THE
FORME OF CURY,
A ROLL
OF
ANCIENT ENGLISH COOKERY,
Compiled, about A.D. 1390, by the
Master-Cooks of King Richard II,
Presented afterwards to Queen Elizabeth,
by Edward Lord Stafford,
And now in the Possession of Gustavus Brander, Esq.
Illustrated, with Notes,
And a copious Index, or Glossary.

A MANUSCRIPT of the Editor, of the
same Age and Subject, with other congruous
Matters, are subjoined:

[Signature]

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

GUSTAVUS BRANDER, Esq.

SIR,

I RETURN your very curious Roll of Cookery, and I trust with some Interest, not full I confess nor legal, but the utmost which your Debtor, from the scantiness of his ability, can at present afford. Indeed, considering your respectable situation in life, and that diffusive sphere of knowledge and science in which you are acting, it must be exceedingly difficult for any one, how well furnished forever, completely to answer your just, or a 2 even

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even most moderate demands. I intreat
the favour of you, however, to accept for
once this short payment in lieu of better,
or at least as a public testimony of that
profound regard wherewith I am,

SIR,

Your affectionate friend,

and most obliged servant,

St. George's day,
1789.

S. PEUGEOT.

P R E.
PRE FACE

TO THE

CURIous ANTIQUARIAN READER.

W I T H O U T beginning ab ovo on a subject so light (a matter of importance, however, to many a modern Catius or Ammahnius), by investigating the origin of the Art of Cookery, and the nature of it so practised by the Antediluvians*; without dilating in the several particulars concerning it afterwards.

* If, according to Petavius and Le Clerc, the world was created in autumn, when the fruits of the earth were both plentiful and in the highest perfection, the first man had little occasion for much culinary knowledge: roasting or boiling the harder productions, with modes of preserving those which were better ripened, seem to be that was necessary for him in the way of Cury. And even after was displaced from Paradise, I conceive, as many others do, he is not permitted the use of animal food [Gen. i. 29.]; but that is was indulged to us, by an enlargement of our charter, after the Flood, Gen. ix. 3. But, without wading any further in the yument here, the reader is referred to Gen. ii. 8. seq. iii. 17. b 25.
amongst the Patriarchs, as found in the Bible, I shall turn myself immediately, and without further preamble, to a few cursory observations respecting the Greeks, Romans, Britons, and those other nations, Saxons, Danes, and Normans, with whom the people of this nation are more closely connected.

The Greeks probably derived something of their skill from the East, (from the Lydians principally, whose cooks are much celebrated,) and something from Egypt. A few hints concerning Cookery may be collected from Homer, Aristophanes, Ariflotle, &c. but afterwards they possessed many authors on the subject, as may be seen in Athenæus. And as Dietetics were esteemed a branch of the study of medicine, as also they were afterwards, so many of those authors were Physicians; and the Cook was undoubtedly a character of high reputation at Athens.

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

* Athenæus, lib. xii. cap. 3.


* Athenæus, p. 519. 660. 

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As to the Romans; they would of course borrow much of their culinary arts from the Greeks, though the Cook with them, we are told, was one of the lowest of their slaves 5. In the latter times, however, they had many authors on the subject as well as the Greeks, and the practitioners were men of some science 6, but, unhappily for us, their compositions are all lost except that which goes under the name of Apicius; concerning which work and its author, the prevailing opinion now seems to be, that it was written about the time of Heliogabalus 7, by one Calius, whether Aurelianus is not so certain) and that Apicius only the title of it 8. However, the compilation, though not in any great repute, has been several ages published by learned men.

The Aborigines of Britain, to come nearer home, had no great expertness in Cookery, as they d no oil, and we hear nothing of their butter. They used only sheep and oxen, eating neither hares, though so greatly esteemed at Rome, nor hens, nor eels, from a notion of superstition. Nor did they eat 1. There was little corn in the interior part of the

Priv. Life of the Romans, p. 171. Litter’s Pref. p. iii. but
Caeb. ad Capitolin. 1. c.
Litter’s Pref. p. ii. vi. xii.
Fabric. Bibl. Lat. tom. ii. p. 794. Hence Dr. Bentley ad
ii. ferm. 8. 29. cites it Pseudapicius. Vide Litterum, p. iv.
island, but they lived on milk and flesh; though it is expressly asserted by Strabo that they had no cheese. The later Britons, however, well knew how to make the best use of the cow, since, as appears from the laws of Hæl Dæs, A.D. 943, this animal was a creature so essential, so common and useful in Wales, as to be the standard in rating fines, &c.

Hengist, leader of the Saxons, made grand entertainments for king Vortigern, but no particulars have come down to us; and certainly little exquisite can be expected from a people then so extremely barbarous as not to be able either to read or write. 

Barbari homines a sepientrione, (they are the words of Dr. Lister) casco et ferina suberuda viditantes, omnia condimenta adjectiva respuerunt.

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

1 Caesar de B. G. v. § 10.
5 Lister. ad Apic. p. xi. where see more to the same purpose.
foaded to be christened, and called Æthelsfæne. Now 'tis certain that Hardicnut stands on record as an egregius gutton, but he is not particularly fa-
mous for being a curious Viander; 'tis true again, that the Danes in general indulged excessively in feasts and entertainments, but we have no reason to ima-
gine any elegance of Cookery to have flourished amongst them. And though Guthrum, the Danish prince, is in some authors named Gormundus; yet this is not the right etymology of our English word Gormize, since it is rather the French Gourmand, or the British Gormod. So that we have little to say as to the Danes.

I shall take the later English and the Normans togethers, on account of the intermixture of the two nations after the Conquest, since, as lord Lyttelton observes, the English accommodated them selves to the Norman manners, except in point of temperance in eating and drinking, and communicated to them their own habits of drunkenness and immoderate feasting. Erasmus also remarks, that the English in his time

2 Speed’s History.
5 Menage, Orig. v. Gourmand.
6 Lord Lyttelton, Hist. of H. I. vol. iii. p. 49, were
were attached to plentiful and splendid tables; and the
fame is observed by Harrison. As to the Normans,
both William I. and Rufus made grand entertain-
ments; the former was remarkable for an immense
paunch, and withal was so exact, so nice and curious
in his repasts, that when his prime favourite Will-
iam Fitz-Osberne, who as Steward of the household
had the charge of the Cury, served him with the
feast of a crane scarcely half-roasted, he was so
highly exasperated, that he lifted up his fist, and
would have struck him, had not Eudo, appointed
Dapifer immediately after, warded off the blow.

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

\* Harrison, Decript. of Britain, p. 165, 166.
\* Stow, p. 102. 128.
\* Lord Lyttelton observes, that the Normans were delicate in
their food, but without excess. Life of Hen. II. vol. III. p. 47.
Lyttelton, IV. p. 298.
\* Godwin de Præful. p. 695, renders Carver by Dapifer, but this
to name no more, Spelm. in voce. The Carver was an
officer inferior to the Dapifer, or Steward, and even under his con-
trol. Vide Lcl. Collect. VI. f. 2. And yet I find Sir Walter Manny
when young was carver to Philippa queen of king Edward III.
Barnes Hill. of E. III. p. 111. The Steward had the name
of Dapifer, I apprehend, from serving up the first dish. V. supra.
then often occupying this post, and sometimes made bishops from it. He was under the Dapifer, as was likewise the Cocus Dominica Coquina, concerning whom, his assistants and allowances, the Liber Niger may be consulted. It appears further from Fleute, that the chief cooks were often providers, as well as dressers, of viands. But Magister Coquina, who was an esquire by office, seems to have had the care of provision, A.D. 1340, and to have nearly corresponded with our clerk of the kitchen, having authority over the cooks. However, the Magnus Coquus, Coquorum Praepositus, Coquus Regius, and Graus Queux, were officers of considerable dignity in the palaces of princes; and the officers under them, according to Du Fresne, were in the French court A.D. 1385, much about the time that our Roll was made, "Queux, Aideurs, Asleurs, Paiges, Souffleurs, Enfans, Sauffiers de Commun, Sauffiers devers le Roy, Sommiers, Poulliers, Huissiers." 

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

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* Lib. Nig. Scaccaritii, p. 347.
* Fleute, H. cap. 75.
* Du Fresne, v. Magister.
* Du Fresne, ibid.
* Du Fresne, v. Coquus. The curious may compare this liid with Lib. Nig. p. 347.
though under the Cellarer, if he were not a monk, he nevertheless was to enjoy the portion of a monk. But it appears from Somner, that at Christ Church, Canterbury, the lardyrer was the first or chief cook; and this officer, as we have seen, was often an ecclesiastic. However, the great Houses had cooks of different ranks; and manors and churches were often given ad cibum and ad viaticum monachorum. A fishery at Lambeth was allotted to that purpose. But whether the cooks were monks or not, the magistri coquinarum, kitcheners, of the monasteries, we may depend upon it, were always monks; and I think they were mostly ecclesiastics elsewhere: thus when Cardinal Otto, the Pope's legate, was at Oxford, A.D. 1238, and that memorable fray happened between his retinue and the students, the magister coquorum was the legate's brother, and was there killed.

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

1 Du Fريف, v. Coquus.
= Somner, Append. p. 36
a Somner, Ant. Cant. Append. p. 36.
* Somner, p. 41.
† Somner, p. 36, 37, 39, 59. texius,
‡ Somner, i. c.
killed. The reason given in the author, why a person so nearly allied to the Great Man was assigned to the office, is this: "Ne procuraretur aliquid veneforum, quod nimir [i.e. valde] timebat legatus," and it is certain that poisoning was but too much in vogue in these times, both amongst the Italians and the good people of this island; so that this was a post of signal trust and confidence. And indeed afterwards, a person was employed to take the affaire, as it was called, both of the messes and the water in the ewer, at great tables: but it may be doubted whether a particular person was appointed to this service, or it was a branch of the Seer's and cup-bearer's duty, for I observe, the Seer is sometimes called Præsul, and the cup-bearer raftes the water elsewhere. The religious houses, and their presidents, the abbots and priors, had their days of Gala, as likewise their walls for strangers, whom, when persons of rank, they often entertained with splendour and magnificence. And as for the secular clergy, archbishops and bishops, their feasts,
of which we have some upon record, were so superb, that they might vie either with the regal entertainments, or the pontifical suppers of ancient Rome (which became even proverbial), and certainly could not be dressed and set out without a large number of Cooks. In short, the fatirists of the times before, and about the time of, the Reformation, are continually inveighing against the high-living of the bishops and clergy; indeed luxury was then carried to such an extravagant pitch amongst them, that archbishop Cranmer, A.D. 1541, found it necessary to bring the secular clergy under some reasonable regulation in regard to the furnishing of their tables, not excepting even his own.

After this historical deduction of the *Ars coquina*ria, which I have endeavoured to make as short as possible, it is time to say something of the Roll which

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* That of George Neville, archbishop of York, 6 Edw. IV. and that of William Warham, archbishop of Canterbury, A.D. 1504. These were both of them inthronization-feasts. Leland, Collectan. VI. p. 2 and 16 of Appendix. They were wont minvare fanguinem after these superb entertainments, p. 32.

* Hor. II. Od. xiv. 28. where see Manf. Dacier.

* Sixty-two were employed by archbishop Neville. And the hire of cooks at archbishop Warham's feast came to 23 l. 6 s. 8 d.

* Strype, Life of Cranmer, p. 451, or Leu. Coll. ut supra, p. 38. Sumptuary laws in regard to eating were not unknown in ancient Rome. Erafm. Colleq. p. 81. ed. Schrev. nor here formerly, see Leu. Coll. VI. p. 36. for 5 Ed. II.
Is here given to the public, and the methods which the Editor has pursued in bringing it to light.

This vellum Roll contains 196 formula, or recipes, and belonged once to the earl of Oxford. The late James, esquire bought it at the Earl's sale, when a part of his MSS were disposed of; and on the death of the gentleman last mentioned it came into the hands of my highly-esteemed friend, the present liberal and most communicative possessor. It is presumed to be one of the most ancient remains of the kind now in being, rising as high as the reign of king Richard II. However, it is the largest and most copious collection of any we have; I speak as to those times. To establish its authenticity, and even to stamp an additional value upon it, it is the identical Roll which was presented to queen Elizabeth, in the 28th year of her reign, by lord Stafford's heir, as appears from the following address, or inscription, at the end of it, in his own hand-writing: 'Antiquum hoc monumentum oblatum et missum est majestati vestrae viceeimo septimo die mensis Julij, anno regni vestri fidelissimi vicefimo viij ab

4 I presume it may be the same Roll which Mr. Hearne mentions in his Lib. Nig. Scaccarii, I. p. 346. See also three different letters of his to the earl of Oxford, in the Brit. Mus. in the second of which he tells the Roll a piece of antiquity, and a very great rarity indeed. Harl. MSS. N° 7523.

1 See the Proem.
humilimo vestro subdito, vestraq majestati fidelifimo

E. Stafford,

Hæres domus subversæ Buckinghamianæ.

The general observations I have to make upon it are these: many articles, it seems, were in vogue in the fourteenth century, which are now in a manner obsolete, as cranes, curlews, herons, seals, porpoises, &c. and, on the contrary, we feed on sundry fowls which are not named either in the Roll, or the Editor's MS. as quails, rails, teal, woodcocks, snipes, &c. which can scarcely be numbered among the small birds mentioned 19. 62. 154. So as to fish, many species appear at our tables which are not found in the Roll, trouts, flounders, herrings, &c. It were easy and obvious to dilate here on the variations of taste at different periods of time, and the reader would probably not dislike it; but so many other particulars demand our attention, that I shall content myself with observing in general, that where-

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This lord was grandson of Edward duke of Buckcy, beheaded A. 1521, whose son Henry was restored in blood; and this Edward, the grandson, born about 1571, might be 14 or 15 years old when he presented the Roll to the Queen.

1 Mr. Topham's MS. has /seas/ among the fish; and see archbishop Neville's Fens, 6 E. IV. to be mentioned below.

1 Of which see an account below.


3 As to carp, they were unknown in England. R. H. Fuller, Worth in Suffolk, p. 58. 115, & Oxon, Hist. 1058.
as a very able Italian critic, Latinus Latinus, passed
minister and unfavourable cenure on certain seem-
ingly strange medleys, disgusting and preposterous
messes, which we meet with in Apicius; Dr. Lister
very sensibly replies to his strictures on that head,
that these messes are not immediately to be rejected,
because they may be displeasing to some. Plutarch
tellifies, that the ancients disliked pepper and the
four juice of lemons, insomuch that for a long time
they only used these in their wardrobes for the sake
of their agreeable scent, and yet they are the most
wholesome of all fruits. The natives of the West
Indies were no les averse to fate; and who would
believe that hops should ever have a place in our
common beverage\(^1\), and that we should ever think
of qualifying the sweetness of malt, through good
houfe-wifry, by mixing with it a substance so egre-
giously bitter? Most of the American fruits are ex-
ceedingly odorous, and therefore are very dis-
gusting at first to us Europeans; on the contrary, our
fruits appear insipid to them, for want of odour.
There are a thousand instances of things, would
we recollect them all, which though disagreeable to
taste are commonly usfed into our viands; indeed,
\textit{custom} alone reconciles and adopts sauces which are
even nauseous to the palate. Latinus Latinus there-
\[\text{\textup{\textsuperscript{1}}} \text{The Indians still call the hop \textit{cattiva cibo}. There was a peti-
tion against them t. H. VI. Fuller, \textit{Worth.} p. 317; \&c. Evelyn,}
\textit{Sylva,} p. 201. 469. ed. Hunter.\]
fore very rashly and absurdly blames Apicius, on account of certain preparations which to him, forsooth, were disrelishing. In short it is a known maxim, that *de gustibus non est disputandum*;

And so Horace to the same purpose:

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

Hor. II. Epist. ii.

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

Our Cooks again had great regard to the eye, as well as the taste, in their compositions; *flourishing* and *finishing* are not only common, but even leaves of trees gilded, or silvered, are used for ornamenting messes, see No. 175. As to colours, which perhaps would chiefly take place in *itterties*, blood boiled and fried (which seems to be something singular) was used for dying black, 13. 141. saffron for yel-

*Liöer, Praef. ad Apicium, p. xi.
low, and sanders for red ⁴. Alkenet is also used for colouring ⁵, and mulberries ⁶; amydon makes white, ⁴³; and turnefole ⁷ peumus there, but what this colour is the Editor proffesses not to know, unless it be intended for another kind of yellow, and we should read peumus, for jaunus, orange-tawney. It was for the purpose of gratifying the sight that setilves were introduced at the more solemn feasts. Rabelais has comfits of an hundred colours.

Cury, as was remarked above, was ever reckoned a branch of the Art Medical; and here I add, that the verb curare signifies equally to dress viuials ⁴, as to cure a distemper; that every body has heard of Doctor Diet, kitchen physick, &c. while a numerous band of medical authors have written de cibus et alimentis, and have always className diet among the non-naturals; so they call them, but with what propriety they best know. Hence Junius ⁸ Δείσιον Ευκρινές εστι νυς, ac speciatim certa viuus ratio, quals a Me- ⁹ dicis ad tuendam valetudinem praferibitur ¹⁰. Our

\* No 68. 20. 58. See my friend Dr. Percy on the Northumber-
land-Book, p. 415. and MS Ed. 34.

\* No 47. 51. 84.

\* No 93. 132. MS Ed. 37.

\* Perhaps Turmerick. See ad loc.

\* Ter. Andr. I. 1. where Donatus and Mad. Dacier explain it of Cooking. Mr. Hearne, in describing our Roll, see above, p. xi, by an unaccountable mistake, read Fary instead of Cury, the plain reading of the MS.

\* Junii Etym. v. Diet.

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

Explicit coquina que est optima medicina.

There is much relative to eatalbes in the Schola Salernitana; and we find it ordered, that a physician should over-see the young prince’s wet-nurse at every meal, to inspect her meat and drink.

But after all the aysement of physicians and philosophers, our processses do not appear by any means to be well calculated for the benefit of recipients, but rather inimical to them. Many of them are so highly seasoned, are such strange and heterogeneous

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compositions, meer olios and gallinawfrees, that they
seem removed as far as possible from the intention of
contributing to health; indeed the messes are so re-
tundant and complex, that in regard to herbs, in
No. 6, no less than ten are used, where we should now
be content with two or three: and so the tallad,
No. 75, consists of no less than 14 ingredients. The
physicians appear only to have taken care that no-
thing directly noxious was suffered to enter the forms.
However, in the Editor’s MS. No. 11, there is a
prescription for making a colys, I presume a calis, or
invigorating broth; for which see Dedley’s Old Plays,
vol. II. 124. vol. V. 148. vol. VI. 355. and the
several plays mentioned in a note to the first mentioned

I observe further, in regard to this point, that the
quantities of things are seldom specified, but are too
much left to the taste and judgement of the cook,
who, if he should happen to be rash and inconsider-
ate, or of a bad and undistinguishing taste, was ca-
ble of doing much harm to the guests, to invalids
especially.

Though the cooks at Rome, as has been already
noted, were amongst the lowest slaves, yet it was not
so more anciently; Sarah and Rebecca cook, and so

1 See also Lytie’s Euphues, p. 282. Cavendish, Life of Wolley,
2 151, where we have calis, male; Cole’s and Lyttleton’s Diet,
and Junius Etymolog. v. Collice.

* See however, No. 191, and Editor’s MS II. 7.
do Patroclus and Automedon in the ninth Iliad. It were to be wished indeed, that the Reader could be made acquainted with the names of our master-cooks, but it is not in the power of the Editor to gratify him in that; this, however, he may be assured of, that as the Art was of consequence in the reign of Richard, a prince renowned and celebrated in the Roll, for the splendor and elegance of his table, they must have been person of no inconsiderable rank: the king’s first and second cooks are now esquires by their office, and there is all the reason in the world to believe they were of equal dignity heretofore. To say a word of king Richard: he is said in the proeme to have been ‘accounted the best and ryalliest vyand [curious in eating] of all esté kynges.’ This, however, must rest upon the testimony of our cooks, since it does not appear otherwise by the suffrages of history, that he was particularly remarkable for his niceness and delicacy in eating, like Heliogabalus, whose favourite dishes are said to have been the tongues of peacocks and nightingales, and the brains of parrots and pheasants; or like Sept. Geta, who, according to Jul. Capitolinus, was so curious, so whimsical, as to order the dishes at his dinners to consist of things which all began with the same letters. Sardanapalus

\[ xvi \]

Vide the proeme.

See above.


Jul. Capitolinus, c. 5.
again, as we have it in Athenæus⁴, gave a *premium* to any one that invented and served him with some novel care; and Sergius Orata built a house at the entrance of the Lucrine lake, purposely for the pleasure and convenience of eating the oysters perfectly fresh. Richard II. is certainly not represented in story as resembling any such epicures, or capricciolo's, as these. It may, however, be fairly presumed, that good living was not wanting among the luxuries of that effeminate and dissipated reign.

My next observation is, that the meffes both in the Roll and the Editor's MS, are chiefly soups, potages, ragouts, hashes, and the like hotche-potches; entire joints of meat being never served, and animals, whether fowl or fowl, seldom brought to table whole, but hacked and hewed, and cut in pieces or gobbets; the mortar also was in great request, some meffes being actually denominated from it, as *mortercus*, or *morterelys*, as in the Editor's MS. Now in this state of things, the general mode of eating must either have been with the spoon or the fingers; and this perhaps may have been the reason that spoons be-

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⁴ Athenæus, lib. xii. c. 7. Something of the same kind is related of Heliogabalus, Litter Pref. ad Apic. p. vii.
⁵ To omit the paps of a pregnant fow, Hor. I. Ep. xv. 40. where see Monf. Ducier; Dr. Fuller relates, that the tongue of carps were accounted by the ancient Roman palate-men most delicious meat. Worth. in Suff. See other instances of extravagant Roman luxury in Litter's Pref. to Apicius, p. vii.
⁶ See, however, No. 33, 34, 35. 146.
came an usual present from gossips to their god-children at christenings; and that the basin and ewer, for washing before and after dinner, was introduced, whence the ewer was a great officer, and the ewer is retained at Court to this day; we meet with damask water after dinner, I presume, perfumed; and the words ewer, etc. plainlie come from the Saxon eower, or French eau, eau.

Thus, to return, in that little anecdote relative to the Conqueror and William Fitz-Osbern, mentioned above, not the crane, but the flesh of the crane is said to have been under-roasted. Table, or cake-knives, would be of little use at this time, and the art of carving so perfectly useless, as to be almost unknown. In about a century afterwards, however, as appears from archbishop Neville’s entertainment, many articles were served whole, and lord Wylloughby was the carver. So that carving began now to be prac-

1 The king, in Shakespeare, Hen. VIII. act iv, sc. 2, and 3, calls the gifts of the sponsors, spoons. These were usually gilt, and the figures of the apostles being in general engraved on them, were called apostle spoons. See Mr. Steevens’s note in Ed. 1778, vol. VII. p. 312, also Gent. Mag. 1768, p. 426.


3 Ibid. VI. p. 18.

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

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The terms may also be seen in Rand. Holme III. p. 78.

Dr. Percy, l. c.

Thicknesse, Travels, p. 160.

Dr. Birch, Life of Henry prince of Wales, p. 457. seq.
tities of the respective viands of the haftes, were
often made at once, as No. 17, Take homes or conyges,
24, Take haies. 29, Take pigges. And 31, Take
gees, &c. So that hospitality and plentiful house-
keeping could just as well be maintained this way, as
by the other of cumbrous unwieldy messes, as much
as a man could carry.

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

Butter is little used. 'Tis first mentioned No. 81,
and occurs but rarely after; 'tis found but once in
the Editor's MS, where it is written boter. The
usual substitutes for it are oil-olive and lard; the
latter is frequently called grees, or grece, or white-
grece, as No. 18. 193. Capons in Grece occur in
Birch's Life of Henry prince of Wales, p. 459, 460.
and see Lye in Jun. Etym. v. Greasie. Bishop Pat-
rick has a remarkable passage concerning this article:
'Though we read of cheeke in Homer, Euripides,
Theocritus, and others, yet they never mention
butter; nor hath Aristeotle a word of it, though he
hath fundry observations about cheeke: for butter

N° 91, 92. 160.  was
was not a thing then known among the Greeks; though we see by this and many other places, it was an ancient food among the eastern people. The Greeks, I presume, used oil instead of it, and butter in some places of scripture is thought to mean only cream.

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

Ale is applied, No. 113, et alibi; and often in the Editor's MS. as 6, 7, &c. It is used instead of wine, No. 22, and sometimes along with bread in the Editor's MS.

Indeed it is a current opinion that brewing with hops was not introduced here till the reign of King Henry VIII. Bere, however, is mentioned A. 1504.

Wine is common, both red, and white, No. 21. 53.

This article they partly had of their own growth, and partly by importation from France, and Greece.

Bishop Patrick on Genesis xviii. 8.
* 11. No. 13, 14, 15.
* Stowe, Hist. p. 1038.
* Barrington's Observ. on Statutes, p. 209. 252. Edin. 3d. Arch.
* Northumb. Book, p. 6, and note.
* No. 20, 64, 99.

They
They had also Rhenish, and probably several other sorts. The synegreke is among the sweet wines in a MS of Mr. Aisle.

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

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

Saffron. Saffrwm, Brit. whence it appears, that this name ran through most languages. Mr. Weever informs us, that this excellent drug was brought hither in the time of Edward III. and it may be true; but still no such quantity could be produced here in the next reign as to supply that very large consumption which we see made of it in our Roll, where it occurs not only as an ingredient in the processes, but also is used for colouring, for flourishing, or garnishing. It makes a yellow, No 68, and was imported from Egypt, or Cilicia, or other parts of the Levant, where the Turks call it Safran, from the Arabic Zapheran,
whence the English, Italians, French, and Germans, have apparently borrowed their respective names of it. The Romans were well acquainted with the drug, but did not use it much in the kitchen. Pere Calmet says, the Hebrews were acquainted with anise, ginger, saffron, but no other spices.

Pynes. There is some difficulty in enunciating the meaning of this word, though it occurs so often. It is joined with dates, No. 20. 52. with honey clarified, 63. with powder-fort, saffron, and salt, 161. with ground dates, raisins, good powder, and salt, 186. and lastly they are fried, 38. Now the dish here is morsec, which in the Editor's MS. 37, is made of mulberries (and no doubt has its name from them), and yet there are no mulberries in our dish, but pynes, and therefore I suspect, that mulberries and pynes are the same; and indeed this fruit has some resemblance to a pynecone. I conceive pyxnonade, the dish, No. 51, to be so named from the pynes therein employed; and square whether pyner mentioned along with powder-fort, saffron, and salt, No. 155, as above in No. 161, should not be read pynes. But, after all, we have cones brought hither from Italy full of nuts, or kernels, which upon roasting come out of their capsulae, and are much eaten by the common people, and these perhaps may be the thing intended.

* Dr. Lider, Pref. ad Apicium, p. xii.
* Calmet, Dict. v. Eating.
Honey was the great and universal sweetner in remote antiquity, and particularly in this island, where it was the chief constituent of mead and melhogen. It is said, that at this day in Palestine they use honey in the greatest part of their ragouts. Our cooks had a method of clarifying it, No. 18. 41. which was done by putting it in a pot with whites of eggs and water, beating them well together; then setting it over the fire, and boiling it; and when it was ready to boil over, to take it and cool it, No. 59. This I presume is called clere honey, No. 151. And, when honey was so much in use, it appears from Barnes that refining it was a trade of itself.

Sugar, or Sugur ¹, was now beginning here to take place of honey; however, they are used together, No. 67. Sugar came from the Indies, by way of Damascus and Aleppo, to Venice, Genoa, and Pisa, and from these last places to us. It is here not only frequently used, but was of various sorts, as cypre, No. 41. 99. 120. named probably from the isle of Cyprus, whence it might either come directly to us, or where it had received some improvement by way of refining. There is mention of blanch-powder or

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

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

As to the particular sorts, these are,

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

Mace, 14. 121. Editor's MS. 10. Mace, 134. Editor's MS. 27. They are used whole, No. 158 and are always expressed plurally, though we now use the singular, mace. See Junii Etym.
Cloves. No 20. Dishes are flourished with them, 22. 158. Editor's MS. 10. 27. where we have cloys gylefor, as in our Roll, No 194. Poudour gylfre occurs 65. 191. Chaucer has cloys in the singular, and see him v. Clore-gylfre.

Galangal, 30. and else where. Galangal, the long rooted cyperus, is a warm cardiac and cephalic. It is used in powder, 30. 47. and was the chief ingredient in galentius, which, I think, took its name from it.

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

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

also Quincy's Di jenf. and Brock's Nat. Hift. of Vegetables.
† Liifer, Prat. ad Apicium, p. xii.
‡ Plinius, Nat. Hift. XII. cap. 7.
powder, 131. and it is the name of a mefs, 139. quære whether gyngyn is not miśread for gyngyn, for see Junii Etym. The Romans had their ginger from Troglodytica.∗

∗. Cubebs, 64. 121. are a warm spīcy grain from the east.

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

Noix muscades, 191. nutmegs.

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

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

† Bochart. Ill. col. 332.∗ See our Gilb. vocē Gyynes.

∗ Lye, in Junii Etymolog. aromatic
aromatic spices ground or beaten small, and kept always ready at hand in some proper receptacle. It is otherwife termed good powders, 83. 130. and in Editor's MS 17. 37. 38 n. or powder simply, No 169, 170. White powder-douce occurs No 51, which seems to be the same as blanch-powder, 132. 193. called blainflie powder, and bought ready prepared, in Northumb. Book, p. 19. It is sometimes used with powder-fort, 38. 156. for which see the next and last article.

Powder-fort, 10. 11. seems to be a mixture like-wise of the warmer spices, pepper, ginger, &c. pul- verized: hence we have powder-fort of gynger, other of canel, 14. It is called strong powder, 22. and perhaps may sometimes be intended by good powders. If you will suppose it to be kept ready prepared by the vender, it may be the powder-marchant, 113. 118. found joined in two places with powder-douce. This Speght says is what gingerbread is made of; but Skinner disapproves this explanation, yet, says Mr. Urry, gives none of his own.

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

* But see the next article.
For to make eallbremeyn.

