 23. "The peacock also." That this bird continued to adorn the English table till the beginning of the 17th century, I have before remarked. That it was also a common dish on grand occasions during the 16th century, is manifest, from many cuts found in the books of that age: in all which, where they represent any splendid entertainment, the peacock; in his gaudy natural attire, is displayed upon the board. Such a representation as this I have now before me, in a fol. edit. of Virgil cum not. Servitii, Donati, &c. 1529. I have heard likewise of an entertainment, which might be denominated a peacock feast, given within these few years past. The entertainers were the governor and council of the Island of Grenada in the West Indies; they gave the feast in compliment to his Royal Highness the Duke of Clarence, who did them the honor of partaking of it. On this occasion, the table was set in the form of the Greek Π, and
and the royal bird with his tail spread, placed in the middle of it. Another dish also which was served up, brings to our recollection, the table of our forefathers. A mighty pye made its appearance, out of which, on its being opened, a flock of living birds flew forth, to the no small surprize and amusement of the guests. (For the above account I am indebted to the friendship of a respectable military gentleman who was present on the occasion). This was a common joke at the feasts of the old English, and these animated pies often introduced, “to set on” as Hamlet says, “a quantity of barren spectators to laugh.”

There are instances also, of dwarfs undergoing such a temporary incarceration, for the amusement of their cruel owners, and their guests. About the year 1630; King Charles and his Queen were entertained, by the Duke and Duchess of Buckingham, at Burleigh on the Hill. On which occasion Jeffery Hudson a dwarf, was served up in a cold pye, and present at the Queen. Walpole’s Anecdotes of Painting, Vol. II. p. 14. A still more absurd custom than the above, prevailed at the great city entertainments of the 16th century. A vast dish, broad and deep, was filled with custard, and placed on the table. While the company were busily employed, in dispatching their meal: a Zany, or Jester suddenly entered the room, and springing over the heads of the astonished guests, plunged himself into the quivering custard, to the unspeakable amusement of those who were far enough from the tumbler not to be bespattered by this active gambol.

“He may perhaps in tail of a sheriff’s dinner,
Skip with a Rhine o’th table, from New-Nothing,
And take his Almaine leap into a custard,
Shall make my lady mayorefs, and her fifers,
Laugh all their hoods over their shoulders.”

Ben Jonson’s Devil’s an Aes. Act I. Sc. I.

P. 24. et Infra. “The Minstrel.” That the Jocularum of William the Conqueror, was a gleeman, bard, or minstrel, and a very different character from the domestick who was known afterwards by the name of the king’s fool, is evident from the nature of his office; which was to delight the royal ear, with poetical effusions, songs, glee, &c. accompanying them at the same time, with the harp, tabret, or some other musical instrument. Du Cange Gloss. Tom. IV. 1762. Supp. c. 1225. This further appears from Fabian. The old chronicler, speaking of Blakebride, an ancient British king, who was renowned for his skill in poetry and music, calls him “a conyngh muficyn, called “of the Britons God of Gleemen.” Fab. Chron. F. 32. Edit. 1533. Now Fabian translated this very passage from Jeffery of Monmouth; in whose history the words are as follow—ut Deus Joculatorum videtur. Geof. Mon. Hist. Brit. Lib. I. c. 22. A plain proof that in Fabian’s time, the Jocularum, was considered as a term synonymous to gleeman, or minstrel. In the short account given of the minstrel in the preliminary discourse, I have remarked, that the countenance and protection this tribe of men received from the court and nobility, to the amusement of which they largely contributed, gave them an intolerable degree of confidence and assurance. Thus we find them using the privileges of intimacy, even with royalty itself. “And as he (King Edward IV.) “was in the north contrary, in the month of September, as he lay in his bede, one “namid Alexander Carlifle, that was Sargent of the Minstrels, cam to hym in grete “haste, and bade hym aryfe, &c.” Vide a remarkable fragment, &c. ad Calc. Sprotti Chron. Edit. Hearne Oxon. 1729. So also in an old French poem mentioned by Mr. Warton, a Minstrel is represented travelling from London, cloathed in a rich tabard, who met the king and his retinue. The monarch asks him a variety of questions; particularly
particularly his Lord's name, and the price of his horse. These questions the minstrel evades, by impertinent answers, and at last pretends to give his majesty advice. Wart. Hist. Eng. Poet. Vol. I. p. 8. Note (f). Edward IV. was particularly partial to minstrels; a circumstance which accounts for the extraordinary freedom used by the sergeants of them, mentioned above. He entertained in this court thirteen of them; of which retainers, and their duties, several curious particulars may be found in the "Liber Niger Domus Regis Edwardi IV." Royal Household ESTAB. p. 48.

