Two
Fifteenth-Century Cookery Books.
BERLIN:  ASHER & CO., 5, UNTER DEN LINDEN.
NEW YORK:  C. SCRIBNER & CO.; LEYPOLDT & HOLT.
PHILADELPHIA:  J. B. LIPPINCOTT & CO.
Fifteenth-Century Cookery-Books.

HARLEIAN MS. 279 (ab. 1430), & HARL. MS. 4016 (ab. 1450),

WITH

EXTRACTS FROM ASHMOLE MS. 1429,
LAUD MS. 553, & DOUCE MS. 55.

EDITED BY

THOMAS AUSTIN.
CONTENTS.

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Forewords</td>
<td>vii</td>
</tr>
<tr>
<td>Collation with Ashmole MS., and Errata</td>
<td>xviii</td>
</tr>
<tr>
<td>Harleian MS. 279 (ab. 1430 A.D.)</td>
<td>1</td>
</tr>
<tr>
<td>Harleian MS. 4016 (ab. 1450 A.D.)</td>
<td>65</td>
</tr>
<tr>
<td>Ashmole MS. 1439. (Sauces.)</td>
<td>108</td>
</tr>
<tr>
<td>Laud MS. 553 (Bodleian Library)</td>
<td>111</td>
</tr>
<tr>
<td>Recipes from Douce MS. 55 (ab. 1450 A.D.)</td>
<td>115</td>
</tr>
<tr>
<td>Glossary and Index</td>
<td>119</td>
</tr>
</tbody>
</table>
FOREWORDS.

The Ancient Cookeries edited in this volume have been copied from Harleian MSS. 279 and 4016, in the British Museum. The first MS. was copied, and partly prepared for the press, by the late Mr. Faulke Watling, of the University of Oxford, but his untimely death prevented his seeing it through the Press. This MS. is divided into three Parts, the first, headed *Kalendare de Potages dyuers*, containing 153 recipes: the second Part, *Kalendare de Leche Metys*, has 64 recipes, and the third Part, *Dyuerse bake metis*, 41 recipes. This MS., besides the Cookery, contains the Bills of Fare of several Banquets which are noticed more fully below. The date of this MS. is about 1430 or 1440, and has been given a little too early on pages 1 and 5. This has been collated with Ashmole MS. 1439, in the Bodleian, noted as A. in the text. For the second MS. it was originally intended to publish Douce MS. 55, in the Bodleian Library, but this was found imperfect, and was replaced by Harleian MS. 4016. They are similar books, and contain the same recipes in nearly the same words, the latter having a few that are not in the former, and *vice versâ*. The Harleian Cookery has 182 Recipes, while the Douce Cookery has 184. The two have been collated, and are of about the same date, *c. 1450*. Two Banquets are prefixed to this MS., which are also more fully noticed below. Several of the recipes of the Douce MS. are appended at page 115.

Some recipes for sauces, taken from Ashmole MS. 1439, are given at page 108. This MS. is about the same date as Harleian MS. 279, and has the same Feasts added, though some of the leaves are missing. These recipes are followed by others taken from two odd leaves in Laud MS. 553, in the Bodleian Library; see page 112.

The first English Cookery Book seems to be that of Neckam, in
the twelfth century, but the *Forme of Cury* is the oldest practical work. This was compiled by the Chief Master Cooks of Richard II., and contains 196 recipes. The MS. that we possess was presented to Queen Elizabeth by Lord Stafford, and afterwards belonged to the Earl of Oxford, being purchased at his sale; it is now in the British Museum. This volume, with the Cookeries in Warner, *Antiquitates Culinariae* (1791), the Cookery published by Mrs. Napier in 1882, known as the *Noble Boke of Cookry*, and *Liber Cure Cocorum*, have been used for purposes of reference, and elucidation of the recipes in the following MSS. The Cookery edited by Mrs. Napier had however, though then unknown, been previously edited by Pynson, as early as 1500, and again by John Byddell in 1650.

Much of the scientific Cookery was of course French, and, as will be seen in the following Recipes, the French titles got singularly perverted, and in some cases are extremely hard to recognise. For instance, who at first sight would recognise *Lait* under *Let, Froide* as *Fryit*, or *Sauce* in *Sauke*? Again *Herbelettes* becomes *ArboJettys*, and *Aigredoux* or *Aigredouce, Egredouneye*. The earliest Cookery Books that may be called English only date from the latter half of the seventeenth century.

Many of the Recipes that are given here would astonish a modern Cook. Our forefathers, possibly from having stronger stomachs, fortified by outdoor life, evidently liked their dishes strongly seasoned and piquant, as the Cinnamon Soup on p. 59 shews. Pepper, Ginger, Cloves, Garlic, Cinnamon, Galangale, Vinegar, Verjuice, and Wine, appear constantly in dishes where we should little expect them; and even Ale was frequently used in Cookery. Wine is used in the recipe for *Roast Partridge*, on p. 78, and also, as seems more natural to us, in the *Partridge Stews* on pages 9 and 78: it is also used for *Brawn in Poivrade* on p. 71. Ale is introduced in the *Boucrues* on p. 8, in the *Sops Chamberlain* on p. 11, and in the *Mortrews de Chair* on p. 71, and is even used in the *Charlette* on p. 17, though Milk is also one of the ingredients: both Ale and Wine appear in the *Maumenny Royal*, on p. 22. Ale is also used with the *Tench in Bruet*
on p. 23, in the *Whelks* and *Oysters in Bruct*, on the same page, and in fact seems to be a characteristic of the *Bructs*, as most of these dishes have it as an ingredient. Ale was also mingled with the water in which the fish was boiled: note the *Boiled Pike* on page 101, the *Plaice* on page 103, and the *Barbel*, p. 104. *Stale Ale* is used for the *Oil Sops* on page 12, possibly in place of Vinegar. Vinegar is used in the *Brawn* on pages 11 and 12, in the *Numbles of Venison* on pages 10 and 70, and in the *Venison in broth* on p. 70: Vinegar or Verjuice is added to the *Stewed Mutton* on page 72, Verjuice to the *Meat Custard* or *Pie*, on p. 74, and to the *Tripe* on pages 7 and 18. Here our ancestors shewed their wisdom, as the acid served as a corrective to the richness of the dishes. Sugar on the other hand is also used with Brawn, see the *Blananche Brawn* on p. 34, and the *Fried Brawn* on p. 43, and was quite lately taken with it at St. John's College, Oxford.

Almond milk was also a constant ingredient of the dishes: see the *Brawn in Comfit* on page 71, and the *Sturmye* on page 26: it was also used with fish, as in the *Viande de Cyprus in Lent*, on page 28. Both Sugar and Salt are used in the *Quinade* on page 27, and in the *Mortrees of Pork* on page 28. Marrow was then much more used than at present: note the 300 marrowbones on page 67.

Meats that we do not eat at the present day, or eat but seldom, also appear in the Banquets of our ancestors, as Whale, Porpoise, Seal, Swan, Crane, Herou, and Peacock; while even the fishy Gull was eaten. One would imagine that Sturgeon was then more plentiful, to judge by the recipes for its cookery. Stockfish\(^1\) was of course much more in vogue, from the difficulty of obtaining fresh fish. We may suppose that the Pudding of Capon Neck on page 41, and the Pudding of Swan Neck on page 61, were dainties. It would appear, from page 67, that Oxen were salted whole, while, to descend to the other end of the scale, small birds were eaten, as they still are in France (see the recipe on page 9, and the Royal Banquet on page 58). Our flaming Christmas Pudding is recalled by the *Viande Ardente* in the Banquet on page 61.

\(^1\) See Glossary.
Some of the designs, or Subtleties, exposed on the Tables, as ornament, were of rather an ambitious character; far more so than most of those mentioned on pages 57, 58, etc. These were devices in sugar and paste, and apparently in jelly, and were, at any rate at times, made to be eaten. Those displayed at the Enthronement of Abp. Warham in 1505, must have been of considerable size, as their description shews. They represented silvan and hunting scenes, and one displayed the interior of an Abbey Church with its various altars. In other cases such devices as a ship, fully armed with her ordnance, with the Barons of the Cinque Ports on board, or buildings with vanes and towers are exhibited. A great Custard, planted, is displayed in a banquet given by Leland in his Collectanea. The dishes were also gilt at times, for purpose of display, as a Leche Lombard in the same volume; a Peacock also is mentioned with a gilt nib. The Subtleties mentioned in this volume are of a much more modest character, representing simply an Agnus Dei, an Eagle, a Doctor of Law, etc.; though those at the Stalling of John Stafford, on page 68, are more complicated. They seem both to have preceded the various courses, and also to have closed them, the first being called Warners, as giving warning of the entry of a fresh service.