Take ye chest and of flesh of capons or of hens. T take small and grinde hem smale in a morter take milk of almande ye s broth of freisht beek or freisht fleisch. T put the fleisch inwisked on in the desire. Ye yoxes of apen and eussen for to make hit solid. And whan it is dresset in glasse ye take a bone cleyn and susse 4 the patis of sustynage, a bobbe and seym yt fort.
The common language of the *formula*, though old and obsolete, as naturally may be expected from the age of the MS, has no other difficulty in it but what may easily be overcome by a small degree of practice and application: however, for the further illustration of this matter, and the satisfaction of the curious, a *fascicule* of one of the recipes is represented in the annexed plate. If here and there a hard and uncouth term or expression may occur, so as to stop or embarrass the less expert, pains have been taken to explain them, either in the annotations under the text, or in the Index and Glossary, for we have given it both titles, as intending it should answer the purpose of both. Now in forming this alphabet, as it would have been an endless thing to have recourse to all our glossaries, now so numerous, we have confined ourselves, except perhaps in some few instances, in which the authorities are always mentioned, to certain contemporary writers, such as the Editor's MS, of which we shall speak more particularly hereafter, Chaucer, and Wiclif; with whom we have associated Junius' *Etymologicum Anglicanum*.

- *Doing*, *hewing*, *hacking*, *grinding*, *kerving*, &c. are easily understood.

- By combining the Index and Glossary together, we have had an opportunity of elucidating some terms more at large than could conveniently be done in the notes. We have also called the Index to the Roll, and that to the Editor's MS, into one alphabet; distinguishing, however, the latter from the former.
As the abbreviations of the Roll are here retained, in order to establish and confirm the age of it, it has been thought proper to adopt the types which our printer had projected for Domesday-Book, with which we find that our characters very nearly coincide.

The names of the ditches and fawces have occasioned the greatest perplexity. Those are not only many in number, but are often so horrid and barbarous, to our ears at least, as to be involved in several instances in almost impenetrable obscurity. Bishop Godwin complains of this so long ago as 1616. The Contents prefixed will exhibit at once a most formidable list of these hideous names and titles, so that there is no need to report them here. A few of these terms the Editor humbly hopes he has happily enucleated, but still, notwithstanding all his labour and pains, the argument is in itself so abstruse at this distance of time, the help so few, and his abilities in this line of knowledge and science so slender and confined, that he fears he has left the far greater part of the task for the more sagacious reader to supply: indeed, he has not the least doubt, but other gentlemen of curiosity in such matters (and this publication is intended for them alone) will be so happy as to clear up several difficulties, which appear now to him insuperable. It must be confessed again, that

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

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

Ralph Bourne was installed abbot of St. Augustine's, near Canterbury, A. 1309; and William Thorne has inferred a list of provisions bought for the feast, with their prices, in his Chronicle.

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

* In Dr. Drake's edition of archbishop Parker, p. liii, it is given to archbishop Winchelsea: but see Mr. Bateley's Append. to Cantuaria Sacra, p. 27, or the Archaeologia, I. p. 330, and Leland's Collectanea, VI. p. 36, where it is again printed, and more at large, and ascribed to Warham.


* Leland, Collect. VI. p. 2. See also Randle Holme, III. p. 77. Bishop Godwin de Praeful, p. 695. Ed. Richardson; where there are some considerable variations in the messes or services, and he and the Roll in Leland will correct one another.

Elizabeth,
Elizabeth, queen of king Henry VII. was crowned A. 1487, and the meffes at the dinner, in two courses, are register'd in the late edition of Leland's Collectanea, A. 1770, and we have profited thereby.

The Lenten Inthronization-feast of archbishop William Warham, A. 1504, given us at large by Mr. Hearne, has been also consult'd.

There is a large catalogue of viands in Rabelais, lib. iv. cap. 59. 60. And the English translation of Mr. Ozell affording little information, I had recourse to the French original, but not to much more advantage.

There is also a Royal Feast at the wedding of the earl of Devonshire, in the Harleian Misc. No. 279, and it has not been neglected.

Randle Holme, in his multisarious Academy of Armory, has an alphabet of terms and ditches; but though I have pressed him into the service, he has not contributed much as to the more difficult points.

The Antiquarian Repertory, vol. II. p. 211, exhibits an entertainment of the mayor of Rochester, A. 1460; but there is little to be learned from thence. The present work was printed before No. 31 of the Antiquarian Repertory, wherein some ancient recipes in Cookery are published, came to the Editor's hand.
I must not omit my acknowledgments to my learned friend the present dean of Carlisle, to whom I am indebted for his useful notes on the Northumberland Household Book, as also for the book itself.

Our chief assistance, however, has been drawn from a MS belonging to the Editor, denoted, when cited, by the signature MS. Ed. It is a vellum miscellaneous in small quarto, and the part respecting this subject consists of ninety-one English recipes (or nymie) in cookery. These are disposed into two parts, and are intituled, 'Hic incipiant universa servicia tam de carnis quam de piscibus.' The second part, relates to the dressing of fish, and other lenten fare, though forms are also there intermixed which properly belong to flesh-days. This leads me to observe, that both here, and in the Roll, messes are sometimes accommodated, by making the necessary alterations, both to flesh and fish-days. Now, though the subjects of the MS are various, yet the handwriting is uniform; and at the end of one of the tracts is added, 'Explicit mappa Compoit, Anno Dii M° CCC° D° octogesimo primo ipso die Felicis et Audax.' k, i.e. 30 Aug. 1381, in the reign of Rich. II. The language and orthography accord perfectly well with this date, and the collection is consequently contemporary with our Roll, and was made chiefly, though

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k It is piscibus again in the title to the Second Part.

l N° 7. 84. here N° 17. 35. 97.

m In the common calendars of our missals and breviaries, the latter saint is called Adalaisi, but in the Kalend. Roman. of Joh. Frono, Paris:1652, p. 126, he is written Audaxii, as here; and see Martyrolog. Bede, p. 414.
not altogether, for the use of great tables, as appears from the *sturgeon*, and the great quantity of *venison* therein prescribed for.

As this MS is so often referred to in the annotations, glossary, and even in this preface, and is a compilation of the same date, on the same subject, and in the same language, it has been thought advisable to print it, and subjoin it to the Roll; and the rather, because it really furnishes a considerable enlargement on the subject, and exhibits many forms unnoticed in the Roll.

To conclude this tedious preliminary detail, though unquestionably a most necessary part of his duty, the Editor can scarcely forbear laughing at himself, when he reflects on his past labours, and recollects those lines of the poet Martial;

Turpe est difficiles habere nugas,
Et stu!lus labor est ineptiarum. II. 86.

and that possibly names *Carter* and *Raffald*, with twenty others, might have far better acquitted themselves in the administration of this province, than he has done. He has this comfort and satisfaction, however, that he has done his best; and that some considerable names amongst the learned, Humelbergius, Torinus, Barthius, our countryman Dr. Lister, Al-meloveen, and others, have bestowed no less pains in illustrating an author on the same subject, and scarcely of more importance, the *Pseudo-Apicus*. 

3 THE
THE

FORME OF CURY.

...some a of cury b was compiled of the chef Maiest Cok c of kyng Richard the Secunde kyng of Englund d after the Conquest, the which was acopied e best and ryallest wyande f of alle cſe g yng h and it was copied by assent and

a This is a kind of Preamble to the Roll. A space is left for the initial word, intended to be afterwards written in red ink, and presumed to be Deus. Form, the lincolne over it being either casually omitted, or since obliterated, means form, written Form below, and in No 195.

b Curie. Cookery. We have adopted it in the Title. V. Preface.

c Englund. E was intended to be prefixed in red ink. Vide Note a and 1.

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

e Wyand. This word is to be understood in the co.:crece, quæs f wyander, a curious epicure, an Apicius. V. Preface.

avysement of Maisters and of philosophie
part dwellid in his court. First it techib a man for to
make cõmune potages and cõmune meetis for howhold
as they hold be made craftly and holfomly. Afterward
it techib for to make curious potages of meet and solities
for alle man of States bothe hye and lowe. And
the techying of the same of making of potages of meet
bothe of fleisch and of fish. buth of y fette here by
nombre and by ordre. so his little table here fewynge
wole teche a man with oute tarynge to synde what
meetet hym lust for to have.

or to make groñden benes.
F or to make drawen benes.
F or to make grewel forced.
C aboches in potage.
T apes in potage.
E owt of Fleisch.

and. Read of.
Phišik. V. Preface.
Solitrees. Devices in pâfe, wax, and concoctionary ware, re-
viving now, in some measure, in our grander deferts. V. Index.
buth. Be, or are. V. Index.
sewing. Following; from the French. Hence our enfew writ-
ten formerly enfew. Skelton, p. 144; and enfew, Ames Typ.
Ant. p. 9.
F is omitted for the reason given in note *.
[3]

hebolas. ...................... vii.
G owrd in potage. ................ vili.
r yfe of Fleish. ................ ix.
F unges. ................ x.
b urfen. ................ xi.
C orat. ................ xii.
n ountries. ................ xiii.
R oobroth. ................ xiii.
t redure. ................ xv.
M oñchelet. ................ xvi.
b ukkenade. ................ xvii.
C onnat ................ xviii.
d repec. ................ xix.
M awmenee. ................ xx.
e gurdouce. ................ xxi.
C apoñs in Coñcy. ................ xxii.
h aares in talbotes. ................ xxiii.
H aares in papdele. ................ xxii.
c onnyng in Cynee. ................ xxv.
C onnyng in gravey. ................ xxvi.
*C hykens in gravey. ................ xxvii.
f ilet in galynyme. ................ xxviii.
P igges in fawe fawge. ................ xxix.
s awfe madame. ................ xxx.
G ees i hoggepot. ................ xxxi.
c arnel of pork ................ xxxii.

A z

Chikens
C hyryse .......................... xx.  
p ayn Fondew. ....................... xx.  
C roto. ............................. xx.  
v yne grace. ....................... xx.  
F onnell. ........................... xx.  
d ouce ame. ......................... xx.  
C onnyng in Cirypp. ............. xx.  
l eche lumbard. ................. XIII.  
C onnyng in clere broth. ....... XX.  
p ayn Rago. ......................... XX.  
L ete lard. ......................... XX.  
f urmente with porpeys. ....... xx.  
P erre of Peso. ................. XX.  
p eso of Almayn. .............. XX.  
C hiches. .......................... XX.  
f renche owt. ...................... XX.  
M akke. ............................ XX.  
a quapat. .......................... XX.  
S alat. .............................. XX.  
f enkel in fopp. .................. XX.  
C lat. ............................... XX.  
a ppulmoy. ....................... xx.  
S lete fopp. ....................... xx.  
l eteloye. .......................... xx.  
S owp Dorry ....................... xx.  
r apey. ............................. xx.

Sause
S auste Sarzyne. .......... xxx. IIII. IIII.
c reme of almãnd. .......... xx. IIII. v.
I owt of almand mylk. .......... xx. IIII. VIII.
f ygyey. .......... IIII. IX.
P ochee. .......... IIII. x.
b rewet of ayrën. .......... xx. IIII. xi.
M arcrows. .......... IIII. XII.
t ofee. .......... IIII. XIII.
G yndawdry. .......... IIII. XIII.
c rbowle. .......... xxx. IIII. XV.
R esmolle. .......... xxx. IIII. XVI.
v yannde Cipre. .......... xxx. IIII. XVII.
V yannde Cipre of Samon. .......... xx. IIII. XVII.
v yannde Ryal. .......... xxx. IIII. IX.
C omost. .......... c.
g elee of Fyfsh. .......... c. I.
G elee of fleesh. .......... c. II.
C hysfanne. .......... c. III.
c. ongur in fawce. .......... c. III.
R ygh in fawce. .......... c. v.
m akerel in fawce. .......... c. vi.
P ykes in brafey. .......... c. vii.
p orpeys in broth. .......... c. VIII.
B alloc broth. .......... c. IX.
[7]

c. les in brewet. c. x.
C awdel of Samôn. c. xi.
p lays in Cynee. c. xii.
F or to make Flaumpeyns. c. xiii.
f or to make nounbi in lent. c. xiii.
F or to make Chawdôn for lent. c. xv.
f urmente with porpays. c. xvi.
F ylett in galyntyne. c. xvii.
v eel in buknade. c. xviii.
S ool in Cyney. c. ix.
t ench in Cyney. vi.
O yfsters in gravey. vi. i.
m uskels in brewet. vi. ii.
O yfsters in Cyney. vi. iii.
c awdel of muskels. vi. iii.
M otrews of Fysh. vi. v.
L aumpreys in galyntyne. vii.
L aumproôs in galyntyne. vii.
L ofyns in Fyshe day. viii.
S owp in galyntyne. ix.
f obre fawçe. x.
C olde Brewet. xi.
p eer in confyt. xi.
E gur douce of Fysh. xii.
C old Brewet. xiii.
P evorat for Veel and Venysôñ. xiv.
f awce blanche for Capons y rode.
S awce Noyre for Capons y roaled.
g alentyne.
G yngen.
v erde fawfe.
S awce Noyre for malard.
c awdel for Gees.
C hawdon for Swann.
f awce Camelyne.
L umbard Mustard.
n ota.
N ota.
F ryto blanche.
F ryto of pastnak.
f ryto of mylke.
f ryto of Erbes.
r aifowl.
W hyte milat.
c rustard of flesh.
M ylat of Pork.
c rustard of Fysh.
C rustard of erbis on fyfish day.
l efish fried in lentoon.
W aftels y farced.
f awge y farced.
S awgeat.
c ryfpes. .................................... xx. v.
C ryfpeles. .................................. v.
T artec. ..................................... x.
T art in Ymbre day. ........................ v.
T art de Bry. ................................ iii.
T art de Bryment. ............................ xii.
T art of Fleshe. ............................... xii.
T artlet. ..................................... xii.
T art of Fyfsh. ................................ xii.
S ambocade. ................................ xii.
E rbolat. ..................................... xii.
N ysebek. ..................................... xii.
F or to make Pô Dorryes. oûle þyng. .............................. xii.
C othgr. ....................................... xii.
H art rows. .................................. xii.
P otews. ..................................... xii.
S achus. ....................................... xii.
B urfews. ..................................... xii.
S pynoch y fryed. ........................... xii.
B enes y fryed. ................................ xii.
R usshews of Fruyt. ........................ xii.
D aryols. ..................................... xii.
F laumpens. ................................ xii.
C hewet on fleesh day. ..................... xii.
C hewet on fyfsh day. ..................... xii.
H attelet. .................................. xii.

B comadoč
Explicit tabula.
For to make gronden Benes.

Take benes and dry hē i a noff or in an oven e and hulle hē wele and wyndewe out p hulk and wayfhe hē cleene ā do hē to seep in gode broth ā ēte hē w Bacon.

For to make drawen Benes.

Take benes and seep hē and grynche hem ā a morf ē and drawe hem up ē w gode broth ā ē do Oynfns in the broth grete mynced ē ā ē do ē ē to ē and colo it with Safrn ē serve ē forth.

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* Grönden Benes. Beans ground (y grönd, as No 27. 53. 105.) stript of their hulls. This was a dish of the poorer householder, as also is 4 and 5, and some others.
* a noff. An off, or kiln. Vide Gloss. over Off.
* wyndewe. Winnow.
* gode broth. Prepared beforehand.
* morl. Mortar.
* drawen hem up. Mix them.
* grete mynced. Grossly, not too small.
For to make grewel forced\(^b\).

Take grewel and do to the fyre with gode fleesh and seep it wel. take the lir\(^1\) of Pork and grynd it smal\(^k\) and drawe the grewel thurgh a Steyn\(^1\) and colo\(^o\) it wip Salmon and sue\(^m\) forth.

Cabochoes\(^n\) in Potage.

Take Caboch and quar\(^e\) he and seeth hem in gode broth with Oynoys y mynced and the whyte of Lekes y flit and corue smale\(^o\) and do \(^g\) to sfron\(^a\) a salt and force it w powdō douce\(^p\).

Rapes\(^q\) in Potage.

Take rapus and make he clene and waissh he clene. quare hem\(^e\) pboile he. take hem up. caft hem in a gode broth and seep he. mynche Oynoys and caft \(^j\) to

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\(^b\) forced, farced, enriched with fleesh. Vide Gloss.
\(^k\) grynd it smal. Bruise or beat in a mortar.
\(^1\) Steyn. Strainer.
\(^o\) sue. Serve. Vide Gloss.
\(^n\) Cabochoes. Probably cabbages.
\(^o\) corue smale. Cut small. V. i corue in Gloss.
\(^p\) powdō douce. Sweer aromatic poison. V. Pref.
\(^q\) Rapes, or rapus. Turneps.
\(^e\) quare hem. Cut them in snytare, or small pieces. V. Gloss.
Safroïn and Salt and meffe it forth with powd' douce.
In the wife, make of Pafrunak & skyrwat.

Eowt of Fleisch.

Take Borage, cool, langdebef, pfele, bet, orage, anance, violet, sawy & fenkel, and whane byeth fode; press hem wel smale, cast hem in gode broth & sef hē. and siege hem forth.

Hebolace.

Take Oynoïs and erbes and hewe hem smal and do þ to gode broth. and aray it as þ didest caboch.

* in the wife, i.e. in the same manner. Self or same, seems to be casually omitted. Vide N° 11 and 122.
* Pafrunakes, for parsnips or carrots. V. Gloff.
* skyrwates, for skirrits or skirwicks.
* Eowtes. Lowtes, N° 88, where, in the proceed, it is Rowtes. Queere the meaning, as Roots does not apply to the matter of the Recipe. In N° 73 it is written owtes. Cole, or colewort.
* Pefel. Parsley.
* anance. Forêt Avent. V. Avens, in Gloff.
* The leaves probably, and not the flower.
* Savory.
* Fenkel. Fennil.
* Hebolace. Contents, Hebolas; for Herbolas, from the herbs used; or, if the first letter be omitted (see the Contents), Cherbolas, from the Chibols employed.
* aray. Drill, set it out.
If they be in fish day, make on the same manner with waft and oyle and if it be not in Lent al ye it with zolkes of Eyren and dress it forth and cast it to powdo douce.

Gourdes in Potage.

Take young Gowrd pare hem and kerue hem on pecys. cast hem in gode broth and do to a gode ptye of Oynoins mynced take Pork foden, grynd it and alye it and wip zolkes of ayren do to fafroin and salt and messe it forth with powdo douce.

Ryfe of Flesh.

Take Ryfe and waihe hem cleene and do he in erthen pot with gode broth and lat hem peep wel afterward take Almaund mylke and do to and colo it wip fafroin a salt a messe forth.

Funges.

Take Funges and pare hem cleere and dyce hem take leke and shred hym small and do hy to peep
in gode broth. colo it with safron and do it inne powdor fort.

Burden a.

Take the whyte of Lek. shyp hem and shrede hem small. take Nombres of swyne and porrely hem in broth and wyne. take hym up and dreffe hyr and do the Leke in the broth. seeb and do the Nombres to make a Lyde of brode blode and vynegre and do it to Powdor fort seeb Oynons mynce hem and do it to. the selfe wife make of Pigg.

Corat b.

Take the Nombres of Calf. Swyne. or of shepe. porrely hem and skerne hem to dyce. cast hem in gode broth and do it to erbes. grynde chyball. stale y heue. seeb it tendre and lye it with solkes of cyren. do it to vious safron powdor douce and salt. and sue it forth.

a Powdor fort. Vide Preface.

b Burden. Qu. the etymon.

Nombres. Entrails. V. Gloff.

Lyde, Lyour. A mixture. Vide alye in Gloff.

c Corat. Qu.

d kerle hem to dyce. V. que in Gloff.

b Chyballes. Chibols, young onions. V. Gloff.

c vious. Verjuice.
Noumbls.

Take noumbl of Deere or of boile hem kerf hem to dyce. Take the self broth or better. take brede and grynde with the broth. and temp it up with a gode quntite of vyneg and wyne. take the oynons and pboyle hem. and myncce hem smale and do þ to. colo it with blode and do þ to powdor fort and salt and boyle it wele and sue it fort f.

Roo þ broth.

Take the lire of the Deere or of the Roo boile it on smale peces. seeþ it wel halfe in waþ and halfe in wyne. take brede and bray it with the self broth and drawe blode þ to and lat it seeth to gedre w powdor fort of gyneg or of canell b. and macys i. with a grete porcson of vyneg with Raysøns of Corãnte k.

a op. Other, i.e. or.
b temp it. Temper it, i.e. mix it.
d Roo. Roe. The Recipe in Mt. Ed. No 53. is very different.
e Canell. Cinnamon.
f macys. Mace. V. Preface and Gloss.
g Raysøns of Corãnte. Currants. V. Gloss.

Tredure.
Take Brede and grate it, make a lyre \(^m\) of rawe ayren and do \(^j\) to Saffron and powd\(^o\) douce. and lye it up \(^n\) w gode broth. and make it as a Cawdel. and do \(^j\) to a lytel viions.

Monchelet \(^o\).

Take Veel \(^o\) Moton and smite it to gobett seep it \(^i\) gode broth. cast \(^j\) to erbes yhewe \(^p\) gode wyne. and a qüite of Oynons mynced. Powd\(^o\) fort and Saffron. and alye it \(^w\) ayren and viions. but lat not seep aff.

Bukkenade \(^q\).

Take Henn \(^q\) Conyng \(^q\) Veel \(^q\) Flesh \(^a\) hewe hem to gobett wasche it and hit well \(^t\). grynde
Alman\textsuperscript{9} unblanch\textsuperscript{ed}. and drawe hem up w\textsuperscript{.} broth
caft\textsuperscript{p} inne rayfons of Corance. sug. Powdo\textsuperscript{p} gyng
erbes y\textsuperscript{.}flewed in grees.\textsuperscript{a} Oyno\textsuperscript{s} and Salt. If it is
to to \textsuperscript{.} thynne, alye it up w\textsuperscript{h} of ryce \textsuperscript{o} with \textsuperscript{o} thynge and colo\textsuperscript{d} it with Saffro\textsuperscript{n}.

Connat\textsuperscript{y}, x\textsuperscript{viii}.

Take Connas and pare h\textsuperscript{e}. pyke out the belf and
do hem in a pot of erthe. do \textsuperscript{j}to whyte gree \textsuperscript{p} he
flew \textsuperscript{p} inne. and yye hem up with hony clarified and
with rawe zolk\textsuperscript{z} and with a lytell alman\textsuperscript{d} mylke and
do pinne powdo\textsuperscript{p} fort and Saffron. and loke \textsuperscript{p}at it be
yfleeshed\textsuperscript{e}.

Drepe\textsuperscript{b}, x\textsuperscript{xix}.

Take blanch\textsuperscript{ed} Alman\textsuperscript{d} grynde hem and temp h\textsuperscript{e}
up with gode broth take Oynois a grete \textsuperscript{q}nite pboyle
h\textsuperscript{e} and frye h\textsuperscript{e} and do \textsuperscript{j}to. take s\textsuperscript{m}le brydd\textsuperscript{c} pboyle
h\textsuperscript{e} and do \textsuperscript{j}to Pellydore\textsuperscript{d} and salt. and a lytel grece.

\textsuperscript{a} Grees. Fat, lard, greece. N\textsuperscript{e} 19.
\textsuperscript{b} to. Su again, N\textsuperscript{e} 134. To is too, v. Gloff. And too is
found doubled in this manner in Mirrer for Magistrates, p. 277.
37i, and other authors.
\textsuperscript{c} Connat seems to be a kind of marmalade of connes, or quinces,
\textsuperscript{d} Yolkes, i.e. of Eggs.
\textsuperscript{e} ylleshded. V. Gloff.
\textsuperscript{b} Drepee. Qu.
\textsuperscript{z} bryddes. Birds. Per melathfus; v. R. in Indice.
\textsuperscript{d} Pellydore. Perhaps Pellitory. Petiver, 104.
Mawmence. 

Take a pottel of wyne greke, and ii. poûde of sug take and clarifie the sug with a quantite of wyne à drawe it thurgh a flûno in to a pot of erthe take fò of Canell, and medle with sù of the wyne à caft to gydre. take pyn with Dat and frye hê a litell i grece of in oyle and caft hê to gydre. take clowes fà fò of canel hool and caft þto. take powd gyng. canel. colò it with sândres a lytel yf hit be nede caft falt þto. and lat it seep warly with a flowe fyre and not to thyk, take brawn of Capons yteyfed, of op of Fesânt teyfed small and caft þto.

1 Vide N° 194, where it is called Mawmenvy.
2 Flour of Canell. Powder of Cinnamon.
3 medle. Mix.
4 pynes. A nut, or fruit. Vide Gluss.
5 clowes. Cloves.
6 hool. Whole. How can it be the flour, or powder, if whole?
7 quere, flour of cand for mace.
1 warly. Warily, gently.
8 not to thyk. So as to be too thick; or perhaps, not to thicken.
9 brawn. Fleshy part. Few Capons are cut now except about Darkling in Surry; they have been excluded by the turkey, a more magnificent, but perhaps not a better fowl.
10 yteyfed, or toayed, as afterwards. Pulled in pieces by the finges, called teazing N° 36. This is done now with fîch of turkeys, and thought better than mincing. Vide Junius, voce Teof.
Egurduc (p. 20).

Take Conyng or Khyde and smyte hem on pecys rawe. and frye hem in white grece. take rayfoins of Coraince and fry he take oynoins pboile hem and hewe hem small and fry hem. take rede wyne sug w powdo of pep. of gyng of canel. salt. and cast pro. and lat it seep with a gode quinte of white grece a sue it forth.

Capoins in Caepp (p. 21).

Take Capons and rost hem right hoot þat þey be not half þynouh and hewe hem to gobett and cast hem i a pot, do þo clever broth, seep hem þ þey be tender. take brede and þelf broth and drawe it up yfer, take strong Powdo and Safroin and Salt and cast þo. take ayren and seep hem harde. take out the zolk and hewe the whyte þinne, take the Pot fro þ fyre and cast the whyte þinne. messie the dish þwith and lay the zolkes hool and flit it with cloow.

* Egurduc. The term exprestes piccante dolce, a mixture of flour and sweet; but there is nothing of the former in the composition. Vide Gloss.
* Concys seems to be a kind of known sauce. Vide Gloss.
+ yfere. Together.
Hares in Talbotes.

Take Hares and hewe hem to gobett and seep hee wyne blode unwaished in broth and whan hee buth y nouh: caft hem in colde waer. pyke and waifshe hee cleene. cole the broth and drawe it thurgh a flyno. take op blode and caft in boylynge waer seep it and drawe it thurgh a flyno. take Almand unblanchd. waifshe hem and grynde hem and temp it up with the self broth. caft al in a pot. tak oynons and pboile hee smyte hem small and caft hem in to pis Pot. caft pinne Powdo fort. vynge a falt.

Hares in Papdele.

Take Hares pboile hem in gode broth. cole the broth and waifshe the fleyfish. caft azeyn to gydre. take obleys op wafrons in fledge of lozeys and cowche in dyshes. take powdo douce and lay on falt the brooth and lay onoward a meffe forth.

4. Papdele. Qu.
5. azeyn. Again.
6. obleys, called oblate; for which see Hearne ad Lib. Nig. I. p. 344. A kind of Wafer, otherwise called Nibole; and is the French oblic, obis. Leland, Collect. IV. p. 190. 327.
7. wafrons. Waifiers.
9. cowche. Lav.
10. onoward. Upon it.

Connyng
ConnynG in Cynee* xxv.

Take ConynG and smyte hem on peces: and seeþ hem in gode broth. myne Oynoís and seeþ hi in grece and in gode broth do þro. drawe a lyre of brede. blode. vyneg and broth do þro with powdo fort.

ConnynG in Grauey. xxvi.

Take ConynG smyte hem to pecys. þboile hem and drawe hem with a gode broth with almand blanched and brayed. do þinne þug and powdo gyng and boyle it and þe fleesh þwith. fló it w þug Þ w powdo gyng Þ sue forth.

Chyken in Gravely. xxvii.

Take Chyken and sue in the same maie and sue forth.

Fyllett of Galantyne & xxviii.

Take fyllett of Pork and rost hem half ynowh smyte hem on pecys. drawe a lyó of brede and blode. and broth and Vinge. and do þinne. seeþ it wele. and do þinne powdo Þ falt Þ messit forth.

& of Galantyne. In Galantyne. Contents, rev. Æt. As for Ga-
Pygg
lanntine, see the Gloff.
Pygg in sawe Sage. xxix.

Take Pigg yskaldid and quart hē and seeth hem in waż and falt, take hem and lat hem kele. take psel sawge. and grynde it with brede and zolkes of ayreñ harde yfode. temp it up with vyneğ sü what thyk. and lay the Pygg in a vessell. and the sowe onoward and süe it forth.

Sawe madame. xxx.

Take sawge. psel. yfope. and sañay. ñeses. and peer, garleç and Grapes. and fylle the gees þerwith. and sowe the hole þat no grece come out. and roost hem wel. and kepe the grece þ fallith þof. take galyngale and grece and do in a posflynet, when the gees buth rosted ynowh. take ðe smyte hem on pecys. and þat tat is withinne and do it in a posflynet and put þinne wyne if it be to thyk. do þto powdor of galyngale. powdor douce and falt and boyle the sawge and dreffe þ Gees i diñshes ð lay þ sowe onoward.

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b Sawge. Sage. As several of them are to be used, these pigs must have been small.
1 kele. Cool.
2 Peares. Pears.
3 that tat, i.e. that that. Vide Gloss.
Gees in hoggepot. xxxi.

Take Gees and smyte hem on pecys. cast hem in a Pot do 9to half wyne and half waér and do 9to a gode qítite of Oynóis and erbest. Set it őue the fyer and coőe 9 it fast. make a lay of brede and blode 9 lay it 9with. do 9to powdó fort and sűe it fort.

Carnel 9 of Pork. xxxii.

Take the braw of Swyne. gboile it and grynde it smale and alay it up with zolkes of ayren. set it őue the fyer with white Grece and lat it not seep to fast. do őanne Saffró 9 powdó fort and meşse it forth. and caft őinne powdó douce. and sűe it forth.

Chyken 9 in Cawdel. xxxiii.

Take Chyken and boile hem in gode broth and ramme 9 hem up. őanne take zolk of ayren 9 fes broth and alye it togedre. do 9to powdó of gyng and sung ynowh safró and salt. and set it őue the fyer without boyllyngg. and sűe the Chyken hole 9öh ybroke and lay 9fowe onward.


Chyken
Chyken in hooche.  

Take Chyken and seald hem. take pfel and sawge without any ope erbes. take garlec a grap and stoppe the Chykenful and seep hem in gode broth. so that they may efely be boyled pinne. messe he a cast jto powdowce.

For to boile Fefan. P lurh. Capons and Curlew.  

Take gode broth and do jto the Fowl. and do jto hool pep and flo of canel a gode quintite and lat hem seep jwith. and messe it forth. and cast jon Podo dowce.

Blank Mang.  

