John Kitti
1842

William Edwards
1842

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

The Liber, or rather Codex, Princeps 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 Piack

The lower part of a Breast-plate
in the Church of St. Margaret's, D.

From a periodical work published by M.
Peacock Feast.

Braae monument plate

Margaret. King's 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 τοῖς ἀπελεύασις ἱμών κόρος ἄλλης αὐθεν.
Non in Caro nidere voluptas
Summa, sed in tripso est, tu pulmentaria quare
Sudando.

LONDON,
Printed for R. Blamire, Strand.
1791.
A Saxon Entertainment.

From Strutt's *Horda Angel-cynnæ*. Vol. I. Pl. 16. Fig. 1.
PRELIMINARY DISCOURSE.

It would not be an incurious, (nor perhaps an ufeless,) 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 morsel 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 epicurism 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 culinar 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 Antidiluvian. 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 pafte, 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. Vitellii.
‡ Vide Poli Synop. in Gen. ix. v. 3. et Gen. i. v. 29.
§ Gen. i. v. 19.
|| The philosopher Pseudo, was of opinion, that mankind learnt the art of baking, from the observation of the process, which grain underwent in the mastication 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-
Preliminary Discourse.

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 xviiith 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 savoury dithes invented ‡. From the variety of solemn feasts which the Jews observed, and their numerous sacrifices §, habits of eating frequently, might gradually be introduced among 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, heated, 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 Stenae. Epit. xvi. p. 409.

* The simple mode the early inhabitants of Palestine pursued in killing their meat, is yet retained, by their descendants, and thus describ'd by an accurate traveller. "They make in their tents or houses an hole about a foot and a half deep, wherein they put their earthen pipkins or pots, with the meat in them closed up, so that it is left open, through which they sing in their dried dung, and also sometimes small twigs and straw, when they can have them, 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." Rauwolf. p. 192. Harmer's Observ. vi. p. 867.

† 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. xix. 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 vol. ii. p. 277. Abdolmelick, the son of Huriah, an ancient Mechemani, came in; he called him to him, and placing him by him upon his fopha, asked him what meat he liked best of all that he had eaten. The old Mechemani answered, an a'f's meat well savoured, and well roasted. You do nothing finer Abdolmelick; what say you to a leg or a shoulder of a flocking lamb, well roasted, and covered over with butter and milk?" Harmer's Observ. i. p. 319.

‡ Vide Gen. c. xvi. 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 potage, for the manners 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 Mole and Aaron, p. 85.

‡ They were called Arumah, which word signifies properly, such fare as travellers and way-faring men use on their journeys. Godwin's Mole and Aaron, p. 86. Repeated passages 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 Pococke'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 Palestinese kid and goat. Harmer's Observ. vol. i. p. 322.

* Vide Anth. de prof. med. t. ii. c. i. p. 134.

† Vide Anth. Var. Hist. Lib. iii. c. 92.

‡ Vide ibid. voce Olear. t. ii. p. 738.
This style of living however, continued not long; it was naturally loft, in their first approaches towards civilization. Together with the fierce and unfocial 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 latter 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, Ἀγαθαρίζειν, like an Athenian, was a reproachful expression applied to those, who were famous for parliomious living.

Temperate however as the Athenians were, the inhabitants of Lacedæmon, went far beyond them in this respect; and if the Sicilians were famous to a proverb for their glutony, 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 Lacedæmon, banished every appearance of delicacy from it. His ζυτίζειν, or public tables, presented nothing delightful to the eye, or pleasing to the palate— all was earie, and homely. The name of one of their dishes has been handed down to these times. The μυκας κυψες, or black broth of Lacedæmon, 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 meal, 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 fearless of death in battle, since any one in his senses, would much rather undergo the pains of diffolution, than continue to exist on such execrable food.

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

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† 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. 502, where mention is made of boiling it.
‡ Vide Athenaeum, p. 9. Lib. I.
§ More intent on the improvement of the understanding, than the gratification of the palate, the polished Athenian spare to delight his guests, not by the profusion of his dishes, or multitude of his wines, but by the dilution of useful and intermixing topics of conversation; by the recitation of inspiring and patriotic odes, or by the amicable disputations of poets, historians, and philosophers. Vide Athenæ. L. x. c. 9.
* Lyceaus apud Athenæum L. iv. c. 9. Athenæus has handed down to us, a full account of an ἀρτικ σοῦδα; but from the frequent use of filthium (which is supposed to be saffron) in their dishes, and sauces, we may venture to say a modern epicure would have therein disdained, if obliged to have partaken of it.
† Vide Plato de Repub. Cicero de Finibus et Athenæus Lib. i. c. 10.
‡ Jul. POLLUX in his Onomast. Lib. vi. says, the Lacedæmonian black broth was blood, thickened in a certain way. Dr. Lister (in Anctium) supposes it to have been boi'd blood; if so this celebrated Spartan dish, bore no very distant resemblance to the black puddings of modern days.
§ Vide Athenæum Lib. 4. c. vi. p. 158. One of the choice dishes of the Greeks was termed the Μετέρεια, and made with cheese, garlic, and eggs, beaten up together; they had also a composition of eggs, honey, cheese, and rice, which they called Θερά, because it was served up in fig leaves. Vide Schol. Aristoph. ad Acharn. v. 173, et Schol. Aristoph. ad Equit. 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 turnips, 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 cemen, 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 Tibereius, 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 profligate and luxurious race of men, the Romans, under the emperors, to their temperate, and virtuous ancestors, of whom Salvius, says, "Rutilios cibos ante ipsoos focos sumptum, "enque ipsoos capere nifi 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.

Præmar non scivit, quantum interpellat insani
Ventre diem darare, domesticus citorio.


Cicero also thought two hearty meals a day were too much. Vide Tusco. Quaest. 5.

§ Athenæus Lib. xiv. c. 10. Beca were the flowers most generally made use of on these occasions. Vide Ambrosio pallium. It may not be out of the way to remark that the roses, among the ancients, was considered as the emblem of science; whence, in entertaining rooms, it was customary to place this flower above the table, signifying, whatever conversation passed there, it was not to be divulged. Hence the saying of "All under the rose," among us, when freely is to be observed.

 Vide Horace and Pliny, Lib. vi. c. 2. These robes were of a light and cheerful colour; hence Cicero in Vatium says, "Quis unquam canimati atriis? Who would go to a feast in fable attire?" Vide aitn. Athen. Lib. xvi. c. 5.

* The Romans learnt this Lanerii posture at meals from the Greeks, for they anciently sat while eating. Vide Serv. in Aeneid. 8. The European Greeks had the curnen from their Ionian brethren, who received that, with various other corrupt ones, from the soft, effeminate, and luxurious Athenians, their neighbours. Potter's Antiqu. vol. 2.

† Vide Sueton. in vit. Vitellii, c. 73 et Lamprid. in Heliodor. c. xix. p. 835.
and drinking; and Suetonius gives us an instance, of his having spent a night, and two days, at the festal 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 fowl, 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 such was his excessive extravagance, that in the course of little more than seven months, he contrived to expend, in feeding alone, the enormous sum of seven millions of our money.

Heliogabalus, whose genius displayed itself in the invention of divers favourite receipts, added to the list 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 palates, 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 Claudius his son, added to his father's epicurism, such a boundless prodigality, that he dissolved pearls in liquors, which were poured into the dithes, served up at his table.

Vedius Pollio, we are told, hung with ecstasy, over lampreys, that had been fattened with human flesh. — Various other epicures are on record, which shew to what a height the vices of the table had attained, in the wealthy periods of the Roman Empire.

But

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* Vide Sueton. in vit. Tiberii, c. 42, 43, 44 et 45. His usual mode of supping was "Nudis pullis ministratus." Vide Sueton. in vit. Vitellii.

† Vide Gibbon Decl. and fall of Rom. Emp. vol. 1st, note. Also Sueton. in vit. Vitellii, where is a warm picture of his excessive glutony, c. 13. Lampridius in Heliogab. Lifer in Apicius, praef. 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 confederacy formed between this marine animal, and another called the pinae for the purpose of procuring food.

‡ Vide Lamprid. in vit. Heliogab. et Lifer in Apicius, p. 7.

§ This refined epicure spent six 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. 153. Lifer's Praef. in Apicium.

++ Lucullus 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. 153.

** Vide Lifer praef. p. 7. Julius Capitell. 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 Apicius, 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 offlers, 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 poffeffions, 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.Margin

A curious book has reached our times, relative to the Roman art of cookery; the larger part of which, consifts of receipts, under the name of Apicus. There are doubts among the learned, whether this is a compilation, by that Apicus, 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 Caecilus Apicus, 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 repertory of Roman culinary knowledge, now existing. That the English reader may be enabled to form some idea of the heterogeneous meffes, with

† In this enumeration of the Apicii, I follow Athenzus, Momf. Bayle, and other critics; the Dr. Lister doubts whether there were more than two epices of that name. "num de tercio hab Traiano hauero," says he. Pref. p. 4.
‡ Seneca de Vit. Beat. L. 95; That Apicus 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 fishing at Minuturna in Campania, he caught a delicate species of lobsters, which he relished exceedingly; and being informed, that on the coast of Africa the same shell 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 them were much smaller than he had imagined them to be, instantly hailed sail in rage and disappointment, and never once set foot on shore. Athenæus Lib. i. p. 7.
§ Plin. Lib. viii. c. 57. et alius locis.
¶ Athenæus Lib. i. p. 7.
†† Arbuthnot on ancient coins p. 116. The sums expended by Apicus in his kitchen, amounted to eight hundred and seven thousand, two hundred and ninety-one pounds, thirteen shillings and fourpence of our money. Idem.
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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-seed, dried mint, and lazer-root *. Cover them with vinegar. Add dates. Pour in liquamen †, oil, and a small quantity of mustard 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-seed 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, cleansed 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-seed, 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, lest 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 messes, 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 highly-seasoned dish; and we meet repeatedly, with the extraordinary mixtures of oil and wine, honey, pepper, and the putrid distillation from flinking 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 *Aulus Plautus*. 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 mixed, 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 Lister* in *Apicium*, p. 16. notes. Also *Pliny Lib.* xxxi. c. 7. et 8. The *sof garum* was made from the *saturfas*, the *satur* from the *truncy-garum*. *Vide Martial 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 Stunelberg*. In *Apicium*, p. 39. *Apicius Lib.* vii. c. 7.
|| The celebrated *garum*, of the Roman epicure, was no better. Hear what *Pliny* says of it, "Alium "etiamum liquorix acquisit genus, quod garum vocatur, intellitus piscium, cæterisque quod abhijienda essent, sale "maceratis, ut fit illa patrecoleum sanae." *Lib.* xxxi. c. 7. 8.
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Roman cooks seem to have gone in direct opposition to the seclusion, 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-hogs, 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 _promusius_, a kind of mead, 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. "Affirmed," cries one who had invented a receipt, "I have discovered _Ambrosia._" "Had the dead but the faculty of strong smell, 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, lost in admiration 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 _promusius_ was a mixture of honey, wine, and spices, boiled together. The first receipt which occurs in Apicius, is to make this composition. Vide Apicius, p. 1. Athenæus et Plin. L. 14.
§ 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 Faetus, who preferred a law to limit the vast expenses of Roman feasting. This however was, as all of a familiar nature had been, despised. Entertainments as extravagant and splendid as before, were still given. Disguised at this intemperance to his law, the reformer, shortly after its promulgation, refused every invitation to a feast, choosing rather to decline society, than to fasten by his presence the breach of his own diminution. The prices given by Romans for delicacies were immense. A barrel of salt meat from the kingdom of Pontus, cost four hundred denarii; and a pitcher of Falernian wine two hundred. Montesquieu's Spirit of Laws, vol. 1. 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 fanguinary 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 sat 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 matters of the world, made some compensation to the nations they conquered, by bestowing refinement, for the loss of liberty. From being a turbulent, unfeeling, 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 raised; 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 reverie, in a short time, took place; and our ancestors fell again into that barbarism, from which they had been extricated three centuries before.

An unfocial, 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 arts coquinaria. A fierce, roving, and warlike nation, whose delight was the tumult of battle, cannot be supposed to have excelled in 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, consigned 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 displayed 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 upon 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 dish, 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||.

The

† Vide J. Rous Antiquit. Warwick, apud Hearne Itin. vol. VI. p. 106.
‡ The ancient Persians practised a similar custom. Herodotus Lib. 1. c c. 135. Athenæus Lib. vi. c. 41.
§ Vide Cicero & Tácitus de Mor. Germ. The Saxons however, were by no means a temperate people. Tácitus 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 pledging each other, was thus. The person about to drink, asked him who sat next, whether he would pledge him; the other
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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 promiscuity of hope, that animated the Dane to acts of hardiness, which raise astonishment, and stagger belief; and inspired that contempt of torture, and death, that formed a striking 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 from his skull, in the spacious apartments of Valhalla‡.

Hardeknot, 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 copious 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

answer'd 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 feast meetings, we may imagine this precaution arose rather from the manners of the times, than from any particular instance of treacherous afflication.

* Vide Bartholinus, lib. 2. c. ii. p. 342. 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 Archæorum. 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. Aebina Frada, a Danish champion, defecred his past life in nine trophies, while his enemy Bruce, a giant, was tearing out his bowels. Antiqu. Danic. lib. 1. c. x. p. 178. edit. 1689. But above all see the sublime Epitaph of Regner Lodbrog preferved in Keyder's Antiquitats. Sel. Septentri. p. 127.

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

§ Chron. Joh. Bromp. 934. Simon Dunelm. 179. Knighton 2326 et 2339 apud Tweideni Scriptores. The compiler of the "Liber niger domus regis Anglorum," or the black book of the household of King Edward IV., in his introduction gives us the following account of Hardeknot. "Domus Regis Hardeknoti may be called a "fader northeour of familiaritie, whiche ufed for his own table, never to be served with any like metes of one "meale in another, and that chaunge and diversifie was daily in greate abundancie, and that famie after to be "ministred to his almus-defhe, he caufed cnyng cooks in curiouse." Also, he was the fird that began four meales "stablythef in on day, openly to be helden for worthefull and honest peoplereferto his courte; and no "more meles, nor briefefall, nor chamber, but for his children in householde; for which four meles he erdayned "four marshalls, to kepe the honor of his hall in receving and dyrasting strangers, as well as of his house- "holdmen in theyre fittynge, and for services and ther preceptes to be obeyd in. And for the hallies, with all "diligeunce of officers thereto assigned from his firt inception, till the day of his dece, his house flode after "one uniformitie. This king reignd but two yeres, except ten days, he dyd fil drinking at Lambeth," Vide a Collection of ordinances and regulations for the government of the royal household, &c. p. 18. published by the Society of Antiquarians 1790.
of civilization, and politeness, was not undervely 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 Whit-sunday, 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 condensation, 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 incommode 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 jesters pay severely for their witticisms, when the cause of his confinement was removed ½.

In William's household establishment, and in that of the other continental princes, the kichen 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 ¾. The principal officer was the magnus coquis, or chief cook, a person of considerable account ¼. 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 appraised, as the possessions of the coquis, or cook. The dapifer, or steward of the king's household, occurs also

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* Vide Ingulphus Gale's Scriptores, and Malmibury de Geff, Reg. Ang. lib. iii. c. 58.
+ His dicus Anglic, parvis, batis, et objectis dominibus urbabant, cum ostentatum abundantia. — E contrario Franci et Normanni amplis et superbus edificis, modicas agebant expensas, sed in cibusis delicatis, Redd Warw. P. 106.
½ Matthew Par. in vit. Willelmi ceseq. See also Robert Gloucester, published by Hearne, p. 376. 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-Osborne, 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 fitt and would "have straken him, had not Eudo, appointed Dapifer, immediately after, warded off the blow." Mr. Pegge's pref. to the " Forme of Cury." 1780.
¼ The magister coquinorum, of which we find mention made about a century afterwards, was, I presume, only another name for the magnus coquis. 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 1238. Matt. Paris, p. 4. 69.
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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 surprized, 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 satisfies, in a great measure, their satirical animadversions.§

In Hicks's Theaurus, we have a poem preserved to us, supposed by the learned Mr. T. Warton, to be nearly coeval with the conquest, which is a professed 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 abbeci,
Of white monks and of grei.

† To these we may add the pincerna, or butler, the panteler, the waferer, the cellar, &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 1790, 4to. p. 60. 70. &c. We must not omit to mention the fewar, an office often filled by persons of high consequence. The Liber Niger domus regis Edward IV. gives this account of his duties. "A fewar for the kynge, whose ight to be full cunninge, diligent, and attendante, he receiveth the "metes by sayes, and fauly to conveyeth it to the kynge's bourde with saucers accordingly, and all that comyth "to that bourde he seteth and dyreclent, except the office of pastarie, and buttric, &c." The office of fewar, was, as I above observed, esteemed of sufficient importance to be served by the highest ranks of people. The son of the Earl of Poiz (a continental prince) was his father's fewar. Fröhoff. Edt. Bern, vol. III. fol. 90. 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. Holinghead's Chron. p. 76. b. 10.

‡ The kings of England of that (the Norm) race, were exceedingly pompous, both in court, and camp. In their court, they showed their magnificence, by the stateliness of their palaces, the richness of their furniture, the splendor and number of their retinue, the plenty of their provision, and the like. The court was the centre of retort, for all the barons and great men of the realm, who being 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.

§ 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 shofe of Canterbury and Winchester by Geraldus Cambrofr. "Their table," says he, speaking of the first, "consisted regularly of sixteen covers, or more of the most costly dainties, dressed with "the most exquisite cookery, to provoke the appetite and please the palate; they had an excessive abundance of "wine, particularly claret, of mulberry wine, of mead, and other strong liquors; the variety of which was so "great in these receipts, that no place could be found for ale, though the butt was made in England, and par- "ticularly in Kent." And of the prior 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 dines. 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 imprest a curse on the bishop, if he did not reduce "them to that number." Vide Grot's pref. to his Antiquities, p. 68. note (b).
Preliminary Discourse.

Ther beth bouses and halles:
All of pasteus beth the walle,
Of fleis of fife, and a rich met,
The likefullift that man mai et.
Fluren cakes beth the chingles (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 abbey
Of tracle and halwei,
Of baume, and eke piemnt—
Yite I do yow mo to witte,
The gees icrofted on the spitte,
Fleye to that abbay, god hit wot,
And greith, (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 abbay is ther bi
For soth a gret nunnerie:
Up a river of silet milk,
Whar is plente gret of silk,
When the sumneris day is hote,
The yung nunnes takith a bote
And deth ham forth in that river
Both with oris and with fiere:
When hi (they) beth fur from the abbay
Hi makith him (them) nakid for to plei——
The yung monkis that hi feeth
Hi deth 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 whan I hadde al ytoted (observed)
"And fond in a freitoure a frere on a bench,
"A greet 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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"Blowen bretful of breth, and as a bagge honged.
"On bothen his chekes, and his chyn, with a chol lollede
"So greet a gos ey, grown al of grece,
"That al wagged his flesh, as a quick mire," &c. *

Chaucer, whose strong sense, and genius, prevented him from being shackled by the superstitions of an ignorant age, saw the debaucheries of the depraved monastics of the fourteenth century, and had honestly 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 monks, 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 infatiate of the kind, which may here be introduced.

"King Henry VIII., as he was hunting in Windsor 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 passed 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 lustily, 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 queasy 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 meales make the third a glutton. In springs King Henry out of a private lobby, where he had placed himself, the invisible spectator of the abbot’s behaviour. My Lord,

† In the 13th century, the monasteries of Sempringham in Lincolnshire, Beverley in Yorkshire, and the knights hospitallers, 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. 1. p. 37.
"quoth the king, prevently deposit your hundred pounds in gold, or else no going
day all the days of your life. I have been your physician, to cure you of your
queacie stomach; and here, as I do not, I demand my fee for the same. The
abbot down with his duit, 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 monasteries of this kingdom, previous to the re-
formation; yet in some degree the obloquy is wiped away, by the recollection
of that hospitality, which they were ready to shew 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 de-
pendant 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 guests,
and the relief of the sick, the poor, and the infirm. Reading Abbey in particular,
appropriated great sums to these purposes; and William of Malmbury affirses 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 monastic luxury and indecorum in the 16th century are necessary, we may infer the
following letter, which was written by one of the visitor, appointed by Henry, to inspect the religious houses,
and sent to the Lord Cromwell about the year 1537. It is preserved among Mr. Dodsorth's MS. 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 confected and proved, that there was here such frequence of women, cony and refertyn, as to no place
more. Among the relics are found, the coles St. Lawrence was roasted withal; the paining of St. Edmund's
nails; St. Thomas of Canterbury's penknife and books, and divers jellies for the head-ache; pieces of the
holy crosses, able to make an whole cross; other relics for rain, and for avoiding the weeds growing in corn;
&c. From Bury St. Edmund's. Your servant bounden. Joesph ap Rice." Grose's pref. 57. note (x.)

‡ From the above general strictures on monkish senility, we should except the Cistercians, whose manners
formed a fine contrast, at least in the 16th century, to those of the other cloistered religious—

O saecula, o Felix, alius galeata ceculis,
Libera paupertas! Nudo jejunia paue
Traa dura fulvens, nec corrupit palatum
Mollitie membra. Bacchus convivia malle
Mummurat costarh, nec facit cubila mensis
Inquinat adventa. Stomachus languente ministrat
Solennes epulas ventris gravissimae hostis,
Et paleis armata Cereris. Si terris mensis
Copia fucident, truncatatar olufula, quorum
Offendit macies oculis, pacemque meretur.
Deterretque famam pallenti fabria cultus—

Vide the Arborvernus, of John Harvili, inter MSS. Bod. Digb. 64.

§ Tanner's Notitia Monastica, pref. p. 32.
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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 Magistri Coquinaria 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, drested it. Liquors were provided by the Cellarius, or cellarer. The Hospitiiarius, had the care of entertaining strangers, and providing necessaries for them; and the Receptiiarius, kept in order the table-cloths, napkins, glases, and other utensils. He had also the management of the menial servants. With this train of kitchen domestics, we must not be surprized, 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 magnificent hospitality, and generous profusion. By the quantity of provisions expended at the inthronization scfts 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 inthalled in 1309, not fewer than six thousand persons were entertained, and the dishes served up on the occasion amounted to three thousand §. Robert Wincelsey, Archbishop of Canterbury, with a grandeur of hospitality that surprizes us, provided daily victuals for five thousand poor people; immense
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 fute here in Englande to the archbishoppe of Yorke, that then was, and commynge to Yorke, when one of the prebendaries there, brake his brede, as they terme it, and thereupon made a solemnne longe duner, the whiche perhaps began at eleven, and continued well nigh till fower in the afternoone, at the whiche duner this bishopp was: It fortunated that as they were sette, the Italian knockt at the gate, unto whom the porter, perceiving his errand, anfwered, that my lord bishopp was at duner. The Italian departed, and rtourned betwixte twelve and one; the porter anfwered, 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, anfwered never a worde, but churllishlie did shutte the gates upon him. Whereupon, others told the Italian, that ther was no speaking with my lord, almoste all that daye, for the solemnne duner fake. The gentleman Italian, wondering much at suche a long sitting, and greatly grieved because he could not then speake with the archbyshoppes grace, departed straighte towards London; and leavynge the dispacthe of his matters with a dere frende of his, toke his journey towards Italie. Three yeres after, it happened that an Englishman came to Rome, with whom this Italian by chance falling acquainted, afked him if he knew the archbishoppe of Yorke? The Englishman said, he knewe him right well.—I praye you tell me, quoth the Italian, hath that archbyshoppe yet dined?"
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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 laying out of hayre, and the superfluities of garmente, was founde, the tendercne of the body, and wrestling with women, nice going, with disolute 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 Wealdenhill Hall, which to this day boasts its superiorit of point of dimensions, over every other room in Europe of a similar construction. This was the theatre of royal revelry, and here Rufus held a magnificent feast on the Whitunlode after it was completed. Vaft however as the fabric was, it did not equal the ideas of the extravagant monarch; for it being observed 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 halfe, and is but a bed chamber, in comparison of that I minde to make." Stowe adds, "a diligent searcher might yet finde out the foundation of the wall 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 III. seems to have increased to a pitch of extreme excess; for in the thirty-fourth year of this monarch, the legislature was under the necessity of exerting its controlling power; and, on common occasions, more than two dishes of victual 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, tyll by the distilling of certaine wyctful persons it came to the olde excess.", Leland's Collect. v. VI. p. 38, edit. 1770.

* Stowe has given us this account of his person and character. "He was of person a square man, red coloured, his hayre somewhat yellowe, his forehead fourre square, like a windowe, his eies not one like the other, not of any great stature, though somewhat bigbellied; he was variable, inconstant, covetous, and cruel; he burdened his people with unreasonable taxes, pilled the rich, and oppressed the poore, and what he thus got he prodigally spent in great banqueting and sumptuous apparel, for he would neither eat, drink, or waste any thing, but that it could unmeasurably decre." Stowe's annals, p. 128. b. 30. Alfó Hollinhead, 18. b. 20. Stowe, p. 129. a. 40.

§ This room exceeds in dimensions any room in Europe which is not supported by pillars; its 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.

* Vide Matthew Par. Hollinhead, and Stowe's annals, 32a. a. 40.

* § Hollinhead. Stowe. "God's flaggs were already known, and seem to have been well fored with every delicacy. " Pratera eft in Londinâ, supra ripam fluminis inter vina in navibus et cellis vinaria vinialis, " publica coquina, ibi quotidie pro tempore eft invente cibaria, servcula, affa, piæta, frivæ, elixœ, picœae, carnes, " grandiæs pauperibus, delicatæs divinitiæ, venationum, avium, avicularium. Quaestis litteram vel peregrinarum infinitas intrérur urbem, quamlibet dié vel noctis horti, ne vel hi minimæ sejusnir, vel aliæ impressi æxæant, qui se curare volant molliter, occipere corpora, vel aequam amem, vel atrogenia ligneum non quœribatur, " appositis quæ ibi inventurar deliciae." Fitz-Stephens's descrip. 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, preceded over the very feats 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 sex, tho' oft politi.ers of men, were now held in the highest esteem. That respectful complaisance, with which the northern nations (io 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 "Lady love." Throng's of noble dames graced 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. Routed 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 fairest as greatly beneath them in strength of mind and dignity of nature: they were esteemed unworthy to mix in social intercourse and conversation; and it only to manage the inferior and mental 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.]]
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, 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 festivity, and convivial entertainment.

With these ideas in our minds, we may without difficulty, conceive the sumptuousness of a baronial entertainment. We may picture the capacious hall, thronged with knights and ladies, cloathed 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

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† 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 Ladore late made a feste,
That was fayre and benedite,
With his lorde the kynges;
There was much ministrale
Trompeter, tabors, and sifre,
Both harpe, and fydylynge.


† "In days of old, 'ere charm'd at length to rest
"Sterna chivalry her idle spear upriug,
"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:
"Cheer'd with the genial rites, his lyre he strung,
"War, love, the wizard, and the fray he sung,
"And 'r'd with rapture each impassion'd breath."

Rufell's Sonets and miscel. poems, Oxford 1789.

At those 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 Gafs senior Earl of Foix, the Earl's chief amuement 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 camarier was, upon these occasions, executed by a person of distinction, of the degree of Esquire at least. 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 stable, and the carver's 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. Hist. Eng. Poet. vol. I. p. 40, note r.
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 atri differo
Reddens laudem domino.
The bores heed in hande bringe I,
With garlins gay and rosemarye
I praye you all iynge merely,
Qui estis in convivio.

The bores heed, I understand,
As the chefe servyce in this lande,
Loke where ever it be fande,
Servite cum cantico.

Be gladde, lordes, both more and lafic,
For this hath ordeyned our stewarde,
To chere you all this Christmase,
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 carol" by Wynkyne de Werde 1521. 410. Wynkyne has given this carol a song in his time, with very little alteration, moli probably, from the old original. I give it in its uncouth 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 fame.

|| 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 15th century, to him who had come off conqueror in the game of swans, a sport about that period invented. Et codem tempore javenes Londinenses fraudavit jovem pro bravio, ad fidium quod quisquius vulgariter dictur, vires proprias et equorum currus sunt experti. Matt. Paris, edit. 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 Remifh fee, 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 peacke for me against supper, and let me sup in the garden, for I shall have gapes. So when supper came, and amongst other hot peacockes, he saw not his cold peacocke brought to his table; the Pope after his wonted manner most horribly blasphemying God, fell into an extreme rage, "&c. Whereupon one of his cardinals fitting by deferred him sitting, Let not your holynesse, I praze you, be so moved with a matter of so small weight. Then this Julius the Pope answeringe againe). What, said he, if God was so angrye for one apple, that he cast our first parents out of paradise for the same, whi may not I, "being his vicar, be angrye then for a peacocke, thence a peacocke is a greater matter than an apple." Hol. Chron. p. 148. a. 40.

* This is the language of the romances of those days.
Preliminary Discourse.

"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 roaill pecokkes shall be dight on this manner. Take and flee
off the skynne with the fadurs, tayle, and nekke, and the hed thereon; then
take the skyn with all the fadurs, and lay hit on a table abrode; and strawe
thereon grounden comyn; then take the pecokke, and roste hym, and endore
(baste) hym with rawe zolkes of egges; and when he is rost, take hym of,
and let hym coole awhile, and take and fowe hym in his skyn, and gilde his
combe, and so serve hym forthe 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 Cincia, 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
dresses, 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 Clarence, the third son of Edward III. with Violentis the daughter of Gelafius II. Duke of Milan. Stowe's account of it is as follows. "Moreover at the coming
of Lionel, such abundance of treasure was in most bounteous manner spent, in
making most sumptuous feasts, setting forth stately fights, and honouring with
rare gifts, above two hundred Englishmen, which accompanied his son in law,
as it seemed to surpass the greatnesse of most wealthy princes; for in the banquet
whereat Francis Petrarch was present, amongst the chiefest gueffes, there were

† This receipt occurs in No. 2, and is marked 332.
‡ In cujus nuptias, tanta convivii nuptialis, toto convivium nobilium splendide fertur, nostris festis, ut ille
incomparabilis apparatus, diffusus exspectat tracustus ct teneatemos. Sed ut mala brevia perifieriam, in coquinialn
ministoris, plura quam triginta millia servorum prudencius parabantur, &c. Vide Matt. Par. edit. Watts,
p. 538.
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"above thirty courses of service at the table; and betwixt every course, as many 
premises of wondrous price intermixed, all which John Gelais, chiefe of the 
choyce youth, bringing to the table, did offer to Lionel.

"There were in one onely course seventy goodly horses, adorned with silke 
and silver furniture: and in the other, silver vesells, falcons, hounds, armour 
for horses, costly coates of mayle, breast plates glittering of masse flelee, helmets 
and corlets decked with costly crestes, 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 sumptuositie 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 expense 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. 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 Isobel 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!

I would observe too, that from the profusion of dishes 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. 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, and endeavoured to vary and relieve the tediousness of them, by the occasional introduction of pageantry, the chearful notes of martial music, and the traditionary chansons, or extemporaneous effusions of the attendant 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 curiously view of the origin, history, and office of the English minstrel.

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The English minstrel, may be considered as the linage 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 perignon of the prince. It was the business of these scalds, 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 process 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 polemised; 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 poiseccions of the 'joculator regis,' are minutely drawn down, in that venerable record Domeiday-book.

Between

§ Du Eresin says they were called scalds, "a fono et murmure quod canendo edebant." Gloff. tom. i. p. 726. Though Dr. Percy says, the word denotes a "smooth and polisher of language." Vide essay on the ancient Eng. Minstrels prefixed to the 1st vol. of "Reliques of ancient Eng. Poetry," p. 2.
|| Mallet's North. antiqu. vol. i. p. 329 et infra.
+ Vide Percy's essay on the ancient English minstrels, prefixed to the 1st vol. of Rel. of ancient English poetry.
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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 Nefle, 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 Nefle, who (faith the manuscript of old poeties, and an ancient manuscript 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, resolving 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 maister king Richard was kept. Of his hoff he demanded to whom the castell appertained; and the hoff told him that it belonged to the Duke of Austria. Then he enquir'd whether there were any prisoners therein detained or no: for always he made such secret questionings, wherefore he came. And the hoff 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 means that he became acquainted with them of the castell, as minstrels doe easilly win acquaintance any where: but see the king he could not, neither understand that it was he. One day he sat directly 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 paused at half of the song, the king began the other half, and compleated it. Thus Blondel won knowledge of the king his maister, and returning home into England, made the barons of the countrey 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 Lancastre, 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

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Vide Percy's essay on ancient English minstrels, p. 29. Where may be found the identical song in the old provencal language.

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they had the privilege of exercising their art at the entertainments of other great men, for which they appear to have been handomely 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, shews 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 *foculator or minstrel* addressed the English monarch in this manner. "Wherefore fire 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 uninvited, 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 seating royally at the table, with his peers about him, there entered a woman adorned like a minstrel, sitting on a great horfe, trapped as minstrels then used; who rode round about the tables, shewing paftime, 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 obnoxious, 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 more nugatorum ejus vocis in his indus, et hujusmodi monstra hominum, ob famae redemptionem, et dilationem nominis effunditis opes vebras, &c." Johann. Sarisbur, epist. 574.
‡ 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 uffal officer, both here and in France—p. 73. Du Cange Gloss. 4. 773. Rex minstitorum supremus inter minstillos. 
† 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 solemnities 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. 1, 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 geff 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 seemed he for the purpose, of a forty-five years old, apparelled partly as he would himself. His cap off: his head seemly rounded "tonsure-wife*: 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 "implying shaven: and yet his shirt after the new trink, with ruffs fair starched, "flecked and glittering like a pair of new shoes, marshell'd in good order with "a setting firk, and frut, that every ruff stood up like a wafer. A side (i.e. a "long) gown of Kendale green, after the freifhnes of the year now, gathered at "the neck with a narrow gorget, fastened afore with a white claph, and a keeper "close

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* This was a favourite romance of the 15th and 14th centuries.
‡ Percy's essay, p. 57. Previous to their extinction they sunk very low indeed, as we may learn from the following passage. "Blind harpers, or such tavern minstrels, that give a fit 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 base resort. Putten. Art. of Eng. Poet. p. 69.
PRELIMINARY DISCOURSE.

"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 batchelor
yet.

"His gown had side (i.e. long) fleeces down to midleg, silt from the shoulder
to the hand, and lined with white cotton. His doublet fleeces of black worsed;
upon them a pair of points of tawney chamlet laced along the wriff with blue
threaden points, a wealt towards the hands of firstian-a-napes. A pair of red
neather stocks. A pair of pumps on his feet, with a crofs cut at his toes for
corns: not new indeed, yet cleanly blackt with foot, and shinning as a shoing
horn.

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

This minfrel, the author tells us, "after three low courtseies, cleared his
voice with a hem . . . and wiped his lips with the hollow of his hand, for
filing his napkin, tempered a string or two with his wreft, and after a little
warbling on his harp for a prelude, came forth with a solemn song, warranted
for story out of king Arthur's acts, &c.*"

We have already spoken of the magnificent stile, 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
tinctured 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 Arthur. To this institution,
all the young nobles of christendom were invited to try their skill in arms, and affer
the beauty of their respective mistresses; and a hundred knights and as many courtly
ladies, were continually retained in the house for the purpose of entertaining these
gallant guests.† 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 fixty and ninetene,
When Sir Roger Mortimer so began
At Kelengworth, the round table as was sene,
Of a thousand knights for discipline,

* Percy's essay, 37 p.
† Vide Annotations to Drayton's herocical epistles, note c. p. 93, fol. edit of Drayton's Works. Also Wa
ton's Observ, on Spenser, vol. I.
PRELIMINARY DISCOURSE.

Of young menne, after he could devise
Of turnemements, and jousts to exercice.

A thousand ladies, excelling in beautee
He had also there, in tentes high above
The jousts, that thei might well and clerely see
Who joust befe, there for their lady love,
For whose beautee, it shoulde the knights move
In armes so eche 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 Windfor; 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 deflected by the flower of his nobility, instituted a round table in his kingdom also.

The court of Edward III. was the theatre of sumptuous carousal 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 exercises 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 hospitibus illo, quod vulgariter turnamentum dicitur, sed potius in illo lato militari, qui nomen 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 same with that ancient sport called barriers, which comes from the old French, barres, or jeu de barres, a martial sport (says the glossography) of men armed, and fighting together with short swords, within certain limits or lists, whereby they were severed from the spectators, and this fighting without lances, distinguished the barriers, or round table knights, from the other, p. 92. vol. II. 1602.

2 Anno gratia millesimo trecentesimo quadragesimo quarto, qui est annus regis regis Edwardi a conquitut
tertii octavius decimus, rex Edwardsa fecit convocari plures artifices ad castrum de Windfor, et capit adficiare
domum quem rotunda tabula vocaretur: habuit autem ejus area a centro ad circumferentiam per foremidiam
ternum pedes, et circ diametrum ducentorum pedum erat. Expensae per hebdomadem erant primo centum libras.
4 The tournaments of this magnificent reign, Mr. Warton observes, were conflatly crowded with ladies of the

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The practice, however, Knuyghton tells us, was deemed scandalous. Inter decem Scrip. apud Twilfled's, vol. II. p. 2597.
was most noble. "The gentyl king of England," says Froissart, who was co-
temporary with Edward, "the better to feite these straunge lordees, and all their
company, held a greete court on Trinite Sunday in the Friers; whereas he
and the quene his mother were lodged, keping their house eche of them apace.
All this feaste the king had well five hundred knyghtes; and fifteen were new
made. And the quene had well in her courte sixty ladys and damozelles, who
were there ready to make feaste and chere to Syr John of Heynaulte, and to his
companie. There myght have beene fene great nobles, plenty of all maner of
straunge vixale. There were ladys and damozelles frecly apperelad redy to
have daunced, if they myght have leve."

But stille there is no comparision between the romantic splendor of Edward III.
and that of his immediate successour Richard II. At this period, the magnificence
and prodigality of royal entertainments, rofe 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 regiones of romance, or the inchanted 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 laughes the morn, and soft the zephyr blows,
While proudly riding o'er the azure realm
In gallant trim the gilded vessel goes,
Youth on the prow, and pleasure at the helm,
Regardles of the sweeping whirlwind's sway,
That hush'd in grim repose, expects his ev'nging prey.

§ "Fill high the sparkling bowl,
The rich repast prepare;
Reft of a crown, he yet may share the feast.
Close 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 thowe
entertainments. His coronation displayed the utmost magnificence and profusion.

Holling-

† Froissart's Chronicles, c. 16. Lord Berners's translation. Feasting became so excessive in this reign,
that it was deemed necessary to check it, and a statute was passed in the 10th year, for that purpose, entitled de
cibaris utendi. Stat. at large, vol. I. and appendix. Also Hollinghead's Chronicles. Excessive of apparel
also rofe to such an enormous height, that seven sumptuary laws were passed in one year to lessen and restrict it.

‡ Richard II, (as we are told by archbishop Scoop and the confederate lords in the manifeste, by Thomas
of Walfingham, and all the older writers) was slav'd to death. The story of his assassination by Sir Piers of
Exon, is of much later date.

§ Gray's Bard.
Preliminary Discourse.

Hollingshead's account of it is too prolix to be entered; but I cannot forbear giving the conclusion of it:—"To shew what roiall service was at this feast, it passeth our understandings 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 king's palace was a marble pillar raised 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 christien kynges."

Even in his time we find French cooks were in fashion; and they appear to have equalled their descendents 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 galimaufries.

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 rythmical chronicler, Harding,

Truly I heard Robert Irelaw say
Clerk of the grene cloth, that to the household
Came every day, for the most part alway,
Ten thousand folke, by his mefles told
That followed the house, as they would,
And in the kechyn three hundred servitors
And in ech offfice many occupiers.

Hollingshead also bears testimony to his prodigal magnificence. "He kept the greatest port, and measted the most plentiful house, that ever any king in England did, either before his time or since. For there reforted 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, chambermaids, and landerers, there were above three hundred at the feast. Yeomen and groomes were clothed in falkes, &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 consumption 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 poultries, and an hundred sheep, besides harts, and roe-bucks, and fallow deer, and fatted fowl." I. Kings, iv. 22 and 23 v. Mallet 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 quinnts of mace, butter and sugar, which his daily consumed for the piggry 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 _jeux_, 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.

Froissart the historian, who was cotemporary with Richard, and appears never to have been more agreeably engaged, than when beholding or describing _jeux_, has given us various accounts of the pageanties 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 pageant exhibitions, when Isabel the wife of Richard made her public entry into _Paris_.

"At the fyfth gate of _Saint Denice_, entrynge into _Paris_, there was a _beven_ made full of _fierres_, and within it yonge chylde, apperelld lyke angelles, _swetely fynginge_. And amonge them an ymage of our lady holdeynge in _figyr_ [a figure] _of a lytell chylde playinge by hymself with a lyttle myl made of a greate nitt_. Thys hevyn was hyghe, and rychely apperelled with the armes of Fraunce, with a baune of the sunne shynyngge of gold caylynge his rayes. Thys was devyed by the kyng for the feete of the Juftes.

"Thane whan the Quene and the ladys were pate by, than they came a sote pace befor the fountayne in a _strete_ of Saynt Denycce; whych condyte was covered over with a cloth of fyne azure payntyd full of floure de lys of golde, and the pyllers were fette full of the armes of dyvers noble lorde of Fraunce; and oute of thys fountayne there iuffed in gret stremes, puent and clarre. And about thys fountayne there were young maydens rychely apperelled with rych chaplette on their heades singinge melodiously. And they helde in theyre handes cuppes and goblettes of golde, of frynge, and gyving to drynk all fuch as paffed by."

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

"At the gate of the Chatlet of Parys, there was a castell made of woode and timber, as strongly made, as it shuld have endured forty yeares. The whych castell was embatled and at every hole there was a man at armes, armed at all peas (points). And in the same castell, there was a bedde made rychly encourtyned and apperelled, as it had been to have stande in the kynges chamber, and thys bedde was called the bedde of juftye, and in thys bedde there lay by figure, Saynt Ann. In thys castell there was a playne, for the castell..."
PRELIMINARY DISCOURSE.

"conteinued a gret spacie, and thys playne was full of trees, and full of hares,
cones, and birdes, that flew in and out; for when they were abrod, they flown
thyer agayne for feare of the people. And oute of thys trees thare issuied a
whyte harte, and went to the bedde of jutfyce, and out of the other parte of the
wood thare issuied out a lyon, and an egle properly, and frestly approched the
harte, and the bedde of jutfyce. Than came thereout of the trees, a 12 yonge
maydens, rycheley appareled, with chapettes of golde on theyre heedes, hol-
dyng naked swordes in thare handes, and they went bytwene the Harte, the
"lyon, and the egle, and thare they shewed themselfe ready to defende the harte
"and the bedde of jutfyce."

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 mag-
nificent feast, the particulars of which are preserved to us among the Harleian
manuscripts. It consisted of six courses, the first three were of flesh, the last three
almost entirely of fish; 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.

"Fyllettes in galantynye 1:—Vyand ryall 2:—Gros charc 3:—Sygnettes 4:
Capoun of haut grece 5:—Päftantys 6:—Chewety 7:—A fotelte 8.

"The second course.

"Venyson with fermentes?—Gelye 9:—Porcellys 10:—Conyng 11:—Bittore 12:
Puleyng farcez 13:—Peryche 14:—Lesse friez 15:—Brawne bruie 16:—A fotelte.

1 Thers were pieces of flesh rolled up with bread-crumbs, herbs, spices, &c. in which the powder of the
herb galangal or long rooted cyperus was predominant. Gloff to Chaucer, "Forme of Cury," No. 158.
2 This meats consisted of wine, honey, ground rice, spices, and mulberries, properly salted. "Forme of
Cury," No. 89.
3 Gros charc. Common food: such as beef, mutton, &c.
4 Fat capons.
5 Young hawks.
6 Phætans.
7 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 Stew. Shak. vol. V. p. 426. note.
8 The fotelte were carious devices, formed in paste, sugar, or jelly, and closed every course.
9 Modern farcom is composed of wheat, milk, and sugar; that of the 14th century, was probably made
in the same manner, as the word is derived from a Saxon one, the root of which is ferme, a farm. Vide J. J. Eyring
10 Jelly.
13 Bittorn: a bird much esteemed in the 13th, 14th and 15th centuries.
14 This dish I do not understand, it is something ferret or stuffed.
15 Partridges.
16 Fried leech: the leach was made of cream, &c., sugar, &c., &c. Rand. Holme. 3. p. 83. Junius
derives it from the Saxon lea, milk, probably milk originally was used in making it. J. Byn. Ang. apud Lyce
in Verb.
17 Boiled brawns. Any pieces of flesh were called brawn in those days: the word was not confined to the
rolls which are formed of bords flesh, and called by us, brawn. Pegge's Glossary to the "Forme of Cury."
PRELIMINARY DISCOURSE.

"The third course.

"Creme de almaundyes 32 :— Perys in syruppe 89 :— Venison rosted :— Ryde :—
Woodecocke :— Plovere :— Rabetys :— Qualys :— Snytys 30 :— Feldsare :— Cru-
stade 31 :— Sturgeon :— Fretourre :— A fotelte.

"The order of the three course of fishe.

"The first course.

"Vyaund ryall :— Sew lumbarde 35 :— Salty fythe :— Lampreys powderyd 31 :—
Pyke :— Breme :— Samoun rostyd :— Cruftarde lumbarde 34 :— A fotelte.

"The second course.

"Purpayis en frumete 35 :— Gely :— Breme :— Samoun :— Congre :— Gur-
narde :— Plays 38 :— Lampreys in past 37 :— Leche fryez :— Panteryfe coronys for
a fotelte 38 .

"The third course.

"Creme of almaund :— Perys in syrippe :— Tenche enbrase 39 :— Troutez 30 :
Floundrys fryid :— Perchys :— Lamprey rosted :— Lochys and colys 33 :— Stur-
joun :— Crabbe and creveys :— Graspeys :— Egle coronys : in fotelte 32 ."

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

"After the great solemnization at the fore-said coronation in the church of
St. Peters at Westminister was ended, the queene was conveyed into the great
hall at Westminister, and there fet to dinner. Upon whose right hand, fat at
the end of the table, the archbishop of Canterbury, and Henrie surmamed the
rich cardinal of Winchester. Upon the left hand of the queene 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 sife, neere the bord's
end, sit the duchesse of Yorke, and the countesse of Huntington. The earle

32 Almond cream. 39 Pears in syrup. 34 Snipes. 41 Cauld.
31 Lombardy broth. 36 Lampreys highly spiced. 35 Lombardy custard.
33 Purpoises in firmety. 37 Ploze. 32 A lamprey pie.
34 This fotelte confisited probably of the figures of panthers in past, with crowns on their heads.
35 Tench, two in a dish.
36 These were fishe, but of what species I know not.
41 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 oversteer, and stood before the queene bareheaded. Sir Richard Neville was that daie carver to the queene, the earles brother of Suffolk, cupbearre, Sir John Steward, fewar, the lord Clifford, pantler, in the earle of Warwikes ffeck, the lord Willoughbie, butler, insteed of the earle of Arundell, the lord Graie Ruthin or Riffin, naperer, the lorde Audle almoner, in ffeck of the earle of Cambridge, the earle of Worcester was that daie earle marshall, in the earle marshall’s absence; who rode about the hall upon a great courser, with a multitude of tipped flames about him, to make and keepe roomes in the faye hall, &c. §"

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

"First course.

"Brawne and mustard:—Ellys in Burneux:—Frument with balian:—Pyke in erbage:—Lamprey powdered:—Trought:—Codlyng:—Plays fryed:—Marlyng fryed:—Crabbys:—Leche lumbarde flouryshed:—Tartys:—And a toftlye called a pelly-cane fytyng on hyr net, with hyr byrdes, and an image of Saynte Katheryne holding a boke, and disputing with the doctours, holdynge a reyon in her ryghte hande, saynge, "Madame le Royne’s," the Pelycan as an answere, "Ces l’estaigne, et du Roy, par tenir joye, et a tout fa gent elle mete fa intente""

"The second course.