We will now turn to the Banquets, whose Bills of Fare the Cookeries give us. The first of them [p. 57], both in place and importance, is that given at the Coronation of Henry the Fourth, and it has especial interest in the fact that a description of it is in the Chronicles of Froissart. Henry succeeded the dethroned Richard II. in 1399, as Froissart says, with the approval of the People of England; Richard having previously personally surrendered his Crown to him. Stow says that Henry was chosen at Westminster Hall, at a Parliament there. The Archbishop of Canterbury, Thomas Arundel, having first preached a Latin sermon, on the text, Habuit Jacob benedictionem à patre suo, a Doctor of Law stood up, and read an Instrument which averred that Richard by his own confession was unworthy to reign, and would resign the Crown to a competent person. This having been read, the Archbishop advised
them to proceed to the election of a new king, and on a vote being taken, the whole assembly was in Henry's favour; Richard not having four votes for him. Henry then accepted the Crown, but Stow says that he acquired the throne more by force than by lawful succession or election.

Henry left the Tower of London, where he was then residing, on Sunday the 12th of October, 1399, having previously made forty-six new Knights of the Bath: he was dressed in a jacket after the German mode. He went to Westminster to sleep, and at night bathed, after the fashion of chivalry; next morning, Monday the 13th, and St. Edward's day, he confessed himself and heard three Masses, preparatory to his Coronation. The Prelates and Clergy then came in procession from the Abbey, and escorted him thither, the return procession entering the sacred place at about nine o'clock in the morning. The Lord Mayor with chosen Citizens of London, were in the Procession, clothed alike in red. Cloth was laid down for the king's passage, and the Abbey was also laid with cloth. Henry was under a Canopy of blue silk, according to Froissart, but Holinshed makes it of Cloth of Gold, with a golden bell jingling at each corner; the Canopy was borne, says Holinshed, by sixteen Barons of the Cinque Ports, four to each Staff, though Froissart again differs, noting that it was borne by only four Burgesses, Dover ones. Holinshed is more likely right. We may suppose that these were the actual bearers of the Canopy: Stow, however, tells us that there were four other, apparently honorary bearers—the Dukes of York, Surrey, Aumarle, and the Earl of Gloucester. The Burgesses had as fees Canopy, bells, and staves.

Preparatory to the Coronation and Banquet, Officials had been appointed on October 4th. The Earl of Northumberland was High Constable, and as holding the Isle of Man, bore on the king's left at the Coronation a naked sword, called Lancaster's Sword, with which Henry was girt when crowned; the Earl of Somerset carried a sword before the king, and Thomas Beauchamp, Earl of Warwick, bore a third sword, by inherited right, and was also Pantler: the
Earl of Westmoreland was Marshal. Sir Thomas Erpingham was Lord Chamberlain, and furnished the monarch with water for his hands, both before and after the Banquet, having as fee the Basin, Ewer, Towels, etc. The Earl of Somerset was Carver, in right of his Earldom of Lincoln, and Sir Wm. Argentine, by reason of his tenure of the Manor of Wilmundale, or Wymondley, Herts, served the king with the first cup of drink at dinner, and received the silver-gilt Cup as his fee. Thomas, Earl of Arundel, was chief Butler, and had the royal goblet as gift; Citizens of London, chosen by the City, served in the Hall as attendants while Henry banqueted. Lord Latimer was Almoner for the day, the silver money being in a fine linen cloth; whilst William le Venour had the honour of making wafers for the king: Edmond Chambers was larderer, and Lord Grey of Ruthyn was Naperer (see post).

Henry took his seat on a throne that stood on a scaffold covered with crimson cloth, and was then proclaimed king from the four corners of it by the Archbishop of Canterbury, who asked the consent of the people: his words were greeted with shouts of "Aye!" Henry was then stripped naked to his shirt previous to anointing, and was anointed in six places, as Froissart says, the head, breast, shoulders, back, and hands: he was afterwards dressed in deacon's clothes, with shoes of crimson velvet, and wore spurs without rowels. The Sword of Justice was next drawn and blessed, and given to the King, who returned it to the scabbard: it was then girt about him by the Prelate, by whom the Crown of St. Edward was also placed on his head. Lord Furnivall, as holding the Manor of Farnham, gave the King his right-hand glove, and supported his arm while he held the sceptre. Henry quitted the Abbey when Mass was over and returned to Westminster Hall, where the Banquet was given.

At the Banquet the King sat at the first table, and at the Royal board were the two Archbishops and seventeen Bishops: at the bottom of the table was the Earl of Westmoreland with the Sceptre. The King was served by the Prince of Wales, who carried the Sword of Mercy, and on the opposite side by the Constable, bearing the
Sword of Justice. At the second table sat the five great Peers of England, probably the Dukes of Lancaster, York, Aumarle, Surrey, and Exeter: at the third table were the principal Citizens of London, apparently the Lord Mayor and Aldermen, whose table was at the left of the Royal table. The Barons of the Cinque Ports sat at a table on the right of the King: at another table sat the newly-created Knights; while all Knights and Squires of Honour sat at a sixth.

When the Feast was half over, the Champion, Sir Thos. Dymock, entered the Hall in full armour, mounted on a horse barded with crimson housings. He was equipped for Wager of Battle, and preceded by another Knight, bearing his lance, and himself carried a drawn sword, and had by his side a naked dagger. The Champion presented a paper to the King, which affirmed that he was ready to offer combat to any Knight or Gentleman who dared maintain that Henry was not a lawful sovereign. By the King's orders Heralds proclaimed this Challenge in six different parts of the Hall and City, without gainsaying. The Champion received as his fee one of the best horses in the Royal Stable, with saddle and trappings, and one of the best suits of armour. When Henry had dined, and partaken of wine and spices, he withdrew to his private apartments, whither the Lord Mayor brought him a Cup of gold filled with wine, taking it again as his fee, together with a second cup that had contained water to allay the wine.

Next follows, on page 58, the Banquet given at the King's second marriage, in 1404. Henry, when Earl of Derby, had married Mary, the younger daughter and coheiress of Humphrey de Bohun, Earl of Hereford and Northampton, who died in 1394. His second wife, in whose honour the feast was given, was Joan of Navarre, widow of John de Montfort, Duke of Brittany. She landed a few days previously at Falmouth, and was married in Winchester Cathedral on the 7th of February: the Banquet was possibly in the Hall of

1 Thomas Holand, Duke of Surrey, is said to have been deprived of his Dukedom on Oct. 6th 1399, and was soon afterwards beheaded. Stow however writes as above.
the Castle, which still remains. She was crowned at Westminster on the 28th of the same month, and survived her husband.

Fabyan's Chronicle gives an account of the Feast at the Coronation of the Queen of Henry V., which took place on Feb. 24th, 1420, being St. Matthew's Day; for which reason the Bill of Fare was entirely Fish, with the exception of Brawn with Mustard in the first Course. The Queen, at table, had the Archbishop of Canterbury on her right, and Henry Cardinal of Winchester on her left. The Duke of Gloucester had charge of the Banquet, and stood bareheaded before the Queen, while Sir Richard Neville was Carver. The brother of the Earl of Suffolk was cup-bearer, Sir John Stewart, Sewer, and Lord Clifford, Panterer; and Lord Grey of Ruthyn was again Naperer. The Barons of the Cinque Ports were at the head of the table on the right of the Queen, towards St. Stephen's Chapel, and the Bowchiers of the Chancery (? the Proctors) were below them at the same table: at a table on the Queen's left sat the Lord Mayor and Aldermen of London. The Bishops were at the head of the table next to that at which the Barons of the Cinque Ports sat, and the Ladies had a table next to the Lord Mayor's table. The Feast, as usual, was of three Courses, which were of the same character. Whale was served in the first Course: in the second was a Leche damask with the king's motto flourished on it, which was Vne sans plus; meaning of course the Queen. In the third Course was Porpoise, and in this Course was a subtlety of a Tiger looking into a Mirror, with a man on horseback fully armed, grasping a Tiger's whelp.