P. 44. "Paul Hentzner a German came into England, &c." This traveller gives the following character of the English in the reign of Elizabeth, an account which I introduce, as it is curious in itself, and the publication from whence it is extracted is a very scarce book. "The English are ferious like the Germans, lovers of shew; liking to be followed wherever they go, by whole troops of servants, who wear their masters' arms in silver, fastened on their left arms; a ridicule they defervedly lay under. They excel in dancing and music, for they are active and lively, though of a thicker make than the French. They cut their hair close on the middle of the head, letting it grow on either side; they are good sailors, and better pyrates, cunning, treacherous, and thievish; above three hundred are said to be hanged annually, at London; beheading with them is less infamous than hanging; they give the wall as the place of honor. Hawking is the general sport of the gentry. They are more polite in eating than the French, devouring lofs bread, but more meat, which they roast in perfection. They put a good deal of sugar in their drink; their beds are covered with tapestry, even the beds of farmers. They are often molested with the scurvy, said to have first crept into England with the Norman conquest. Their houses are commonly of two stories, except in London, where they are of three and four; though but seldom of four; they are built of wood, lofs of the richer fort with brick; their roofs are low, and when the owner has money, covered with lead." Paul Hentzner's Tour. Strawberry Hill. 1757. p. 89. Our German traveller, has indeed in the above picture, taken great liberties with our ancestors; but I am inclined to hope he formed his opinion of their disposition for cunning and roguery, from a lofs which one of his party experienced from the light fingers of a dexterous pickpocket; for it seems this fraternity of depredators was in existence even two hundred and fifty years ago. "While we were at this feast," says Hentzner, "one of our company, Thobias Salander, Doctor of Physick, had his "pocket picked of his purse, with nine crowns du Soleil; which without doubt was so "cleverly taken from him by an Englishman, who always kept very close to him, that "the Doctor did not in the least perceive it."" Idem, p. 36.

P. 49. "The above picture of household economy." On reviewing the domestic regulations of the old English, we cannot but be pleased with that strict attention to decency, propriety, and morality, which was required in the conduct of every individual in the family, from the highest officer in the household to the lowest menial servant.

An excellent system, which, it is to be feared, is too universally neglected in the present age. In the "Ordinances for the government of Prince Edward's Household" (King Edward IVth's son), are the following constitutions. The first is to enforce a timely attendance at the family prayers.

"If any man come to late to matins upon the holyday, that is to say, after the third lection, he shall fyt to the water boarde, and have nothing unto his dinnor, but breade and water; and if he absente himself wilfully, he shall be punisht whenever he comes to dinnor or supper."
ADDITIONAL NOTES AND OBSERVATIONS.

The three following are for the preservation of morality and decorum.

"If any man be a custumable swearer, or skeyly by the maffe, he falleth into
perdyzion after his degree; if he be one of my ladies councell or a greate officer, he
loofeth 12d; a gentleman 4d; a yeoman 2d; or groome 1d; a padg (page) ob. (a
half-penny).

"Alooe that no man mistrecte any man, his wife, his daughter, or his servante,
in payne of leasinge his service.

"Alooe that noe man make debate in the house, for if he doe, and drawe a weapon
withall, he lefeth his servyce without redemption; and if yt be within the house or
without, he shall have admonition to beware, and at the second tyme to be excluded
out of his service." Vide Houfehold Eftab. p. 32, 33.

In the ordinances for the Houfehold of George Duke of Clarence, made the 9th of
December, 1469, 8th Edward IV. is the following general constitution for the same
laudable purpofes.

"Item, it is appointed and ordeigned, that the fteward, the faurer, and countroller,
or twoe of them, shall calle afore them in the counting-houfe, all the faid dukes
fervauntes, commanding and ftraylye charginge them, in the faid duke's behalfe, to
be of worhipfull, honefte, and vertuoufe converfation, absteyninge themselfes from
vicious rule and fufpected places; and alfo reftayning them from feditious language,
varaunces, difcentions, debates, and frayes, as welle within the feide duke's courte
as without, where thorough any disclaundre or misgovernauncie might growe; and if
any contrary to this commandement of fervice, that he leefe a moneth wages at the
fyrft offence; at the fecond offence, to be imprifoned by the space of a moneth; at
the third offence, that he be put oute of the faid duke's courte." Royal Houf. Eftab.
p. 89.

To this note I beg leave to add a conjectural explanation of the word Brevavement,
p. 49. "All other officers that must be at the breavement, &c." The breavement was,
probably, a meeting of all the domestic officers, held every morning, (in some infances
often) at which they delivered in an account, according to their respective situations
and provinces in the family of the quantity of houfhold articles consumed on the preceding
day, and the manner of their confumption. I am led to conclude this, from the follow-
ing regulation in the Northumberland Household Book, p. 115. "Daily. Item that
"the breavementes of th'expence of the houfe be kept every day in the countynge-hous
at two tymes on the day, that is to fay, Fyrft tyme incontinently after the dynnare, and e
the fecounde tyme at after foper when hyvera is ferved at hye tymes as principall feftes
as Cryffynnas, Eltre, Saint-George-Tyde, Whitofontide, and Alhallowtide; ande at
any other tymes when there is any great repaire of ftrauners in the hou ficaus th'officers
shall not forgett for long beringe it in there myndes."

"Preliminary discurfe, P. 11. I have had occasion to remark, that a considerable
degree of conformance and importance was annexed to the office of cook, among the
Normans. A proof of this arises from the donations which were made by the monarchs
of the Norman race, to these highly-favoured domestics. The conqueror himself bestowed
several portions of land on his cooks, and among the rest a manor on Robert Argyllon, to
be held by the following service. The Reddius may perhaps have been one of thofe
dishes, in which the palate of the regal epicure delighted.

Addington—Co. Surrey.

Robert Argyllon held one carucate of land in Addington, in the county of Surrey, by the
service of making one meaf, in an earthen pot, in the kitchen of our lord the king, on the
day
day of his coronation, called Diligrouyt; and if there be fat (or lard) in the mefs, it is called Maupigyrum.

Afterwards, in king Edward I.'s time. William Walcot held the manor of Addington by the same service.

In Mr. Blount's time this manor was in the possession of Thomas Leigh, Esquire, who at the coronation of his then majesty, King Charles II. in the year 1661, brought up to the King's table a mefs of potage called Diligrouyt, this service being adjudged to him by the court of claims, in right of this his manor; whereupon the lord high chamberlain presented him to the king, who accepted the service but did not eat of the potage.

And at the coronation of King James II. the lord of the manor of Bardolf in Addington, Surrey, claimed to find a man to make a mefs of Grouyt in the king's kitchen; and therefore prayed that the king's master cook might perform that service. Which claim was allowed, and the said lord of the Manor brought it up to the king's table. Blount's ten. Edit. 1786. p. 34. The dish called De la Grouyt, which is a kind of plum porridge, or water gruel with plumbs in it, is still served up at the Royal table, at coronations, by the lord of the said Manor of Addington, or some other person in his stead. In general the cooks belonging to the monasteries, were monks; in some of these societies however, the office was filled by laymen: when this was the case, the cooks were not suffered to dwell within the walls of the monastery, nor to enter them, except when their assistance was required in the preparation of meals. "Latei coqui ad coquinandum tantum ingrediantur." Regula canonicerorum Metenium Chrodegangi, cap. 3. Du Pefne in Verb. Coquus.