"Gelye coloured wyth columbye floures:—Whyte potage, or creme of almandes:—Breme of the fee:—Counger:—Solyes:—Cheven:—Barbyll wyth roche:—Freche famoun:—Halybut:—Garnarde:—Rochet broyled:—Smeltr fryed:—Creys or lobier:—Leche damyk wyth the kynges worde or proverb flourished, une fants plus:—Lamprey frehe baken:—Flampayne flouryshed wyth a Scotchone royal, and therein three crownes of gold plantyd wyth floure de lyce, and flowers of enamyll wrought of confections:—and a toftlye named a panter, with an image of Saynte Katherine with a whele in her hande, and a rolle wyth a reacon in her other hande, saynge; "La Royne ma file en cept ile per bon rejon anes renoun""

The

1 Eels in butter, pepper and salt, &c.
2 Fried whisings.
3 Tarts.
4 Pik with herbs.
5 Madam the Queen.
6 It is the king’s wish, 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 fiamaynes garnished, &c. These fiamaynes 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 deferred renown in this island.
"The third course.

"Dates in compotı 13:—Creme motle:—Carp de ore 13:—Turbut:—Tenche:
"Perche with goon:—Fryshse flargeon wyth welkes:—Porperies rosted 14:—
"Mennes fryed:—Crevys de eawc douce 15:—Prany 16:—Elys rosted wyth lam-
"prey:—A leche called the whyte leche, flouryshed wyth hawthorne lewys and
"red hawys:—A marche payne 17 garnythed wyth dyvers fygurs of angelys, amonge
"the whych was set an image of St. Katheryne holldyn this reaon, "Il est uert
"par voir et eit, per mariage pur, esto guerre ne dure 18:"—And lafiye a fotyltye
"named a tyger, lokynge in a myrour, and a man syttynge on horsebacke, clene
"armyd, holdynge in hye armes a tyger whelpe with this reaon. Par force fonz
"refon je ay pryez esto bête 19; and wyth his one hande makynge a countenaunce of
"thrownyng of myrrours at the great tigre, the whych held thys reaon, Gîle de
"mirroir ma fete distruère 20."

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 festetics, 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
manison of this nobleman stood in Warwick Lane, to which it gave name. "Here
"(when he came to London) says Hollinghead, he held such an house, that
"six oxen were eaten at a breakfast, and every taverner was full of his meat, for
"who that had anic acquaintance in that house, he should have had as much
"fod and rost, 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 sleeves 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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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 Curry." 15 Fried in oil, with bread-crumbs and onions. 16 Prawns.
18 "It is written, as is heard and seen, that by a sacred marriage, war shall be terminated."
19 "By force, without cunning, I have taken this beast."
20 "The deceitfulness of the mirror, hath been my destruction."

The terms of a Kerver be as here followeth.

"Breke that dere—leche that brawne—ree that goofe—lyfte that swanne—
fauce that capon—spoyle that hen—frufche that chekyn—unbrace that mal-
larde—unlace that conye—dyfimembre that heron—display that crane—disfygure
that peacocke—unjoyned that buttoure—untache that curlew—alaye that felande—
wynge that partrycye—wynge that quayle—myne that plover—thye that pygion
—border that pafty—thye that woodcocke—thye al maner smalle byrdes—
tymbre that fyre—tyere that egg—chynne that famon—flryngte that lamprey—
splat that pyke—fauce that pleice—fauce that tenech—spylade that breme—tyde
that haddock—tulfe that barbelle—culpon that troute—fyne that cheven—
traffene that ele—trance that furgeon—undertraunche that purpos—tayme that
"crabbe—barbe that lopster.—Here endeth the goodly terms of Kervynge +."

The reign of Henry VIII. was distinguished by pageantry and magnificence.
No English monarch seems to have taken more delight in revelry of all kinds,
than this capricious prince †. The maffe however, above all others, was his
favorite entertainment. The minute Hollinghead has attributed the invention,
or rather the introduction of this amusement, of which our masquerade is the lineal
descendant, to Henry. But notwithstanding the general accuracy of Hollinghead,
we have reason to believe that the maffe 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 character, a love of amuse-
ment, in the following words. "From thence the whole court removed to Windsor, there beginning his progress,
and exercising himself daily in swimmimg, bowling, dancing, wrestling, casting of the harre, playing at the
recorders, flute, violinns, in setting of songes, and making of ballades. And when he came to Oxford, there
were kept both juyces, tournies, &c." Chron. p. 866.
§ Hollinghead's words are these "On the date of Epifhanie, at night, the king with eleven others were
disguised after the manner of Italty, called a maffye, a thing not seen before in England." Holl. p. 812. a. 45.
He seems however to have forgotten, that he had spoken of the maffe, 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 set upon the king in the caffell of Windsor, under colour of a maffe or mummers,
&c." Mr. Warton supposes the maffes 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 ordained by parliament, that a company of people, denominated
vagrants, who made nothing in the city, should be whipped out of London, because they played scandalous
things in ale-houses, and other public places. These (according to Mr. Dodsley's opinion) were those bullions,
which we find afterwards denominated mummers, who wandered about the country, dressed in anticke garbs,
Preliminary Discourse.

To shew the spirit of this amusement, I shall extract two or three accounts of it from our old chroniclers.

"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 suddenlie in a morning into the queene chamber, all apparelled in short coates of Kentish Kendal, with hooches on their heads and hofien of the fame, everie one of them his bow and arrowes, and a fword and a buckler, like outlawes, or Robin Hood's men. Whereat the queene, the ladies, and all other there, were abashed, as well for the strange fight, as also for their sudden comming, and after certeine dances and pastimes made they departed. On Shrove Sundaie the same yeare, the king prepared a goodlie banke in the parlment chamber at Westminster, for all the ambasilladors, which then were here out of divers realmes and countreys. The banke being ready, the king leading the queene, entered into the chamber, then the ladies, ambasilladors, and other noble men followed in order.

"The king caus'd the queene to keep the estate, and then sate the embassilladors and ladies, as they were marshalled by the king, who would not sit, but walked from place to place, making cheare to the queene and the strangere: suddenlie the king was gone. And shortly after, his grace, with the earle of Essex, came in apparelled after the Turkie fashione, in long robes of baudekin, powdered with gold, hats on their heds of crimson velvet, girded with two swords called cimeties, hanging by great baudereks of gold. Then next came the lord Henrie Earle of Wilshire, and the lord Fitzwater, in two long gowenes of yellow fattin, traerled with white fattin, and in everie band of white, was a band of crimson fattin after the manner of Russa or Rusland, with furred hats of graie on their heds, either of them having an hatchet in their hands, and bootes with pikes turned up.

"And after them came Sir Edward Howard then admerall, and with him Sir Thomas Parre, in doublets of crimson velvet, voided lowe on the backe, and before to the channell bone, laied on the breasts with chains of silver, and over that short cloakes of crimson fattin, and on their heads after damfers fashione, with feafants feathers in them; they were apparelled after the fashione of Prussia or Spruce. The torchbersers were apparelled in crimson fattin, and greene, like Moreskoes, their faces blacke: and the king brought in a mummerie. After that the queene, the loredes, and ladies, (such as would) had plaide, the said mumurers departed and put off the same apparell, and some after entered into the chamber in their usuall apparell. And so the king made great cheare to the queene, ladies, and embassilladors. The supper or banke ended, and the tables voided, the king in communication with the embassilladors, the queene with the ladies tooke their places in their degrees.

"Then began the danfing, and everie man tooke much heed to them that danced. The king perceiving that withdrew himself suddenlie out of the place,
with certeine other persons appointed for that purpose. And within a little while
after there came in a drum and a fife, appareled in white damask and greene
bonnets, and hofen of the fame fute. Then certeine gentlemen followed with
torches, appareled in blue damask, purfelled with amis graine, 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, appareled all in one fute of short garments,
little beneath the points, of blue velvet and crimmn, with long sleeves, all cut
and lined with cloth of gold. And the utter part of the garments were powdered
with castles and theafe of arrowes of fine bucket gold; the upper parts of their
hofen of like fute and fashion, the nether parts were of ikarlet, powdered with
timbrels of fine gold, on their heads bonnets of damask, with silver flat woven
in the fole, and thenerupon wrought with gold, and rich feathers in them, all
with vizors).

After this, six ladies entered, all superbly drested, 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 amusements, from the
following account of a pageant and malle, exhibited at court, on the birth of the
princes Mary.

"Against the twelfe daie, or the daie of the Epiphanie at night, before
the banke in the hall at Richmond, was a pageant devised like a mountaine,
glittering by night, as though it had bee all of gold, and fet with flones, on
the top of which mountaine was a tree of gold, the branches and boughes frized
with gold, springing on every side over the mountaine with robes and pome-
grants; the which mountaine was with vices brought up towards the king,
and out of the same came a ladie appareled in cloth of gold, and the children
of honor called the Henchmen which were frethlie 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 banke brought in, and so brake
up Christmaffe * ."

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

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

* Many of our monarchs formerly, kept an open table during the Christmas tide, as Richard II., in par-
ticular. Henry VIII. also during this festival gave repeated banquets, and some of his most splendid pageanties,
and malle 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 dearth happening in London, which prevented Henry from
keeping his Christmas there; he retired to his palace at Iltham, and paffed it in the company of a few particular
favorites. In consequence of which, this Christmas was called a "false Christmaffe," as it was kept without that magni-
ficence and hospitality, which Henry always displayed on these occasions. Holling. p. 892 b. 34. The curious
reader, who is desirous to see more relative to these gorgeous absurdities, will be greatly amified 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 mummaries were all in dumb shew. To
this note, I beg leave to add, that according to Polydore Virgil, the English custom of celebrating Christmas
with jollity, malle, pageanty, &c. was not conformable to the manners of the other European nations, who
omitted these diversions at Christmas, but practised them a few days before Lent. Pol. Virg. Hist. Ang. lib. 15.
f. 211. Basil 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 railles gilt, all the bankes were set with flowers artificiall of sylke and gold, the leaves cut of greene sattin, so that they seemed verie flowers. In the midst of this garden, was a pillar of antique worke, all gold fet with pearles 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 sylke and gold, and a buff of pomegranats of like stuffe. In this garden walked six knights, and six ladies richly apparelled; and then they descend and dancet manie goodlie danes, and so ascended the garden againe, and were conveyed out of the hall; and the king was served of a great banket."

The decorations of the table and sideboard at these royal banquets, 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 guests were served with two hundred and fixtie dishes, and after that, a voide of spieces, with fixtie spiece plates of silver and gilt, as great as men with cafe might beare. This night the cupboard in the hall was of twelve flages, all of plate of gold, and no gilt plate §."

The

1 Holling, Chron. 859. b. 30.
§ Vide Holling, p. 849. a. 40. This custom of taking spices and wine, immediately after dinner, or in the course of the afternoon, was a very old one; Froissant makes mention of it repeatedly in his chronicles. The ceremony was called a voide, and the formalities attending a royal one, are thus described in the "Articles ordained by King Henry VII. for the regulation of his household."

"As for the even of a day when a voide shall be held."

"In the even of the day of esate, it is the utter parte, and it pleaseth the king to have a voide; then the utter must warne the servent of the spicerye, to make ready the spicce plates, for the king and the bishoppe, and for the Lordes and Edates, after as they bee, and after as yee see necessarie, and also to warne the king's fewers and Esquires, which must waite that tyme, and the fewer of the chamber, for the bishoppe's spicce-plate; then yee must goe to the servent of the fuller, and warne him to make ready the king's cuppe, and the bishoppe, and as many fleters of wine as yee thinke will serve the people. Also yee must receive the pile of cuppeis, &c. Then what yee thynke the king is desirous to take his voide, then yee must assemle them together, and bring them to the cupboard, the utter gringe before, making room to the cupboard; then the chamberlain goesthe to the cupboards, taking with him three of the greatest Edates. (Lords) delivering to the greatest the towell; the second Edate the spicce plates; the third Edate the cuppe; and when they come to the Kinge with it, the chamberlain taketh the coverings of the spicce-plates, giving alway (a taffe) to the bearer; and when the King and bishoppe have taken spicce and wine, then the Lords deliver it to the officers againe; then the utter to appoint Esquires, to serve the Lords, and the people, with spicce and wine largely, &c."

Royal Household establishments, p. 113; Also Froissant's Chron. tom. ii. cap. 163. fol. 184. a. et cap. 100. fol. 114. a. Lord Berners's translation.

* Christmas, as we have observed in the text, was the feast in which these royal revels were celebrated in the most splendid manner. They began with Christmas-eve, and ended with Twelfth-night. During this period, a kind of mock-monarch, was appointed, who regulated all the amusements of the court, and governed with absolute sway. His titles were various, Lord of misrule, Lord of merry diversities, &c. This officer, Polydore Virgil tells us, was peculiar to the English nation, an affection, in which he is perhaps mistaken, for the architect exquisitorum de Romanis, and the Prince d'Amorras, among the French, who regulated the amusements of the youth for six days previous to Afo-Westneysday, seem to have nearly resembled our Lord of misrule. Vide Carpenter in v. Amorantus, p. 195. tom. i. Pol. Virg. de Rer. Invent. lib. v. c. 2. George Ferrers a counsellor was honored with this office in 1522, during the reign of Edward VI. who, according to Stowe, "so pleasantly and wisely demeaned himself, that the King had great delight in his pretences." Chron. p. 632. Vide also Hollinghead's Chronicles, which speak more fully of him, p. 1067, col. 2. 10. Among the other duties annexed to this office, one seems to have been, that of writing interludes and plays, to be performed before the courts during the Christmas holidays. Vide Puttenham's Arte of Eng. Poet. i. c. xxxi. p. 49. edit. 1589.
PRELIMINARY DISCOURSE.

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 major and sheriffs should be served at their tables but with one course at dinner and supper in their houses; the major to have but seven dishes at the moat at one melle for his own table, and the sheriffs, and everie other alderman but fix dishes, upon paine to forfeit for everie dish fortie shillings at everie time when they offended in this ordinance. Also that the serjeants and yeomen of their houses, should have but three dishes at dinner or supper, the sword-bearers melle 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, swan, or baftard, 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 sirt 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 Eaft-cheap (a street immortalized by the luxurious and jack-drinking Falstaffe) exhibited in former times, a scene of jovial festivity. "The cooke his appellation was abbott of mireole. Leland's Collect. v. III. p. 256. appen. This officer however was by no means peculiar to the court. The manor of every nobleman, had its Lord of mireole to direct the sports of Christmas, and preferve decorum among the company at this festive period. The universities also, and courts of law, followed a similar practice. At Cambridge this officer had the title of imperator. He was a mater of arts, chosen at every college, and appointed to regulate the plays, sports, and paimines, of the society to which he belonged. His Sovereignty continued during the twelve days of Christmastide, 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. Poets. v. II. p. 395. The law facies had their Christmas Prince also, whose parade and authority were very great. He was attended by his Lord keeper, Lord treasurer, with eight white falves, 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 faluted him with three low bows. 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 Salisbury. 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, whose, 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. Poets. vol. II. p. 406. || Holling-Chron. p. 950. b. 60. * Holling. Chron. Stowe's survice. Pennant's London.}
"cried, says he, hot ribbes of beef rostred,—pies well baken,—and other victuals.
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-
ic 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 mayor of London, in on 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 marks, but Henry being very skillfull 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 he gave many rich gifts to the king and other
nobles and knightes, which dined with him to the great glory of the citizens of
London in these dayes ‡."

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 mayoralty of Sir Samuel Fludyer, in the same place.

The expense of this feast amounted to 6,898£. It consisted of four hundred
and fourteen dishes, besides the dessert; 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 fealtings, 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 survey.
‡ 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 baso-relievo 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 follies of this nature, should amuse the mind of a princef, 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 inferring 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; she wore false hair, and that red; she had a small crown reported to be made of some of the gold of the celebrated Luxembourg 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 gravely, 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-

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"tioned, she is mistress of Spanish, Scotch, and Dutch; whoever speaks to her, "it is kneeling: now and then she raiseth 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 chappell 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-feller, 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 taunting "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 salted 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,
Preliminary Discourse.

"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 herself, 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, diminuitive 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 ambassadors 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 grofs, 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 disbursements, to stated rules.

The

[Note: Paul Hentzner's Journey into England, printed at Strawberry hill.

* For various accounts of those absurd and pedantic fiddlers, see the minute and entertaining Hollinghead, particularly page 1516, et infra, where he describes an entertainment held the 1st of January 1581, in the tilt-yard, in honor of the commissioners, 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 Surry. "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, there was a great fopper made for her, but before night, the flood at her standing in the further park, and there she saw a corse. At night was a play by the children of Paul, and their master 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 less compatible with the delicacy of the female character. For Rowland White tells us. "This day the (Elizabeth) appoints a Frenchman to doe fates upon a rope in the conduit court. Tomorrow the hath commanded the beares, the bull, and the ape, to be baited in the tilt-yard. Upon Wednesday she will have solemn dancing."

Sydney's State papers, i. 194. Strype Ann. Ref. vol. i. c. 15. p. 194.]}
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 laid; and shew us in what manner a noble female of the fifteenth century prided her time and regulated her family.

"A compendious recitation compiled of the order, rules, and constructione of the house of the righte excellent princeſſe Cicill, late mother unto the right noble prince king Edward IV.

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

"She useth to rife at seven of the clocke, and hath readye her chapleyne to faye with her mattins of the daye, and mattins of our lady; and when she is fully readye, she hath a lowe maffe in her chamber, and after maffe she taketh somethinge to recreate nature; and so goeth to the chappell hearringe 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. Katherine of Sonys, or the Revelacyons of St. Bridgett.

"After dyner she giveth audence to all such as hath any matter to shewe unto her by the space of one hower, and then sleepeeth one quarter of an hower, and after she hath sleepe the contynueth in prayer unto the first peale of evenfonge; then she drinketh wyne or ale at her plesaure. Forthwith her chapleyne is ready to faye with her both evenfonges; and after the laft peale, she goeth to the chappell, and heareth evenfonge by note; from thence to supper, and in the tym of supper, she recythe the lecure that was had at dyner to thos that be in her prefence.

"After supper she disperseth herselfe to be familiare with her gentlewomen, to the seac'oun of honěſt myrth; and one howre before her going to bed, she taketh a cuppe of wyne, and after that goeth to her pryvie clothette, and taketh her leave of God for all nighte, making ende of her prayers for that daye; and by eighte of the clock is in bedde. I trust to our lordes mercy, that this noble princeſſe thus devideth the howers, to his highe pleaure.

"The rules of the house.

"Upon catynge dayes, at dyner by eleven of the clocke, a first dyner in the tym of highe maffe, for carvers, cupbearers, sewars, and ofſcers.

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

"At
PRELIMINARY DISCOURSE.

"At supper upon eatynge 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 discryyon of the usher. Rewards from the kyitchen is there none, savinge to ladys and gentlewomen; to the heade offycers, if they be preffent; to the deane of the chappell, to the almoner, to the gentlemen ushers, to the carvers; cup-bears, and fewers, to the cofferer, to the clerke of the kyitchen, and to the marshall.

"There is none that dyneeth in their offyces, savinge only the cookes, the scullery, the sawcereye, the porters, the baker, if they be occuped with bakeinge.

"Uppon Sundaye, Tuesdaye, and Thursdaye, the householde at dyner is served with beece and mutton, and one rote; at supper, leyched beece, and mutton rote.

"Uppon Mondaye and Wensdaye at dyner, one boyled beece and mutton; at supper, ut supra.

"Upon salinge dayes, salte fynke, and two dishes of freshe fishe; if there come a principall feast, it is served like unto the feast honorably.

"If Mondaye or Wensdaye be holldaye, then is the householde served with one rote, as in other dayes.

"Upon Satterdaye at dyner, salt fythere, one freth fythere, and butter; at supper salt fishe and egges.

"Wyne daylye to the heade offycers when they be preffente, to the ladys and gentlewomen, to the deane of the chappell, to the almoner, to the gentlemen ushers, to the cofferer, to the clerke of the kyitchen, and to the marshall.

"Upon Frydaye is made paymente for all manner of frese fishe cates‡, at every moneth ende is made paymente for all manner other things, on everye quarter ende the chapell is payde of their wages.

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

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

"Brea-
PRELIMINARY DISCOURSE.

"Breakfastes be there none; saving only 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 cofferrer; to the clerke of the kyitchen; and to the marshall.

"All other officers that must be at the breavement, have their breakfast 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 arrafrage or not."

"Lyvery of breade*, ale, and fyre, and candle, is assigned to the head officers if they be presente; 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 cofferrer, 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 things, as is above specyfied, from the feast of Alhallowe unto the feast of the purification of our Ladye; halfe lyverie of fyres and candles unto Good Frydaye; for then expireth the tyme of fyre and candle alfoe.

"To all sick men is given a lybertye to have all such things as may be to their ease; if he be a gentleman, and will be at his owne dyett, he hath for his boarde weekely 16d. and 9d. for his servante, and nothyn out of the houfe.

"If any man fall impotent, he hath flyll the same wages that he had when he might doe best service, during my ladys lyf; 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 houfholde economy, though perhaps it might be on a more extenive 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 infancies. 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 houfholde of Henry Algernon Percy, the fifth Earl of Northumberland, compiled by that baron in the year 1512.

We there find the exacte attention paid to every article of houfholde expense; all the disbursements of the family regulated by the most economical rules; and even the particular diet of every day, stated, for the earl, his lady, children, officers, and inferior domestics. 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.

"This

¶ 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 conumption of the houfholde, which remained unspent at the end of the time allowed for their conumption. An account of this kind is still kept, and intilled the remanet in our college books, in the universities. Percy's notes North. House. book.

* Thefe inueris were certain quanities of particular articles delievered out to be consumed.

+ A collection of ordinances and regulations relative to the royal Householde, &c. 1790.
PRELIMINARY DISCOURSE.

"This is the ordre of all suche braikfaftis as shal be allowid daily in my Lordis hous every Lent, begynnynge at Shroftide and endyng at Eftur, and what they shal have at theire braikfafts, as to say Sunday, Thirceland, Friday, and Satterday, except my lordis children, which shal have braikfafts every day in the weik in Lent: as the names of the persouns, and what they be, and what they shall have the fayd days allowed them, hereafter followeth in this book.

"Braikfaft for my lorde, and my lady.

"Furth a loif of bred in trenchers, two manchets', a quart of bere, a quart of wine, two pecys of saltysiche, six bacon'd herryng', or a dyfche of sproits.

"Braikfaft for my lorde Percy and maitier Thomas Percy.

"Item halfe a loif of household brede, a manchet, a potell of bere, a dyfche of butter, a pece of saltysiche, a dyfche of sproits, or three white herrynge.

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

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

"Braikfaft for my ladis gentillwomen.

"Item a loof of bredes, a pottell of bere, a pece of saltysiche, or three white herrynge.

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

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

On flesh days this meal was somewhat more substantial.

"Braik-

2 Baked herring.
3 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. Fotherington tells us, "The bread through the land is made of such graine as the foil yeeldeth; Nevertheless, the gentillicie commonlie provide thenselves sufficiently of cubcat, for their owne tables, whilst their household and poore neighbours, in some shires, are forcide to content themselves with rice or barley, yea and in the time of dearth, manie, with bread made of bones, peason or oats, or of altogether, and some scorns among." Holl. descript. Brit. proved to his chron. p. 15. ed. 1556.
PRELIMINARY DISCOURSE.

"Braikfaits of fleche days, dayly thorowte the yere.

"Braikfaits for my lorde and my lady.

"Furth a loaf of brede in trenchers, two manchetts, one quart of bere, a quart of wine, half a chynhe of muton, ells a chynhe of beif boyled.

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

"Item half a loaf of householde brede; a manchet, one pottell of bere, a chekyngge, or ells three muton bones boyled.

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

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

"Braikfaits for my ladys gentylwomen.

"Item a loaf of household broth, a pottell of beere, and three muton bonys boyled, or ells a pece of beif boyled."

Though the spirit of hospitality, 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 hospitality, and almost a regal establishment. Their halls were always filled with guests, and constant largesse continued to be dealt out to the poor. The great hall, as before, was the scene of carousal, though marked by a decorum and regularity hitherto unknown. At the upper end of it, on a slight 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

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

"Somne totall for the hole aymgement apoynted for the hole expenysi for kepyng of my houfe for one hole yere, with the householde waiges, and wynter and somer hourefeltts, and all other charges thereto belonging, as more playsly aperths by the book of th' aymgement with the orders and directions for kepyng of my fales houfe DCCCXXXII], VI. VII." North. Household book, p. 20.

§ The head, or upper end of this table, was denominated the board's end, and here sat the Lord and his more noble guests. In the middle of every table stood a large salf-feller, and the guests, according to their dignity, were placed, either above, or below it; a custom preserved even now, as I am informed, at the officers table, in the manion house, where, the superior domestics sit above the salf-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 Wores," 1655, it is said, "Plague him, for him beneath the fal, let him not have a bit till every one has had his fall 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 chamber, let the best dressed, and appurrelled servants attend above the salf, the rest below." Percy's notes on the Northum. Household book.
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 no where 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; infinum 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 sake of relaxation, the transaction 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 said to keep his secret house; in other words he retired to a smaller mansion, dismissioned 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 †.

|| 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 Folkewe, whose guests were entertained, had the following articles in it. "Imprim: a hangerage of greene fay and red, panede; item, a table with two treillis, and a" greyne verders carpert upon it; three greyne verders cubhyns; a joined cupbord, and a carpert upon it; a piece of verders carpert in one window, and a piece of counterfeit carpert in the other: one Fletimith chaire; a join'd joyned foole; a join'd forme; a wyker bryn; two large avwynders: (hand iron,) a fyerforke: a fyer pan: a payer of tongs: item, a lote joyned foole: two joyned foole foole: a rounde table of cipref: and a piece of counterfeit carpert 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 jure house was as follows. "The whole number of the parfumes, thought enough to serve and await upon my Lorde, in his chamber at mealls, at dyner, and foper day, when he kept a secret house, and to be at meat and drinke wher my Lorde list, and to have my Lorde's revicerion, and to sit at the latter dyner. "A preefe as chaplain, and to await as suer (almoner) at the borde." "A carver for the bourde to serve my Lorde. "A fower for the bourde to serve my Lorde. "A cupbearer for my Lorde. "A cupbearer for my Lady. "A gentleman waiter to serve and await upon the cupships for my Lorde's bourde. "A yeoman usher to keep the chamber dore at mealls where my Lorde and my Lady dineseth and sups. "A yeoman of the chamber to serve the first dythe to the bourde. "Another yeoman of the chamber to bear the second dythe to the bourde. "Another yeoman of the chamber to bear the third dythe to the bourde. "Another yeoman of the chamber to bear the fourth dythe to the bourde. "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 libertine 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 kings, 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 court, 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 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 most strangers that are commonant in Italy, doe alaways at their meates use a little <fork>.

"A officer of an office, to wait upon the cupboard, and to serve as pander, buttellor, and for the sellor.

"A groom of the chamber to keep the chamber door under the yeoman order.


I Idem, p. 15.


|| Vide Romeo and Juliet, Act I. scene 1st.

\* Vide Johnson’s Shakespeare, vol. V. p. 44. note 5. Lilly, in his History of his life and times subj. ann. 1620, speaks of trenchers as being common, in the houses of the middle rank of people. In Hollinghead’s time, (who flourished in Elizabeth’s reign) the custom of eating off wooden trenchers began to be disused. "For household furniture, in our dayes, 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 fo common were at forts of treene vesseles in old time, that a man should hardly find four pieces of pewter (of which one was peradventure a salter) in a good farmer’s house, &c." Halli. descript. Brit. vol. I. f. 856. I have observed in the text, that pewter vesseles were hired by the year, by individuals. This appears from the Northumberland Household book, in which is an item for the allowance of forty shillings, ‘to make provision for the hire of one hundred dozen of rugh (pewter) vesseles to serve my house for one hole 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 six dozen. There is mention also made of counterfoke (counterfein) vesseles, to be purchased for the use of the house; this was probably some inferior metal washed either with silver or gold. Before I close this note, I cannot forbear observing, that brazen culinary utensils must have been in Henry VII.‘s time scarce and valuable articles; since the price given for two bras pots, by the Earl’s surveyors, was twenty-six shillings and fourpence; a considerable sum at a period when a quarter of wheat might be purchased for six shillings and eight pence, an ox for ten shillings, and a sheep for fourteen pence. Vide North. House book, p. 17. 19. Both in the West and North of England, wooden spoons, drinking vesseles, 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 unadvisedly touch
the dish of meate with his fingers, from which all at the table doe cut, he
will give occasion 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 steele and some of silver, 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 clean. Hereupon I my self 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 "Faricer", 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 meies; such as hashes, soups, ragouts and hotch-
potches; all of which might be eaten more conveniently with a "spoon", than any
other instrument. Game, large birds, and monstrous fih, were indeed dishes
frequently served up, and it is difficult to imagine how these could be disemboned
without the affittance of the "fork"; this was however the business of the "carver",

† Caryat's Cradities, vol. I. p. 106, edit. 1776. 8vo.
‡ Vade Leland's collect. v. IV. p. 232.
§ The Ewerer was an officer of high account. At the coronation of Edward VI. 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 Ewayer," the people employed in it, and their duties, &c. "The office of Ewayer
"and Nepere, haste is it a feriaante to serve the King's perfome; in coveringe of the borden, with wholesome,
"cleane, and untouched clothes of straungers, and with cleane blysnes, and mole pure watirs, alyaed (tailed)
"as often as his royal perfome shall be served." Royal Household Edab. p. 83. The Ewayer is still retained
at court.
|| The same ingenious antiquarian, supposes, that this general use of the "spoon", may have occasioned the custom
of goslings giving spoons to their god-children, at christenings. These presents were usually gilt, and the figures
of apostles being carved upon them, they were called "anfelte spouns." Vide Pref. to the "Forme of Cury," 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,\n"Rosied or sodden in sweete herbes or wine;\n"Or fried in oyle, most savourous and fine.—\n"The pasties of a hart.—\n"The crane, the seafant, the pecocke, and curlewe,\n"The partridge, ploover, bittorn, and heronieewe:—\n"Seafoned to well in lioure redolent,\n"That the hall is full of pleafant smell and fent.*"

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

"Men may talk of country Christmas, and court gluttony,\n"Their thirty pounds for butter'd eggs, their pies of carps tongues,\n"Their pheasants, drench'd with ambergrise; the carasses\n"Of three fat wethers bruised for gravy, to\n"Make sauce for a single peacock;—\n"Three sucking pigs, served up in a dish,\n"Took from a sow, as soon as the had farrow'd,\n"A fortnight fed with dates and muskadine,\n"That flood my master in twenty marks a piece, &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 meate, the nobilitie of Engelande doe moist exceede; sith there is no daye in maner that paffeth over their heads, wherein they have not onely becke, muton, veale, lambe, kidde, pork, conie, capon, pigge, or so many of these as the season yieldeth: but alfo some portion of the redde or fallow dere, before

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

"When your fat dishes smoke hot upon your table,\n"Then laude ye fongs and balades magnifie,\n"If they be merry, or written craftily,\n"Ye clappe your handes and to the makinge harkke,\n"And one say to another, lo! here a proper warke."

Idem, Egl. 4th.
Preliminary Discourse.

"beside great variety of fishe, and Wilde fowl, and thereto sundrie other delicacies, wherein the sweet hand of the portingale is not wanting."

"The chief part lykewyse of their dayly provisyon is brouht in before them, and placed on their tables, whereof, when they have taken what it pleaseth them, the rest is reserved, and afterward sent downe to their serving men and waiteis, who fed theire in lyke foort 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 ladies, and guests, are accustomed to sit; besides which they have a certayne ordinarie allowance, dayly appointed for their halls, where the chiefe officers, and householde servants, (for all are not permitted to wayte upon their matter) and with them suche inferior guests do feede as are not of calling to associate with the nobleman himself: so that, besides those afore-mentioned, which are called to the principall table, there are commonly foure or three score persons fed in those 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 contenteth himselfe with foure, or five or five dishes, when they have but nine or twelve, or peradventure with one, or two, or three at most, when they have no strangers to accompanie them at their owne table."

The luxury of the yeomans was supplied by his farm yard. Among the Christmas husbandrie fare, we finde brawn, pudding, and souce, and mustard withall, beef, mutton, and pork, joned pies of the best, goose, capon, turkey, pig, veal, cheese, apples, &c. These were to be washed down with good drink, while the hall was to be well warmed with a blazing fire. The farmer's Lent diet, the same author tells us, crowned of red herrings and salt-fish; which he changed at Easter for veal and bacon; at Martinmas, salted beefe; at Midsummer, grazze, (fallads) fresh beef, and pease; at Michaelmas, fresh herrings, with fattet erones (sheep); at AllSaints, pork and pease, sprats and spurlings; and at Christmas, as above, with good cheere and plate."

† Vide Fuller's "five hundred pointes of good husbandrie, &c." Edit. 1591, black i. 410. The boar's head, we have had occasion to obserue above, was, from very high antiquity, a conuent Christmas dish at the English table. It was always served up at the tables of the nobility and gentry at this festival, till the civil wars of the last century; from which period it has been discontinued, as a stated dish, except in one or two of our colleges. Our ancestors had other periodical dishes also; such as, on Easter-day, a red herring riding away on a horseback, i. e. a herring, ordered by the cook, something after the likeness, of a man on horseback, in a corn fallad. Vide Antiq. Repert. v. iii. p. 45. A mighty gammon of bacon was another constant dish on Easter-Sunday; a custom founded on this idea, viz. to shew their abstinence to Judaism, at that solemn commemoration of our Lord's resurrection. Ideem, 45. The hall formerly was the cheerful scene of all those gambols, frolicks, and innocent sports, of which we at present scarcely retain more than the name. Here the mæning went forward, and the carol was sung. When the meal was finished, "grace sayed, and the table taken up, the plate presently came into the pantry; the hall surnomt this comfort of companions (upon payne to dye, with Duke Humfrie, or to knife the hare's foot) to appear at the first call; where a song is to be sung, the underfong or holding whereof, is, "It is marie in baal, where karesse may all." Editor's note John, and Stev. Shaks, vol. V. p. 651. The mæning is indeed retained to this day in many parts of England, particularly in the North. Some towns in
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; there are children, who on Christmas night, assembled 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 Dodgcy'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 Weft, 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 varieties 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, contemporaneous with the "Roll of Cury," containing ninety-one English receipts (or nymys) 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 treatises upon regimen and medicine; one of which is styled, De Regimine Sanitatis; edita a Magistro Johanne de Tholeto," A. D. 1285.

"The volume is paged from 1 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
THE CONTENTS.

"they were probably then transcribed from originals, which had been long before com-
posed 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 York, in the
6th Edward IV. Leland’s Collectanea, Vol. VI. (Edit 1770) printed from an ancient
paper roll, by Mr. Hearne.

No. 6. The lenten inthronization feast of Archbishop William Warham A. D.
1504. Leland’s Collect. Vol. VI. published from the abovementioned paper roll, by the
fame laborious antiquarian.

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.

The two latter tracts, I have endeavoured to illustrate by a few notes and obser-
vations.
THE FORME OF CURY.

forme of cury was compiled of the chef maistres cokes of kyng Richard the Secunde kyng of Anglon3 after the conquest; the which was accounted the best and ryallest vyan4 of alle cften ynges5; and it was compiled by attent and avyfement of maisters and (of) phisik and of philosophic that dwellid in his court. Firift it techno a man for to make commune pottages and commune meetis for howhold, as they shold be made, craftyly and hollomly. Afterward it techno for to make curious pottages, and meetes, and solitees, for alle maner of flates, bothe hye and lowe. And the tecnyng of the forme of making of pottages, and of meetes, bothe of flesh, and of fish, both (are) y fette here by noumbr and by ordre. Sfo this little table here fowyn (following) wolde techno a man with oute taryng, to fynde what meete that hym luft for to have.

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<tr>
<th>or to make grounden benes</th>
<th>1</th>
<th>Burfen</th>
<th>11</th>
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<tr>
<td>For to make drawn benes</td>
<td>2</td>
<td>Corat</td>
<td>12</td>
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<tr>
<td>For to make grevel forced</td>
<td>3</td>
<td>Noumble</td>
<td>13</td>
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<tr>
<td>Cabbages in potage</td>
<td>4</td>
<td>Roobrooth</td>
<td>14</td>
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<td>Rapes in potage</td>
<td>5</td>
<td>Tredure</td>
<td>15</td>
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<td>Eowtes of flesh</td>
<td>6</td>
<td>Moanchel</td>
<td>16</td>
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<td>Hebolas</td>
<td>7</td>
<td>Bukkenade</td>
<td>17</td>
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<td>Gowrdes in potage</td>
<td>8</td>
<td>Connat</td>
<td>18</td>
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<tr>
<td>Ryfe of flesh</td>
<td>9</td>
<td>Drepec</td>
<td>19</td>
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<tr>
<td>Funges</td>
<td>10</td>
<td>Mawmence</td>
<td>20</td>
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1 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 preferred in Oriel Coll. library, Oxford, Cod. MS. 32. Some kind of decoration was probably intended for the initial word of our roll, which was therefore not inferred at the time of writing it; for the transcriber and illuminator, were generally distinct persons. The art of illuminating manuscripts was highly esteemed in the 14th century, that it was thought a sufficient recommendation to the abbacy of a conven. The person proposed for this dignity, to the conven of Hyde, is judged to be a proper one, for the following reasons. 2 "Cury," cookery. 3 "Ngond," England. 4 "Vyan," vander, a rice eater. 5 "Cfen ynges," Christian kings. 6 "Solitees," devices in fugar, palle, &c.
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<th>Item</th>
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<td>Fegourdouce</td>
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<td>Caponnis in conney</td>
<td>22</td>
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<tr>
<td>Haares in Talbotes</td>
<td>23</td>
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<td>Haares in papdele</td>
<td>24</td>
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<td>Conyncges in cynce</td>
<td>25</td>
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<td>Conyncges in graye</td>
<td>26</td>
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<td>Chykens in gravey</td>
<td>27</td>
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<tr>
<td>Fylettes in galynythe</td>
<td>28</td>
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<td>Pigges in sawle lawge</td>
<td>29</td>
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<tr>
<td>Sawle madame</td>
<td>30</td>
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<tr>
<td>Gees in Hoggepot</td>
<td>31</td>
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<tr>
<td>Carmel of pork</td>
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<td>Chikens in candell</td>
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<td>Chikens in hocche</td>
<td>34</td>
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<tr>
<td>For to boyle fefantse, partyches, capons and curlewes</td>
<td>35</td>
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<tr>
<td>Blank manng</td>
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<td>Blank defforre</td>
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<td>Morree</td>
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<td>Pejons y stewed</td>
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<td>New noumbles of deer</td>
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<td>Vyne grace</td>
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<td>For to make chawdon for lent</td>
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<td>Fylettes in galynythe</td>
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Mortrews
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<td>Cryspels</td>
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<td>127</td>
<td>Tartce</td>
<td>164</td>
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For to make gronden benes. —

TAKE benes and dry hem in a noft (kiln) or in an owene, and hulle hem wele, and windewe (winnow) out the hulkes, and waythe hem cleene, and do (put) them to seeth in gode broth, and ete hem with bacon.

For to make drawnen benes. —

Take benes and seeth hem, and grynde hem in a mortar and drawe hem up with gode broth and do oynons (onions) in the broth grete mynced, and do (put) thereto, and color it with saffron, and serve it forth.

For to make grewel forced. —

Take grewel, and do to (put it to) the fyre with gode flesh and seeth it well. Take the lric (fleg) of pork, and grynd it smal, and drawe the grewel thurgh a ftryner, and color it with saffron and syve forth.

Caboches (cabbages) in potage. —

Take caboches and quarter hem, and seeth hem in gode broth, with oynons y mynced, and the whyle of lekes y flit, and corve (cut) smal, and do thereto saffron and salt and force it with powder douce.

Rapes (turneps) in potage. —

Take rapus and make hem cleene, and waifi sh hem cleene. Quare hem, parboile hem; take hem up, caft hem in a gode broth, and seeth hem. Mynece oynons, and caft thereto

1 Gronden benes. Beans flint of their hulls. This was a dish of the poorer household.
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 meates. At the period of this compilation, it had been imported into England but a short time. Weaver's Fam. Mon. p. 624. The word is probably derived from the Arabic *saphuran*, the drug itself being a native of the East; Junius however, has a curious deviation of it: Videur quoque, dicit he, deduci poofs a *Saphrons*, exhilaro; propere hinc ejus praeceptum proprietatem. Jun. Etym. Ang. a Lyce in Verb.
5 "Grynd it smal," bruise it in a mortar.
6 "Y mynced," the letter y is here, and in numberless other places, an expletive, 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 Visions, and all the other writers of the 14th century. Vide also Jun. Etym. a Lyce.
7 "Powder douce." This appears to be what we at present denominate allspice.
8 "Quare hem." Cut them in squares, or small pieces.
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thereto safronn and salte, and meffe (dib) it forth with powdor douce. In the wife
(fame manner) make of pasturnakes (parsneps) and skyrwates (birrets).

Eowtes of flessh (qy.) — 6.

Take borage, cool (colewort), lang-debesch, perfel, (parsley) betes (beet root) orage
(orach) auance (avens) violet, fawny (fawny) and fenkel, (fennel), and when they bath
(are) foden, presfe hem wil finale, caff hem in gode broth, and feeth hem, and servfe
hem forth.

Hebolace 10.

7.

Take oynons and erbes, and hewe hem small, and do thereto gode broth, and array
(dummy) it as thou didest caboche; if they be in fysh day, make (dres them) on the same
maner with water and oil; and if it be not in Lent, aye (mix) it with zolkes of eyren
(eggs), and dresse it forthe, and cast thereto powdor-douce.

Gourdes (gourds) in potage. — 8.

Take young gourdes, pare hem, and kerve hem on picyrs (cut them in pieces). Cast
hem in gode broth, and do thereto a good partye (quantity) of oynons mynced. Tak
pork foden; grynd (bray) it, and aye (mix) it therewith, and with zolkes of ayren (eggs).
Do thereto safron and salt, and meffe it forth with powdor-douce.

Ryfe (rice) of flessh. — 9.

Take ryfe and waihe hem clene, and do hem in (into) erthen pot with gode broth,
and let hem feeth wel. Afterward, take almannd mylke 11, and do thereto, and color it
with safron and meffe forth.


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

Burfc (qy.) — 11.

Take the whyte of lekes, flype hem, and shrede hem small. Take noumbles 14 of
fwayne, and parboyle hem in broth and wyne. Take hym up, and dresse hym, and do the
leke in the broth. Seeth and do the noumbles thereto; make a lyor (mixture) of brode,
(bread) blode, and wynegre, and do thereto powdor-fort; feeth oynons, mynce hem, and
do thereto. The fell woman make of pigges (in the fame manner dres pigs).

Corat.

9 "Laundebef." Buglofs, buglofium sylvaticum. These names all arise from a similitude to an ox's tongue.
10 "Hebolace." Probably from the herbs used in the proceeds.
11 "Almannd mylke." This consists of almonds ground, and mixed with milk, broth, or water.
12 "Dyce hem." Cut them into little square pieces, like dice.
13 "Powder 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
subscribes a croft in the case, quam unmale singular for what is plural now, from Lat. Umbilicus. Vide Pegge's
Gloss in "Forme of Cury."
Corat (qy.) — 12.

Take the nombles of calf, fwayne, or of shepe; parboile hem, and skerne (cut) hem to dyce; cast hem in gode brothe, and do thereto herbes. Grynde chrymballs (young onions) small y hewe. See that he tense, and lye (mex) it with zolkes of eyren (eggs). Do thereto verjous, fafron, powdor-douce, and salt, and serve it forthe.


Take nombles of deer, other 15 (or) of other beest; perboile hem; kerf (cut) hem to dyce; take the self 16 brothe, or better. Take brede and grynde with the brothe, and temper it up with a gode quanitite of vyyneger and wyne. Take the oynmons and perboyle hem, and mynche hem small, and do (put them) thereto. Color it with blode, (bland) and do thereto powdor-fort and salt, and bolye it wele, and serve it fort (forth).


Take the lire of the deer other (or) of the roe (roe-buck), parboile it on male peces. See that he wel, half in water, and half in wyne. Take brede, and bray it with the self (same) brothe, and drawe (add) blode thereto, and lat it feche togedre with powdor-fort of gynger, other (or) of canell 17 (cinnamon) and macys 18 (mace) with a grete porcioun of vyyneger, with rayfons of curnants (currants).

Tredure (qy.) — 15.

Take brede and grate it. Make a lyre (mixture) of rawe ayren (eggs), and do thereto fafron and powdor-douce; and lye it (mix) up with gode brothe, and make it as a cawdel, and do thereto a lytel verjons (verjuice).

Monchelet (qy.) — 16.

Take veel other (or) moten and fine it to gobetts 15. See that it in gode brothe. Cast thereto herbes y hewe (froed), gode wyne, and a quantite of oynmons mynced, powdor-fort and fafron; and alye (mix) it, with ayren and verjons (verjuice); but let not feche after.

Bukkenade (qy.) — 17.

Take hennes other (or) conynges (rabbits), other veel, other (or) other fleshe, and hewe hem to gobetts; waifche (wolfe) it, and hit wel 19. Grynde almandes unblanchid, and drawe hem up with the brothe. Cast therinne rayfons of corance (currants), suger, powdor, gynger, erbes yflewed (froed) in grees (fat, or hard), oynmons and salt. If it is to (to) thynne, alye (mix) it up, with floer of ryfe (rice), other with other thynge and color it with fafron.

Connates

15 Other, that is, or “Veteribus uxorparatur pro or” Lyce. Jun. E tym. in Ver. See also Chaucer’s, Lydgate’s, and Gower’s works, in which this word is repeatedly used in the room of or.
16 “Self brothe.” The brothe in which the nombles had been before parboiled.
17 “Canell.” Cinnamon in the Italian canella. Pegge.
18 “Smite it to gobettes.” Cut it into large pieces, “Better and more pleasant is a morfell, or lide “gobet of brede with joype, &c.” Vide Jun. Etym. in Ver.
19 “Hit well.” Probably, bray it well.
THE FORME OF CURY.

Connates 20. — 18.

Take connes and pare hem; pycke (pick) out the beeß, and do (put) hem in a pot of erthe (earthen pot). Do thereto whyte grece (lard), that he flewe thereinne, and lyc (mix) hem up with honys clarifie, and with rawe zolkes, and with a lytell almanad mylke, and do thereinne powder-fort and saffronn; and loke that it be yleesheft (cut into slices).

Drece (qy.) — 19.

Take blanchéd almandes, grynde hem, and temper hem up with gode brothe; take oynnons, a grete quantité, perboyle hem, and frye hem, and do (put) thereto. Take small bryddes (birds), perboyle hem, and do thereto pellydore 23, and salt, and a lytell grece.

Mawmee (qy.) — 20.

Take a potel of wyne greke 23, and two ponnde (pounds) of suerar. Take and clarifie the suferar with a quauntite of wyne, and drawe it thurgh a flynnor in to a pot of erthe (an earthen pot), take floer of canell (cinnamon) and mecle (mix) it with sum of the wyne, and cahte to gydré (put it all together). Take pynces 24, with dates, and frye hem a litell in grece, other (or) in oyle, and cahte hem to gydré. Take clowes (cloves) and floer of canell hool 25, and cahte thereto. Take powdor gynger 26, canel, clowes, color it with fandres (sandalwood); a lytell yf hit be nede, caft salt thereto, and let it seeth warly (gently) with a flowe fyre, and not to thyk (not long enough to be too thick). Take brawn (the flesh) of capons yteyféd 27, other (or) of fafaunt, yteyféd small, and caft thereto.


Take conyanès or kyde and finyte hem on pecys rawe; and frye hem in white grece. Take raylons of corannce and frye hem, take oynnons parboile hem, and hewe hem small and frye hem; take rede wyne, suger, with powdor of peper, of gynger, of canell (cinnamon), salt, and caft thereto; and lat it seeth with a godde quantify of white grece, and servé it forth.

Capons

20 "Connates." This dish seems to have been, a kind of marmalade of connes, or quinces, from the French canne. 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 as an ingredient in others. This would be the case, of course, in those countries, where the industry of the bee, supplicd, 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. ad Equit. v. 1105. And the Roman cook was continually making use of it. Vide Apicius. The Danes were very partial to it also, and their favorite beverage, the mead, was composed chiefly of it. Mallet's North. Ant. The English postponed the same 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 Palestine, eat so freely of honey, that vast numbers of them died in consequence of it. Sacutas Geofr 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 "Pynces." 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 flavour of canell, for mac. Pegge.
26 "Powdor gynger." Called elsewhere No. 131, white powder. The spice ginger.
27 "Yteyfed," or "tyseyed," as afterwards. Pulled in pieces by the fingers, called "tosting" No. 36. Modern luxury still retains this filthy custom, and the birds thus lacrature, are called pulled turkeys, or pulled chicken.
28 "Egurdouc." The term expresses picants doute, a mixture of sour and sweet; but there is nothing of the former in the composition.
THE FORME OF CURY.

Capons in concys (qy.) — 22.

Take capons and rost hem right hoot (hote) that they be not half y nouthe (enough) and hewe them to gobettes, and call hem in a poe, do (put) thereto clene broth, seeth hem that they be tendre. Take brede and the self (same) broth, and drawe it up yfere (together). Take strong powdor and safron and salt, and caft thereto. Take ayrenn (eggs) and seeth them harde; take out the zolkes, and hewe the whyte therinne; take the pot fro the fyre, and caft the whyne therinne. Meffe the dishe therewith, and lay the zolkes hool, and flore it with closew.

Hares in talbotes. (qy.) — 23.

Take hares and hewe hem to gobettes and seeth hem with the blode, unwaise and, in broth; and whan they bath (be) y nouthe (enough), caft hem in colde water. Pyke and waife the hem clene. Cole (cool) the broth, and drawe it theurgh (through) flynnor (fraynere). Take other blode, and caft in bowlyng water; seeth it, and drawe it theurgh a flynnor. Take almanndae unblanched, waife hem, and grynde hem, and temper it up with the self (same) broth. Caft al in a pot. Take oynons and parboile hem, fynyte hem small, and caft hem into this pot. Caft thereinne powdor-fort, yynegar, and salt.

Hares in Papdele (qy.) — 24.

Take hares, parboile hem in gode broth. Cole (cool) the broth, and waife the fleyshe, caft azyn (again) to gydre. Take obleys, other (or) wafrons (waifers) in flede of lofeyns, and cowche (lay them) in dyshes. Take powdor-douce, and lay on, falt the broth, and lay onoward (upon it), and meffe forth.

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

Take fannynges and fynyte hem on peces; and seeth hem in gode broth. Myne oynons, and seeth hem in grece, and in gode broth, do (put) thereto. Drawe a lyre of brede, blode, yynegar, and broth, do thereto with powdor-fort.

Cannynges in gravey. — 26.

Take fannynges, fynyte hem to pecys. Parboile hem, and drawe hem with a gode broth, with almanndes blanched, and brayed. Do (put) thereinne, suger, and powdor gynger, and boyle it, and the fleish therinve. Flore it with suger, and with powdor gynger, and serve forth.

Chykenes in gravey. — 27.

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

Fyllettes

22 "Take obleys." A kind of wafer, otherwise called nebulae. Our ancesctors were very fond of these little composites of flour, sugar, and eggs, and formerly there was an office at court filled the waferie, the officers of which were solely employed in making waferes for the royal palate. Royal Household Etabl. p. 72. We seem to have learnt the art of making waferes from the French. Vide Jun. Erym. in Verb.

23 "Lozenge." A lozenge is interpreted by Cotgrave, "a little square cake of preserved herbs, flour, &c." Pegge. School boys at this day, call thole little round cakes, composied of treacle, or brown suger, and a little flour, boked, lozenge. At great faults, these were sometimes covered with gold. Loc. Collect. 4, p. 127.
THE FORME OF CURY.

Fylettes of galantyne. — 28.
Take fylettes 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 therinne powdor, and salt, and meffe it forth.

Pigges in sawe sawge (sage sauce). — 29.
Take pigges ythalid (stuffed), and quarter hem, and feethem hem in water and salt; take hem and lat hem kele (cool). Take parfel, sawge, and gryne it with brede and zolkes of ayren, harde yfode (boiled). Temper it up with vinegar sumwhat thyk; and lay the pyggges in a vessell and the fewe (liquer) onoward, (upon them), and serve it forth.

Sawe Madame. — 30.
Take sawge, parfel, (parsley) ylope (hyssop) and favray, quinces and peer, garlek and grapes, and fylle the gees therewith; and sowe the hole that no greece come oute; and roost hem wel, and kepe the greece that fallith thereof. Take galantyne and grece, and do in a posynet (posnet). When the gees buth (be) rotted ynowh (enough), take and snyte hem on pecys, and that, tat (that) is withinne, and do it in a posynet (posnet), and put thereinne wyne, if it be to thyk. Do (put) thereto powdor of galynagle, powdor-douce and salt, and bayle the sawge, and dreffe the gees in disches, and lay the fowe (liquer) onoward.

Gees in hogge pot. — 31.
Take gees and snyte hem on pecys. Caft hem in a pot; do thereto half wyne and half water; and do thereto a gode quantite of oynnons and erbe (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 serve it fort.

Carnel of pork. (qu.) — 32.
Take the brawnn of fwayne. Parboile it, and grynde it smalle, 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) therinnie farforn and powdor-fort, and meffe it forth; and caft thereinne powdor-fort, and serve it forth.

Chykens in cawdell. — 33.
Take chykenns and boile hem in gode broth, and ramme hem up. Thenne take zolkes of ayren (eggs), and the broth, and alye (mix) it togeder. Do thereto powdor of gynger, and sugar ynowh (enough), fafrom and salt; and set it over the fyre without boyllynge, and serve the chykens holle (whole), other (or) ybroken (divided), and lay the fowe (liquer) onoward.

Chykens

11 "Fylettes of galantyne." Fillets of galantyne. Galantyne seems to have been a preparation in which the galangale, or long rooted cyperus was a predominant ingredient. Pegge.
12 "Gees in hogge pot." Geese in boxe-potch, a kind of farago or gallunagrfe, composed of a variety of ingredients mixed together. Jun. Etym. Ang. in Verb.
13 Bruised, and preised close together.

null
THE FORME OF CURY.

Chykens in hocchec. (qy.) — 34.

Take chykenns and scald hem. Take parfel (parsley) and swage, without any other erbes; take garle and grapes and fitte the chikens ful, and feeth hem in good broth, so that they may clely be boyled therein. Meffe hem, and caft thereto powdor douce.

For to boile sefantes, partruches, capons, and curlewes. — 35.

Take gode broth and do (put) thereto the fowle; and do thereto hool peper, and flor of canell (cinnamon powder) a gode quantite, and lat hem seeth therewith; and meffe it forth, and then caft thereon powdor-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. Waifeshe rys (rice) and do (put) thereto, and lat it seeth. Thanne take brawn of caponn, teere it small and do (put) thereto. Take white greece, fugar, and salt, and caft therein. Lat it seeth. Then meffe it forth, and florith in with aneyes in confyt rede, other whyte, and with almandes fryed in oyle, and serve it forth.

Blank deforre (qy.) — 37.

Take almandes blanched, grynde hem, and temper hem up with whyte wyne, on flesh day, with broth, and caft thereinne flor of rys, other (or) amyndon 38, and lyc (mix) it therewith. Take brawn of capons yground (brayed); take fugar and salt, and caft thereto, and florith it with aneyes whyte. Take a veult yholes (qy.), and put in saftron, and serve it forth.

Morree 36. — 38.

Take almandes blanched, waifeshe hem, grynde hem, and temper hem up with rede wyne, and alye (mix) hem with flor of rys (rice). Do (put) thereto pyynes fryed, and color it with sandres (sandal wood). Do thereto powdor-fort, and powdor-douce and salt. Meffe it forth and flor (flourish) it with aneyes confyt whyte.

Charlet (qy.) — 39.

Take pork and seeth it wel. Hewe it smace. Caft it in a panne. Breke ayrren (eggs), and do thereto, and fwyng (fryke) it wel to-gyder. Put thereto cowe mylke and saftron, and boyle it togyder. Salt it, and meffe it forth.

Charlet yforced (qy.) — 40.

Take mylke and seeth it, and fwyng (mix) therewith zolkes of ayrren (eggs) and do (put) thereto; and powdor of gynger, fugar, and saffron, and caft thereto. Take the charlet out of the broth, and meffe it in dyshes. Lay the weue (liquor) onoward (upon it). Florit it with powdor-douce, and serve it forth.

Cawdel

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14 Aneyes, &c. i.e. aniseed confectioned red or white, used for garnish. Pegge.
15 Amyndon. "Fine wheat flour steeped in water, strained and let stand to settle, then drained, and dried in the sun, used for bread, and in broths." Cotgrave.
16 "Morree." Probably from the mulberries used therein. Pegge.
Cawdel ferry. (qy.) — 71.

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

Jufshell. — 43.

Take brede ygrated, and ayren, and swyng it togydre; do thereto falron, lawge, 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. — 45.

Take hennes and pork, and feeth hem togydre. Take the lyre (flesh) 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, falron, and salt, and loke that it be flonding (fluff), and floer it with powdor gynger.

Mortrews blank. — 46.

Take pork and hennes, and seeth hem as to fore. Bray almandes blanch, and temper hem up with the self (same) broth, and alye (mix) the fleish with the mylke, and white floer of rys (rice), and boile it, and do therein powder of gynger, fugar, and look that it be flondying.

Brewet of almony (of Germany.) — 47.

Take conynges or kiddes, and hewe hem small on mofcles (into mofcles), other (or) on pecys. Parboile hem with the same broth. Drawe (make) an almannde mylke, and do the fleish therewith. Caft thereto powder galynge, and of gynger with floer of rys (rice), and color it with alkenet. Boile it, and meffe it forth with fugar and powdor-douce.

Pejons (pigeons) yftewed. — 48.

Take peions, and flop (fluff) hem with garlack ypyled (peeled), and with gode erbes ihewe (herbes fiored small); and do hem in an earthen pot. Caft thereto gode broth and whyte grece, powdor fort, falron, verjons (verjuice) and salt.

Locyns


78 "Mortrews." "Meat made of boiled hens, crummed bread, yolk of eggs, and falron, all boiled togeth-" "er." Speght ad Chaucer. So called, says Skinner, who writes it marrefts, because the ingredients are all pounded in a mortar. Pegge.

79 Brewet, and bruet are French bouquet, pottage or broth. Pegge.

80 Alkenet. This is supposed to be a species of the bulgar. Pegge.
THE FORME OF CURY.

Lozyns (lozenge).

Take gode broth, and do (put it) in an erthen pot. Take floer of payndemayn (white bread) and make thereof palt with water; and make thereof thynne foyle as paper, with a roller; dry it harde, and seeth it in broth. Take cheese ruayn, 44, grated, and lay it in dishies with powdor-douce; and lay thereon lozyns flode (fodde), as hool (round) as thou mixst (canst); and above, powdor and cheese, and so twyle or thryle, and serve it forth.

Tartlettes.

Take pork yfode (fodde), and grynde (braye) it small with fayron, medde (mix) it with ayren (eggs) and naifons of corance, and powdor for, and salt; and make a foile (cryn) of dowgh (dough), and clofe the fars (forced-meal) thereinne. Cate the tartletes in a panne with faire water boillying and salt, take of the clene flesh wthout ayren, and boile it in gode broth. Cate thereto powdor-douce and salt, and medde the tartletes in dishies, and helde (cafe) thefew (liquor) theronne.

Pynnonade (named from the pynes).

Take almandes isblanced, and drawe (make) them sumdell (somewhat) thicke with gode broth, other (or) with water, and fet on the fire, and seeth it. Cate thereto zolkes of ayren ydrawe. Take pynes yffred in oyle, other (or) in greexe, and thereto whyte powdor-douce, suger and salt, and color it with alkenet a lytel.

Rofee (from the white roses).

Take thyk mylke as to fore welled (before directed). Cate thereto suger, a gode porcion pynes. Dates ymynced, canel, and powdor gynger, and seeth it, and alye (mix) it with floers of white rofes, and floer of rys. Cole (cool) it, salt it, and medde it forth. If thou wilt, in stede of almannde mylke, take fwyte cremes of kyne (corse).

Cormarye (qy.)

Take colyandre (cumin), caraway, smale grounden, powdor of peper, and garlee ygrundre (braye) in rede wyne. Medde (wingle) all thiste togyder, and salt it. Take loynes of pork, rawe, and fl of the kyyn, and pryk it well 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 (immediatly).

Newe noumbles of deer.

Take noumbles (entrails) and waifeshe 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 hippo boon (bone) to the hedde.

Nota.

44 "Cheese ruayn." Perhaps of Rouen in Normandy. Rouas in French signifies the color we call rose.
Note. — 56.

The fylletes buth (are) two, that buth take oute of the pefles (legs).

Spynee 44. — 57.

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

Chyrifye (cherries). — 58.

Take almandes unblancht, waife hem, grynde hem, drawe hem up with gode broth. Do thereto thridde part of chyryfye. The ftones take oute, and grynde hem smale; make a layor (mixture) of gode brede, and powdor, and salt, and do thereto. Color it with fandres (fandal wood) so that it may be flondyiing (fluff), and florifh it with ancys (aniseed) and with cheweryes (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 thereinne gleires (whites) of ayren (eggs), with a litel water, and bete it well togider with a fklyfe (slice). Set it over the fire, and boile it; and when the hatte (scum) ariseth to goon (go) over, take it adonn (off) and kele (cool) it; and when it is thus clarified, do (put) it to the other, with fugar and spices. Salt it, and loke (see) it be flondyiing (fluff). Florifh it with white coliandres (coriander) in consft (in confection).

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 swete cowe mylk and caft thereinne, and lat it boile. Take pawndemayn (white-bread), and of the self mylke, and drawe (brain) thurgh a cloth, and caft it in a pot, and lat it feeth. Take ayren yfode (boiled eggs). Hewe the whyte, and caft thereto; and alse (mix) the fewe (liquor), with zolkes of ayren rawe. Color it with safron. Take the zolkes, and frye hem, and florifh hem therewith, and with powdor-douce.

Vyne grace 43. — 61.

Take smale fyllettes of pork, and roft hem half, and smyte hem to gobettes, and do hem in wyne, and vinegar, and oyonns yynynced; and flewe it yfere (together). Do thereto gode powdors and salt, and serve it forth.

Fonnell. (qy.) — 62.

Take almandes unblancht. Grynche hem, and drawe hem up with gode broth. Take a lombe (lamb) or a kidde, and halfe rof hym; or the thridde (bird) part. Smyte hym in gobettes, and caft hym to the mylke. Take smale briddes (birds) yfated and yflyned

44 "Spynee." As made of haws, the berries of hawes, or hawthorns. Pegge.
43 "Vyne grace." Named probably from gruw, wild wine, and the mode of dressing in wine. Pegge.
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yffyned (qy.), and do thereto fugar, powder of canell and salt, take zolkes of ayren harde yfode (bard boiled) and cleene a two (and cloven in two), and ypanced (pounded) with floer of canell, and florish the fewe (liquor) 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, sawege, yfope, favray, and oother gode herbes. Hewe hem, and do hem in the mylke, and seeth hem. Take capons half yroled, and fynyte hem on pecys, and do thereto pynes, and hony clarifed. Salt it, and color it with fafron, and serve it forth.

Connynges in cyrip (syrup). — 64.

Take connynges and seeth hem wel in gode broth. Take wyne greke, and do thereto with a porcion of vynegar and floer of canell, hoole (twene) clowes, quybines 44 hoole, and oother gode spices, with rafeons, coraucne (currants) and gyngyn ypared, (ginger pared), and ymynced. Take up the connynges and fynyte hem on pecys, and caft hem into the fyrppe, and seeth hem a litel, on the fyrre, and serve it forth.

Leche Lombard. — 65.

Take rawe pork, and pule 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, coranc, dates mynced, and powder of pepere, powdor gylofro 47; and do it in a bladder, and lat it seeth till it be ynowgh; and when it is ynowh, kerf it (carve it), lethe it 48 in likenesse of a peckodde (pod of a pea), and take grete rayfon and grynde hem in a mortar; drawe (mix) hem up with rede wyne; do (put) thereto mylke of almandes; color it with sanders and fafron, and do thereto powdor of pepere, and of gylofro, and boile it. And when it is boiled, take powdor of canell and gyngere, and temper it up with wyne; and do all thysse things togyder, and lode that it be renysys 49; and lat it not seeth after that it is caft togyder, and serve it forth.

Connynges in clere broth. — 66.

Take connynges, and fynyte hem in gobetes, and wapish hem, and do hem in feyre (clear) water and wyne, and seeth hem and skyn hem; and when they bath (be) iode (boiled) pyke (pick) hem cleene, and drawe the broth thurgh a fylynor, and do the fleth therewith in a poffynet (fauze pan) and fynye it (chafe it). And do thereto vynegar and powdor of gyngere, and a grete quantite, and falt after the laft boylign, and serve it forth.

Payn ragonn (qy.) — 67.

Take hony, fugar, and clarifie it togyder, and boile it with eyf fyre, and kepe it wel from brennyng (burning) and when it hath yboyled a while, take up a drape (drop) thereof with thy figner, and do it in a litel water, and lode it hony (bong) to-gyder. And take it fro

44 "Douce ame." Quyf delicious dish. Pegge.
45 "Quybines." Cabobs, a warm spicery grain from the Ee. Pegge.
46 "Leche Lombard." So called from the country. Randle Holme says, leach is "a kind of jelly made of cream, unglafs, fugar, and almands, with other compounds." Pegge.
47 "Gylofro." Cloves from Greke, κάρυον φυλόκ. Pegge.
48 "Lethie it." Cut it in the form, &c.
49 "Rennysys." Perhaps thin, from the old renne, to run. Pegge.
fro the fyre and do (put) thereto the thriddende [third part, perhaps of bread] and powder gyngenese [ginger] and the [flour] it togynde, til it bygynne to thek [thicken], and caft it on a wyte table. Lefh it, and ferue it forth with fryned mete on fleshdayes or on fofhdayes.

Lete lardes (ky.) — 68.

Take parfel and grynde with a cowe mylk, medle [mix] it with ayren [eggs] and lard ydyeed [cut in the form of dice]. Take mylke after that thou haft to done [ie. done], and mynyng [mix] therewith, and make thereof diverse colours. If thou wolt [will] have yellow [yellow], do thereto safrone, and no parfel. If thou wolt have it white, nonther [neither] parfel, ne safron, but do thereto amydown [wode No. 37]. If thou wilt have rede do thereto sanderes [sandal wood]. If thou wilt have pownes [quy.], do thereto turencel [tumeric]. If thou wilt have blak, do thereto blode yfode [boiled] and frye. And fyt on the fyre in as many velles as thou haft colours thereto; and fethe it wel, and lay thilk colours in a cloth fyrst oon [one], and sithen [thyn] another upon him; and sithen the thridd [third], and the ferthe [fourth], persif his harde till it be all out clene. And when it is all colde, lefh it thynne, put it in a panne, and fry it wel, and ferve it forth.

Frumente [furmenty] with porpays [porpus]. — 69.

Take almandes blanched. Bray hem, and drawe [mix] hem up with faire water, make furmente as before, and caft the furmente thereto, and meffe it with porpays.

Perrey of pefon [pease-soup]. — 70.

Take pezon [peas] and feth hem fast and cover hem til the berft. Thenne take up hem, and cole [cool] hem thurgh a cloth; take oynons, and mynce hem, and feth hem in the fame feue [liquor], and oile therewith; caft thereto xugar, salt, and saffron, and feth hem wel thereafter, and ferve hem forth.

Pefon of Almayne [Germany]. — 71.

Take white pezon, waifeshe hem, feth hem a grete while. Take hem and cole [cool] hem thurgh a cloth; waifeshe 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 thereinne gode mylke of almandes, and a partye [quantity] of floer of rys, with powder gynger, saffron, and salt.

Chyches. — 72.

Take chyches, and wry hem [dry them] in asher all nyght [night]; other [or] lay hem in hoote aymeres [hot embers]. At morrowe [on the morrow] waifeshe hem in clene water, and

"Porpays." On reading the accounts of the feast of the ancient English, and the receipts of their cooks, we must be surprizd to meet with a fith fo nauyous to the eye and palate as a porpays, in the list of their viands. For some time I considered this unwhildd marine animal, as served up at grand entertainments, merely for ornament, not apprehending our ancestors pleased such great tales as to make it their food; but on condering the circumstances more attentively, I find them dreedd in such a variety of modes, (vide No. 69, 108, 135, 78.) salted, roasted, stewed, and cut into junkes, that I conclude the porpays was not only common food, but a very favorite dish at the old English table. Our ancestors indeed are not fingular in their partiality for this animal; since I find from an ingenious friend of mine, that it is even now fold 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.

"Chyches." Pegge, vetches, French chiches. The lentil is a seed that nearly resembles the vetch, and was probably, the chyches, 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 safron, powdor-fort, and salt; seeth it, and meffle it forth.

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

Take and seeth white pecon (peas), and take oute the perrey (pulp) and parboile erbis, and hewe hem grete, and caft hem in a pot with the perrey. Pulle oumons and seeth hem hole, wel in water, and do (put) hem to the perrey, with oyle and salt, color it with safron, and meffle it, and caft thercon powdor-douce.

Makke (qu.) — 74.

Take drawn benes, and seeth hem wel. Take hem up of the water, and caft hem in a mortar; grynde (bray) hem al to doulf, til thei be white as eny mylk. Chawf (warm) a litell rede wyne, caft thereamong in the grynysynge, do thereto salt, lefte it in ditches. Thanne take oumons and mynce hem small, and seeth hem in oyle, till they be al bron (brown); and florish the ditches therewith, and serve it forth.

Aquapatys. — 75.

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

Salat. — 76.

Take parsel, sawge, garlec, chibollas (young onions), oumons, leek, borage, myntes, porrecces (French, parrett), fenel, and ton treillis (creffes), rew, rosemarye, purflarye (puriain); lave, and waifeshe hem clene; pike hem, pluk hem small with thyn (thine) honde, and myng (mix) hem wel with rawe oile. Lay on vynegar and salt, and serve it forth.

Fenkel in soppes. — 77.

Take blades of fenkel (fennel); shrede hem, not to finesse, do (put) hem to seeth in water and oyle, and oumons mynched therewith. Do thereto safron, and salt, and powdor-douce. Serve it forth. Take brede ytoasted, and lay the fewe (liquor) onoward.

Clat. — 78.

Take eleyna campana (elecampane) and seeth it water (in water). Take it up and grynse it wel in a mortar. Temper it up with ayren (egges) safron, and salt, and do (put) it over the fyre, and lat it not boile. Caft abowe (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 flynnor. Take almande mylke, and hony, and flouer of rys, safron, and powdor-fort, and salt; and seeth it floodying (thick).

Slete

51 "Drawen benes." Here I apprehend the word drawn, means, shelled, deprived of their hulls.
54 Mingle it with the beans while you are bruising them.
55 "Aquapatys." Perhaps named from the water used in it. Pegge.
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Slete \textit{(frit)} soppes. — 80.

Take white of lekes and flyt hem, and do hem to seeth in wyne, oile, and salt. Roft brede, and lay in dysfhes, and the fewe \textit{(liquer)} above, and serve it forth.

Letelorye \textit{st}.

— 81.

Take ayren \textit{(eggs)} and wryng hem thurgh a stynnor, and do \textit{(put)} thereto cowe mylkke, with butter, and fafron, and salt, and seeth it wel. Lefte it. And loke that it be flondynge \textit{(tbick)}; and serve it forth.

Sowpes dorrey \textit{(sops endorsed)}.

— 82.

Take almandes brayed, drawe hem up with wyne. Boile it. Caft thereupon fafron and salt. Take brede iotofed in wyne. Lay thereof a leyne \textit{(layer)}, and anoter of that fewe \textit{(liquer)}, and alle togydre. Florish it with sugar, powdor-gynger, and serve it forth.

Rape \textit{(q.y.)} — 83.

Take halpe fyges \textit{(figs)}, and halfe raiyons, pike \textit{(pick)} hem, and wafshe hem in water, skalde hem in wyne. Bray hem in a mortar, and drawe hem thurgh a frynor. Caft hem in a pot, and therewith powdor of peper, and oother good powdors. Alay \textit{(mix)} it up with floer of yrs \textit{(rice)}, and color it with fandres. Salt it, and meffe it forth.

Sawfe Sarzynye \textit{(Saracen sauce)}.

— 84.

Take heppes \textit{(bips)} and make hem clenye. Take almandes blanchyd. Frye hem in oile, and bray hem in a mortar, with heppes. Drawe it up with rede wyne, and do thereinne sugar enogh, with powdor-fort. Lat it be flondynge \textit{(fibb)}, and alay \textit{(mix)} it with floer of yrs \textit{(rice)}, and color it with alkenet, and meffe it forth; and florish it with pome garnet \textit{(pomgranates)}. If thou wilt, in fleshe day, seeth capons, and take the brawn, and telle hem fynal, and do \textit{(put)} thereto, and make the lico \textit{(liquer)}, of this broth.

Creme of almandes. — 85.

Take almandes blanchyd, grynde hem and drawe hem up thykke; set hem over the fyre, and boile hem. Set hem adoun, and sprynge \textit{(sparkle)} hem wyth vynegar; caft hem abroade, uppon a cloth, and caft uppon hem sugar. When it is colde, gadre it togydre, and lefte \textit{(place)} it in a dysfch.

Grewel of almandes. — 86.

Take almandes blanchyd. Bray hem with oot mecel \textit{(oat-meal)}, and drawe hem up with water. Caft thereon fafron and salt, &c.

Cawdel of almand mylk. — 87.

Take almandes blanchyd, and drawe hem up with wyne. Do thereto powdor of gynger, and sugar, and color it with fafron. Boile it, and serve it forth.

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

Take erbes (herbs), boile hem, hewe hem, and grynde hem fine, and drawe hem up with water. Set hem on the fyre, and feeth the rowtes (roots) with the mylke, and cast thercon fugar and salt, and serve it forth.

Fyece (from the figs used), — 89.

Take almandes blanched, grynde hem, and drawe (mix) hem up with water and wyne. Quarter (cut into quarters) fyges, hole raisons, cast thereto powdor gynger, and hony clarified. Seeth it wel and falt it, and serve forth.

Pochee (poached eggs). — 90.

Take ayren, and, breke hem in fcaldyng hoot water, and when thei beno fode ynowh, take hem up, and take zoakes (volks) of ayren, and rawe mylke, and swyng hem togydre, and do (put) thereto powdor gynger, fayron, and falt; set it over the fyre, and lat it not boile, and take ayren ifode (boiled eggs) and cast the few (liquor) onoward, and serve it forth.

Brewet of ayren (egg pottage). — 91.

Take ayren, water, and butter, and feeth hem yfere (together), with fayron, and gobettes of chefe. Wryng ayren thergh a ftraynor (i.e. wringing the water from them). Whan the water hath foden (boiled) awhile, take thene the ayren, and swyng hem with verious, and cast thereto. Set it over the fire, and lat it not boile, and serve it forth.

Macrows. — 92.

Take and make a thynne foyle of down (a thin paste), and kerve (cut) it in pieces, and cast hem on boyleyng water, and feeth it wele. Take chefe, and grate it, and butter, cast bynethen, and above as lɔyns (lozenges), and serve forth.

Toffe (from the toastëd bread). — 93.

Take wyne and hony, and fond (mix) it togyder and skym it clene, and feeth it long. Do (put) thereto powdor of gynger, peper, and falt. Toft brede, and lay the few (liquor) thereto. Kerve (cut) pecys of gynger, and florifh it therewith, and meffe it forth.

Gyngawdry (qu). — 94.

Take the powche (stomach) and the lyver (liver) of haddock, codling and hake, and of oother fysh ; parboile hem; take hem, and dyce hem small; take of the self (same) broth, and wyne, a layer of brede of gallynsyne, with gode powdors, and falt; cast that fysh he therinne, and boile it, and do (put) thereto amydon, and color it grene.

Erbowle

"Macrows." Macerentius evidently, as this receipt corresponds nearly with the dish known at present by that name. "Macerentius sunt quodam pulmentum, fatum, calceo, butyro, compaginatum, gloffum, rude, et "ruricatum." This dish in the 16th century gave its name to a certain fantastic species of poetry, the leading features of which were burlesque, ridicule, and a redundancy of exotic, or plebian words and expessions. Warton's Hist. Eng. Poet. vol. II. p. 356.
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Erbowle. — 95.

Take bolas (bullace), and scald hem with wyne, and drawe hem with (i.e. through) a fynnor (brainer). Do hem in a pot. Clarify hoply, and do thereto, with powdor-fort, and floer of rys (rice). Salt it and flourish with whyte aneys (anise-seed) and serve it forth.

Refsolle. — 96.

Take almandes blanchd, and drawe hem up with water, and alye (mix) it with floer of rys, and do (put) thereto powdor of gynger, fugar, and fals; and loke it be not flondying (thick). Meffe it, and serve it forth.

Vyande cypre. — 97.

Take oot mele ( oat-meal) and pyke (pick) out the ftones, and grynde hem smale, and drawe hem thurgh a fynnor. Take mede, other (or) wyne, ifonded (mixed) in fugar, and do (put) this thereinne. Do thereto powdor and fals, and alay (mix) it with floer of rys, and loke that it be flondying (thick). If thou wilt, on fleche day, take hennes, and pork yfode (boiled) and grynde hem smale, and do thereto, and meffe it forth.

Vyand cypre of famon (salmon). — 98.

Take almandes and bray hem unblanchd. Take calwar (salmon), and feeth it in lewe water (warm-water), drawe (mix) up thyn (thick) almandes with the broth. Pyke (pick) out the bones out of the ffish, clene, and grynde it smale, and caft thy mylk and that togydren and alye (mix) it with floer of rys; do therero powdor-fort, fugar, and fals, and color it with alkencet and loke that it hit be not flondying (thick) and meffe it forth.

Vyannd ryal. — 99.

Take wyne greke, other (or) ryntsfah wyne, and hony, clarifed therewith. Take floer of rys (rice), powdor of gynger, other of peper and canel, other floer of canel, powdor of clowes, fafon, fugar cypre, mylberyes, other (or) sandres (sandal wood), and medle (mix) alle thife togider. Boile it, and fals it, and loke that it be flondying (thick).

Compoft. — 100.

Take rote of parfel, pattennak of radens (qu.), scrape hem, and wasthe (waste) hem clene. Take rapes (turneps) and caboches (cabbages) yapered and icorne (scrape). Take an earthen pane (pan) with clene water, and let it on the fire. Caft all thife thereinne. Whan they bath (are) boyled, caft thereto pecres (pears) and parboile hem wele. Take thiffe thynes up, and lat it kele (cool) on a fair cloth. Do thereto fals, whan it is colde, in a vefell. Take vinnygar, and powdor, and fafon, and do (put) thereto. And lat alle thiffe

53 “Erbowle.” Probably from the bosas or bullace, uséd therein. Pegge.
55 “Refsolle.” From the rice there uséd. Pegge.
60 “Vyande cypre.” A dill that received its name from the isle of Cyprus.
64 “Calvar.” R. Holme says, “calvar is a term uséd to a flonner when to be boile in oil, vinnygar, and spices, and to be kept in it.” But in Lancashire, salmon newly taken, and immediately dressèd, is called calver salmon, and in Littleton, falsar is a young salmon. Pegge.
THE FOMRE OF CURY.

thefe thynges lye therinne al nyght (night) other (or) al day. Take wyne greke and hony clarified togider, lumbarde muffard, and raisons, corance al hool; and grynde powdor of cane, powdor douce, and anecys hole, and fenell feed. Take alle thife thynges, and call togyder in a pot of erthe, and take thereof when thou wilt, and serve it forth.

Gele (jelly) of fyfish. — 101.

Take tenches, pykes, eels (eels), turbut, and plays (plaice) kerv (cut) hem to pecys. Scalde hem, and waisfe hem clene. Drye hem with a cloth; do (put) hem in a pane (pan). Do thereto half vynegar and half wyne, and feeth it wel; and take the fyfish, and pyke (pick) it clene. Cole the broth, thurgh a cloth, into an erthen pane (pan). Do thereto powdor of peper and faltron ynowh (enough). Lat it feeth, and skym it wel, when it is ylode (boiled). Do (do off) the greces (greafe) clene. Cowche (lay) fyfish on chargeors (dishes), and cole (cool) the fewe (liquir) thorow a cloth onoward, andserve it forth.

Gele of flesh. — 102.

Take swynes feet, and snewtes, and the eerys (ears) capons, connynes, calves fete, and waisfe hem clene; and do (put) hem to feeth in the thriddel (third part) of wyne, and vynegar, and water, and make forth as before.

Chyfanne (qu.) — 103.

Take roches (roack) hole, tenches, and plays, and smyte hem to gobettes (i. c. cut them into pieces). Fry hem in oyle; blanche almandes. Fry hem, and caft thereto raisons, corance (hardy). Make lyor (mixture) of cruite of brede, of rede wyne, and of vynegar, the thriddle part, therewith fyges drawn; and do thereto, powdor-fort and salt. Boile it. Lay the fyfish in an erthen pane; caft the fewe (liquir) thereto. Seeth oynons ymynced and caft thereinne. Keep hit, and ete it colde.

Congur in fawfe. — 104.

Take the conger and scald hym, and smyte hym in pecys, and feeth hym. Take parfel, mynte, pelites (pellitory) rofmery, and a litel fawge, brede and salt, powdor-fort, and a litel garle, cloves (cloves) a lice; take and grynd it wel. Draise (brain) it up with vynegar thurgh a cloth. Caft the fyfish in a vessel and do the fewe (liquir) onoward, and serve it forth.

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

Take ryghzes and make hem clene, and do hem to seeth. Pyke (pick) hem clene and fre hem in oyle. Take almanques, and grynde hem in water, or wyne; do thereto almanques blanche hole, fryed in oyle, and corance. Seeth the lyor (mixture). Grynde (braise) it finale, and do thereto garle ygronde, and litel salt, and verjous, powdor-fort, and faltron, and boile it yfore (together), lay the fyfish in a vesseel, and caft the fewe (liquir) thereto, and mele it forth colde.

Makevel in fawse. — 106.

Take makevels, and smyte hem on pecys. Caft hem on water and verjous. Seeth hem with myntes, and with oother erbes; colour it grene or celow, and mele it forth.

Pykes
Pykes in brafey (qy.) — 107.

Take pykes and undo hem on the wombes (rip up their bellies,) and waifshe hem clene, and lay hem on a roostt ire (a roasting iron). Thanne take gode wyne and powdor-gynger, and fugar, good wone (a good deal,) and salt, and boile it in an erthen panne, and meffe forth the pyke, and lay the fewe (liquor) onoward.

Porpeys (porpus) in broth. — 108.

Make as thou madest Noumbles of flesh with oynnons.

Balloe broth (qy.) — 109.

Take celys (celis) and hilde (hine) hem, and kerve hem to pecys, and do hem to seeth in water and wyne, so that it be a litel over slerpide (covered with the liquor). Do thereto fawge and oother erbios (herbs,) with few oynons ymynced. Whan the cellys bath (are) soden ynowt. (boiled enough,) do hem in a vesiel: take a pyke, and kerve it to gobettes, and seeth hym in the same broth; do thereto powdor-gynger, galvyngale, canel (cinnamon) and peper; salf it, and caft the celys thereto and meffe it forth.

Eles in brewet (broth). — 110.

Take cruftes of brede, and wyne, and make a lyor (mixture). Do thereto oynons ymynced, powdor, and canel, and a litel water and wyne. Loke that it be slerpide. Do thereto salf. Kerve (cut) thin (bine) celys, and seeth hem wel, and serve hem forth.

Cawdel of famon.

Take the guttes of famon and make hem clene. Parboile hem a lytell. Take hem up and dyce hem. Slut the white of lekes, and kerve hem small. Cole (cool) the broth, and do (put) the lekes thereinne with oyle, and lat it boile togidere yfere (together). Do the famon icorne (cut up) thereinne. Make a lyor (mixture) of almandes mylke, and of brede, and caft thereto steepes, safon and salf; seeth it wel, and loke that it be not flonding (thick).

Plays (place) in cynee (qy). — 112.

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

For to make fiaumpeynek.

Take cleene pork and boile it tendre. Thenne hewe it smale, and bray it smale in a morter. Take fyges and boile hem tendre in smale ale, and bray hem, and tendre cheese therewith. Thenne waifshe (wash) hem in water, and theene lyce (mix) hem alle togider with ayren (eggs). Thenne take powdor of peper, or els powdor marchant and ayren, and a porcion of safon and salf. Then take blank (white) fugar, ayren, and fluer, and make a paft with a roller; thenne make thereof small pellets (balls,) and fry hem brown in cleene greece, and let hem afythe. Thenne make of that oother deel (part) of that paft, long coffyns (pies without lids,) and do (put) that comade (mixture) thereinne, and clofe hem faire with a covertor (a lid,) and pynte hem smale about. Thanake kyt (cut) above four the other, fex wayes, thanne take every of that kuttyng, up, and theene color it with zolkes of ayren, and
and plant (fatter) hem thick, into the faumpeyns above (before) that thou kreste hem; and let hem in an oven, and let hem bake eeflich (gently), and thanne serve hem forth.

For to make noumbles 63 in lent. — 114.

Take the blode of pykes other (or) of congare, and yyme (take) the panches (panches) of pykes, of congare, and of grece cod lyng 64, and boile hem tendre and myyne hem smale, and do hem in that blode. Take crustes of white brede, and fyne (brain) it thurgh a cloth. Thenne take oynons boileth and mynced. Take peper, and fafron, wyne, vynegar ayfell 65 other alegar, and do thereto, and serve it forth.

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

Take blode of gurnardes and congare, and the panches of gurnardes, and boile hem tendre, and mynche hem smale; and make a lyre of white crustes, and oynons vynced, breye it in a mortar, and thanne boile it together till it be floundyng (thick). Thenne take vynegar, other (or) ayfell, 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 famine out clene the douf; thanne waifase (whife) it clene, and boile it tyll it be tendre, and browne (brown). Thanne take the secunde mylkyk of almandes, and do (put) thereto. Boile hem together till it be floundyng, and take the first mylk and alye (mix) it up with a pene (feather). Take up the porpeys out of the furmente, and lefe (lay) hem in a dish with hote water; and do fafron to the furmente, and if the porpeys be falt, feeth it by hymelf, and serve it forth.

Fyllettes in galyntyne (vide introduction). — 117.

Take pork, and roft it tyll the blood be tryed (dried) out, and the broth (gryce). Take crustes of brede, and bray hem in a mortar, and drawe (brain) hem thursday a cloth with the broth. Thanne take oynons, and lefe (lay) hem on brede, and do to the broth. Thanne take pork, and lefe it clene, with a dreflyng kyt, and caft it into the pot broth, and let it boile it till it be more tendre. Thanne take that lyor (mixture) thereto. Thanne take a portion of peper and fanettes (sandalwood) and do (put) thereto. Thanne take parsel, and yeope (byssop) and mynche it smale, and do thereto. Thanne take rede wyne, other (or) wyte grece (lard,) and rayfons, and do thereto, and lat it boile a lytel.

Veel in buknade (qu.) — 118.

Take fawr veel and kyt it in smale pecys and boile it tendre in fyne broth other in water. Thanne take white brede owther waftel 66, and drawe thereof a white lyor (mixture) with fyne broth: and do (put) the lyor to the veel, and do fafron thereto. Thanne take parfel and bray it in a mortar, and the juys (juice) thereof do thereto; and thane is this half zelow (yellow) and half grene. Than take a portion of wyne and powder marchant, and do thereto, and let it boile wele, and do thereto a lytel of vynegar and serve forth.

Sooles

63 Vide No. 11.
64 "Lyng." An inferior species of the cod.
66 Waftel bread, in Latin librum, 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 Abridgments of the statues, calls it, "a sort of small bread out of use." Vide Strutt's View, &c. vol. III. p. 57. It seems to have been of a second or inferior quality to the white bread or paysemayn. Vide Sisit. at large, vol. 1. p. 29.
Sooles in cynee. — 119.

Take foole hem, and hyle (faste) hem. Seeth hem in water; smyte hem on pecys, and take away the fynes. Take oynnons boyled, and grynde the fynnes therewith, and brede. Drawe it up with the self broth. Do thereto powdor fort, safron, and honey clarified with salt. Seeth it alle fer (together). Broile the foole, and meffe it in dyshes, 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 rayfons carance (currants) with wyne and water; do thereto hool (sobole) rayfons and powdor of gynger, of cloves, of canel (cinamon) of peper; do the tenches thereto, and seeth hem with fugar cypre (of cypris) and salt, and meffe forth.

Oytters in gravye. — 121.

Schyl (foul) oytters, and seeth hem in wyne, and in hare (their) own broth. Cole the broth thurgh a cloth; take almandes blanchd, grynde hem, and drawe hem up with the self (same) broth, and alye (mix) it with flour of rusty, and do (put) the oytters theireinne; cauf in powdor of gynger, fugar, nacyes. Seeth it not to fondaung (not till it is thick,) and serve forth.

Muskels in brewet (broth). — 122.

Take muskels (muscle) pyke hem; seeth hem with the owne broth (in their own liquor). Make a lyor (mixture) of crustes (i.e. of brede) and vynegar; do in oynnons mynced, and cauf the muskels thereto, and seeth it, and do thereto powdor, with a lytel salt and safron. The famewife make of oytters.

Oytters in cynee. — 123.

Take oytters; parboile hem in her (their) owne broth. Make a lyor (mixture) of crustes of brede, and drawe it up with the broth and vynegar. Mynce oynnons, and do thereto with herbes (herbs,) and cauf the oytters theireinne. Boile it; and do thereto powdor fort and salt, and meffe it forth.

Cawdel of muskels. — 124.

Take and seeth muskels; pyke (pick) hem clene, and wafshe hem clene in wyne. Take almandes and bray hem. Take some of the muskels, and grynde hem; and some hewe finale. Drawe (mix up) the muskels yeyled (that are ground) with the self (same) broth. Wryng the almandes with faire (clean) water. Do alle thirge togider. Do thereto verjous (verjouse) and vynegar. Tave whyte of lekes, and parboile hem wel. Wryng our the water, and hewe hem finale. Caff oile thereto, with oynnons parboiled, and mynced finale. Do thereto powdor fort, safron, and salt; a lytel seeth it, not to fondaung (too thick,) and meffe it forth.

Mortews (vide supra No. 45.) of fyfsh. — 125.

Take codying, haddock other (or) hake, and livors (livers) with the rawnes (roes,) and seeth it wel in water. Pyke (pick) out the bones; grynde finale the fyfsh; drawe (make) a lyor (mixture) of almandes and brede with the self (same) broth, and do the fyfsh gronden thereto.
thereto. And seeth it, and do thereto powder-salt, saffron, and salt, and make it flondyng (thick).

Laumpleys (lampreys) in galyntyne. — 126.

Take laumpleys, and sel (kill) them with wynegar other (or) with white wyne, and salt; scald hem in water; flyt hem a litel at the navel; and reft a litel at the navel. Take out the guttes at the ende. Kepe wele (preferve) the blode. Put the laumpley on a spyt. Roft hym, and kepe wele the grece (dripping). Grynde raysons of corance (currants). Hym up (here is an omission of a word) with wynegar, wyne, and cruftes of brede. Do thereto powder of gynger, of galyngale, floer of canel, powder of cloves, and do thereto raysons of corance hoole (whole) with the blode, and the grece. Seeth it and salt it. Boile it, not to flondyng (to be flitt). Take up the laumpley, do him in a chargeor (dish), and lay the sewe (liquor) onoward, and serve hym forth.

Lamprons 67 in galyntyne. — 127.

Take lamporns and scale hem. Seeth hem. Meng (mingle) powder galyngale, and some of the broth togyder, and boile it, and do thereto powder of gynger and salt. Take the lamporns, and boile hem, and lay hem in dyshe, and lay the sewe (liquor) above, and serve forth.

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

Take almandes unblanchled, and waifshe (sweete) hem clen. Drawe (mix) hem up with water. Seeth the mylke, and alyc (mix) it up with loesyns. Caft thereto saffron, suger and salt, and mefe it forth with colyandre (coriander) in confyt, rede, (preferved of a red colour) and serve it forth.

Sowps (sops) of Galyntyne. — 129.

Take powder of galyngale with suger and salt, and boile it yfere (together). Take brede rosted (roasted bread), and lay the sewe (liquor) onoward, and serve it forth.

Sobre sawe. — 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 rochet (rochet), looches, fool (foal), other (or) oother gode fyshe; caft the sewe above, and serve it forth.

Cold brewet (broth). — 131.

Take crome (pulp) of almande, dryd it in a cloth, and when it is dryed, do it in a vessell, do thereto salt, suger, and white powder of gynger, and juys (juice) of fennel with wyne. And lat it wele flond. Lay full, and mefe, and dreffe it forth.

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

Take peeres, and pare hem clen. Take gode rede wyne, and mulberes, other (or) sandres (sandal wood) and seeth the peers thereinne. And when the thyn buthe fode (are boiled), take hem up, make a syrpy of wyne greke, or vernage, with blanche powder, other

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

Egurdouce of fyshes (qy.) — 133.

Take loches, other tenchs, other soys (faols); smyte hem on pecys. Fry hem in oyle. Take half wyne, half ymecar and sugar, and make a syryp. Do (put) thereto oynons icowe (cut or sliced), raisons corance (currants), and grete raymons. Do thereto hole spices, gode powdors, and salt. Meffe the fyshes, and lay the fewe (liquor) above, and ferve forth.

Colde brewet (broth). — 134.

Take almandes and grynche hem; take the twey-del (two parts) of wyne, other (or) the thridell (third part) of ymecar; drawe (mix) up the almandes therewith. Take anys (annise-seed), fugar, and branches of fenel grene a fewe, and drawe hem up togyder with this mylke. Take powder of canell (cinnamon), of gynger, clowes (cloves), and maec hoole. Take kydd, other (or) chikens, other flesh, and choppe hem small, and feth hem. Take all this fleshe when it is soden, and lay it in a clene veffel, and boile this fewe (liquor), and caft thereto falt. Thenne caft al this in the pot with fles, &c. (i. e. serve forth).

Peverat68 for veel and venyfon. — 135.

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

Sawfe blanche for capons ylode (boiled). — 136.

Take almandes blanchèd, and grundy hem al to douf. Temper it up with verjous (verjuice) and powder of gyngynes (ginger), and meffe it forth.

Sawfe noyre for capons rosted (roasted). — 137.

Take the lyver of capons, and roost it wele. Take anyle (anis-seed) and greynes de Paris69, gynger, canel (cinnamon), and a lytill cruff of brede, and grinde it fmal; add grundy (bray) it up with verjous, and with grece of capons. Boyle it, and serve it forth.

Galantyne. — 138.

Take cruffles of brede, and grynche hem fmale. Do thereto powdor of galynosale, of canel, gyngynes (ginger), and salt it. Tempre it with ymecar, and drawe it up thurgh a fraynor, and meffe it forth,

Gyngen70. — 139.

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

Verde

68 "Peverat." Peverade, from the pepper of which it is principally compos'd. Pegge.
69 "Greynes de parys." These 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 gynger used therein. Pegge.
THE FORME OF CURY.

Verde sawe (green sauce). — 140.

Take parfel, mynt, garlek, a litel serpell (wild thyme) and sawe (sage); a litel canel, gynger, piper, wyne, brede, vynergar, and salt; grynde it male with safron, and meffe it forth.

Sawe noyre for malard. — 141.

Take brede and blode iboiled; and grynde it, and drawe it thurgh a cloth with vynergar. Do therto powdr of gynger; and of peper, and the grece of the malard (mallerd). Salt it, boile it wel, and ferve it forth.

Cawdel for goes. — 142.

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

Chawdon (sauce) for swannes 72. — 143.

Take the lyvers and the offall 78 of the swannes, and do (put) it to feeth in gode broth. Take it up. Take out the bonys. Take and hewe the flesh male. Make a lyce (mixture) of crufles of brede, and of the blode of the swann yfoden (boiled); and do therto powdr of clowces, and of piper (pepper), and of wyne, and salt; and feeth it, and cafl the flesh thereto ihewed (cut in pieces), and meffe it forth with the swan.

Sawe camelyne (quy.) — 144.

Take rayfons of corance (currants) and kyrmels of notys (raisins), and crufles of brede, powdr of gynger, clowces, floer of canel; by (bray) it wel togyder, and do it therto. Salt it, temper it up with vynergar, and ferve it forth.

Lumbard Mustard. — 145.

Take mustard seed and waisthe it, and drye it in an oven. Grynde it drye. Sarfe (soot) it thurgh a sarfe (sieve). Clarifie hony with wyne, and vynergar, and stere (air) it wel togeddre, and make it thikke ynow (enough). And whan thou wilt spende (use) thereof, make it thinne with wyne.

Nota. — 146.

Cranes 73 and herons shall be armed 74 with larde of swyne; and eten with gynger.

Nota.

72 A variety of birds and fift 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 confirmed 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 bailiffs, for five swans to be dressed on Christmas day; two on St. Stephen's day; two on St. John's day; two on Chillemas day; two on St. Thomas's day; three on New year's day; and four for Twelfth day. Percy Northum. Book, p. 108.

73 "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. Zoot. 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 regalis, to his table had nearly cost Edw. Dasifer, one of the most powerful adherents William, a violent blow from the irritated epicerie. Vide supra et Dug. Bar. p. 109.

74 "Armed." In this place the word means simply, larded with bacon fat; in others armed may probably be understood enarmed, (as in Leland's Collect. 4 p. 255) that is adorned with coats of arms; a favorite decoration of dishes in ancient times.
Nota. — 147.

Poch (peacok) and partruch (partridge) shall be parboiled, larded, and rolled; and even with yngener.

Fry blanch'd. — 148.

Take almandes blanch'd, and grynde hem al to douft; do thise in a thinne foile (paste). Clofe it thereinne fast; and fry it in oyle. Clarifie hony with wyne, and bake it therewith.

Fritors (fritters) of patermakes of apples. — 149.

Take skyrwates (kirrus), and patermakes (wy, parpys), and apples, and parboile hem. Make a bator (batter) of floer and ayren (eggs), caft thereto ale 75, safron, and salt; wete (molden) hem in the bator, and frye hem in oyle, or in grece. Do thereto almandes mylk; and serve it forth.

Fritors of mylke. — 150.

Take of cruddes (curds), and preff the wheyne (whey). Do thereto sum (some) whyte of ayren (eggs). Fry hem. Do (put) thereto; and lay on sugar, and melle forth.

Fritors of erbes (herbs). — 151.

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

Rafyols (qy.) — 152.

Take swayne lyvors, and seeth hem wel. Take brede and grate it. And take zolkes of ayren (eggs) and make hit fourple (jupple); and do thereto a luttull of lard, carnoulyche a dec (cut like dice), chefe grayed, and whyte grece (lard), powdor-douce, and of yngner; and wynde (roll) it to balles, as grete as apples. Take the calle of the swayne, and caft cerye (each) by hymself thereinne. Make a cruft in a trap (pan); and lay the balles thereinne, and bake it; and whan they buth ynow (enough), put thereinne a laver (mixture) of ayren (eggs), with powdor-fort and safron; and serve it forth.

Whyte myylates (qy.) — 153.

Take ayren (eggs) and wryng hem thurgh a cloth. Take powdor-fort, brede igrated (grated), and safron, and caft thereto a gode quantite of wynegar with a litull salt, medle (mingle) all yfere (together). Make a foile (paifl) in a trap (dish), and bake it wel thereinne; and serve it forth.

Cruflardes

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 meythglen; and everlastling potations of these liquors constituted (in their opinion) the chief joys of immortal-ity. Tacitus 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 malt, two quarters of wheat, two quarters of oats, forty pounde weyght of hoppes. To make fifty haryll of fangent beer." - Stowe's Chron. of London. In Mr. Strutt's "View of the manners, customs, &c." 1790, vol. III. p. 72, is a long account, from an Harleian MS. of the mode formerly pursued in making ale, previous to the introduction of hops.
Crustardes (pies) of flesh. — 154.

Take pejons (pigeons) and smale brydes; smyte hem in gobettes (pieces), with verjaws (verjuice). Do (put) thereto saffron. Make a crust in a trap (dish), and pyne it; and cowche (place) the flesh therein; and caft thereinne raisons, corance (currants), powdor-douce, and salt. Breke ayren and wring hem throug a cloth, and swyng the fewe of the therewith, and helde (caft) it upon the flesh. Cover it and bake it wel, and serve it forth.

Mylates of pork. — 155.

Hewe pork al to pecys, and medle (mix) it with ayren (eggs) and chefe igrated (grated). Do (add) thereto powder-fort, saffron, and pyneres, with salt. Make a crust in a trap (dish); bake it wel thereinne, and serve it forth.

Crustardes of fyshes. — 156.

Take loches, lamprons, and cellis. Smyte hem on pecys, and swewe hem with almandes mylke and verjous (verjuice). Frye the loches in oile as tofore (before); and laye the fysh in oile as tofore. Thenc eat theron powder-fort, powdor-douce, with rayons corance (currants) and prunes damyfyns (damson plumms). Take galantyne and the fewe (liqour) thereinne, and wyng it togyled, and caft in the trap (dish), and bake it, and serve it forth.

Crustardes of erbis on fysh day. — 157.

Take gode erbis (herbs) and grynde hem smale with wallenotes (walnuts) pyked cleene, a grete portion. Lye (mix) it up almoost with as myche (much) verjous (verjuice) as water. Seeth it wel with powdor and saffon, without salt. Make a crust in a trap (dish), and do the fysh thereinne unswewed with a litel oile, and gode powdor; when it is half baken (baked) do the fewe (liqour) thereto, and bake it up. If thou wilt make it cler of fysh, feeth ayren harde, and take out the yolkes, and grinde hem with gode powdors, and alye it up with gode swewed, and serve it forth.

Lefhes fryed in Lenton (Lent). — 158.

Drawe a thick almande mylke with water. Take dates, and pyke hem cleene, with apples and pecers, 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, sugur, floer of cancel, hoole macys and clowes (cloves) gode powdors and salt. Color hem up with sandres (sandal wood). Meng (mingle) thicke with oile. Make a colfyn (of paste) as thou didest before, and do (put) this fars (seasoned mixture) thereinne; and bake it wel and serve it forth.

Waffels yfarced (stuffed leaves). — 159.

Take a waffel (vide supra), and hewe out the crinnes (crumbs). Take ayren (eggs) and fleppis tallow (mutton fat) and the crinnes of the same waftell, powdor-fort, and salt with

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

with saffron, and raisons corance (currants), and medle (mix) alle thise yfere (together), and
do it in the waffet. Clofe it, and bynde it fast toigidre, and feeth it wel.

Sawge (sage) yfarced. — 160.

Take sawge; grynde it and temper it up with ayren (eggs). A sawcyfter (qy.), and
erf hym to gobettes (pieces), and caft it in a pollynet (dish or pan), and do therewith
greke, and frye it. When it is fryed ynowz (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 faute (become thick with
the sauce), and serve it forth.

Sawgeat (from the saige used). — 161.

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

Crypses (fritters or pancakes). — 162.

Take flor of payndemayn (white bread), and medle (mingle) it with white greke over
the fyre, in a chawer (chaffing dish), and do the bator (batter) thereto queyntlich (nicely)
thurgh the fyngors, or thurgh a skymor; and lat it quayle (qy. cool) a litell, fo that
they be hool thereinne. And if thou wilt, color it with alkenet yfondyt (dissolved). Take
hem up, and caft thereinne suger, and serve hem forth.

Cryspels. — 163.

Take and make a foile (craft) of gode paft as thynne as paper. Kerve it out and
fry it in oile, other (or) in the greke; and the remnant (i.e., as for the remnant) take hony
clarified, and flauune (curdled) 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),
raisons, suger, and powder of gynger, powder-douce, and smale briddes (birds) theramong,
and white greke. Take prunes, saffron, and salt, and make a cruft in a trape (dish), and
do the fars (mixture) thereinne; and bake it wel, and serve it forth.

Tart in Ymbre-day (Ember-day). — 165.

Take and parboile oynnons. Preffe out the water and hewe hem finale. Take brede
and bray it in a mortar, and temper it up with ayren (eggs). Do thereto butter, saffron,
and salt, and raisons corans (currants), and a little suger with powder-douce, and bake
it in a trape (dish), and serve it forth.

Tart de Bry (qy). — 166.

Take a cruft ynche (inch) deep in a trape (dish). Take zolkes (yolks) of ayren
rawe, and chefe raun (qy. Roast, from the country), and medle (mingle) it and the zolkes
together. And do thereto powder gynger, suger, saffron, and salt. Do it in a trape (dish),
bake it, and serve it forth.
Tart de Brymlet (Midlen)i. — 167.

Take fyges and raysons, and waifshë hem in wyne, and grinde hem smale with apples and perces clene ypiked (picked). Take hem up, and call hem in a pot with wyne and fugar. Take falwar (calver) salmon yfode (boiled), other (or) codlyng, other haddok, and bray hem smale, and do thereto white powders, and hool spices, and salt; and seeth it; and whanne it is fode (boiled) ynows, take it up, and do (put) it in a vessel, and lat it kele (cool). Make a coffyn (in past) an yuene depe, and do the fars (mixture) therein. Plant it bove (on the top) with prunes and damyfins; take the flones out, and with dates quarte rede (quartered), and piked clene; and cover the coffyn, and bake it wel, and serve it forth.

Tartes of flesh. — 168.

Take pork yfode (boiled), and grynge it smale. Tarde (take) harde ayren (eggs) ofode (boiled), and ygronde (broiled), and do thereto, with chefe ygronde. Take gode powders, and hool spices, fugar, safron, and salt, and do therto. Make a coffyn as to feel fayde (yy.), and do this thervinne, and plant it with female briddes ityned, and conynges (conyce), and hewe hem to smale gobettes, and bake it as tofore (before), and serve it forth.

Tartletes. — 169.

Take veel yfode, and grynge it smale. Take harde ayren ifode, and ygrond, and do thereto with prunes hoole (whole); dates icorved (cut to pieces), pyxes, and raifons corance (currants), hool spieces, and powders, fugar, salt; and make a litell coffyn, and do this fars thervinne, and bake it, and serve it forth.

Tartes of fyshë. — 170.

Take celys and famen, and smyte hem on pecys, and fewe it in almand mylekte, and verjous (verjuice). Drouwe up (mix) on almand mylkt with the fcelke. Pyke out the bones clene of the fyshë, and fave the myddell pecce hoole of the celys, and grinde that oother fyshë smale. And do thereto powders, fugar, and salt, and grated brede; and fors (stuff) the celys thervwith, there as (where) the bones were. Mecele (mix) the oother dele (part) of the fars (mixture) and the mylkt togider; and color it with sandardes (sandalwood). Make a crust in a trape (dish) as before; and bake it therein and serve it forth.

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

Take and make a crust in a trape (dish), and take a crudden (curd), and wyng out the wheyse (whey), and drave hem thurgh a flynon (strainor). And put in the flynon croustes. Do thereto fugar, the thride part and thomdel (form) whyle of ayren (eggs), and make thervinne blomes of ciren (elder-flowers), and bake it up with cutofe (care), and meelle it forth.

Erbolates (confection of herbs). — 172.

Take parfel, myntes (mint), savorcy, and sauge, tanfe, vervayn, clarray, riew, ditayn, fener, fourthenwode; hewe hem, and grinde hem smale; medele hem up with ayren (eggs). Do butter in a trape (dish), and do (put) the fars (mixture) thereto, and bake, and meelle it forth.

Nyfedefek
The Forme of Cury

Nysbek (qy.)

Take the thridde part of fowre (four) dokkes, and floer thereto, and bete it togedder tyl it be as tawh as any lyme. Cast thereto salt; and do it in a dyshe holke (qy.) in the bothom (bottom), and let it out with thy fyngers queynchche (carefully) in a chowfer (shothing-dish) with oyle. And frye it wel. And whan it is ynowz (enough), take it out, and cast thereto suger, &c.

For to make pommes dorryle, and other thynges.

Take the lire of pork rawe, and grynde it finale. Medle (mix) it up with powdor-fort, fafron, and salt, and do (put) saifins of corance (currants). Make balles thereof; and wete it wile in white of ayren (eggs), and do it to feeth in boilllyng water. Take hem up, and put hem on a sypt. Roast hem wel, and take parsel ygronde (brayed), and wryng it up with ayren and a plenty of floer, and late erne aboyte the sypt (i.e. shake it over the sypt). And whan thou wilt, take for parsel, fafron, and serve it forth.

Cotages (qy.)

Take and make the self farres (same mixture); but do thereto pyynes and sugar. Take an hole rowfted cok. Pulle hym (i.e. in pieces), and hylde hym (cast him) al togyder, save the legges. Take a pigg, and hylde (kin) hym from the middes (middle) dounward. Fylle hym ful of the farres (mixture), and fowe hym falt togyder. Do (put) hym in a panne, and feetch hym wel; and whan thei bene ifode (boiled), do hem on a sypt and rost it wel. Color it with zolkes of ayren and fafron. Lay thereon foyles (leaves) of gold and silver, and serve hit forth.

Hert rowce (hart roes).

Take the mawe of the grete fwyne, and fyse other fax (five or six) of pigges mawe. Fyle hem full of the self farres (mixture), and fowe hem falt. Parboile hem. Take hem up, and make male prevs (perhaps flat cakes, or balls) of gode paft and frye hem. Take these prvs ayrfed, and feeth (corres, flicke) hem thicke in the mawes, on the farres (mixture) made after (like) an urchon (hedgehog) without legges. Put hem on a sypt, and rost hem, and color hem with fafron, and mese hem forth.

Potews (qy.)

Take pottes of erbes lytell of half a quart, and fyll hem full of farres of pome-dorryes (side No. 174); other (or) make with thyn honde, other (or) in a moolde, pottes of the self (same) farrs. Put hem in water and seeth hem up wel. And whan they byth ynowz (enough); breke the pottes of erbes, and do the farrs on the sypt, and rost hem wel. And whan they byth (are) yrösted, color hem as pome-dorryes. Make of litull prwes gode paft; frye hem, other (or) rost hem wel in grece, and make thereof cerys (ears) to pottes (for the pots) and color it. And make roys (rohes) of gode paft, and frye hem, and put the fleces (balks) in the hole there (where) the sypt was, and color it with white, other (or) rede, and serve it forth.

Sacchus

* "Pome dorryle." So named from the bally and the gliding. Pommus dorides, golden apples. Cotgrave.
Sacchus (probably jacks). — 178.
Take smale sachells (fitches) of canvas, and fille hem full of the same fars (vide No. 174,) and feeth hem; and when they buthe are enowz (enough) take of the canvas. Roft hem, and color hem, &c.

Burfews (qy.) — 179.
Take pork. Seeth it, and grynde it smale with sodden ayren (boyled eggs). Do thereto gode powders, and hole spices, and salt, with fugar. Make thercof smalle balles, and cast hem in a bater (batter) of ayren, and wete (here I appreheand it means roll) hem in flour; and frye hem in grece as frytters (fritters,) and serve hem forth.

Spynoches (spinage) yfryed. — 180.
Take spynoches. Parboile hem in seething water. Take hem up, and preffe out of the water, and hem (beve) in two. Frye hem in oyle clene, and do thereto powder, and serve forth.

Benes (beans) yfryed. — 181.
Take benes and seeth hem almoost til they berfien (burfl). Take and wryng out the water clene. Do thereto oynons yfode (boyled onions) and ymyned, and garlec there-with. Frye hem in oyle, other (or) in grece; and do thereto powdor-douce, and serve it forth.

Ryfhews (probably raisors) of fruyt. — 182.

Daryols (qy.) — 183.
Take creme of cowe mylke, (or) of almandes. Do thereto ayren (egg,) with fugar, safron, and salt. Medle 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 fugar, and gode powders. Make a coffyn of an ynche depe, and do this fars (mixture) therein. Make a thynne foile (crust) of gode pafi, and kerve out thereof smale poynettes (little angular pieces). Frye hem fars, and bake it up in, &c.

Cheuwtes on flesshe day. — 185.
Take the lire (fiebus) 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.

Cheuwtes
Chewetes on fyssh day. — 186.

Take turbot, haddock, codling, and hake; and seeth it. Grynde (bray) it smale; and do thereto dates, yronde, raylons, pynes, gode powdor and shalt. Make a coffyn as toforefaide. Clofe this therin; and frye it in oile, other (or) finde it in gynge, fugar, other (or) in wyne; other (or) brake it, and serve forth.

Hastletes of fruyt. — 187.

Take fyges iquarterd (cut into quarters). Raylons hool, dates and almande hooles; and ryne (run) hem on a spyt, and roost hem; and endore (endorse) hem as pome dorryes, and serve hem forth.

Comadore (qy.) — 188.

Take fyges and raylons; pyke (pick) hem and waishe hem clene. Skalde hem in wyne. Grynde hem right smale. Caft fugar in the self (same) wyne; and fonde it togyder. Drawe it up thurgh a flynor (brainer,) and alye (mix) up the fruyt therewith. Take gode peccys and apples, pare hem and take the belf. Grynde hem smale, and caft thereto. Set a pot on the fyres (fire) with oyle, and caft alle thysse thinges therein, and fere (frye) it warche (carefully,) and kepe it wel fro breynyng (burnyng). And when it is fyned, caft thereto powdors of gynge, of canal (cinnamon,) of galynge; holw clowes, floer of canal, and macys hooles. Caft thereto pynes a litel fryed in oile and salt; and when it is ynow fyned, take it up and do it in a vessel, and lat it kele (cool) and when it is colde kerve out with a knyt, smale pecys of the gretnesse and of the length of a lytely fyngar, and clofe it fayt in gode past, and frye hem in oile and serve forth.

Chafletes 77. — 189.

Take and make a foyle (crust) of gode past, with a roller, of a foot brode, and lyngere by cumpas (i.e. and long in proportion). Make fouré coffyns of the self (same) past, upon the rooller, the gretnesse of the smale of thyn arme, of fix ynce deveyne. Make the gretuel in the myddel. Fafte the foile in the mouth upwarde, and fafte the (bus) other foure in every side. Kerve our keyntich (quaintly, properly) kyrenel (battlements) above in the manner of bataiwyng (embattling,) and drye hem harde in an oven; other (or) in the same. In the myddle coffyn do a fars (mixture) of pork, with gode pork and ayrin rawe with salt, and color it with safron; and do in another creme of almances; and hele (caft) it in another creme of cowe mylke with ayrin? color it with sanders (sandalo-wood). Another manner. Fars of fyges of raylons, of apples, of pears, and hold it in bron (make it brown). Another manner. Do fars as to frytours blanchre, and color it with grene. Put this to the oven, and bake it wel, and serve it forth with ew ardant (hot water).

For to make twoo pecys of fleesh to fassen togyder. — 190.

Take a pecce of freshe fleesh, and do it in a pot for to seeth. Or take a pecce of freshe fleesh and kerve it al to gobettes. Do it in a pot to seeth; and take the wulf of comfray and put it in the pot to the fleesh, and it shal fassen another; and so serve it forth.

[Notes: 77 "Chafletes." Little cakles, as is evident from the kernelling and the battlements mentioned. "Cakles of jelly templewife made." Lei. Coll. 4. p. 227. Peggs.]
THE FORME OF CURY.

Pur fait ypocras. — 191.

Treys unces de canell; et 3 unces de gyngener; spykenard de spayn le pays dun denerer (le pays d'un denerer) garngale; (galngale,) clowes; gylofre; pocurer long (i.e. poivres longs); noix mugader (mycolady,) maziorange; (marjorame,) cardemonij (cardamonum,) de chefcun 1 quarter douce (douce); grayne & de paradys; floer de queynel (q.y,) de chefcun di (diuin,) unce, de toutes foit fait powdor, &c.

For to make blank mange. — 192.

Put ries (rice) in water al a nyzt (all night), and at morowe, waifes hem clewe. Afterward put hem to the fyres fort (a fierce fire) the they berft (burnt), and not to myche. Síthen (then) take brawn of capons, or of hennes, foden, and drawe (make) it smalle. After take mylke of almandes, and put it to the ries, and boile it; and when it is yboiled, put in the brawn and alye (mix) it therewith, that it be Wel chargeant (hot); and mung it yneliche wel (fier it very well), that it fit not (adheres not) to the pot. And when it is ynowe and chargeant, 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 ygeden 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 fere (fier) it wel togyder and do hem to fecsth; and take floer of ries and amyden and alye it, so that it be chargeant (hot); and do (put) thereto sugar a gode plenty, and a plenty of white grece (lard). And when it is in stifhes, strewe upon it blanche powdor, and thenne put in blank defire, and mawmenye (vide nest number) in stifhes togider, and serva forth.

For to make mawmenny. — 194.

Take the chefe, and of flesh of capons or of hennes, and hakke smale in a mortar. Take mylke of almandes, with the brooth of freish bee, other (or) freish flesh. And put the flesh in the mylke, other (or) in the brooth, and let hem to the frye (corrise fire); and alye (mix) hem up with floer of ries (rice) or gaftlon (q.y.) or amyden, as chargeant as the blank defire; and with zolkes of ayren and safron for to make it zelow (yellow). And when it is drefft in stifhes with blank defire, styke above clowes de gilofre, and strew powdor of galngale above, and serva forth.

The pety pruant (q.y.) — 195.

Take male marow (q.y.), hole parade (q.y.), and kerve it rawe. Powdor of gynger, zolkes of ayren, dates mynced, raifons de corance, faft a lytel. And loke that thou make thy past with zolkes of ayren, and that no water come thereto. And forme thy coffyn, and make up thy past.

Payn puff (q.y.) — 196.

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

XPLICIT 81.

81 The word was intended to be “Explicit,” the initial letter was probably omitted for the reason mentioned in note (1).
The following Memorandum at the end of the roll.

"Antiquum hoc monumentum oblatum et missum est majestati vestrae vicefimo
septimo die mensis Julii, anno regni vestri felicissimi vicefimo viij ab humilimo vestro
subdito, vestraeque majestati fidelissimo.

"Ed. Stafford,

"Hæres domus subversæ Buckinghamiens."

N. B. He was Lord Stafford, and called Edward.
THE FORM OF EMV.

The following Memorial in the name of the Will.

And now therefore, as a due expression of my entire submission to the majestic power of the Divine Authority, I most humbly beseech you to accept this Memorial of my humble self, and to be pleased to consider it in the light of a petition, to which you may have mercy, and to grant whatever is meet and according to your wisdom and justice.

Yours humbly submitted,

E. E.

2. H. E. E. E.
No. 2.

ANCIENT COOKERY. A. D. 1381.

HIC INCIPIUNT UNIVERSA SERVICIA TAM DE CARNIBUS QUAM DE PISIBUS.

1. For to make furmenty.

Nym: (take) cleene wete (wheat), and Bray it in a morter wel, that the holys (hulls) gon al of, and fyle (feet) yt til it breffe (burst), and nym yt up, and lat it kele (cool), and nym fayre (clean) frech broth, and lwete mylke of almandys, or lwete mylke of kyne, and temper yt al. And nym the yolkyes of eyrny (eggs). Boyle it a lityl, and set yt adon (down), and melte yt forthe wyth fat venyfon and frech moton.

2. For to make pie (poge) of Almaine.

Nym wyte pifyn (peas), and wasch hem, and feeth hem a gode wyle. Sithsyn (then) wasch hem in golde (gold) watyr, unto (until) the holys (hulls) gon of alle in a pot; and kever it wel, that no breth paffe owt; and Boyle hem ryzi wel; and do (put) thereto god mylke of almandys, and a party of flowr of ris, and fat, and safron, and melte yt forthe.

3.

Cranys and herons schulle be enamned (enarmed) wyth lardons of swyne and rostyd, and etyn wyth gyngynyr (ginger).

4.

Poccoky and partrigchys (partridges) schul ben yparboyld, and lardy, and eyrny wyth gyngenyrr.

5. Mor-

"Nym." To nym (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 Lyct Jun. Etym. Ang. in Verb.
5. Morterelys (mortreus supra).

Nym hennyn (hens) and porke, and feth hem togedere. Nym the liræ (flesh) of the hennyn, and the porke, and hakkych (cut) male, and gryngh hit al to duf (bray it to a poche), and wyte bred therwyth. And temper it wyth the felve (same) broth, and wyth heyryn (qu. berrings), and coloure it with vaftron; and boyle it and ditches it, and caft theercon powder of peper, and of gyngynyr, and ferve it forthe.

6. Caponyes (capons) in compys.

Schal be sodyn (boiled). Nym the liræ (flesh), and brek (brunje) it smal in a morter, and peper, and wyte bred therwyth; and temper it wyth ale, and ley (mis) it with the capons. Nym hard sodyn eyryn (egg), and hewe the wyte smal, and hafe (caft) thereto; and nym the zolkyis al hole, and do hem in a dysch, and boyle the capons, and coloure it wyth vaftron, and falt it, and meffe it forthe.

7. Hennys (hens) in brut (broth).

Schullyn (sall) be scaldyd, and sodyn wyth porke, and gryngh pepyr, and comyn bred, and ale, and temper it wyth the felve broth; and boyle, and coloure it wyth vaftron, and falt it, and meffe it forthe.

8. Harys (hares) in cenee (probably Cince No. 51).

Schul be parboyled, and lardyed, and rosted; and nym onyons, and mynce hem rizt (right) female; and fry hem in wyte gres (lard), and gryngh peper, bred, and ale, and the onions thereto, and coloure it wyth vaftron, and falt it, and ferve it forth.

9. Haris in talbotays. (qu.)

Schul be hewe in gobbettys (cut into pieces), and sodyn with al the bloed. Nym bred, piper, and ale, and gryngh togedere, and temper it with the felve (same) broth, and boyle it, and falt it, and ferve it forth.

10. Conynggys (rabbits) in gravey.

Schul be sodyn and hakkyd in gobbettys and gryngh 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 falt hym, and ferve it forthe.

11. For to make colys.

Nym hennys and schald hem wel; and feth hem after; and nym the liræ (flesh), and hak yt smal, and bray it with otyn groys (oaten grits) in a mortar, and with wyte bred; and temper it up wyth the broth. Nym the grete bonys, and gryngh hem al to duf, and keft (caft) hem al in the broth, and mak it thowr (strain in through) a clothe, and boyle it, and ferve it forthe.

12. For to make noumbles (vide supra).

Nym the nombllys of the venyon, and waflh hem cleene in water, and falt hem; and feth hem in twewe (twoe) waternys. Gryngh peper, bred, and ale, and temper it wyth the
the secunde brothe, and boyle it; and hak the noumblys, and do theryn, and serv it forthe.

13. For to make blanche brewet de Alyngyn.

Nym kedys (kinds) and chekenys, and hew hem in morsellys, and feth hem in almand mylk, or in kyne mylke. Grynd gyngyner, galingeale, and caft thereto; and boyle it, and serv it forthe.

14. For to make blomanger.

Nym rys (rice) and lefe (pick) hem, and wafch hem cleene, and do thereto god almane mylk; and feth hem, til they al to breft; and than lat hem kele (cool); and nym the lire (flech) of the hennyn (hens), or of capons, and gyrynd hem smal. Keft (caft) thereto, wite grece (lard), and boyle it. Nym blanched almandys, and safron, and fet hem above in the dysche, and serv it forthe.

15. For to make afronchemoyle.

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

16. For to make brymens.

Nym the tharmys (guts) of a pygye, and wafch hem cleene, in water and salt; and feth hem wel; and than hak hem smale; and gyrynd peper, and safron, bred and ale, and boyle togedere. Nym wytyss of eyren, and knede it wyth flour, and make smal pelotys (balls), and frye hem with wyte grees, and do hem in disches above (upon) that othere mete, and serv it forthe.

17. For to make appulmos.

Nym appelyn (apples) and feth hem, and lat hem kele (cool), and make hem thorw a cloth (strain them through a cloth); and on flefch 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 serv it forthe.

18. For to make a froys (fraise).

Nym veel and feth it wel, and hak it smal, and grynd bred, peper, and safron, and do thereto; and fry eth, and preffe it wel upon a bord, and drefhe yt forthe.

19. For to make fruturs (fritters).

Nym flowre and aeryn and gyrynd 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 freich grees, and serv it forthe.

20. For to make chanke (qu).

Nym porke, and feth it wel, and hak yt smal. Nym eyren (eggs) wyth al the wytyss, and swyng hem wel al togedere, and caft gode sme mylyke thereto; and boyle yt, and melle it forthe.
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21. For to make jufiel.

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

22. For to make gees (geese) in ochepot (hotepot).

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

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

Nym water, and welle (gy) yt. And brek cyryn, and haft theryn; and grynd peper and safron, and temper up wyth frawte mylk, and boyle it, and hakkere 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 serve yt forthe.

25. For to make mylk roft.

Nym frawte mylk, and do yt in a panne. Nym (nym) cyreyn wyth al the wyte, and frawng hem wel, and caft thereto; and colore yt wyth safron, and boylit tyld yt wexe thikke; and channe feth (jirain) yt thorsw a culdore (cullinder), and nym that levryth (rubat rematus), and prefle yt up on a bord; and whan yt ys cold larde it, and fcher (flick) yt on khyverys (knewers), and rofe yt on a graydem (grind-iron), and serve yt forthe.

26. For to make cryppys.

Nym flour, and wytys of cyryn, fugur other (or) hony, and frawng togedere; and make a batoir (batter). Nym wyte greces (lard), and do yt in a pofnet (pau), and caft the batur theren, and flury (fyrir it) to thou have many (till it is formed into many lumps), and tak hem up, and meffe hem wyth the fruitours, and serve forthe.

27. For to make berandyles (gy).

Nym hennys (hens), and feth hem wyth god buf (good beef), and whan bi ben sodyn (when they are bored), nym the hennyn, and do away the bonys, and bray final yn a mortae, and temper yt wyth the broth, and feth yt thorsw a culdore (cullinder), and caft thereto powder of gyngenyr, and fugur and grayne of pommis-gernatys (pomegranates), and boyle yt, and dreffe yt in dyolves; and caft above clowys, glyloires, and maces, and god powder (ground spice), serve yt forthe.

28. For to make capons in castelys.

Nym caponyss, and schald hem. Nym a penne (corrice ben) and opyn the skyn at the hevyl (head), and blowe hem tyll the skyn ryle from the fleche; and do of (pull off) the skyn al hole; and feth the lire (file) of hennyn, and zolkys of hevyn (eggs), and god powder, and
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and make a farfur (shuffling); and fil ful the skyn, and parboyle yt; and do yt on a spete, and rost yt, and dropp yt wyth zolkys of eyryn, and god powder, rostyng. And nym the caponyas body, and larde yt, and rofte it; and nym almande mylk, and amydon (vide supra No. 37), and mak a batur (batter), and dropp the body rostyng, and serve yt forthe.

29. For to make the blank surry.

Tak brann (braven) of caponyas, other of hennys, and the thyse, wychowte the skyn; and kerf hem fynal als thou mayst, and grynnd hem fynal in a morter; and tak mylk of almaundys, and doyn the branne, and grynnd hem thanne togedere, and feth hem togeder'. And tak flour of rys, other amydon, and lye (mix) it, that yt be charchant (fluff); and do thereto fugur a god parti, and a party of wyt greces, and Boyle yt; and wan yt ys don in dyfchis, straw upon blank poudere, and do togedere blank de fury, and manmene, in a dyfch, and serve yt forthe.

30. For to make mannene (qy).

Tak the thyse, other the flesch of the caponyas, fede (gy), hem, and kerf hem fynal into a morter; and tak mylk of almaundys, wyth broth of flesch but', and do the flesch in the mylk, or in the broth; and do yt to the fyre, and myng (mingle) yt togedere, wyth flour of rys, other of wafelys, als charchant als the blank de fury; and wyth the zolks of eyryn, for to make it selow, and safon; and wan yt ys drefflyd in dyfchis, wyth blank de fury, straw upon clowys of gelofre, and straw upon (over it) powdere of galentyn, and serve yt forthe.

31. For to make bruet of Almayne.

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

32. For to make bruet of Lombardy.

Take chekenys, or hennys, or other flesch, and mak the colorwe als red as any blod; and tak peper, and kanel, and gynyngey bred; and grynnd hem in a morter, and a porcon of bred, and mak that bruer (broth) theme; and do that flesch in that broth, and mak hem boyle togedere, and flury it wel; and tak egges, and temper hem wyth jus of parcyle (parsley), and wrynge hem thorwe a cloth; and wan that bruet be boylyd, do that thereto, and meng tham togedere wyth fayr greces, 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), watch hem wel, and do hem upon the fyre for to (till) they breke, and nozt for to muche. And tak brann of caponis fodyn, and wel ydraw, and final; and tak almaund mylk, and boyle it wel wyth ris, and wan it is yboyled, do the flesch therin, so that it be charhaunt; and do thereto a god party of fugure, and wan it ys drefflyd forth in dyfchis, straw thron blanche poudere, and litrik (flick) thron almaundys flyned, wyt wyte grece, and serve yt forthe.

34. For to make sandale that party to blomanger.

Tak flesch of caponyas and of pork fodyn; kerf yt final into a morter togedere, and bray that wel. And temper it up, wyth broth of caponyas, and of pork, that yt be wel char-chaunt;
champt; also the cream of almonds. And gyrrn eggs and safron, or sandle togethers, that it be coloured; and strew upon, powder of galantyn, and sirik thereon, clowys, and maces, and serve it forthe.

35. For to make apulmos.

Takapplys, and seth hem kele; and after mak hem thorwe a cloth, and do hem in a pot, and kait to that myl克 of almandys, whys god broth of but in flesh dayes, do breb ynyel (minced) therto. And the fich dayes do therto oyle of olyve, and do therto fugur, and colour it wyth safron, and ftrewe theron powder, and serve it forthe.

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 piggy's, or of hennys, or frech fich, and boyle them togethers; and after, wan yt ys boyled, and cold, dres yt in ditichis, and serve yt forthe.

37. For to make murrey.

Tak mulbery, and Bray hem in a mortar, and wryng hem thort a cloth; and do hem in a pot over the fyre, and do therto, fat, brdc, and wyte greffe, and let it nazz (not) boyle, no offer than onys; and do ther'to a god party of fugur, and zif yt be nozt ynowe, colowrd, bry mulburus, and serve yt forthe.

38. For to make a penche of eggs.

Tak water, and do it in a panne to the fyre, and lat yt fethe; and after tak eggs, and brek hem, and calt hem in the water; and after tak a chefe, and kerf yt on fowr partins (parts), and calt in the water; and wanne the chefe and the egges ben wel sodyn, tak hem owt of the water, and wach hem in clene water, and tak waftel breed, and temper yt wyth myl克 of a kow. And after, do yt over the fyre; and after forly (feasun) yt wyth gyngener, and wyth comyn, and colour yt wyth safron, and lye yt wyth egges; and oyle the sewe (liquor) wyth boter; and kep wel the chefe owt, and dresse the sefew, and dymo (put more) egges ther'on, al ful; and kerf thy chefe in lytyl schyms (pieces), and do hem in the sewe wyth egges, and serve yt forthe.

39. For to make comyn.

Tak god almanndy mylk, and lat yt boyle, and do ther' in amydon, wyth flour of rys, and colowr yt wyth safron; and after dresse yt wyth graynis of poungarnetts (pomegrantes) other wyth reyfens, zyf thow haft non other; and tak fugur, and do theryn, and serve it forthe.

40. For to make fruturs.

Tak crommys of wyte bred, and the florwris of the swete appyltre, and zolkys of egges and bray hem togedere in a mortar; and temper yt up wyth wyte wyn; and mak yt zo fethe; and wan yt is thykke, do thereto god spicis of gyngener, galyngale, canel, and clowys, gelofre, and serve yt forth.

41. For to make rosce.

Tak the florwris of rosys, and wach hem wel in water, and after bray hem wel in a mortar; and than tak almonndys, and temper hem, and fethe hem; and after tak flech of capons,
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42. For to make pommedorry.

Tak buff, and hewe yt finall, al raw, and caft yt in a morter, and grynd yt, nozt to finall; tak safron and grynd ther wyth; wan yt ys grounde, tak the wyte of the eyrin, zyf yt be nozt flyl. Caft into the buf, pouder of pepyr, olde refyns, and of corone (currants), set over a panne wyth farwr water, and mak pelotys of the buf; and wan the water, and the pelots, ys wel yboulyd, fet yt adon, and kele yt, and put yt on a broche (spit), and royt yt, and endorre (boyle) yt wyth zolkydes of eyrin, and serve 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 (sirape) yt wel and rizt cleene, and feth yt and fethre. Nym a broche (larding pin), and larde yt wyth lardons, and wyth clowys and gelosre and do it roilyng, and drop yt wel yt roilyd, wyth zolkydes of eyrin, and dreffe it forthe.

44. For to make rew de rumisy.

Nym swynys fet and eyrin, and make hem clenys, and feth hem, alf wyth wyn, and half wyth water; caft mycyd onyons ther'eto, and god spicis; and wan they be yfolyd: nym and roty hem in a gryder' (grid-iron), wan it is yrotyd, keft thereto of the selve broth by lyed wyth, amydon, and anyeyd (minced) onyons, and serve yt forthe.

45. For to make bukenade.

Nym god fresch fleisch, wat maner fo yt bc, and hew yt in smale morfelys, and feth yt wyth gode fresch buf; and caft ther'eto gode mynced onyons, and gode spicerie, and alyth (mix) wyth eyrin, and boyle, and dreffe yt forthe.

46. For to make spine.

Nym the flowrys of the haw thorn, clene gaderyd, and bray hem al to duf, and temper hem wyth almunde mylk, and aly yt wyth amydon, and wyth eyrin wyl thykke, and boyle it. And meffe yt forthe; and flowrys and levys abovy on (laid upon it).

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

Nym pyggas, and hennys, and other maner fresch fleisch; and hew yt in morfelys, and feth yt in wyth wyn, and gyngyn, and galyngale, and gelofr', and canel; and bray yt wel; and keft thereto, and alye yt wyth amydon, other wyth flowr of ryys.

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 farwr lynne clowt, and lat yt honge in the pot, so that yt thowche nozt (touch not) the bottym; and lat it honge ther'ynne a god wyle;
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wyly, and feth (i.e. theyn) set yt fro the wyre, and let yt kele; and yt schal be fream wynow, wythoute any other maner licowr ydo ther'to.

49. For to make rapy.

Tak fyggys, and reylyns, and wyn, and grynd hem 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 vyneger; and Boyle it togeder, and mefle yt, and ferve yt forth.

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

Tak almaundys, and mak god mylk, and temper wyth god wynegar clene; tak reylyns, and Boyle hem in clene water, and tak the reylynis, and tak hem owt of the water, and Boyle hem wyth mylk, and zyf thow wyl, colowr yt wyth safron, and ferve yt forth.

51. For to make a mallard in cnyne.

Tak a mallard and pul hym drye, and swyng over the wyre; draw hym, but lat hym touch no water; and hew hym in gobetys, and do hym in a pot of clene water; Boyle hem wel, and tak onyons and Boyle, and bred, and pepyr, and grynd togedere, and draw thow a cloth; temper wyth wyn, and Boyle yt, and ferve yt forth.

52. For to make a bukenade.

Tak vecl and Boyle it; tak zolkys of eggys, and mak hem thyykke, tak macis, and powdr of gyngeyn', and powder of peper, and Boyle yt togeder, and mefle yt forth.

53. For to make a roo broth.

Tak parfile, and ystop, and sauge, and hak yt smal, boyl it in wyn and in water, and a lytyl powdr' of peper, and mefle yt forth.

54. For to mak a bruet of farcyneffe.

Tak the lyre (fele) of the fream buf, and bet it al in pecis, and bred, and fry yt in fream gres; tak it up and drye it, and do yt in a vessel, wyth wyn, and sugur, and powdr of clowys; Boyle yt togedere, tyl the fream be drong the liycour', and take the almande mylk, and quibib (cubebs, supra), macis, and clowys, and Boyle hem togeder'; tak the fleich, and do ther'to, and mefle it forth.

55. For to make a gely.

Tak hoggys set (fele), other pyggys, other cys, other partrichys, other chiconys, and do hem togeder'; and feth hem in a pot; and do hem in floor of canel, and clowys, other or grounde; do ther'to vyneger; and tak and do the brothe, in a clene vessele of al thys; and tak the fleich, and kerf yt in smal morselys, and do yt therein. Tak powder of galangale, and caft above, and lat yt kels (cool); tak bronches of the lorer tr' and flyk over it; and kep yt al fo longe as thou wilt, and ferve yt forth.

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

Tak venison wan yt ys newe, and cuver it haftly 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
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57. For to do away reftyn (rufl) of venison.

Tak the venison 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 nyxt; and after tak yt up, and spot yt wel wyth gret salt of peite (salt-petre) there were the reftyn gyng, and after lat yt hange in reyn water al nyzt or mor'.

58. For to make pondoroge.

Tak pattrichis, wit longe filetses 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 poudre, and zolks of eyryn; and after mak ther'of a farlure (shuffling) formed of the gretenele 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 hafel (baule poi), and do them to the fere to rolle; and after mak god bature of flour' and egg'; on batur' wyse (one batter white) and another zelow; and do thereto god plente of fugur; and tak a fethere, or a flyk, and tak of the batur', and peynte ther'en bome the applyn (apples), so that on be wyt, and that other zelow, wel coloured.

Explicit Servicium de Carnibus.

Hic incipit Servicium de Pissibus.

1. For to make Egardufe.

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

2. For to make rapy.

Tak pyg' or tenchis, or other maner fresch fysch, and fry yt wyth oyle de olive; and fyth nym the crutfys of wyt bred, and canel, and Bray yt al wel in a mortere, and temper yt up wyth god wyn, and cole (brain) yt thorw an herfyve (bair-sieve), and that yt be al cole of canel, and boyle yt; and caft ther'in hole clowys, and macy, and quibiz, and do the fysh in dishis, and rape abovyn, and dreffe yt forthe.

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3. For
3. For to make Fygey.

Nym lucys, or tenchis, and hak hem in morfelli, and fry hem; tak vynerger, and the thredde party of furgur, myncy onyons smal, and boyle al togedyr; caft ther'yn macis, clowys, quibibz, and serv 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 ther hem smal als dicis (small as dice), and caft hem ther'yn after the boyling, and caft fugur wyth al, and colour yt wyth sawron, and caft ther'to pouder, and serv 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 salt, boyle yt, and serv yt forth.

6. For to make fowpsys dorry.

Nym onyons, and mynce hem smal, and fry hem in oyl dolyf (olive oil). Nym wyn, and boyle yt wyth the onyouns; tofte wyte brec, and do yt in dischis, and god almane mylk alfo, and do ther'above, and serv yt forth.

7. For to make blomanger of syfch.

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

8. For to make a potage of rys.

Tak rys, and les hem, and waftch 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 sawron, and boyle it, and meffe yt forth.

9. For to make lamprey fresch in galyntyne.

Schal be latyn blod atte navel; and schald yt, and roft yt, and ley yt al hole up on a plater, and zyf him (gove bim) forth wyth galyntyne, that be mad of galyngale, gyngeyner, and canel, and dresse yt forth.

10. For to make salt lamprey in galyntyne.

Yt schal be floppit over nyzt in lews (leves-warm) water, and in braun (braun), and morte, and sodyn; and ply onyons and feth hem, and ley hem al hol by the lompréy, and zif hem forthe wyth galyntyne, maknyth wyth strong vynerger, and wyth paryng of wyt brec; and boyle it al togeder', and serv yt forth.

11. For to make lampreys in breet.

They schulle be schaldyd, and yfode, and ybrulyd upon a gredern (broiled upon a grid-iron); and grynd peper and sawron, and do ther'to, and boyle it, and do the lompréy ther'yn, and serv yt forth.

12. For
12. For to make a ftorchon (flouron).

He schal be shorn in beys (pieces), and flepyd over nyzt, and sodyn longe as flech; and he schal be etyn in venegar.

13. For to make solys in bruet.

They schal be fleyyn (skinned), and sodyn, and roflyd upon a gredern; and grynd peper, and safron, and ale; Boyle it wel, and do the sol in a plater, and the bruet above; and serve it forth.

14. For to make oyster in bruet.

They schul be schallyd (balled), and yfod in clene water; grynd peper, safron, bred, and ale, and temper it wyth broth; do the oyster ther'ynne, and Boyle it, and falt it, and serve it forth.

15. For to make elys in bruet.

They schul be slayyn, and ket in gobect, and sodyn; and grynd peper, and safron, other myntys (or mint), and perfele, and bred, and ale, and temper it wyth the broth, and Boyle it, and serve it forth.

16. For to make a lopister.

He schal be roflyd in his sclalya in a ovyn, other by the seer, under a panne, and etyn wyth venegar.

17. For to make porreyne.

Tak prunys Fayrist, wasch hem wel and clene, and froth (boake) hem wel in fyve, for the jus be wel ywronge; and do it in a pot; and do ther'to wyth gres, and a partyr of fugur, other hony, and mak hem to Boyle togeder; and makyt thykke with flowel of ry, other of waftel bred; and wan it is sodyn, dreffe it into dychis, and frew ther'on powder, and serve it forth.

18. For to make chirefeye (cherries).

Tak chyires at the fett of Seynt John the Baptift, and do away the ftonys; grynd hem in a morter, and after frot hem wel in a seve, so that the jus (juice) be wel comyn owt; and do then in a pot; and do ther'tin, feyr gres, or boter, and bred of waftel ynymyl (crumbled), and of fugur a god party, and a porcion of wyn; and wan it is wel yfodyn, and ydreflyd in dychis, flik ther'in clowis of gilofr, and frew 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 myced; 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 chefe, and kerf ther'to (cut into it), wan the licour is boyled; and serve it forth.

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20. For
20. For to make grave enforse.
Tak tyd (gu.) gyngener, and safron, and grynd hem in a morter, and temper hem up wyth almandys; and doe hem to the fir', and wan it boyleth wel, do ther'to zolkys of egg' fodyn, and fat chefe corvyn in gobettis; and wan it is dreffled in dischis, frawe up on powder of galyngale, and serva it forth.

21. For to make hony doufe.
Tak god mylk of almandys, and rys, and wasch hem wel in a feyr' vessell, and in fayr' both water; and after do hem in a feyr' towayl (clean tawcel) for to drie; and wan that they be drye, bray hem wel in a morter al to flowr; and afterward tak two partyis (parts), and do the half in a pot, and that other half in another pot; and coloure that on wyth the safron, and lat that other be wyt; and lat yt boyle tyl it be thynke; and doe ther'to a god party of fugur, and after dreffe yt in two dischis (two dishes); and loke that thou have almandys boylid in water, and in safron, and in wyn; and after frie hem, and feth hem upon the fyre; fethith mete (see be it properly), and frawe ther' on fugur, that yt be wel ycoloury, and serva yt forth.

22. For to make a potage feneboiles.
Tak wite benys and feth hem in wyn, and bray the benys in a morter al to nozt (very much); and lat them fethe in almande mylk; and doe ther'in wyn and hony, and feth reyfons in wyn, and do ther' to, and after dreffe yt forth.

23. For to make tartyes in applis.
Tak gode applys, and gode spycis, and figys, and reyfons, and perys, and wan they are wel ybrayd, colourd 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 away the kernelis (kernels), and a god party of applys, and do away the parvel of the applys, and the kernelis, and bray hem wel in a morter; and temper hem up with almande mylk, and menge (mingle) hem wyth flowr of rys, that yt be wel chariaunt (sift), and frawe ther' upon powder of galyngale, and serva yt forth.

25. For to make tartyes of syfch owt of Lente.
Mak the cowche (crusty) of fat chefe, and gyngener, and canel, and pur' crym of mylk of a kow, and of helys fodyn; and grynd hem wel wyth safron, and mak the cowche of canel, and of clowsys, and of rys, and of gode spycys, as other tartyes fallyth to be.

26. For to make morrey.
Requir' de carnibus ut supra (vide Part i, No. 37).

27. For to make flowedys (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 thynke,
thynke, 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 fowr partyis, and do yt to bake, and serue yt forth.

28. For to make rapee.

Tak the crutys of wyt bred, and reysons, and bray hem wel in a morter; and after temper hem up wyth wyn, and wyryng hem thorw a cloth, and do ther'to canel, that yt be al colouryt of canel; and do ther'to hole clowys, macys, and quibibz; the fyfch schal be lucys ocher tenchis fryid, or other maner fysh, so that yt be frelych, and wel yfryed, and do yt in difchis, and that rape up on, and serue yt forth.

29. For to make a porrey chapeleyyn.

Tak an hundred onyons, other an half, and tak oyle de oylf, 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 (vings); tak and fry hem in oyle de olyve, or in wyte grces, and boil al togedere.

30. For to make formenty on a fischfeday.

Tak the mylk of the hafel notis (bazzle nuts), boyl the wete wyth the aftermelk, till it be dryyd; and tak and colour yt wyth faltron; and the ferf mylk caft ther'to, and boyle wel, and serue 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 serue yt forth.

32. For to make a pynade or pyvade.

Take hony, and rotys (roots) of radich, and grynd yt finall in a morter, and do yt ther'to that hony, a quantite of broun fugur and do ther'to. Tak powder of peper, and faltron, 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 balourgly 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 pikys and elys, and hold hem hole, and draw the broth thorwe a clothe; do powder of gyngener, peper, and galyngeale, and canel into the broth, and boyle yt; and do yt on the pikys and on the elys, and serue 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 thoue wyl noce (dress) hit, put it in a pot, and do therto gode brothe and cowe mylk, or mylk of almondes, and colour hit wythe saffron, and take raw zolkes of eyren and bete hom (beem) wel in a vesell, and do in the pot, but let hit not boyle after; and ferce hit forthe.

Grounden benes.

Take benes, and drye hom in an oven, and grynde hom at a mylne, and wenowe 276 oute the hylles; and take and wath hom clene, and do hom in a pot and feth hom, and do therto gode broth, and ete hom wyth bacon.

Drawen Benes.

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

Growel of forfe.

Take perke and other gode flesche, and fethe it, and make gode growell, and colour hit wyth saffron, and take the lefe of perke fethen, and other porke, and grynde hit smalle, and drawe the grewel thorgh a freynour, and do the porke thereto, and let hit boyle, and ferce hit forthe.

Blaunch porre.

Take the qwytte (white) of lekes and parboyle hom, and hew hom smal, and take onyons and mynff 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 seth hom therewith, and colour hit wyth saffron, and do therto poudre marchant†, and serve hit forthe.

Cabaches.

278 Take cabaches and cut hom on foure, and mynce onyonys 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 beeff (bawlfes), and parfell, and betes, and arage, and avence, and violet, and favery, and fenelle, and fethe hom; and when thei ben fothen, (boiled) take and preffe oute clene the watur, and hewe hom smalle, and do hom in a pot, and put thereto gode brothe, and let hit fethe, and serve hit forthe.

Rapes (turneps) in potage.

279 Take rapes and scrape hom wel, and wafh hom clene in hote watur, and then cut hom on pecces into a vefell into warme watur, and make hom right clene, and then do hom in a pot, and do gode brothe thereto, and let hit fethe; or elles clene watur and oyle on a fleth 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 difhes with poudre douce; and on the same manere make paternakys and sterwytes (kirritis).

Potage of gourdis.

280 Take yonge gourdys, and pare hom clene, and wafh hom in hote watur, when thai byn cut on pecces, and do hom in a pot, and do therto gode broth, and mynce onyonys and do therto, and let hom fethe; then take foden 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 fleth.

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

Grene pefen (pease) to potage.

Take yonge grene pefen, and fethe hom with gode broth of beeff, and take parfell, fage, favery, and yfope, and a lytel brede, and bray all this in a morter, and fume 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 forthe.

Grene pefen unfreynet with herbs.

282 Take grene pefen and let hom fethe wyth gode broth of beeff, and take parfell, fage, favery, and yfope, and cut hom small, and do hom in the pot, and let hom boyle tyl hit aly (mix) hitzelf, and colour hit with saffron and serve hit forthe.

† "Poudre marchant." Pulverized spices.
ANCIENT COOKERY.

Greene pefen wyth bakon.

Take old pefen, and boyle hom in gode flesh broth that bacon is fowthen in, then take hom and bray hom in a morter, and temper hom wyth the broth, and frayne hom thurgh a fireynour, and do hom in the pot, and let hom boyle tyl thai ale ye homself, and serve hit forthe wyth bacon.

Brus to potage.

283 Take the nombuls (unbles) of a stynce and parboyle hom and cut hom smal, and do hom in a pot, and do thereto gode brothe; and take the white of lekes, and flitte hom, and cut hom smale, and do hom ther, and onyons mynce, and let hit boyle; then take brede and feped in brothe, and drawe hit up wyth blode and vynegur, and put hit into a pot, and do thereto puder of pepur and of clowes, and let hit boyle, and serve hit forthe; and in the same wyse make the nombuls of purpoys (poresis).

Corance (currants) to potage.

284 Take nombuls of a calf, or of a styne, or of a shepe, and parboyle hom, and then cut hom smale and do hom in a pot; and take sedge and parsyl, yfor, faueray, and grene cheboles, (young onions) and hew hom smal, and do thereto and alay hit with the yolkes of egges, and colour hit with faffron; and in the setting downe do thereto verris and puder 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 smal and put hom in a pot to gode brothe; and take brede and fpepe hit in brothe, and drawe hit thurgh a fireynour, and do it into the pot, and blode and vynegur medelet therwyth; and take onyons and mynce hom smalle, and do thereto, and let hit wel boyle; and put thereto puder of pepur and of clowes, and of canel, and let hit wel sethe, and serve hit forthe.

Roo (roe) in brothe.

285 Take the lyvre of a roe or of a bome, and a quantite of the flese, and parboyle it wel, and cut hit smal, and do it in a pot; and put thereto half watur and half wyne, and boyle hit wel, and take brede and fpepe it in the brothe, and drawe it thurgh a fireynour, and put it in the pot; and do thereto onyons mynce, and rasifges of corance (currants) and puder of pepur, and of clowes, and of canel, and a godele (great quantity) of vynegre, and let it wel sethe, and serve hit forthe.

Roo in fene.

286 Take flesh of a roe and pyke hit clene and parboyle hit, and then take hit up and drye hit wyth a clothe, and hewe hit on gobettes, and put it in a pot; and do thereto wyne and let it sethe, and take sedge, parsel, yfope, and hewe hit smal, and put thereto puder 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 paell.

287 Take hares and ffee hom, and pyke hom clene, and hewe hom on gobettes, and put hom in a pot wyth the blode, and feth hom; and whan thay bynyngh, 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 almandes, 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 powders of clowes, and of canell, and maces, and a lytel vynegar; then take the flesti wele wafhen, 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 ffee hom, and wafhe 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 mynne hom and put hom in the pot, and fet hit on the fyre, and let hit fethe, and take bred and flepe hit in wyne and vynegur, and drawe hit up, and do hit in the potte, and powder of pepur, and clowes, and maces hole, and pynes, and rayfynge of corance; then take and parboyle wel the hare, and choppe hym on gosette, and put hym into a faire urchen pot, and do thereto clene grete and fet hit on the fyre, and fere hit wele tyl hit be wel fryed, then caffe hit in the pot to the broth, and do thereto powder of canell and fugur, and let hit boyle togedur, and colour hit wyth saffron, and ferve hit forth.

Muntelat to potage.

289 Take vell (veel) or motun, and finyte hit on gobettes, and put it in a pot with watur, and let it fethe; and take onyons and mynne hom, and do thereto, and parfel, fauge, yope, savery, and hewe hom smale, 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 egges and verjus; but let hit not fethe after, and ferue hit forth.

Drone to potage.

290 Take almandes, and blanche hom, and grynde 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 greece and do thereto; then take female briddes, and parboyle hom, and do thereto, and put thereto powder of canell, and of clowes, and a lytel faire grees, and let hit be white, and hit boyle, and serue it forth.

Brokenade to potage.

291 Take hennys (beau) or conyngs (rabbits) or vel, and hewe hit on gobettes, and fethe hit in a pot; and take almandes, and grind hom, and tempur hit wyth the brothe, and put in the pot, and do thereto raifynge of corance, and fugur, and powder of gynger, and of canell, and clowes, and maces, and colour hit wyth faunders, and alye hit up wyth amyden; and, if thow wil, take onyons, and mynne hom, and frie hom in greece, and hew smale parfel, fauge, yope, and faveray, and do hit thereto, and let hit boyle, and if hit be too thyen, take flioure of rys, and do thereto, and dreffe hit forth; and feruef the dyshes wyth drage.

Browet
Browet of almayne.

292. Take conynges and parboyle hom, and choppe hom on gobettus, and rymbes of porke or of kyddce, and do hit in a pot, and sethe hit; then take almondes and grynde hom, and temper hit up wyth broth of beef, and do hit in a pot; and take cloves, maces, pynes, ginger mynched, and rayfynge of corance; and take onyonys and boyle hom, then cut hom and do hom in the pot; and colour hit with saffron, and let hit boyle; and take the fleth oute from the brothe and caste thyerto; and take alkenet and frye hit, and do hit in the pot thurgh a freynoyn; and in the fettynge doun put thyerto a lytel vynegar, and pouder of gynger meddled togedur, and fervé hit forth.

Blaundefore to potage.

293. Take almondes and grynde hom when thai byn blouchnet (blanched) and temper hom, on fyshè day wyth wyn, and on flescheday with broth of fleth, 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 mynched, and pouder of canel, and fuger ynoogh, and fervé hit forth, and florish hit with white annys.

Blaumanger to potage.

294. Take capons and feth hom, and when thei arne yfothen (are boiled), take hom up; then take almondes and blanchnge hom and bray hom, and temper hom wyth the broth, and do hit in a pot, and sethe hit on the fyre and boyle hit, and do thereto rys parboyle; and take the braune of the capons and cese (cut) hit small, and do thereto; and take pynes or almondes and cut hom on fourre, and frye hom in grefe, and do thereto; and put thereto fugur, and dereff hit forthe, and florefth hit with red annys in confett (in confection).

Blaunch bruet of almayn.

295. Take kydu (kids) or cheyns, and hewe hom on gobettus, and feth hom, and do thereto grapes, and pouder of gynger and of canell; and take almondes and bray hom, and make gode mylke, and do thereto, and colour hit rede or zclove, and fervé hit forthe.

Rolfe to potage.

Take floure of ryle, and do thereto almonde mylke, and put it in a pot, and sethe hit tyll hit be thick, and then take the braune of capons and of hennes, and bray hom small, and temper hit with the brothe and do hit in the pot; and put thereto pouder of canel and cloues, and maces hole, and colour hit with faunders and fervé hit forthe.

Mawmene to potage.

296. Take almondes and blanchnge hom, and bray hom, and drawe hom up wyth watur or wyn, then take the braune of capons or faunantes, and bray hit small, and temper hom up wyth the mylk, and do thereto floure of ryle, and put hit in a pot, and let hit boyle; and do thereto pouder of ginger and of cloues, and of canel and fugur; and take ryle and parboyle hom, and grynde hom, and do thereto, and colour hit with faunders, and dereff hit forthe in dythes, and take the greynes of pomogarnard (pomegranates) and fleke therin, or almondes or pynes fryed in grefe, and strawe fugur above.
Murre to potage.

297 Take almondes and grynde hom, and tempur hit up, with brothe of beeff, 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 thyck hit with flour of ryfe, that hit be well ftondyngye (\textit{aff}), and colour hit with faunders and saffron depe, and put therto powder of greynes and fugur, and flour of canell, and in the sette downe, flur hit well togedur, and dreffe hit up, and strawe above rede anys in confet.

Capons in confy.

298 Take capons and roffe hom tyl thai byn neygh vnogh; then take them off the spitte, and choppe hom on gobettes with brothe of beeff; tempur hom and do hom in a pot, wyth almonde mylke; and do therfo flour of ryfe or brede flaped in the same brothe, and drawe hit thurgh a strcomour, and powder of clowes, and of canell, and of maces; and take harde egges sothen, and take oute the yolke al hole, and cut the white frmale, and do hit in the pot and colour hit wythe saffron, and let hit boyle, and dreffe hit up in dythes, and lay the yolkes hole opyn and clowes therwyth.

Critone to potage.

299 Take the offall of capons, and of hennes, and of other foules, and make hom clene, and fethe hom, and cut hom smal; then take gode mylke of kyne, and put hit in a pot, and do thereto fresht 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 smal, and do it in the pot; and do thereto pouder of gyngyr, and of canell, and alye hit with rawe yolkes of egges, and colour hit wythe faunders, and let hit boyle togedur; then take the yolkes of the sothen egges, and fry hom in greefe, and dreffe up the potage, and floresthit up therwythe, and wyth pouder of gyngyr and fugur.

Vinegrate to potage.

Take felettes of porke, and roffe hom tyl thai byn half rosted; then take and sfmyte hom on gobettes, and do hom in a pot wyth wyne, and a lytel vynegar; and take onyons, and mynce hom, and do thereto; and put therto pouder of pepur, and of ginger, and of canell, and let hit boyle, and serve hit forthe.

Bouce Jane.

301 Take gode cowe mylk, and put hit in a pot, and fethe hit, and take sage, parfel, ylpe, and favory, and other gode herbes, and fethe hom and hew hom smal, and do hom in the pot; then take hennes, or capons, or chekyns, when thai byn half rosted; take hom of the spit, and sfmyte hom on peces, and do therto, and put therto pynes and raylynges of corance, and let hit boyle, and serve hit forthe.

Pygges in sauge.

302 Take pygges and fcalde hom, and wafth hom clene, and sfmyte hom on gobettes, and fethe hom in watur and salt, and when thai arne ynoough, take hem up, and
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Let hem kele (cool); then take fauge and parsel and grinde hit, and do therto brede fleped in vynegur, and grynde hit smal, and take the yolkes of harde egges and do thereto, and grynde hit al togedur and tempur hit up wyth vynegur surn dele thick (pretty thick); then put thy pygges in a faire vessell, and porue the fewe above, and serve hit forth colde.

Sauce Madame.

303 Take fauge and parsel, yfope, and savery, and quynnes (quinces), and gode perces pared, and cut hom and garlyk and grapes; then take gees cleene washen, and fyl the gees therwithe, and lowe wel the hole that no gees gooute, and roft hom wel, and kepe the grefe cleene that droppes in the roffynge; then take galentyne and the grees of the gees, and do hit in a pottenet (pipkin); and when the gees byn ynoough, take hom of the fypite and fmyte hom on peces, and take that that is within smal hewen, and do it in the pottenet; and do therto a litel wyn and rafynges of corance, and poudre of gynger and of canel, and let hit boyle, then dreffe thi gees in platers, and porue the sauce above, and serve hit forthe.

Goos in hochebot.

304 Take a goos not fully rostet, and chopp her on gubbettes and put hit in a pot, and do therto brothere of freth fleh, and take onyons and mynce hom, and do therto; take brede, and flepe hit in brothe, and draye hit up with a lytell wyn, and do hit in the pot, and do therto poudre of pepur and of clowes, and of maces, and of rafynges of corance, and colour hit with laffron and faunders, and let thi potage be hangynge (xbick), and serve hit forth.

Egurdouce to potage.

305 Take conynges and parboyle hom, or capons, or hennes, or kyde, or lambe, and chop hom on peces, and rie hom in faire grefe, and do hom in a faire pot, and take onyons and parboyle hom, and mynce hom and fyrce hom, and do therto; then take rede wyne, and a lytel vynegur, and poudre of pepur, and of gynger, and of canell, and put hit al in the pot and let hit wel boyle togedur, but do therto a godele of faire white grees, and colour hit with faunders, and serve hit forth.

Stewet beef to potage.

Take faire ribbes of beefe, or elles take other gode beefe, and fmyte hit on peces, and waht hit clene and do hit in a pot, and put therto a lytel watur, and a gode dele wyne; and take onyons ynoogh, and mynce hom, and do therto, and gode herbes, cut hom smal and put therto; and take brede flepet in brothe, and draw hit thurg a strenoure, and do hit therto, and cove hit wel, and hit wel fethe; and do therto poudre of cloves and maces, and colour hit with faunders; and in the fettynge don do therto a lytel vynegur medelet wyth poudre of canel, and serve hit forth, and do therto rafynges of corance.

A drye stewe for beef.

Take a grete glasse, and do thi beef cherin, and do therto onyons mynced, and hole clowes, and maces, and rafynges of corance, and wyn; then stop hit welle, 307 and sethe it in a pot with watur, or in a caudron, but take gode care that no watur goe in; or take a faire urthen pot, and lay hit well with splentes (small pieces of wood)
wood) in the bothum, that the flesh neigh hit not; then take rybbes of beef or faire leches, and couche hom above the splentes, and do therto onyons mynced, and clowes, and maces, and powder of pepur and wyn, and stop hit well that no eyre (fleam) goo oute, and fethe hit wyth efy fyre.

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 finall, and take parfel and hew hit finall, and dresse hit in platers, and pour wynegur theron, and calle thereon pouder of gynger, and of canel, and serve hit thetre colde at nyght.

Pejons fiewet.

308 Take pejouns (pigeons) and wafsh hom clene, and flopppe (fluff) hom well with garlek, and parfel finall hewen, and do hom in a potte by homclif; and put therto gode brothe and fauge, and parfel, yfle and favayer finall hewen, and powder of pepur, and of clowes, and colour hit with saffron, and do thereto verjuus, and ferve hit forthe.

Felettes in galentyne.

Take fyllettes of porke, and roffe hom tyl thai bryn nere ynogh, then take hom of the fipite, 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 lyeoure (mixture) of brede stedped in brothe and wynegur, and do therto powder of clowes and of maces, and put therto galentyne, and let hit fethe, and colour hit with saunders, and ferve hit forthe. Or take felettes of porke, or of beef, and let hom welle roffe, take onyons and parboyle hom, and mynce hom, and frye hom in faire grees, and do hom in a poffener (pipkin) and do therto wyn and powder of maces and of clowes, and make gode galentyne with pouder of canell ynogh, and raiynge theron, and let hit boyle, and when thiti felettes byn rostet, dresse hom forthe, and pour the sopipe theron.

Viaunde de Cypres.

Take the braune of capons, and of hennes, and gynde hit finalle; 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, 310 and maces, and colour hit wyth ynde, and let hit boyle togedur, and loke hit be flondynge, and dresse hit forthe, and almondes or paynes (corrige prunes) fryed, and flyk hom right up therin.

Conynges ingrave.

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 gynde hom, and drawe hom up wyth brothe of beef, and do hit in a pot, and let hit boyle; and and do thi conynges therro, and take the broth and freyne hit thurgh a freynour into the pot to the mylke, and to the conynges, and do therto clowes, and maces, and pynes, and fugur; and colour hit with saunders, and saffron, and baftarde, 311 and powder of canell medelet togedur, or other wyn, and make hit a freyned colour; and in the fettyng doune do therto a lytel wynegur, and serve hit forthe.

Conynges
Conynges in turburts.

Take conynges and parboyle hom, and rostel hom tyl thai bryn neogh, 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 clowes and gynger mynce, and pynces, and raifynge of corance, and figur or honie, and let hit boyle; and colour hit with saunders or saffron; and in the fettyngae downe do therto a lytel vynegur, and powder of canelle medele togedur, and ferue hit forthe.

Conynges in cyne.

Take conynges and parboyle hom, and fynye hom on gobettes and sethe hom; and take onyons and mynce hom, and fre hom in greces, and do therto; and take bred stepe in brothe and blode, and drawe up a lyoure (mixture) wyth brothe and vynegur, and do therin; and powder of pepur and of clowes, and ferue hit forthe.

Conynges in clere broth.

Take conynges and parboyle hom, and fynye hom on gobettes, and sethe hom in water and wyne; and when they arne yleethe, then take hom up, and pike hom clene, and clene thi brothe into a faire pot, and do thi fleche therto, and gode herbes and powder manarchaut, and let hit well strew, and colour hit with saunders, and in the fettyngae down put therto powder of gynger medele with a lytel vynegur, and ferue hit forthe.

Bor (boar) in counfett.

Take fellettes of braune, and let hom lye in merfaus (in sauk) an houre, and then parboyle hom, and rostel hom, and do in a pot clarifie of honie, and honie and wyn togedur; and put therto powder of pepur, and of clowes, and ferue hit fafte tyl hit be thyke, and in the thikkyngye do the rostel felettes therto, that al the fewe (liquer) may cleve to hom; and quhen the faue is bounden to the felettes, then take hom out of the pot, and lay hom on a bourde to kele, and quhen thai ben colde, dreffe hom forthe three in a dyshe, and betide hom barres of silver, and in the mydward a barre of golde, and ferue hit forthe.

Boor in brafey.

Take the ribbes of a boor while thai bryn fresh, and parboyle hem tyl thai bryn half sothen; then take and rostel hom, and when thai bryn rosted, take and chop hom, and do hom in a pot, and do therto gode freche brothe of beef and wyn, and put therto clowes, maces and pynces, and raifynge of corance, and powder of pepur; and take onyons and mynce hom grete, do hom in a panne with fresh greces, and fry hom, and do hom in the potte, and let hit wel sethe at togedur; and take brede stepe in brothe, and drawe hit up and do therto, and colour hit with saunders and saffron, and in the fettyngae down put therto a lytel vynegur, medele with powder of canell; and then take other braune, and cut smal leches (fillet) of two yynes of length, and cast into the pot, and dreffe up the tone (one) with the tother, and ferue hit forthe.
Bore in egurdouce.

Take fresth braune and sethe hit, and kerve hit in thynne leches, and lay three in a dyshe, then take dates and raiynges of corance, and washe hom clene, and bray hom in a mortar, and in the brayinge caft therto a fewe clowes, and drawe hom up with clare or other swete wyne, and do hit in a pot, and let hit boyle, and do therto a gode dele of fugur or honey, and ginger mynche; and in the fettyng doun, put therto pouder of canel and vynegur medllet togedur, and colour hit with saunders and saffron depe; then take pynes or almondes blanched, and frye hom in faire gree, and then take hom up and let hom drie, and when thow wilt dreffe up thi braune do the pynes in the pot and pour the fryr thereon, and fervre hit forthe.

Browet farlyn.

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 raiynges of corance, and mynced gynger, and let hit sethe; and take bred, and flepe in swete wyne, and drawe hit up and do therto, and put therto fugur; then take conynges 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 almaste 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 freynet with wyn, and gyf hit a boyle; and then take hit from the fyre, and loke the pottage be rennynge (i.e.,) and caft therein a gode dele of poudur of gynger, and fervre hit forthe, a hole conyng, or a rabet, or a squerel, or a partriche, for a lorde.

Browet toskay.

Take almondes blanched, and bray hom, and tempur hom up with gode frethe brothe, and make the mylk thyk, and put hit in a faire pot, and let hit sethe, and do therto clowes, maces, and pynes, and raiynges of corance, and gynger mynche; then take felettes of porke, and sethe hom, and do therto pouder of pepur, and rawe zolkes of egges, and colour hit with saffron; and when that byn almaste fothen, take hom up, and do hom into the pot to the fyrip, and let hit boyle al togedur, and in the fettyng doun do therto a lytel vynegur and fervre hit forthe; and if thow will chaunge the colour, take saunders and saffron, and make the potage of sangwayn (i.e., a red) colour for wyntur seafon.

Checones in critone for X messes.†

Take checones and make hom clene, and choppe hom on quarters, and sethe hom; and when thai byn half sethe take hom up and pyle (pull) of the skygne, and frie hom in faire grefe, and dreffe hom up, and caufe theron pouder 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 sethe hit; and put therto hole clowes, maces, and pynes, and let hit boyle al togedur, and in the fettyng doun do therto an ounce of pouder of gynger, and medel

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

Chekyns in sauge.

Take chekenes and make hom clene and choppe hom, but a hole one for a
lorde, and sethe hem, and when thai bryn somen pul of the skyn; then take sauge
and paerel and grinde hom sinal, and do ther to harde zolkes of eggus ynowe, and
tempur hom up with wyn, and drawe hom up thurgh a freynour into the pot;
then loke hit be thik, and do ther to clowes and fugur, and poudre of canel, and
in the fetynge doune put ther to a lytel vynegur; then couche the chekyns in platers,
and poure the fewe (liqueur) theron, and serve hit forthe colde.

Chekyns in muç.

Take female chekyns and make hom clene, and choppe hom, and do hom in
a pot, and put ther to gode brothe of freash fleth and wyn, and let hom sethe, and
do ther to sauge and paerel cut sinal; and do ther to poudre of pepur and hole clowes,
and maces, and pynes, and raifynge of corance, and colour hit up with safron,
and take zolkes of rawe eggus, and drawe hom up thurgh a freynour into the pot,
and let hit Boyle togedur, and in the fetynge doune do ther to a lytel verjus, 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 bry the other
dele (part), bones and all; and do ther to a lytel brede, and drawe hit up with
the same broth, but blowe of the grees; and do ther to wyn, and a lytel vynegur
and fugur, and hit hit Boyle; then take the braue and bry the hit smalle, and put
hit ther to unfreyned; and do ther to poudre of gynger and of canel, and colour
hit with safron; then take the peffelles (legs) of the chekyns and couche hom in
dyshes, and poure the fewe above, and serve hit forthe.

Gele of fleshhe.

Take vell, or pyggus, or capons, or hennus, or gryfe (groufe), and sethe hom
wel togedur a longe tyme in watur and wyn; then take oute the flethe and clenfe
the brothe, and blowe of the grees, and put therin thi poudre, and colour hit with
turnefole, or with ynde, or with alkenet, or saunders, or safron; and do ther to
fugur or honey, and let hit Boyle; and if thou wyl make hit white, take or thow
clenfe thi brothe, and tempur hit with almondes mylk, and then clenfe hit, and
do thi poudre therio, and sethe it; and if hit be on fysh day, make hit on the
same manere of playtle (plathe), or of codlynge, or of eles, or of pykes, or of folles,
or tenches. And if thou wil make hit of two maner of colours in a dyshhe, take
and make a rounde of pastle, and lay hit in the mydwarde of the chargeoure (eisbe),
and poure in the gele; and when hit is colde, take oute the pastle, and poure the
tother of another colour, and serve hit forthe colde.

Farfur for chekyns.

Take freash porke, and sethe hit, and hew hit sinal, and grinde hit wel; and
put therio harde zolkes of eggus, and medel hom wel togedur, and do therio
raifynge
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raisynges of corance, and poudre of canel, and maces, and quibibz (cubbebs), and
of clawes al hole; and colour hit with saffron, and do hit into the cheekyns; and
then parboyle hom, and roffe, and endore (boyle) hom with rawe zolkes of egges,
and flaumne hom if hit be nede, and serve hit forthe.

Farfur for cheekyns.

Take the zolkes of harde egges, and bray hom finall, and take fauge and
parfel and hew hit finall, and medel (mingle) hom wel togedur, and do therto
raisynges of corance, and poudre of canel, and poudre of ginger, and do into
the cheekyns, and parboyle hom, and roffe hom, and do as I saide tofore.

Malardes in cyan.

Take malardes, and make hom clene, and chop hom, and feth hom with
gode broche of beef in a pot, and do therto onions mynced grete, and do therto
wyne and poudre of pepur; then take brecde, and fliepe hit in brothe, and draw
hit up, and do hit in a pot, and clawes, and maces, and pynees, and colour hit
with faunders and saffron; and put therto fugur or honey, and in the fettynge
doun do therto a lytel vynegur, and serve hit forthe.

Blaunche mortrewes.

Take gode cowe mylke, and rawe egges the zolkes wel beten togedur, and
sothen (boile) porke, braye hit, and do hit in a panne withouten herbs, and let
hit boyle, and fere (fier) hit wel tyl hit crudde; 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 crudde
therto, and colour hit depe with saffron, and then dreffe hit forthe, iii. leches (flies)
in a dishe or v. and poure the sothen creme above, and cast theron fugur and
faunders, and maces mededel 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 broche of beef, and put therto fugur or honey,
and let hit boyle, and coloure hit with saffron; and if thow wilt have it blondayne,
take rawe zolkes of egges, and bete hom wel togedur, and draw hom thurgh a
streyndour, and do hit in the pot, and let hit boyle with the potage, and then
dreffe hit up in dishe; and take harde zolkes of egges, and clawes, and maces,
and gynger, mynced, and medel hom togedur, and straw theron, and serve hit
forthe.

Leche Lumarde.

Take porke and feth hit, and take of the skyn, and pyke out clene the
fenowes (finewes), and bray hit, and take and breke rawe egges therto, and medel
hit wel togedur in a faire vesse; and put therto poudre of pepur, and of clawes,
and raisynges of corance, and dates mynced, and fugur, and do hit in a bladur
(bladder), or in a bagge, and let hit wel feth; and when hit is ynoth hit tak hit up
and cut hit on leches, as hit were pescoddes; 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 poudre of pepur and of clawes, and let hit boyle; and in
the
the fettynge doun do therto pouderyr 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 cyprre, and boyle hom togedur with syy fiyre, that hit brene (burn) not, and when hit hafe boyelte awhile take up a dripe, and do hit in a lytel watur, and loke if it honge togedur; then take hit from the fiyre, and do therio a gret quantitie of pynes, and pouder of ginger, and fiere hit well togeder, tyl hit begynne to thik (to thicken); then take and caft hit on a wette table, and leche hit, and serve hit forthe with rolfe 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 egges and sete pork, wel enterlarded, and hewe hit smal, and medel hit together, and let hit sete; and after thow hafe so done, take divers pottes, and do in hom mylke, and egges, and porke, thus medelte as tofore; and make hom of dyvers colours, some with saffron, and make hom zelowe, and another with saunderes and saflron, and another with anydoun, and another with turnefole, and another with alkenet, and another with ynde (indigo), and another blacke, with sothen blode and cruftes of bred fried, drawn thourgh a ftreynour; then take al thi veselles, and sete hom, and lay hom on a faire clothe, one upon another, and premf hom wel, tyl al the fewe be iute clene, 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 rostet and eten withe pouderyr of ginger.

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

At a feete roiall pecokkes shall be dight on this manere.

Take off the skyne with the fedurs (feathers), tayle, and the nekke, and the hed theron; then take the skyne with all the fedurs, and lay hit on a table abrode; and strawe theron grunden comyn; then take the pecokke, and rolfe hym, and endore (bake) hym with rawe zolkes of egges; and when he is rostet take hym of, and let hym coole awhile, and take and lowe hym in his skyne, and gilde his combe, and so ferfe hym forthe with the laft cours (courte).

Sauce for a goosse.

Take a faire pann, and set hit under the goosse whill she rostes (while it is roasting); and kepe clene the grece that droppes thereof, and put therto a godele of wyn and a litel vynegar, and verjus, and onyons mynced or garlek; then take the gottes (guts) of the goosse, and flitte hom, and scrape hom clene in watur and salt, and so washe hom, and sete hom, and hak hom smal; then do all this togedur in a poletnet (pipkin) and do therto raflinges of corance, and pouder of pepur, and of gynger, and of canell, and holle cloves, and maces, and let hit boyle, and ferfe hit forthe.
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Pevrate saufe for veel or venison.

Take bred and stric it in grece, and drawe hit up with the brothe and vynegur, and do thereto pouder of pepur, and of clowes, and let hit boyle, and serve hit forth.

Sauce blank (white sauce) for capons sothen.

Take almondes, and blauche hom, and grinde hom, and tempur hom up with verjus, and do thereto pouder of gynger, and of canell, and serve hit forth.

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 crustes of bred broyle also therwith, and sette a faire panne under the foules while that rosten, and when thai begin to droppe put in the panne a godele of verjus, and a lytel vynegur; then take and bray the lyver, and the bredde right smal, and grinde therwith a fewe anys, and greynes, and gynger, and canell, and tempur hit up with that in the panne, and serve hit forth when hit is boyled (boiled).

Syrip for a capon or fayfant (pheasant).

Take almondes, and bray hom, and tempur hom up with wyn, and make a gode thik mylke, and colour hit with fassiron, and do hit in a poletner, and put thereto gode plentie of pyynes, and raisynges of corance, and do thereto pouder of gynger, and of clowes, and of galyngale, and of canell, and let hit boyle, and put fugar thereto; and when the capons, or the fentantes hyn rosted, take and poure the syrip above, and serve hit forth.

Sauce neyger for maudelard roastd.

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 grefe (fate) of the maudelard, and boyle hit, and serve hit forth.

To make galantyne.

Take crustes of bred, and stepe hom in broken wyn or vynegar, and grinde hit smal, and drawe hit up with vynegur thurgh a straynour, and do thereto pouder of galyngale, and of canel, and of ginger, and serve hit forth.

Vert (green) saufe.

Take parsel, and myntes (mint), and peletur (pennisetum), and costmaryn, 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 canell, and serve hit forth.

To make gynger saufe.

Take faire light bred, and pare away the cruste, and stepe the crome in vynegur, and grinde hit, and draw hit thurgh a straynour with vineagar, and pouder of ginger, and of canelle, and serve hit forth.
ANCIENT COOKERY.

Gaunfell for gece.

Take flour, and tempor hit with gode cowe mylke, and make hit thynne, and colour hit with saffron; and take garlek, and stamp hit, and do therto, and Boyle hit, and 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 entraile, and chop the beit; and take brede steded in brothe, and drawe hit up with the blode and brothe thurgh a streyourn; and do hit in a pot, and let hit boyle, and do therto wyn, and a lytel wynegur, and puder of pepur, and of clowes, and of gynger, and serve hit forthe.

Crutade.

339 Take chekins, 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 puder of pepur, and of clowes, and do therto verjoufe, and colour hit withe saffron; then make coffynys (flaundry crafts without lids) and pynche hom, and couche thi fleshe therein, and put therto rafynge of corance, and puder of gynger, and of canell; and take rawe eggges, and breke hom, and streyne hom thurgh a streyourn into the fewe of the stewe, and frece hit well togedur, and poure hit in the coffyns above the fleshe, and then lay the covere theereon, and serve hit forthe.

Raffyolys.

340 Take fwynes lire (fixed), and sethe hit, and hewe hit smalle, and do therto zolkes of eggges, and medel hit wel togedur, and make hit right fouple, and do therto a lytel larde mynced, and grated chele, and puder of ginger, and of canelle; then take and make bailles theerof as greet as an appull, and wynde hom in the calle of the fwyn, every balle by hymself; then make a coffyn of pastel schapet aftur hit (formed like it), and lay hit therin, and bake hit; and when thai byn baken, take zolkes of eggges, and bete hom welle in a vell, and do therto fugur, and gode puder, and colour hit with saffron, and poure above, and serve hit forthe.

Chowettes on fleshe day.

Take the lyvere of a fwyn, and of hennes, and capons, and cut hom smal as to a pye, and frye hom in grefe; then make smale coffynys, and do hit therin, and do therto harde zolkes of eggges, and puder of gynger; then kover hit, and frie hit or bake hit, and serve hit forthe.

Farfur to make pome de oringe.

Take the lyvre of porke, and bray hit all rawe right smal, and do therto puder of pepur, and of clowes, and of canell, and saffron; and rafynge of corance; then take and make theerof bailles lyke appulls, and wete hom well in the whire of eggges, and then do hom in bowlying watir, and let hom sethe, and when thai have sethen awhile, take hom up and do hom on a spitte, and roste hom well; then take parrel, and grinde hit, and wringe hit up with eggges thurgh a streyourn, and do therto a lytel floure, and
endore hom therwith in the rostynge, and if thoue wylte take saffron, or safours, or ynde (indige) and do therwith as I saide to fore, and serve hit forthe.

Cokagrys.

Take an olde cok and pull hym (pluck him) and washe hym, and flee hym all, and sayle the legges (legs); and fyl hym full of the same farfe (finishing); and also take a pyggge, and flee hym from the middes dounward, and fyl hym als full of the same farfe, and fowe hym falte togedur, and fethre hom; and when thai have fothien a god while, take hom up, and do hom on a speede, and rofte hom well; and take zolkes of egges, and do therto saffron, and endore hom therwith; and when thai arne rofled dreffe hom forthe, and lay on hom golde foyle and fylver.

Urchonis in servise.

Take the mawe of a grette winte, and v. or vi. of pygges mawes, and fylle hom full of the same farfe, and fowe hom falte, and fethre hom a lytel while, and make prikkes of palfte, and fry hom, and fet hom in the mawes made aftur, and yrchon, and do hom on a speede, and rofte hom, and endore hom as to fore, and serve hit forthe.

Flampoyntes.

Take gode entwurlard perke, and fethre hit, and bewe hit, ande grinde hit smal; and do therto gode fat chefe grated, and fugur, and gode pouder; then take and make coffyns of thre ynche depe, and do al this therin; and make a thynne foyle of palfte, and cut oure thereof smale poynentes, and frohe hom in grefe, and fike hom in the farfe, and bake hit, and serve hit forthe.

Darylys.

Take creme of almondes, or of cow mylke, and egges, and bete hom well togedur; and make smal coffyns, and do hit therin; and do therto fugur and gode poudera, or take gode fat chefe and egges, and make hom of divers colours, grene, red, or zelowe, and bake hom and serve hom forthe.

Furmente with purpeys.

Take almonde mylk, and withe watur, and make thi furmente therwith, as before saide, and dreffe hit forth with purpeys.

Porre of pefon.

Take pefon and fethre hom, and kever hom fatyl thai breke, then take hom up and fryne hom, and mynce onyons, and do al into a pot, and let hit wel seethe; and do therto oyle and fugur, and colour hit with saffron, and serve hit forth.

Pefon of almayn.

Take white pefon, and washe hom, and fethre hom a gret while; then take hom 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 kover hom, that no brothe go out; and do therto almonde mylke, and floure of rys, and colour hit with saffron, and serve hit forthe, and caste theron pouder of ginger.

Jowtis
Ancient Cookery.

Jowtes made with almonde milk.

Take gode herbes and sethe hom, and hewe hom, and grinde hom smal; then take almondes, and blauanche hom, and bray hom, and tempur hom up with watur, and do hit in a pot, and the jowtes therto, and let hom sethe, and serve hom forthe.

Fyge to potage.

Take almondes, and blauanche hom, and grinde hom, and tempur hom up with watur and wyn, and let hit sethe, and take fyges, and cut hom on four, and hole raflynges, and do therin, and poudre of ginger, and honey, and serve hit forthe.

Pouche to potage.

Take egges and breke hom in boylinge watur, and let hom sethe, and when thai bryn sethen take hom up, and take milke and zolkes of egges, and bete hom wel togedur, and do hit in a pot; and do therto fugur or honey, and colour hit with saffron, and let it sethe; and at the first boyle take hit of, and caste therin pouder of ginger; then dreffe the sethen egges in dyfshes, and poure the potage above, and serve hit forthe.

Brue of egges to potage.

347 Take faire watur, and let hit boyle, then do therin buttur and gobettes of chese, and let hit sethe togedur; take egges and wringe hom thurgh a fireynour, and bete hom wel togedur, and medel hit wel with verjous, and do hit in the pot, but let hit not boyle, and do therto pouder, and serve hit forthe.

Tosle to potage.

Take wyn and honey, and bete hit well togedur, and sethe hit welle, and scome hit welle, and put therto pouder of peper, and of gynger; and take and tofle bredde, and dreffe hit forthe, and poure the fewe above.

Aqua patys to potage.

348 Take and pille garlec, and sethe hit in watur and oyle, and colour hit with saffron, and do therto pouder marchaunt and salt, and serve hit forthe.

Soppes in fenell.

Take the blades of fenell, and cutte hom, but not too smalle, and sethe hom in watur and oyle, and mynce onyons and do therto, and colour hit with saffron, and do therto pouder, and take and tofle bredde, and dreffe hit forthe, and poure the fewe above.

Slitte soppes.

Take the white of lekes, and flytte hom, and sethe hom in wyn, and oyl, and do therto pouder and tofle bredde (toasted bread), and do as to forcsaide.

Musculus
Muscels (muscels) in sove.

Take muscels and pyke hom cleene, and wafsh hom, and sethe hom, and cast therto a lytel wyn or ale, when thai bryn forthe cleene thi brothe thurgh a freyronym, and do hit in a pot; and mynce onyons and do therto, and stepe cruftes of breddc in the brothe, and draw hit up, and do therto, and pouder of pepur, and let hit sethe, and colour hit with saffron, then put thi muscels in the pot, and serve hit forthe.

Cadel of muscels to potage.

Take muscels and sethe hom, and pyke oute the meate cleene, and waff hom in wyne, and take some 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 this 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 sethe hom, and mynce onyons, and frie hom in oyle, and do therto, and colour hit with faunders or saffron; and in the settynge down do therto a lytel verjoule and vynegur, medelet with pouder of gynger, and of canel, and serve hit forthe.

Eles in bruet.

Take eles and cut hom in peces, and wafsh hom, and do hom in a pot, and do therto watur and wyn, and onyons mynced, and fage and parsel, and let hit boyle; and take cruftes of breddc, and stepe 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 forthe.

Eles in forry.

Take eles and cut hom on culpons, and wafsh hom, and take a potte, and do therin faire watur, and a lytell wyne and onyons mynced, and gode herbes, and let hit sethe; then do thi fyfishe therto, and pouder of ginger and of canell, and colour hit withe faunders, and serve hit forthe.

Blok brothe.

Take eles and flece hom, and cut hom on culpons (junks), and pykerelles also therwith, and wafsh hom; then take a pot with faire watur, and let hit sethe, and do therto onyons mynced, and fage, and parfell, and other gode herbes; then put in the fyfishe, and do therto a lytell wyn, that hit be curryd with the fewe (covered with the liquor); and do therto pouder of pepur, and of ginger, and of galynge, and of canell, and colour hit with faunders, and saffron, and serve hit forthe.

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 raisynge of corance, and pynes, and ginger mynced, and let hit boyle, and colour hit with faunders; and in the settynge doun do therto a lytel vynegur, medelet with pouder of canelle, and serve hit forthe.

Eles
Eles in brasill.

Take gode fat eles, and feth the hom al hole, and when thai bryn forthen, take of the fyfish from the bones, and do hit in a morter, and dates, parboylet therwith, and grinde hit smalle; and do therto the lyver of codlynge forthen, or of other gode fyfish, 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 pouder of clowes, and of maces, and make hit flondynge (flif) with flour of rys, and colour hit with safron and saunders, and dreffe hit forthe in leches (flies), and caft theron fugur and gynge mynceed.

Potage wauter.

Take whelkes (wellks) and feth the hom, then take oute the fyfish, and bray hit in a morter al hole, and tempur hit up with almonde mylke, and do hit in a pot, and let hitte feth; and do therto clowes, and maces, and fugur, and colour hit with saunders and safron, and make hit flondynge with flour of rys, or with bred, then dreffe hit forthe in leches; and caft theron red anys in cumpit, and pouder of ginger, and fugur medele togedur.

Crem boyled.

Take crem of cowe mylke, and zolkes of egges, 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 safron, and dreffe hit forthe in leches, and plante therin florues of borage, or of vyeolet.

Potage of ynde.

Take almonde mylke, made with swete wyn, and do hit in a pot, and let hit feth, 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 settynge 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 caft therto a lytel wyn or vynegur, and when hit is forthen, take and caft 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 boylet take hit from the fyre, and springe theron a lytel vynegur; then take and caft hit on a clothe, and caft theron fugur, and when hit is colde gedur hit together, and leche hit in dyshiphe, and serve hit forthe.

Tart on Ember-day.

Parboyle onions, and fauge, and parsell, 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 sugur, and raisynge of corance, and poudre 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 eggs, and gode fat chefe, and dreffe hit, and medel hit well togedur; and do therto poudre of gynger, and of canel, and fugur, and saffron, and do hit in a coffyn, and bake hit toforesaid, and serve hit forthe.

Tart for Lenton.

Take figges and raisynge, and wafah hom in wyne, and grinnde hom, and appuls and peres clene pared, and the corke tane out (the cores taken out); then take freth famon, or codlynge, or hadok, and grinnde hit, and medel hit al togedur, and do hit in a coffyn, and do therto poudre of ginger, and of canelle, ende clowses, and maces; and plaunte hit above (ornament it on the top) with pynes, or almomdes, 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 cruftes of bredde, and draw hom with wyn, and vynegur, and bras fygges, and drawe hom therwith; and mynche onyons, and frie hom, and do therto, and blanched almondes fried, and raisynge of corance, and poudre of clowses, and of ginger, and of canell, and let hit boyle, then do thi fissh in a faire vesell, and pour thi fewe above, and serve hit forthe colde.

Farsure for a codlynge hed.

Take the lyver of the fissh, and fethe hit, then take bred and stepe hit in the brethe, and grinnde the lyver, and the bred togedur, and do therto poudre of ginger, and of canel, and saffron; and do therto a lytel of brethe, and raisynge of corance, and clowses, and maces, and tempur hit well togedur, and do hit in the hed, and make hit fayl, and fethe hit well, and serve hit forthe.

Gyngawtre.

Take the pake (a quanturty) of the lyver of bake, or of codlynge, or of hadok, and parboyle hit well; then take hit up and dyfe hit smal (cut it small as dice); and do hit in a poftenet, and do therto the fatte of the brethe and wyn, and take light bred, and drawe hit up with the brethe nenty to thik (not too thick); and do therto galantyne a lytel, and poudre of clowses, and of maces, and let hit boyle, and colour hit grene, and serve hit forthe.

Lamprons in galentyn.

Take lamprons and scald hom, and do hom in a panne, and ferfe hom, and do therto galantynge, but let not be therin moche brothe, and do therto poudre of ginger, and of canel, and boyle hit, and serve hit forthe.

Servise
Ancient Cookery.

Service on fish day.

At the first course, oylurs in grave, and baken herringe, and pyke, and stok fissh, and merlynges (cobites) fried. At the seconde cours, eles in grave, and purpays, and galentynye; and therwith congur, ande salmon, freshe and dorre rosted, or gurnard sothen, and baken eles and tart. At the thirde courfe, rose to potage, and crem of almondes; and therwith iturgoen, and whelkes, and gret eles, and lamprons rosted, and tenches in gele; and therwith daryylus (curfard baket in a cruf), and leche-fryes, made of frit and friture.

On fysh-day at the fyrst cours.

Buttur of almondes, and therwith firmente with the purpoys, and eles in curre, and grave fysh, and falte lampray, and pyke, and hake, or codlyngye, or hadok, with gyngangre (ginger); and part this in fyve, and gret baken eles in brasylye to potage; and therwith turbot, and congur, and plays, and soles in syne, and gele; and therwith leche-fryes, and pome de orange made of fruyt. At the thirde cours, potage of ynde, and crem of almonde; and therwith brem de mere, and gurnade, and crabbes, and creyyle (crea-fish), and lamprons in lentyne; and therwith gret eles rosted, and baken breme or carpe, and chefan, and daryoulus, and tarteletes, ande peres in syrip.

Service on fleshe-day.

Bores-hed enarmed (ornamented), and bruce to potage; and therwith beeff, and moton, and pefels (legs) of porke; and therwith swyn and conynges rosted, and tartre. At the seconde cours drope, and rose to potage; and therwith maudelard and fiain, and chekon farfed (juffed) and rosted, and malachis baken. At the thirde cours conynges in grave, and bore in brafe to potage; and therwith teles rosted, and partriches, ande woodcock, and fiytes, and raffyllys baken, and flampoynts.

Service on fleshe-day.

At the fyrst cours, browet farflane (broth enriched with meat), and charlet to potage; and therwith bake maudelard, and teles, and smalle briddes, and do therto almonde mylke; and therwith capon rosted with the syrip; and therwith veel rosted, and pyge rosted, and endord and ferved with the zolke on his neke over gilde, and hernelfeves; therwith a leche, and a tarte of flissh. At the seconde cours browet of almaype, and viande rial to potage; and therwithe maularde and conynges rosted, and faifant, and venylon; and therwith gele, and a leche, and urcynymes, and pome de orynge. At the thirde cours, bore in egurdouc, and mawmene to potage; and therwithe cranes, and kyddve, and curley, and partoyce rosted, and therwith a leche, and curflarde, and pecok, endoret ande rosted, and ferved with the skyn; and therwith cockagriris, and flaumptides, and daryoles, and peres in syrip.

Turteletys of friture.

Take fygees, and grinde hom small, and do therto pouder of clowes, and of pepur, and fugur, and saftron, and clofe hom in foyle (flat pieces) of dogh, and fere hom, and flawme hom with honey, and ferve hit forthe.
On flesh-day.

At the first cours, bukenade and browet of almayn to potage; and therwith grete flesh, weel rosted, and chapon (capon) and swan rosted, and therwith a shiede of Seynt Jorge, and an aungel §, therwith a leche, and grete baken mete. At the seconde course, julett, pyrenade to potage, and therwith pygge, kidde, and venyfon rosted, sfaunt and hernefews, and chekyns rosted, and a fotelee Seynt-Jorge on horfchak and fleynge the dragun, a leche and famakade, and bake mete. At the thridde cours colde creme and gede to potage; and therwith fylletes of venyfon, rosted pejons, egretys, partoriches, rabettes, and wales, pome de orynge, and a fotelee, a cafel that the Kyng and the Queene comen in for to see how Seynt Jorge sloat, and payn pufce, and pety-petys, and cuspis and doucettes.

WARDUNES IN SYRUPPE.

Take wardens (pears), and pare hom clene, and sethe hom in red wyn with mulberrys, or swaders, ty thay 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 swete wyne, and blaucch poudre, and sugur, and poudre of yngger, and let hom boyle awhile, and then serve hit forthe.

SOBYR SAUFÉ.

Take rairinges, and grinde hom, and bred thervith, and tempur hit up with wyn, and do therto gode poudre, and let hit sethe, then frie roches, and loches, and foles, or other gode fyfish, and do thi saufé above, and serve hit forthe.

EGURDOUCE.

Take loches or roches, tenches or foles, cut hom on peces, and frie hom; then take half wyn, and half wynegur, and raiynges of cencane, and sugur, and onyonys, mynced and fried; and do therto clowes, and macas, and gode powdere, and sethe hit, and poure on the fyfish, and serve hit forthe.

GELE OF FYSHE.

Take tenches, pykes, cles, turbot and plays, or other gode fyfish, and cut hom on peces, and scalde 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 lyyll watyr, and sethe hit wel; when hit is innowe take hit up, and pyke out the bones clene, and put hit in a faire vefell; then cole thi brothur thurgh a clene clythe into a faire vefell; and calfe therto gode poudre, and colour hit with saffron ynoh, and set hit on the fire, and sethe hit wel, and fcone hit clene; when hit is fothen do of the grefe clene, and poure above the fishe, and serve hit forthe colde.

COUNGUR IN SAUFÉ.

Take coungur and scalde hym and wafhe hym clene, and sethe hym, and when hit is ynoh take hit up, and let hit kyle; then take parfylly, myntes, peletur, roscmaryn, rosemaryn.

‖ "Vernage." Vernaccia a sort of Italian white wyn. Pegge.
ancient cookery.

rosemaryn, sauge, and a fewe crummes of bred, and a lytel garle and salt, and grinde al this in a morter with pouder marchaunt, and a fewe clowes, and draue hit up with vynegur, and a lytel wyn; then do thi fissh in a faire vessell, and poure hit above, and serve hit forthe colde.

pykes in braisy.

369 take pykes, and undo hom on the bale, and waft hom clene; then lay hom on a roffyngre yrne, and rofte hom; then take wyn, and a lytel vynegur, and pouder of ginger, and of canell, and fagur a godele, and salt; then take and boyle hit in a panne, and colour hit rede; when hit is ynoth dreffe thi fissh in a faire vesse, and poure thi fewe above, and serve hit forthe.

plays in cene.

take playes (plaisce), and make hom clene, and if thowe wile cut hom on peces, and waft hom well, and frie hom in oyle, then take bred, and stepe hit in broth of other fishe, and draw hit up with the vynegur, and a lytel wyn, and cawe thereto pouder of ginger, and of pepur, and of canell, and salt, and colour hit gaude (bright) grene, but make hit nought to thik, then take and dreffe thi fissh in a faire vesse, and poure thi fewe (liquor) above, and so serve hit forthe.

soles in cyne.

take sole, and fle hom, and waft hom in water, then sete hom in faire water, and as thai bryn fothen (when they are boiled), take of the fynnes, and take onyons fother, and bred stepe in the broth, and grinde al this in a morter, and 371 drawe hit up with the self broth in vynegur and wyn, and do thereto gode pouder and salt, and colour hit with saffron, and sete hit, and then dreffe thi fissh in a faire vesse, and do thi fewe above, and so serve hit forthe.

a flaun of almayne.

first take rayfin of coraunce, or elles other freshe rayfin, and gode ripe periis, or elles gode appuls, and pyke oute the cokes of hom, and pare hom, and grinde hom, and the rayfin in a clene morter, and do then to hom a lytel swete creme of mylk, and freyne hom thurgh a clene freynour, 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 freynour, and grate faire qwyte bred, and do thereto a gode quantite, and more swete creme, and do thereto, and do al thi togedur; and take saffron, and pouder of ginger, and canel, and do thereto, and a lytel salt, and a quantite of faire swete buttur, and make a faire coffyn, or two, or as many as needes, and bake hom a lytel in an oven, and do this bature in hom, and let bake hom as thou godlest bake flaunes, or crustades, and when thay bryn baken ynoth, strawe upon hom pouder of canel, and of qwyte fagur. And this is a gode maner of crustade.
Brewewes in stornere.

For xx mesles. Take i. pound and di. \((\text{dimidium, half})\) of almandes, and blancke hom, and braie hom with brothe of beef, and make gode thikke mylke, and draw hit thurgh a straynour, and putte hit in a pot; and put thereto clowes, and maces, pynes, raillinges of corance, and gynger myncet, and caft farygther therro, and take two fylettes of pork, and Hewe hom, and braie hom rawe, and in the brayinge caft therro v. yolkes of eyren; and qwhen hit is braiet fmal, take up the stuffure, and do hit in a chargeour, and putte therro poudre of pepur, and saffron, and poudre of clowes, and salt, and medel al togedur, and take a panne with faire water, and fet 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 qwhen hit is boylet a litel qwyle, take hom oute, and putte hom in the same mylke, and boyle hom togedur; and qwhen hit is fet doun from the fyre, putte therro a litel vinegar. And if ye wil change the colour in wnytur sefone, take saffrone and faundres, and do therro, and then hit schal be fangwyn \((\text{red})\) colour.

Grewel enforced.

Take and make thikke grewell, and farynge hom thurgh a straynour, and putte hom agayne into the pot; and take fylettes of pork, and sethe hom, and braie hom fmal, and put hom in grewel and sethe hom sethe, and putte therro saffrone, 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 \((\text{the fles of a leg of mutton})\), and sethe hit tendur bi hitself; and qwhen hit is sethen take and braie hit in a morter, or Hewe hit fmal with a knyfe, and putte hit in a pot and boile hit with the same broth; and take saffrone, and poudre of clowes, and of canel, and put therro, and sethe hit, and serve hit forthe.

Alaunder of beef.

Take leches \((\text{juices})\) of the lengthe of a pounfe, and take parcel and Hewe fmal, and poudre of pepur, and marec, 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 rofted; and if ye have no marec, take of the self talgh' and Hewe hit with the parcelle, and tempur hit as ye dyd before.

Rys Lumberde rennynge.

Take rys and pyke hom clen, and wahte hom in three or fourte hote waters; afterwards sethe hom in clen water tyl they begynnen to boyle, and at the first boyle

* The dishes that are in season from Michelmass to Lent.
boyle put out cleane that water, and suth hom with brothe of fresh flesh, and putte therto fure, and colour hit with saffron. And for to make rys lumbard fondeynge, take raw yolkes of eyren, and bete hom, and put hom to the rys beforefaid, and qwene hit is sothen take hit off the fyre, and make themne a dragee (small sweet balls) of the yolkes of harde eyren broken, and fure and gymger mynced, and cloewes, and maces; and qwene hit is put in dyshes, strawe the dragee theron, and serve hit forth.

Mortrewes of flesh.

Take syletes of porke, and suth hom wel, and qwene they ben sothen brave hom in a mortar, and take bred steeped in broth, and bray hit up with al in the

378 mortar, and then suth hit up with saffron: and if thow wol make hit more fondeynge, qwene hit is boylte take yolkes of eyren, and bete hom, and putte hom therto, and caft theron pouder of gymger.

Caboches.

Take caboches, and walk hom in cleane water, and boyle hom wel, and at the seconde boyle, take hom doun off the fyre, and preffe hom wel tyl the water be cleene oute, and then cutte hom in grete peces, and caue hom in the broth of beef, and suth 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 forthe.

Blaundesforre vel blanuche mortrewes.

Take broth of beef and tempor hit with almonde mylke, or elles with gode swete mylke creme of a cowe, and sethe hit that hit be thikke, and take braume of a capone, or elles larde of freshe porke, and braie it, and in the brayinge alaye hit with the mylke, and qwene hit is braie let hit suth tyl hit be thikke; and putte therto fugre, or elles honey and grated bred, or elles draw the bred thorug a flayenour, and qwene hit is sothen that hit be fondeynge, then hit is clepet (called) blanuche mortrewes.

380 But for to make blanuche deforre, thow sechal make a fyrip of redde wyne, or elles of swete wyne, and with vyneger, fugur, saffron, and pouder of ginger; and qwene the fyrip is chaufet (warmed) a lytel over the fyre drawe hit thorug a cleene cloth, and thene take the blanuche mortrewes, and laye hit in dyshes in the manner of leches, and then hit is blanchedeforre, and serve hit forthe.

Blaunangere.

Take rye and sethe hom in water, and at the seconde boyle putte oute the water, and lay hom in a dyshfe, and dreffe hom; and then take almondes and bray hom, and in the brayinge alaye hom with freshe brothe of beef, and thenne take and sethe up the rys with the mylke, and cafe fugur therto; and take the braune of capons sothen, and cafe hit smal, and caft therto; and thenne take blanched almondes, and frye hom in grefe, and qwene they ben fryed and taken up, strawe on hem fugur, and rolle hom wel therin; and thenne dreffe up thy potage and serve hit forthe.

Mawmene
Mawmene for xl mees.

Take a galone of vernage or of clarre, and sethe hit into three quartes, and take a pynte therto, and putte therto ii lb. of suger, a quartrone of reýfyns of corance, a quartrone of a pounde of pynes, a quartrone of gyngier mynyced, di. lb. of poudre of canell, and drawe hit with wyn thrugh a striynour; a half of quartrone of clowes, a half quartrone of poudre of gyngier, a half pounde of pâte roïale, a half pounde of chardecoynes, and take and putte al this togedur in a potte, and alway travaile (keep floaking) hit wel over the fyre; and thenne take braune of capons fothen, or of fayyantes, or of the roïale of larkes, and kutte the braune overthwert (newa-wifre), and rolle hit in a clothe ytl hit be fmal; and then take flour of rys, and drawe hit thrugh a striynour with wyne, and putte hit in the fame pot with saffron, and travaile hit wel: and qwen hit is boylet, fet hit doune of the fyre, and bete in the braune therto, and putte a litel vynegre therin, and dreffe hit in dyshes flatte.

And for to make a syrupe for to dreffe hit with, that hit cleve not to the fame dysfhe that hit schal be dreffet in; take vernage, suger, saffron, and poudre of gyngier, and chauf hit over the fyre, and let hit renne thrugh a clothe, and thenne dyppe a faucer therin, and strawe the dyshes therwith be the fydes, that the pottage flonde flatte, and cleve noght (and does not adbere). And if thow wol have the potage rennynge, putte theron a litel aqua vittet; and qwen hit is dreffet in dyshes, as hit is beforefayd, thenne light hit with a waxe candel, and serve hit forthe brennynge.

Viande riall for xl. mees.

Take a galone of vernage, and sethe hit into iii. quartes, and take a pynte therto, and two poundes of fugree, ii. lb. of chardecoynes (qu. cardamum), a pounde of pate-roïale, and let hit sethe untyl a galone of vernage. Take the yolkes of 60 eyren, and bete hom togeder, and drawe hom thrugh a striynour, and in the settyngue doune of the fyre putte the zolkes thereto, and a pynte of water of crowe, and a quartrone of poudre of gyngier, and dreffe hit in dyshes plate, and take a barre of golde foyle, and another of syller foyle, and laye hom on Seint Andrews crowfe wythe above the potage; and then take suger plate or gyngier plate, or paffe royale, and kutte hom of lofenges, and plante hom in the voide places betwen the barres; and serve hit forthe.

Viande sypris for xl. mees.

Take viii. lb. of pynces, and two galons of vernage, and braie the pynces, and take iii. lb. of dates, and boyle hom, and then cast hom in the fame morter, and braie hom up with the same mylke, and drawe hom thrugh a streyynour that is wyde; and in the braying alaye hit with vernage, and drawe up a gode thik mylke thrugh a streyynour, and let hit have one boyle over the fire, that hit be thik, and then cast in thereto iii. lb. of fuger of Sypre, and let hit boyle up with the vernage; and then take one quartrone of poudre of canell, and drawe the canell thrugh a wyde streyynour with wyne, and cast into the fame pot, and travaile hit wel.

Take floure of rys, and drawe hit up with wyne, and put hit in the pot, and do hit anone from the fyre, and then put in the poudre of gyngier before sayde, and colour hit wyth a lytel saffron, and dreffe hit up stondynge of vi. liches in a dyshe, and
and frawe theron fugre plate made in lofenges, or elles qwith anys confit (preserved amused) and qwyte fuger medelec togeder, in the maner of a dragge (a little ball), and ferve hit forthe.

Viande Burton for xl mees.

Take vlb. of dates, ii lb. of reyfynge of fypres, and fethe hom all in red wyne; and then bray hom with vernage, with a fewe chippes of light bred fipet in vernage, with clowes and canell; and when hit is brayed drawe up al togedur thik thurgh a freynour, and put hit in á clene pot, and Boyle hit, and in the boylinge take iii lb. of fugre, and travaile hit wel; and take the zolkes of eyren, and a quartron of gynger mynced, and caft the gynger in the same pot, and travaile hit wel, and take the zolkes beforefayde, and bete hom wel togeder, and freyne hom thurgh a freynour; and in the fettynges downe of the pot, bete in the eyren, and bete in ther among di. a quartron of pouder of gynger, and put in a few saunders, and saffron, and ealt, and water of euerofe; and ii hit be for a lorde, put vii leches in a dishe, or v, and make a dragge of fyne fugre, and triet pouder of ginger, and of anys in confit, and frawe 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 choppd with the ribbes, and let hom sethe up with the mylke, and make the pottag rennyge; and take maces, clowes, pynces, ginger, mynced reyfynge of corance, fugre, and put thereto; and take onyons mynced, and Boyle hom in water, and after the first Boyle clene 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. penyworth, and frie hit in faire greve, and put the greve into a pot thurgh the freynour in the fettynges downe; and take a lytel vynegur and pouder of ginger, and medel hit togeder, and caft thereto, and dreffe hit, and serve hit forthe.

Browet farfare for x mees.

Take fresf brothe of beef, and red wyne, and Boyle hom togeder, and caft thereto clowes, maces, pynces, reyfynge of corance, gynger mynced, fugre, and sveete wyne; and take chippes of bred fipet 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 fresf grees, and hole for a lorde; and for other, culpon (cut) hom of gobe | ttes, and take parriches and pule hom, and crushe hom, and frie hom also: and when the conynges and the parriches ben half friet, caft hom into the same pot, and let hom Boyle togeder. And for a gret lorde, take fquerelles instede of conynges, and dight hom as hit is beforefaide. And when all this is boylet ynoth take and put thereto a lytel vynegur and saunders, saffron, and pouder of canel mynced with wyne, and gif hit then a Boyle after, ande set hit doun from the fire, and caft therin pouder of ginger, and loke that the potage be rennyge, and e then dreffe hit, and serve hit forthe al hole, a conyng and a par- triche in a dishe for a lorde.

† Conynges and rabets are evidently, from this receipt, by no means synonynous terms; conynges, I appre- hend, were what we call shop-rabbits, i. e. very young ones.

Browet
Browet seeke for x. mces.

Take ii lb. of reifynges of corance, and wash hom in hote water, and bray hom, and drawe hom up with wynre, and with a fewe chippes of bred, and put hit in a pot, and colour hit with a fewe saunders and saffron; and then take conynges parboyled, and roiste hom, and when thai byn halfe roisted chop hom on gobettes, and caft hom into the same pot, and boyle al togerder; and then take dates clene washen, and cut hom of four quarters, and take caste hom therto, and when hit is boyled ynogh, in the settyng doun put therto a lytel verjouse and pouder of ginger; and loke that hit be rennyng, and serue hit forthe.

A kolde browet for soper.

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 halfe boyled, take and frie hom in freshe greefe, and lay hom in dishes. And take fugre clowes, a fewe pynes, and maces, and caft into the mylk, and when hit is boylet ensemble in the settyng doun, put therto a lytel vynegur, and poure hit in dishes aboven the chekenes, and serue hit forthe.

Conynges in gravé.

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 choppet, and clowes, maces, pynes, reifynges of corance, and when hit is nygh boyled caft in fugre; and in the settyng doun put therto a lytel vynegur, and serue hit forthe. And if thou wyll make the gravé fiyned (coloured), put into the same pot saunders, saffron, and pouder of canel drawne up with wynre, and in the settyng doun caft therto pouder of ginger, and serue hit forthe.

Conynges in egredouce.

Take conynges parboyled, and chop hom, and take dates clene washen, and raiynges of corance braied in a morter, and draw hit up with wynre, and put al into a pot, and caft therto clowes, maces, pynes, and fugre, saunders, saffron, canel fiyned; and in the settyng doun put therto vynegar that hit he fumqwyt bytyngne (fomecobat sharpe), and caffe therto pouder of pepur, and of ginger; and serue hit forthe.

Conynges in turbaturrs.

Take conynges parboyled, and half for rosted, and choppe hom in gobettes, and take and draw up a thik mylk of almondes, with freshe brothe of beef, and caft into the same pot the chopped conynges and clowes, maces, pynes, raiynges of corance, ginger mynced, fugre ynogh, or honey, and let hit boyle, and fiynyd hit with brothe, and with saffron, and saunders; and in the settyng doun do therto a lytel vynegur, and deuder of gynger, and serue hit forth.

Hares or conynges in fen.

Take conynges or hares, hilt (skin) and wash hom forthewith in the brothe of beef, and boyle the sel (sawme) brothe in a pot, and skym hit wel, and then chop the
the hares or the conynges, and cast 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 browne, and put therto, and in the fettynges doune do therto a lytel vinегur and wyne, and serve 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 frite hom in faire grees, and caste hom into a pot, and let hom boyle ensemble (together); and put therto onyons mynced, cloues, maces, pynees, and reifnynges of corance, and draw up chippes of bred with wyne, and put therto; and also poudre of pepur, ande of canel, and fugre, and colour hit with saffron: ande in the fettynges doun alay (mix) hit with a lytel vinегur, and serve hit forthe.

Boor in confith.

Take felettes of braune, and let hom lye in merfaufe (in soak) an houre, and then parboyle hom; and then take honey, and clarifie hit over the fire with an eye (egg) on this wyfe; take and breke an eye, and cast in the zolk and ale, and aboute the ey wyl 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 greynes, and stripe (bir) flat tyl hit wax thik, and in the thekenynge put the fylettes rosted therto, that al the saufe cleve to the fylettes; and whan 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 twye by the-fides lay barres of siluer, and on the thridde (bird) in the middes lay a barre of golde; and serve 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 rote hom, and then chop hom, and caste hom in the brothe of beef, and alay hit with wyne, and put therto a lytel wyne and poudre of pepur, onyons mynced grete, and draw up a liour (mixture) of chippes of bred, and put therto, and Saunders and saffron, ande honey, and in the fettynges doune take a lytel vinегur, medele with poudre of canel, and caste therto; and then take braune lechet of twoe ynches length, and caste into the same pot, and dreffe hit up the t'one with the t'other: and serve hit forthe.

Boor in egredouce.

398 Take dates cleene wafshen, and raffynge of corance, and boyle hom, and Bray al ensemble (together), ande in the brayynge put therto clowes, and draw up al with vinегur, or claire, or other swete wyne, and put hit in a faire pot, ande boyle hit wel; and put therto half a quartron of fugre, or elles hony, and al an unce of poudre of canel; and in the fettyng doun take a lytel vinегur and medel therewith, and di. an unce of poudre of ginger, and a fewe Saunders and saffron, and in the bolvinge 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 pynees, and frite hom in freshe greetes, and caste therto the pynees, and when that byn thurgh hote take hom up with a skymmour, and let hom
hom drie, and then caft hom into the same pot; and then put the syrip above the braune in the dyshes; and serve hit forthe.

Mony for supper in somer.

Take smale chekyns and chop hom, and sethe hom in brothe of beef, and wyne; and caft thereto clowes, maces, pynes, and hew parfel and sauge and caft therto, and colour hit with faffron; and take poudre of pepur, or of greynes de Paris, and put therto, and take eyren broken, and drawe thurgh a freynour zolk and al, and bete hit with a pot flik, and put thereto an unce of ginger, and fioe al into the same pot to the chekeneffe, and flur hit well, and when hit begynnes to Boyle let hit from the fire; and serve hit forthe.

Chekyns in kirtyne for x mees.

Take three lb. of almandes 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 thicke); and take unce of poudre of ginger, and medel hit with vyneur, and sethe hit in the pot, and in the fettynge doune, then take chekyns, and quarter hom, and sethe hom halfe, and for a lorde, al hole; and when thai byn halfe sothen pull of the skyn, and then frie hom in hote grefe ynoth, and then couche hom in chargeours, or in dihies, and caft on hom fugre, and then overhille (veryfwe) the fleishe with the fyrppe, and then take a lytel fugre, and poudre of ginger, and serve hit forthe.

Colys 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 freynour with the self brothe, and let hit Boyle, and then take the braune and bray hit, and caft hit into the self pot, but freyne hit noght, and put thereto a lytel fugre, and colour hit with faffron, and serve hit forthe, and lay the pelfels (leges) of the chekyns in the dyshes withal in the dressing, and if ye desirien to ete fleish.

Pygge in barre.

Take a pigge and farfe (stuff) hym, and roste hym, and in the rostynge endorsie (kaffe) hym; and when he is roste lay othwart him over one barre of silver foil, and another of golde, and serve hym forthe so al hole to the borde for a lorde.

Jowtes of fleish.

Take sundry herbes, and breake away the stalkes, and sethe hom, and then preffe 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 fyshe.

Take herbes and make hom in the same manner, save take therto brothe of freshe salmon, or of concur, and caft therto poudre of canel, and make therto a liuer
lisoar (mixture) of bred as hit is beforefayde. Also ther byn joutes made with swee 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 sethe hom in brothe of beef with wyne, and when thay byn sothen pul of the fyyn. For x mecs take zolkes harde of xl eyren, and bray hom in a morter with fauge and parfle, and alay hit with gode wyne in the brayinge, and draw hit up thik thurgh a freynour, and put therto one unce of fugre, one unce of pouder of canel, and a lytel saffron; 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, brained tageder, and put therto a fewe zolkes of eyren, and in the brayinge alay hit with a lytel brothe, and caft therto pouder of clowes, pouder of pepur, fugre, raifynge of corance, and colour hit with faffron, and medel al tageder; and then hille the fluffire in paffe as men maken rufchevés; 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 thay byn boyled take hom up, and lay three of hom in a dishe, and poure brothe therto; and take grated chefe medelet with pouder of ginger, and strewe above theron, and serve hit forthe.

Furmentee.

Take qwete (wheat) freyned, that is for to sy brofhen (bryn), and alay hit with gode swete mylk, and boyle hit, and stre hit well, and put therto fugre; and colour hit with faffron; and for a lorde put no brothe therto, but put therto a fewe zolkes of eyre beten, and stre hit wel that hit quayle noght (if it go well that it does not curdle); and when hit is sothen serve hit forthe.

Grene pefen.

Take grene pefen, and sethe hom with brothe of flešhe; and take parfle, hyfpe, and faveray, braied with a lytel bred, and bray halff the pefen withal, and freyne up al tageder, and al into the fame pot, do the remnant of the fame pefen, and let hom sethe; and serve hom forthe.

Grene pefen unstreyned with herbes.

Take grene pefen, and let hom sethe with moton or with brothe of beef; and tak herbes, parfle, hyfpe, and faveray, hewn small, and caft in therto, and let hit sethe tyl it alay hitself; and colour hit with saffron, and serve hit forthe.

Olde pefen with bacon.

Take old pefen and boyle with brothe of flešh, and with bacon, and hul hom, and bray the hal... del with brothe, and freyne hit, and put hit agaune into the fame pot, and let hom sethe tyl that alay hitself; and serve hom forthe.
Juffel of flesh.

Take brothe of capons boyled with gode herbes, with parsel and sage, 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 tyll hit crudde togeder, and then dere hit in dishes, and serve hit. But for commons, take eyren zolkes and al beten, and medelet with grated bred, and sethe it up as thou diddest before; and serve hit forthe.

Juffel ensayfed.

Take brothe of capons withoute herbes, and breke eyren, and caft into the pot, and make a crudde therof, and colour hit with saffron, and then preffe oute the brothe and kerve it on leches (cut it into flices); and then take swete creme of almondes, or of cowe mylk, and boyle hit; and take zolkes of eyren beten, and ceste therfo, and fugre, and colour it depe with saffron; and if the mylke wyl qwayle, caft thereto a lytel floure, and flere hit wel; and when hit is fothen, then take the leches, and lay three or fuye in a dishe, and put the syrip above; and then take fugre, Kaufers, maces, pouder of canel, and al medelet togeder, and flere theron; and serve hit forthe.

Charlet.

Take swete cowe mylk, and put into a panne; and caft in therfo zolkes of eyren and the white alfo, and sothen porke brayed, and sage; and let hit boyle tyll hit crudde, and colour it with saffron, and dere hit up, and serve hit forthe.

Charlet ensayfed.

Take swete cowe mylk and eyren, zolkes and al, and sothen porke braied withoute herbes, and let hit boyle tyll hit crudde, and colour hit with saffron, and then take hit up and preffe hit, and put therfo creme of almondes, or of cow-mylk, and boyle hit; and put therfo fugre, and colour hit depe with saffron, and lay thre leches in a dishe, or five of charlet, and pour 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 togedur, and boyle hit that hit be flondyng, and dere hit up flondyng of leches in dishes, and plant hit with floures of borage, and serve hit forth.

Caudel rennyng.

Take vernage, or other gode swete wyn, and zolkes of eyren beten, and flreyned, and put therfo fuger, and colour hit with saffron, and sethe hit tyll hit begyn to boyle, and frewe pouder of ginger theron; and serve hit forthe.

Caudel ferres.

Take vernage, or other swete wyn, and take zolkes of eyren beten, and in the betynge do away the fcome, and then flreyne hom, and put al togedur in a pot, ande put therfo fugre ynogh, and colour hit with saffron, and dere hit wel, and take bred a lytel
a lytel of payne de mayne (wheate bread) stedes in the self wyne, and streyne and put hit in the same pot, and stere hit wel, and me make the caudel flondynge, and at the
first boyle do hit from the fire, and dreffe hit up in leches in dishes, and strew furge theron, and serve hit forthe.

Caudel ferres.

Take chekyns and choppe hom, and caft hom in brothe of bee, and caft therto clowes, maces, pynes, and reifynges of corance, and a lytel wyne and saffron; for x mees, take the zolkes of 40 eyren beten and streyned; and take saunders and canel drawen, and put in the same pot: and then take half a quartron of pouder of ginger, and bete hit with the zolkes; and in the fettyng doune put hit into the same pot, and and stere hit wel togeder, and make hit rennynge and wumpwat flondynge; and dreffe hit, and serve hit forthe. Or elles take conynges instede 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 crusdes, and preyit out the qway (whey), and bray hom in a morter, and caft hom into the same creme, and boyle algedur; and put thereto furge, and saffron, and May buttur; and take zolkes of eyren streyned, and beten, and in the fettyng doune of the pot, bete in the zolkes therto, and stere hit wel, and make the potage flondynge; and dreffe fyve or feaven leches in a dish, and plaeit with flouris of violet, and serve hit forthe.

Murre.

Take alomonde mylke, and draw hit up with brothe of bee, and take porke braied, or elles braune of capons braied, and boyle hit togeder; and put therto furge,
saunders, saffron, but more of saffron than of saunders that hit be depe coloured, and pouder of greyynes, and let hit boyle that hit be flondynge, and thik hit with a litel floure of rys; and fettyng doune take a lytel vinegur, and medel wyth the flour of canel, and of ginger and furge, and put therto, and stere hit wel togeder, and when hit is dresse up strew above red anys in confith, and serve hit forthe.

Barleeg.

Take creme of alomondes, and alay hit with flour of rys, and caft therto furge, and let hit boyle, and stere hit wel, and colour hit with saffron and saunders, and make hit flondynge, and dreffe hit up on leches (in divisiones) in dishes, and serve hit forthe.

Potage of ynde.

Take vernage and other swete wyne, and draw up a gode thik mylk of alomondes, and caft therto furge, and pouder of clowes, and boyle algeder, and do therto a lytel saffron, and make the potage flondynge with flour of rys; and then take ynde that longes for potage, and bray hit with a lytel wyne, and wqen the potage is set from the fire, put in this colour therto, and stere hit wel, and dreffe hit up on leches, and serve hit forth.

Turnefole.
Ancient Cookery.

Turnefole.

Take thinke almonde mylk, and draw hit up with wyne vernage, or other swete wyne, and let hit boyle, and caft therto sugre, and make hit fondeynge 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 blake berys (black-berrys) 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 almondes, and drawe hit up with a galon and an half of vernage, and caft thereto sugre and gynger gret, mynced a gode quantite, and let hit boyle wel, that hit be fondeynge, 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 fetteyne doune from the fire, alay the rys with joyfe of pomegranates (juice of pomegranates) in the fede of kynell of pomegranates, and put into the fame pot, and a lytel of watur of cuerofe, and fere hit al togeder; and take red turnefole fleped wel in wyne, and colour the potage with that wyne, and dreffe hit up in dishes, and serve hit forthe.

Bardolf.

Take almonde mylk, and draw hit up thik with vernage, and let hit boyle, and braune of capons braied, and put therto; and caft therto sugre, clowes, maces, pynes, and gynger, mynced; and take chekyns parboyled, and chopped, and pul of the fyn, and boyle al enemble, and in the fetteyne doune from the fire, put therto a lytel vynegur alyed (mixed) with pouder of gynger, and a lytel water of everofe, and make the potage hanginge (ibick), and serve hit forthe.

Swepeschets.

Take almonde mylk and draw hit up thik with brothe of beef, and let hit boyle, and caft therto clowes, maces, pynes, reifynges of corans, gynger mynced, and sugre ynogh; and in the fetteyne doune put therto a lytel vynegur, alayed with pouder of gynger and take freshe braune of a bore sothen (boar boiled), and cut hit in grete dices of the bred, and caft into the milke, and fere hit togeder, and loke that hit be rennyng (ibin), and dreffe hit up, and serve hit forthe.

Gees in porre.

Take gees scalded, and plat hom, and pouder hom with salt al a nyght, and on the mornynge wafsh of the salte, and chop hom, and sethe hom with brothe of beef; and take lekes wafshen clene, and hak hom smal, and then bray hom in a morter, and put therto a lytel otemele in the brayinge, and medel altogeder, and put into the pot, and let hit sethe, andde colour hit with saffron, andde serve hit forthe.

Gees in hocheport.

Take gees not fully half rosted, and chop hom, and sethe hom in brothe of beef, and put therto onyonys mynced, pouder of pepur, clowes, maces, pynes, reifynges of corance,
corance, and draw up chippes of bred with wyne stepped in brothe, and make a liour,
and put thereto, and make potage hanginge, and colour hit with saunders and saffron,
and serue hit forthe.

Maulardes in cyne.

Take maulardes chopped, ande sethe hom, and when thai bryn so, then in brothe
of beef; ca† therto clowes, maces, pynes, furg, wyne, onyons mynced gret, and
draw up a liour of chippes of bred; and put therto pouder of pepur, and colour hit
with saffron and saunders; and in the fettyngue doun (i.e. when you take it from the
fire) put therto a lytel vinegur; and loke that hit be rennyng, and serue hit forthe.

Blaunce porre.

Take the clene white of lekes wel wafshed, and sethe hom; and when thai bryn
fothen, draw oute the grene pith, that is within, and then preflie oute the water,
and hak hom smal, and bray hom; and in the brayinge alay hit with thik almonde
mylke; and then sethe hit, and ca† therto sugre, and make hit sumwat rennyng
(rather thin); and when hit is fothen and dreffed up in dishches, then ca† furg
above, and serue hit forthe.

Perre.

Take grene or white pefen clene wafshed, and boyle hom, and set hom on side
tyl the brothe be cler, and that same clere brothe let renne thurgh a fryenour into a
pot, and put therto parccl, fage hewn, onyons mynced, and pouder of pepur, and
colour hit depe with saffron, and put therto a lytel wyne, and let hit boyle; and in
the fettyngue doun do therto a lytel vinegur; and take shives of bred ‡ tosted, and
do in the same pot in the takynge up, and serue hit forthe.

Alfo for to make another potage, take the same pefen, and drawe hom up thik,
and sethe hom up with water and onyons mynced, and put therto a lytel pouder of
pepur, and colour hit with saffron, ande serue hit forthe.

Eles in furre.

Take eles culpunde (cut in pieces) and clene wafshed, and sethe hom with half
wyne, half water; and ca† therto onyons mynced, clowes, maces, pynes, raflinges
of corance; and draw up a liour therto of chippes of bred stepped in wyne; then ca†le
therto pouder of pepur, and afterward the liour, and alfo saunders and saffron; and
in the fettyngue doun put therto pouder of ginger, and of canel medelet (mingled)
with a lytel vinegur, and serue hit forthe.

Eles in brovet.

Take eles culpunde ande clene wafshed, and sethe hom in water; and ca† therto
onyons gret mynced (cut in large pieces), and fage and parcel hewed, and a liour
of bred drawn up with wyne, and ca†le therin first pouder of pepur and saffron, and
serve hit forthe. Alfo therre bryn eles in brothe sethen in water with onyons, herbes,
pepur, and saffron, with a lytel rennyng liour, and falt; and serue hit forthe.


U
Eles in gravê.

Take almonde mylk and draw hit up with swete wyne, or white wyne, or with clene water, and put hit into a pot, and caft therto fugre, or elles honey clarified; and caft in therto hole culpons of elles clene wafshen, and then clowes, maces, pynes, raifynge of corance, ginger mynced; ande when hit is mynced in the settynge doune do therto a lytel vynegur; and in the dreffynge faue the culpons hole; and serve hit forth.

Eles in Braßyle.

425 Take elles clene wafshen, and fethe hom al hole; and when thai byn sothen flippe of al the fishe from the bone thurgh thyne honde, and caft hit in a morter, and bray hit with thik almonde mylk; and with dates scalded, and clene wafshen, and with the lyver of codlynges sothen and braied ther amonde; and then caft al into a faire pot, and put therto ginger and pouter of clowes, and saunders, and saffron, and make hit flondyng withe flour of rys, and dreffe hit up on lesches, and make a drage of fugre, and of pouter of ginger mynced, and firewe aboven theron, and serve hit forth.

Pike or tenche in Braßyle.

426 Take a pike or a tenche, and flitte hom bi the chine (cut them from the gills), and wafsh hom, and cut hom on peces that thai hange together, and strawe on hom a lytel salte, and roffe hom on a grethirne, and make a syrup thereon; take a quart of vernage, and the grave of the pike put with the brothe, and boye hit enemble (altogether); and caft therto fugre, clowes, maces, pynes; and take faire chippes of bred drawn up with wyne, and ayled up ranynge (mixed up thin); and in the settynge doune of the pot, put therto pouter of ginger, pouter of canel, saffron, and vynegur; and dreffe the fishe in disches, and do the syrip above; and serve hit forth.

Juffel of fishe.

427 Take frye of female pike, and pille away the skyn; and take the liver of codlinge, and bray altogether; and take grated bred and caft therto in the brayinge, and when it waxes fit put hit into a chargeour, and colour hit depe with saffron; and then take grave of pyke, and grave of congur, and of calver salmon, and put al into a pane; and take parcel (parfley), and sauge hewn, but not too small, and boyle hit enamble; and when hit is boyled put in a pottek and ftere hit wel, and when hit begyannes to crusde do away the pottek, and let hit boyle afterwaide a gode 428 qwyle; and then fet hit down, and dreffe up fix leches in a dyshe, and strawe theron pouter of ginger; and serve hit forth.

Mortrewes of fishe.

Take thik almonde mylke, and put hit in a faire pot, and caft therin fugre, or elles honey clarified; and take a codlyngge or whitynge, 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 same pot, and let hit boyle, and draw up flour of rys with a lytel mylk, and put hit in the same pot, and travayle hit wel, and make the potage flondyng; and in the dreffynge make fix leches in a dyshe, and strawe thereon pouter
pounder of ginger and figre medele togeder, and serve hit forth; and if thou
have none almondes, take gode swete creme, and make on the same wyle (in the
same manner).

Congour in pyole.

Take almonde mylk drawn up with the broth of congour, and put therto figre
or honey clarified; and then take gret culpons of congour sothen, and Boyle hom
over the coles; and take the same mylk and Boyle hit, and calfe therto clowes, maces,
pynes, rysynes of corance, and streyne with a lytel saffron, and in the fetynge
doune of the pot, medel togeder verjoufe, pounder of ginger, and put therto into the
same pot; and lay thre culpons in a chargeour, and the syrip above; and then take
turneole dipped in vine, and wringe oute the colour, and with a feder sprinke and
spot the congour, but colour hit not altogeted; and serve hit forth.

Roches or loches in egurdouce.

Take roches, or elles loches, and scale hom, and wafise hom, and frie hom
in oyle; and take dates, and rysynes of corance washen and scalded, and chippes
of bred, and bray altogeted, and drawe hit up thurgh a streyneour with red wyne,
and fet hit on the fire; and calfe therto a lytel pounder of pepur, clowes, pynes, quyte
fried in oyle, saunders, saffron, rysynes of cypry, and let hit Boyle; and in the
fetynge doune from the syre, put therto a lytel vynegar medeled with pounder of
canal and ginger; and then put the syrip above the roches or loches in disches;
and serve hit forth.

Potage waistere.

Take thik almonde mylk drawen, and welkes, and gif hom but a Boyle (let
them once boil), and then draw hom, and waspe hom, and bray hom with hote
almonde mylk, and when thai byn braied, caft hom into the hote almonde mylk;
and do therto figre, or elles hony, and let hit Boyle, and put therto saunders, and
saffron, and fet up the potage froundyne, with flour of rys, or with brede, and
fiere hit wel; and dreffe up the potage froundyne on vi leches in a dishe and caft
theron red anys in confith (preserved annifie), and pounder of ginger, and figre
medeled togeder, and serve hit forth.

Tenches in cylk.

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 figre, and rysynes
of corance piked, and clene wafchen; and bray hit with chippes of bred, and with
cloves ymonge, and draw hit up with the same wyne, and fet hit over the fire, and
let hit Boyle; and calfe therto pounder of greynce de Paris, and colour hit depe with
saunders, and saffron, and in the fetynge doune put therto verjoufe and pounder of
ginger, and of canal; and then lay the tenches in disches, and poure the syrip
above, and serve hit forth.

Greene pefen, real.

Take greene pefen clene wafen, and let hom Boyle awhile over the fire, and
then poure away al the broth, and bray a few of hom with parcel and myntes (mint);
and in the brayingne alay hit with almonde mylke, and draw hit up with the same
mylk,
mylk, and put in the same pot, and let hit boyle with hole pefen (whole pease); ande caft thereto sugre and saffron, and in the setyngye doun of the pot, if hit be a pot of two galons, take twelve zolkes of eyren, and bete hom, and streynye hom, and caft hom into the pot, and fere hit wel; and loke the potage be rennynge; and when it is dresse, straw suger above, and serue hit forthe.

Charlet contrefetid of fyssh.

434 Take almandes, and drawe up a gode thik mylk with faire water, or with congour broth; then take codlyngne, or haddok, or thornbag (thornback) fothen, and do away the skyn, and the bones, and then breke the fyshye in a fayreynour, with thyne honde; then take one pynt of the fame mylk, and put hit in a pofsetet (pippin or sauce-pan), and do the fame fyshye thereto, and boyle hit that hit be thik, and fere hit with a pot-stik; and put therto sugre, and saffron; and in the setyngye doun, put therto a lytel vynegur that hit crudele, and then fete hit into a fayre clothe, and let the qway renne away (whey run off); and then lay hit in a chargeoeur, and prefet 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 sugre, and colour hit depe with saffron, and let hit boyle; and in the setyngye doun put therto a lytel wyne, and poure the syrip above the leches; and then take poudre of ginger, sugre, saunders, and maces, and strawe thereon; and canel medele altogether, and serue hit forthe.

To make a falt laumpray freishe.

For to make a falt laumpray freishe in one night, or elles in foure or fuye houres; take the laumpray, and wah hym twyfe or thries wel in lewe (warm) water, and then take ale driftes, and lies (lees), and lewe water medele togeder; and let hym stepe therin one night or leffe, and then wah hym oute with lew water, and fethe hym, and he schal be freishe ynogh at a fay.

To kepe a falt laumpray al yere for apairinge.

436 Take a lampray, and flup hym with falt 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 (coft) 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 thow schalt fave hym gode throughoute the zere.

Toft rialle.

437 Take quyte bred, and make therof trenchours, and toft hom, and lay hom on fyte; and for 20 mefles take one quart of vernage, and di. quarton (half a quarter) of poudre of canel drawen up with vernage, and fethe hit over the fire; and put therto one quartron of fugre, one quartron of porche rialle, and one quartron of chardecoynes, and travayle hit wel; and caft therto clotwe, maces, pynes, raifynge of corance, ginger mynced, ande colour hit with a lytel saffron; ande take floure of rys drawen up with wyne, and fetethe into the fame for to make hit byndyne, and flundyne; and in the setyngye doun of the fame pot, put in therto thre unces of poudre of ginger, and a lytel water of ewerole; and then take the fame fluff, and freke above the trenchours al hote; and take fugre plate, and cut hit in lofynge wyfe, and gilde the endes, and the tother endes plant in the toft aboven the trenchours; and lay, for a Lorde, in a dishe, four trenchours; and serue hit forthe.

Eyren
Eyren Gelide.

Take mylk of 1 lb of almondes drawn up thik, and fet hit over the fire, and put therto fugre, and when hit is boyled, fet hit on side; and then take foundes of flog-

fyshe, and of codlygne, and one gobet of thornbag, and fethe hom algedur; and

when hit is fothern, thricehe oute the water, and bray hit, and in the brayinge alay

hit with the fame mylk, and cfst therto clowes; and when hit is brayed, draw hit thik

thurgh a frraynour, and hete hit over the fire. And take eyren avoided al oute that is

therin, and fafe the zolkes als hole as thow may (as whole as you can), and waife hom

clene; and then put in the stuff als hole in the shelles, and take clowes, and glide the

ceddes, and plant hom aboven there hit is voyce, and fet hom uprigh; 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 fet the eyren betwene, and ferve hit forthe.

Leche lumbarde.

Take honey clarified; and vernage, or other wyne, and let hit boyle togeder, and

colour hit with saundres and saffron, and cfst therto pouder of pepur, or of greynes,

and a lytel pouder of canel, and in the boylinge cfst therto grated bred to make hit

thik; and when hit is ful boyled, that hit be thik ynoch in the fettyngne doune, put

therto a lytel vynegur, medele with pouder of ginger, and fethe hit togeder; and then

pourre al on a faire canevas, and let hit kele; and when hit is colde, cut hit in faire

broke leches, and lay hom in dihes, and strawe above fugre, and pouder of ginger

medele togeder; and ferve hit forthe.

Pomes Dorre.

Take fettelles of pork, and rofle hom half raw, and bray hom, and in the frettyngne

cfst 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 ynoch, and colour hit with saffron; and

do therto fugre or honey clarified, and a few raflynges of corance, and medel al toge-

der; and then fet 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 cfst hom into the boylinge

water, and fethe hom, and then do hom on a spit, and rofle hom; and in the roffinge,

endore hom zelow with zolkes of eyren, and flour, and saffron, medele togeder, and

some grene if thow wyl with royft of herbes endorre hom, and ferve hit forthe.

Appeluns for a lorde, in opyntide.

Take appuls cut of tweyne or of fourve (cut in two or three pieces), and fethe hom,

and bray hom in a morter, and then thryne hom; and when thai byn streyned, do hom

in a pot, and let hom fethe tyl the jouff (juice) and the water be fothen oute, and put

then therto a lytel vernage, or other swete wyne, and cfst therto fugre; and when hit

is fochen in the settyngne doune of the pot, put therto a few zolkes of eyren benen and

streyned, and fet up the potage, floydysg, and put therto a lytel water of cuerofe, and

stere hit wel togeder, and dreffe hit up floydysg on leches in dihes, and straw aboven

blomes of qwerdelynes (qu. codlings) or of other gode frute; and ferve hit forthe.

This potage is in sefonne 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 eyren.

MEDICINA OPTIMA ET EXPERTA PRO STOMACO ET PRO CAPITE IN ANTIQUO HOMINEM §.

Take ginger, canel, long pepur, rofe-marine, graynes, of ichone a quartron; then take clowes, maces, spikenarde, nutmukes, gardamour, galingal, of ichone one unce; liqui aloes, calamy, aromatici, croci, rubarbi, repontici of ichone nine penny-weight; make of al this a gros poudre; then take a galone of fwayne wynne, ofeye, or baillard, and caft therto, and do hit in a clene pot of urthe, and let hit flonde al a nyght togeder, 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 lynmn clothe, that hit be made brode above, and scharpe benethe. And therin put the poudre, and honge the bagge bytwene two treffels, and let hit renne oute qwat hit wil, and then take all that rennes oute from the poudre, and that clere that thow hadhit byfore of the wynne, and medel therwith two pounde of lofe s嫣re or more, tyl hit be right fwayne; and therof caft aboven the bagge, and let hit renne thurghous effliche tyl that hit be ronnen al thurghous; and that is clepet clarrre. And therof take yche day, fyve spoenfull in the morwen, with three foppes of bred wel foked therin, and forbere hedes of fyshhe and of fleshe; and alfo forbere goutous metes, and unholfome.

§ An excellent approved medicine both for the stomacch and head of an elderly person. There were other modes of making this liquid stomacch. I find the following receipt in Arnold's Chronicle of London.

"The craft to make clarre.

"For eighteen gallons of good wynne, take half a pounde of ginger, a quarter of a pound of long pepur, un ounce of saffron, a quarter of an ounce of colisandy, two ounces of calomole dromatycus, and the third part as much honey that is clarfyed, as of youre wynne; thryne thryn through a clothe, and do it into a clene vessell."
No. 4.

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, cloe covered, very leasure, turning them verie often; for if you turne them not verie often, they will spot, 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 keepe them all the yeare.

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 weake 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 full thicknes, and so pot them and you may keepe them all the yeare. If you please to have them taffe a pleafante taffe, more than the natural pippin, put in one graine of melle, and one drop of the chymicall oyle of cinnamon, and that will make them taffe a more pleafant taffe.

To preserve pippins greene.

Take pippins when they be small and greene of the tree, and pare three or foure of the worse; 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 keepe them all the yeare.
To preserve apricocks.

Of apricocks take a pound, and a pound of sugar, and clarify 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 boyle gently; and when they be boyled enough, and your sirup thicke, put them, and so keepe them; in like manner you may preserve a peare-plum.

To preserve Mirabolus, 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 piece 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 meate out of them, and boyle them tender in faire water; then take two pound of sugar being clarified, 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 stalkes by the midst; then wash them clean, and beware you bruife them not; then take of fine Barbarie sugar, and set it over the fire, with a quarte of faire water in the broadest vesell you can get, and let it seethe till it be somewhat thicke; then put in your cherries, and stirre them together with a silver spoone, and so let them boyle, always scumming and turning them verie gentley, 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 cherry, 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 quarte 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 seethe together till they be enough; the which to know is by taking some of them up in a spoone, as you doe your cherries; and soe when they be thorow cold, put them up, and keepe them verie clofe.
No. 5.

The great feast at the intronization of the reverende father in God George Nevell, Archbishop of York, and Chauncelour of Englendake in the VI. yere of the raigne of kyng Edwarde the fourth, And first the goodly provision made for the same.

I

| In Wheate | CCC. quarters. | Wylde Bulles | vi. |
| In Ale   | CCC. tunne.    | Muttons      |    |
| Wyne     | C. tunne.      | Veales       |    |
| Of Ipocrasfe | one pipe. | Porkes       | CCCiii. |
| In Oxen  | Cilli.         | Swannes ²    | CCC. |

¹ One pipe of Ipocrasfe. In the “Roll of cury” No. 101 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 Atte, 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.

“Take a quart of red wyne, an ounce of synamon, and halfe an ounce of gynger; a quarter of an ounce of greynez* (probably of paradize) " and long peper, and halfe a pounds of suger; and broke (bruis) all this (not too small) and than put them in a bage (bag) of wullen cloth, made therefore, with the wyne; and lette it hange over a velvol, till the wyne be rone thorowe.”

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 spices were frequently served separately, at grand entertainments. This service was called at court “the voile”, and attended with the most tiresome pomp and ceremony. See Royal Household Establishments, p. 113. Repeated infallence occur in Froifart’s chronicle of the same service, “After dyner”, says our chronicler, “they take other patynes in a great chambye, and heresynge of instrumets, wherein the erle of Poiz greatly deligished. Than wyne and spices was brought. The erle of Harcourt, served the King of his spice-platte. And Sir Gerard de la Pyne, served the dukes of Burbone. And Sir Monasut of Noailles served the erle of Poiz, &c.” Froifart’s chron. tom. II. cap. 164. fol. 184. 2

² 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 crean, the fean, the curlew, and the heron, all equally unpalatable, and disgusting, and which are now struck out from our bill of fare, occupied its place. Bakers in his chronicle tells us the turkey did not reach England till the year 1544.

” 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 — — Ciii.
Mallardes & Teales — iii. M.
In Cranes — — CC. iii.
In Kydies — — CC. iii.
In Chyckyns — — MM.
Pigeons — — — iii. M.
Coneys — — iii. M.
In Bittors — — CC. iii.
Heronhaves — — iii. C.
Fellautans — — — CC.

Partridges — — — v. C.
Wodococks — — — iii. C.
Curlowes — — — C.
Egrittes — — — M.
Stagges, Buckes, and Roces v. C. and mo.
Pafties of Venison colde — — iii. M.
Parted dishes of Gelly — — M.
Playne dishes of Gelly — — MMM.
Colde Tartes baked — — iii. M.
Colde Cuffardes baked — — iii. M.
Hot pasties of Venison — — xv. C.
Hot Cuffardes — — MM.
Pykes and Breames vi. C. and viii.
Porpofes and Scales — — xii
Spices, Sugered delicacies, and Wafers, plentie.

The names of the great Officers there.

First, the Earle of Warwicke, as Stewarde.  
The Earle of Northumberland, as Treasourer.  
The Lorde Hafnygnes, Comptroller.

The Lorde Wylloughby, Carver.  
The Lorde John of Buckyngham, Cupbearer.  
Sir Richarde Strangwiche, Sewer.

"About the 15th of Henry VIII. (says he) it happened that divers things were newly brought into England,  
whereupon this rhyme was made,

"Turkis, carps, hoppes, piccarell and beere,  
"Came 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 fowes, crane, &c. appeared also in their natural attire on extraordinary occasions. Vide Holling. p. 1497. a. 19.

1 "Heronhaves" i. e. herons. Egrittes are young herons.

2 "Sir Richard Strangwiche, sewe." 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. 38. 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 respectability officiated in that character. In the houses of the nobility however, in Henry the 8th's time, and probably in the reign of his successors, (for the spirit and institutions of chivalry, were by no means even then utterly 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. 682. At the coronation of Elizabeth, Henry the 7th's wife, the Lord Fitzgerald, served as sewer; he was drest in his furcoat, with tabard-sleeves, a hood about his neck, and a towel 'above all; he preceded and served the dishes, which were all borne by knights. Lel. col. vol IV. p. 236. There is a story on record, which, if it has any foundation, proves the high estimation the sewer was held in, and the repulsability of his office, in the middle ages. We are told; "King Edmond, brother to Athylton, for the trouthe and dilygence that he found in his aflower, (fower), in his feryce doynge, that Kyng loved hym so gretly, that he put hymselfe in his enemies hentes to dye, to fave and defende his delyte beloved alwesse, in such a tyme as he hede in perill." Household tab. p. 36. 37. The court feudars of the 16th century degenerated miserably; 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.

"Slave be the sewer in serving in alway,  
"But swifte be thay after, taking the meate away  
"A speciall custome is used them amongst,  
"No good dish to suffer on borde to be long:  

"If
THE INTHRONIZATION OF ARCHBISHOP NEVILLE.

Sir Walter Worley, Marshal, and viii. other knyghtes for the Hall.
Also viii. Squyers, beside other two Seowers.
Sir John Malyvery, Panter.

The Sergeant of the Kings Ewerie, as Ewerer.
Greyloke and Nevel, keepers of the Cubborde.
Sir John Breaknock, Surveyor in the hall.

Estates syttyng at the hygh Table in the Hall.
First the Archbishop 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 Worcestere.

At the seconde Table in the Hall.
Thabbot of Saint Marias.
Thabbot of Fountaunce.
Thabbot of Salley.
Thabbot of Rivals.
Thabbot of Whynty.
Thabbot of Meux.

The Prior of Durisme.
Thabbot of Whaley.
Thabbot of Kirkehall.
Thabbot of Bylande.
Thabbot of Selby.
The Prior of Bridlyngton.

The Prior of Gisbrough, and other Priors to the number of xviii. syttyng at the Table.

At the third Table in the Hall.
The Lorde Montague.
The Lorde Cromwell.
The Lorde Scrope.
The Lorde Dacres.
The Lorde Ogle.
With xlviii. Knyghtes syttyng at the boorde.

At the fourth Table there.
The Deane of Yorke, Mynter, and the Deane of Saint Savior, with the brethren of the fayde Mynter.

At the fynfth Table in the Hall.
The Maior of the Staple at Calice, and the Maior of Yorke, with all the Worshippfull men of the fayde cite.

At the sixth Table.
The Judges of the lawe, four Barons of the Kynges Exchequer, and xxvi. learned men of lawe.

"If the dibe be pleasant, syther the fleche or fyhte,
"Ten handes at once swarne in the dibe;
"And if it be fleche ten kniues shalt thou see;
"Mangling the fleche, and in the platter see,
"To put there thy handes is peril without synte,
"Without a guantlet, or els a glove of mayle."

Burke’s egloges. Eg. 2d.

The two last lines remind us, Mr. Warne observes, of a saying of Giss, who declared it was not safe to sit down to a tarte-selat in one of the city-halls, without a busket-b散步 knife and fork. Note, adds he, that I suppose Mr. Quin borrowed his sun mata from black letter books. Wurt. Hist. Eng. poet. vol. II. p. 253, note (d).

* * * Estates.* Persons of high rank, noblemen, &c. In this sense the word is frequently used in our translation of the bible. Vide with chap. Mark, 49th verse.

X 2
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

At the left Table in the Hall.
Threscore and nyne worshipfull Esquires, wearyng the Kynges lyvery.

Estates sytyng in the cheefe Chamber.
The Duke of Glocester the Kynges brother. On his ryght hande the Duches of Suffolke. On his left hande the Countesse of Westmerlande, and the Countesse of Northumberlande, and two of the Lorde of Warwicke daughters.

At the second Table there.
The Barronnesse of Graytocke, with three other Baronneesses, and xii. other Ladies.

At the third Table there.
xviii. Gentlemewomen of the sayde Ladies.

Estates sytyng in the seconde Chamber.
The Lady Haftynge. The Lady Fitzhew. The Lady Haftynge. The Lady Fitzhew.

At the seconde Table there.
The Ladie Huntley, the Ladie Strangwicke, and viii. other Ladies sytyng at the table there.

Estates sytyng in the great Chamber.

At the second Table there.
The Earle of Westmerlande, the Earle of Northumberlande, the Lord Fitzhew, the Lord Stanley, and x. Barons more there.

At the third Table there.

In the lowe Hall.

Gentlemen, Franklins, and head Yeomen, foure hundred and xii. twyce syllled and served.

7 "Franklins," 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 Franklins, of the 14th century. Hospitality and conviviality seem to have been the most striking features of his character.

"An householder, and that a grete, was he:
"Saint Julian he was in his countre.

"His
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

In the Gallery.
Servauntes of noble men twyce fyled and servd, foure hundred and mo.

Officers and servauntes of Officers M.
Cooke in the kychyn Lxii.
Of other men servauntes, with Broches turners CXv.

The order of certaine Dyynne, as they were set foorth in course.
First, Brawe and Buitarde, with Malmsey out of course.

The first Course.
Frumentie, with Venison.
Potage Ryall.
Hart poudred for standarde.
*Roo poudred for Mutton.
Frumentie Ryall.
Signettes rosted.

Swanne with Galendine.
Capons with whole Geese rost.
Corbettes of Venison rost.
Beef.
Venison baked.
Great custard planted, as a futtletie.

The second Course.
First, Jelly, and parted rayynge to potage.
Venison in breake.
Pecocke in his Hakell.
Convyned, Roo reverfed.
Lardes of Venison.
Partridge roste.
Wodcockes rost.

Plovers rost.
Breames in fauce ponnyuert
Leche Cipres.
Fuller napkyne.
Dates in molde.
Cheftons ryall, a futtletie.

"His brede, his ale, was alway after one;
"A better viandde men was no wher none.
"Without heke mete never was his house,
"Of fish and steehe, and that so plenteoufe,
"It fyned in his house of mete and drink,
"And of all dainties that men couth of think.
"Aft the fonde fesons of the yer,
"So changid he his mete, and his fappere.
"Many a fat patriche ha he in mewe,
"And many a breme, and many a luce (jack) in fwee.
"Woe was his cooke, but that his fauces were
"Poinant and sharpe, and redy all his gere.
"His table dormaunte (faced) in the halle alway,
"Stode redy coverid all the longe day."

Chaucer Freere's Tale, v. 356.

8 "1 g 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 broch, because it broched or perforated the meat. Vide Jun. Etym. Ang. in Verh.

* "Roo," i.e. roe in the lieu of mutton.
+ "Corbettes," Gobbets, large pieces.
* "Pecocke in his hakell." I conceive this dish to have been, the peacock served up in all his splendor, with his feathers on, his tail expanded, and his neck or beak ornamented with gold.
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The thirde Course.

Blank desire.
Dates in Compoft.
Byters rost.
Feysauntes rost.
Egritics rost.
Rabittes rost.
Quayles rost.

Martynettes rost.
Great byrdes rost.
Larkes rost.
Leche baked.
Fritter Crispayne.
Quinces baked.
Chamblet viander, a suttletie.

Item Wafers and Ipocras, and Damaek Water to wafh in after dyner.\(^{10}\)

An other service of a dynner as it was set foorth,

First Brawne and Multerde out of course, servd with Malmsey.

The first course.

A suttletie of Saint George.
Viantte Cipres potage.
Partridge in brasill.
Pettels of Venisone rost.\(^{1}\)
Swanne rost.
Capons of greafe.

Teales rost.
Pyke in Harblet.
Wodeockes baked.
Partriche Leiche.
A Dolphin in foyle, a suttletie.
And a Hart for a suttletie.

The seconde course.

Brent Tufskin to potage.
Crane rost.
Cony rost.
Herenhew rost.
Curlewe rost.

Breame in Harblet.
Venison baked.
A Dragon, a suttletie.
A porte payne.
Leche Damaek, and Sampson a suttletie.

The thirde course.

Dates in compoft.
Pecocke with gyllt neb.
Reyes rost.
Rabits rost.
Partridge rost.
Redshankes rost.
Plovers rost.
Quayles and Styntes rost.

Larkes rost.
Tenche in gelly.
Venison baked.
Petypanel a marchpayne.
A suttletie, a Tart.
Leche Lumbart gyllt, partie gelly and a suttletie of Saint William, with his coate armour betwixt his handes.

Item Wafers and Ipocras when dyner was done.

Here

\(^{10}\) “Damaek water.” Probably perfumed water.
\(^{1}\) “Pettels,” &c. Legs of venison, or as we call them now, haunches.
Here foloweth the servyng of Fyfhe in order.

The first course.

First potage.
Almonde Butter.
Red Herrynge.
Salt fylych.
Luce falt.
Salt Ele.
Kelyng, Codlyng, and Hudocke boyled.
Thistlepoole rost.
Pyke in Harbeter.
Eleses baket.
Samon chynes broyked.
Turbut baket.
And Fritteres fryed.

The seconde course.

Frethe Samon jowles.
Salt Sturgeon.
Whyttynges.
Pylechers.
Eules.
Makerels.
Places fryed.
Barbelles.
Conger rost.
Troute.
Lamproye rost.
Bret.
Turbut.
Roches.
Salomon baket.
Lyngge in gelly.
Breame baket.
Tenche in gelly.
Crabbes.

The thiambre course.

Jowles of frethe Sturgeon.
Great Geles.
Broyled Conger.
Cheuenes.
Breames.
Rudes.
Lampronese.
Small Perches fryed.
Smeltes rost.
Shrypees.
Small Henetese.
Thistlepoole baket.
And Lofster.

Hereafter foloweth the service to the Baron-bishoip within the close of Yorke.

First the Uther must sce that the Hall be trymmed in every pouynt, and that the Cloth of efate $ be hanged in the Hall, and that foure Quyfions of efate be set in order upon the Benche, beynge 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 efate," A pallium, pall. or canopy which was suspened over the hight table, or at leaft over that part of it, where the moft honorable and exalted personages were seated.

|| "Cubberdes." Their cup-boards were different from those repositories of plate, chin, &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, falt, knifes, 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 treble vallable materials, the deficiency was supplied by plated or gilt vessels, which were denominated by our anfetors, "counterfoot vessel." Vide supra. and North. Houfe. 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 effate thereupon covered, with one Bafon of aslye; and therupon one Cup of aslye to take that flay 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 Knyfe, and one Spooone, and set the Salt right under the middef of the Cloth of effate, the Trenchers before the Salt, and the Bread before the Trenchers towards the rewarde, properly wrapped in a napkyne, the brode knyfe poynct under the Bread, and the backe towards the Salt, and the leffe Knyfe beneath that towards the rewarde, and the Spooone beneath that towards the rewarde, and all to be covered with a Coberpane of Diaper* of synke Sylke. *The Surnappe must be properly layde towards the Salt endlong the brode edge, by the handes of that dorenamed Yeoman of the Ewrye; and all other Boordes and Cubberdes must be made redy by the Ycman of the Pantry, with Salt, Trenchers, and Bread.

Alfo at the Cubberde in lyke maner must the Panter make redy, with Salt, Bread, Trenchers, Napkyns, and Spooones, with one brode Knyfe for the rewarde.

And when the Lorde and all the Strangers are come in, then the Marshall must appoynt Carver, Sewer, and Cupbearer, 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 dreffer, to knowe ye Cookes be redy, and when they be redy, he shall shewe the Marzial, and then the Marzial shall commaunde Carver, Sewer, and Cupbearer to walke at the Ewrie.

Thate done, the Yeoman of the Ewrie shall arme the Carver with one Towell from the left shouder to under the ryght arme, and geve the napkyne of effate for thaffay, and lay it upon the shouder of the Carver, and the Carvyses owne napkyne upon his left arme, and in lyke maner he shall arme the Sewer with an other Towell, from the ryght shouder to under the ryght arme.

Then

* "Diyer fylke." ** Diapering is a term in drawing. It chieflie serveth to counterfeit cloth of gold, silver, damask, branch velvet, camblet," &c. Peacham’s compleat Gent. p. 345. Chaucer has the word frequently.

"Upon a fede bay, trappid in felle,
Covered with cloth of gold diaprid velve."

Knight’s Tale, v. 2150.

That is embroidered, or intwoven with figures of flowers, animals, houses, &c. and in this sense we still apply the word to linen towells and table cloths.

"The farnappe, 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 sewer and other, and laying of the farnappe. The fewer shall laye the farnape on the board-end, whereas (whore) the bread and fait standeth; and lay forth the end of the same farnape and towell. Then the other should fasten his rodde in the forfald farnape and towell, and foe drawing it downe the board, doeing his reverence afore the Kinge, till it passe the board-end a good way; and then the fewer kneeling at the end of the board, and the other at the other, stretching the said farnape and towell, and foe the other to haue upp the end of the towell well on the boarde, and rife, goinge before the Kinge, doeing his reverence to the Kinge, on the same side the farnappe bee gone upon, and on that side make an effate with his rodde; and then goinge before the Kinge, doeing his reverence, and foe make another effate on the other side of the Kinge, and so goinge to the board’s end again, kneele downe to amend the towell, that there bee no wrinkles fave the effates. And then the other doeing his due reverence to the Kinge, goinge right before the Kinge with his rodde, the side of the same towell, there as the bafon shall stand; and doinge his reverence to the Kinge, to goe to the board’s end again; and when the King hath washed, to bee ready with his rodde to putt upp the farnape, and meete the fewer agaynst the Kinge, and then the fewer to take it upp." Vide Royal Houfe, efalb. p. 119. Nearly the same formalities and genuflections were observed in covering the table, and spreading the farnappe or double towell, for a great lord, an influence of which occurs in the account of this very feast; a proof of the strong attachment of our ancillors to pomp and magnificence, and of their taking the court for their model in what concerned culinary affairs, and the service of the table.
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

Then the Marshall with the Carver must go towards the hygh Table, and the Panter to folowe them, making their obeyance first in the middle of the Hall, and agayne before the hygh Deale: then the Marshall and the Panter must stand flyll, and the Carver must go to the Table, and there kneele on his knee, and then arys with a good countenance, and properly take of the Coverpane of the Salt, and give it to the Panter, which must stand flyll.

Then the Carver must remove the Salt, and set it under the left edge of the cloth of efsate towards the feconde meffe, and set your Bread beneath the Salt towards the seconde meffe, and let it remain flyll wrapped.

Then with your brode Knyfe remove your trenchers all at once tofore the Salt, or towards 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 meffe: then the Table cleanef, the Carver must take with his brode Knyfe a title of the uppermost Trencher, and give it to the Panter to eate for thatay thereof, and of the Bread give affay in lyke maner: then uncover your Salt, and with a cornet of Bread touch it in four partes, and with your hande make a floryshe over it, and give it the Panter to eate therof, 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 meffe, 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 eride in your left hande, and take four Trenchers, eche one after another, and lay them quadrant one beides another before the Lordes feate, and lay there principal a lofe on them, then set downe your Trenchers, and take up your Bread with your brode Knyfe, and cut therof three small pieces one after another, and lay them on the left hande of the Lorde, then cleanse the Table cleane.

In the meane time the Yeoman of the Ewrie kysfeth the Towell of eftate, and layeth it on the Marshall's left shouder, and he taketh the affay of the water, and geveth the Cupbærer the bafore of eftate, with the Cup of assay. Then the Marshall with the Cupbærer goeth to the Lorde, and there maketh their obeyfauncce. Then the Marshall kysfeth the Towell for his affay, and so layeth it on the left shouder of the Lorde of the house, or maister of the faine, yf any suche be, and the fame Lorde or maister fandel on the left hande of the Baron bishopp. Then the Marshall taketh the Cup of assay, and the Cupbærer putteth forth water into the sayde Cup, and drynketh it for the assay thereof, then he powreth forth water into the sayde Cup, and drynketh it, &c. and then powreth forth water out of the Bafore of eftate, into the § Bafore of assay. Then the Lorde

† "The hygh deafe." Here, the word deafe seems to be synonimous with table; originally its signification was different. In its earliest acceptation, the deaeus, or old English deas, was the compy (upended over the high table. Warren'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 praudente ad magnum memfum, quam deas vulgo appel- lamban,." In vit. Abbât. S. Alb. p. 92. See also the glossary to Matt. Par. in verb. The word dease was borrowed from the French daie, which signified the pallium placed over the head of the principal person at a magnificent feast. Warthin. v. I. p. 422. "Galii etiamman daie appellavit umbraculum quod capiti fedantis aut praelitis vel ceranis superponit." Du Breslin's gloss. tom. II. p. 41. 


§ "The bafore of assay." This was the vesse into which the assayer or taker poured a small quantity of the liquere intended for the Lord, and drank it off, previous to its being tasted by any one else. The cooks also, we found, observed the same ceremony with respect to every dish eat from the kitchin, and even the tallow intended for the great man's hands, was not placed before him without a lify of temptation. These 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 assayer was a post of some trust and confidence. There does not appear however to have been any particular person appointed to execute the duties
THE INTHRONIZATION OF ARCHBISHOP NEVILL.

Lorde or maister of the house dothe give ye Towel and to ye chefe dignite or prebendarie, to holde till the Bishop have washed, and then all other do wash 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 fyte before hym, except he be as good as he. Then the Carver taketh the Napkyn from his shoulder, and kyfeth it for his asay, and delvereth to the Lorde. Then taketh he the Spoune, dryeth it, and kyfeth it for his asay, and with the brode Knys he layeth it to the Lorde of his ryght hand, and so clenfeth the Table cleane, and then one Gentleman geveth Trenchers, Bread, Napkyn, and Spooes to the rewarde, and an other to the seconde meff in lyke maner.

Then the Church boorde is set, with the minifers thereof only, and other gentlemens minors at the Marshalle boorde set in order.

In the mean tyme the Sewer goeth to the dreffer, and there taketh asay of every dyse, and doth give it to the Steward and the Cooke to eat of all Forreges, Mutfarde, and other fawces. He taketh the asay with cornets of Trencher Bread of his owne cuttyng, and that is thus: He taketh a cornet of Bread in his hand, and toucheth three parts of the dyse, and maketh a florilhe over it, and geveth it to the aforesaid perfons to eate, and of every stewed meate, roast, boylde, or broylde, beynge fythe or flethe, he cutteth a little thereof, &c. And yt it be baked meate closed, unclofe it, and take asay thereof as ye do of fawces, and that is with cornettes of breade, and so with all other meates, as Cutfardes, Tarts, and Gelly, with other such lyke. The minifers of the Church doth after the olde custome, in fyngynge of some proper or godly Carol.

When all is in courece, the Marshall and the Sewer goeth togeather before the courese to the hygh Table, makyng their obeyance in the myddel of the Hall even before the hygh Table. Then the Marshall flaneth flyll, and the Sewer kneleth on his knee before the Carver, who receaveth every dyse in courese of kynde, and uncovereth them. Then the Carver of all potages and fawces taketh asay with a cornet of trencher bread of his owne cuttyng, he toucheth three partes of the dyse, and maketh a florilhe over it, and geveth it to the Sewer, and to hym that beareth the dyse, who kneleth in lyke maner, to eate for the asay therof. Then of your stewed meates, broylde, fryed, or rost meates, be it fythe or flethe, take asay therof at the myrd fyde with your brode Knys, and give it to the Sewer, and to the bearer of the dyse: and yt it be any manner of owle, take the asay therof at the outfyde of the thych or wyng: and if it be any baked meat that is closed, uncover hym, and take asay therof with cornettes dypt into the gravy, and give it to the Sewer, ut supra. And of all Cutfardes, Tarts, Marchpaynes, or Gelly, take thaffay with cornettes. And of all Suttlesies or Leches, with your brode knyfe cut a little of, and give it to the Sewer and Bearer, ut supra.

When duties of it; the seway maid assayly took the affaire, but other officers also are found to have done the same; such as the passer, who took the contents of the trencheders; 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 asay; and the cup-bearer who swallowed a small quantity of the liquor which he presented. At court also, the affray was taken by such of the people of rank as bore the wine or spices for the royal lips. Household &c. p. 112. A shadow of this custom still remains at St. James’s, where are two officers denominated seeons of the vessels.

¶ In feast great halls, were several 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 title 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 friend. The flaward with the domestics, 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 counsellors were admitted to the arch-bishop’s board. The bishops themselves sat at the almoner’s; the other guests at the Rewards. Pennant’s London, p. 20. The reward seems 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 fythe or sleshe, then make your saltes on this maner. Firft uncover your Salt. Then take your brode Knyfe in your ryght hande, and with the poynct thereof take up one Trencher, and laye it in your Nappyns ende in your left hande. Then with your brode Knyfe take a little Salt, and plane it on your Trencher tyll it be even. Then with your brode Knyfe cut your Salt quadrant, and lay it before the three principal Trenchers upon your four quadrant Trenchers, and in the meanye tymne the coure is served to the rewarde and second meffe.

Then the Salt must be served at the rewarde, and at the seconde meffe a standyng Salt is set without a cover, besideys the smal Saltes, which is made of bread properly triangleed of halfe Trenchers. Then the Church boorde is served, which are minifters of the Church, and no other straungers with them.

In the meanye tymne the Marshall goeth to the Butttery, to see the covered Cup be right served, and gaveth to the Butler his ayyaff, and delvereth to the Cupbearer the Cup of effate, and when the Cupbearer commeth to the Table, after his obeysaunce, he kneelth on his knee, and puttheth foorth thre or foure dorppe of Ale into the insyde of the cover of the Cuppe, and syppest it of for his ayyaff. Then he fettes the Cup besideys the Lorde and covereth it, and then all the Table is served with Ale. Marke when the firfte rolf meat be mygyne or sleshe is broken, then the Cupbearer goeth to the Seller, and when the Cupbearer commeth to the Table, he uyteh hym selfe as afore, &c.

And before this the Marshall is set, with the Chaplyne and Gentlemen of hootholde, with Strangers and Yeomen of hootholde, and serfe *.

The Uffier must see for the order of the Hall, and every place where his office doth lye. The Sewer muyst see that there want no fawces for any dylyne in his kynde. Then the Carver must see that the Lord have no foule Trenchers, but kepe them cleane, or else change them, and fo see that he have a good eye and a quicke hande, and not to be over haffte: then carve the Lorde of every dylyne a little, as they be set in by the hande of the Sewer, tyll the seconde couufe be redy, and so that ye have a good counsenaunce, although any thing do quayle in your handes. When the Lorde drynketh be it Wynne or Ale, the Cupbearer holdeth the cover under the Cup for the effate thereof, or else he maketh a profer of effate so farre as he may reache with his arme, not offending the Sewer in any wyfe.

And when the laft dylyne of the firfte courfe is set in, the Sewer goeth to the dreffers, and as he dyed at the firste courfe so he must at the seconde courfe in every poynct, as toucyng the ayyaff with other thynges, and when he is redy the minifters of the Churche do yffyn solemnly. Then the Marshall and the Sewer goeth together to the hygh Table before the courfe. Then the Marshall flandeeth flyll, and the Sewer kneelth on his knee, and delvereth every dylyne to the Carver, as he dyd in the firfte courfe. All this done, see the Lorde have no foule Trenchers, but gavethe hym cleane, and see he want no Breade, and so carve on to the laft dylyne: and when your Tart or Marchpayne is broken and set in, voyde your little Saltes immediately.

And

* 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 Club, p. 30, we find the following permission and regulation for the introduction of these guests. "Item, it is appoynted, that everye one of the said Duke's mencell servants have sitting in the halle certeyne persone; the chamberlaine five, the trewadyer five, the trefforer with his clerke five, the controller with his clerke three; the kerrers and miller of the horns every of them twoe; and every other gessyman one; and every two yeoman one." &c.

† "Marchpayne." Pascharas le Silciaríon: quidam amygdales vocant; Hermolass barbarus maxam panis dixit: vulgo maritium panem nuncupant. Jun. Etym. Ang. in Verb. March-pone, 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 entertainments at Cambridge. It is said that the university preferred Sir William Cecil.
And when the Dyner is done in the Hall, and taken up by the handes of the Ufficer, and the seconde mesle of the hygh Table is voyded, then the Panter taketh the standing Salt at the seconde mesle, and when a Gentleman hath taken awaye the voyder there, then an other Gentleman taketh up spoones, 2 voyder, fawcers, meate, and napyns of the rewarde.

The Lordes Cup of effate muss flande styll with Wyne. That done, the Gentleman at the rewarde must set in a voyder at the neather ende of the rewarde, 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 lyeth under the Knyves poynct 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 towards the rewarde, and lay your Knyves in order by the Salt, and so flande by whyle the Chaplyns have set in the almes dyse in this maner folowing.

The Chaplyn must take the almes dyse at the Cubborde, and bryng it before the boorde, and take the lofe of breade that flande on the almes dyse, and set it upon the tancher that lyeth upon the boorde, and then take the tancher and the lofe together, and set them upon the almes dyse, and with a good countenaunce take up the dyse, and delveryer to the Almner, and so depart.

Then with your brode Knyfe take up the whole Breade, and your whole flockes of Trenchers shaken abrode 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 shouder, then remove your voyder from you, and with your ryght hande take up the Cup of effate, and set it berydes the Spoones towards the rewarde. Then take your Napkyn's ende properly in your left hand, and set your Salt therwith behynde your Knyves towards the seconde mesle, and all must flande under the Cloth of effate, and then flande a little afyde: 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 aryse 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 fyt 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 Spoones and Knyves properly, and with his ryght hande to take up the Salt, bowynge his knockels neare together, with his obeyfaunce, and so returne to the Pantry.

Then the Sewer bryngeth forth Wafers and Rollers, with other Spyces before the Lorde, and in lyke maner Gentlemen at the rewarde and seconde mesle, and the Lordes Cupbearer, with other Cupbearers, to bryng in Ipocras, with other Wynes prepared: and that done, with your Napkyns cleane the Table.

Cesill, their chancellor, with two pair of gloves, a march-pane, and two sugar-loaves. Peck's Deiderara Curiosa, 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.

1 The voyder seems to have been that piece of furniture, which we at present call a tray.
THE INTHRONIZATION OF ARCHBISHOP NEVILLE.

Then the Sewer bryngeth the double Towell to thende of the reward upon both his armes, with an obeyfaunce, and kylfeth 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 tylle it be conveyed to the Marshall. Then the Marshall must properly uncloche thende of the Towell, and spreede it playne in the myddle of the Table before the Lorde: that done, he must haue a rodde in his hande lyke unto an arrow fleke, three quarters long, with a needle in the ende, puttyng the sharpe ende thereof under the Towell, through the farre fyde, holdeyng the nearer fyde to the rodde with his thombe, and alfo holdeyng the end of the Towell towards the Lorde for the eftate thereof, then make your obeyfaunce, and geve the fame ende to an other Gentleman towards the seconde meffe.

Then the Sewer at one ende, and a Gentleman at other ende, to pull the chiefe Towell harde and strayght. Then laye over the one Towell towards the neather fyde of the boorde, and pull the chiefe Towell harde and strayght. Then the Marshall must put the sharpe ende of his rodde under the chiefe Towell agaynish the Lordes ryght hande, and therrerwith tak hold of the farre fyde of the Towell, and holde fast the nearse fyde to the rodde with your thombe, and drawe the Towell half a yarde fowarde the reward, and lay the bought backewarde for the eftate thereof towards the reward, and after that an other of eftate in lyke maner towards the seconde meffe. Then with thende of your rodde take up the narowe fyde of the Towell, and lay it fowarde one hande brode, and stroke it over with your rodde from the eftate to the other. Then laye the second Towell straytewynynge it to that other Towell of eftate, and so make your obeyfaunce all and depart, and stande in the mydwarde of the Hall.

Then all the Chaplins must say grace, and the Minifters do syng. That done, the Lorde Cupbeare, with other Cupbearers do byngyn in water, and the Lordes Cupbeare taketh aßay as he did before dynere, and so fetteheth the Towell of aßay, and putteth forth Water of the Towell of eftate before the Lorde. Then every man walthe at the reward and seconde meffe, and at the Church boorde, and dryeth. Then the Sewer and Gentleman watter draweth the Towell as they dyd before the wathing, and the Marshall maketh his eftate as he dyd before the wathing. That done, the Cupbeare bryngeth in Ale, the Lord hath his aßay, ut supra, and drynkeith fyttyng, and al others, then do they aryfe, and ever the better the latter, and the Lord laft of all.

Then the Yeoman of the Ewre must take up the Table cloth, the Uther must fee the Table, chayres and floothes taken away in order. Then the Lorde must dryynke Wyne flondryng, and all other in lyke maner, and that done, every man departeth at his good pleisure.

§ The custom which prevails in this country is universally at present, of sitting long after dinner, drinking and carousing: it was practised 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 Holinng, chron. p. 26. b. 24. Also John and Steev. Scapheares, vol. VIII. p. 374. 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 dyed, as I you faye, "Lordes and Ladyes yede (tunc) to playe, "Some to tablis, and some to cheffe. "With ochir gamis more and leffe." MS. in Harl. lib. marked 2252.

Dancing also was often introduced as soon as dinner was finished. "After the dyner, in contingent the manyfrells, "of the chamber began to play, and then danced the Queene and the Countesse of Teurry, the Vicountesse Lile, "and the daughter of the said place. And thys doun they pat the tymne at games and in commonyng." Lel. co1.
vol. IV. p. 285. Again "After dynee the manyfrells played, and the Kyngge and the Queene, the Ladies, "Knyghtes,
"Knyghtes, gentylmen and gentylwomen dauncl'd; also some good bodys maid games of passe passe, and did varey wele." Idem, p. 296. Performers excelling on particular instruments were at this time attended to. Idem, 237. In an ancient poem, intitled "King Arthur," the afternoon spors of the court are thus depicted.

"Eche toke with her a companye
"The fyarefyt that feke myghte a spye,—syxty ladyes and fif;
"And went them downe anoon ryghten,
"Tham to play among the knyghtes,—well sfyle with outen fyrif.
"The Quene yede to the formesle ende,
"Betwene launfal and gasweyn the hende,—and after her ladyes bryght;
"To daunce they wente, al yo fame,
"To fe them playe, hyt was fayr game,—a lady and a knyght:
"They had menfrells of moche honours,
"Fydeles, sytlys, and trompoters,—and elles it were unrighyt;
"Ther they playde, for fathe to faye,
"After mete, the somerys daye,—all what hyt was neyr nyght."

No. 6.

Intronizatio WILHELMI WARHAM, Archiepiscopi Cantuar.
Dominica in Pasione, Anno Henrici 7. viceesimo, & 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 depty Sir Thomas Burgher knyght.

FIRST, the saide Duke sent before his Secretarie to the Lorde Archbishop’s officers
to know his lodging place, and to shewe his comynge. Also he sent his Harbyngers
to make provision for his servauntes lodgyng, for seuen score horfes, accordyng to the
composyon. Which lodgyng was prepared for hym fylle and Certayne of his servaunts
within the Priors lodgyng, and ryght well garnysshed agaynst his comynge.

The saide Duke came into Canterburie with an honorabile company, with two
hundrde horfes, at xi. of the clocke, which was honorably receaved with the Lorde
Archbishop’s officers, in the court within the Priors gate, against the South Church dore
of the Priorie, and so wayted on hym to bryng hym to his lodgyng in the Priorie, whiche
was feryed under the foureme folowyng.

Die Sabbati ad prandium Ducis.

Summa ferculorum in die Sabbati scz. cum servit. Archiepiscopi & Ducis. clixii. fercul.

Primus curfus.

Lyng in foyle.
Cunger p. in foyle.
Pyke in latrin. sauce.
Cunger. r'

Samon in foyle. r'
Carpe in sharpe sauce.
Ecales roth. r'
Cultarde planted.

vi.

2. curfus.

Frumentie royal mamonie to potage.
Sturgen in foyle, with Welkes.
Soles.
Breame in sharpe sauce.
Tenches Florithed.
Lampornes roth.

Roches fryed.
Quynce baken.
Tart melior.
Leche Florentine.
Fyttor annmel.

xi.

The
The fayde Duke soone upon his dynner demaunded of the Archbishops officers, which of that authoritie to put hym in posseffion in his office. It was aunswered theerto, that the Archbishops Stewarde and Surveyour had suche auuthoritie by worde, and not by wrytyng. This noble man content with this aunswerre, reputyng it sufficient, demaunded furthermore a convenient place where it should be done: Which was brought to my Lorde Archbishops privie closet, and there Sir Thomas Burgher, beyng then the fayde Archbishops Stewarde of his Libertie by patent, with the other two officers abovefayde, delveryed unto hym a whyte staffe in ligne of his office, the fayde Sir Thomas Burgher speaking a propoosition, with manie good wordes. And this noble Duke toke the layde whyte staffe in curteous maner profelyng his ductie, faying thefe 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 profite of the fame Archbishops. Whose deedes folowyng proved ryght well his wordes. For immediatly the fayde Duke, takyng with hym the Lorde Archbishops officers, toke a view of every house of office, to oversee the provisions, and to order it to be spent for their lordeis honor: and soone after was served at supper under this foume folowyng.

Die Sabbati ad coenam.

1. cursus.

| Lyng.          | Creame of Almondes.     |
| Pyke.          | Sturgon and Welkes.     |
| Samon in forry.| Samon broyled.          |
| Breames boked. | Tenche in jelly.        |
| Cunger r in foyle. | Perches in forry. |
| Eccles and Lampornes roft. | Dulcet Amber. |
| Leche comfort. | Tart of Proynes.        |
|                | Leche Granor.           |
| v.             | viii.                   |

Die dominica in aurora cum dominus Cantuar. ingredetur civitatem Cantuariae, strenuissimus dux Buck. erat ei obvius cum magna reverentia, & digno apparatu ad ecclefiæm S. Andreæ, ubi eum receptit honorifice. Et inde præceffit eundem Archiepiscopum, cum digna multitudine servitorum suorum, uffque ad magnam ecclesiæm Prioratus S. Thomæ, domino Archiepiscopo procedente pedefire & nudo pedes uffque ad candel ecclesiæam, ubi honorifice receptus est a Priori & conventu, & post orationes fuæ Sancto Thomæ, ingreffus est vestibulum cum clericis suæ 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.
Chamberleyne Sir Edward Poynynges, knyght.
Chief Buter Edward Duke of Buck. by his deputie Sir Thom. Burgher knyght. Cup
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.
Panter Sydhnam gent.
Marhals { Richard Minors
    { Wylliam Bulketrod } gent.
Ewer John Borne Sergeant, gent.
Uffers of the chamber { Brookes,
    { Wylliam Parife, } gent.
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.
Uffers { Robart Partetell.
    { Wylliam Wyllers.
Panter John Travor.
Almner Maister Thomas Cude.
Ewer Wylliam Chamber.
Butlers { Thomas French
    { Edmond Butler.

Officers for the great Hall.

First for the Prior’s boorde.
Marhals { Thomas Greneway.
    { Edwarde Rotheram.
    { Perdle.
Sewers { Richard Lichfeld.
Conveyour of service John Lampton.
Almner John Pate.
Panter Wylliam Chamberleyne.
Butlers { Clyfforde.
    { Talbot.

Officers for the Doctors boorde.
Marhals { Robert Cornwall.
    { Henry Jaskeine.
Sewer
cawdrye.
Conveyour of serv. Boleyn.
Almner Maister Morrice fervuant.

Panter
### Officers for the Knyghtes boorde.

<table>
<thead>
<tr>
<th>Role</th>
<th>Names</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marshals</td>
<td>Ambrose Keloyne</td>
</tr>
<tr>
<td></td>
<td>William Morley</td>
</tr>
<tr>
<td>Sewer</td>
<td>Cheverell</td>
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<tr>
<td>Conveyor of serv.</td>
<td>Richarde Walthe.</td>
</tr>
<tr>
<td>Almner</td>
<td>Richarde Kyng</td>
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<tr>
<td>Panter</td>
<td>John Ware</td>
</tr>
<tr>
<td>Butlers</td>
<td>George Baxter</td>
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<tr>
<td></td>
<td>John Bradkyrke</td>
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</tbody>
</table>

### Officers for the Barons boorde.

<table>
<thead>
<tr>
<th>Role</th>
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</thead>
<tbody>
<tr>
<td>Marshals</td>
<td>Richarde Crobelfeld</td>
</tr>
<tr>
<td></td>
<td>William Bedil</td>
</tr>
<tr>
<td>Sewer</td>
<td>Richard Caivelyce</td>
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<tr>
<td>Conveyor</td>
<td>William Prat.</td>
</tr>
<tr>
<td>Panterers</td>
<td>Wylliam Jones</td>
</tr>
<tr>
<td>Almner</td>
<td>Richard Harris</td>
</tr>
<tr>
<td>Butlers</td>
<td>Edmund de Lyne</td>
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<tr>
<td></td>
<td>John Not, servus Prior</td>
</tr>
</tbody>
</table>

### Officers for the little Hall, and great Chamber.

<table>
<thead>
<tr>
<th>Role</th>
<th>Names</th>
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</thead>
<tbody>
<tr>
<td>Marshals</td>
<td>John Burrell</td>
</tr>
<tr>
<td></td>
<td>John Waller</td>
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<tr>
<td></td>
<td>John Barnarde</td>
</tr>
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<td></td>
<td>Robert Perham</td>
</tr>
<tr>
<td></td>
<td>Wylliam Potkyn</td>
</tr>
<tr>
<td>Conveyors</td>
<td>John Gawfon</td>
</tr>
<tr>
<td></td>
<td>Michael Poynter</td>
</tr>
<tr>
<td>Almners</td>
<td>Robert Mifelden</td>
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<tr>
<td></td>
<td>Thomas Adams</td>
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<td></td>
<td>Thomas Gilbert</td>
</tr>
<tr>
<td>Panterers</td>
<td>John Hyll</td>
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<tr>
<td></td>
<td>Wylliam Shurlye</td>
</tr>
<tr>
<td></td>
<td>John Glade</td>
</tr>
<tr>
<td>Butlers</td>
<td>Wylliam Lyonelers</td>
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<tr>
<td></td>
<td>John Ware</td>
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<tr>
<td></td>
<td>Wylliam Porter</td>
</tr>
<tr>
<td>Surveyors</td>
<td>John Tylney</td>
</tr>
<tr>
<td></td>
<td>John Colman</td>
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<tr>
<td>Clarkes of the Kytchen</td>
<td>John Grigorie.</td>
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<tr>
<td></td>
<td>John Draper</td>
</tr>
<tr>
<td>Ewerers</td>
<td>Richarde Pemerton</td>
</tr>
<tr>
<td></td>
<td>John Howeles</td>
</tr>
</tbody>
</table>
Officers for the seeconde Chamber and the Chappell.

**Marshals**
- John Lucas.
- Thomas Maundfieled.
- Arnold Braynauate.
- Edmond Lathforde.
- Wylliam Cooke.
- Thomas Widington.

**Sewers**
- Wylliam Burne.
- Taylor.

**Conveyors**
- Wylliam Walter.
- Wylliam Grantham.
- Stadgood.
- Thomas Brother.

**Almners**
- Wylliam.

**Panters**

**Butlers**

Officers generally for the great Hall.

**Under Steward**
- Maister Robert Wykes.
- Maister Henry Ediall.

**Surveyors**
- Robert Crobelefeld.
- Thomas Garthe.

**Panters**
- John Long.

**Clarkes of the Kytchyn**
- Wylliam Chamberlen.
- Wylliam Thompson.
- Thomas Hyll.
- Wylliam Jons.

**Ewerers**

**Porters.**

**Kepers of the dore next my Lordes borde**
- Robart Darknall.
- Christopher Travar.
- John Par.
- Walter Smyth.
- John Michael.
- Wylliam Whyte.
- John Bartlet.
- John Hayward.
- Richard Bell.
- Thomas Bisher.
- Henry Jarvis.
- James Porter.
- Richard Macute.
- Wylliam Bever.
- John Sharnold.
- Wylliam Weffmer.
- Richard Chyld.
- Richard Hart.
- John Delves.
- John Bird.
- Richard Spencer.
- Wylliam Marmor.

Offices for the Halles
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

Die Dominica in jenticulo pro duce

Lynge whot.
Herrynges in race.
Pykes in Sace.
Carpe in ferry.
Eeles poudred, broyled.
Tenche fryed, in Arm. sauce.
Samon r° in Allowes.

The ordinance and maner of service at the introton of my Lorde Wylliam Warham, Archbishop of Canterburie, holden and kept in the fayde Archbishops Palace there, the ix. day of Marche, beyng on Passion Sunday, in the yere of our Lord M. D. iiiii. the xx yeere of the reigne of Kyng Henry the seuenth, 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, embattled and made with cowres, standyng on every towre a Bedil in his habite, with his staffe: and in the same boorde first the Kyng stytyng in the Parliament with his Lordes about hym in their robes, and faint Wylliam lyke an Archbishop stytyng on the ryght hande of the Kyng: Then the Chaunceler of Oxforde, with other Doctors about hym, presented the said Lord Wylliam, kneelyng in a Doctor's habite, unto the Kyng, with his commend of vertue and cunning, with these verfes,

Deditus a teneris studiis hic nofer alumnus
Morum, & doctrinae, tantum profectit, ut aulam
Illufrare tuum, curare negotia regni
(Rex Henrice) tui, pollit honorifice.

And the Kyng auspveryng in these verfes,

Tales effe decet, quibus uti facra majeflas
Regni in tutando debeat imperio.
Quare succipiam quem commendatifs alumnunm,
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, stytyng in a Towre with many Rolles about hym, with comfortable words of his promotion, as it appeareth in these verfes folowyng,

Est locus egregius tibi, virgo facrata, dicatus,
Publica ferveri quo monumenta solent.
Hic primo hunc fìtu dignabere, dignus honore.
Commendo fidei scrinia facra suae.

In the thirde boorde of the same Warner, the holy Ghofte appeared, with bryght beames proceeding from hym of the gyftes of grace, toward the fayde Lorde of the fealt, with these verfes,

Gratia te traxit donis coelestibus aptum:
Perge, parata manent uberiora tibi.

And
And then proceeded the course of service under this order.

Ordo serviti.

The Lorde Archbishop sittynge in the middle of the hygh boorde alone, whiche was served in this order:

Firft, the Duke on horsback,
i. The Heraldes of armes.

Primus curitus.

| Frumentie ryall and mammonie to potage. | Samon in foyle r.
| Lyng in foyle. | Carpe in sharpe sauce.
| Cunger p. in foyle. | Eeles rost r.
| Lampreys with galantine. | Samon baked.
| Pyke in latmer sauce. | Cuftarde planted.
| Cunger r. | Leche florentine.
| Halibut r. | Fryttor dolphin.

Hic notandum, quod dominus Seneschallus Edwardus dux Buck. praecessit solemne fervitium domini, equitando in digno appaerato, nudus caput, humili vultu, cum albo baculo insigni officii sii in manu sua, flando coram Archiepiscopo dum fercula apponerentur. Quibus appositis, humili inclinatione facta, cum bona humanitate abii in cameram suam, ubi serviebatur ei, cum servitoribus suis in prandio suo, ut poletca apparebit.

A subtiltite, as the last dyche served at the same course, of three flages, with vanes and towres enbatede, and in the first our Lady, and the Kyng prefenting the sayde Lorde in the habite of the matter of the Rolles, unto Saint Paule, sittynge in a towre betwixt Saint Peter and Saint Erkenwalde, with these veres:

Urbis Londini caput, ò doctissime Paule,
Hic regat & servet paftor ovile tuum.

And these Saintes with rolles proceeding from their mouthes aunsweryng in these veres,

Hic nisi praeclara morum indole preditus effet,
Haud perepetur ei tantus honoris apex.

In the seconde boorde of the same subtiltite, the consecration of the sayde Lorde. And in the thirde boorde of the same subtiltite, the installment of the sayde Lorde, garnished about with this proverbe and word, Auxilium meum a Domino.

A Warner with three Stages, with vanes and towres enbatede. In the first boorde, Saint Paule, Saint Erkenwalde, and the Kyng prefenting the sayde Lorde Archbishops in a Bishop's habite to Sainte Alphe, Saint Dunstan, and Saint Thomas, to hable hym to further dignities with these veres:

Est minor ista tuis sedes virtutibus, illa
Thomas, digna tuis est potius meritis.

And
And the holy Archbishops, with Saint Thomas in especiall, with benigne countenance aunfweryng in these veres,

O Willeme, veni, domini fíus cultor agelli.
Efto memnor quis honor, quæ tibi cura datur.

In the seconde boorde of the same Warner, the sayde three Archbishops presented the sayde Lorde to the holy Trinitie, and in the thirde boorde of the same stage a great multitude of Angels, Prophetes, and Patriarkes, from whom proceeded these veres,

Non decernunt exempla tibi sanctissima patrum
Sanctorum hoc ipso quos imitere loco.

And then proceeded the course of service under this fourme,

2. cursus.

Jolie Ipocras and prune Orendge to pottage.
Sturgeon in soyle with welkes.
Turbit.
Soles.
Breame in sharpé sauce.
Carpes in armine.
Tenches flourished.
Creveffes do.

Lamprons roft.
Roches fryed.
Lampeys bake.
Quince and Orenge bake.
Tart melior.
Leche Florentine.
Fyttor anmell.
Fyttor Pome.

A subtiltie at the same course with three stages, with vanes and towres enbateled.
In the firstt the sayde Lorde kneelyng, ravished as he goeth to Maffe before the Pope sittynge in a Throne with Cardinals about him, with other bishops putting the Pall upon his necke, the Pope extending his hande to the ende of the Pall with these veres,

Amplior hic meritis simili potiatur honor,
Suppleat & velitum sed vacante locum.

In the seconde boorde of the same subtiltie, the Intronization of my Lorde, with his clarkes and brethren about hym, takynge pollicession of his See. And in the thirde boorde a Church, and a Quyer with sanging men in Surpeffes, and Doctors in their gray Amifies at a Defke, with a booke written and noted, with the office of the Maffe borne up, and well garnyshed with angels.

In the thirde course Plate.

The sayde Archibishop was solemnly served with Wafers and Ipocras, and immediately after the Sewer with the two Marshals, with great solemnitie from the Ewrie boorde, the Sergeant of the Ewrie plikynge and folding it with great diligence, brought the Surnappe through the Hall to the hygh boorde, and the said 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 curtesie: and so the sayde Lord was hed,

† The same ceremony as mentioned in the foregoing intronization feast.
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 subtilties.
With Ipocras.

And so departed to his chamber.

Et sic finitur solemne servitium domini
in prandio pro predicto 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 dymyng chamber, and there was he served immediately of his service with his own servaunts. The service of both endes of the Archbishop's boorde, and the sayde Dukes service, served forth at one tymne from divers Kyatchyns, and from two divers serving places, and into little dishes with one service.

The Dukes service to his chamber.

2. Ferrula.

Primus cursus.

| 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 stuarpe sauce. |
| Ecles roff. |
| Breame in paste. |
| Custarde planted. |
| Leche comfort. |
| Frytto dolphyn. |

In mensa Ducis duo fercula $.$

In primo ferculo sedebant,
Edwardus dux Buck.
Dominus Clynton.
Edwardus Ponymes, miles.

In secundo ferculo sedebant,
Dns. Willelmus Scot, miles.
Dns. Thomas Kempe, miles.
Magr. Butler, serviens ad legem.

A subtiltie, a Kyng stytyng in a Chayre with many Lordes about hym, and certayne Knyghtes with other people standing at the Barre, and before them two Knyghtes rydyng on horfebacke in white harnesse, runnyng with speares at a Tyll as men of armes.

At

$.$ At the Duke's table was two benches; on the first fat, &c.
At the Archbishops boordes ende.

Primus curfus.

Lyke to the sayde Dukes service, except two dishes lefte in the whole courfe, with the same subtiltities. That is to say, Samon in sayl r. Ecles roff. At which boorde of the Archbishops did fy.

In dextra manu, Ad iatus finistrum,

Comes Essex.
Episcopus Mayoton. suffrag.
Prior ecclesiae Christi.

Dominus de Burgavenie.
Dominus de Brooke.
Abbas sancti Augustini.

At the Lorde Stewardes boorde.

Secundus curfus.

Joly Ipocras Tart to potage.
Sturgen in foyle, with Welkes.
Cunger r.
Breame in sharpe sauce.
Carpe in Ermine.
Tenches flothyed.
Crevesles dd.
Lampreys roff.

Samon in Alowes.
Soles fryed
Lampray piffr.
Tart melior.
Leche florentine.
Fryttor amnell.
Quinces and Orendge piffr. xv.

A Subtiltue. Saint Eustace kneelyng in a Parke under a great tree full of Roses, and a whyte Hart before hym with a crucifixe betweene his hornes, and a man by hym ledyng his horfe.

At the Archbishops boordes end.

Secundus curfus.

Lyke the sayde Lorde Stewardes service, with like subtiltities, except two dishes, that is to say, Crevesles dd. Lampreyes piffr.

For the Hall.

At the Brethrens boorde, 26. fercula.

1. curfus.

Rice molens potage.
Lyng p. in foyle.
Cunger p. in foyle.
Lamprey p. with galantine.
Samon r.'

Pyke in latmer.
Cuffarde ryall.
Leche Damatke.
Fryttor Dolphin.

ix.

Another
Another Boorde agaynst the sayde Brethren, in the middeft of the hall fete the maffier of the Rolles, Archdeacons, and Doctors, whiche were served with this like service at their first courfe, havyng 25. fercula.

A subtiltie made with vanes and towres, therin beyng Kyng Etheldrede sytyng in his chayre, and Saint Augustyne with other Monkes and other Doctors with hym, kneelyng before the Kyng, befeechynge hym of licence to preach the worde of God in his lande, to introduce the people into the fayth of Cristhe, the Doctors having rolles in their handes, looking towards the Bishop, wherein were written these worde.

Ergo vigilate super gregem.

At the brethernes boorde.

2. curfus.

| Joly Ambor. | Tenche floryshed. |
| Sturgen p. in foyle. | Eeles and Lamprons roft. |
| Turbyt r. in foyle. | Tart Lumbarde. |
| Soles. | Quince baked. |
| Bream de River. | Leche Cypres. |
| Carpe in fharpe fauce. | Frytter Colobyne. |

The saide maffier of the Rolles, Archdeacons, and Doctors, were served with the same service, at their seconde courfe.

Notandum, quod in omni mensa laterali aulae magne fedebant xxi. fercula ad minus.

A subtiltie. A Churche Abbay lyke, with many Altaries, and a Chayre set at the hygh Altare, and a Doctor sytyng therein, his backe turned to the Altar, lyke a Judge of the Arches, with certaine Doctors, and Proctors pleadynge caufes of the lawes of the Church before the sayde Judge.

For the Knighites boorde.

For the Maior and the Cities boorde.

For the Barons of the v. Portes boorde, and other Gentlemen.

The first and seconde courfe.

In like fort and such service as is before rehearsed at the Brethrenes service, and at the service of the maffier of the Rolles, Archdeacons, and Doctors boorde, with two sundry subtilties, as followeth.

The subtiltie served at the Maior of Canterburie his boorde, was a Caftle conveyed with a great number of men of armes within, stondynge in a Towne well garnished with the Maior and his brethren, and other of the comons.

The subtiltie served at the Barons of the v. Portes boorde, was a great Shippe, and therein stondynge the Barons of the Portes, with Tergates of their Armes in their handes, and a Sayle cloth beaten with Lions in half, and half shippe garnished with other ordinaunce that belongeth to a shippe.
|| For xi. Messes fet 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.
| Cuffarde ryall.
| Leche Damaflke.
| Fryttor dolphin.

Seconde course.
Joly Ambor potage.
Sturgen p. in foyle.
Turbut r.
Soles fryed.
Breame in sharpe sauce.
Carpes in sharpe sauce.

| Tenches florythed.
| Ecles with Lamprons roft.
| Tart Lumarde.
| Quinces piñtr.
| Leche Cypres.
| Fryttor.

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 piñtr.
| Leche Damaflke.
| Fryttor Dolphin.

Seconde course.
Joly Ambor potage.
Sturgen p. in foyle.
Carpe or Breame in sharpe sauce.
Samon r. in foyle.
Eeles roft.

| Oranges piñtr.
| Tart Lumarde.
| Leche Cypres.
| Fryttor Columbine.

|| "For eleven messes," &c. It seems to have been customary with our ancestors of the 15th and 16th centuries to eat \textit{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 viands was termed \textit{frisking 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 \textit{must} together. Vide notes to the North. Houle, book, p. 426. Formerly, the domestic economy of our great men extended to the like practice, as appears from the following ordinance, in the above mentioned book. \textit{Item that the saide clarke of the kychynge every day \textit{at fide of the cloke or even} in the morayne fayl not too appoint the larderer ande cookies, and to be with the said \textit{cookies at the kychynge oute of messes of beeffs, mutons, veles, and porkes that shal be cutte oute for the service \textit{for my Leones and the hous dwell for brakefells as for dynner and toppar}};" &c. North. Houle, book, p. 115.
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

The common fare. \[
\begin{align*}
\text{Summa ferculumorum magnæ aulæ cum mensa domini, & mensæ ducis opposit. in prima fessione} & \text{cccxxxiii. fercul.} \\
\text{In secunda fessione} & \text{cxxxv. fercul.}
\end{align*}
\]

Summa ferculumorum parvae aulæ in prandio ibidem lx. fercul.
Summa ferculumorum magnæ camææ in uno prandio l. fercul.
Summa seculæ camææ cum capell. xlii. fercul.

For the little Hall.

Eeles in forry pot.
Lynge p.
Samon or Eeles p.
Sturgen p.
Turbyt or Byrt.
Whyyng.
Bream or Eeles piitr.
Leche Cypres.
Quinces piitr.
Fryttor Pome.

For the Halles.

Eeles in forry pot.
Lynge p.
Herrynges alb. p.
Haddoke.
Whytyng.
Playce.
Eeles piitr.
Leche Cypres.

Summa ferculumorum le Halles ter situat. qual. vice cclx. fercul. vii. c. lxxx. fercul.
in codem prandio
Summa ferculumorum totius magnæ aulæ, in prima fessione primi diei, & secundæ camææ parvae aulæ, capellæ magnæ camææ, & secundæ camææ

In die dominica.

\[
\begin{align*}
\text{Summa ferculumorum totius magnæ aulæ in prima fessione primi diei, & secundæ parvae aulæ in prima fessione, & secundæ magnæ camææ S. Thomæ, & parvae camææ & capellæ cum trina fessione le Halles} & \text{m. ccc. lxxxv. fercul.}
\end{align*}
\]

Summa totalis ferculumorum in die Sabbati, & in die Dominica. m. d. xlvi. fercul.

For the Hall at the seconde dynner for Servitours.

Lynge in foyle.
Cunger p. in foyle.
Pyke in latmer fauce.
Lampreys with galantine.
Cunger r.

For my Lorde Archbyshoppes lorde Steward, and other Lords, syttyng at a boorde at nyght.

Joly Ipocras.
Tencce fierthyed.
Lampray piitr.
Quince and Orenge piitr.
Tart melior.

Halibut r.
Samon in foyle.
Cufarde planted.
Leche comfort.
Fryttor dolphin.

Leche Florentine
Marmalade.
Succade.
Comfettes. \{ with Ipocras.

In
In the lunae in castro in sequenti.

For my Lorde.

<table>
<thead>
<tr>
<th>The first course</th>
<th>Seconde course</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ryce molens potage.</td>
<td>Mamonie ryall.</td>
</tr>
<tr>
<td>Lyng p. in foyle.</td>
<td>Sturgen and Welkes p.</td>
</tr>
<tr>
<td>Cunger p. in foyle.</td>
<td>Turbyt r.</td>
</tr>
<tr>
<td>Pyke in Herblade.</td>
<td>Tenche in Grifel.</td>
</tr>
<tr>
<td>Haddock.</td>
<td>Crevelles de Mere.</td>
</tr>
<tr>
<td>Samon r.</td>
<td>Roches fryed.</td>
</tr>
<tr>
<td>Breame piltr.</td>
<td>Carpe broyled.</td>
</tr>
<tr>
<td>Leche comfort.</td>
<td>Chevin broyled.</td>
</tr>
<tr>
<td>Frytter Pome.</td>
<td>Eles and Lamprons rost.</td>
</tr>
<tr>
<td></td>
<td>Quynces pift.</td>
</tr>
<tr>
<td></td>
<td>Leche Florentine.</td>
</tr>
<tr>
<td></td>
<td>Marche pane.</td>
</tr>
<tr>
<td></td>
<td>Frytter Orenge.</td>
</tr>
</tbody>
</table>

For the board's ende.

<table>
<thead>
<tr>
<th>The first course</th>
<th>Seconde course</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rice molens potage.</td>
<td>Mamonie potage.</td>
</tr>
<tr>
<td>Lyng p. in foyle.</td>
<td>Sturgen and Welkes.</td>
</tr>
<tr>
<td>Cunger p. in foyle.</td>
<td>Breame in foyle.</td>
</tr>
<tr>
<td>Eles p.</td>
<td>Tenches in Grisell.</td>
</tr>
<tr>
<td>Pyke in foyle.</td>
<td>Roches fryed.</td>
</tr>
<tr>
<td>Haddock, or playce.</td>
<td>Carpe broyled.</td>
</tr>
<tr>
<td>Samon r.</td>
<td>Chynes of Samon broyled.</td>
</tr>
<tr>
<td>Breame piltr.</td>
<td>Eles and Lamprons rost.</td>
</tr>
<tr>
<td>Leche Damafke.</td>
<td>Quinces pift.</td>
</tr>
<tr>
<td>Frytter Pome.</td>
<td>Marche payne.</td>
</tr>
<tr>
<td></td>
<td>Leche Florentine.</td>
</tr>
<tr>
<td></td>
<td>Frytter Orenge.</td>
</tr>
</tbody>
</table>

For the Knyghtes, and Dukes counsell.

<table>
<thead>
<tr>
<th>The first course</th>
<th>Seconde course</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ryce potage.</td>
<td>Mamonie potage.</td>
</tr>
<tr>
<td>Cunger p.</td>
<td>Breame in foyle.</td>
</tr>
<tr>
<td>Eles p.</td>
<td>Tenche in Grisell.</td>
</tr>
<tr>
<td>Pyke in heurpe sauce.</td>
<td>Carpe broyled.</td>
</tr>
<tr>
<td>Haddock.</td>
<td>Chynes of Samon broyled.</td>
</tr>
<tr>
<td>Playce.</td>
<td>Eles and Lamprons rost.</td>
</tr>
<tr>
<td>Samon r.</td>
<td>Quince pift.</td>
</tr>
<tr>
<td>Breame piltr.</td>
<td>Leche Florentine.</td>
</tr>
<tr>
<td></td>
<td>Frytter Orenge.</td>
</tr>
</tbody>
</table>
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

For vi. principall messes in the Hall.

First course and seconde.

<table>
<thead>
<tr>
<th>Eele in forry pot.</th>
<th>Playe.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lyng p.</td>
<td>Samon r.</td>
</tr>
<tr>
<td>Samon p.</td>
<td>Breame piftr.</td>
</tr>
<tr>
<td>Eele p.</td>
<td>Leche Florentine.</td>
</tr>
<tr>
<td>Pyke in sharpe fauce.</td>
<td>Frittor Orenge.</td>
</tr>
<tr>
<td>Hadocke.</td>
<td></td>
</tr>
</tbody>
</table>

The common fare of both the Halles.

<table>
<thead>
<tr>
<th>Eele in forry pot.</th>
<th>Hadocke or playce.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Samon p.</td>
<td>Quinces and Tart piftr.</td>
</tr>
<tr>
<td>Eele p.</td>
<td>Leche Florentine.</td>
</tr>
<tr>
<td>Pyke in sharpe fauce.</td>
<td></td>
</tr>
</tbody>
</table>

Provisiones & Emptiones circa dictam Intronzationem.

De Frumento iiiii. 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 claret iiiii. dol. prec. sol. lxxiiii. s. iiiii. d. xiiii. li. xiiii. s. iiiii. d.
De vino alb. elect. unum dol. iii. li. v. s. viii. d.
De vino alb. pro coquina i. dol. iiiii. li.
De Malvafei i. but. iiiii. li.
De Offey i. pipe iii. li.
De vino de Reane ii. almes. xxiiii. s. viiiii. d.
De Cervifia Londini iiiii. dol. viii. li.
De Cervifia Cant. vi. dol. prec. sol. xxviiii. s. viiiii. li. xiiii. s.
De Cervifia Ang. bere xx. dol. prec. dol. lxxiiii. s. iiiii. d. xiiii. li. vii. s. viiiii. d.
De Speciebus in groff. simul cum le Sokettes. xxxiiii. li.
De Cera operat. & divers. luminar. iiiii. c. li. le c. xliiiii. s. viiiii. d. viiiii. li.
De Candel. albis iiiii. dd. le dd. xv. d. iiiii. li.
De Pan lineo & Canvas vi. c. uln. le uln. v. d. xiiii. li. xiiii. s.
De Lyngi iiiii. c. prec. c. iiiii. li. ix. li.
De Coddes vi. c. le c. xxiiii. s. viiiii. d. viiiii. li.
De Salom shopi. vii. bare. le bar. xxiiiiii. s. ixiiii. li. xiiiiii. s.
De Salom recent xl. prec. cap. viiiii. s. xiiiiii. li.
De Halce alb. xiiiiii. bare. le bar. viiiii. s. viiiii. li. xiiiiii. s.
De Halce rub. xx. cades. le cade iiiii. s. viiiii. d. iiiii. li. xiiiiii. s. iiiii. d.
De Sturgion shopi. v. bare. le bar. xxxiiii. s. viiiii. li. xiiiiii. s.
De Anguile shopi. ii. bare. le bar. xlviiii. s. viiiii. d. iiiii. li. xiiiiii. s. iiiii. d.
De Anguile recent. vi. c. prec. c. xliiiii. s. xiiiiii. li.
De Welkes viiiii. m. prec. m. v. s. xlixiiii. s.
De Pykes vi. c. le c. vi. s. xxviiii. li.
De Carpes c. prec. capit. xvi. d. vii. li. xiiiiii. s. iiiii. d.
De Breames viiiii. c. prec. c. xlviiii. s. xvi. li.

De
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

De Lampreys salf. ii. barel. le bar. xx. s. x. s.
De Lamprens recent. xiii. c. prec. in groff. xii. s.
De Congre salf. cxxiii. prec. cap. iii. s. xvii. li. xii. s.
De Roches groff. cc. prec. c. iii. s. liii. d.
De Seales & Popoff. prec. in groff. xxvii. s. viii. d.
De Pophyns vi. dd. le dd. iii. s. xxiiii. s.
De Piscibus mar. xxvii. s. le sames xi. s. iii. d. xiiii. li. xiiii. 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. xiiii. s. iii. d.
De oile Olivi v. lagen. prec. lagen. ii. s. x. s.
De mele i. barel. prec. xliii. s.
De Sinap. in groff. iiiii. s. iii. d.
De vino acri i. hoggish. viii. s.
De Vergei i. pipe. viiiii. s.
De Carbonibus cc. quart. prec. vii. s.
De Talhade & Pagot ii. m. prec. viiiii. s.
De deconduzione v. c. garnish. vaf. electr. capient. pro le garnish. x. d. xx. li. xvi. s. viii. d.
De vaf. ligneis lxxx. dd. prec. dd. viii. d. xlii. s.
De ephes lig. alb. iii. m. prec. vii. s.
De Ollis terreis xxii. dd. prec. lii. s.
In caragio flavi per terram & aquam xiiii. lii. s.
In ripendii Cocorum Londini & aliorum xxiiii. lii. vii. s. viii. d.
In regim. Haraldorum armorum le Trumpets, & aliorum mirmorum, &c. xx. li.
In pictura Throni & operatione de le Sotilites in facchrd & cera xvi. li.
In expensi. necessearisi una cum regard. datis diversi. per tonis venientibus} x. li.
cum divers. exhennis

Summ. v. c. xiiii. li. iii. s.

Ultra compositionem cum Duce pro foedis suis, & regardis expens. circa famulos
fuos, & ultra dictam suam per tres dies, in mancriis Archippis. Et ultra con-
ductionem legortum, &c. Ultra ea quae miissa sunt a Londino, & conductionsem
vaforum coquinariorum prater suas proprias: & remunerationem vaforum electri,
id eft, iiiii. garnish ii. dd. & vii. peces deperditor. Et xviii. peces northen
ruffettes: & alias multas provisiones de fuo, &c.

The fees of the hye Stewarde and cheefe Butler of this feast of coronization, as it
appeareth by composition betwixt Boniface Archbyhop of Canterburie on thone partie,
and Richard de Clare Earle of Glocefter and Hartsorde on thother partie, of certayne
cultomes and services whiche the forefaide Archbyhop clowmeth of the afoforefaide Earle
vizd. of the manors of Toneybridge, and hall of Reifstone, Horfmond, Meliton, and
Petitt, &c. for the whiche the afoforefaide Archbyhop asketh of the afoforefaide Earle, that
he shoule do hym homage and service of iiiii. knyghtes suite of the court of the fayde
Archbyhop for the afoforefaide manors. And that he should be the hye Stewarde of the
fayde Archbyhop, and of his succedors, at their great feast, when it shoulde fortune the
fayde Archbyhopp to be intronizet: And that he shoule be alfo the hye Butler of the
fayde Archbyhop and his succedors, with divers other suche services for the manors
aforefaide. And the forefaide Earle dyd clowme, and his heyres, for his service of
Stewardship, seven compenent robes of Scarlet, xxx. gallons of wine, xxx. pounde of
waxe for his lyght at the fayde feast, liverie of hay and oxes for foure fcore horie by two
nyghtes,
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

nyghtes, and the dishe and falt whiche shoude stande before the Archbyshop at the fayde fealte: and at the departure of the fayde Earle and his heyres from the fayd feast, he claymeth entertainment of three days at the colt of the Archbyshop, at iii. of his next manors by the fourue quarters of Kent, wherefoever he wyli; * ad sanguinem minuendum, do that he come thynker to foyndere but with fiftie horfe only. And for the office of the Buterlhip he clayned other vii. competuent robes of Scarlet, xx. gallons of wine, 1. pounde of waxe, liverie of hay and otres for three fcorne horfe for two nyghtes, and the cup where- with the Archbishops is served, and at the emptie Hoggesheades, and lykewyse al those that are drunke up under the barr the day folowing after the accompt made: so that yf vi. tunne of wine or leffe be drunke under the barr, they shall remayne to the Earle: and yf there be more then the aforfayde vi. al the refidue to remayne to the Archbyshop.

Memorandum, that Nicholas de Merquil alias Meuill (nowe lorde Coniaris) and maister Straungulph, lorde of the manors of Whyevelton, Semer, Efton, and Alderwyke, and holdyng + duas bovatas terrae in Pyton, and the maner of Domington, with the appurrenaunces in the Countie of Yorke, of the Archbyshop of Canterburie, by the servyce of doyng the office of Pantler, in the Palace of the Archbyshop on the day of his intoniration.

Memorandum, that An. Do. 1295. Gilbert of Clare, Earle of Glocester, receyved his whole fee of Robert of Winchelsey Archbyshop, as by composyion, for his Stewardhip and Butlerhip, and the fayd Gilbert receyved of Walter Archbyshop for his fee by composyion two hundred Markes, and Hugh of Audley, Earle of Gloucester, receyved of John Stratforde Archbyhop one hundred Markes, and the Earle of Stafforde, Lorde of the castle of Tunbridge, was at the intoniration of Simen Sudbury Archbyshop, and receyved for his fee fourtie Markes, and a Cuppe of sylver, grilt.

Memorandum, that there was hyred for the furniture of the intoniration of William Warham, befydes his sylver garnifes, in pewter, fuye hundred garnise], wherof was lost, and recompened, fourte garnishe, two dofen, and seven peeces.

Memorandum, that in the yere of our Lorde M. D. x. and in the xii. yere of Kyng Henrye the eyght, came Charles the fyft of that name, newly elect Empoure, to Dover, where the Kyng met hym, and dyd accompanie hym to Canterburie, and were receyved together, rydyng under one Canapie, at fainct Georges gate at Canterburie, and Cardinall Wolfe, 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 Friettes that were within xx. myles of Canterburie, with long Senufures, Crolles, Surpilleces, and Copes of the

* " Ad sanguinem minuendum." For the purpose of being bled. It does not tell much in favor of old English temperance, or decorum, that the Lord high Reward, at one of the most solemn entertainments which could be given, the intoniration fealt of an archbishop, should fo heat his blood, with the immoderate use of the good things displayed on the occasion, as to be under the necessity of having recourse to phlebotomical operations, to reduce it to its proper temperature. Such however was the case. The monks themselves seem to have practiced the same custom for a similar purpose, though they took care to veil every thing which tended to disparage their characters, and disclose their excellences, in mystery and darkness. Hence the decree in the statutes and ordinances of Lannfranc (concerning the rules to be observed by the benedictines) which respects the diminution of blood, seems to have been involved in a studied obscurity, that the profane laymen might not comprehend it. The monks it is true led an inactive life, and were consequently of grofs and plethoric habbits, which might occasion a necessity of bleeding now and then; but rarely five times during the year, was repeating the evacuation too often for men of temperance, let them be ever fo sedentary. Thus frequenty however did they use phlebotomy. ** The eft ordo " minusendi. Quoniam in anno potest generaliter minuandes, extra quas fine perturbato gravis infirmitates hexas minu-

+ " Dua bovatas." The borates or ooxgane differed in dimensions in different parts of England. Agard says, "This word is taken diversly, in some places fifteen acres, in some ten, and in some twelve." Arthur Agard's pref. to the explanation of obsolete words in domeflay book.

|| " Garnise." A fet or service, as we now call it, of dishes and plates.
THE INTHRONIZATION OF ARCHBISHOP WARHAM.

thr richeft, and fo they rode flyl together under the Canapie, until they came unto the west doore of Christes Churche, where they alighted, and were entertained there, and enaught on by William Warham Archbishop of Canterburie, and so sayd theyr devotions, and went in to the Archbyshop's palace. This was upon Witunday. And one nyght in the sayde Whitsewecke, there was a great triumphe made in the great Hall of the sayde Palace, wherein daunchd the Emperour with the Queene of Engelande, the Kyng of Engelande with the Queen of Arragon the Emperour's mother. This triumphe byng done, the tables were covered in the saide Hall, and the banqueting dyshes were served in, before which rode the Duke of Buckyngham, as Sewer, upon a whyte Hobby, and in the middel of the Hall was a partition of boordes, at whiche partition the Duke alighted of from his Hobby, and knelled on his knee, and that done, tooke agayne his horse backe, until he was almost halfe way unto the table, and there alighted, and dyd the lyke as before, and then rode to the table, where he delivered his hobby, and fewed knelleyng at the table where the Emperour was: and the Kyng with his retinue kept the other ende of the Hall.

Memorandum, that in the selfe same yeere Anno Domini 1564. when William Warham was intronizated Matthew Parker was borne, the vi. day of August next before, who byng preferred to the sayde Archbyshopricke, and confecrated in the fame the xvii. day of December in the yeere of our Lorde 1559. finshing the sayd Palace, with the great Hall, and al edifice therein, partly burned and fallen downe, and partly in utter ruine and decay, dyd repayre and reedifie agane al the houfes of the fame, in the yeere of our Lorde 1560. and 1561. as it is at this day. The charges and expences whereabout amounted to the summe of xiii. hundred and vi. poundes, xv. s. iii. d. as appeareth by the particuler booke drawen of the fame.
Additional Notes and Observations.

P. 1. 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 dregging the latter necessary. As animals however, are with difficulty fatted in hot climates, and their flesh in general is lean, and stringy; the Poli-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 putrify, 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 seasonings, 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 disguising 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 eatable dish. Formerly, the flesh of the bovse, 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 Monley Doilley, the French General; and Hollingshed tells us there was prepared for them on the occasion a magnificent banquet "of thirte or fortie dishes; and yet not
"one either of flesh or fowl; saving one of the flesh of a powdered Horse." Holl. 1192.

b. 50.

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 connection. 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, "Ανελατούτε των και φαγείτε τω συμποσίῳ "των. Draw out now, and bear to the governor of the feast." The compound word Αγχρυπιλος, 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 ελατος or ελατη, that the guests reclined on beds, whilst they sat their food. 2dly. From the two latter words τροπηλος, that their feasting rooms contained only ibrée beds or couches, according to the custom of the Romans, among which people, these entertaining apartments were (for that reason) denominated Triclinia. 3dly. That they had a kind of president at their feantal meetings, called Αγχρυπιλος. Interpreters are indeed divided, as to the precise meaning of this word. Some apprehend this officer anwered to the Greek συμποσιαρχος, of whom more will be said below; others, that he was nothing more than a regifterer, or person appointed to take the aflay; others again, that he was the chief guest; Poli Syn. in Loc. But the most probable supposition is that of Dr. Lightfoot, who conceives this governor of the feast, to have been the person 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 blessing 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 passages in Homer who mentions three sorts of feasts. 1st. The Δίσεδωρος, which contained two persons. 2d. The Σεβεως, on which they sat erect; and 3dly. the Κλευμος, the back of which inclined, and permitted them to fit 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 stood the beds, covered with cloth or tapestry, according to the quality of the master of the house; upon these 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 raised up, and their backs sometimes supported by pillows. If several persons lay upon the same bed, then the first lay on the uppermost part, with his legs stretched out behind the second person’s back; the second’s head lay below the navel, or bosom of the former, his feet being placed behind the third’s back; and in like manner the third, fourth, fifth, and the rest. For though it was accounted mean and fordid 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 Pison. Persons beloved commonly lay in the bosoms of those who loved them; thus the beloved disciple in the gospel, lies in the bosom of our blest Saviour at the celebration of the Passover. John xiii. 23. So Juvenal—

"Cæna fedet, gremio jacuit nova nupta mariti."
To these may be added the testimony of Pliny. "Caenabat Nerva cum paucis, Vejento "accumbebant 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 passage in the gospel, where Peter beckons to John, to enquire of our Lord who his betrayer should be. Dicumbentibus ergo Christo et Discipulis, accubuit Petrus a 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 haec res transfigebatur). Petrus ergo supra caput Christi Johannem prospechantem, mati cum excitat, ut de re interroget. Vide Poli Syn. in Loc.

The διπτων or supper (the chief meal among the Greeks) consisted of three parts. The first course was composed of herbs, eggs, oysters, and the oioyesa, a beverage similar to the Roman Pumulus. The second seems to have been more substantial, at which fiel, and made dishes were served up. The third, according to Athenaeus, the most superb of all, consisted chiefly of sweaetmeats. Athenae. lib. 4. c. 27. The Greeks had several officers who presided over, and regulated their entertainments. In the first place, there was the συμποσιαρχος or president. Plutarch tells us that the Symposiarch was a perfon chosen from the guests, the one who appeared to be the most facetious, convivial, and bard-headed of the party; τον συμποσιου συμποσιοκρατητα, μητε τι μαθαυν ευλωτηι, μητε προς το πινον ασφενθηι. Sym. Lib. 1. Quæst. 4. It was his businefs to encourage cheerfulness, but preferve sobriety among the guests; not preventing them from taking a moderate glafs, but carefully guarding against intoxication. Idem. The βασιλευς or king, determined the laws of good fellowship, and saw that each man drank his proportion of wine. The διπτως divided, and gave his portion of food to every one; and the oioyesa 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 chear the heart, and put the company in spirits; if a guest refused to drink the customary potations, he was not permitted to remain within the convivial circle; the laconic decree was then enforced: Πινον εν τιε ως; and the refractory guest obliged to depart. Cic. Tusc. Quæst. 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 Arngrim Jonas. Crymg. Lib. 1. c. 6. p. 54. 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 alio longe, canitis si cognita, vitae
Mors media eft. Certe populi quois depicisti Arctos
Felices errore suo! Quos ille timorum
Maximus haud urget lethi metus; inde ruendi
In ferrum mens prona viris, animaque capaces
Morit: et ignavum relictum parcere vitae.

Lucan Lib. 1. This disposition is strongly exemplified in the following instance. A young Dane (an inhabitant of Lomburg) having been taken prisoner, was sentenced to die;
die; while the executioner was preparing to execute the sentence the youthful hero addressed him in these words. "Strike, said he, the blow in my face. I will fit without shrinking; and take notice whether I once wink my eyes, or betray one sign of fear in my countenance. For we inhabitants of Lomburg 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. Bartholomus de Cauf. Contemp. Lib. i. c. 5. Mallet's North. Ant. Vol. I. p. 205.

Monkisf Sensuality, P. 16. Note ‡. The following letter will further display the foul practices 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.

"Pleaseth it your worship to understand that yesternight we came from Glastonbury to Briftow. I here vend you for relics two flowers, wrapped up in black sarcenet, that on Christmas even (horā ipa qua natus Christus fuerit) will spring and burgeon (_blocksom_ 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 cæna dominii, pars petrae quem natus erat Iesus in Bethlehem; belike Bethlehem affords plenty of stone. These are all of Maiden Bradley; whereof is a baby father Piorur, who hath but six children, and but one daughter married yet of the goods of the monastery, but trufing 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 confidering his fragilitie, gave him licence to keep a xebore; and he has good writing, sub plumbio, to discharge his conscience, and to choose Mr. Underhill to be his ghostly father; and he to give him plenam remissionem.——I fend you also our Lady's girdle of Bruton, red filke, a solemn relic, lent to women in travail. There is nothing notable; the brethren be kept to starreight, that they cannot offend; but fain 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 lies!—The wandering Dominican, whatever his other vices might be, had not that of hypocrisy. He made no secret of his attachment to sensual gratifications, nor pretended to an abstinence which he did not profess. One of that order, thus confesses their propensity to good cheer. "Sanctus Dominicus fit nobis semper amicus, cui canimus—fucissati aniliagens—fratres qui non curant non 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 inftalled 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
“give the following account of this feast, not that posterity might imitate this coarseness.
“but rather might admire it.”

<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
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<tbody>
<tr>
<td>Of wheat 53 quarters, price</td>
<td>19</td>
<td>0</td>
<td>0</td>
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<tr>
<td>Of malt 58 quarters, price</td>
<td>17</td>
<td>10</td>
<td>0</td>
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<tr>
<td>Of wine 11 tun, price</td>
<td>24</td>
<td>0</td>
<td>0</td>
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<tr>
<td>Oats for the guests as well within as without the gates of the</td>
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<tr>
<td>city, 20 quarters, price</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>For spice</td>
<td></td>
<td>28</td>
<td>0</td>
</tr>
<tr>
<td>For 300 lb. of wax, price</td>
<td></td>
<td>8</td>
<td>0</td>
</tr>
<tr>
<td>Almonds 500 lb.</td>
<td></td>
<td>3</td>
<td>18</td>
</tr>
<tr>
<td>Thirty ox carcasses, price</td>
<td></td>
<td>28</td>
<td>0</td>
</tr>
<tr>
<td>Of hogs 1000, price</td>
<td></td>
<td>16</td>
<td>0</td>
</tr>
<tr>
<td>Of muttons 200, price</td>
<td></td>
<td>30</td>
<td>0</td>
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<tr>
<td>Of geese 1000, price</td>
<td></td>
<td>16</td>
<td>0</td>
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<tr>
<td>Of capons and hens 1000, price</td>
<td></td>
<td>6</td>
<td>5</td>
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<tr>
<td>Of pullets 473, price</td>
<td></td>
<td>3</td>
<td>16</td>
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<tr>
<td>Of pigs 200, price</td>
<td></td>
<td>5</td>
<td>0</td>
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<tr>
<td>Of swans 24, price</td>
<td></td>
<td>7</td>
<td>0</td>
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<tr>
<td>Of Rabbits 600, price</td>
<td></td>
<td>15</td>
<td>0</td>
</tr>
<tr>
<td>Of fentis de braun 16 (or shields of brawn), price</td>
<td></td>
<td>3</td>
<td>5</td>
</tr>
<tr>
<td>Of partridge, mallards, bitterns, and larks</td>
<td></td>
<td>18</td>
<td>0</td>
</tr>
<tr>
<td>Of earthen pots 1000, price</td>
<td></td>
<td>15</td>
<td>0</td>
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<tr>
<td>Of salt, 9 quarts (tis 9 fummas. But 'tis without doubt a miflake,</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>for salt was never so low as 1/4 the bushel), price</td>
<td></td>
<td>0</td>
<td>10</td>
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<tr>
<td>De fephis 1400. Mugs I believe, or wooden cans, to drink in, or it</td>
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<tr>
<td>may be black jacks</td>
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<td></td>
<td></td>
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<tr>
<td>Dishes and platters, or trenchers 3300</td>
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<tr>
<td>De fepis and gachis. (Scapa is a broom or besom, and by its use, a</td>
<td></td>
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<tr>
<td>penitentary discipline. But what gachis signifies I know not. (Ga-</td>
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<td></td>
<td></td>
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<tr>
<td>cha were culinary instruments, or oven forks, vide</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Du Frene in Verb. Editor.) price</td>
<td></td>
<td>8</td>
<td>4</td>
</tr>
<tr>
<td>Of fish, cheese, milk, onions, &amp;c. price</td>
<td></td>
<td>2</td>
<td>10</td>
</tr>
<tr>
<td>Eggs 9600, price</td>
<td></td>
<td>6</td>
<td>10</td>
</tr>
<tr>
<td>Of saffron and pepper, price</td>
<td></td>
<td>1</td>
<td>14</td>
</tr>
<tr>
<td>In coals and setting up furnaces, price</td>
<td></td>
<td>2</td>
<td>8</td>
</tr>
<tr>
<td>In 300 ells of canaeum, canvas or flax, price</td>
<td></td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>In making up tables, trestles, and dresters, price</td>
<td></td>
<td>1</td>
<td>14</td>
</tr>
<tr>
<td>Given to the cooks, and their boys</td>
<td></td>
<td>6</td>
<td>0</td>
</tr>
<tr>
<td>To the ministrels or music</td>
<td></td>
<td>3</td>
<td>10</td>
</tr>
</tbody>
</table>

The sum total is 287£. 7s. taking in the presents and gratuities. At this feast there were fix thousand guests that sat down at the tables, and they had three thousand messes. And therefore instead of quo respondentes (at the end of this account) I would read correspondentes: answering to, or letting opposite to, each other. And so there was a mess to each couple. Chronicon Pretium, p. 69, 70.

P. 23. “The peacock also.” That this bird continued to adorn the English table till the beginning of the 16th 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. Servit, 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 pike made its appearance, out of which, on its being opened, a flock of living birds flew forth, to the no small surprise 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 incrustation, 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 pike, and presented by the Dukes to 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 befuddled by this active gambol.

"He may perhaps in tail of a sheriff’s dinner,
Skip with a Rhime o’th table, from New-Nothing,
And take his Almane leap into a custard,
Shall make my lady mayors, and her fisters,
Laugh all their hoods over their shoulders."


P. 24. et Infra. "The Minstrel." That the Joculator of William the Conqueror, was a gleeman, bard, or minstrel, and a very different character from the domestic 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, glees, &c. accompanying them at the same time, with the harp, tabret, or some other musical instrument. Du Cange Glos. Tom. IV. 1762. Supp. c. 1225. This further appears from Fabian. The old chronicler, speaking of Blaebride, an ancient British king, who was renowned for his skill in poetry and music, calls him "a conynghe musicyan, 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. 1. c. 22. A plain proof that in Fabian’s time, the Joculator, 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 country, in the month of September, as he lay in his bed, one nam’d Alexander Carlisle, that was serjant of the Minstrels, came to hym in grete "haste, and bade hym aryfe, &c." Vide a remarkable fragment, &c. ad Calc. Sprotti Chron. Edit. Hearst Oxon. 1729. So also in an old French poem mentioned by Mr. Warton, a Minstrel is represented travelling from London, clothed in a rich tabard, who met the king and his retinue. The monarch asks him a variety of questions; particularly
ADDITIONAL NOTES AND OBSERVATIONS.

particularly his Lord's name, and the price of his horfe. These questions the miniftrel evades, by impertinent answers, and at last presumes to give his majesty advice. Watt. Hist. Eng. Poet. Vol. I. p. 8. Note (f). Edward IV. was particularly partial to miniftrels; a circumstance which accounts for the extraordinary freedom used by theurgeon 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 musique, 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 less 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 of those 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, thofe 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 fhew," says Hentzner, "one of our company, Thobias Salander, Doctor of Phyfick, had his pocket picked of his purse, with nine crowns du Soleil; which without doubt was fo 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 lesson, he shall sit at the water board, and have nothing unto his dinner, but bread and water; and if he absente himself wilfully, he shall be punished whenever he comes to dinner or supper."

The
ADDITIONAL NOTES AND OBSERVATIONS.

The three following are for the preservation of morality and decorum.

"If any man be a customeable swearer, or spetally by the maffe, he falleth into
"perdycon after his degree; if he be one of my ladies counsell or a greate officer, he
"loofeth 12d; a gentleman 4d; a yeoman 2d; or groome 1d; a padg (page) ob. (a
"half-penny).

"Alfoe that no man mistreat any man, his wife, his daughter, or his servante,
"in payne of leafeinge his fervice.

"Alfoe that noe man make debate in the house, for if he doe, and drawe a weapon
"withall, he lefeth his fervice without redemption; and if yt be within the house or
"without, he shall have admonition to beware, and at the seconde tym to be excluded
"out of his service." Vide Household Etabl. p. 32, 33.

In the ordinances for the Household of George Duke of Clarence, made the 9th of
December, 1469, 8th Edward IV. is the following general conftitution for the fame
laudable purpoles.

"Item, it is appointed and ordeigned, that the steward, the sauer, and countroller,
"or twoe of them, shall calle afore them in the counting-house, all the faid duke's
"sueruantes, commanding and treatyng charging them, in the faid duke's behalfe, to
"be of worthless, honefte, and vertuous conversation, abjuringe themselves from
"vicious rule and suspected places; and also refraining them from feditious language,
"variances, difcentions, debates, and frayes, as welle within the feide duke's courte
"as without, where thorough any defcandre or misgovernance might growe; and if
"any contrary to this commandement offend, that he lefe a moneth's wages at the
"fyrst offence; at the second 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. Etabl.
P. 89.

To this note I beg leave to add a conjectural explanation of the word Breaveament,
p. 49. "All other officers that must be at the breaveament, &c." The breaveament 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 householder articles consumed on the preceding
day, and the manner of their consumeion. I am led to conclude this, from the follow-
ing regulation in the Northumberland Household Book, p. 114. "Daily. Item that
"the breaveaments of th'expenfe of the house be kept every day in the countnyng-hous
"at two tymes on the day, that is to say, Fyrst tymke incontinent after the dyner, and
"the seconde tymke at after loper when lyverys is serveyd at hye tymes as principall fefits
"as Cryffynnas, Eftre, Saint-George-Tyde, Whitfontide, and Alhallowtide; and at
"any other tymes when there is any great repaire of ftrangeres in the hous bicaus th'officers
"shall not forgett for long beringe it in there myndes."

"Preliminary discourse, P. 11. I have had occasion to remark, that a considerable
degree of confequence 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 the very-favoured domestics. The conqueror himself beftowed
several portions of land on his cooks, and among the rest a manor on Robert Argyllon, to
be held by the following service. The Reddits may perhaps have been one of those
dishes, in which the palate of the regal epicume 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 Diligrout; and if there be fat (or lard) in the mefs, it is called Maupigryrm.

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 pottage called Diligrout, 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 pottage.

And at the coronation of King James II. the lord of the manor of Bardolfe in Addington, Surrey, claimed to find a man to make a mefs of Grout 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 Grout, 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. *Latē coqui ad coquinandum tantum ingrediantur.* Regula canoniciorum Metenium Chrodegangii, cap. 3. Du Frenæ in Verb. Coquis.

"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 keep of St. Bartholomew's Hospital, Sandwich, Anno Dni. 1569, among the expenses of entertaining the mayor with a dinner upon St. Bartholomew's day, is the following item. "For turnynge the spytte tisid." And in "Gurners Needle," a comedy written about the year 1550, Diccon, a roguish 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 golip's cup in my time have I tafted,
And many a brrute-spit have I both turned and bafted.
Many a piece of bacon have I had out of their balkes,
In running over the country, with long and very walkes."


Page 24. Note. In addition to what I have said relative to the hour of dinner among our forefathers, I shall make a short extract from an old volume, which will throw some further light on that subject, and give us a few curious particulars respecting the culinary history.
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History of the university of Oxford in the 16th century. "Of dinner. When foure 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 maye. 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 befe with potage, bread and beere and no more. The quantity of befe was in value an half a penny, for one mouth: sometimes if hunger contrayned, they would double their commons." Affredly we may exclaim with some truth, Tempora mutantur et nos mutamur cum ilis. "Of supper, about foure hous, or fixe after we have dined, the time is convenient for supper, which in the universities is about five of the clocke on the afternoone, and in poor mens houes, when leisure will serve." Vide "The Haven of Health, by Thomas Cogan, Master of Arts, and Bachelor of Phyficke." P. 184. Human manners and fashions are in a state of constant mutation; and he whole 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 sately dames of Edward the IVth's court, rose with the lark, 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 astonished, 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 silly countrymen for a coxcomb and a fop. Fines Morrison in his travels, thus advises the travelled Englishman against the use of the fork. "Also 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 spoon 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 disagreable 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 wereimmered seven centuries ago.

Porpsies, Seals, &c. The fastidiousness of modern epicurean 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 moast polished nations of Europe, during the 15th and 16th centuries. The powdered (or salted) horse seems to have been a dish in some esteem. Grimald herself did not escape the undisguising 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 lye—I saw also at another feast, such kind of "meat as eaten, as are wont to be fene, but not eaten; as a Boyle roged, a cat in gely, "little bayars with what (boe) broth, frowges fried, and divers other sortes of meates, "which I saw them eat, but I never knew what they were till they were eaten." And no wonder he was thus at a los with respect to the contents of the dishes, 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 "fare exceed in variety of dishes at noblemen's boards, that neither they have ap- "perite to eate, nor yet they can tell the names of the dishes." To such perfection had the. German cooks arrived in the art of disguising simple viands; a faculty the French had instru'ed 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 fealties now a dayes, that it will not in a manner breake his "heart, and water his plantes" (i. e. make the tears trickle down to his feet.) "The "onely fynces that have bene brought out of Calicute, and the manner of furnishing of "our boards brought out of France, hath difftred our nation utterly." The dial of "princes, compiled by the Reverend Father in God Don Anthony, &c. imprinted by "Richard Tortill An. Dni. 1582. Bl. Let. C. 18. fo. 434. While we are thus con- "sidering the curious dishes of old times, we may curiously mention the singular diet of "two or three nations of antiquity, remarked by Herodotus. The Androphagi, (the Can- "nibals of the ancient world) say's this delightful clastic, greedily devoured the carcases of "their fellow creatures; while the inoffensive Caloi (a Scythian tribe,) found both food and "drink in the agreeable nut of the Pontic tree. The extraordinary dish of the Illedones, "on funeral occasions, at the feast given by the son of the defunct, was composed of a "variety of meats, shred into pieces, amongst which they mingled the body of the deceased parent, "after cutting it up for the purpose; κατανεμοντα και τοι τα δειμα πατεμα ζωες, ὁμοιο- "ζυντος ἐστὶ πατη τα μαρα δοκεντα προστοοντα. The Latophagi lived entirely and deliciously, "on the sweet Lethian fruit of the Lotus tree. The savage Iugloloyste esteemed a living "serpent or lizard the most delicate of all morfels; while the capricious palate of the "Lygantine, preferred the ape to every thing elxe. 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 immersed 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 nauseas, from which "both decency and nature revolt. The following denunciation of ecclesiastical punish- "ment and cenfure, against those who indulged the beastly propensity above alluded to, will explain what I mean. "Qui comedit scabiam, aut vermiculos, qui pediculi "dicuntur, vel urinam bibit, vel feriania comedid: si infantes sint vel pueri, vapulent: "si virili aetas, viginti dies parenteant; et utrique cum impudicione manus episcopi "fanentur." Exstat in Burchardi Decret. lib. xii. cap. LXXXIV. ex patrimental "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 "C. 2
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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.

"Sotiltes, 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 warrens were ornaments of the same nature, which preceded them. It seems probable, that the splendid deferent frames of our days, ornamented with the quaint, and heterogeneous combinations of Chinesc architecture, Arcadian swains, fowl, fish, beasts, and fanciful representations drawn from Heathen mythology, are only the remains of, or, if more agreeable to the modern ear, refinements on, the Old English Sotiltes. Our ancestors however were at times very whimsical in the decorations of the table, and introduced representations, which would be extremely offensive to the models of present days. Indeed in ages of ignorance, before men have acquired just ideas of propriety, politeness, 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 unrefrained 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 dishonoured with filthy expressions, and obnoxious 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 Shakespeare, 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 1327, of the creation and the fall of man; Adam and Eve both appeared in pars naturalibus on the stage, conversing on their state of nudity, and the means by which they might cover themselves; and they propohe, according to the stage direction, to make themselves Subligacula a foliis, quius tegant pudeas. This extraordinary exhibition was beheld by a numerous assembly of both sexes, with great composure; a strong proof that these gross speculations were not considered either as remarkable or improper in this age. MSS. Hav. 2013. cited by Mr. Warne Hift. Eng. Poetry, Vol. I. p. 243. Note (t). Every one, at all conversant 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 Perizomas; 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 beaus, and well-dressed gentlemen, were distin- guished 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 membra virilia, pudendaque muliebris, which were formed of paffry, 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 mottoes within them, to the same end. Vide Le Grand's Histoire de
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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 fingularis facerdotibus parochialibus, ne iphi parochianis fuis die "pauechatis tefles fecu hoflias loco panis benediciti minifrent, ne ex eijua miniiftatione, "feu receptione erubefcentiam eviare videantur, fed panem benedicium faciant, ficut "aliis diebus dominicis fieri confuevit." Stat. Synod. Nicolai Epif. Andegavenfis An. 1263. Du Fresne fubjoins, "Ubi pro evihare legendum puto irrihare: forte enim "intelliguntur paniculi, feu oblatæ in teficularum figuram formatae, quas in hoc feflo "Pauechali loco panis benediciti dariant." Giov. Tom. III. p. 1109.

FINIS.