Henry the Sixth's Coronation Feast is also mentioned in Fabyan: like the others, it was in Westminster Hall, and was also of three Courses. In the first Course was a Viande royale planted with lozenges of gold, and a Custard Royal with a leopard of gold sitting thereon. There was a Peacock enhackled in the second Course: in the third was a Baked meat like a shield, quartered red and white, and set with gilt lozenges and Borage flowers. There was a subtlety both before and after this Course, the last one representing the
Virgin and Child, with St. George and St. Denis kneeling on either side, and presenting to the Queen a figure of Henry with the following ballad in his hand:—

"O blessyd Lady, Cristes moder dere,  
"And thou, seynt George! that called art her knyght;  
"Holy seynt Denys, O marter most entere,  
"The sixt Henry here present in your syght,  
"Shedyth,¹ of your grace, on him your heuenly lyght:  
"His tender youth with vertue doth auance,  
"Borne by discent, and by tytle of ryght,  
"Justly to reyne in Englande and in Fraunce."

It is uncertain who the Lord de la Grey was, whose Banquet follows [p. 59]: if, however, the feasts are given in chronological order, the date can be assigned within a given period. Holinshed mentions a Lord Reginald Grey of Ruthyn that was Naperer² at Henry the Fourth’s Coronation, on account of a manor that he held, and who bore the great spurs before Henry IV., by right of inheritance from the Earl of Pembroke. He is also mentioned above, on the previous page, and may be the person in question.

Next follows [p. 60] the Feast of Richard Fleming, Bishop of Lincoln from 1420 to 1431: he was Canon of York when preferred to the Bishopric. As Bishop he exhumed and burnt the bones of Wycliffe, in accordance with the sentence of the Council of Constance, in 1425. A dinner of John Chandler, Bishop of Salisbury from 1417 to 1426, follows the above [p. 60], and was given at his entrance on the episcopate.

Then follows [p. 61] an Entertainment given on the 4th of December, 1424, on the occasion of the funeral of Nicholas Bubwith, Bishop of Bath and Wells. He was originally Bishop of London, for only a short time, and was transferred to Salisbury in 1407, and in the same year shifted to Bath and Wells. He was present at the Council of Constance. He built the north tower and a chantry in the Cathedral of Wells, he also founded an almshouse at Wells.

¹ Imperatives: make advance, in second case. ² He provided the table-linen.
It will be noticed with regard to this Dinner, that a separate fare of Fish was provided for the Clergy, doubtless on account of the melancholy occasion.

On page 62 is a festival given by John Stafford, Bishop of Bath and Wells, on the occasion of induction into his Episcopate, September 16th, 1425. He was born at Hook in the parish of Abbotsbury, Dorset, close to the Chesil Bank, and was descended from a collateral branch of the Stafford family. His father was Sir Humphrey Stafford, Sheriff of Somerset and Dorset, and his mother was Elizabeth Dyrham, relict of Sir John Maltravers. He was educated at Oxford, and first practised in the Ecclesiastical Courts, afterwards entering holy orders. He became Archdeacon of Salisbury in 1419, and was made Chancellor of England, according to Stow about the 12th of Henry VI., 1434, according to Hook in 1421. In 1422 he was Dean of St. Martin's Le Grand at Charing Cross: he was also Keeper of the Privy Seal, and Lord High Treasurer to Henry VI. He got the Bishopric of Bath and Wells, as stated above, in 1425, and in 1443 was translated to the Archbishopric of Canterbury, on the nomination of Pope Eugenius IV., to whom he had been recommended by Chichele, his predecessor. The Banquet that he gave on being made Archbishop is at page 68, and he gave quite a different Bill of Fare on that occasion. He officiated at the marriage of Henry VI. with Margaret of Anjou in 1445, and also crowned that Queen. He was a Statesman, and was instrumental in the dispersion of Jack Cade's forces: curiously enough he also engaged in trade. He died at Maidstone, May 25th, 1452, and was buried at Canterbury in the Martyrdom.

The last Feast in Harleian MS. 279 [p. 63], is one given at the wedding of the Earl of Devonshire, and is without date. Concerning the Earl in question, Mr. Cokayne, Norroy King at Arms, has been kind enough to supply the following note, through Dr. Furnivall:—

"Hugh Courtenay, Earl of Devon (or Devonshire), was born 1389, being aged 30 when he succeeded his father in that Earldom
in 1419. His marriage, with Anne Talbot, was before 1414, and before he became an Earl. He died 1422.

"His son is probably the Earl you want, viz. Thomas Courtenay, Earl of Devon, born 1414 (being aged 8 in 1422), who became Earl on his father’s death in 1422. He married Lady Margaret Beaufort, second daughter of John, Earl of Somerset, probably about 1431, when he would be but 17, but certainly before 1432, when their son Thomas, (aged 26 at his father’s death in 1458,) was born. Lady Margaret’s eldest brother was born 1401, and her eldest sister Joan, Queen of Scotland, was married in 1423, so that she probably was quite as old as, if not older than her husband."

The remaining Festival [p. 67] is that given to Richard the Second by the Bishop of Durham, at Durham House, London, on the 23rd of September, 1387. The Bishop that feasted the King was John Forham, or Fordham, who held the Bishopric from 1381 to 1388, having previously occupied the See of Ely. He was one of Richard’s evil counsellors, and held the Office of Lord High Treasurer, but was discharged of it in 1386. He was among the Lords that rebelled against the King in 1388, but was not imprisoned, though in that year he was deprived of his See, and permitted to retire to his old Bishopric, which was of far less dignity.

The Editor must add, that he has to thank Dr. Furnivall for most kindly collating the text with that of both the MSS., and he has also to thank him for some hints and information. He has, besides, to thank the Rev. A. L. Mayhew for criticizing the glossary, and for furnishing him with some old French derivations, etc.

Oxford, Nov. 1888.
The Ashmole MS. gives, by collation, the following variations and additions, but a sheet or two of it is missing in the third part.


xii, p. 8, line 1, A. adds, after "per-to," "temper hit with alle: take raysons of corance clene wasshid: put þem þer-to."

xiiiij, line 5, A. reads "styue," i.e. stew, not stere: rightly.

xxiijj, Title, A. "Brawne gruelle"; line 2, "pricke it."

xxxijj, line 5, after Salt is added "then cut fair brewis, and dresse theym yu disshes, & cast þe lire theron."

xxxv, page 13, line 1, "leche them in faire gohettis, and pike out the core, and cast."

xlviij, line 4, "stue," altered from "streyne," for stere.

lxxiijj, line 2, after Roysons, A. adds "þerto, raisons"; rightly.

liij, line 6, A. reads "sode in, and stepe þer-on," making sense.

lxvij, instead of [mynce], A. has "larde," i.e. "cut in thin slices."

lxxx, after clene, A. adds, "and sethe þem."

lxxxiiiij, line 6, "cleue," before nouit; making sense.

lxxxvij, line 7, after is, "& confecciones or charde de quynce a good quantite," inserted.

Cix, lines 1, 2, "and lete wexe al white," not "an make hem alle þe whyte."

Cx, after Stokkefyssh. A. adds, "or of freishe mylwel or codling," and reads "of Plays."

Cxlv, line 6, "fro þe holys," rightly.

Cliiiij, line 3, A. omits sugre, (the "white" means White of egg,) and in line 11 reads "a-boue" in place of "aneward."

Pt. II, viij, last line on p. 35, "and" after Pepir, making sense.

x, A. reads at line 6, an lat it "clene ouer-renne."

xij, page 37, A. adds "þe Ius," after wrynge, and has no "þe" before grene.


xvij, page 37, last line, A. reads, "and so ley hit colde in þe dysshе, and þat but a litil, þat vnethe þe bottumys be holuyd."

xxiij, page 39, line 1, the second salt is not in A.

xxvij, page 39, A. reads "al aboute loke þat" it be ransched; "and lete hit be wel sodyn," later.
xxviii, page 40, after Eyroun, “and rawe creme or swete mylke,” added.
xxix, page 40, after Gredelle A. adds, “till hit be broune.”
xxxvij, p. 41, A. adds “fete,” after Piggys, which is required; and reads “and moche sauge.”
xxxix, last line on page 41, A. reads “& do þer-to a lytil poudre Canelle;”
xliv, page 42, last line, after panne, A. adds between lines, “& let frie y-nogfc.”
 1, page 44, last line but two, A. adds “& let hete a litel,” between lines, after “Jer-on,” and in next line adds, “and leche it, or els al holc,” after vp.
x, page 46, line eight, A. reads “white” before “Sugre,” not “with-al.”
Pt. III, xvj, page 50, last line, A. adds, “but lete þe cofyns,” before bake; making sense.
xxij, page 51, no blank.
xxiij, page 52, A. adds after cofyn, line 8, “then caste in the sew rounde a-boute vppon hym yn þe cofyne,” and makes sense.