"Turn-spits, or Broach-turners." I have observed in a note above, that the introduction of the jack, has rendered this description of people, unnecessary, and almost unknown in England at present. At the period in which they were most employed, they do not appear to have constituted a part of the household establishment, of the generality of people. Lads were hired, for a very trifle, to turn the spit, as occasions arose; or the frowning vagrant or neighbouring pauper was employed in the kitchen for the same purpose, and after the roast was completed, had his belly filled as the reward of his toil. In some books of account, in the chancell of St. Bartholemew's Hospital, Sandwich, Anno Dni. 1569, among the expences of entertaining the mayor with a dinner upon St. Bartholemew's day, is the following item. "For turnyng the spittis 111d." And in "Garrtor's Needle," a comedy written about the year 1550, Diecon, a rogueish vagabond, gives the following short account of his erratic mode of life, during which he had been occasionally employed in turning the spit.

"Many a mile have I walked, divers and sundry waies,
"And many a good man's house have been at in my days.
"Many a golliwip cup in my time have I taffed,
"And many a bruch-spit have I both turned and hafted.
"Many a pece of bacon have I had out of their balkes,
"In running over the country, with long and very waikes."

ADDITIONAL NOTES AND OBSERVATIONS.

Bijory of the university of Oxford in the 16th century. "Of dinner. When four hours after breakfast, a man may safely taste his dinner, and the most convenient time for dinner, is about eleven of the clock before noone. Yet Diogenes the philosopher, when he was asked the question what time was best for a man to dine, he answered, for a rich man when he will, but for a poor man when he may. But the usual time for dinner in the universities, is eleven, and elsewhere about noone. At Oxford in my time they used commonly at dinner, boyled beefe with pottage, bread and beere and no more. The quantity of beefe was in value an half-a-penny, for one mouth; sometimes if hunger confrayned, they would double their commons." Affirmed we may exclaim with some truth, Tempora mutantur et nos mutamur cum ilis. "Of supper, about four hours, or fixe after we have dined, the time is convenient for supper, which in the universitates is about five of the clocke on the afternoone, and in poor mens houes, when leisoure will serve." Vide "The Haven of Health, by Thomas Cogan, Master of Arts, and Batchelor of Physike." P. 184. Human manners and fashions are in a state of constant mutation; and he whose life is extended to any considerable duration, must necessarily see various, repeated, and contradictory alterations take place in them. But perhaps none of the Old English customs have undergone so thorough a change, as those which regulated the hours of rising, taking refreshment, and retiring to rest. The stately dames of Edward the IVth's court, rose with the lark, and dispatched their dinner at eleven o'clock in the forenoon, and shortly after eight were wrapped in slumber. How would these reasonable people, (rational at least in this respect) be astonisht, could they but be witnesses to the present distribution of time amongst the children of fashion. Upon what principle but that of infancy, could they account for the perverse conduct of those who rise at one or two, dine at eight, and retire to bed, when the morning is unfolding all its glories, and nature putting on her most pleasing aspect!

P. 53. We have already seen that the English are indebted to Tom Coriat, for that valuable appendage of the table, the fork. Notwithstanding the comfort and utility of this instrument, it was not very generally adopted till some time after its introduction. Ignorance, bigotted to the manners of its forefathers, and prejudice, equally averse to innovations, however eligible, and improvements, however obvious, long rejected the use of the fork at meals; and the adoption of it, by any one, marked him among his fellow countrymen for a coxcomb and a fop. Fines Morrison in his travels, thus advizes the travelled Englishman against the use of the fork. "Alfo I admonish him, after his return home, to renew his old friendships; and as soldiers in a good commonwealth, when the warre is ended, return to the works of their calling (like the followers of Mercury as well as of Mars,) so that he returning home, lay aside the spone and forke of Italy, the affected gestures of France, and all strange apparel yea even those manners, which with good judgement he allowes, if they be disagreeable to his countrymen." A pretty accommodating principle, which, had it been universally adopted, would have left us buried in that barbarism and darkness, in which we were immered seven centuries ago.