Take Capons and seep hem, jenne take hem up. take Almand blancheted, grynghé and alay he up with the same broth. cast the mylk in a pot. waifshe wys and do jto and lat it seep. janne take brawn of Capons teere it small and do jto. take white grece fulg and salt and cast pinne. lat it seep. jenne messe it

1 Hooche. This does not at all answer to the French Huchis, or our Hesb; therefore qu.
forth and flori'sh it with aneys in confyt rede of whyte, and with Almand fryed in oyle, and stie it forth.

Blank Defforre. xxxvii.

Take Almand blanches, grynde hem and temp hem up with whyte wyne, on fleisch day with broth, and cast pinne flo of Rys. of amydo n, and lye it with take brawn of Caponts ygrond. take suq and salt and cast zo and flori'sh it with aneys whyte. take a vessell yholes and put in safron, and stie it forth.

Morree. xxxviii.

Take Almand blanches, wai'she hem, grynde hem, and temp hem up with rede wyne, and alye hem v flo of Rys. do zo Pyn yfryed, and colo it with sand. do zo pow'do fort and pow'do douce and salt. me'se it forth and flo it b with aneys confyt whyte.

* Blank Defforre. V. G. 67.
* Amydo n. "Fine wheat flour steeped in water, strained and let stand to settle, then drained and dried in the sun; used for bread "or in broths." Cotgrave. Used in No 68 for colouring white.
* yholes. Quære.
* Morree. M. Ed. 37. morrey. Ibid. II. 26. morre; probably from the mulberries used therein.
* flo it. Flour in it.

Charlet.
Charlet. xxxix.

Take Pork and seep it wel. Hewe it smale. Cast it in a panne. Breke Ayre[n] and do þto and swyng[ð] it wel togýder. do þto Cowe mylke and Saffro[n] and boile it togýd. falt it & mese it forth.

Charlet yforced. xx.

Take mylke and seep it, and swyng[ð] with zolkes of Ayre[n] and do þto. and powd[ð] of gyng[ð] sug[ð], and Saffro[n] and cast þto. take the Charlet out of the broth and mese it i dyshes, lay the seve onoward. falt[þ] it with powd[ð] douce. and sue it forth.

Cawdel ferry. xxi. i.

Take fло[ð] of Payndemay[n] and gode wyne. and drawe it togydrey. do þto a grete qntite of Sug[c] cypre. or hony clarifed. and do þto safro[n] boile it. and when it is boyled, alye it up with zolkes of ayre[n]. and do þto falt and mese it forth. and lay þon sug[ð] and powd[ð] gyng[ð].


Fwyng. Shake, mix.

Ferry. Quere. We have Carpe in Ferry, Lel. Coll. VI. p. 21.

Payndemay[n]. White bread. Chaucer.

D 2 Jufshell.
Jusshell §.

Take brede ygrated and ayreň and swyng it togydre. do jño fafrõñ, sawge. and salt. 9 call broth. jño. boile it & messe it forth.

Jusshell enforced k.

Take and do jño as to charlet yforced. and sue it forth.

Mortrews 1.

Take hemn and Pork and seep hem togyd. take the lyre of Henm and of the Pork, and hewe it small and gonde it all to douft. take brede ygted and do jño, and temp it with the self broth and alye it with zolk of ayreň, and call jon powdo fort, boile it and

§ Jusshell. See also next number. Jusshell, Mt. Ed. 21, where the Recipe is much the same. Lat. Juscellum, which occurs in the old scholia on Juvenal iv. 23; and in Apicius, v. 3. Vide Du Fresne, v. Juscellum and Juscellium, where the composition consists of vino, ov., and jugum, very different from this. Faber in Thesaurus cites Juscellum Gallincæ from Theod. Priscianus.

k Jusshell enforced. As the Charlet yforced here referred to was made of pork, compare N° 40 with N° 39. So in Theod. Priscian we have Juscellum Gallincæ.

1 Mortrews. Vide Gloss.

k doult. Dust, powder.
do 8jo in powdo' of gyng füg, saffron and salt, and loke 9it be stondyn 1, and fło it with powdô gyng.

Mortrews blank.  

Take Pork and Henn and flöp hem as to fore, bray 9almand blanched, and temp hem up with the self broth. and alye the fleish with the mylke and white fło of Rys. and boile it, & do 8jo in powdô of gyng fugar and look fat it be stondyn.

Brewet of Almony  m.  

Take Conying or kidd and hewe hem small on mosfels 9 of on pecys. pboile hem w the same broth, drawe an almanûde mylke and do the fleish with, cast 9to powdô galyngale & of gyng with fło of Rys. and colo it wip alkenet. boile it, salt it. & melle it forth with sug and powdô douce.

Peions 9 yifewed.  

Take peions and ftop hem with garlec ypyllad and with gode erbes snewe. and do hem in an erthen pot.

1 stondyn. Stiff, thick.
3 mosfels. Mosfels.
4 Peions, Pejons, i. e. Pigeons. 9 is never written here in the middle of a word.
cast ṭ to gode broth and whyte grece. Powdō fort.
fafrōn vions & salt.

Lozeyes v.

Take gode broth and do ṭ an erthen pot, take flo
of payndemayn and make ṭ of paft with waft and make
[of thynne foyles as p.p. with a roller, drye it harde
and seep it i broth take chefe ruayn ṭ grated and lay
it in dish with powdō douce. and lay ṭ jon lozeyes
ifode as hoole as ṭou mizt ṭ. and above powdō and
chefe, and so twyfe or thryfe, & sicke it forth.

Tarlett ṯ.

Take pork yfole and grynde it small with fafrōn,
medle it with ayren̄ and raisons of coraunce and pow-
dō fort and salt, and make a foile of down̄ ṭ and
clofe the fars ṭ jinne. cast ṭ Tarlett ṭ a Panne with
faire waft boillying and salt, take of the clene Flesh
withoute ayren̄ boile it ṭ gode broth. cast ṭ to powdō

* Lozeyes. Vide in Glof.
* foyles as p.p. Leaves of paile as thin as paper.
* Chefe ruayn. 166. Vide Glof.
* mizt. Might, i.e. can.
* Tarlettes. Tarlettes, in the procet.
* foile of down̄, or dowght. A leaf of paile.
* fars. Forced-meat.
[31]

douce and salt, and meste the tartlet dish held he the seve bonne.

Pynnonade

Take Almand iblauched and drawe hem südell thicke with gode broth with waft and set on the fire and seep it, cast to zolk of ayre and drawe. take Pyn yffyed oyle ower in grece and to white Powdo douce, tug and salt. colo it wiip alkenet a lytel.

Rosée

Take thyk mylke as to fore wellèd. cast to tug a gode porcioun pyn. Dates ymynced. canel. powdorising and seep it, and alye it with flòs of white Rosis, and flò of rys, cole it, salt it and meste it forth. If wilt in stede of Almánde mylke, take sweete creen of kyne.

Cormarye

Take Colyandre, Caraway smale groàden, Powdo of Pep and garlec ygrounde stede wyne, medle alle

* Pynnonade. So named from the Pynnes therein used.
* südell thicke. Somewhat thick. thickish.
* Rosée. From the white roses therein mentioned. See No 41.
* wellèd. willed; directed.
Take loyn of Pork rawe and fle of the skyn, and pryk it wel with a knyf and lay it in the sawle, roost what ye wilt, kepe fat and fallith fro the roasting and seeth it in a posynet with faire broth, saue it forth with roost anoon.

Newe Noymb of Deer.

Take noumbles and waishe hem cleene with waf and salt and pboyle he in waf, take he up in dyce he do wh he as oop noumbles.

Nota.

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

Nota.

The sylte but two, that buth take oute of the Pefels.

Spyne.

Take and make gode thik Almand mylke as tofore. and do pin of flo of Hawthern and make it as a rose. saue it forth.

pife. Thefe.

anoon. Immediately.

Legs.

Spynne. As made of Haw, the berrie of Spines, or Hawthorns.


Chyryse.
Take Almand unblanchéd, waishe hem, grynde hem, drawe hem up with gode broth. do þro thridd part of chyryst. þō 9. take oute and grynde hememale, make a lay of gode brede Þ of powdr and salt and do þro. colo it with sandr so that it may be flondyng, and florish it with ancys and with cheweryes, and strawe þuppen and sue it forth.

Payn Fondew 9.

Take brede and frye it in grece 9 in oyle, take it and lay it in rede wyn. grynde it w raisons take hony and do it in a pot and cast þinne gleyt 9 of ayren wip a litel waft and bete it wele togider with a skylfe 9. set it oûc the fir and boile it. and when the hatte þarifith to goon oûc, take it adôn and kele it, and when it is þ clarified, do it to the oûe with sug and spices.

1 Chyryst. Cherries: in the processes. Cheryst. Mf. Ed. II. 19. Chyryst there are cherries. And this dish is evidently made of Cherries, which probably were chiefly imported at this time from Flanders, though they have a Saxon name, cyrth.

9 fundew. Contents. It seems to mean diffeved. V. found in Glaf.

9 gleyres. Whites.

9 skylfe. Slice.

9 hatte. Seems to mean bubling or scallest.

9 goon. Go.

E salt
falt it and loke it be stondyng, florish it with white coliaandre in confyt.

Crotōn.  

Take the offal of Capo̅ns q̣ of oje bridd, make he cleene and pboile hem. take hem up and dyce hem. take swere cowe mylke and cast pinne, and lat it boile. take Payndemayn4 and of p self mylke and drawe thurgh a cloth and cast it in a pot and lat it seep, take ayren ysfode. hewe the white and cast pto, and alye thefewe with zolkes of ayren rawe. colo it with safron. take the zolkes and fry hem and florish hem with and with powdō douce.

Vyne grace. 

Take smale fylett of Pork and rost hem half and finyte hem to gobetti and do hem in wyne ã Vyneg and Oyno̅ns ymynced and stewe it yfere do pto godo powdōs ã falt. ã suic it forth.

1 Crotōn. Ms. Ed. 24. has Cro̅tn, but a different dish.

5 Payndemayn. Whitebread. V. ad No 41.

Take Almand unblanched. grynde hem and drawe hem up with gode broth. take a lombe or a kidde and half roft hý. or the þridde part, snyte hym i gobet and caft hym to the mylke. take smale bridd yfasted and yflyned, and do þto fug, powdó of canell and salt, take zolkes of ayrëþ harde yfode and cleene a two and ypance b with flo of canell and florish ð fewe above. take alkenet fryed and yfóndred c and droppe above with a fep d and messe it forth.

Douce ame e.

Take gode Cowe mylke and do it in a pot. take þpl. sawge, yfope. sauy and oop gode herbes. hewe hem and do hem in the mylke and seeþ hem. take capoñ half yroasted and snyte hem on pecys and do þto pyn and hony clarified. salt it and colo it with fásor ñ a suè it forth.

* Fonnell. Nothing in the recipe leads to the etymon of this multifarious dish.
* Lombe. Lamb. 
* þridde. Third, per metathein.
* yfásed and yflyned. 
* cleue. cloven.
* ypance. pounced. 
* yfóndred. melted, dissolved.
* fep. feather.
* Douce Ame. Leof, a delicious dish. V. Blank Deaere in Gloff.
* Titles of this tisue occur in Apicius. See Humelberg. p. 2.
Connyng in Cyrip.  

Take Connyng and seep hem wel i good broth, take wyne greke and do j̄to with a portion of vineg and flof of canel, hoole claw quybibles hoole, and oop gode spices with rais̄ōns coraunce and gyngȳn ypared and ymynced. take up the conyng and smyte hem on pecys and cast hem into the Siryppe and seep hem a litel on the fyr and stic it forth.

Leche Lumbard.  

Take rawe Pork and pulle of the skyn. and pyke out j̄ skyn synew and bray the Pork in a mort w ayren rawe do j̄ sug, salt, raysōns corânce, dat mynced, and powdò of Pep powdò gylōstre. ā do it ē a bladder, and lat it seep til it be ynowh̄, and whan it is ynowh, kerf it lefhe i̇ in likenesse of a pekōdde, and take grete raysōns and grynde hem in a mort, drawe hem up wip rede wyne, do j̄to mylke of almând colò it with san̄ders ā lafrộn, and do j̄to powdò of pep ā̄ of

Leche Lumbard. So called from the country. Randle Home says, Leche is "a kind of jelly made of čīp ani, īfr̄g glạf, suqer "and almands, with other compound."  
Leche it. Vide Gloff.
Peikōdde. Ĝul or pod of a pea.
gylōstre
Gilofre and boile it. and whan it is iboilled: take powdō of canel and gyng, and tep it up with wyne. and do alle þife thyng togýd. and loke þat it be rēyns, and lat it not seep aff that it is caft togýder, a sūe it forth.

Connyng in clere broth. 

Take Conyng and smyte hem i gōber and waifish hem and do hem in feyre waer and wyne, and seep hem and skym hem. and whan þey būth iōde pyke hem clene, and drawe the broth thurgh a flyno and do the fleish þwith i a Posslyner and flyne it. and do þto vyneg and powdō of gyng and a grete qnutte and solt aff the laft boillyng and sūe it forth.

Payn Ragoīn,

Take honi fūg and clarifie it togýdre. and boile it with efy fyr, and kep þe wel þe bēnyng and whan it hath yboilled a whils take up a drope of wiþ þey fynge and do it in a litel waer and loke if it hong to-togyder. and take it fro the fyrre and do þto the thrid-

* rēyns. Perhaps tbin, from the old renne, to run. Vide Gloss.
1 flyne it. Clofe it. V. Gloss.
* Payn ragōn. It is not at all explained in the Recipe.
* Drope. Drop.
* hong. Hing, or hang.
-dendeleȝȝ powdȝȝ gyngen and flereȝȝ it togȝȝd til it bi-
gynne to thik and cast it on a weteȝȝ table, lef it
and sue it forth w fryȝȝd mete on flesh dayȝȝ or on
fyshe dayes.

Lete Lardes.

Take pþel and grynche with a Cowe mylk, meule it
with ayrnȝȝ and lard ydycd take mylke afȝȝ þ þaft
to doneȝȝ and myngȝȝ with, and make þоф dyȝȝfe co-
lours. If þȝȝ wolt have zelow, do þto safroyn and no
þel. If þȝȝ wolt have it white, nonþ þþel ne safroyn
but do þto amydoyn. If þȝȝ wilt have rede do þto san-
dres. If þou wilt have pownas do þto turnefoleȝȝ.
If þȝȝ wilt have blak do þto blode ysode and fryed, and
set on the fyf i as many vesselȝȝ as þaft colours þerto

† thridendele. Third part, perhaps, of brede, i.e. of bread,
may be casually omitted here. V. Gloss.
* flere.适时.
† were. wet.
* Lete Lardes. Lardes in form of dice are noticed in the process.
See Le Coll. VI. p. 5. Lette is the Fr. Lat, milk. V. N= 81.
or Brit. Larch. Hence, perhaps, Lehte Cyprys and Lehte Rake.
Le Coll. IV. p. 227. But VI. p. 5, it is Lehte,
to done, i.e. done.
* myng. mix.
* pownas. Qu.
# turnefole. Not the flower Heliotrope, but a drug. Northumb.
Book, p. 3. 19. I suppose it to be Tarmeric. V. Brookes Nat.
Hist. of Vegetables, p. 9, where it is used both in victuals and for
dying.

and
and seep it wel and lay þis colours i a cloth first orde and sithen anoþ upon him. and sithen the þridde and the fether. and þisse it harde til it be all out clene. And whan it is al colde, lefe it thynne, put it i a panne and fry it wel. and sée it forth.

**Furmente with Porpays**.

Take Almand blanched. Bray hem and drawe hem up with faire waf, make furmente as before and cast þo furmente þto. þe meele it with Porpays.

**Perrey of Pesoñ**.

Take pesoñ and seep hem fast and cóve hem til þei berst. þenne take up hem and cole hem thurgh a cloth. take oynoñs and mynce þe and seep hem in the same sewe and oile þwith, cast þo sugur, salt and fañhon, and seep hem wel þaff and sée hem forth.

**Peson of Almayne**.

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

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*as before. This is the first mention of it.

*Perrey of Pesóñ, i. e. Peas. Perrey seems to mean pulp; vide N° 73. Mr. Ozell in Rabelais, IV. c. 62. renders Porce de pois by Peas soup.*

*Almayne. Germany; called Alimony N° 47.*
hem i colde waft the hulles go off, cast hem in a pot and coeʒ no breth d go out, and boile hem right wel, and cast pinne gode mylke of clmand and a pye of flo of Rys wip powdo yng safron and salt.

Chych 5.  iii. xiii.

Take chich and wry hem f i athes all nyys, op lay hem in hoot aymers 5, at morrowe 4, waiffhe hem in clene waft and do hem ote the fire with clene waft. seep he up and do pro oyle, garlec, hole safron, powdo fort and salt, seep it and melle it forth.

Frenche 1.  iii. xiii.

Take and seep white peson and take oute p perrey k q pboile erbis q hewe hε grete q cast he i a pot w the perrey pulle oynoq q seep he hole wel i waft q do he to p Perrey w oile q salt, colo 5 it w safron q melle it and cast jon powdo douce.

5 Chyches. Vicier, vetches. In Fr. Chiche.
6 wry hem. Dry hem, or cover hem. Chaucer, V. wrey.
5 Aymers. Embers; of which it is evidently a corruption.
4 at morrowe. Next Morning.
1 Frenche. Contents have in: more fully, Frenche Outes. V. ad N° 6.
K Perrey. Pulp. V. ad N° 70.
Makke\(^1\).  

Take drawen benes and seep hē wel. take hē up of the waf and cast hē in a morte grunde hem al to doufe til hēi be white as eny mylk, chawfe\(^2\) a litell rede wyne, cast 9among in d gryndiyng, do 25o sal, lefhe it i dish. 9anne take Oynoīs and mynce hem smale and seep hem i oile til hēy be al broī\(^3\) and florish the dish \with\. and sice it forth.

Aquapatys\(^4\).  

Pill garle and cast it in a pot with waf and oile and seep it, do 9to safroī, salt, and powde fort and dreffe it forth hool.

Salat.  

Take pfel, sawge, garle, chibol, oynoīs, leck, borage, mynt, porrect\(^5\), fenel and ton trellis\(^6\), rew, rosemare, purfarye\(^7\), laue and waische hem clene,

\(^1\) Makke.  Ignatium.  
\(^2\) Chawf. Warm.  
\(^3\) broī. Brown.  
\(^4\) Aquapatys. Aquapat, Contents. Perhaps named from the water used in it.  
\(^5\) Porrectes. Fr. Porrettes.  
\(^6\) Ton trellis. Cresses. V. Gloss.  
\(^7\) Purfarye. Purflein.  

F  pike
pike hem, pluk he small wip frye honde and myng
hem wel with rawe oile. lay on wyneg and salt, and
sue it forth.

Fenkel in Soppes.

Take blades of Fenkel. shrede hem not to smale,
do hem to seep in war and oile and oynons mynced
with. do to safron and salt and powde, douce. sue
it forth. take brede ytoasted and lay the sewe ono-
ward.

Clat.  

Take elena campana and seep it war. take it up
and grynde it wel in a morg. temp it up w ayren
safron and salt and do it ou the fire and lat it not
boile. cast above powde douce and sue it forth.

Appulmoy*:  

Take Apples and seep hem in war, drawe hem
throug a flyno. take almane mylke & hony and flo
of Rys, safron and powdo fort and salt, and seep it
fondyng7.

* frye. thine.
* Clar. Qu.
* water; r. in water, as in No. 79.
* Appulmoy. Appulmoy. Mr. Ed. No. 17. named from the apples
employed. V. No. 149.
7 fondyng. thick.
Sleete Soppes.

Take white of Lek and slyt hem, and do hem to steep i wyne, oyle and salt, rost brede and lay in dyssh and the sewe above and sue it forth.

Letelorye.

Take Ayrön and wryng hem thurgh a fynd and do psto cowe mylke with bute and safron and salt and steep it wel. lese it, and loke hat it be stondynge, and sue it forth.

Swp Dorry.

Take Almand brayed, drawe hem up with wyne, boile it, cast jupon safron and salt, take brede ITS dested in wyne. lay Joh a leyne and anop of p sewe an ale togy dre. florish it with fug powdo gyn and sue it forth.

Rape.

Take half fyg and halfraise pike hem and waif she hem in waif skaide hem in wyne. bray hem in a mor,

Sleete. flit.

LETELORYE. The latter part of the compound is unknown, the irit is Fr. Lait, milk. Vide No. 68.

Sowpe Dorry. Sops endorsed. V. Dorry in Gloff. 8

A leyne. a layer.

Rape. A diffyllable, as appears from Rapey in the Contents.

Repe, Mr. Ed. No. 49. Rapey, ibid. II. 28.
and drawe hem thurgh a strynde, caft hem in a pot and prypp powde of pepe and oon good powders, alay it up with flo of Rys. and color it with saundres, salt it. 4 meffe it forth.

Sawse Sarzyne. 1111.1111.

Take bepp and make hem clene. take Almând blanchèd, frye hem i oile and bray hem in a mort with hepp. drawe it up with rede wyne, and do pin fug ynowhy with Powdor fort. lat it be floridng, and alay it with flo of Rys. and color it with alkenet and meffe it forth, and florisht it with Pomé garnet. If y wile in fleste day, seep Capoins and take the bravon and tese hem smal and do þro, and make the lico of þis broth.

Creme of Almând. 1111.5

Take Almând blanched, grynde hem and drawe hem up thykke, set hem oue the fyre 4 boile hem. set hem adoi and spryng 5 hem with Viyneg, caft hem abrode uppon a cloth and caft uppon hem fug. when it is colde gadre it togydre and leffe it in dyfsh.

* Sawse Sarzyne. Sausé. Contents. Saracen, we presume, from the nation or people. There is a Recipe in Ms. Ed. No 54 for a Broot of Sarynisse, but there are no pomegranates concerned.

1 lico. liquor. 5 spryng. sprinkle.

Grewel
Grewel of Almand.  

Take Almand blanched, bray he with oot meal, and draw he up with waft. cast jon Saffron & salt &c.

Cawdel of Almand mylk.  

Take Almand blanched and drawe hem up with wyne, do to pow'de of gyng and sug and colo it with Saffron, boile it and sue it forth.

Jowt of Almand Mylke.  

Take erbes, boile hem, hewe hem and grynde hem in aale, and drawe hem up with waft, set hem on the fire and seep the rowt with the mylke, and cast jon sug & salt. &c sue it forth.

Fygy.  

Take Almand blanched, grynde hem and drawe hem up with waft and wyne: quart syg hole raisons. cast to pow'de gyng and hony clarified. seep it wel & salt it, and sue forth.

oot meel. oot-meal.

Jowtes. V. ad N° 60.

Fygy. So named from the figs therein used. A different Recipe, Ms. Ed. N° 3, has no figs.
Pochee 1.

Take Ayreñ and breke hem i scaldyng hoot wař. and whan þei bene fode ynowh. take hē up and take zolkes of ayren and rawe mvlke and swyng hem togydre, and do þto powd ȝyn ȝfyng ȝafroń and ſalt, set it oũe the fire, and lat it not boile, and take ayreñ ifode ȝ caſt þ few onoward. ȝ sūe it forth.

Brewet of Ayreñ.

Take ayreñ, wař and butř, and feep hem ysere with ȝafroń and gobett of chœs. ȝryng ayreñ thurgh a ᵢrayno. whan the wař hath soden awhile, take þene the ayreñ and swyng hē with vious. and caſt þto. set it oũe the fire and lat it not boile. and sūe it forth.

Macrows 2.

Take and make a thynne foyle of dowh. and kerve it on peces, and caſt hem on boilling wař ò seep it wele. take cheſe and grate it and butř caſt bynethen and above as losyns. and sūe forth.

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

2 Macrows. Maceratio, according to the Recipe in Alciati, cor-
responds nearly enough with our process; so that this title seems to want mending, and yet I know not how to do it to satisfaction.

Tolteč.
Toftec n.  

Take wyne and hony and scheid it togyd and skym clene and seeb it long do þo powdo of gyng pep end salt toft brede and lay the seb þto kerue pecys of gyng and fło þwith and messe it forth.

Gyngawdry p.  

Take the Powche q and the Lyu<r of haddok codlyng and hake s and of oop fishe qboile he, take he and dyce hem small take of the self broth and wyne, a layd of brede of galyntyne with gode powdös and salt, com þat fishe þinne and boile it g do þto amysdoïn. q colo it grene.

Erbowle t.  

Take bolas and scald hem with wyne and drawe hem with a flynde do hem in a pot, clarify hony and do þro with powdö fort and flö of Rys. Salt it florith it w whyte aney. q sue it forth.

* Toftec. So called from the toasted bread.
* scheid it. mix it.
* Gyngawdry. Qu.
* Powche. Crop or stomach.
* Lyu<r. Liver. V. No 137.
* See Pennant, III. p. 156.
* Erbowle. Perhaps from the Bolas, or Bullace employed.
* with, i.e. thurgh or thorough. Refinolle.
Refmolle. 

Take Almâp blâched and drawe hem up with war and alye it with flo of Rys and do jeto powdo of gyn'g fug and salt, and loke it be not flondying, 
mess it and suše it forth.

Vyađe Cypre. 

Take oot mele and pike out the flon and grynde hem smale, and drawe hem thurgh a flyno. take mede 
of wyne ifonded in fug and do jife pinne. do jto powdo and salt, and alay it with flo of Rys and do 
hat it be flondying. if thou wilt on fleth day: take 
henn and pork ysfode grynde hem smale and do jto. 
messe it forth.

Vyađe Cypre of Samoi. 

Take Almand and bray hem unblâched. take cal-

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* Refmolle. From the Rice there used; for MS. Ed. II. No 5. has Ryfomol, where may'e seems to be Fr. molle, as written also in the Roll. Rice makens potage. Lcl. Coll. VI. p. 26.
* Not flondying. Thin, diluted. V. No 98. Not to [too] flond-
yng. 121.
* Cypre. Cpre, Contents here and No 98.
* Samoi. Salmon.
[49]

War b Samôn and seep it, in lewe war e drawe up thisalmand with the broth. pyke out the bone out of the
fysh clene g grynde it small, c cast F mylk} f togyd
d alye it w flo of Rys. do j to powdore fort, fug 8 salt
cold it w alkenet 8 loke j hit be not flondying and
melle it forth.

Vyannd Ryal.  xx. xi. xix.

Take wyne greke, o p rynyshe wyne and hony clarified j with. take flo of rys powdore of Gynge o p of
pep s canel. o p flo of canel. powdore of clow. faeun.
fug cyprre. mylberyes, o p saund. 8 medle alle this to-
gid. boile it and salt it. and loke jat it be flondying.

Compost 4.

Take rote of psel. patermak of rafeus 5. serape hem
and wailthe hê clene. take rap 8 cабoch ypared and

b calwar. Saltar, Np 167. R. Holme says, "Calver is a term
used to a Flandor when to be boiléd in oil, vinegar, and spées
and to be kept in it." But in Lancaster Salmon newly taken
and immediately dressed is called Calver Salmon: and in Littleton
Salar is a young salmon.

e lewe water. warm. V. Gloff.

4 Compost. A composition to be always ready at hand. Holme,
III. p. 78. Lel. Coll. VI. p. 5.

5 Patermak of rafeus. Quo.

icorne.
icorne. take an erthen pane w clene was set it on the fire. cast all pī[e] jinne. when they buth boyled cast it peer pboile hem wel. take pī[e] thyn[g] up lat it kele on a fair cloth, do jto fall when it is colde in a vessell take vineg powde safrōn do jto lat alle pī[e] thing lye jin al nyzt of al day. take wyne greke and hony clarified togid lumbarde mustard raifo[s] corance al hool. grynde powde of canel powde douce anes hole fennel seed. take alle pī[e] thyn[g] cafel togyd i a pot of erthe. and take pof when j wilt j sue forth.

Gele of Fysh. c. 1.

Take Trench, pykes, colys, turbut and plays, kerue i.e. to pecys. scilde he waiste he clene. drye

Yeared and icorne. The first relates to the rapes, the second to the Cabaeces, and means carved or cut in pieces.

Gele. Jely. Gele; Contents here and in the next Recipe. Gele. Mf. Ed. No. 55, which prevents us with much the same prescription.

It is commonly thought this fish was not eaten in England till the reign of H. VIII.; but see No. 147, 109, 114. So Lucis, or Tenchis. Mf. Ed. 11. 1. 3. Pygus or Tenchis, II. 2. 'Pikys, 33. Chaucer, v. Lucis; and Let. Coll. IV. p. 226. VI. p. 1. 5. Lucis fals. Ibid. p. 6. Mr. Topham's Mf. written about 1250, mentions Lapes aquaticus for Lucus amongst the fish which the fishmonger was to have in his fish. They were the arms of the Lucy family so early as Edw. I. See also Pennant's Zool. III. p. 189, 410.

Plays. Piffes, the fish.
[Text]

The w a cloth do he a pane do half wyne. If half wyne & seep it well. Take the Fysh and koke it cleane, cole the broth through a cloth into an erthen pane. Do into powdor of peip and siatrouch wynorh. Let it seep and skym it well when it is staid. Do kgree cleene, cowche fishe on charcoles cole the sewe throw a cloth on toward & sue it for it.

Gele of Fleesh.

Take fwyn feet & snowt and the eery, capons, conyng calu fete. Sue the he cleene. Do he to seep in the priddel of wyne & wyneg and waif and make forth as before.

Chysanee.

Take Roches, hole Tench and playe & fynye hem to gobbett. Fry he in oyle blanche almánd. Fry he & cast to raiôns corance make lyd of crust of brede of rede wyne of wyneg & pridde part of fygr drown & do into powdor fort and salt. Boile it. Lay the Físhe in an erthen panne cast the sewe & seep onnoûs ymynced & cast pine. Kepe hit and ete it colde.

1. Doif, i.e. do of.
2. Eerys. Ears.
3. Thriddel. V. ad No 67.
Congur in Sawfe.

C. 1111.

Take the Cong and scald by, and smyte by in pecys & feep hym. take pkel. mynt. pelet. rosmare. & a litul sawse, brede and salt, powdo fort and a litel garlee, low a lite, take and gryn and it wel, drawe it up with vynge furgh a cloth, caft the fysh i a vesfel and do p sewe onoward & sue it forth.

Rygh in Sawfe.

C. 5.

Take Ryghzes and make hem cleene and do he to feep. pyke he cleene and frye hem i oile, take Almand and grynde he i war or wyne, do pto almand blanched hole fryed i oile. & coraunce feep the lyd grynde it smale & do pto garlee ygronde & litel salt & vions powdo fort & saftron & boile it yfere, lay the Fyshes in a vesfel and caft the sewe pto. and meffe it forth colde.

Makerels in Sawfe.