The Editor did not discover the Ashmole MS. till much of the first Cookery was in print, and consequently was unable to make full use of it for purpose of collation. The reader will kindly correct the following Errata.
p. 15, note 4, read Lozenges in place of “long thin strips.”
p. 17, last line, dele comma after Almaunden.
p. 19, l. 4, put comma after mylke.
p. 21, l. 14, read slake Water; 4th line from bottom, read “;if it [cleue] nowt,” with A.
p. 27, l. 17, read, “or hony caste þer-to ;” with no semicolon after hony.
p. 31, 4th line from bottom, read þrifi.
p. 48, l. 5, read “hele þin cofyns.”
p. 49, l. 7, read “or a bore, or of a Bere :” l. 8, put semicolon after “Eyroun;” and dele the semicolon after tyne, reading cyue in place of that word, and also in place of the tyne in the line above.
p. 50, l. 20, read “for defaute,” and before bottom line add, “but lete þe cofyns,” with A.
p. 57, Heading 6, read “ad Episcopatum Bathonensem et Wellensem.”
### FIFTEENTH CENTURY COOKERY BOOK. I.

**HARLEIAN MS. 279, ab. 1420 A.D.**

---

1. *Incipit li Kalendar* de Potages dyuers.

<table>
<thead>
<tr>
<th>No.</th>
<th>Page</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>I.</td>
<td>5</td>
<td>Soupes dorroy</td>
</tr>
<tr>
<td>iij.</td>
<td>6</td>
<td>Oyle soppis</td>
</tr>
<tr>
<td>.viij.</td>
<td>6</td>
<td>Charde wardoun</td>
</tr>
<tr>
<td>.vij.</td>
<td>6</td>
<td>Perys in composte</td>
</tr>
<tr>
<td>.vij.</td>
<td>7</td>
<td>Oystres in grauy bastard</td>
</tr>
<tr>
<td>.vij.</td>
<td>8</td>
<td>Gelyne in dubbate</td>
</tr>
<tr>
<td>.v.</td>
<td>8</td>
<td>Conyng, Mawlard, in gely or in cyuey</td>
</tr>
<tr>
<td>.vii.</td>
<td>9</td>
<td>Mortrewys of Fysshe</td>
</tr>
<tr>
<td>.viiij.</td>
<td>9</td>
<td>For to make blancahe Perrey</td>
</tr>
<tr>
<td>.xix.</td>
<td>9</td>
<td>Pommes</td>
</tr>
<tr>
<td>.xx.</td>
<td>9</td>
<td>Cawdelle Ferry</td>
</tr>
<tr>
<td>.xxij.</td>
<td>9</td>
<td>Taylowres</td>
</tr>
<tr>
<td>.xxij.</td>
<td>10</td>
<td>Bryndons</td>
</tr>
<tr>
<td>.xxiiij.</td>
<td>10</td>
<td>A potage on a Fysshe day</td>
</tr>
<tr>
<td>.xxvij.</td>
<td>10</td>
<td>Cawdel de Almaunde</td>
</tr>
<tr>
<td>.xxv.</td>
<td>10</td>
<td>Gyangaudre</td>
</tr>
<tr>
<td>.xxvi.</td>
<td>10</td>
<td>Rapeye</td>
</tr>
<tr>
<td>.xxvij.</td>
<td>11</td>
<td>Rapeye</td>
</tr>
<tr>
<td>.xxvij.</td>
<td>11</td>
<td>Iuschelle of Fysshe.</td>
</tr>
<tr>
<td>.xxvij.</td>
<td>11</td>
<td>Charlette</td>
</tr>
</tbody>
</table>

---

1. *leaf 1.*
CONTENTS OF HARLEIAN MS. 279. POTAGES DYUERS.

<table>
<thead>
<tr>
<th>No.</th>
<th>Page</th>
<th>No.</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Charlotte a-foreyd raly .</td>
<td>.lvij.</td>
<td>17</td>
<td>Muskelys in bruette .</td>
</tr>
<tr>
<td>Let Lory . . . . . . . . . . .</td>
<td>.lvij.</td>
<td>17</td>
<td>Fygye . . . . . . . . .</td>
</tr>
<tr>
<td>Furmenty with purpayse 1</td>
<td>.lix.</td>
<td>17</td>
<td>Bolas . . . . . . . . .</td>
</tr>
<tr>
<td>Trype of Turbutor of Codlyng</td>
<td>.lx.</td>
<td>18</td>
<td>Lorey de bolas . . . . . .</td>
</tr>
<tr>
<td>A gos in hogepotte .</td>
<td>.lxj.</td>
<td>18</td>
<td>Rapeye of Fleysshe</td>
</tr>
<tr>
<td>Conyngys in graueye .</td>
<td>.lxij.</td>
<td>18</td>
<td>Sore sngle . . . . . . .</td>
</tr>
<tr>
<td>Harys in cuuey .</td>
<td>.lxij.</td>
<td>18</td>
<td>Prymerose . . . . . . .</td>
</tr>
<tr>
<td>Capon in Consewe .</td>
<td>.lxijj.</td>
<td>18</td>
<td>Gelye de char . . . . . .</td>
</tr>
<tr>
<td>Hennys in bruet .</td>
<td>.lxv.</td>
<td>18</td>
<td>Gelye de Fysse</td>
</tr>
<tr>
<td>Bruet Saroson .</td>
<td>.lxvj.</td>
<td>19</td>
<td>Tannye . . . . . . . . .</td>
</tr>
<tr>
<td>Bruet of Almayne .</td>
<td>.lxvij.</td>
<td>19</td>
<td>Sturmye . . . . . . . . .</td>
</tr>
<tr>
<td>Bruet of Almayne in lente</td>
<td>.lxvijj.</td>
<td>19</td>
<td>Bruette sake</td>
</tr>
<tr>
<td>Whyte Mortrewys .</td>
<td>.lxix.</td>
<td>19</td>
<td>Taylys</td>
</tr>
<tr>
<td>Faintempere .</td>
<td>.lx.</td>
<td>19</td>
<td>Quynade . . . . . . . . .</td>
</tr>
<tr>
<td>Murrey .</td>
<td>.lxj.</td>
<td>19</td>
<td>Blauanche de ferry</td>
</tr>
<tr>
<td>Talbottys .</td>
<td>.lxij.</td>
<td>19</td>
<td>Sawge 3</td>
</tr>
<tr>
<td>Conyngs in cuuey .</td>
<td>.lxijj.</td>
<td>20</td>
<td>Murreye .</td>
</tr>
<tr>
<td>Arboletys .</td>
<td>.lxijij.</td>
<td>20</td>
<td>Vyaunde de cyprys in Lente</td>
</tr>
<tr>
<td>Spynye .</td>
<td>.lxxv.</td>
<td>20</td>
<td>Whyte Mortrewys of Porke</td>
</tr>
<tr>
<td>Brasele .</td>
<td>.lxxvij.</td>
<td>20</td>
<td>A rede morreye</td>
</tr>
<tr>
<td>Creme de Coloure .</td>
<td>.lxxvij.</td>
<td>20</td>
<td>Stawberye</td>
</tr>
<tr>
<td>Colouryd sew without fyre .</td>
<td>.lxxvijij.</td>
<td>20</td>
<td>A potage on a fyssheday</td>
</tr>
<tr>
<td>Apple mose .</td>
<td>.lxxix.</td>
<td>20</td>
<td>Chyrioun</td>
</tr>
<tr>
<td>Salomene .</td>
<td>.lxx.</td>
<td>21</td>
<td>Vyollette</td>
</tr>
<tr>
<td>Blaundysorye .</td>
<td>.lxxij.</td>
<td>21</td>
<td>Rede Rose</td>
</tr>
<tr>
<td>Blamangere .</td>
<td>.lxxijij.</td>
<td>21</td>
<td>Prymerose</td>
</tr>
<tr>
<td>Vyand de cyprys bastard .</td>
<td>.lxxijijij.</td>
<td>21</td>
<td>Flourys of hawjon</td>
</tr>
<tr>
<td>Vyand de cyprys ryalle .</td>
<td>.lxxijijijij.</td>
<td>21</td>
<td>A potage</td>
</tr>
<tr>
<td>Gaylede .</td>
<td>.lxxv.</td>
<td>22</td>
<td>Brues in lente</td>
</tr>
<tr>
<td>Rys .</td>
<td>.lxxvij.</td>
<td>22</td>
<td>A potage colde</td>
</tr>
<tr>
<td>Mammenye ryalle .</td>
<td>.lxxvijij.</td>
<td>22</td>
<td>Sauke sarsoun</td>
</tr>
<tr>
<td>Mammenye bastard 2</td>
<td>.lxxvijijij.</td>
<td>22</td>
<td>Rapeye</td>
</tr>
<tr>
<td>Elys in Gauncely .</td>
<td>.lxxix.</td>
<td>22</td>
<td>Apple moyle</td>
</tr>
<tr>
<td>Henny in Gauncely .</td>
<td>.lxxx.</td>
<td>23</td>
<td>Applade Ryal</td>
</tr>
<tr>
<td>Vyolette .</td>
<td>.lxxxj.</td>
<td>23</td>
<td>A potage of Roysons</td>
</tr>
<tr>
<td>Oystrys in bruet .</td>
<td>.lxxxij.</td>
<td>23</td>
<td>Chykonys in dropey</td>
</tr>
<tr>
<td>Walkys in bruet .</td>
<td>.lxxxijij.</td>
<td>23</td>
<td>Pumpees</td>
</tr>
<tr>
<td>Tenche in bruet .</td>
<td>.lxxxijijij.</td>
<td>23</td>
<td>Caudel Ferry departy with a blamanger</td>
</tr>
<tr>
<td>Tenche in cyueye .</td>
<td>.lxxxvij.</td>
<td>23</td>
<td>Egredounceye</td>
</tr>
<tr>
<td>Chykony in bruet .</td>
<td>.lxxxvijij.</td>
<td>23</td>
<td>Noteye</td>
</tr>
<tr>
<td>Blamenger of Fysse .</td>
<td>.lxxxvijijij.</td>
<td>23</td>
<td>Vyaunde Ryal</td>
</tr>
<tr>
<td>Sardeynes .</td>
<td>.lxxxxij.</td>
<td>24</td>
<td>Lampreys in galentyne</td>
</tr>
<tr>
<td>Roseye .</td>
<td>.C.</td>
<td>24</td>
<td>Chyconys wyth je brewey</td>
</tr>
<tr>
<td>Eyroun in poche .</td>
<td>.Cj.</td>
<td>24</td>
<td>Blauanche pereye</td>
</tr>
</tbody>
</table>

1 leaf 2.  
2 leaf 2 bk.  
3 leaf 3.
## CONTENTS OF HARLEIAN MS. 279. LECHE METYS.

<table>
<thead>
<tr>
<th>No.</th>
<th>Page</th>
<th>No.</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ryth so caboges</td>
<td>Cxlvj. 33</td>
<td>Caudel owt of lentyn</td>
<td>Cl. 33</td>
</tr>
<tr>
<td>Brewes in lentyn</td>
<td>Cxlvij. 33</td>
<td>Creme bastard'</td>
<td>Clj. 33</td>
</tr>
<tr>
<td>Whyte pesyn in grauey</td>
<td>Cxlxij. 33</td>
<td>Capon in salome</td>
<td>Clij. 33</td>
</tr>
<tr>
<td>A potage</td>
<td>Cxlix. 33</td>
<td>Pom pys</td>
<td>Clij. 34</td>
</tr>
</tbody>
</table>

---

1. **Hoc incipit Kalendare de Leche Metys.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brawn in comfyte</td>
<td>j. 34</td>
</tr>
<tr>
<td>Blauche braun</td>
<td>ij. 34</td>
</tr>
<tr>
<td>Pynade</td>
<td>iiij. 34</td>
</tr>
<tr>
<td>Gyngere brode</td>
<td>iiiij. 35</td>
</tr>
<tr>
<td>Leche Lumbard</td>
<td>v. 35</td>
</tr>
<tr>
<td>Auter maner leche Lumbard</td>
<td>vj. 35</td>
</tr>
<tr>
<td>Soupes of salomere</td>
<td>viij. 35</td>
</tr>
<tr>
<td>Lete lardys</td>
<td>viij. 35</td>
</tr>
<tr>
<td>Mange moleyn</td>
<td>ix. 36</td>
</tr>
<tr>
<td>Vyand de Leche</td>
<td>x. 36</td>
</tr>
<tr>
<td>Vyand Leche</td>
<td>xj. 36</td>
</tr>
<tr>
<td>Vyand Leche</td>
<td>xij. 36</td>
</tr>
<tr>
<td>Vyand leche</td>
<td>xiij. 37</td>
</tr>
<tr>
<td>Vyand leche</td>
<td>xiiij. 37</td>
</tr>
<tr>
<td>Storioun leche</td>
<td>xv. 37</td>
</tr>
<tr>
<td>Chare de wardon leche</td>
<td>xvij. 37</td>
</tr>
<tr>
<td>Vyand leche</td>
<td>xviij. 37</td>
</tr>
<tr>
<td>Vyand leche</td>
<td>xviij. 37</td>
</tr>
<tr>
<td>Pome dorres</td>
<td>xix. 38</td>
</tr>
<tr>
<td>Yrhons</td>
<td>xx. 38</td>
</tr>
<tr>
<td>An entrayle</td>
<td>xxj. 38</td>
</tr>
<tr>
<td>For to make Floure of Rys</td>
<td>xxij. 38</td>
</tr>
<tr>
<td>Pome garnef</td>
<td>xxijij. 38</td>
</tr>
<tr>
<td>Waffres</td>
<td>xxiiij. 39</td>
</tr>
<tr>
<td>Hagws of a schepe</td>
<td>xxv. 39</td>
</tr>
<tr>
<td>Franchemyle</td>
<td>xxvij. 39</td>
</tr>
<tr>
<td>Apprawler</td>
<td>xxvij. 39</td>
</tr>
<tr>
<td>Cokyntrype</td>
<td>xxvijij. 40</td>
</tr>
<tr>
<td>Mylke Rostyd</td>
<td>xxvix. 40</td>
</tr>
<tr>
<td>Alowys de Beef or Motoun</td>
<td>xxx. 40</td>
</tr>
<tr>
<td>To make stekys of Venysoun</td>
<td>xxxij. 40</td>
</tr>
<tr>
<td>or Beef</td>
<td>xxxj. 40</td>
</tr>
<tr>
<td>A Syrippe pur vn Pestelle</td>
<td>xxxijij. 40</td>
</tr>
<tr>
<td>Pygge Pareyd</td>
<td>xxxiiij. 40</td>
</tr>
</tbody>
</table>

2. **Here begynnych dyuerse bake metis.**

<table>
<thead>
<tr>
<th>No.</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tartes de Char</td>
<td>j. 47</td>
</tr>
<tr>
<td>A-nojer manere</td>
<td>ij. 47</td>
</tr>
<tr>
<td>A-nojer manere</td>
<td>iiij. 47</td>
</tr>
</tbody>
</table>

---

1 leaf 3 bk. 2 leaf 4. 3 leaf ½ bk.
| Chawettys                        | viij. | 48 | Tartes de chare                        | xxiiiij. | 52 |
| Chawettys                        | viij. | 48 | Rastons                                | xxv.     | 52 |
| Malmennye Furnez                 | ix.   | 48 | Darioles                               | xxvj.    | 53 |
| Rapeye                           | x.    | 48 | Pyeç de pareç                          | xxvij.   | 53 |
| Tartes of Frute in lente         | xj.   | 48 | Potrous                                | xxvij.   | 53 |
| Un vyaunde furneç sanj nom        |       |   | 1 Flampoyntyts bake                    |         |   |
| de chare                         | xij.  | 49 | Sew trappe                             | xxx.     | 54 |
| Un vyaunde furneç sanj nom        |       |   | A Bake Mete                            | xxxij.   | 54 |
| de chare                         | xiiiij.| 49 | A Bake Mete Ryalle                     | xxxij.   | 54 |
| Pety Pernollys                    | xiiiij.| 50 | Crustade Ryal                          | xxxiiiij.| 55 |
| Doucettej                        | xv.   | 50 | Crustade                               | xxxv.    | 55 |
| Crustade                         | xvij. | 51 | Crustade gentyle                       | xxxvj.   | 55 |
| Crustade lumbard                 | xvij. | 51 |                                        |         |   |
| Flathons                         | xviiij.| 51 | Doucettys                              | xxvij.   | 55 |
| Venyson y-bake                   | xix.  | 51 | Doucettys a-forcyd                     | xxviiij.| 55 |
| Pety Pernautes                   | xx.   | 51 | Daryolej                              | xxxix.   | 55 |
| Quyncis or Wardowns in past      | xxiij.| 51 | Daryolej                              | xl.      | 56 |
| Lamprawns y-bake                 | xxiij.| 51 | Flathons in lente                      | xlj.     | 56 |
| Lamprays bake                    | xxiij.| 52 |                                        |         |   |

1 leaf 5.
FIFTEENTH CENTURY COOKERY BOOK. I.

Ab. 1420 A.D.

'POTAGE DYVERS.'

.ij. Lange Wortys de chare.—Take beeff and merybonys, and boyle yt in fayre water; ye take fayre wortys and wassche hem clene in water, and parboyle hem in clene water; ye take hem vp of ye water after ye fyrst boylyng, an cut ye leuys a-to or a-pre, and caste hem in-to ye beff, and boyle to gederys: ye take a lof of whyte brede and grate yt, an caste it on ye pot, an safron & salt, & let it boyle y-now, and serue forth.

.ij. Lange Wortes de pesoun.—Take grene pesyn, an washe hem clene an caste hem on a potte, an boyle hem tyl ey breste, an yan take hem vppe of ye potte, an put hem with brothe yn a-nofer potte, and lete hem kele; ye draw hem porw a straynowre in-to a fayre potte, an yan take oynonys, and serede hem in to or pre, an take hole wortys and boyle hem in fayre water: an take hem vppe, an ley hem on a fayre bord, an cytte on .iii. or .iiij., an ley hem to ye oynonys in ye potte, to ye drawyd pesyn; an let hem boyle tyl ey ben tendyr; an yanne tak fayre oyle and frye hem, or ellys sum fresche brofe of sum maner fresche fysshe, an caste per-to, an Safron, an salt a quantyte, and serue it forth.

.iii. Joutes.—Take Borage, Vyolet, Malwys, Percely, Yong Wortys, Bete, Auence, Longebeff, wyth Orage an ofer, pyke hem clene, and caste hem on a vessel, and boyle hem a goode whyle; ye take hem and presse hem on a fayre bord, an hew hem ryght smal, an put whyte brede per-to, an grynd wyth-al; an yan caste hem in-to a fayre potte, an gode freshe brothe y-now per-to porw a straynowr, [& caste] per-to .ij. or .iiij. Marybonys, or ellys fayre fresche brothe of beff, and let hem sethe to-gederys a whyle:

1 leaf 6.
an ānan caste ðer-to Safron, and let hem sethe to-gederys a whyle, an ānan caste ðer-to safron and salt; and serue it forth in a dysshe, an bakon y-boylyd in a-noðer dysshe, as men seruyth furmenty wyth venyson.

1.iiiij. Caboges.—Take fayre caboges, an cutte hem, an pike hem clene and clene washe hem, an parboyle hem in fayre water, an ānan presse hem on a fayre bord; an ānan choppe hem, and caste hem in a faire pot with goode freysshe broth, an wyth mery-bonys, and let it boyle: ānan grate fayre brede and caste ðer-to, an caste ðer-to Safron an salt; or ellys take gode grwel y-mad of freys flesshe, y-draw þerw a straynour, and caste ðer-to. An whan þou seruyst yt inne, knocke owt þe marw of þe bonys, an ley þe marwe .ij. gobettys or .iiij. in a dysshe, as þe semyth best, & serue forth.

.v. Whyte wortes.—Take of þe erby lyke as þou dede for jouutes, and sethe hem [in] water tyl þey ben neyshe; ānan take hem vp, an bryse hem fayre on a bord, as drye as þow may; þan choppe hem smale, an caste hem on a potte, an ley hem with flowre of Rys; take mylke of almaundys, an cast þer-to, & hony, nowt to moche, þat it be nowt to swete, an safron & salt; an serue it forth yyne, ry3yth for a good potage.

.vj. Beef y-Stywyd.—Take fayre beef of þe rybbys of þe fore quarterys, an smyte in fayre pecys, an washe þe beef in-to a fayre potte; þan take þe water þat þe beef was soþin yn, an strayne it þorw a straynowr, an sethe þe same water and beef in a potte, an let hem boyle to-gederys; þan take canel, clowes, maces, grayynyss of parise, quiribes, and oynons y-mynned, percei, an sawge, an caste þer-to, an let hem boyle to-gederys; an þan take a lof of brede, an stepe it with brothe an venegre, an þan draw it þorw a straynowre, and let it be stylle; an whan it is nere y-now, caste þe lycour þer-to, but nowt to moche, an þan let boyle onys, an cast safroun þer-to a quantyte; þan take salt an venegre, and cast þer-to, an loke þat it be poynaunt y-now, & serue forth.

.vij. Gruelle a-forsydde.—Take otemele, an grynd it smal, an sethe it ²wyl, an porke þer-ynne, an pulle of þe swerde³ an pyke owt þe bonys, an þan hewe it, an grynd it smal in a morter; þan neme þin⁴ grwel an do þer-to, þan strayne it þorw a straynowr, an put it in a potte an sethe it a lytel, an salt it euene⁵; an colour it wyth safroun, an serue forth rennyng.

.viiij. Venyson with Furmenty.—Take whete and pyke it clene, and do it in a morter, an caste a lytel water þer-on; an stanme with a pestel tyl it

---

¹ I. 6 back. ² Leaf 7 (wyl = well). ³ Sward, rind, skin. ⁴ Thrice. ⁵ Equally.
COOKERY BOOK. I. HARLEIAN MS. 279. POTAGE DYVERS. 7

hole; fan fan owt fe holys, an put it in a potte, an let sethe tyl it breke; fan set yt doune, an sone after set it ouer fe fyre, an stere it wyl; an whan bow hast sothyn it wyl, put per-inne swete mylke, an sepe it y-fer, an stere it wyl; and whan it is y-now, coloure it wyth safron, an salt it euene, and dresse it forth, & bin venyson in a-nother dyse with fayre hot water.

.ix. Trype de Motoun.—Take þe pownche of a chepe, and make it clene, an caste it on a pot of boylyng water, an skyme it clene, an guder þe grece al a-way, an lat it Boyle tyl it be tender; þan ley it on a fayre bord, an kyt it in smale pecys of the peny brede, an caste it on an erhen pot with strong brothe of bef or of moton; þanne take leuys of þe percely an hew hem þer-to, an let hem boyle to-gederys tyl þey byn tender, þan take powder of gyngere, and verious, þan take [Safroun] an salt, and caste þer-to, an let boyle to-gederys, an serue in.

.x. Wardonys in syryp.—Take wardonys, an caste on a potte, and boyle hem till þey ben tender; þan take hem vp and pare hem, an kytte hem in to pecys; take y-now of powder of canel, a good quantyte, an caste it on red wyne, an draw it þorw a strainour; caste sugre þer-to, an put it [in] an erhen pot, an let it boyle: an þanne caste þe perys þer-to, an let boyle to-gederys, an whan þey haue boyle a whyle, take powder of gyngere an caste þer-to, an a lytil venegre, an a lytil safron; an loke þat it be poynaunt an dowcet.

.xj. Froyde almaundys.—Take Blake sugre, an cold water, an do hem to in a fayre potte, an let hem boyle to-gedere, an salt it an skeme it clene, an let it kele; þan take almaundys, an blawnche hem clene, an stampe hem, an draw hem, witþ þe sugre water thikke y-now, in-to a fayre vessel: an[...f] þe mylke be noþ swete y-now, take whyte sugre an caste þer-to.

.xij. Fride Creme of Almaundys.—Take almaundys, an stampe hem, an draw it vp wyth a fyne thikke mylke, y-temperyd wyth clene water; throw hem on, an sette hem in þe fyre, an let boyle onys: þan tak hem a-down, an caste salt þer-on, an let hem reste a forlongwey or to, an caste a lytyl sugre þer-to; an þan caste it on a fayre lynen clothe, fayre y-wasche an drye, an caste it al a-brode on þe clothe with a fayre ladel: an let þe clothe ben holdyn a-brode, an late all þe water vnder-nethe þe clothe be had a-way, an þanne gadere alle þe kreme in þe clothe, an let hongy on an pyn, an let þe water droppe owt to or .iij. owrys; þan take it of þe pyn, an put it on a bolle of tre, and caste whyte sugre y-now þer-to, an a lytil salt; and jif it

1 Hull, lose the husks. 2 Hulls; husks. 3 MS. they. 4 Added from A. 5 ? = 'in two pieces.' 6 lf. 7 bk. 7 two. 8 Other MS. forliange.
wexe þikke, take swift wyn an put þer-to þat it be noþt sene: and when it is I-dressid in the maner of mortrewys, take red anys in comfyte, or þe leuys of borage, an sette hem on þe dysshe, an serue forth.

.xiij. Creme Boylede.—Take creme or mylke, & 1 brede of paynemayn, or ellys of tendyr brede, an breke it on þe creme, or elles in þe mylke, an set it on þe fyre tyl it be warme hot; and þorw a straynour þrowe it, and put it in-to a fayre potte, an sette it on þe fyre, an Stere euernmore: an when it is almost y-boyled, take fayre þolkys of eyron, an draw hem þorw a straynowr, and caste hem þer-to, and let hem stonde ouer the fyre tyl it boyle almost, an till 2 it be skylfully 3 þikke; þan ‘caste a lavel-ful, or more or lasse, of boter þer-to, an a good quantite of whyte sugre, and a litel salt, an þan dresse it on a dysshe in maner of mortrewys.

.xiiij. Quystis Scune.—Take a pece of beef or of mutouns, and wyne and fayre water, and caste in-to a potte, an late hem boyle, an skeme it wyl an clene; þan take quystes, an stoppe hem wyth-in wyth hole pepyr, and marwe, an þan caste hem in-to þe potte, an euere wyl þe potte, an let hem Stere ryþh wyl to-gederys; an þan take powder gyngere, and a lytel verious an salt, and caste þer-to, an þanne serue hem forth in a fayre dysshe, a quyste or to in a dysshe, in þe maner of a potage: an when þowe shalt serue hem forth, take a lytil of þe broth, an put on dysshe wyth quystys, an serue forth.

.xv. Bowres.—Take Pypis, Hertys, Ner ys, Myltys, an Rybbys of the Swyne; or ellys take Mawlard, or Gees, an chop hem smal, and thanne parboyle hem in fayre water; an þan take it vp, and pyke it clene in-to a fayre potte, an caste þer-to ale y-now, & sawge an salt, and þan boyle it ryþh wel; an þanne serue it forthe for a goode potage.

.xvj. Fylettys en Galentyne.—Take fayre porke, þe fore quarter, an take of þe skyne; an put þe porke on a fayre spete, an rost it half y-now; þan take it of, an Smyte it in fayre pecys, & caste it on a fayre potte; þan take oynonis, and schrede hem, an pele hem (an pyle hem nowt to smale), an frye in a panne of fayre greece; þan caste hem in þe potte to þe porke; þan take gode broth of moton or of beef, an caste þer-to, an þan caste þer-to powder pepyr, canel, closeys, an macys, an let hem boyle wyl to-gederys; þan tak fayre brede, an wynegre, an stepe þe brede with þe same brothe, an strayne it on blode, with ale, or ellys sawnderys, and 4 salt, an lat hym boyle y-now, an serue it forth.

1 MS. or. 2 MS. pow. 3 reasonably. 4 leaf 8. 5 leaf 8 bk.
xvij. Garbage.—Take fayre garbagys of chykonys, as þe hēd, þe fete, þe lyuerys, an þe gysovrys; washe hem clene, an caste hem in a fayre potte, an caste þer-to freysshe brothe of Beef or ellys of moton, an let it boyle; an a-lye it wyth brede, an ley on Pepir an Safroun, Maces, Clowys, an a lytil verious an salt, an serue forth in the maner as a Sewe.

xviii. Pertrich stewyde.—Take fayre mary,¹ brothe of Beef or of Motoun, an whan it is wyl sothyn, take þe brothe owt of þe potte, an strayne it thorw a straynour, an put it on an erþen potte; þan take a gode quantyte of wyne, as þow it were half, an put þer-to; þan take þe pertriche, an stuffe hym wyth hole pepir, an mærw,² an than sewe þe ventys of þe pertriche, an take clowys an maces, & hole pepir, an caste it in-to þe potte, an let it boyle to-gederys; an whan þe pertriche is boylid y-now, take þe potte of þe fyre, an whan thou schalt serue hym forth, caste in-to þe potte powder gyngere, salt, safron, an serue forth.

xix. Smale Byrdys y-stwyde.—Take smale byrdys, an pulle hem an drawe hem clene, an washe hem fayre, an schoppe of þe leggys, and frye hem in a panne of freysshe grece ry;t wyl; þan ley hem on a fayre lynen clote, an lette þe grece renne owt; þan take oynonys, an mynce hem smale, an irye hem on fayre freysshe grece, an caste hem on an erþen potte; þan take a gode porcyon of canel, an wyne, an draw þorw a straynoure, an caste in-to þe potte with þe oynonys; þan caste þe bryddys þer-to, an clowys, an maces, an a lytil quantyte of powder pepir þer-to, an lete hem boyle to-gederys y-now; þan caste þer-to whyte sugre, an powder gyngere, salt, safron, an serue it forth.

xx. Papyns.—Take fayre Mylke an Flowre, an drawe it þorw a ³straynoure, an set it ouer þe fyre, an let it boyle a-whyle; þan take it owt an let it kele; þan take þolkyes of eyroun y-draw þorwe a straynour, an caste þer-to; þan take sugre a gode quantyte, an caste þer-to, an a lytil salt, an sette it on þe fyre tyl it be sum-what þikke, but let it nowt boyle fullyche, an stere it wyl, an putte it on a dysshe alle a-brode, an serue forth rennyng.

xxj. Blandissorye.—Take almaundys, an blawnche hem, an grynde hem in a morter, an tempere hem with freysshe broþe of capoun or of beef, an swete wyne; an þif it be lente or fyssday, take brothe of þe freysshe fysshe, an swete wyne, an boyle hem to-gederys a goode whyle; þenne take it up, an caste it on a fayre lynen cloþe þat is clene an drye, an draw under þe

¹ Marrow. No. 28, in Douce MS., has mysly brothe. ² Marrow. ³ If. 9.
clope, wyth a ladel, alle þe water þat how may fynde, ryth as how makyst cold creme; þanne take owt of the potte, an caste in-to a fayre potte, an let it boyle; an þanne take brawn of Capoun, an tese it smal an bray it [in] a morter: or ellys on a fyssday take Pyke or Elys, Codlyng or Haddok, an temper it with almaun mylke, an caste Sugre y-now þer-to; An þan caste hem in-to þe potte and lete hem boyle to-gederys a goode whyle: þenne take it owt of þe potte alle hote, an dresse it in a dysshe, as meni1 don cold creme, an sette þer-on Red Anys in comfyte, or ellys Allemaundys blaunchid, an þanne serue it forth for a goode potage.

.xxij. Venyson in Broth.—Take Rybbys of Venysoun, and wasse hem clene in fayre water, an strayne þe same water þorw a straynoure in-to a potte, an caste þer-to Venysoun, also Percely, Sawge, powder Pepyr, Clowys, Maces, Venegre, and a lytyl Red wyne caste þere-to; an þanne latte it boyle tyl it be y-now, & serue forth.

.xxiiij. Nomblys of þe venyson.—Take þe Nombles of Venysoun, an cutte hem smal whyle þey ben raw; þan take Freysshe brophe, Watere, an Wyne, of eche a quantyte, an powder Pepir an Canel, and let hem 2boyle to-gederys tyl it be almost y-now; An þenne caste powder Gyngere, an a lytily venegre an Salt, an sesyn it vp, an þanne serue it forth in þe maner of a gode potage.

.xxiiij. Drawyn grwel.—Take fayre water an lene Bef, an let hem boyle; an whan þe beef hath y-boylid, take it vp an pyke it, an lete it blede in-to3 a vessel, an þenne caste þe blode an þe Fleysshe in-to a potte; an þanne caste þer-to Otemele, Percely, & Sawge, an make þer-of an gode grwele; þen draw it þorw a straynowre, an putte it on a fayre potte, an let it boyle; þanne caste þer-to Salt; An þif it be nowt brown y-now, take a lilit blode an caste þer-to or it be y-draw, an make it brown y-now, an serue it forth.

.xxv. Balloke Brothe.—Take Elys and þe hem, an kytte hem in gobouns, an caste hem in-to a fayre potte with fayre water; þan take Percely and Oyonys, an schrede hem to-gederys nowt to smal; take Clowes, Maces, an powder Pepyr, an caste þer-to a gode porcyon of wyne; þen take þest of New ale an caste þer-to, an let boyle: an when þe Elys byn wyl y-boylid, take fayre stokfysshe, an do a-way þe skyn, an caste þer-to, an let boyle a whyle; þen take Safroun and Salt, an a lytily Venegre, an caste þer-to, an serue forth.

.xxvj. Coleys.—Take a gode Capoun an boyle hem tendere, an pyke a-way

1 MS. men.  
2 if. 9 bk.  
3 MS. bleðe in-to, repeated.
Clene þe bonys an þe Skyn, an bray hym in a morter, an tempere hym wyth þe same brothe, an strayne hym þowr a straynoure; þenne take þe brawn an þe fleysshe, an a lytil whyte brede, an bray hem alle to-gederys in a morter; þen take þe lycowr of þe bonys, an þe skyn, an þe brothe þat þe Capoun was sothyn ynne, an with al tempere it, but nowt to þicke; þen put it in a potte, an let it be al hote, but let it boyle for no þing; an caste þer-to a litil powder of Gyngere, Sugre an Salt. An þif it be on a fyyshedey, take Haddok, Pyke, Tenche, Rege, Codlynd, an pyke a-way þe bonys 1 an tempere wyth almaunde mylke; an make it hot, an caste þer-to Sugre an Salt, an serue forth.

.xxiv. Soupes dorye.—Take gode almannde mylke y-draw wyth wyn, an let hem boyle to-gederys, an caste þer-to Safroun an Salt; an þan take Paynemayn, an kytte it an toste it, an wete it in wyne, an ley it on a dysshe, an caste þe syrip þer-on. And þan make a dragge of powder Gyngere, Sugre, canel, Clowes, Maces, an caste þer-on When it is y-dressid, an serue þanne forth for a potage gode.

.xxvii. Soupes Jamberlayne. 2—Take Wyne, Canel, an powder of Gyngere, an Sugre, an of eche a porcyoun, þan take a straynoure & hange it on a pynne, an caste ale þer-to, an let renne twyis or þryis throgh, tyl it renne clere; an þen take Paynemaynne an kyt it in maner of brewes, an toste it, an wete it in þe same lycowre, an ley it on a dysshe, an caste blawnche powder y-now þer-on; an þan caste þe same lycour vp-on þe same soppys, [an] serue hem forth in maner of a potage.

.xxix. Lyode Soppes.—Take Mylk an boyle it, an þanne take þolksys of eyroun y-tryid fro þe whyte, an draw hem þorwe A straynoure, an caste hem in-to þe mylke, an sette it on þe fyre an hete it, but let it nowt boyle; an stere it wyl tyl it be somwhat þicke; þenne caste þer-to Salt & Sugre, an kytte fayre paynemaynyns in round soppys, an caste þe soppys þer-on, an serue it forth for a potage.

.xxx. Soupes dorroy.—Shere Oyonys, an frye hem in oyle; þanne take Wyne, an boyle with Oyonys, toste whyte Brede an do on a dysshe, an caste þer-on gode Almannde Mylke, & temper it wiþ wyth wyne: þanne do þe dorry a-bowte, an messe it forth.

.xxxj. Brown en Peuerade.—Take Wyne an powder Canel, and draw it þowr a straynour, an sette it on þe fyre, an lette it boyle, an caste þer-to Clowes, Maces, an powder Pepyr; þan take smale Oyonys al hole, an

1 leaf 10.
2 Chamberlain.
3 leaf 10 bk.
par-boyle hem in hot watere, an caste þer-to, and let hem boyle to-gederys; 
þan take Brawn, an lesshe it, but nowt to þinne. An ðif it sowysyd be, lete 
it stepe a whyle in hot water tyl it be tendere, þan caste it to þe Sirip; þen 
take Sawnderys, an Vyngre, an caste þer-to, an lete it boyle alle to-gederys 
tyl it be y-now; þen take Gyngere, an caste þer-to, an so serue forth; but 
late it be nowt to þikke ne to þinne, but as potage shulde be.

.xxxij. Auter brawn en peuerade.—Take myghty brothe of Beef or of 
Capoun, an þenne take clene Freysshe Brawn, an sethe it, but not y-now; An 
ðif it be Freysshe Brawn, roste it, but not I-now, an þan leche it in peys, 
an caste it to þe brothe. An þanne take hoole Oyynonys, & pylle hem, an 
þanne take Vyngre þer-to, and Canelle, and sette it on þe fyre, an draw yt 
þorw a straynoure, and caste þer-to; þen take Clowyys, Maces, an powder 
Pepyr, an caste þer-to, and a lytil Sauderys, an sette it on þe fyre, an let 
boyle tylle þe Oyynonys an þe Brawn ben euyn synthyn, an nowt to moche; þan 
take lykoure y-mad of Bred an Vinegre an Wyne, an sesyn it vp, an caste 
þer-to Saffroun to make þe coloure bryth, an Salt, an serue it forth.

.xxxiiij. Oyle Soppys.—Take a gode quantyte of Oyynonys, an mynse hem 
not to smale, an sethe in fayre Water: þan take hem vp, an take a gode 
quantite of Stale Ale, as .ij. galouns, an þer-to take a pynte of Oyle fryid, 
an caste þe Oyynonys þer-to, an let boyle alle to-gederys a gode whyle; then 
caste þer-to Saffroune, powder Pepyr, Sugre, an Salt, an serue forth alle hote 
as tostes, 'as in þe same maner for a Mawlard & of a capon, & hoc quare.²

.xxxiv. Chardewardon.—Take Pere Wardonyys, an sethe hem in Wyne or 
in fayre water; þan take an grynd in a morter, an drawe hem þorwe a strayn-
oure wyth-owte ony lycoure, an put hem in a potte with Sugre and 
clarifiyd hony, an Canal y-now, an lete hem boyle; þan take it fro þe fyre, 
an let kele, an caste þer-to jolkys of Raw eyroun, tylle it be þikke; & caste 
þer-to poudre Gyngere y-now, an serue it in manere of Fyyshe;³ an ðif if it be 
in lente, lef þe jolkys of Eyroun, & lat þe remenaunt boyle so longe tylle it 
be þikke, as þow it had be temperyd wyth þe jolkys, in þe maner of charde 
quynce; an so serue hem in maner of Rys.

.xxxv. Perys en Composte.—Take Wyne an Canal, & a gret dele of Whyte 
Sugre, an set it on þe fyre & hethe it hote, but let it nowt boyle, an draw it 
þorwe a straynoure; þan take fayre Datys, an pyke owt þe stonyis, an leche hem 
alle þinne, an caste þer-to; þanne take Wardonyys, an pare hem and sethe hem,

1 lf. 11.  ² 'look for this; see this,' generally q.v.
³ For Rys; see Douce MS. No. 53, and the end of this recipe. A. also reads fisce.
an leche hem alle þinne, & caste þer-to in-to þe Syryppe: þanne take a lytil Sawnderys, and caste þer-to, an sette it on þe fyre; an iif þow hast charde quynce, caste þer-to in þe boyling, an loke þat it stonde wyl with Sugre, an wyl lyid wyth Canel, an caste Salt þer-to, an let it boyle; an þan caste yt on a treen vessel, & lat it kele, & servu f[orth].

.xxxvj. Vele, kede, or henne in Bokenade.—Take Vele, Kyde, or Henne, an boyle hem in ðayre Water, or ellys in freysshe brothe, an Smyte hem in pecys, an pyke hem clene; an þan draw þe same brothe þorwe a straynoure, an caste þer-to Percely, Sawge, Ysope, Maces, Clowys, an let boyle tyl þe flesshe be y-now; þan sette it from þe fyre, & a-lye it vp with raw ðolkys of eyroun, & caste þer-to pouter Gyngere, Veriows, Safroun, & Salt, & þanne servu it forth for a gode mete.

1.xxxvij. