

Cloves. N° 20. Dishes are flourished with them, 22. 158. Editor's MS. 10. 27. where we have *clowys gylefres*, as in our Roll, N° 194. *Powdour gylefre* occurs 65. 191. Chaucer has *clowe* in the singular, and see him v. Clove-gelofer.

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

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

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

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

^p Lister, Præf. ad Apicium, p. xii.

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

powder,