C. vi.

Take Makerels and smyte hem on pecys. caft hem on war and vions. feep hem with mynt and wip oop erbes, colo it grene or zelow, and meffe it forth.

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

* Rygh. A Fish, and probably the Eel.
Pykes in braeys.

Take Pykes and undo hem on the womb and waifshe them clene and lay hem on a roost Irne. Then take gode wyne and powdor gylg gud wone, salt, and boile it i an erthen panne meffe forth pyke by the fewe onoward.

Porpeys in broth.

Make as you madest Noumbles of Flethe with oynoës.

Balocy broth.

Take Eelys and hilde hem and kerue hem to pecys and do hem to seep in waë and wyne so fat it be a litel ou stepeid. do to fawge and oop erbis wew oynoës ymynced, whan the Eels buth soden know do hem in a vessél, take a pyke and kerue it to robet and seep hym in the same broth do to powdor gylg galyngale canel and pep, salt it and cast the Eelys to meffe it forth.

- Braeys. Qu.
- Wombes. bellies.
- roost Irne. a roasting iron.
- gud wone. a good deal. V. Gloss.
- Balocy. Balok, Contents.
- hilde. skin.
- on stepeid. steeped therein. V. N° 110.
- few, i.e. a few.

Eles
Eles in Brewet. c.x.

Take Crust of brede and wyne and make a lyo, do pto oynons ymynced, powdö, § canel. § a litel wat and wyne. loke yat it be spleid, do pto salt, kerue pin Eelis § seep he wel and suë hem forth.

Cawdel of Samön. c.xi.

Take the gutt of Samön and make hem clene. pboile hem a lytell. take hem up and dyce hem. flyt the white of Lekes and kerue hem smale. cole the broth and do the lek pinne w oile and lat it boile togyd yfere. do the Samön icorne pin, make a lyo of Almänd mylke § of brede § call pto spices, safroñ and salt, seep it wel. and loke yat it be not flondying.

Plays in Cyce. c.xii.

Take Plays and smyte hem b to pecys and fry hem in oyle. drawe a lyo of brede § gode broth § vineg. and do pto powdö gyng. canel. pep and salt and loke p it be not flondying.

For to make Flauempeyns. c.xiii.

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

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

b Vide No 104. Qq.
hem tendre in smale ale. and Bray hem and tendre these with. Æne walt the hem i war. Æne ly hem alle togid w Ayren, Ænne take powlo of pep. or els powlo marchant ayren and a porcion of safroin and salt. Ænne take blank fug, eyren flö make a palt a roller, Ænne make pof smale pelet 4. fry hé broi Ænne grece set hem asyde. Ænne make of p oop deel of p palt long coyains do comade p pin. and close hé faire with a couer 9. Énne pynche hÉ smale about. Ænne kyt aboue fourte oþ sex wayes, Ænne take éuy of p kuttyng up. Ænne colo it w zolkes of Ayren, and print hem thick, Æto the flaumpneys above p 9. cutteft hÉ set hÉ i an ovene and lat hem bake efelich 9. and Ænne susc hem forth.

For to make Noumbi 9 in Lent. c. xiii.

Take the blode of pykes oþ of cong and nyne 1 the Ranch of pykes. of cong and of grete code lyng 9. 9

1 ly. mix.
5 deel. deel, i. e. part, half.
9 Coyains. Pies without lids.
8 comade. Qu.
9 couer 9. couverture, a lid. 1 éuy. every.
9 efelich. eaily, gently.
9 nyne. take. Perpetually used in Mf. Ed. from Sax. nuan.
9 code lyng. If a Codling be a smal end, as we now underlan
great cycling seems a contradiction in terms.
4 boile.
boile ñe tendre $ mynce ñe smale $ do ñe $ ñat blode, 
take crust of white brede $ styne ñe thurgh a cloth. 
ñenne take oynoûs iboiled and mynced. take pep and 
afroû. wyne vyneeg aysell $ op aleg $ do ñto $ ñue 
forth.

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

Take blode of gurnard and cong $ $ pânh of gurn-
nard $ and boile ñe tendre $ mynce ñe smale; and make 
a lyre of white Crust and oynoûs ymynced, bray it î 
a mort $ ñanne boile it togyd til it be flondyng. ñenne 
take vyneeg op aysell $ afroû $ put it ñto and ñue it 
forth.

Furmente with Porpeys. .c. xvi.

Take clene whete and bete it smail in a mort and 
fanne out clene the douft, ñenne waïlfhe it clene and 
boile it tyl it be tendre and brôû. ñenne take the 
secunde mylk of Almûûû $ do ñto. boile ñe togyd til 
it be flondyng, and take $ first mylke $ alye it up 
with a peñe$ take up the porpays out of the Fur-
mente $ lefhe hem ña dishe with hoot waf. $ do afroû

* Aysell. Eisel, vinegar. Littleton.
* Chawdon. V. Gloss.
# Penne. Feather, or pin. Ms. Ed. zS.
to þ furmente. and if the porpays be saft. seeþ it by
bye self, and sée it forth.

Fylett in galyntyne.  c.xvii.

Take Pork, and rost it tyl the blode be tryed out ø
bôoth ø, take crust of brede and bray hem i a morl, à
drawe hë thurgh a clothe with þ broth, þenne take oy-
noñs à lefte hem on brede à do to the broth. þanne take
pork, and lefte it cleene with a dressyng knyf and cañ
it into þ pot broth, ø lat it boile til it be more tendre.
þanne take þat lyd þto. þáne take a porció of pep
and fândr ø do þto. þanne take pfel ø yfope ø mynce
it finale ø do þto. þáne take rede wyne oþ white grece
ø rayfoñs ø do þto. ø lat it boile a lytel.

Veel in buknade ø.  c.xviii.

Take fayr Veel and kyt it in finale pecys and boile
it tendre i fyne broth oþ in war. þanne take white
brede oþ wafel ø, and drawe þöf a white . . . lyd
wip fyne broth, and do þ lyd to the Veel, ø do saññ
þto, þáne take pfel ø bray it i a morl ø the Juys ø
þöf do þto, and þáne is þis half zelow ø half grene.

* the broth. Supposed to be prepared beforehand.
* buknade. V. N° 17.
* wafel. V. Glof.
* juys. Juice.
Påne take a porciōn of wyne & powdō marchant & do jto and lat it boile wēle, and do jto a litel of vneg & sūe forth.

Sooles in Cynee.  c. xix.
Take Sooles and hylde hem, scep hem in waf, smyte hē on pecys and take away the synnes. take oynoūs iboiled & grynde the synn prow & brede. drawe it up with the self broth. do jto powdō fort, safrōn hony clarified with salt. scep it alle yfer. broile the sooles & messe it i dysh & lay the sewe above. sūe forth.

Tench in Cynee.  xxv. vi.
Take Tench & smyte hem to pecys, fry hem, drawe a lyō of Rayfoūs corāce wth wyne and waf, do jto hool raisoūs & powdō of cynge of cloves of canel of pep do the Tench jto scep hē w sug cypre & salt. sūe forth.

*litēl of vneg*. We say, *a little winegar*, omitting cf. So 1524 a boul of lurd.
*Cynee. Quoyt, Contents, both here and No 120. 123. See before, No 25.

Oyslers
Oysters in Gravey.

Schyl Oysters and seep hem in wyne and in hare own broth. cole the broth thurgh a cloth. take almand blanched, grynde he and drawe he up with the self broth. & alye it wip flo of Rys. and do the oysters pinne, cast in powdo of gyn, sug, macy. seep it not to flondying and sicc forth.

Muskels in brewet.

Take muskels, pyke hem, seep hem with the owne broth, make a lyo of crust & vineg do in oynoa mynced. & cast the muskels jto seep it. & do jto powdo w a lytel salt & safron the famewife make of oysters.

Oysters in Cynee.

Take Oysters pboile hem i her owne broth, make a lyo of crust of brede & drawe it up wip the broth and vineg mynche. oynoa & do jto with erbes. & cast the oysters pinne. boile it. & do jto powdo fort & alt. & meffe it forth.

7 Schyl. shell, take of the shell.
 hare. their. ler. N° 123. Chaucer.
8 Muskels. myfels below, and the Contents. Muskels.
4 crustes, i. e. of bread.
Cawdel of Muskels.  

Take and seeþ muskels, pyke hem clene, and waifshe hem clene i wyne. take almand 9 Bray he. take some of the muskels and grynde he. 7 some hewe smale, drawe the muskels ygrond w the self broth. wryng the almand with faire waif. do alle þise togid. do þeto þious and vyneg. take whyte of lek 9 pboile he wel. wryng outhe the waif and hewe he smale. caft oile þto w oynoñs pboiled þ mynced smale do þto powdo fort, fafroñ and salt. a lytel seeþ it not to to flandyng þ mess he it forth.

Mortrews of Fyfsh.  

Take codlyng, haddok, op hake and lynoñ with the rawnes 4 and seeþ it wel in waif. pyke out þ bones, grynde smale the Fyfsh, drawe a lyð of almand 9 brede w the self broth. and do the Fyfsh groðen þto. and seeþ it and do þto powdo fort, fafron and salt, and make it flandyng.

Laumpreys in galynynye.  

Take Laumpreys and fle hem with vyneg op with white wyne 6 salt, scalde he i waif, flyt hem a litel

---

9 to, i.e. too too, Vide No 17.
4 rawnes. rocr.
5 fle. slay, kill.
at *nauel*. . . . . . . & reft *at* tel at the nauel. take out the gutt at the ende. kepe wele the blode. put the Laumprey on a fyit. rooft hyf & kepe wele the grease. grynle raysofs of corante. hyf up wyne. wyne. and crust of brede. do *pto* powdo of gyng. of galyngale. flo of canel. powdo of clow. and do *pto* raisofo of corante hoole. w *blode* & *grece*. seep it *salt* it. boile it not to flondying. take up the Laumprey do hyf in a chargo, lay & seue onoward. *sue* hyf forth.

Laumprofs in galyntyne. 

Take Lamprofs and scalde he. seep hem. meng powdo galyngale and some of the broth togyd & boile it *salt*. do *pto* powdo of gyng *salt*. take the Laumprofs & boile he *lay* he i dyfish. *lay* the seue above. *sue* fort.

Lesyns in Fysh Day. 

Take Almand unbblached and waiithe he cleene, drawe he up with wa. see *milk* & alye it up w

<sup>4</sup> hyf up. A word seems omitted; drawe or *ex.*

<sup>9</sup> of galyngale, i.e. powder. V. N° 101.

<sup>b</sup> Chargo. charger or dish. V. N° 127.

<sup>1</sup> Lesyns. Lesyns, Contents.
loceyns. cast pro sáfrón. fug. ſalt ſ meſſe it forth with colyandre ſ confyt rede, & ſue it forth.

Sowp of galyntyne 9.

Take powdō of galngale with fug and ſalt and boile it yfere. take brede ytoſted, and lay the fewe onoward, and ſue it forth.

Sobre Sawfe.

Take Rayfōns, grythe hem with crut of brede, and drawe it up with wyne. do ſto gode powdō ſ and ſalt. and feep it. fy roch, looch, fool, ſo ſ oop gode Fyfsh, cast ſ fewe above, & ſue it forth.

Cold Brewet.

Take crome 6 of almañd, dry it in a cloth, and whan it is dryed do it in a vefiel, do ſto ſalt, fug, and white powdō of gyng and Juys of Fenel and wyne. and lat it wel ſtöne. lay full ſ meſſe ſ dreſſe it forth.

Peer m in confyt.

Take peer ſ and pare hē clene. take gode rede wyne ſ mulberes ſ o p lañdr and feep ſ peer ſ ſ ſ whan ſ ei

---

9 Sowpes of Galyntyne. Contents has in, refe. Sowpes means Sops.
1 crome. crumb, pulp.
9 Peer. pears.
9 mulberes. mulberries, for colouring.

buth
with yfode, take he up, make a syryp of wyne greke, 
* vnage w blanche powd of white fug and powd of 
gyg & do the per pin. seep it a lytel & meffe it forth.

Egordoue of Fysh. vi. xiii.

Take Loch of Tench of Solys snyte hem on pecys. 
fr y hë in oyle. take half wyne half vyneg and fug & 
make a syryp. do jto oynoës icorce a raisons coraunce. 
and grete raysoës. do jto hole spices. gode powdons 
and silt. meffe j fysh y lay j fewe aboue and sül 
forth.

Colde Brewet. vi. xiii.

Take Almaned and grynde he. take the twydel of wyne of the priddell of vyneg. drawe up the Al-
maned of. take anys fug of branch of fenel grene a 
few. drawe he up togiud w j mylke take poudo of 
canel. of gyng. clow. of maces bode. take kydde 
o chikeës of fleshe. choppe hem small and seep 
hem. take all jis fleshe whan it is sodeñ y lay it i a

* Vernage. Vernaccia, a sort of Italian white wine. V. Gloff.
+ Egordoue. Vide Gloff.
• icorue, icoren. cut. V. Gloff.
• Twydel. Two parts.
clene vessel & boile 7 fewe 8 cast 9 to salt. jenne cast al fis in 1 pot with flesh. \( \text{it} \). 10

Pevorat for Veel and Venysoñ. \( \text{xx. vi. xv.} \)

Take Brede 2 fry it in grece. drawe it up with broth and vyneg, take 9 to powdō of pep 8 salt and sette it on the fyre. boile it and messe it forth.

Sawfe 9 blanche for Capoñs yfode. \( \text{xx. vi. xvi.} \)

Take Almand 9 blanched and grundy hem al to doufl. temp it up with vions and powdō of gyngyn and messe it forth.

Sawfe Noyre for Capoñs yroflėd. \( \text{xx. vi. xvii.} \)

Take the lyu 9 of Capons and roufl it wel. take anyfe and greynes de Parys 1. gyng 9 canel. 2 a lytill cruft of brede and gjnde it smale. and grynde it up w vions. and witj grece of Capoñs. boyle it and sūe it forth.

\( ^1 \) See. i. e. sūe forth.
\( ^9 \) Peverat. Peverade, from the pepper of which it is principally composed.
\( ^9 \) Sawfe. Sower, Contents. As N° 137.
\( ^9 \) de Parys. Of Paradice. V, Pref.

Galyntyne.
Galyntyne.

Take crust of Brede and grynde hem smale, do þo powde of galyngale, of canel, of gyngyn and salt it, tempre it with vyneg and drawe it up þurgh a frawno ð meſše it forth.

Gyngen.

Take payndemayn and pare it clene and funde it in Vineg, grynde it and temp it wip Vyneg, and with powde gyng and salt, drawe it thurgh a frawno. and sue forth.

Verde Sawfe.

Take pfel. mynt, garlek. a litul ñpell and sawge, a litul canel. gyng. pip. wyne. brede. vyneg ð salt grynde it smal w safroû ð meſše it forth.

Sawfe Noyre for Malard.

Take brede and blode iboyled, and grynde it and drawe it thurgh a cloth w Vyneg, do þo powde of

Galynyte. Galentyne, Contents.

* Gyngen. From the powder of Ginger therein used.

* Verde. It has the sound of Green-sawe, but as there is no Sorel in it, it is so named from the other herbs.

* a litul ñpell: Wild thyme.
ging ad of pep. gree of the Maulard. salt it.
boile it wel and sue it forth.

Cawdel for Gees.

Take garlec and gnde it smale. Saffron and flo\textsuperscript{9} with \& salt. and temp it up with Cowe Mylke. and
feep it wel and sue it forth.

Chawdon\textsuperscript{c} for Swann

Take ly\textsuperscript{9} and offal\textsuperscript{d} of the Swann \& do it to
feep \& gode broth. take it up. take out bonys. take
\& hue the flesh smale. make a Lyo\textsuperscript{9} of crust of brede
\& of blode of Swann yfoden. \& do powdor of
clow \& of pip \& of wyne \& salt. \& feep it \& call flesh
\& to ihewed. and messe it forth \& Swann.

Sawfe Camelyne\textsuperscript{e}.

Take Rayfons of Coraice. \& kyrnels of notys. \&
crust of brede \& powdor of gynh clo\textsuperscript{f} flo\textsuperscript{f} of canel. by
it \& wel togyd and do it \& to salt it. temp it up with
vyne\textsuperscript{g.} and sue it forth.

\textsuperscript{c} Chawdon. V. Gloss.

\textsuperscript{d} offal. Este, Gibbys.

\textsuperscript{e} Camelyne. Q. if Camelyne from the Pisoer of Canel ?

\textsuperscript{f} by. bray.

Lumbard
Lumbard Mustard.

Take Mustard seed and wash it, dry it in an oven, grind it dry, sieve it through a sieve, clarify honey with wine; then strike it well together and make it thick. When you will spend of it, make it thin with wine.

Nota.

Cranes and Herons should be armed with lard of swine, and eaten with gyng.

Nota.

Pokok and Pruch should be poilled, lardl and rostled, and eaten with gyngen.

* armed. Mf. Ed. No 3. has enamored, as may be read there. Enamored, however, in Lel. Collect. IV. p. 225. means, decorated with coat of arms. Shields of Brawn are there in armor, p. 216. However, there is such a word as enamored. Leland, p. 280. 285. 297. which approaches nearer.

I 2

Fry
Fry blanched.

Take Almand blanched and grynde he al to doult, do þife i a thynne foile. cloe it þinne salt, and fry it in Oile. clarisse hony w Wyne. & bake it þw.

Fryt of Pafternak of  

of Apples i.

Take skyrwat and pastnak and appels, þ pboile he, make a bató of flo and ayreï, cast þto alc. safroï þ salt. wete he i þ bató and frye he i oile or i grece. do þto Almând Mylk. & sëc it forth.

Fryt of Mylke.

Take of crudd k and þife out þ wheyze 1. do þto sii whyte of ayreï. fry he. do þto. & lay on fûg and meffe forth.

Fryt of Erbes.

Take gode erbys. grynde he and medle m he w flo and waÈ a lytel zest and salt, and frye he i oyle. and ete he w clere hony.

1 Frytours, &c. Contents has only, Frytours of Pafternakes.
N. B. Frytours is Früiter.

2 Cruddes. Curds, per metathefin.

Rafyols.
Take swyne, lyuol and seello well. take brede e grate it, and take zolkes of ayren. e make hit sowple e and do pio a lyull of lard carnon lyche a dec e, chefe gyd e e whyte grece. powd° douce e of gyng e wynde it to ball e as grece as apples. take p calle of p swyne e cast eu e by hy fet f in. Make a Crupt i a trape e, and lay p ball pin e bake it, and when hey buth ynow e put pin a lay° of ayren w powd° fort and Safro e and sue it forth.

Whyte Mylat e.

Take Ayren and wryng he thurgh a cloth. take powd° fort, brede igrated e safr° e cast pio a gode qnite of vynge with a litull salt, medle all yfer e make a foile i a trap e bake it wel ° pinne. and sue it forth.

*Rafyols. Rafiowls, Contents. Qu. the etymon.
*sowple. supple.
*gyd. grated. igrated, N° 153.
*wynde it to balles, make it into Ballp.
*eue. each.
*trape. pan, or dish. French.
*Mylates. Contents, Mynates; but 155 as here. Qu.
Cruftard \textsuperscript{9} of Flesh. \textsuperscript{xx. vii. xiii.}

Take peçons \textsuperscript{y} and male brid. \textsuperscript{l}
smyte hē, i gosbet \textsuperscript{w} wi × viaws \textsuperscript{z} do jto safrōn, make a crust i a trāp, and pynche it. \textsuperscript{q} cowche \textsuperscript{p} flesh þinne, \textsuperscript{q} cast jinne Raisōns coranče, powdo\textsuperscript{d} douce and salt. breke aynen and wrýng hem thurgh a cloth \& swyng a ìfewe of \textsuperscript{p} powd and helde \textsuperscript{it} upon the flesh, coue it \& bake it wel, and süe \textsuperscript{it} forth.

\textsuperscript{x} Mylat \textsuperscript{9} of Pork. \textsuperscript{xx. vii. xv.}

Hewe Pork al to pecys and medle it w ayren \&
chefē igted. do jto powdō fort safrōn \& pyner \textsuperscript{b} with
salt, make a crust i a trāp, bake it wel þinne, and süe
it forth.

\textsuperscript{x} Cruftard \textsuperscript{9} of Fyfshe. \textsuperscript{xx. vii. xvi.}

Take loch \textsuperscript{q}, laumpros, and Eelis. smyte hem on
pecys, and flewe hē wi × Almanð Mylke and vios,
frye the loch i oile as tofore, and lay ì fîsh þinne.

\textsuperscript{x} Cruftards. Pies.
\textsuperscript{y} peçons. pigeons. V. ad Nō 48.
\textsuperscript{z} viaws. Vejuice.
\textsuperscript{a} helde it. \textsuperscript{a} pour, caff.
\textsuperscript{b} pyner. Vide Pref.
calf 7 on powdō fort powdō douce, with raysons co-
rance & prunes damysyns, take galynyn and 3 fewe
jinne, and swyng it tōgyd and cast 3 the trape. $
bake it and sūe it forth.

Crustard of Eerbis on fysh Day. 22. vii. xvii.

Take gode Eerbys and grynde hē smale with walle-
not pyked clene, a grete portioņ. lye it up almoft wip
as myche vions as waf. seep it wel w powdō and
Safrōn woute Salt. make a crust in a trap and do 3
fysh jinne unflowed wip a littel oile & gode Powdō.
whan it is half ybake do 3 fewe 3 to $ bake it up.
If 3 wilt make it clere of Fysh seep ayreņ harde. $
take out 3 zolk $ gode hē w gode powdōs. and alye
it up with gode flewes 4 and sūe it forth.

Lefshes 5 fryed in lenton 6. vii. xviii.

Drawe a thick almaņde Mylke wip waf. take dat
and pyke hē clene w apples and peer & mynce hē w
pnes damysyns. take out 3 flōt out of 3 pnes. $
kerue the pnes a two. do 3 to Raisoņ sūg. flō of ca-
nel. hoole macys and clowy. gode powdōs $ salt. colō

< Erbis. Rather Erbis and Fysh.
4 flewes. V. No 170.
5 Lefshes. V. Leche Lumbard in Gloff.
6 lenton. Lentiōn, Contents, i.e. Lent.
hem up w fañdr. meng þife with oile, make a coñyn as þ diddest bife þ do þis Fars þ þin. and bake it wel and súe it forth.

Wafles yfarced. vii. xix.

Take a Wafel and hewe out þ crínnes. take ayreñ e shepis talow e þ crínn of þ fame Wafell powdo fort e salt w Saffron and Raisons coraçce e medle alle þife yfere e do it in þ Wafel. close it þ bynde it fast to jidre. and sèe þ it wel.

Sawge yfarced. viii.

Take ðawge: grynde it and temp it up with ayreñ. a ðawyst kerf. by to gobetî and cafl it i a poßynet. and do pëwip grece a frye it. Whan it is fryed ynowz cafl Þto ðawge w ayreñ make it not to harde. cafl Þto powdo douce. messe it forth. If it be in Ymber day: take ðawge butt Þayreñ and lat it flonde wel by þ faufe, e sùe it forth.

Sawgeat. viii. i.

Take Pork and seep it wel and gnde it smale and medle it wip ayreñ þ brede. ygrated. do Þto powdo
fort and safron with pyn<sup>9</sup> salt. take<sup>8</sup> close lirull Ball<sup>9</sup> foiles<sup>1</sup> of sawge. wete it with a bato of ayren<sup>8</sup> fry it. sue it forth.

Cryspes<sup>m.</sup> <sup>xx.</sup> <sup>viii.ii.</sup>

Take<sup>9</sup> flo<sup>9</sup> of pandemayn and medle it with white grece<sup>ou</sup> in the<sup>f</sup>yr in a<sup>chaw</sup>f<sup>o</sup> and do the bato<sup>to</sup> pro quenntlich<sup>9</sup> furgh<sup>f</sup>y fyng<sup>ss</sup>s. or thurgh a skymo<sup>9</sup> and lat it a litul<sup>p</sup> quayle a litell so<sup>9</sup> be hool<sup>9</sup> pinne. And if<sup>9</sup> wiwit cold<sup>9</sup> it wip alkenet yfondyt. take he<sup>up</sup> cast<sup>9</sup> pinne sug<sup>j</sup>, and sue he forth.

Cryspels. <sup>xx.</sup> <sup>viii.iii.</sup>

Take and make a foile of gode Paft as thynne as Pap. kerue it out<sup>9</sup> fry it in oile. <sup>9</sup>o<sup>b</sup>, i<sup>r</sup> grece and

---

1 foiles. leaves.
2 Cryspes. Mr. Ed. No<sup>3</sup> 26. Cryspes, meaning Crisp, Chaucer having crips, by transposition, for crisp. In Kent p is commonly put before the f, as hap is hap, oups is oups. V. Junius. V. Happ, and Hals, and Walf.
* chawf<sup>f</sup>. chaffing dish.
* quentlich'. nicely.
* a litul. Dele.
* quayle. an cool?
* p grece. Dele ies.

K. <sup>9</sup> re-
remnant, take hony clarified and flaunne, alye hem up and sūe hem forth.

Take pork yfode. hewe it & bray it. do pro ayren. Raisōns fug and powdō of gyng. powdō douce. and male bridd pamong & white grece. take prunes, safroū. & salt, and make a cruft i a trap & do 9 Fars a pin. & bake it wel & sūe it forth.

Take and pboile Osπōns pisse out & wař & hewe he saiale. take brede & bray it i a mort. and temp it up w Ayren. do 7 to butt. safroū and salt. & raisōns correūs. & a litel fug with powdō douce. and bake it i a trap. & sūe it forth.

Take a Cruft ynche depe in a trap. take zolkes of Ayren rawe & chēfε ruayn. & medie it 8 zolkes to-

1 remnant, i. e. as for the remnant.
2 flaunne. French, sucre, sucrail.
3 Fars, r. Fars.
4 Ymbre. Aubur.
5 de Bry. Qu. Brīs, the country.
6 Chēfε ruayn. Qu. of Roif; V. ad 49.

gūd
Tart de brymlent.  

Take Fryg\(^9\) & Rayfons.  
\(\text{\`{g}yd. and } \text{\`{d}o }\) powd\(\text{\`{o}}\) gyn\(\text{\`{o}}\), fug, fa\(\text{\`{o}}\). and falt. 
do it in a trap, bake it and s\(\text{\`{e}}\) it forth.

Tartes of Flesh.  

Take Pork y\(\text{\`{f}}\)ode and grynde it smale. 
tarde f' harde

---

\(^a\) Brymlent. Perhaps Midlent or High Lent. \(\text{\`{e}}\)y\(\text{\`{o}}\)e, in C\(\text{\`{o}}\)ngr\(\text{\`{r}}\)ave, is the m\(\text{\`{i}}\)d\(\text{\`{e}}\) of Winter. The fa\(\text{\`{c}}\) is certainly lenten. A.S. bny\(\text{\`{e}}\)e. So\(\text{\`{e}}\)nis, or beginning of Lent, from A.S. bnym\(\text{\`{e}}\), ora, margo. Yet, after all, it may be a mistake for \(\text{\`{e}}\)ym\(\text{\`{e}}\).  

\(^b\) fa\(\text{\`{l}}\)war Sam\(\text{\`{o}}\). V. ad N\(^9\) 93.  

\(^c\) plante it abo\(\text{\`{u}}\). Stick it abo\(\text{\`{u}}\), or on the top.  

\(^d\) \(\text{\`{e}}\)tte red. quartered.  

\(^e\) Tartes of Flesh. So we have \(\text{Tarte Polecyn}, \text{Lei. Coll. IV. p. 226. i. e. of Pullen, or Poultry.}\)  

\(^f\) tarde, t. tak. For fee N\(^9\) 169.
eyreñ ifode ȝ yrgronde and do þto with Chese yrgronde, take gode powdo and hool spices, fug, safroîn, and salt & do þto. make a coffyn as to feel sayne & do þis þinne, & plant it w ñmale brid; ifyned þ cônyng. & hewe he to ñmale gobett & bake it as tofore. & sû e it forth.

Tartlet. ụx. vîi. ix.

Take Veel yfode and gnde it ñmale, take harde Eyreñ ifode and ñgrond þ do þto with prunes hoole b, dat. icorîe, pyn and Raiföns corânce, hool spices & powdo, fug, salt, and make a litell coffyn and do þis fars þinne. & bake it & sû e it forth.

Tart of Ñyshe. ụx. vîi. x.

Take Eelys and Samôn and sîrte he on pecys. & fîwe it i i almând mylke and vious. drawe up on almând mylk wip þ fîwe. Pyke out the bon clene of þ fîshe, and fave þ myddell pece hoole of þ Eelys & gnde þ oop fîsh ñmale. and do þto powdo, fug, & salt and gted brede. & fors þ Eelys þw þer as þ bonys were medle þ oop dele of the fars & þ mylk togi. and colo

* to feel sanye. perhaps, to hold the same.

b hoole, whole.

1 ir. rather hem, i.e. them.

* þgrâw where. V. No 177.
Sambocade.  As made of the Sambucus, or Elder.
= Somdel. Some.
= Blom of Eiren. Elder flowers.
= curofe.
= Erbolat, i.e. Herbolade, a confection of herbs.
= mynates, mint.
= Nyebek. Qu.
falte. 4 do it in a dish he holke in bothom, and let it out with fy fing' queynchehe & a chowfer with oile. frye it wel. and when it is ynowe: take it out and call ito sug &c.

For to make Pome Dorryle & ope fynge. viii.xiii.

Take 6 lire of Pork rawe. and grynde it smale. medle it up with powdre fort, fafron, and salt, and do ito Raisouns of Coranne, make ball tof. and wete it well i white of ayren. 7 do it to seepe i boiylig war. take hem up and put hem on a spyt. rost he wel, and take pfel ygronde and wryng it up with ayren & a pyt of flo, and lat erne abonte it spyt. And if wilt, take for pfel fafron, and see it forth.

holke. Qu. hollow.
queynchehe. an queynliche, as No 162.
Chowfer. chaffing dish, as No 162.
Pome dorryle. Contents, ph dorryl, recd., for MS. Ed. 45, has Pommedorry; and see No 177. So named from the balls and the gilding. "Pommes dorées, golden apples." Cotgrave. Pome-dorryse. MS. Ed. 58; but vide Dorry in Gloss.
erne. Qu.
Take and make \( \text{p} \) feîl fars\(^a\), but do \( \text{q} \) to pyû and \( \text{r} \) take an hole rowûled cok, pullî hî\(^b\) \( \varepsilon \) hylde\(^c\) sym al togyû fåne \( \text{p} \) legg. take a pigg and hylde\(^d\) hî\(^e\) ro \( \text{p} \) mydd douûward, fylle hî ful of \( \text{p} \) fars \( \text{q} \) fowe hî\(^f\) aft togû. do hî\(^g\) in a panne \( \varepsilon \) féeû hî\(^h\) wel. and whan zei bene ifûder? do hê on a fpyû \( \varepsilon \) roûf it wele. colo\(^i\) tw zolkes of ayren and safrenû, lay \( \text{p} \) Jon foûles\(^j\) of gold and of filû. and sîûc hit forth.

Hert rowee\(^k\).

Take \( \text{p} \) mawe of \( \text{p} \) grete Swyne. and fûse\(^o\) sex of pigg mawe. fûll hê full of \( \text{p} \) feîl fars. \( \text{q} \) fowe hê faît, pboîle hê. take hê up \( \varepsilon \) make smale prews\(^e\) of gode past and frye hê. take fêfe prews yfryed \( \varepsilon \) féeû\(^h\)

\(^a\) Cotagres. This is a fûmpûtûs diû. Perhaps we should read Cokagres, from the cok and grees, or wild pigs, therein used. \( V, \varepsilon \) yse \( \varepsilon \) grace in Gloûf.

\(^b\) feîl fars. Same as preceding Recipe.

\(^c\) pullî hî; i.e. in pieces.

\(^d\) hylde. caît.

\(^e\) hylde. ifûn.

\(^f\) foûles. leaves; of Laurel or Bay, supûse; gilt and sîvered for ornament.

\(^g\) Hert rowee. Contents, \( H\)art roûs; perhaps from heart.

\(^h\) prews. Qu. \( \text{p} \) in Gloûf.

\(^i\) féeû. There is a fûûk here; it means fûch.

Potewes k. xvi. xvii.

Take Potte of Erp lytell of half a quart and fill hem full of fars of pōme dorryes. op make with jyn honde. op i a moolde potte of p. self fars. put hem i waē & seep hē up wel. and whan jey buth ynow. breke p. potte of erp g. do p. fars on p. spyt g. roost hē wel. and whan jei buth yrosted. colō hem as pōme dorryes. make of litull prewe m. gode paft. frye hem op roost hem wel i grece. g make jof Eerys n to pot g. colō it. and make roys of gode paft. g frye hē. put p. fleles p. i p. hole p. p. spyt was. g colō it with whyte. op rede. g süe it forth.

1 after, i.e. like.
2 Potewes. probably from the pots employed.
3 pōme dorryes. vide ad N. 174.
4 prewe. V. ad 176.
5 Eerys.ears for the pots. V. 185.
6 roys. rotes.
7 fleles. talls.
8 p. there, i.e. where. V. 170.
Sachus

Take smale Sachellis of canvas and file hem full of p. same fars \& seep hē. and whan þey būth ynow, take of the canvas. rost hem \& colo hem.

Burlewes

Take Pork. seep it and grynde it smale wip sodden ayren. do þro gode powdōs and hole spices and salt w fug. make þof smale bal, and cast hē in a bato of ayren. wete hē in flo. and frye hē in grece as frytos. and sūe hem forth.

Spynoch y fryed

Take Spynoch. pbole hē i seþyng wař. take hē up and þise ... out of p. wař \& hem. i two. frye hē i oile clene. do þro powdō. sūe forth.

*Sachus. I suppose sacks.
*s same fars. viz. as 174.
*Burewes. Different from Burfia in No. 11; therefore qu.
*etymon.
*Bato. batter.
*frytos. fritters.
*Spynoches. Spinage, which we ufe in the singular.
*out of the water. dele of; or it may mean, when out of the water.
*hem r. hear.
Benes yfryed.  

Take benes and seep he almost til he ye be setsen, take and wryng out † waé clene. do juto Oynoς ysode and ynymced. and garlec ‡ w. frye hem i oile. op i greec. § do jto powdó douce. & sūc it forth.

Ryshews † of Fruyt.  

Take Fyg and raisōns. pyke he and waishe he in Wyne. grynde he wip apples and peer † ypared and ypiked clene. do jto gode powdós. and hole spices. make bal jof. fyré i oile and sūc he forth.

Daryols ‡.  

Take Creme of Cowe mylke. op of Almand. do jto ayren w fug, safrōn, and falt. medle it yfere. do it i a coffyn. of ii. ynche depe. bake it wel and sūc it forth.

Flaumpeyns ‡.  

Take fat Pork ysode. pyke it clene. grynde it smale. grynde Chefe & do jto. wip fug and gode powdós.
[§3.]

make a coffyn of an ynche depe. and do þis fars þin.
make a thynne foile of gode past & kerue out joff
male poyn't. frye hē in fars. & bake it up. &.

Chewet on Fleeshe Day. x

Take þ þire of Pork and kerue it al to pecys. and
henn þwith and do it i a panne and frye it & make a
Coffyn as to þ a pyc male & do þinne. & do þuppon
zolk of ayreī. harde. powdô of gyng and salt. coue
it i fry it i grece. of bake it wel and sūe it forth.

Chewet on Fyfsh Day. x

Take Turbut. haddok. Codlyng. and bake. and
fep it. grynde it smale. and do þo Da. ygroðen.
rayfôns pyn. gode powdô and salt. make a Coffyn as
to fore saide. close þis þin. and frye it i oile. op flue
it in gyng. sug. op i wyn. op bake it. sūe forth.

Hastlet of Fruyt. x

Take Fyg iquérêd. Rayfôns hool dat and Almand

* Points, seems the same as Preus, N° 176.
* in fars, f. in the fars; and yet the Fars is disposed of before;
* Ergo quere.
* Chewers. V. 186.
* as to, as for. V. N° 177.
* Haftletes. Haftletes, Contents.
* iquérêd. quartered.

L 2

holē.
hoole. and ryne hē on a spyt and roost hē. and en-
dore hē hem as pōme dorryes sæ hē forth.

Comodore

Take Fyng and Raiseh. pyke hem and wësche hē clene. skalde hē i wyne. grynede hē right smale. caft fug i p self wyne. and soode it togyd. drawe it up thurgh a ëlynó. æ alye up ë fruyt ëv. take gode peerys and Appl. pare hem and take ë beft, grynede hem smale and caft ëto. set a pot on ë fyr ëwip oyle and caft alle ëfe ëng ëinne. and ëere it warliche. and kepe it wel fō breynyn. and whan it is syned caft ëto powdës of gynge of canel. of galyngale. hool cloow ëëç of canel. ë macys hoole. caft ëto pyñ a litel fryed ë olie ë falt, and whan it is ynow ë syned: take it up and do it ë a vesel ë lat it kele. and whan it is colder kerue out w a knyf smale pecys of ë greunesse ë of ë length of a litel fynge. ë close it faft ë gode past; ë frye hē ë olie. ë sæ forth.

1 ryne. run.
endore. endore, MS. Ed. 42. II. 6. v. ad 147.
Comodore. Q8.
Fyr. i.e.
Take and make a foyle of gode paft with a roller of a foot brode. A lyng by cùпас. make iiiì Cofyns of p felf paft uppon p roller p greteffe of p finale of pyn Arme. of vi ynche depnesse. make p greteffe p myddel. faften p foile p mouth upwarde. p faften pee ope foure eu y fryde. kerûe out keynlich kynnels above p mane of bataiwyng and drye he hard e an Ovene. o p i p Sûne. In p myddel Cofyn do a fars of Pork w gode Pork a ayrofn rawe wiþ salt. p colo it wiþ safron and do in anop Creme of Almand. and heide it in anop creme of Cowe mylke w ayrofn. colo it w safron. anop man. Fars of Fyg. of raysons. of Apples. of Peør. g holde it in broû 2  anop Chastelet's. Little caffles, as is evident from the kernelling and the battlements mentioned. Cæsæ's of jely templewife made. LeL. Coll. IV. p. 227.

* Chastelet's. Little caffles, as is evident from the kernelling and the battlements mentioned. Cæsæ's of jely templewife made. LeL. Coll. IV. p. 227.

* lyng. longer.

* greteffe. greatest.

* pee, i.e. then.


* bataiwyng. embatteling.

* heide. put, caft.

* another. As the middle one and only two more are provided for, the two remaining were to be fillei, I presume, in the same manner alternately.

* holde it brûn. make it brown.
mane. Do fars as to frytes blanched. and colo it with grene. put his to ȝovenene & bake it wel. & syue it forth wew ardant.

For to make ii. pectys of Fleish to fasten togyd.

Take a pece of freshe Fleish and do it i a pot for to seep. or take a pece of freshe Fleish and kure it al to gobet. do it i a pot to seep. & take y wofe of comfrey & put it i y pot to y fleish & it shal faste ano. & so syue it forth.

Pour faite Ypocras.

Treys Unces de canelt. & iij unces de gyngen. fpykennard de Spayn le pays dun dener. garyngale elowes, gylofre, pocur long, noicz mugadez. ma-

1 ew ardant. hot water. Eau, water; anciently written eau.
2 tavy, Contents.
3 wofe. Roots of comfrey are of a very glutinous nature. Quincy, Dispens. p. 100. Wofe is A. S. sys, humour, juice. See Junius, v. 101, and Mr. Strype’s Life of Stow, p. VIII.
4 Pour faite Ypocras. Ie el, Pour faire Ypocras; a whole pipe of which was provided for archbishop Nevill’s feast about A. D. 1486. So that it was in vaist requeyt formerly.
5 le pays d’un dener, i. e. le pays d’un Denier.
6 garyngale, i. e. geleryngale.
7 pocur long, r. pouer long, i. e. poiree long.
8 mugadez, r. mujadez; but q. as the French is mugotte. Nunc-

ziuczame
For to make blank maing.

Put Rys i waer al a nyzt and at morowe waifse he cleene. affirmward put he to y fyr fort y pey berin not to myche. ifthen take brawne of Capoins, or of henn. soden & drawe yt smale. aff take mylke of Almand. and put i to Ryys boile it. and when it is yboile put i y brawne alye it with. y it be wel chargeant and mung it fynelich wel y it sit not to y pot. and when it is ynowe & chargeant. do yto fug gode part, put yn almand. fryed i white grece. dreffe it forth.

mazoame, r. marjoram.
Cardemonij, r. Cardamomum.
qrdouce, r. d'once. Five penny weights.
q, dele.
quynel. Perhaps Canell; but qu. as that is named before.
d, dimis.
blank maing. Very different from that we make now. V. 36.
y fyr fort. strong fire.
ifthen. then.
drawe. make.
chargeant. stiff. So below, ynowe & chargeant. V. 193, 194. V. Gloss.
mung it fynelich wel. stir it very well.
sit not. adhers not, and thereby burns not. Used now in the North.

For
For to make blank Difhe.  
Take Brawn of Henne or of Caponis yfolen oute þ skyn. & hewe hē as smale as þ may. & go hem i a morf. aft take gode mylke of Almand þ put þ brawn þin. & stere it wel togyd & do hem to seep. & take flo of Rys & amydlun & alay it. so þat it be chargeant. do þto sui a gode pty. & a pty of white grece. and when it is put i dish stirwe uppon it blanche powd. and þenne put in blank defire and mawmenye i dishes togider and se forth.

For to make Mawmenye.  
Take þ chefe and of Flesh of Capoðs or of Henne. & hakke smale in a morf. take mylke of Almand w þ broth of freish Beef, oþ freish flesh. & put the flesh i þ mylke oþ in the broth and set he to þ frye. & alye hē up w flo of Ryse. or gastbon. or amydlun as chargeant as þ blanke defire. & w zolk of ayren and

---

7 blank Difhe. Difhe, Contents ; ref. V. Gloff. The Recipe in MS. Ed. 29 is much the same with this.  
* Mawmenye. See No 194.  
10. vide No 193. See Preface for a fac-simile of this Recipe.  
12. þy. an fyr?  
16. gastbon. Qu.  
18. safroð
Saffron for to make it zelow. and when it is dressed in dish w blank desir flyk above cloow de gilofre. siverse Powdo of galynge above, and sūe it forth.

**The Pety Puant**

Take male Marow e. hole parade f and keruc it rawe. powdo of Gynge zolk of Ayreī, dat myneed. raisons of coranice salt a lytel. s loke p p make ṭy past with zolkes of Ayreī. s ṭat no war come ṭto. and soūe ṭy coffyn. and make up ṭy past.

**Payn puff** e.

Eodem m fait payn puff, but make it more tendre ṭ past. and loke ṭ past be roūde of ṭ payn puff as a coffyn s a pye.

**Explicit.**

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*a* pety puant. a past; therefore, perhaps, pay; but qu. the latter word.

*e* male Marow. Qu.

*f* parade. Qu.

*s* Payn puff. Contents has, And the pety puant.

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

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

E" Stafford,
Hares domus subversa Buckinghamiens.

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

Edw. D. of Bucks beheaded 1521. 15 H. VIII.
Henry, restored in blood by H. VIII.; and again
Edw. aged 21, 1592; born 1592. 21. ob. 1525.
Edw. b. 1600. 1625.
1571 born.
ANCIENT COOKERY.
A. D. 1381.

I. For to make Furmenty.


NYM clene Wete and bray it in a morter wel that the holys b gon al of and seyt c yt til it brefte and nym yt up and lat it kele d and nym fayre fresch broth and swete mylk of Almandys or swete mylk of kyne and temper yt al and nym the yolkys of eyryn e boyle it a litle and set yt adon and messe yt forthe wyth fat venyfon and fresch morsen.

* See again, No I. of the second part of this treatise.
 b Hulls.
 c Miswritten for seyt or sette, i.e. seeth.
 d cool.
 e eggs.
II. For to make Pife of Almayne.

Nym wyte Pifyn and wash hem and seth hem a good wyle fathyn wash hem in golde watyr unto the holys gon of alle in a pot and kever it wel that no breth passe owt and Boyle hem ryzt wel and do therto god mylk of Almandys and a party of flowr of ris and salt and sfron and meffe yt forth.

III.

Cranys and Herons schulle be euarud w wyth Lardons of swayne and rostyd and etyn wyth gyngynyr.

IV.

Pecokys and Partrige his schul ben yparboyld and lardyd and etyn wyth gyngynyr.

V. Morterelys.

Nym hennyn and porke and seth hem togedere nym the lyre i of the hennyn and the porke and hakkyth finale and grynd hit al to dust and wyte bred therwyth and temper it wyth the selve broth and wyth heyryn and colure it with ffron and Boyle it and disch it and calf theron powder of peper and of gyngynyr and serve it forthe.

---

i cold.

* Perhaps enarmed, or enarmed. See Mr. Brander's Roll, No 146.

b V. Morweus in Gliss.

vi
VI. Caponyes in concys.

Schal be sodyn. Nym the lyre and brek it smal in an morter and peper and wyte bred therwyth and temper it wyth ale and ley it wyth the capoñ. Nym hard sodyn cryn and hewe the wyte smal and kafle there-to and nym the zolkys al hole and do hem in a dyfch and boyle the capoñ and colowre it wyth safroñ and salt it and messe it forth.

VII. Hennys in bruct.

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

VIII. Harys in emee.

Schul be parboyld and lardy and rolfd and nym onyons and myce hem rizt smal and fry hem in wyte gres and grynd peper bred and ale and the onions thereto and coloure it wyth safroñ and salt it and serve it forth.

IX. Haris in Talbotays.

Schul be hewe in gobbettys and sodyn with al the blod Nym bred piper and ale and grynd togethère

\(^{1}\) Hens.

\(^{2}\) Harcs.

\(^{3}\) Perhaps Cine; for see No 51.
and temper it with the felse broth and Boyle it and salt it and serve it forthe.

X. Conynggis in Gravey.

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

XI. For to make a Colys.

Nym hennys and schald hem wel. and seh hem after and nym the lyre and hak yt smal and bray it with oyn grotyys in a morter and with wyte bred and temper it up wyth the broth Nym the grete bonys and grynd hem al to duft and keft hem al in the broth and mak it thorw a clothe and Boyle it and serve it forthe.

XII. For to make Nombles.

Nym the nomblys of the venyfoñ and wafch hem clene in water and salt hem and seh hem in tweye waterys grynd pepyr bred and ale and temper it wyth the secunde brothe and Boyle it and hak the nomblys and do theryn and serve it forthe.

* Rabbits.

† it, or perhaps beyn.

* Caff.

* Umbles.

Cullis. V. Preface.

XIII.
XIII. For to make blanche Brewet de Alyngyn.

Nym keðys and chekenys and hew hem in mor-fellys and sith hem in almand mylk or in kyne mylkke grynd gyngyner galingale and caft therto and boyle it and serve it forthe.

XIV. For to make Blomanger.

Nym rys and lese hem and wafch hem clene and do thereto god almande mylk and sith hem tyl they al to breft and than lat hem kele and nym the lyre of the hennyn or of capoñs and grynd hem smal keft therto wite grese and boyle it Nym blanchyd almandys and safrōn and sith hem above in the dyfche and serve yt forthe.

XV. For to make Afronchemoyle.

Nym eyren wyth al the wyte and myfe bred and schepys talwe as gret as dyfes grynd peper and safrōn and caft therto and do hit in the schepis wombe sith it wel and dreffe it forthe of brode leches thynne.

* Kids.
* Blanc-manger. See again, No 33, 34. II. No 7. Chaucer writes it Blaukmanger.
* Frenchemulle d'un mouton. A sheeps call, or kell. Cotgrave.
* Junius, v. Moil, says, "a French moile Chaucer eft cibus delicatior, a dish made of marrow and grated bread."
* Sheep's fat.
* dice; square bits, or bits as big as dice.
XVI. For to make Bryneus.

Nym the tharmys of a pygge and wasch hem clene in water and salt and sorph hem wel and than hak hem smale and grynde pepr and safroñ bred and ale and boyle togedere Nym wytys of cnyñ and knede it wyth flour and mak smal pelotys and fry hem with wyte grees and do hem in dishches above that othere mere and serve it forthe.

XVII. For to make Appulmos.

Nym appelyn and sorph hem and lat hem kele and make hem thorw a cloth and on flesch dayes kaft thereto god fat brext of Bef and god wyte grees and sugar and safroñ and almande mylk on fylch dayes oyle de olyve and gode powdres and serve it forthe.

XVIII. For to make a Froys.

Nym Veel and sorph it wel and hak it smal and grynd bred peper and safroñ and do thereto and frye yt and press it wel upon a bord and dress it forthe.

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7 Rops, guts, puddings.
8 Bolls, pellets, from the French pelote.
9 See No 35.
10 Breth, i.e. broth. See No 58.
11 Spices ground small. See No 27, 28, 35, 58. II, No 4, 17. or perhaps of Galingale. II, zo, 24.
12 a Fraud.
XIX. For to make Friturs.

Nym flowre and eyryn and gyrynd peper and safrōn and mak therto a batour and par aplyn and kyt hem to brode penys and keft hem theryn and fry hem in the batour wyth frech grees and serce it forthe.

XX. For to make chanke.

Nym Porke and feth it wel and hak yt smal nym eyryn wyth al the wytys and swyng hem wel al togedere and kast god swere mylke thereto and boyle yt and messe yt forthe.

XXI. For to make Jussel.

Nym eyryn wyth al the wytys and mice bred gyrynd pepyr and safrōn and do therto and temper yt wyth god frech broth of porke and boyle it wel and messe yt forthe.

XXII. For to make Gees in ocheper.

Nym and schald hem wel and hew hem wel in go-bettys al rawe and feth hem in ure owyn grees and caft therto wyn or ale a cuppe ful and myce onyons smal and do therto and boyle yt and salt yt and messe yt forthe.

* Fritures.  
† Pieces as broad as pennies, or perhaps peysi.
‡ Quare.  
†† Vide Giob.  
N  
XXIII.
XXIII. For to make eyryn in bruet.

Nym water and wellé kyt and brek eyryn and kast therry and gryn pyper and sfron and temper up wyth swere mylk and boyle it and hakke chec smal and kast theryn and messe ytt forthe.

XXIV. For to make croyto ñl.

Tak chec nys and schalde hem and seth hem and gryn vyagen' other pepyr and comyn and temper it up wyth gol mylk and do the checonys theryn and boyle hem and serwe ytt forthe.

XXV. For to make mylk rost.

N, m swete mylk and do ytt in a pesc nyn m eyryn wyth al the wyre and swyng hem wel and cast therto and colour ytt wyth sfron and boyl it tyl ytt weseth lke and thame seth ytt thorw a culdor ñ and nym that levet ñ and press ytt up on a bord and wane ytt ys colde lilde it and secher ytt on schyverys and roste ytt on a gyrdrn and serve ytt forthe.

* Queve the meaning.
* Yde al N° 60 of the Roll.
* Read sym.
* Dein. See N° 27.
* Culderr.
* That which is left in the culdinder.
XXVI. For to make cripys.

Nym flour and wyts of cyryn figur other bonys and sveyng togedere and mak a batour nym wyte grees and do yt in a poeset and cast the batour there yn and flury to thon have many and tak hem up and meffe hem wyth the froutours and serve forthe.

XXVII. For to make Berandyles.

Nym Hennys and seth hem wyth god Be'f and wan hi ben fodym nym the Hennyn and do awey the bonys and bray final yn a mortar and temper yt wyth the broth and seth yt thorw a culdore and cast therto powder of gyngenyr and figur and graynys of pom mis gernatyys and boyle yt and dresse yt in dylches and cast above clowys gylofrs* and maces and god powder serve yt forthe.

XXVIII. For to make capons in casclys.

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

* Meaning, cripys. V. Gloss.
† It will run into lumps, I suppose.
* Qure the meaning.
* Pomegranates. V. No 19.
* Not clove-gilliflowers, but *burs*. See No 30, 31, 50.
* See No 17, note 6.
† Head. Sax. heopod and hev, hence our Heav. N 2 and
and sith the lyre of Hennyn and zolkys of heyrn and god powder and make a Farfurez and fl fel the skyn and parboyle yt and do yt on a fete and rost yt and droppet yt wyth zolkys of eyryn and god powder rostynge and nym the caponys body and larde yt and rolle it and nym almaundes mylk and amydoynz and mak a batur and droppet the body rostynge and serve yt forthe.

XXIX. For to make the blank furry.

Tak brannd of caponys other of hennys and the thyes wythowte the skyn and kerf hem full as thou mayst and grynd hem full in a morter and tak mylk of Almaundys and do yn the branne and grynd hem thanne togedere and and feth hem togeder and tak flour of rys other amydoyn and lye it that yt be charchant and do thereto fugur a god parti and a party of wyt grees and boyle yt and wan yt ys don in dyschis straw upon blank poudere and do togedere blank de fury and manmene in a dysch and serve it forthe.

z fluffing.
a baile.
 Vide Gloss.
 Vide Blank Dysre in Gloss.
 d Perhaps brawn, the brawny part. See N° 33, and the Gloss.
 t Thighs.
‘See the next number. Quære Manmery.
XXX. For to make manmene 8.

Tak the thyys b other the flesch of the caponyys feede i hem and kerf hem final into a morter and tak mylk of Almandys wyth broth of flesch Bef and do the flesch in the mylk or in the broth and do yt to the fyre and myng yt togedere wyth flour of Rys othere of wafelys als charhaut als the blank de sure and wyth the zolkys of eyryn for to make it zelow and farfoin and wan yt ys dreslyd in dysches wyth blank de sure straw upon clowys of gelofo k and straw upon powdre of galentyn and serve yt forthe.

XXXI. For to make Bruct of Almayne.

Tak Partrichys roflyd and checonys and qualys roflyd and larkys ywoł and demembre the other and mak a god cawdel and dresse the flesch in a dysch and strawe powder of galentyn therupon. flyk upon clowys of gelofo and serve yt forthe.

XXXII. For ro make Bruct of Lombardye.

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

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8 Vide Number 29, and the Gloff.

b Thighs.

1 Querc.

k See N° 27, note *.

1 This is still in use, and, it seems, is an old compound.
and a porcion of bred and mak that bruer thenne and
do that flesch in that broth and mak hem boyle to-
gedere and flury it wel and tak eggys and temper
hem wyth Jus of Purclye and wryng hem thorwe a
cloth and wan that bruet is boyled do that therto
and meng tham togedere wyth fayre grece so that yt
be fat ynow and serv ye forthe.

XXXIII. For to make Blomanger m.
Do Ris in water al nyzt and upon the morwe
watch hem wel and do hem upon the fyre for to
they breke and nozt for to muche and tak Brann o
of Caponis sodyn and wel ydraw p and smal and tak
almaund mylk and boyle it wel wyth ris and wan it
is yboyled do the flesch therin so that it be charghaunt
and do therto a god party of sugure and wan it ys
drethyd forth in dischis straw theron blanche Pouder
and fiyk q theron Almaundys fryed wyte wyte grece r
and serv ye forthe.

XXXIV. For to make Sandale that party to Blomanger.
Tak Flesch of Caponis and of Pork sodyn kerf yt
smal into a morter togedere and bray that wel and

m See No 14.
* till. for, however, abounds.
* See No 29 note 4.
p Perhaps, /bad/. See No 49; and Part II. No 33.
q Perhaps, /rik/, i.e. flick; but see 34.
r Grece. Fat, or lard.
temper it up with broth of Caponys and of Pork that yt be wel charchaunt also the crem of Almaindys and gryn'd eegs and ffrōn or sandres togedere that it be coloured and straw upon Powder of Galaetyn and strik thereon clowys and maces and serve it forthe.

XXXV. For to make Apulmos.  
Tak Applys and seth hem and let hem kele and after mak hem thurwe a cloth and do hem in a pot and kaft to that mylk of Almaindys wyth god broth of Buf in Flesch dayes do bred ymyed thereto. And the fift davies do thereto oyle of olyve and do thereto fugur and colour it wyth ffrōn and ilrew theron Powder and serve it forthe.

XXXVI. For to make mete Gelee that it be wel chariaunt.  
Tak wyte wvn and a party of water and ffrōn and gode spicis and flesch of Piggyys or of Hennyys or frefsch fīfch and boyle them togedere and after wann yt ys boyllyd and cold dres yt in dishis and serve yt forthe.

* See N° 17.
  t f. ymyed, i.e. mixed.
  = meat jelly.
XXXVII. For to make Murrey.

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

XXXVIII. For to make a penche of Egges.

Tak water and do yt in a panne to the fyre and lat yt seethe and after tak eggs and brek hem and cast hem in the water and after tak a chefe and kerf yt on fowr partins and cast in the water and wann the chefe and the eggys ben wel sodyn tak hem owt of the water and watch hem in clene water and tak wafel breed and temper yt wyth mylk of a kow. and after do yt over the fyre and after forfy yt wyth gyngener and wyth comyn and colowr yt wyth fawron and lye yt wyth eggys and oyle the fewe wyth Boter and kep wel the chefe owt and dreffe the fewe and dymo eggys theron al ful and kerf thy chefe in lytyl schyms and do hem in the fewe wyth eggys and serve yt forthe.

* This is to be understood plurally, quod mulberries.
* Read wyng. For see part II. No 17. 28. Chaucer, v. wyng and wynge.
* Perhaps, do mo, i.e. put more.

XXXIX.
XXXIX. For to make Comyn.

Tak god Almaunde mylk and lat yt boyle and do ther'in amydoñ wyth flowr of Rys and colowr yt wyth safroñ and after drealf yt wyth graynis of Poun-garnetts b other wyth reysens zyf thow hafì non other and tak sufur and do theryn and serve it forthe.

XIV. For to make Fruturs c.

Tak crommys d of wyte bred and the flowris of the iwete Appyltre and zolkys of Eggys and bray hem to-gedere in a morter and temper yt up wyth wyte wyn and mak yt to seethe and wan yt is thykke do thereto god spiciis of gyngener galyngale canel and clowys gelofre and serve yt forth.

XLII. For to make Rofee e.

Tak the flowris of Rofys and washch hem wel in water and after bray hem wel in a morter and than tak Almondys and temper hem and seth hem and after tak fleisch of capons or of hennys and hac yt smale and than bray hem wel in a morter and than do yt in the Rofe f so that the fleisch acorde wyth the mylk and so that the mete be charchaunt and after do yt to the fyre to boyle and do thereto sufur and safroñ

b Vide Ñ° 27. c Fritters.

d Crumbs. e Vide Ñ° 47.

e Rofee. f i. e. Roafe.

that
that yt be wel ycolowrd and rosy of levys and of the forfeyde flowrys and serv ye forth.

XLII. For to make Pommcdorry s.

Tak Buff and hewe yt smal al raw and caft yt in a morter and grynd yt nozt to smal tak fefroyn and grynd ther'wyth wan yt ys grounde tak the wyte of the eyryn zyf yt be nozt flyf. Caft into the Buf powder of Pepyre olde refyys and of corons fe t over a panne wyth fayr water and mak pelotys of the Buf and wan the water and the pelots ys wel yboyled and fyt yt adóyn and kele yt and put yt on a broche and roft yt and endorre yt wyth zolkys of eyryn and serve yt forthe.

XLIII. For to make Longe de Buf h.

Nym the tonge of the rether k and schalde and schawe l yt wel and ritz clene and feth yt and sethe nym a broche m and larde yt wyth lardons and wyth clowys and gelofr' and do it roflyng and drop yt wel yt roflyd n wyth zolkys of eyrin and dreffe it forthe.

s Vide N° 38.
h del & nd.

k Nea's Tongue. Make signïes to desï, as II. 12.
m Shave, scrape.
n A larding-pin.

XLIV.
XLIV. For to make Rew de Runes.

Nym swynys fet and eyrō and make hem clene and
feth hem alf wyth wyn and half wyth water caft
myced onyons ther'to and god spicis and wan they be
yfodyn nym and rofely hem in a gryder' wan it is
yrofelyd keft thereto of the selve broth by lyed wyth
amydoñ and anyeyd onyons and serve yt forth.

XLV. For to make Bukkenade 9.

Nym god frech flesch wat maner fo yt be and hew
yt in female morfelys and feth yt wyth gode frech buf
and caft ther'to gode mynced onyons and gode spici-
cerye and alyth' wyth eyryn and boyle and dresse yt
forth.

XLVI. For to make spine 1.

Nym the flowrys of the haw thorn clene gaderyd
and bray hem al to duft and temper hem wyth Al-
maunde mylk and aly yt wyth amydoñ and wyth
eyryn wel nykke' and boyle it and mese yt forth
and flowrys and levys abovyn'on 9.

* To be understood plurally, Ears.
* Miswritten for myyd, i.e. minced onyons.
* Vide No 52.
* Stiffen, thicken it. See No 44, where hird has that sense. See
also 46.
* This diś, no doubt, takes its name from Spint, of which it
is made.
* Read, rykke, thykke.
* It means laid upon it.
XLVII. For to make Rosse and Frese: and Swan
schal be ymad in the selve maner.

Nym pyggus and hennys and other maner frefch
flech and hew yt in morfelys and seth yt in wyn
wern and gyngynner and galyngale and gelofr* and
canel and bray yt wel and keft thereto and alye yt
wyn amydono other wyn flowr of rys.

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

Nym etemele and bynd yt in a fayr lynn en clowt
and lat yt honge in the pot so that yt thowche nozt
the bottym and lat it hongy therynne a god wyle
and seph subset yt fro the fyre and let yt kele and yt
schal be frefch ynow wythoute any other maner li-
cowr ydo thereto.

XLIX. For to make Rapy c.

Tak Efgys and reysyns and wyn and grynd hem
togeder tak and draw hem thow a cloth and do thereto powder of Alkenet other of rys and do thereto
a god quantite of pepir and vyneger and boyle it
togeder and melle yt and ferre yt forth.

* Vide N° 41.
* Perhaps, in wyn with.
* Cinamon. Vide Gloss.
* Id eit, roo.
* Redd, seth, i. e. then.
* Vide Part II. N° 1. 28.
L. For to make an Egge Dows 4.

Tak Almaundys and mak god mylk and temper wyth god wyneger clene tak reysynys and boyle hem in clene water and tak the reysynys and tak hem owt of the water and boyle hem wyth mylk and zyf thow wyl colour yt wyth safron and serve yt forth.

LI. For to make a mallard in cyney 5.

Tak a mallard and pul hym drye and swyng over the fyre draw hym but lat hym touche no water and hew hym in gobettys and do hym in a pot of clene water boyle hem wel and tak onyons and boyle and bred and pepyr and grynd togedere and draw thowr a cloth temper wyth wyn and boyle yt and serve yt forth.

LII. For to make a Bakkenade 6.

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

4 Vide ad Part II. No 21. There are no eggs concerned, so no doubt it should be Egg Dows. Vide Gloss.
5 See No 8.
6 Vide No 45.
LIII. For to make a Roo Broth s.

Tak Parsie and Yop and Sauge and hak yt fynal boil it in wyn and in water and a lytyl powdr of peper and messe yt forth.

LIV. For to mak a Bruet of Sarcynesse.

Tak the lyre of the fresch Buf and bet it al in pecis and bred and frys yt in fresch gres tak it up and and drye it and do yt in a vessel wyth wyn and fugur and powdr of clowys boyle yt togedere tyl the flesch have drog the liycour and take the almande mylk and quibiz macis and clowys and boyle hem togeder tak the flesch and do ther’to and messe yt forth.

L.V. For to make a Gely h.

Tak hoggys fet other pyggs other erys other par-trichys other chiconys and do hem togeder' and sephe hem in a pot and do hem in flour of canel and clowys other or grounde k do ther’to vineger and tak and do the broth in a clene vessell of al thyss and tak the Fleseh and kerf yt in fynal morfelys and do yt therein

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s *Deer or Roe* are not mentioned, as in Mr. Branden’s Roll, No 14, ergo quære. It is a meager business. Can it mean *Roe Broth* for penitents?
h Jelly.
i *sey*, i.e. *seith*.

k Not clearly expressed. It means either Cinnamon or Clove, and either in flour or ground.
[III]

tak powder of galangale and cast above and lat yt kels tak bronches of the lorer tr’ and flyk over it and kep yt al so longe as thou wilt and serve yt forth.

I.VI. For to kepe Venison fro reflyng.

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

LVII. For to do away Reflyn ⁴ of Venison.

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

¹ as thy venison requires. See Gloff. to Chaucer for axt.
² Dele.
³ A plural, as in No 57.
⁴ Refines. It should be rather reflyn. See below.
[†‡]  
Yet up and spot yt wel wyth gret salt of peite thare were the reftyn ys and after lat yt hange in reyn water al nyzt or moir.

LVIII. For to make ṣonдорроге a.

Tak Partrichis wit longe filettis 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 zolkys of eyryn and after mak ther'of a Farseure formed of the gretnesse of a onyoñ and after do it boyle in god bireth of Buf other of Pork after lat yt kele and after do it on a broche of Hafel and do them to the fere to tofle and after mak god bature of flour' and egg' on batur' wyt and another zelow and do thereto god plente of suger and tak a fethere or a styk and tak of the batur' and peynye ther' on above the applyn so that on be wyt and that other zelow wel coloured.

Explicit servictum de carnibus.

p Pierre, or Petre.
q Vide N° 42.
r with.
Hic incipit Servicium de Pisibus.

I. For to make Egardufe.

Take Lucys or Tenchis and hake hem smal in go-bett' and fry hem in oyle de olive and syth nym vinegar and the thredde party of sugur and mynkyd onyons smal and Boyle al togeder' and cast ther'yn clowys macys and qubibz and serve yt forthe.

II. For to make Rapy.

Take pyg' or Tenchis or other maner fresch fyseh and fry yt wyth oyle de olive and syth nym the cruftys of wyth bred and caneel and bray yt al wel in a mortere and temper yt up wyth god wyn and cole yt thow an hersyve and that yt be al cole of caneel and Boyle yt and cast ther'in hole clowys and macys

* See p. 7.
* See N° 21 below, and part I. N° 50.
* Lucy, I presume, means the Pike; so that this fish was known here long before the reign of H. VIII. though it is commonly thought otherwise. V. Gloss.
* Vide N° 49.
* Strain, from Lat. colo.
* Strained, or cleared.
and quibibz and do the fysh in dischis and rape abovyn and dresse yt forthe.

III. For to make Fygey.

Nym Lucys or tenchis and hak hem in morfll and fry hem tak vyneger and the thredde party of sugur myncys onyons smal and boyle al togedyr caft ther'yn macis clowys quibibz and serve yt forth.

III. For to make Pommys morles.

Nym Rys and bray hem wel and temper hem up wyth almaunde mylk and boyle yt nym applyn and par'hem and sher hem smal als dicis and caft hem ther'yn after the boylung and caft sugur wyth al and colowr yt wyth safroû and caft ther'to poudre and serve yt forthe.

V. For to make rys moyle.

Nym rys and bray hem ryzt wel in a morter and caft ther'to god Almaunde mylk and sugur and salt boyle yt and serve yt forth.

VI. For to make Sowpys dorry.

Nym onyons and mynce hem smale and fry hem in

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* This Rape is what the dish takes its name from. *Perhaps means grape from the French rapier.* Vide N° 28.

* Rice, as it consists of grains, is here considered as a plural. See also N° 5, 7, 8.

* Vide Gloss.
[ 115 ]
yl dolyf Nym wyn and boyle yt wyth the onyouns roste wyre bred and do yt in ditchis and god Almande nyłk alsô and do ther'above and serve yt forte.

VII. For to make Blomanger k of Fysch.

Tak a pound of rys les hem wel and wasch and seth tyl they breste and lat hem kele and do ther'to nyłk of to pound of Almandys nym the Perche or the Lopufter and boyle yt and keft sugur and sâlt alsô ther'to and serve yt forth.

VIII. For to make a Potage of Rys.

Tak Rys and les hem and wasch hem clene and seth hem tyl they breste and than lat hem kele and seth caft ther'to Almand mylk and colour it wyth farroñ and boyle it and messe yt forth.

IX. For to make Lamprey fresch in Galentyne l.

Schal be latyn blod atte Navel and schald yt and rost yt and ley yt al hole up on a Plater and zyf hym forth wyth Galentlyn that be mad of Gallyngle gyn-gener and canel and dresse yt forth.

X. For to make salt Lamprey in Galentyne m.

Yt schal be floppit n over nyzt in lews water and

---

k See note on No 14 of Part I.
l This is a made or compounded thing. See both here, and in the next Number, and v. Gloss.
m See note 1 on the last Number.
n Perhaps, floppit, i.e. steeped. See No 12.
in braan and flowe and sodyn and pyl onyons and feth hem and ley hem al hol by the Lomprey and zif hem forthe wyth galentyne makyth * wyth strong vyneger and wyth paryng of wyt bred and boyle it al togeder' and serve yt forthe.

XI. For to make Lampreys in Bruet.

They schulle be schalldy and yfode and ybrulyd upon a gredern and grynq peper and safrøn and do ther'to and boyle it and do the Lomprey ther'yn and serve yt forth.

XII. For to make a Storchoñ.

He schal be thorn in bɔs<y and sleypd over nyzt and sodyn longe as Flesch and he schal be etyn in vneagar.

XIII. For to make Solys in Bruet.

They schal be fleyn and sodyn and rostlyd upon a gredern and grynq Peper and Safrøn and ale boyle it wel and do the sole in a plater and the bruet above serve it forth.

XIV. For to make Oytryn in Bruet.

They schul be schallyd† and yfod in clene water

* Perhaps, makyth, i.e. made.
† Perhaps, rostlyd, i.e. pieces.
‡ Qu. fleyn, i.e. fleesed.
† Have shells taken off.

grýnd
grynd peper safron bred and ale and temper it wyth
Broth do the Oslyyn ther'ynne and boyle it and falt
it and serve it forth.

XV. For to make Elys in Bruet.

They schul be flayn and ket in gobett' and sodyn
and grynd peper and safron other myntys and perfele
and bred and ale and temper it wyth the broth and
boyle it and serve it forth.

XVI. For to make a Lopifler.

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

XVII. For to make Porreyne.

Tak Prunys sayrift warsh hem wel and clene and
frot hem wel in fyve for the Jus be wel ywrone and
do it in a pot and do ther'to wyt gre and a party of
fugur other hony and mak hem to boyle togeder' and
mak yt thykke with flowr of rys other of wastel bred
and wan it is sodyn dreffe it into dishis and strew
ther'on powder and serve it forth.

XVIII. For to make Chireseye.

Tak Chiryes at the Feft of Seynt John the Baptif
and do away the flonys grynd hem in a mortar and
after frot hem wel in a feve so that the Jus be wel
comyn owt and do than in a pot and do ther'in feyr
gre
gres or Boter and bred of wastrel ymyld and of fugur a god party and a porcióñ of wyn and wan it is wel yfdyn and ydreflyd in Dyfchis flik ther'in clowis of Gilofr and itrew ther'on fugur.

XIX. For to make Blank de Sur'.

Tak the zolkys of Eggs fodyñ and temper it wyth mylk of a kow and do ther'to Comyn and Sáfoñ and frowr' of ris or wastel bred mycd and grynd in a morter and temper it up wyth the milk and mak it boyle and do ther'to wit of Egg' corwyn smale and tak fat chefe and kerf ther'to wan the licour is boylłyd and serve it forth.

XX. For to make Grave enforc.

Tak týd w gyngener and Sáfoñ and grynd hem in a morter and temper hem up wyth Almandys and do hem to the fîr' and wan it boylżyth wel do ther'to zolkys of Egg' fodyñ and fat chefe corwyn in gobetís and wan it is drefid in dichís frawe up on Powder of Galyngale and serve it forth.

XXI. For to make Hony Doufe*.

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

* Perhaps, ymyld, i. e. minced; or mycd, as in No 19.
* Vide Note c on No 29. of Part I.
* white. So sayt is zobile in No 21. below.
* It appears to me to be tryd. Can it be fyd?
* See Part II. No 1; and Part I. No 50.
after do hem in a feyr towayl for to drie and wan that they be drye Bray hem wel in a morter al to flour and afterward tak two partyis and do the half in a pot and that other half in another pot and colowr that on wyth the Saffer and lat that other be wyt and lat yt boyle tyl it be thykke and do ther'to a god party of suger and after dreffe yt in twe dischis and loke that thou have Almandys boylid in water and in Saffer and in wyn and after frie hem and set hem upon the fyre fethith mete'y and strew ther'on suger that yt be wel ycolouryt and serve yt forth.

XXII. For to make a Potage Feneboiles.
Tak wite benes and feth hem in water and Bray the benys in a morter al to nozt and lat them sethe in almande mylk and do ther'in wyn and hony and feth a reysons in wyn and do ther'to and after dreffe yt forth.

XXIII. For to make Tartys in Apalis.
Tak gode Apalys and gode Spycis and Figys and reysons and Perys and wan they are wel ybrayed coloured b wyth Saffer wel and do yt in a cofyn and do yt forth to bake wel.

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\* Seth it mete, i.e. seeth it properly.
\* Coloured. See No. 28, below.
\* i.e. Seeth.
\* Perhaps, colour.
XXIV. For to make Rys Alker'.

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

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

Mak the Cowche of fat chefe and gyngener and Canel and pur' crym of mylk of a Kow and of Helys yfodyn and grynd hem wel wyth Safroñ and mak the chowche of Canel and of Clowys and of Rys and of gode Spycys as other Tarys fallyth to be.

XXVI. For to make Morrey c.

Requir' de Carnibus ut supra d.

XXVII. For to make Flowynys e in Lente.

Tak god Flowr and mak a Paß and tak god mylk of Almandys and flowr of rys other amydoñ and boyle hem togeder' that they be wel chariaud wan yt is boyliday thykke take yt up and ley yt on a feyr'

---
c Vide Part I. No 57.
d Part I. No 37.

* Perhaps, Farceree, or Custardes. Chaucer, vide Slawneis. Fr. Fians.
bord so that yt be cold and wan the Cofyns hen makyd tak a party of and do upon the coffyns and kerf hem in Schiveris and do hem in god mylk of Almandys and Figys and Datys and kerf yt in four partyis and do yt to bake and serve yt forth.

XXVIII. For to make Rapee

Tak the Cruystys of wyt bred and reysons and bray hem wel in a morter and after temper hem up wyth wyn and wryng hem thorw a cloth and do ther'to Canel that yt be al colouryt of canel and do ther'to hole clo wys macy's and quibibz the fyfch sehal be Lucys other Tenchis fryd or other maner Fyfch so that yt be frech and wel yfryed and do yt in Dischis and that rape up on and serve yt forth.

XXIX. For to make a Porrey Chapeleyn.

Tak an hundred onyons other an half and tak oyle de Olyf and boyle togeder in a Pot and tak Almande mylk and boyle yt and do ther'to. Tak and make a thynne Paal of Dow and make therof as it were ryngis tak and fry hem in oyle de Olyve or in wyte greecs and boil al togedere.

XXX. For to make Formenty on a Fichsday

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

Q}

\* Vide Part I. No 49.  \* Fifsday.  \* whic.  \* Perhaps, colour.

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

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

XXXII. For to make a Pynade or Pyvade.

Take Hony and Rotys of Radich and grynd yt smal in a morter and do yt ther'to that hony a quantyte of broun sugur and do ther'to Tak Powder of Peper and Safroñ and Almandys and do al togeder' boyl hem long and hold1 yt in a wet bord and let yt kele and mefe yt and do yt forth m.

XXXIII. For to make a Balourgly n Broth.

Tak Pikys and spred hem abord and Helys zif thou haft fle hem and ket hem in gobetys and seith hem in alf wyn o and half in water. Tak up the Pykys and Elys and hold hem hore and draw the Broth thorwe a Clothe do Powder of Gyngener Peper and Galynge and Canel into the Broth and boyle yt and do yt on the Pykys and on the Elys and serve yt forth.

Explicit de Coquina que est optima medicina.

k Vide ad N° 29. of Part I.

l i. e. kep, as in next Number.

m This Recipe is ill expressed.

n This is so uncertain in the original, that I can only guess at it.

o Perhaps, alf in eyes, or dele in before water.

INDEX.
INDEX AND GLOSSARY

to

MR. BRANDER'S ROLL OF COOKERY.

The Numbers relate to the order of the Recipes.

N. B. Many words are now written as one, which formerly were divided, as al fo, up on, &c. Of these little notice is taken in the Index, but I mention it here once for all.

Our orthography was very fluctuating and uncertain at this time, as appears from the different modes of spelling the same words. v. To gedre; v. waythe; v. ynowke; v. chargeant; v. corânte; &c.

A.

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

in. a two, 62.

and. paffim.


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

Alye it. 7. 33. mix, thicken. hence alloy of metals, from French allayer. alay, 22. aly, MS. Ed. 46.

See Junij Etymolog. v. Alaye. lye. here No. 15.

Q. 2 lyed.
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Iyed, thickened. MS. Ed. 44, 45. Randle Holme interprets lyth or lything by thickening, hence iyó. a mixture, 11. alth for alyed. MS. Editor, No. 45.

Awey. MS. Ed. 27. II. 18. away.


Axe. MS. Ed. No. 56. Chaucer.

Ayre. v. Eyren.

Al, Alle. 23. 53. Proem. All. Chaucer. al to bréth.


Alt. MS. Editor. No. 29. Chaucer. in v. It means at.

Almandes. 17. very variously written at this time,

Almaund, Almandye, Almaundys, Almondes, all which occur in MS. Ed. and mean Almond or Almonds.

Alman'd mylke. 9. Almonds blanched and drawn thickish with good broth or water, No. 51. is called thik mylke, 52. and is called after Almânde mylke,

first and second milk, 116. Almânds unblanched,

ground, and drawn with good broth, is called mylke, 62. Cow's milk was sometimes used instead of it, as MS. Ed. 1. 13.


Chaucer. A.S. Ξuzen.

Aneyz, Anyle. 36. 137. Aneyz in confit rede other whyt, 36. 38. i.e. Anise or Aniseed confectioned red, or white, used for garnish, 58.

Amyd, 37. v. ad locum.

Almony. 47. v. ad locum.

Almayne. 71. Germany, v. ad loc. MS. Editor, No. 2. 31.

Alknet. 47. A species of Buglos. Quincey, Dispens. p. 51. 62. used for colouring, 51. 84. fried and yfounded, or yfondyt, 62. 162.

Anoon,
Anon. 50. Anon, immediately. Wiclif.
Arn. MS. Ed. II. 23. are. Chaucer. v. arne.
Adoñ, 59. 85. down. v. Chaucer. voce adowne. MS.
French.
amen.
Aquapatys. 75. a Mes or Dish.
Appulmoy. 79. a dish. v. ad loc. Appelyn, Applys,
Apples. MS. Ed. 17. 35.
Abrode. 85. abrod. MS. Ed. II. 33. abroad. So
brode. MS. Ed. 15. broad.
Alite. v. Lite.
Ale. 113. v. Pref.
Aside. 113. apart. Wiclif.
Ayfell. 114, 115. a species of Vinegar. Wiclif.
Chaucer. v. Eifel.
Aleger. 114.
Armed. 146. v. ad loc.
Alygyn. v. Brewet.

B.

Bacon. N° 1.
Benes. 1. alibi Beans. Chaucer. v. bene.
42, 43.
Buth. 6. 23. 30. alibi. been, are. Chaucer has beë.
Ben. MS. Ed. 4. 27. be. Chaucer v. bein and ben.
Balles. 152. Balls or Pellets.
Blank Desire. 193, 194. bis. Lel. Coll. VI. p. 5. In
N° 193, we meet with Blank defne, but the Con-
tents has Desire, which is right, as appears from
the sequel. In MS. Ed. 29. it is Blank-Sur, and
4
and here No 37, it is Desforre. and we have Samon in Sury. Lel. Coll. VI. p. 17. Perches. ibid. Eels p. 28. 30. where it is a Potage. whence I conceive it either means de Sury, i.e. Syria. v. Chaucer. v. Sury. Or it may mean to be defored, as we have Hofs of Desfat. Lel. Coll. IV. p. 272. See No 63. and it is plainly written Desfat in Godwin de Praef. p. 697. In this case, the others are all of them corruptions.

Blank Desforre. v. Blank Desfat.
Berandyles. MS. Ed. 27.
Bred, Breed. MS. Ed. passim. Bread.
Borage. 6.
Burfin. ii. name of a dish. Burfews, No 179, is a different dish.
Brek. MS. Ed. 6. 23. break, bruise.
Bukkennade. 17. a dish. Buknade, 118. where it means a mode of dressing. vide MS. Ed. 45. 52.

Brawn of Capons. 20. 84. Flesh. Braun. MS. Ed. 29.
v. Chaucer. we now say, brazen of the arm, meaning the flesh. Hence brazen-fall’n. Old Plays, XI. p. 85. Lylie’s Euphes, p. 94. 142. Chaucer. Brawn is now appropriated to these rolls which are made of Brawn or Boar, but it was not so anciently, since in No 32 we have Brawn of Swyne, which shows the word was common to other kinds of
of flesh as well as that of the Boar; and therefore
I cannot agree with Dr. Wallis in deducing Brown
from Aprynyn.

Blank manger. 36. 192. Chaucer writes Blank manger.
Blomanger. MS. Ed. 14. 32. 34. II. 7. N. li. a
very different thing from what we make now under
that name, and see Holme, III. p. 81.

Bronchis. MS. Ed. 55. Branches.

Braan. MS. Ed. II. 10. Bran.

Broche. MS. Ed. 58. a Spit.

Brewet of Almony. 47. v. Almony. of Ayrn, or
eggs, 91. MS. Ed. 23. Eles in Brewet, 110. where
it seems to be composed of Bread and Wine. Mistle:
in Brewet, 122. Hens in Bruet, MS. Ed. 7. Cold,
131. 134. Bruet and Brewet are French Brouet,
Pottage or Broth. Bruet riche, Lel. Coll. IV.
p. 226. Broverete, p. 227, as I take it. Blanche
Brewet de Arynyn, MS. Ed. 13. 23.


Brynyn. 67. 188. burning, per metathesin, from bren
or brene, used by Skelton, in the Inveotive against
Wolley, and many old authors. Hence the diff-
ese called brenning or burning. Motte’s Abridge-
ment of Phil. Trans. part IV. p. 245. Reid’s
Abridgement, part III. p. 149. Wiclif has brenne and
bryn. Chaucer. v. bren, Brinne, &c.

Blake. 68. Black. Chaucer.

Breth. 71. Air, Steam. MS. Ed. N° 2. hence brether,
brether. Wiclif.

Broth. 74. brown. A. S. bpun.

Butter. 81. 91. 92. 160. Boter, MS. Ed. 38. and to
boutry is Buttery. Lel. Coll. IV. p. 281. Almonde
Butter. Lel. VI. p. 6. Rabelais, IV. c. 60.

Bynethen. 92. under, beneath. Chaucer. bineth.
Bolos. 95. bullace. Chaucer.

Bifore.
Brafy. a compound saucy, 107.
Balea bro. 109.
Brymlent. Tart de Brymlent. 167. v. ad loc.
Brode. 189. broad. v. abrode.
Bataiwyng. 189. embatteling. qu. if not misread for batallying. See Chaucer. v. batailed.
Bord. MS. Ed. II. 27. board. Chaucer.
Bryt, breth. MS. Ed. 17. 58. Broth.
Bifemeus. MS. Ed. 16.

C.
C. omitted. v. Cok. v. pluk. v. Pryk. v. Pekok. v. Phifik. v. thyk. on the contrary it often abounds, hence, schulke, shoulde; frech, frechh; diche, dih; scheyp, sheeps; flech, flechh; fyfch, fifh; scher, cheer, &c. in MS. Ed. v. Gl. to Chaucer. v. schal.
Craftly. Proem. properly, secundum artem.
Caraway. 53. v. Junij Etymolog.
Coyer. MS. Ed. 56. Cover.
Cumpas. by Cumpas, i.e. Compa’s, 189. by measure, or round. LcL Coll. IV. p. 263.
Cool. 6. Cole or Colwort. Belg. kool.
Core. 12. name of a dish.
Culdore. MS. Ed. 25. 27. a Cullender, Span. Co-laders.
Caffeyls. MS. Ed. 28.
Caunes. 146. Graes. v. ad loc.
Chyballest. 12. Chibolls, 76. young Onions. Little-
ton. Ital Cibola. Lat. Cepula, according to Me-
nage; and see Lye.
Colys. MS. Ed. II. see the Pref.
Cawdel. 15. 33. Caudell, Contents. See Junius. of
Muscles or Muscles, 124. Cawdel Ferly, 41. In
E. of Devon's feast it is Pency.
Calle. 152. Cawl of a Swine.
Connat. 18. a marmolade. v. ad loc.
Clowes. 20. Cloves. v. Pref.
Corante. Rayns of Corante. 14. So Raisin of Cereus,
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Corante. Raisins of Corante. 14. So Raisin of Cerens,
Corante. Raisins of Corante. 14. So Raisin of Cerens,
Corante. Raisins of Corante. 14. So Raisin of Cerens,
Corante. Raisins of Corante. 14. So Raisin of Cerens,
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Corante. Raisins of Corante. 14. So Raisin of Cerens,
Corante. Raisins of Corante. 14. So Raisin of Cerens,
Harys [Hares] in Cmec. MS. Ed. 8. where doubtles we should read Cine, since in No 51 there it is Cyney. It is much the same as bruet, for Sooles in Cynce here is much the same with Selys in broet. MS. Ed. II. 13.

Chykens. 27. 33. Chicken is a plural itself, but in MS. Ed. 13, it is Chekenys also; and Chyckyns. Lel. Coll. IV. p. 1. Checonys MS. Ed.

Carnel of Pork. 32. v. ad loc.

Corvyn. v. Carvon.


Confit, or Confit. v. Ancy and Colyandre.

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

Chefe ruayn. 49. 166. perhaps of Rouen in Normandy. rouen in Fr. signifies the colour we call roan.

Crems. 52. for singular Cream. written Creame, 85. 183. Crem and Crym, in MS. Ed. 34. II. 24. Fr. Creyme, Creame.

Cormarch. 53. a dish. qu.

Colyandre. 53. 128. where it is in Confyt rede, or red. White is also used for garnish, 59. Celentpe, A. S. Ciliandro, Span.

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

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

Cronin. 69. a dish. v. ad loc.

Crayron. v. Croton.

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

Cyrip. 64. Sirrup. v. ad loc.

Chyches. 72. Vetches, v. ad loc.

Chawf. 74. warm. Fr. Ecbaufer, whence Chaucer has Ecbaufer.

Clat.
Clat. 78. a dish. qu.
Chef. Proem. chief. Fr.
Calwar Salmon. 98. v. ad loc.
Compot. 100. a preparation supposed to be always at hand. v. ad loc.
Comfrey. 190. Comfrey. v. ad loc.
Chargeours. 101. dishes. v. ad 126.
Chyflanne. 103. to be eaten cold.
Congeri are among the fish in Mr. Topham's MS. for the Conger, little used now, see Pennant. III. p. 115.
Coffyns. 113. Pies raised without their lids, 158. 167.
185. 196. MS. Ed. II. 23. 27. In Welsh it denotes baskets.
Comade. 113. Comadore. 188.
Coucour. 113. Coverture, Lid of a Pye.
Codlyng. 94. grete Codlyng, 114. v. ad loc.
Cawdön. 115. for Swans, 143. Swan with Chaudron.
Lel. Coll. IV. p. 226. which I suppose may be true orthography. So Swann with Chaudron. Earl of Devon's Feast. And it appears from a MS. of Mr. Astle's, where we have among Satires Swanne is good with Chaldron, that Chaldron is a sauce.
The Crum is now the soft part of a loaf, opposed to the crust.
Cury. Proem. Cookery. We have assumed it in the title.
Camelyne. 144. a sauce. an Camelyne, from the flour of Camel?
Crudds. 150. 171. Curds, per metathesin, as common in the north.
Crulard. 154. Pies. from the Crush. quere if our Cyslard be not a corruption of Cyslard; Junius gives a different etymology, but whether it better, the Reader must judge. Crulard of fish, 157. of herbs,
and in the Earl of Devon's Feast we have as
P. de Croftede.
Crypses. 162. Cryspels. 163. v. ad loc. Fritter Cri-
payne, Lel. Coll. VI. p. 5. which in Godwin de
P. a. d. p. 637. is Fritter Grifierin.
Curefe. 174. curiously. perhaps from cure, to cook.
Chaucer has cura, curious.
Clarry. 172. Clary.
Cotagres. 175. a dish. v. ad loc.
Cok. 175. a Cook, sec, Lel. Coll. IV. p. 227.
Chewets. 185. 186. a dish. Rand. Holme, III. p. 78;
Comadore. v. Comade.
Chafflet. 189. v. ad loc.

D. 

Do. 1, 2. put, cause. MS. Ed. 2. 12. Chaucer. make.
56. done, 48. So Chaucer has do for done.
Do. do off. 10. 
Draw. drawn 2. strained. hence 3, 20, 23. drave the
greved thurgh a strangely.
To buil. 2. 17. as, drave hem up with gode brothe.
also 51. 74.
To put. 14. 41.
To make. 23. 47. as, draw an Almande milke.
Dec. 152. sign. of Dice, the Fr. Dè, v. quare.
Drepee. 19 a dish. qu.
Dates. 20, 52, 155. the fruit.
Dish. 24. dish.
Desire. 37. v. Blank desire.
Dofft. 45. ali bi Duff.

Dowiz.
Dough, Past. A. S. bah. 
Douce Ame. 63. quasi a delicious dish. v. Blank Desire. 
Drop. 67. drop. to batfe. MS. Ed. 28. 
Deel. 113. 170. part, some. v. Sum. Chaucer, 
Dicayn. 17*. v. ad loc. 
Dokks as Sowre Dokks, 173. Docks. 
Dorryle. v. Puine. 
Desne. v. Blank Desire. 
Desire. v. Blank. 
Dreffit. 194. dressed. dresse. MS. Ed. 15. et passim. 
Chaucer in voce. hence ydressed. MS. Ed. II. 18. 
Dysis. MS. Ed. 15. dice. v. quere. 
Demembre, dimembre. MS. Ed. 31. dismember. 
Dows, douze. MS. Ed. 50. II. 21. 
Prong. MS. Ed. 54. drunk. 

E.

E with e final after the consonant, for ea, as brede, bread; benes, beans; bete, beat, breathe, break; creme, cream; clere, clear; clene, clean; made, mead; mete, meat; fled, flead; where, wheat; &c.

E with e final after the consonant, for ee, as betes, beets; chefe, cheese; depe, deep; fete, feet; grene, green; nede, needful; swee, sweet.

Endorfe. MS. Ed. 42. endorse.


Endorse.
Enforse. MS. Ed. II. 20. seazoned.
Enbes. 7. herbes; berbes, 63. ebyse, 151. Eerbis, 157.
* a merchant at the N. Foreland in Kent asked for
* eggs, and the good wyf answere, that the coule
* speak no Frenshe — another sayd, that he wold
* have eyres, then the good wyf sayd that the un-
* derlood hym wel. Caxton's Virgil, in Lewis'
Life of Caxton, p. 61. who notes *See Sevel's
and Eye. Note here the old plural en, that egggs is
sometimes us'd in our Roll, and that in Wiclif eye,
or ey is the singular, and in the Germ. See Chaucer.
v. Aie, and Ay.

Eowts. 6. v. ad loc.
Egurdoce. 21. v. ad loc. of Fysshe, 137. Egge dows,
MS. Ed. 50. ma'le. Egerduce. ibid. II. 1. Our No
58, is really an Eagerdouce, but different from this
Efy. 67. caly. eellich, 113. easily. Chaucer.
Eny. 74. 173. any.
Elena Campana. 58. i. e. Enula Campana, Elecampane.
Erhowle. 95. a dish. v. ad loc.
Erbolat. 172. a dish. v. ad loc.
Eerys, Eris. 177. 182. 55. Ears. Eyr. MS. Ed. 44.
Chaucer has Ere and Eris.
Elren. 171. Elder. Eler, in the north, without d.
Erne. 174. qu.
Euarund. MS. Ed. 3.
Élis Chaucer.

F.

Forced. 3. farced, fluft. we now say, for'd:meat,
*yfarced, 159, 160. esforfed. MS. Ed. II. 20. for,
150. called fars, 150. it seems to mean seasin.

\[ N^o. 4. \]

\[ Mixt. 4. \] where potage is said to be forced with powde-douce.

\[ Fort. passim. Strong. Chaucer. \]

\[ Fritce. MS. Ed. 47. \]


\[ Foihe. Proem. 95. forme. \]

\[ Funges. 10. Mushrooms, from the French. Cotgrave. Holme III. p. 82. The Romans were fond of them. \]

\[ Fensants. 20. 25. \]

\[ Fynelich wel. 192. very wel, constantly. \]


\[ Fenebouyes. MS. Ed. II. 22. \]

\[ Fylets. 28. Fillets. \]


\[ Ibid. Samon. Ibid. Sturgen. p. 17. et v. p. 22. \]

\[ N. B. Foyle in these cafes means Pale. \]

\[ Fars. v. forced. \]

\[ Fle. 53. flea, flaw. MS. Ed. II. 33. flawe, flein, fain, flawed. 10. 13. 15. \]

\[ Fonnell. 62. a dith. \]

\[ Fro. MS. Ed. II. 17. rub, shake, frote, Chaucer. \]

\[ Feyre. 66. MS. Ed. II. 18. 22. Feir. Chaucer. Fair. \]

\[ Ferthe. 68. Fourth. hence Ferthing or Farthing. \]

\[ Furmente. 69. 116. Furmenty. MS. Ed. I. Formete. \]

\[ Ibid. 48. Furmenty, Ib. II. 50. from Lat. Prumen-\]

\[ tum, \]
\[136\]

\textit{tum}, per metathesis; whence called more plausibly \textit{Frumenty} in the north, and \textit{Frumetie} in \textit{Lel. Collect. IV. p. 226. VI. p. 5. 17. 22.} but see \textit{Junius, v. Fornetie.}

\textit{Frenche}, 73. a dish. \textit{v. ad loc.}

\textit{Felt}. MS. II. 18. \textit{Feast}. \textit{Chaucer.}

\textit{Fygey}. 89. because made of Figs. \textit{Fygs} drawn. 103. MS. Ed. II. 3.

\textit{Found}. 93. mix. dissolve, 192. fond. 188. \textit{v. y fonded. Lye}, in \textit{Junii Etym. v. Founder.}


\textit{Ferfl}. MS. Ed. II. 30. \textit{Firfl.}

\textit{Fanne}. 116. to fan or winnow. \textit{A. S. fann, Vannus.}


\textit{Feel}. 168. hold, contain. perhaps same as \textit{seal}, occultare, abcondere, for which see \textit{Junii Etymol.}


\textit{Ferry}. v. \textit{Cawdel.}

\textit{Flowr, Flowre. MS. Ed. 2. 19. Flour.}

\textit{Frenchemoyle. MS. Ed. 15.}

\textit{Froys. MS. Ed. 18. Fraile.}

\textit{Farture. MS. Ed. 28. stuffing. Forly. MS. Ed. 38. seafon.}

\textbf{G.}

\textit{Grenden. t. 57. ground or beaten. to grynde is to cut or beat small. 3. 8. 13. for compare 14. ygrönd 37. 53. 105. to pound or beat in a mortar. 3. MS. Ed. 5. Go. le.}
Grete. mynced. 2. not too small. grettiß, 189. greatest.
gret, MS. Ed. 15. and Chaucer.
Gourdes. 8. Fr. gohonurde.
Gobettes. 16. 62. Gobetteys, Gobettis. MS. Ed. 9.
alibi. Chaucer. Gobbius, Holme III. p. 81, 82.
alibi. whyte Grece, 18. Fat, Lard, Conys of high
Coll. VI. p. 10.
Galyntyne. 28. 117. a preparation seemingly made of
Galingale, &c. 129. and thence to take its name. See
a recipe for making it, 138. as also in MS. Ed. 9.
Bread of Galyntyne, 94. Soupes of Galyntyne,
VI. p. 22. Swanne, VI. p. 5.
Garlete and Garlec. 30. 34. Garlick. A. S. gaplec.
Grapes. 30. 34.
Galyngale. 30. the Powder, 47. the long-rooted Cy-
perus. Gl. to Chaucer. See Northumberland Book,
p. 415.
Gleyr. of Ayrën. 59. the white, from Fr. glaire.
Chaucer. Lear or Leir of an Egg. Holme inter-
prets it the White beaten into a foam.
Goon. 59. MS. Ed. 1. go. Belg. geen.
Gylofre. 65. Gelofer. MS. Ed. 27. cloves; for see
N° 30, 31, 40. there; from Gr. xalòphiion.
Gyngawdry. 94. a diff.
Grave. MS. Ed. II. 20. Gravey.
Gawdy Grene. 112. perhaps, Light Green.
Gurnards. 115.
Greynes de Parys. 137. and so Chaucer, meaning
Greynes de paradys, or greater Cardamoms. See Dr.
S Percy

Gro. 152. v. i or y grated.
Gastbon. 194. f. Gæstbon, quasi Wæsthon, from Wæßel the finest Bread, which see. Hence the Fr. Gasteau.
Grotys. MS. Ed. II. Oat-meal Grotes, i.e. Grits.
Grydern, Gryder, Gredern. MS. Ed. 25, 44. II. 11.

II.

H. for _ib_, as hem, them; her, their; passim. _Have_, 121. Chaucer. _Wich_, It is sometimes omitted; as _wyt_ and _wyte_, white. Sometimes abounds, as _schaldyd_. MS. Ed. 7, 11. _Scalced_. v. _Thoweke_.
_ye_, Proem. high. _by_, MS. Ed. 44. A. S. _Heal_.
_Hé_, 1, 2. i.e. hem; them. _Lye_ in Junii Etym. v. _Hull_.
_Hulle_. 1. a verb, to take off the hulk or skin. Littleton. Hence Hulkes, Hulks or _Hull_, as 71. _Holys_, MS. Ed. 1. Sax. _helan_, to cover. v. _Lye_ in Junii Etym. v. _Hull_.
_Hulkes_. v. _Hulle_.
_Hakke_. 194. MS. Ed. 23. hack, bruife. Junii Etym. v. _hack_. MS. Ed. has also _bak_ and _bac_.
_Hebolace_. 7. name of a thing.
_Herdeles_. MS. Ed. 56. Hurdles.
_Hennes_. 17, 45. including, I presume, the whole species, as _Malard_ and _Pekok_ do below.
_Hool_. 20, 22. _alibi_. _hole_, 33, 175. _hoole_, 158. whole. Chaucer has hole, hool, and hoolich; and _Wiclif_, _hole_ and _hool_. MS. Ed. has _bol_ and _hole_.
_Hooles_. 162. Holes.

Holsomly.
Holsomly. Proem. wholesome.
Herthe. MS. Ed. 57. Earth.
Hit, Gloss. Wyclif. in Marg. A. S. hrt.
Hoot. 21. alibi. hot.
Hares. 23.
Hoggepot. 31. v. ad loc.
Hochee. 34. haché, Fr. but there is nothing to inti-
mate cutting them to pieces.
Hersyve. MS. Ed. II. 2. Hair-sieve. her is hair in
Chaucer.
Helde. 50. 154. throw, cast, put. v. 189. Heelde,
poured, shed. Wyclif. and Lye in Juni Etym. v.
Held.
Holde. 189. make, keep. MS. Ed. II. 32, 33.
Hatte. 59. bubbling, wallop. quasi the hot, as in
Chaucer. from A. Sax. harr.
Hong. 67. hing, or hang. Chaucer. MS. Ed. 48.
Honde. 76. hand. Chaucer. So in Derbyshire now.
Heps. 84. Fruit of the Canker-rose. So now in
Derbyshire, and v. Junius, voce Hippe.
Hake. 94. 186. a Fith. v. ad loc.
Hilde. 109. to skin, from to hull. to scale a fish, 119.
vide 117, 119. compared with MS. Ed. II. 13.
Herons. 146. MS. Ed. 3. Holme, III. p. 77, 78. but
Poulterer was to have in his shop Ardeas five airones,
according to Mr. Topham’s MS. written about
1250. And Herons appear at E. of Devon’s Feast.
Holke. 173. qu. hollow.
Hertrouwe. 176. a dish. Hert is the Hart in Chaucer.
A. S. heopt.
Hi. MS. Ed. 27. they.
Heryd. MS. Ed. 21. v. ad loc.
Hom. MS. Ed. 56. Home.
S 2 I,
I.

I. 2. for e. Proem. So ithub for etb. Ibid.
20. et sapis. in. inro, 37. alibi.
Juhell. 43. a diver. v. ad loc.
I. 7. plur. for es. 52. 73. Proem. Nomblys. MS. Ed.
I. for y. v. y.
Iowtes. v. Eowtes.
Jyys. 118. 131. Jys, MS. Ed. II. 17. the Fr. word,
Teues, Chaucer.

K.

Kerve. 8. cut. kerf, 65. MS Ed. 29. v. carvon, and
Chaucer, voc. Carfe, karft, kerve, kerft.
Kccl. 29. 167. 188. MS. Ed. 1. Gl. to Chaucer and
Wyclif, to cool.
Kyt. 118. alibi. MS. Ed. 19. ket, Ibid. II. 15. to cut.
Keintick. v. queintick.
Kynnels. 189. a species of battlements; from kornekare
for which see Spelman, Du Fresne, and Chaucer.
Kever. MS. Ed. 2. cover.
Kafe, kest. MS. Ed. 6. 10. cast. v. ad loc.
Kow. MS. Ed. 38. Cow.

L.

L. for ll. MS. Ed. fæpe.
late. latyn. MS. Ed. II. 9. let.

Lire,
Ire, and Lyre. 3. 14. 45. MS. Ed. s. epe. the fleshly part of Meat. A. S. lipe. See Lyre in Juni Eymol. Also a mixture, as Dough of Bread and raw Eggs, 15. hence 'drawe a Lyre of Brede, 'Blode, Vyneg, and Broth,' 25. So Lyo and Lays. 11. 31. all from lye, which fee. Lay seems to mean mix, 31. as layeur is mixture, 94.

eye it up, 15. to mix; as alye, which fee.
Leke. in sing. 10. 76. Lecks.
Lytel. 19. passim. Litel and titull, 104. 152. 'a litel 'of Vynegar,' 118. of Lard, 152.
Lofcyns, Lofyns. 24. 92. on fifth-day, 128. a Lozenge is interpreted by Cotgrave, 'a little square Cake of preferved herbs, flowers, &c.' but that seems to have no concern here. Lazen. Lel. Coll. IV. p. 227.
Leete Lardes. 68. v. ad loc.
Lave. 76. wath.
Leyne. 82. a Layer.
Lewe water. 98. Lews water, MS. Ed. II. 10. warm; see Gloss. to Wielif. and Junius. v. Lukewarm.
Lumbard Mustard. 100. from the country. v. Leche.
how made, No 145.
Le. MS. Ed. 56. leave. Lefe, Chaucer.
Lité. 104. a few, alite, as they speak in the North.
Chaucer, v. Lite, and Lyte, and Mr. Lye in his
Junius.
Laumpreys. 126. Lampreys. an Eel-like Sea Fish.
Laumprons. 127. the Pride. Pennant, Ibid. p. 61.
See Lel. Coll. VI. p. 6. 17. bis 23. Mr. Topham's
MS. has Marenulas five Lampridulas.
Looches, Loches. 130. 133. the firth.
Lardes of Swyne. 146. i. e. of Bacon. hence lardid,
147. and Lardons. MS. Ed. 3. 43. from the Fr.
which Cotgrave explains Slices by Lard, i. e. Bacon.
vide ad 68.
Lore Tr. MS. Ed. 55. Laurel tree. Chaucer.
Lec. MS. Ed. 56. carry. lide, Chaucer.
Lenton. 158. Left.
Lynge. 159. longer. Chaucer has longer and lengir.
v. Lange.
Lopüsfer, Lopifers. MS. Ed. II. 7. 16. v. Junii
Etymolog.
Ley. MS. Ed. 6. lay.
Lie, les. MS. Ed. 14. II. 7, 8. pick. To leaf, in Kent,
is to glean.

M.

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

Monchelet.
Ionchelet. 16. a dish.
Iylik, Melk. MS. Il. 30. Milk of Almonds, r. 10. 13.
alibi.
Ioton. 16. MS. Ed. r. Mutton. See LeL. Coll. IV.
Lawmene. 20. 193. a dish. v. ad loc. how made,
p. 17. 22. royal, 29. Manmene. MS. Ed. 29, 30.
Mamenge. E. of Devon’s Fealt.
Morterelys. v. Mortrews.
Medle. 20. 50. alibi. to mix, Wielif. Chaucer.
Merfe. to meffe the dyshes, 22. meffe forth, 24.
Morr. 38. MS. Ed. 37. II. 26. a dish. v. ad loc.
Mortrews. 45. Mortrewe blank, 46. of fifth, 125. Mor-
terelys, MS. Ed. 5. where the recipe is much the
same. ‘meat made of boiled hens, crummed bread,
yolk of eggs, and saffron, all boiled together,’
Speght ad Chaucer. So called, says Skinner, who
writes it mortreys, because the ingredients are all
pounded together in a mortar.
Mofcels. 47. Mofcelys. Chaucer has Morells. Mofcels
is not amifs, as Mofil in Chaucer is the muzle or
mouth.
Meats. It means also properly, MS. Ed. II. 21.
Chaucer.
Myng. 68. MS. Ed. 30. ming, 76. meng, 127. 158.
MS. Ed. 32. Chaucer. to mix. So meng, 192. is to
Morow. at Morow. 72. in the Morning, MS. Ed. 33.
a Morrow. Chaucer. on the Morow. IeL. Coll. IV.
p. 234.
Makke. 74. a dish.
Belg. Meel.
Macrows. 62. Maccharone, vide ad locum.
Makerel. 106.
Malard, Maulard. 141. meaning, I presume, both
sexes, as ducks are not otherwise noticed. Holme,
III. p. 77. and Mr. Topham's MS.
Mylates, whyte. 153. a dish of pork, 155.
Myddell. 170. middle, myddes. 175. the same.
Mawe. 176. Stomach of a Swine. Chaucer. Junii
Etym.
Moold. 177. Mould.
Mazizame. 191. Marjoram. See the various ortho-
Male Marrow. 195. qu.
Moyle. v. Ris. v. Fronchemoyle.
Mulberries. 99. 132. v. Morree.
Myce, myle. MS. Ed. 8. 15. mince. myed. II. 19.
minced. ymyed, 35. for ymyced. myney, II. 3.
myned, II. 1.
Mo. MS. Ed. 38. more. Chaucer.
Maner. of omitted. MS. Ed. 45. 47, 48. II. 2. 28.
Mad, ymad. MS. Ed. II. 9. made.
Mychil. MS. Ed. 48. much. Chaucer. v. moche. Ju-
nius v. michel.

N.

A Norfolk. 1. craft of an OYl, or Kiln; frequent in
Kent, where Hop-oyl is the kiln for drying hops.
' Oyl or Elyt: the same that kiln or kill, Somer-
setshire, and elsewhere in the west,' Ray. So
Brykbyll is a Brick-kiln in Old Parish-Book of Wye
in Kent, 34 H. VIII. ' We call at or at the place in
'the hous, where the smoke ariseth; and in some
'manors austrum or ostrum is that, where a fixed
'chimney or flew anciently hath been,' Ley, in
Hearne's Cur. Disc. p. 27. Manners here means, I
suppose,
supposes

manor-houses, as is common in the north. Hence *Haufler*, for which see Northumb. Book, p. 415, 417, and Chaucer. v. Elfris.

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


*Nyfebek*. 173. a dish. quasi, nice for the *Bec*, or Mouth.

*Nazt*, nozt. MS. Ed. 37. not.

**O.**

*Oynons*. 2. 4. 7. Fr. *Oignons*. Onions.


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


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


*Opyn*. MS. Ed. 28. open.


T
Of. Proem. by.
Ochepot. v. Hochepot.
Ovene. i. Oven. A. S. open. Belg. Oven. Oxyn,
MS. Ed. II. 16.
Olyve, de Olyve, Olyf, Dolyf, MS. Ed. Olive.
Owyn. MS. Ed. 22. own.

P.

Plurals increase a syllable, Almandys, Yolkys, Cranys,
Pecokys, &c. So now in Kent in words ending in
a. This is Saxon, and so Chaucer.
Plurals in n, Pifyn, Hennyn, Appelyn, Oyltrin.
Powdō douce. 4. Pref.
Powdō fort. 10, 11. v. Pref.
Paclurnakes. 5. seems to mean Parsnips or Carrots,
from Pafinaca. Paclernak of Rajens. 100. of Ap-
ples, 149. means Pastles, or Paties.
Parley, Parcyle. MS. Ed. 32.
Pluk. 76. pluck, pull. A. S. pluccian.
Pellydore. 19. v. ad loc.
Pelclour. 104. v. ad 19.
Paafl. MS. Ed. II. 29. Paffe.
Potell. 20. Potte.
Pynes. 20. alibi. v. Pref.
Chaucer. Pieces, Piece. i.
Pep. 21. 132. MS. Ed. 16. has Pepy. Pip. 149. 143.
Papdele. 24. a kind of sauce, probably from Papp, a
kind of Panada.
Pife, Pifyn. MS. Ed. 2. Peafe.

Pears, Pery, a Pearl tree, Chaucer.

Poffynet. 30. 160. a Poffnet.

Partruches. 35. 147. Partyches, Contents. Partridges.

Perteryche. E. of Devon's Feast.

Panne. 39. 50. a Pan. A. S. Panna.

Payndemayn. 60. 139. where it is pared. Flour. 41.

162. 49. white Bread, Chaucer.

Par. MS. Ed. 19. pare.

Peions. 18. 154. Pigeons. If you take i for j, it an-
swers to modern pronunciation, and in E. of
Devon's Feast it is written Pejonns, and Pijonns.

Pynnonade. 51. from the Pynes of which it is made.

v. Pynes, Pynade or Pivade. MS. Ed. II. 32.

Pryk. 53. prick.

Peltels. 56. Legs. We now say the Pefels of a lark.
of venison, Ll. Collec. IV. p. 5. Qu. a corrup-
tion of Pedestals.

Payn fondew. 59. fondew, Contents. v. ad loc.

Pelfode. 65. Hull or Pod of Peafe, used still in the
North. v. Coddis in Wiclif, and Coddes in Junii
Etymolog.

Payn Ragōn. 67. a difh. qu.

Payn puff, or puf. 196. Payne puffe. E. of Devon's
Feast.

Pownas. 68. a colour. qu. v. Preface.

Porpays, Porpeys. 69. 108. salted, 116. roasted, 78.
Porpus or Porpoife. Porpecia, Spelm. Gl. v. Gea-
pecia, which he corrects Seapectia. It is surpris-
ing he did not fee it must be Grapectia or Grajpectis, i.e.
Gros or Craffius Piscis, any large fift; a common term
in charters, which allow to religious houses or others
the produce of the sea on their coasts. See Du Cange
in vocibus, We do not use the porpoise now, but
both these and Seals occur in Archb. Nevill's Feast.
See Rabelais, IV. c. 60, and I conceive that the
Balena in Mr. Topham's MS. means the Porpus,

Perrey. 70. v. ad loc.

T 2

Pefōn.
Piffen.
Parlye. 71. a partye, i.e. some. MS. Ed. 2. Chaucer.
Porrefetes. 76. an herb. v: ad loc.
Purflage. 76. Purflain.
Puchee. 90. a dish of poached Eggs. v. Junius, voice
Puchée.
Powche. 94. Crop or Stomach of a fish. Paunches,
114, 115.
Pyte. 101. the fish. v. ad loc.
Plays. 101. 103. 112. Plaie; the fishe. Places, Lel.
Coll. VI. p. 6.
Peleettes. 11, Balls. Pellets. Pelotys. MS. Ed. 16.
Paunch. v. Powche.
Penne. 116. a Feather, or Pin. MS. Ed. 28. Wiclif.
v. Pennes.
Pekok. 147. Peacock. Pekokys, MS. Ed. 4. where
66. 150. to prefs. Chaucer.
Pyner. 155. qu. v. Pref.
Prunes Damysyns. 156. 158. Primes, 169. should
be corrected Prunes. Prunys, MS. Ed. II. 17.
Prunes. Lel. Coll. VI. p. 17. Prune Orendge,
an Orange Plumb, p. 23. Prunes, Northumb. Book,
p. 19. plant it with Prunes, 167, flack it, Lel.
Coll. VI. p. 5. 16 22. As the trade with Damas-
cus is mentioned in the Preface, we need not
wonder at finding the Plumbs here.
Primes. v. Prunes.
Prews of gode past. 176. qu.
Prews. 177. a dish named from the pots used.
VI. p. 6.
Parade. hole parade. 195. qu.
Puff. v. Payn.
Quare. 5. It seems to mean to quarter, or to square,
to cut to pieces however, and may be the same as
to dyce. 10. 60. Dice at this time were very
small: a large parcel of them were found under the
floor of the hall of one of the Temples, about
1764, and were so minute as to have dropped at times
through the chinks or joints of the boards. There
were near 100 pair of ivory, scarce more than two
thirds as large as our modern ones. The hall was
built in the reign of Elizabeth. To quare is from
the Fr. quarer; and quaye or quaire, fabd. in
Chaucer, Skelton, p. 91. 102. is a book or pam-
phlet, from the paper being in the quarto form.
p. 3. 9. Hence our quire of paper. The later
French wrote cabier, citier, for I presume this may
be the same word. Hence, kerue been to dyce, into
small squares, 12. Diffs, MS. Ed. 15.
Quybbes. 64. Quibibz. MS. Ed. 54. ubi. Cubehs.
Quentlich. 162. quentlich, 189. nicely, curiously.
Chaucer. v. Quinctile.
Quayd. 162. perhaps, cool. it seems to mean fail or
mischief. Leb. Coll. VI. p. 11. flak or bit yele.
p. 41. See Judge, v. Qua.
Queyncheke. 173. f. queynche. but qu.
R.

R., and its vowel are often transposed. v. Bryddes, brûnyng, Crucâs, Poînegarnet, &c.
Rapres. 5. Turnep. Lat. Rapa, or Rapum. vide Junium in voce.
Roo. 14. Roe, the animal.
Rede. 21. alibi. red. A. S. pead.
Rofft. 30. alibi. rosted, 175. subflantive, 53. to rost. Belg. roosten.
Rether. MS. Ed. 43. a beast of the horned kind.
Ramm. 33. to squeeze. but qu.
Ruayn. v. Chefe.
Rape. 83. a dish with no turneps in it. Quære if same as Rapel, Holme III. p. 78. Rapy, MS. Ed. 49.
Relfmelc. 96. a dish. v. ad loc.
Roo Broth. MS. Ed. 53.
Rocher. 103. the fifth. Lel. Coll. VI. p. 6.
Rygh. 105. a fifth. perhaps the Ruffe.
Rasylys. 152. a dish. Ranyles. Holme III. p. 84.
Ryshevs. 182. name of a dish. qu.
Kew de Rumsfey. MS. Ed. 44.

Ryne
Ryne hem on a Spyt. run them on a spit.
Rofft. MS. Ed. 44. roll.
Ronde. 196. round. French.
Rofee. 52. a diph. v. ad loc.
Raffons Pottage, is in the second course at archp. Nevill's Feast.

S.

Spine. v. Spynce.
Sue forth. 3. et paffim. fiue. 6. 21. From this short way of writing, and perhaps speaking, we have our Sewers, officers of note. and fewinges, serving, Lel. Coll. IV. p. 291. unless mis-written or mis-printed for fbewinge.
Slype. 11. flip or take off the outer coat. A. S. $hpān.
Skyrwates. 5. 149. Skirris or Skirwickes.
Self. 13. fame, made of itself, as self-broth, 22. the owne broth, 122. MS. Ed. 5. 7. Chaucer.
Seth. paffim. MS. Ed. 1. 2. Chaucer. to seche. A. S. pēcēan. Seyt. MS. Ed. 1. to strain. 25. 27.
Sode. v. Yfode.
Storchron. MS. Ed. II. 12. v. Fitz-Stephen. p. 34.
Sum. 20. sūmdell. 51. sūmeldl. 171. some, a little, some part. Chaucer has sūm, and sūmdel. A. S. sūm.
Sanders. 20. ufed for colouring. MS. Ed. 34. v. Northumb. Book, p. 415. Sandall wood. The translators of that very modern book the Arabian Nights Entertainments, frequently have Sanders and Sandal wood, as a commodity of the East.
Swayne. 146. alibi. Pork or Bacon. MS. Ed. 3. Bacon, on the contrary, is sometimys used for the animal.
Old Plays, II. p. 248. Gloff. ad X Script. in v.
Sce. MS. Ed. 56. Sea. Chaucer.
[ 152 ]

Shul. 146. schul. MS. Ed. 4, should, as No. 147.
  schulfe, schullyn. MS. Ed. 3. 7.
Sawse Madame. 30. qu. Sauce.
Sandale. MS. Ed. 34.
Sawse Sarzyne. 84. v. ad loc.
Serpell. 140. wild Thyme. Scyphillum.
Sawse blanche. 136.
Sawse noyrre. 137. 141.
Sawse verde. 140.
Sow. 39. to few, fiere. also 175. A. S. pyuan.
Stoppe. 34. 48. to fluff.
Swyn. 39. 43. alibi. MS. Ed. 20. 25. alibi. to shake,
  mix. A. S. prengan.
Sewe. 20. 29. 40. Sowe. 30. 33. alibi. MS. Ed. 38.
  v. Lye in 2d alphabet.
Schyns. MS. Ed. 38. Pieces.
Stondyn. 45. 46. 7. fluff, thick.
Spynee. 57. v. ad loc.
Straw. 58. firew. A. S. preapian.
Skylfe. 59. a Slice, or flat Stick for beating any thing.
  Junius. v. s-life.
Siryppe. 64. v. ad loc.
Styne. 66. perhaps to close. v. yflaned. A. S. tynan.
Sithen. 68. flitten. 192. then. Chaucer. v. feth and
  fithe. A. S. tēðan. fithtyn, fethe, feth, fyth. MS.
  Ed. then.
  v. Salad.
Slete Soppes. 80. flit. A. S. flitan.
Sryng. 85. to sprinkle. Wyclif. v. sprenge. A. S.
  prengan.
  Saumon.
Stepid. 109, 110. steeped. Frisîs, flippen.
  Sex.
Sex. 113. 176. Six. A. S.
Sool. 119. Soly, 133. Soale, the fift.
Schyl oysters. 121. to shell them. A. S. rcyll, a shell.
Sele. 126. to kill. Sele, Chaucer. and fle. A. S. flan.
Sobre Sawfe. 130.
Sowpes. 82. 129. Sops. A. S. rop. dorry. MS. Ed. II. 6.
Spell. 140. qu.
Stary. MS. Ed. 32. stir.
Sarfe, and a Sarfe. 145. a Sieve or Searfe.
Souple. 152. supple. fast, Chaucer; also faste. Fr.
Stewes. 157. 170. Liquor. to fme, 186. a term well
known at this day.
Sars. 158. 164. Error perhaps for Fars. 167. 169.
172.
Sawcyfier. 160. perhaps, a Saufflage. from Fr. Sauffie.
Soler. MS. Ed. 56. a folar or upper floor. Chaucer.
Sawget. 161. v. ad loc.
Skym6. 162. a Skimmer.
Salwar. 167. v. Calwar.
Sarcynhefs. MS. Ed. 54. v. Sawfe.
Syve. Seve. MS. Ed. II. 17, 18. a Sieve. v. Hersyve.
Southrenwode. 172. Southernwood.
Sowre. 173. four. four, Chaucer.
Stale. 177. Stalk. Handle. used now in the North, and
welsewhere; as a fork-ital; querc a crais for a fork’s
tail. Hence, Shaft of an Arrow. Lel. Coll. VI.
Spot. MS. Ed. 57. Sprinkle.
Sachus. 178. a diff. v. ad loc.
Spynoches. 180. Spinages. Fr. Espinars in plural. but
we use it in the singular. Ital. Spinacchia.
Sitt. 192. adhere, and thereby to burn to it. It ob-
tains this senfe now in the North, where, after the
potage has acquired a most disgreeable tale by it,
it is said to be pot-fitten, which in Kent and elsewhere is expressed by being burnt-to.

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

Sewing. Proem. following. Lcland Coll. IV. p. 293.
Chaucer. Fr. Suivre.
Schaw. MS. Ed. 42. shave.

T.

Thurgh. 3. alibi. thorough. A. S. Æuph. thow. MS. Ed. II.
Tanfey. 172. Herb. vide Junii Etymol.
Tripe, Træp. 152. alibi. Pan, platter, dish. from Fr.
To gedre. 14. to gydre, 20. to gyder, 39. to gýd, 53. to gider, 59. to gyd, 111. to gedr, 145. So variously is the word together here written. A. S. togeæpe.
Tredure. 15. name of Cawdel. v. ad loc.
To. 30. 17. MS. Ed. 33. 42. too; and so the Saxon.
Hence to to. 17. v. ad loc. Also, Lcl. Coll. IV, p. 181.
p. 181. 206. VI. p. 36. To is till, MS. Ed. 26. 34. 
two. II. 7. v. Unto.
Thyk. 20. a Verb, to grow thick, as No 67. thicken 
taken passively. Adjective, 29. 52. thik, 57. thykke, 
85. thike, Chaucer.
Teyfe. 20. to pull to pieces with the fingers. v. ad loc. 
et Junius, vce Tesele. Hence testing for carding 
wool with teasels, a species of thistle or instrument.
Talbotes. 23. qu. v. ad loc.
Tat. 30. that. as in Derbysh. who's tat? for, who is 
that? Belg. dät.
Thenne. 36. alibi. then. Chaucer. A. S. Æanne.
Thanne. 36. MS. Ed. 25. then. A. S. Æan. than. 
MS. Ed. 14.
Tecer. 36. Tear. A. S. Tegan.
To fore. 46. alibi. before. Hence our heretofore.
Thynne. 49. MS. Ed. 15. thin. A. S. Æinn.
Tarlettes. 50. afterwards Tarlettes, rectius; and fo 
Godwin, de Preful. p. 695. renders Streblita; et 
v. Junius, vce Tart.
Thife. 53. alibi. these.
Take. 56. taken. Chaucer.
Thridde. 56. 173. alibi. Third, per metathesis. 
Chaucer. Thriddendele. 67. Thriddel, 102. 134. 
Threddde. MS. Ed. II. 1. v. Junius, voce Thirdendale.
To doe. 68. done. To seems to abound, vide Chaucer. 
v. 76.
Turnefole. 68. colours poconas. vide ad loc.
Ther. 70. 74. they. Chaucer.
Ton treffis. 76. in herb. I amend it to Ton crefis, 
and explain it Cefes, being the Saxon tunkreppe, 
or tunceppe. See Lye, Dict. Sax. Crefis, so as to 
mean, one of the Crefes.
Turbut. 101.
Tried out. 117. drawn. out by roasting. See Junius, 
v. Try.

U 2 Twydel.
Thel, pars, portion.
Thyes, Thy's. MS. Ed. 29, 30. Thighs.
Tarlettes.
Towh. tough, thick. 173. See Chaucer. v. Tought.
- A. S. toh.
Thermes. MS. Ed. 16. Rops, Guts.
There. 170. 177. where. Chaucer.
Thowche. MS. Ed. 48. touch.
To. 185. for. He. ce, aberto is therefore. Chaucer.
Toway. MS. Ed. II. 21. a Towel.
Thee. 189. thou, as often now in the North.
Temper. MS. Ed. 1. et fæpe. to mix.

U.

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

V.

Violet. 6. v. ad loc.
Verjous. 12. 48. Viaws. 154. verious. 15. Verjuice,
Fr. Verjus. v. Junium.
Veel. 16. alibi. MS. Ed. 18. Veal.
Veisel. 29. a dish.
Vyne Grace. 61. a mefs or dish. Greens is the wild
Swine. Plott, Hist. of Staff. p. 443. Gloss to Doug-
las' Virgil. v. Grissis. and to Chaucer. v. Gris.
Lel.

Véande Cypre. 97. from the Isle of Cyprus.


See Chaucer. It is a sweet wine in a MS. of Tho. Afile etq. p. 2.

Venyson. 135. often eaten with furmenty, E. of Devon's Feast. in brathe. Ibid.

Verde Sawle. 140. it sounds Green Sauce, but there is no forel; sharp, four Sauce. See Junius, v. Verjuice.

Vervayn. 172.

W.


Wyndewe. 1. winnow. This pronunciation is still retained in Derbyshire, and is not amis, as the operation is performed by wind. v. omnino, Junius, v. Winnow.

Wayssh, waifsh, waifche. 1. 5. 17. to washe. A.S. paercan.


With
With inne. 30. divism, for within. So with out, 33.
Welled. 52. v. ad loc. MS. Ed. 23.
Wete. 67. 161. wet, now in the North, and see
Chaucer. A. S. pæc.
Wry. 72. to dry, or cover. Junius, v. Wryc.
Wryng thurgh a Straynour. 81. 91. thurgh a cloth,
153. almandes with fair water, 124. wryng out the
water. Ibid. wryng parsley up with eggs, 174.
Chaucer, voce wrong, ywrong, and wrang. Junius,
v. Wring.
Womdes, Wombes. 107. quære the former word?
perhaps being falsely written, it was intended to be
obliterated, but forgotten. Wombes however means
believer, as MS. Ed. 15. See Junius, voce Wemb.
Wone. 107. a deal or quantity. Chaucer. It has a con-
S. hæw.
Wafel. 118. white Bread. yfarced, 159. of it. MS. Ed.
Chaucer; where we are referred to Verstegan V.
but Wafel is explained there, and not Wafel;
however, see Stat. 51 Henry III. Hoveden, p. 738.
and Junius' Etymol.
g often dissolving into y. v. Junium, in Y.
Wynde it to balles. 152. make it into balls, turn it.
Wole of Comtre. 190. v. ad loc. Juice.
Wex. MS. Ed. 25. Wax.
Were. MS. Ed. 57. where.
Y.

is an usual prefix to adjectives and participles in our old authors. It came from the Saxons; hence ymyned, minc'd; yflyt, lit; &c. I is often substituted for it. V. Glott. to Chaucer, and Lyce in Jun. Etym. v. I.

It occurs perpetually for i, as ymyned, yflyt, &c. and fo in MS. editoris also.

Written z. 7. 18. alibi. used for gb, 72. MS. Ed. 33. Chaucer. v. Z. Hence ynowh, 22. enough. So MS. Ed. paem. Quere if z is not meant in MSS for g or t final.

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


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

Ygordon. v. Gronedn.

Yeefshed. 18. cut it into slices. So, lefb it, 65. 67. leach is to slice, Holme III. p. 78. or it may mean to lay in the dish, 74. 81. or distribute, 85. 117.

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


Yfette. Proem. put down, written.

Yfaldid. 29. fulded.

Yfode. 29. yfode, 90. sodden, 179. boiled. MS. Ed. 11. Chaucer. all from to seeth.


Yforced. v. forced.

Yfalled. 62. qu.
Zir, zvf. MS. Ed. 37. 39. is. also give, II. 9. 10.
Yllyned, iflyned. 162. 168. to flyne, 66. seems to
mean to close.
Ytreved. 20. pulled in pieces. v. ad loc. and v. Tcafe.
Ypanced. 62. perhaps pounced, for which see Chaucer.
Yondred. 62. sfonded, 97. 102. yfondet, 162. poured,
mixed, dissolved. v. fund. Fr. fondu.
Yholes. 37. perhaps, hollow.
Ypared. 64. pared.
Yroasted, toasted. 77. 82. toasted.
Iboiled. 114. boiled.
Igrated. 153. grated.
Ybake. 157. baked.
Ymbre. 160. 165. Ember.
Ypocras. how made, 191. Hippocras. wafers used with
and dry toasts, Rabelais IV. c. 59. Holy Ypocras.
renders it vimum aromaticum. It was brought both
at beginning of splendid entertainments, if Apicius
is to be understood of it. Lib. I. c. 1. See Lifter,
ad loc. and in the middle before the second course;
Lecl. Coll. IV. p. 227. and at the end. It was in use
at St. John's Coll. Cambr. 50 years ago, and brought
in at Christmas at the close of dinner, as anciently
most usual it was. It took its name from Hippo-
crate's sieve, the bag or strainer, through which it
was pailed. Skinner, v. Clare; and Chaucer, or as
Junius suggests, because strained Juxta dcnunam
Hippocratis. The Italians call it hipocrasso. It
seems not to have differed much from Piment, or
Pigment (for which see Chaucer) a rich spiced
wine which was sold by Vintners about 1250. Mr.
Topham's MS. Hippocras was both white and red.
Rabelais, IV. c. 59. and I find it used for sauce to
lampreys. Ibid. c. 60.

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

"To make Ypocras for lords with gynger,
synamon, and graynes sugour, and turefoll: and
for comyn pepull gynger canell, longe peper, and
clarylyed hony. Loke ye have feyre pewter
basens to kepe in your pouders and your ypocras
to ren ymage, and to vi basens ye muste have vi
renners on a perche as ye may here see, and loke
your pouders and your gynger be redy and well
paryd or hit be beton in to poud'. Gynger colom
byne is the heft gynger, mayken and balandyne
be not so good nor hollom... now thou knowist
the propertees of Ypocras. Your pouders must
be made everyche by themselfe, and leid in a bled
der in store, hange iure your perche with baggs,
and that no bagge twoyche otther, but baien
twoyche basen. The fyrst bagge of a galon, every
on of the other a potell. Fyrst do in to a basen a
galon or ij of redwyne, then put in your pouders,
and do it in to the renners, and so in to the seconde
bagge, then take a pece and aussy it. And yef hit
be eny thyng to stronge of gynger alay it withe
synamon, and yef it be strong of synamon alay it
withe sugour cute. And thus schall ye make per
fyte Ypocras. And loke your bagges be of boltell
clothe, and the mouthes opyn, and let it ren in
or vi bagges on a perche, and under every bagge
a clene bassen. The draftes of the spies is good for
dewics. Put your Ypocras in to a flanche wessell,
and bynde upon the mouths a bleddor strongly,
then serve forthe waffers and Ypocras;"
ADDENDA.

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


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

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

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

xxv. lin. ult. intended. add, 'See Ray, Trav. p. 283. 427. and Wright's Trav. p. 112.'

4 ADVER-
ADVERTISEMENT.

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

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

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

With their PRICES, DISHES, &c.

Temp. H. VIII.

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

First, for the apparell of the said Gervas Clifton and Mary Nevill, 21 yards of Rufset Damask, every yard 8s

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

---

* Gervas | below Gervas. So unseated was our orthography, even in the reign of Henry VIII. So Nevile, and below Nevill.

b 8s.] The sum is £. 7. 14s. 8d, but ought to be £. 8. 8s.
so that there is some mistake here. N. B. This transcript is given in our common figures; but the original, no doubt, is in the Roman.

Z  Item,
Item, 12 yards of Tawney Camlet, every yard 25s. 6d. 49 4
Item, 6 yards of Tawney Velvet, every yard 14s. 4 4 0
Item, 2 Rolls of Buckrom, 0 6 0
Item, 3 Black Velvet Bonnits for women, every bonnit 17s. 51 0
Item, a Fronlet of Blue Velvet, 0 7 6
Item, an ounce of Damask Gold, 0 4 0
Item, 4 Laynes of Fronlets, 0 2 8
Item, an Eyse of Pearl, 24 0
Item, 3 pair of Gloves, 0 2 10
Item, 3 yards of Kerfey; 2 black, 1 white, 0 7 0
Item, Lining for the same, 0 2 0
Item, 3 Boxes to carry bonnits in, 0 1 0
Item, 3 Paits, 0 0 9
Item, a Furr of White Lusants, 40 0
Item, 12 Whit Heares, 12 0
Item, 20 Black Conies, 10 0

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

a Fronlet.] f. From'et, as iin. 10.

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

f Laynes.] qu,

e Eyse.] f. Egg,

b Paits.] PaidBoards,

i Lusants.] qu.

k Heares.] f. Hares.
<table>
<thead>
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<th>Item</th>
<th>f.</th>
<th>s.</th>
<th>d.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item, A pair of Myllen 1 Sleeves of white lattin,</td>
<td>0</td>
<td>8</td>
<td>0</td>
</tr>
<tr>
<td>Item, 30 White Lamb Skins,</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 6 yards of White Cotton,</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>Item, 2 yards and ½ black lattin,</td>
<td>0</td>
<td>14</td>
<td>9</td>
</tr>
<tr>
<td>Item, 2 Girdles,</td>
<td>0</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>Item, 2 ells of White Ribbon, for tippets,</td>
<td>0</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Item, an ell of Blue Sattin,</td>
<td>0</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item, a Wedding Ring of Gold,</td>
<td>0</td>
<td>12</td>
<td>4</td>
</tr>
<tr>
<td>Item, a Millen Bonnit, dressed with Aglets,</td>
<td>0</td>
<td>11</td>
<td>0</td>
</tr>
<tr>
<td>Item, a yard of right White Sattin,</td>
<td>0</td>
<td>12</td>
<td>0</td>
</tr>
<tr>
<td>Item, a yard of White Sattin of Bridge m,</td>
<td>0</td>
<td>2</td>
<td>4</td>
</tr>
</tbody>
</table>

The Expence of the Dinner, at the marriage of said Gervys Clifton and Mary Nevile. Imprimis,
Three Hogheads of Wine, 1 white, 1 red,
  1 claret,                                                          | 5  | 5  | 0  |
Item, 2 Oxen,                                                       | 3  | 0  | 0  |
Item, 2 Brawns n,                                                  | 1  | 0  | 0  |
Item, 2 Swans n, every Swan 2 3,                                    | 0  | 12 | 0  |

1 Myllen]. M.iz., city of Lombardy, whence our miller, now milliner, written below millen.
*m Bridge]. Brugge, or Bruges, in Flanders.
*n Brawns]. The Boar is now called a Brawn in the North, vid. p. 126.
*½ Swans]. f. 6 Swans.
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item, 9 Cranes, every Crane 3s. 4d.</td>
<td>1</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>Item, 16 Heron fews, every one 12d.</td>
<td>0</td>
<td>16</td>
<td>0</td>
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<tr>
<td>Item, 10 Bitterns, each 14d.</td>
<td>0</td>
<td>11</td>
<td>8</td>
</tr>
<tr>
<td>Item, 60 couple of Conies, every couple 5d.</td>
<td>2</td>
<td>5</td>
<td>0</td>
</tr>
<tr>
<td>Item, as much Wild-fowl, and the charge of the same, as coals</td>
<td>3</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item, 16 Capons of Grease,</td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
<tr>
<td>Item, 30 other Capons,</td>
<td>0</td>
<td>15</td>
<td>0</td>
</tr>
<tr>
<td>Item, 10 Pigs, every one 5d.</td>
<td>0</td>
<td>4</td>
<td>2</td>
</tr>
<tr>
<td>Item, 6 Calves,</td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 other Calf,</td>
<td>0</td>
<td>3</td>
<td>0</td>
</tr>
<tr>
<td>Item, 7 Lambs,</td>
<td>0</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>Item, 6 Withers, every Wither 2s. 4d.</td>
<td>0</td>
<td>14</td>
<td>0</td>
</tr>
<tr>
<td>Item, 8 Quarters of Barley Malt, every quarter 14s.</td>
<td>5</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>Item, 3 Quarters of Wheat, every quarter 18s.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, 4 dozen of Chickens,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Besides Butter, Eggs, Verjuice, and Vinegar.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

1 Cranes. v. p. 67.
2 Heron few. In one word, rather. See p. 139.
3 of Grease. I presume stuffed.
4 Withers. Weathers.
5 Barley malt. So distinguished, because wheat and oats were at this time sometimes malted. See below, p. 172.
In Spices as followeth.

<table>
<thead>
<tr>
<th>Item</th>
<th>L.</th>
<th>s.</th>
<th>d.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Loaves of Sugar, weighing 16 lb.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12 oz. at 7d. per lb.</td>
<td>0</td>
<td>9</td>
<td>9</td>
</tr>
<tr>
<td>Item, 6 pound of Pepper, every pound 22d.</td>
<td>0</td>
<td>11</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 pound of Ginger,</td>
<td>0</td>
<td>2</td>
<td>4</td>
</tr>
<tr>
<td>Item, 12 pound of Currants, every pound 3½d.</td>
<td>0</td>
<td>3</td>
<td>6</td>
</tr>
<tr>
<td>Item, 12 lb. of Praynes, every pound 2 d.</td>
<td>0</td>
<td>2</td>
<td>0</td>
</tr>
<tr>
<td>Item, 2 lb. of Marmalat,</td>
<td>0</td>
<td>2</td>
<td>1</td>
</tr>
<tr>
<td>Item, 2 7 Poils of Sturgeon,</td>
<td>0</td>
<td>12</td>
<td>4</td>
</tr>
<tr>
<td>Item, a Barrel for the same,</td>
<td>0</td>
<td>0</td>
<td>6</td>
</tr>
<tr>
<td>Item, 12 lb. of Dates, every lb. 4 d.</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 12 lb. of Great Raifons,</td>
<td>0</td>
<td>2</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 lb. of Cloves and Mace,</td>
<td>0</td>
<td>8</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 quarter of Saffron,</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 lb. of Tornel,</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 lb. of Iling-glafs,</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 lb. of Biskitts,</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Item, 1 lb. of Caraway Seeds,</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Item, 2 lb. of Cumfitts,</td>
<td>0</td>
<td>2</td>
<td>0</td>
</tr>
<tr>
<td>Item, 2 lb. of Torts of Portugal,</td>
<td>0</td>
<td>2</td>
<td>0</td>
</tr>
</tbody>
</table>

* Loaves of Sugar. So that they had now a method of refining it, v. p. xxvi.
* Poils. Misread, perhaps, for Joils, i. e. Jowls.
* Great Raifons. v. p. 38.
* Torts. qu.
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Item</td>
<td>4 lb. of Liquorice and Anniseeds</td>
<td>0</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>3 lb. of Green Ginger</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>3 lb. of Suckets</td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item</td>
<td>3 lb. of Orange Buds, 4s.</td>
<td>0</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td>Item</td>
<td>4 lb. of Oranges in Syrup</td>
<td>0</td>
<td>5</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Total</td>
<td>£</td>
<td>6</td>
<td>1</td>
</tr>
</tbody>
</table>

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

L. 1. d.

First, for the expence of their Apparel,
22 yards of Ruffet Sattin, at 8s. per yard, 8 16 0

Item, 2 Mantilles of Skins, for his gown, 48 0

Item, 2 yards and ½ of black velvet, for his gown, 0 30 0

Item, 9 yards of Black Sattin, for his Jacket and Doublet, at 8s. the yard, 3 12 0

Item, 7 yards of Black Sattin, for her Ker-
till, at 8s. per yard, 56 0

Item, a Roll of Buckrom, 0 2 8

Item, a Bonnit of Black Velvet, 0 15 0

Item, a Frontlet for the same Bonnit, 0 12 0

Item, for her Smock, 0 5 0

Item, for a pair of perfumed Gloves, 0 3 4

Item, for a pair of other Gloves, 0 0 4

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

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

Sum £. 27 8 0

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

Imprimis, eight quarters of Barley-malt, at 10s. per quarter, 4 0 0
Item, 3 quarters and ½ of Wheat, at 14s. 4d. per quarter, 56 8
Item, 2 Hogheads of Wine, at 40s. 4 0 0
Item, 1 Hoghead of Red Wine, at 0 40 0

Sum Total £. 39 8 0

[172]

Bridge. See above, p. 167, note 7.

For
For the First Course at Dinner.

Imprimis, Brawn with Musterd, served alone with Malmsey.
Item, Frumery c to Pottage.
Item, a Roe roasted for Standert d.
Item, Peacocks, 2 of a Dish.
Item, Swans 2 of a Dish.
Item, a great Pike in a Dish.
Item, Conies roasted 4 of a Dish.
Item, Venison roasted.
Item, Capon of Grease, 3 of a Dish.
Item, Mallards e, 4 of Dish.
Item, Teals, 7 of a Dish.
Item, Pyes baken f, with Rabbits in them.
Item, Baken Orange.
Item, a Flampett g.
Item, Stoke Fritters h.
Item, Dulcets i, ten of Dish.
Item, a Tart.

\[ Frumery\] v, p. 135.
\[ Standert\] A large or flandering dish. See p. 174. l. 3.
\[ Mallards\] v, p. 144.
\[ Baken\] baked.
\[ Flampett\] f. Flampett, or Flaumpeyn, v, p. 136.
\[ Stoke Fritters\] Baked on a hot-iron, ufed still by the Brewers, called a foker.
\[ Dulcets\] qu.
Second Course.

First, Martens, to Pottage.
Item, for a Standert, Cranes 2 of a dish.
Item, Young Lamb, whole roasted.
Item, Great Fresh Salmon Gollis.
Item, Heron Sues, 3 of a dish.
Item, Bitterns, 3 of a dish.
Item, Pheasants, 4 of a dish.
Item, a Great Sturgeon Poil.
Item, Partridges, 8 of a dish.
Item, Plover, 8 of a dish.
Item, Stints, 8 of a dish.
Item, Curlews, 3 of a dish.
Item, a whole Roe, baked.
Item, Venison baked, red and fallow.
Item, a Tart.
Item, a March Payne.
Item, Gingerbread.
Item, Apples and Cheese scraped with Sugar and Sage.

* Martens]. as. it is written Martens, below.
* Stints]. The Stint, or Purre, is one of the Sandpipers. Pennant, Brit. Zool., II. 374.
* Curlews]. See above, p. 150, and below. Curlew Knaves, also below.
* Fallow.] If I remember right, Dr. Goldsmith says, Fallow-deer were brought to us by King James I. but see again below, more than once.

* March Payne]. A kind of Cake, very common long after this time, v. below.
For Night.

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

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

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

*Banquet.* Banquet.
Item, Shovelords', 2 doz. 24 0
Item, in Bytters, 12, 16 0
Item, in Pheafants, 18, 24 0
Item, in Partridges, 40, 0 6 8
Item, in Curlewes, 18, 24 0
Item, in Plover, 3 dozen, 0 5 0
Item, in Stints, 5 doz. 0 9 0
Item, in Sturgcon, 1 Goyle, 0 5 0
Item, 1 Seal, 0 13 4
Item, 1 Porpoise, 0 13 4

For Frydays and Saturdays.

First, Leich Brayne.
Item, Frometye Pottage.

* Shovelords]. Shovelers, a species of the Wild Duck. Shovelards, below.
* Bytters]. Bitterns, above; but it is often written without it as below.
* Seal]. One of those things not eaten now; but see p. 147 above, and below, p. 180. l. 6.
* Porpoise]. v. p. 147, above.
* Leich Brayne]. v. p. 141, above, but qu. as to Brayne.
Item, Whole Ling and Huberdyne.
Item, Great Goils of Salt Sammon.
Item, Great Salt Eels.
Item, Great Salt Sturgeon Goils.
Item, Fresh Ling.
Item, Fresh Turbut.
Item, Great Pike.
Itelm, Great Goils of Fresh Sammon.
Item, Great Ruds.
Item, Baken Turbutts.
Item, Tarts of 3 several meats.

Second Course.

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

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

Waiters at the said Marriage.

Storers, Carver.
Mr. Henry Nevile, Sewer.
Mr. Thomas Drax, Cupbearer.
Mr. George Pashlow, for the Sewer-board end.

John Merrys, } Marshalls.
John Mitchell, f
Robert Smallpage, for the Cupboard.
William Page, for the Celler.
William Barker, for the Ewer.
Robett Sike the Younger, and
John Hiperon, for Butterye.

To wait in the Parlour.

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

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

Lent Assizes.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>L.</th>
<th>s.</th>
<th>d.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imprimis, in Wheat 8 quarters,</td>
<td></td>
<td>8</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Malt, 11 quarters,</td>
<td></td>
<td>7</td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>Item, in Beans, 4 quarters,</td>
<td></td>
<td>3</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Hay, 6 loads,</td>
<td></td>
<td>25</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Item, in Litter, 2 loads,</td>
<td></td>
<td>0</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, part of the Judge's Horses in the inn,</td>
<td></td>
<td>0</td>
<td>13</td>
<td>4</td>
</tr>
<tr>
<td>Item, 5 hogsheads of Wine, 3 claret, 1 white, 1 red,</td>
<td></td>
<td>10</td>
<td>16</td>
<td>4</td>
</tr>
<tr>
<td>Item, Salt Fish, 76 couple,</td>
<td></td>
<td>3</td>
<td>16</td>
<td>4</td>
</tr>
<tr>
<td>Item, 2 barrels Herrings,</td>
<td></td>
<td>25</td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>Item, 2 Barrels Salmon,</td>
<td></td>
<td>3</td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Item, 12 foyms* of Sea Fish,</td>
<td></td>
<td>6</td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>Item, in Great Pike and Pickering, 6 score and 8,</td>
<td></td>
<td>8</td>
<td></td>
<td>0</td>
</tr>
<tr>
<td>Item, 12 Great Pike from Ramsay,</td>
<td></td>
<td>2</td>
<td></td>
<td>0</td>
</tr>
<tr>
<td>Item, in Pickering from Holde's 1111 x x,</td>
<td></td>
<td>3</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Item, Received of Ryther 20 great Breams,</td>
<td></td>
<td>20</td>
<td></td>
<td>0</td>
</tr>
<tr>
<td>Item, Received of said Ryther, 12 great Tenches,</td>
<td></td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
</tbody>
</table>

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

* Touling Eels]. qu. see below.
* Brewit Eels]. i.e. for Brewer; for which see above, p. 127, also here, below.
* Syrope]. v. p. 36. above.
* Manchetts]. a species of Bread, see below.
* Vergis]. Verjuice.
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>bread bought for March Payne,</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>for Sugar and Almonds, besides the 2 barrels,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>for Salt,</td>
<td></td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>for 5 gallons of Mustard,</td>
<td></td>
<td>2</td>
<td>6</td>
</tr>
<tr>
<td>a Draught of Fith, 2 great Pikes and 200 Breams,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 gallons of Honey,</td>
<td></td>
<td>3</td>
<td>9</td>
</tr>
<tr>
<td>6 Horse-loads of Charcoal,</td>
<td></td>
<td>2</td>
<td>8</td>
</tr>
<tr>
<td>3 Load of Talwood b and Bevins,</td>
<td></td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>4 Streyners,             i,</td>
<td></td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>for Graines,              i,</td>
<td></td>
<td>0</td>
<td>4</td>
</tr>
<tr>
<td>20 doz. of Cups,</td>
<td></td>
<td>6</td>
<td>8</td>
</tr>
<tr>
<td>6 Elafits and 1 Maund k,</td>
<td></td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>1 doz. Earthen Potts,</td>
<td></td>
<td>0</td>
<td>6</td>
</tr>
<tr>
<td>2 Staff Torches,</td>
<td></td>
<td>4</td>
<td>0</td>
</tr>
<tr>
<td>for Yearbes, 5 days,</td>
<td></td>
<td>1</td>
<td>8</td>
</tr>
<tr>
<td>for Wafersan, 5 days m,</td>
<td></td>
<td>1</td>
<td>8</td>
</tr>
<tr>
<td>for Onions,</td>
<td></td>
<td>1</td>
<td>0</td>
</tr>
</tbody>
</table>

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

i Graines. i qu.
k Maund. a large Basket, now used for Apples, &c.

Yearbes. yerbs are often pronounced so now; whence yerbs, for Herb of Grace.

m 5 day's. qu. perhaps gathering, or fetching them.
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Gallipots</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>for Yeast, 5 days</td>
<td>0</td>
<td>1</td>
<td>8</td>
</tr>
<tr>
<td>20 doz. borrowed Vessels</td>
<td>0</td>
<td>5</td>
<td>1</td>
</tr>
<tr>
<td>for Carriage of Wheat, Malt, Wine, and Wood, from the Water-side</td>
<td>0</td>
<td>15</td>
<td>0</td>
</tr>
<tr>
<td>for Parker the Cook, and other Cooks and Water-bearers</td>
<td>4</td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>6 doz. of Trenchers</td>
<td>0</td>
<td>0</td>
<td>4</td>
</tr>
<tr>
<td>First, for making a Cupboard</td>
<td>0</td>
<td>1</td>
<td>4</td>
</tr>
</tbody>
</table>

* Waferan[1], v. above, p. 157.*
The Charge of the said Sir John Nerile of Chete at Lammas Assizes, in the 20th Year of the Reign of King Henry the VIIIth.

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

B b 2
<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malmsey, 24 Gallons</td>
<td></td>
<td>32</td>
<td></td>
</tr>
<tr>
<td>in Bucks</td>
<td></td>
<td>10</td>
<td>0</td>
</tr>
<tr>
<td>in Stags</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fryday and Saturday.

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

<table>
<thead>
<tr>
<th>Item</th>
<th>£</th>
<th>s</th>
<th>d</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 quarters, 6 bushels of Wheat,</td>
<td></td>
<td></td>
<td>50 2</td>
</tr>
<tr>
<td>3 bushels Wheat Flower,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6 quarters malte,</td>
<td></td>
<td></td>
<td>0 5 11</td>
</tr>
<tr>
<td>72 Barrels Beer,</td>
<td></td>
<td></td>
<td>29 0</td>
</tr>
<tr>
<td>Brewing 6 quarters Malte,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baking,</td>
<td></td>
<td></td>
<td>0 12 10</td>
</tr>
<tr>
<td>82 Geys,</td>
<td></td>
<td></td>
<td>0 4 0</td>
</tr>
<tr>
<td>47 Pyggs,</td>
<td></td>
<td></td>
<td>0 1 6</td>
</tr>
<tr>
<td>64 Capons,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>74 Chekyns,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>84 Rabettes, and Carriage,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 quarters,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a Lyfte,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>a Shodour &amp; Cromys,</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Moton</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td>1 9 8 1/2</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>£</td>
<td>s</td>
<td>d</td>
</tr>
<tr>
<td>---------------------------------------------------------------------</td>
<td>----</td>
<td>----</td>
<td>----</td>
</tr>
<tr>
<td>Moton &amp; Welle *</td>
<td>0</td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>1 quarter</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 legs of Welle &amp; 2 Shodours</td>
<td>1</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>A Marebone &amp; Suet, &amp; 3 Calwisfere</td>
<td>0</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>1 quarter of Moton, and 6 Calwisfere</td>
<td>0</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>20 Lamys</td>
<td>1</td>
<td>5</td>
<td>10</td>
</tr>
<tr>
<td>Dressyng of Lamys</td>
<td></td>
<td></td>
<td>6</td>
</tr>
<tr>
<td>Wine, 2 galons, a potell, &amp; a pytne</td>
<td>0</td>
<td>1</td>
<td>9</td>
</tr>
<tr>
<td>Wenegar 3 potellis</td>
<td></td>
<td>1</td>
<td>0</td>
</tr>
<tr>
<td>Warg b 1 galon</td>
<td></td>
<td>0</td>
<td>2</td>
</tr>
<tr>
<td>Spyce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 lb Pepur &amp; half</td>
<td>0</td>
<td>6</td>
<td>11</td>
</tr>
<tr>
<td>4 oz. of Clovis &amp; Mace, &amp; quartron</td>
<td></td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>1 lb. of Sugur &amp; half</td>
<td></td>
<td>7</td>
<td>0</td>
</tr>
<tr>
<td>½ lb. of Sinamon</td>
<td></td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td>12 lb. of gret Refons</td>
<td>1</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>6 lb. of female Refons</td>
<td></td>
<td>1</td>
<td>4</td>
</tr>
<tr>
<td>½ lb. of Gynger</td>
<td></td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td>½ lb. of Sandurs</td>
<td></td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Lycoras</td>
<td></td>
<td>0</td>
<td>6</td>
</tr>
<tr>
<td>4 lb. of Prunys</td>
<td></td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Comfetts</td>
<td></td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>½ lb. of Turnefell</td>
<td></td>
<td>0</td>
<td>8</td>
</tr>
<tr>
<td>1 lb. of Greynys</td>
<td></td>
<td>1</td>
<td>9</td>
</tr>
<tr>
<td>1 lb. of Anefleds</td>
<td></td>
<td>0</td>
<td>5</td>
</tr>
</tbody>
</table>

* Veal, now in the South pronounced with W.

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

FINIS.