Parsipset, Seals, &c. The fastidiousness of modern epicurism turns with disgust from these ponderous and magnificent, though perhaps not very palatable, dishes of the Old English. Others, however, still more extraordinary and loathsome, were in use among the most polished nations of Europe, during the 15th and 16th centuries. The powdered (or salted) horfe seems to have been a dish in some esteem. Grimalkin herself did not escape the disfavourable fury of the cook, and that nauseous reptile the lizard was not
not rejected by the singular taste of the German epicure. Don Anthony of Guevara, the Chronicler to Charles V. makes mention of a feast, at which he was present, in the following terms. "I will tell you no lies—I fawne also at another feast, such kindes of meats eaten, as are wont to be fene, but not eaten; as a boisse rosted, a cat in gely, a little byears with what (bois) broth, frogges fried, and divers other fortes of meats, which I fawne them eate, but I never knewe what they were till they were eaten." And no wonder he was thus at a loss with respect to the contents of the dished, since he tells us, in another place, they were so numerous, and so much disguised, that the guests were frequently ignorant of their names. "For now a dayes they doo so farre exceede in variety of disheds at noblemen's boards, that neither they have appetite to eate, nor yet they can tell the names of the disheds." To such perfection had the German cooks arrived in the art of disguising simple viands; a faculty the French had instructed them in, and which the honest Chronicler deeply deplores. "And for God's sake, what is hee that shall reade our wrytynges, and see that, that is commonly eaten in feastes now a dayes, that it will not in a manner breake his heart, and water bis plantes" (i.e. make the tears trickle down to his feet.) "The only spyces that have bene brought out of Calicutt, and the manner of furnishing of our boards brought out of France, hath disordered our nation utterly." The dial of princes, compiled by the Reverend Father in God Don Anthony, &c. imprinted by Richard Tottill An. Dni. 1582. Bl. Let. C. 18. fo. 434. While we are thus considering the curious disheds of old times, we may curiously mention the singular diet of two or three nations of antiquity, remarked by Herodotus. The Androphagi, (the Cannibals of the ancient world) says this delightful classic, greedily devoured the carcasses of their fellow creatures; while the inoffensive Calvi (a Scythian tribe,) found both food and drink in the agreeable nut of the Pontic tree. The extraordinary dish of the Ifedontes, on funeral occasions, at the feast given by the son of the defunct, was composed of a variety of meats, shered into pieces, amongst which they mingled the body of the deceased parent, after cutting it up for the purpose; κατακαυσω και το το ἐκαμην τέωςα γένος, ἵματος ἔνατες δε πετα τα χρα δαντα προσεδουνος. The Lotophagi lived entirely and deliciously, on the sweet Lethean fruit of the Lotus tree. The savage Irglodye esteemed a living serpent or lizard the most delicate of all foods; while the capricious palate of the Lygantine, preferred the ape to every thing else. Vide Herod. L. 4. Strange as these various kinds of aliment may seem, and however incredible to those who have been wont to consider man only in his civilized state, polished and refined by science and philosophy; yet the early history of all nations, and the manners of those which at present continue immered in their original barbarism and ignorance, render the above account of the historian extremely credible. The Anglo-Saxons, we know to have been strangely filthy in their diet, and fond of various kinds of naffines, from which both decency and nature revolt. The following denunciation of ecclesiastical punishment and cenure, against those who indulged the beastly propensity above alluded to, will explain what I mean. "Qui comedat scabiam, aut verniculoius, qui pediculi dicuntur, vel urinam bibit, five slercora comedit: fi infantes sint vel puers, vapidulent: fi virili aestate, viginti dies panteant; et utrique cum impotentio manus episcopi fanentur." Extat in Burchardi Decret. lib. xix. cap. LXXXIV. ex penitentiali Bede defumpta.

Cat eating indeed seems in some measure to be revived; since the public prints, a few months since, recorded the circumstance of a cat being eaten by a wretch, who in defiance to nature and humanity devoured the animal alive. It is difficult to say, which of the two is most the object of horror; the man who could be stimulated by Cc 2 the
the promise of a reward, to such an act of cruelty; or the noble lord who could so far forget the feelings of human nature, as to incite another to the commission of the deed.

"Satelles, P. 113." These curious decorations of the Old English table, were nothing more than devices in sugar and paste, which, in general, as in the cafe before us, had some allusion to the circumstances of the entertainments, and closed the service of the dishes. The warrors were ornaments of the same nature, which preceded them. It seems probable, that the splendid defert frames of our days, ornamented with the quaint, and heterogeneous combinations of Chinesse architecture, Arcadian swains, fowl, figh, beafts, and fanciful reprefentations drawn from Heathen mythology, are only the remains of, or, if more agreeable to the modern ear, refinements on, the Old English Satelles. Our ancestors however were at times very whimsical in the decorations of the table, and introduced representations, which would be extremely offensive to the modesty of present days. Indeed in ages of ignorance, before men have acquired just ideas of propriety, politenes, and decorum, and before their sentiments and modes of thinking are refined by literature, and that civilization which arises from the practice of the fine arts, the pursuits of science, and an unreserved commerce with other nations, a spirit of indelicacy will pervade their manners, mark their conversation, and enter into their very amusements. Thus it was with our ancestors. In turning over the pages of our early writers, how repeatedly are we disfigured with filthy expressions, and obiencal allusions. The exquisite humour of Chaucer has this one imperfection; a fault which we must not lay to the account of our poet, but to the manners of the times in which he lived, when indecencies of this nature afforded matter of high entertainment. The same vicious taste remained in Henry the VIIIth's days; as is observable from the works of Skelton: and the page of our inimitable Shakepear, is too often tainted with impurities of the like sort. But the same grossness of sentiment which admired this style of writing, would naturally tolerate representations equally impure. Hence the theatrical exhibitions of our ancestors, were not unfrequently distinguished by open obscenities. In a mystery, exhibited at Chester in 1527, of the creation and the fall of man; Adam and Eve both appeared in puris naturalibus on the stage, covering on their state of nudity, and the means by which they might cover themselves; and they propofe, according to the stage direction, to make themselves Subligacula a folis, quibus tegant pudenda. This extraordinary exhibition was beheld by a numerous assembly of both sexes, with great composure; a strong proof that these gross spectacles were not considered either as remarkable or improper in this age. MSS. Hav. 2013. cited by Mr. War ton Hist. Eng. Poetry, Vol. I. p. 243. Note (t). Every one, at all convinced in the manners of our ancestors, must recollect that very indecent appendage of the Englishman's drefs, till the middle of the 16th century: I mean the Perizoma, the different sizes of which, marked the spirit and fashion of the respective wearers. The aged, and the sober, were contented with one, of those dimensions only which safe and comfort required, while the young bear, and well-dressed gentleman, were distinguated by Perizomas of enormous magnitude. The table also exhibited strong proofs of this grossness of manners, which was not confined, indeed to England alone, but pervaded the greater part of Europe. Hence arose an extraordinary species of ornament, in use both among the English and French, for a considerable time; representations of the membras virilia, pudendasque muliebris, which were formed of paffy, or fugar, and placed before the guests at entertainments, doublets for the purpose of cauing jokes and conversation among them: as we at present use the little devices of paste, containing mottos within them, to the same end. Vide Le Grand's Histoire
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de la Vie Privée des François. Tom. II. p. 269. Nor were these obscene symbols confined to the ornaments of the person, or to the decorations of the table, but, in the early ages, were even admitted into the most awful rites of religion. The consecrated wafer, which the pious communicant received from the hands of the priest, on Easter Sunday, was made up into a form highly indecent and improper; a custom which the ecclesiastical synods at length put an end to, by prohibitions of the following nature. “Prohibemus fingulis facerdotibus parochialibus, ne ipsi parochianis suis die pauchatis teles seu hostias loco panis benedicti ministrant, ne ex eis ministratione, seu receptione erubescantiam evitare videantur, sed panem benedictum faciant, fictut aliis diebus dominicis fieri conuenit.” Stat. Synod. Nicolai Episc. Andegavensis An. 1263. Du Fresne subjoins, “Ubi pro evitare legendum puto irritare: forte enim intelliguntur paniculi, seu oblatæ in lepicularum figuram formatae, quas in hoc festo Paschali loco panis benedicti dabant.” Gloss. Tom. III. p. 1109.

FINIS.
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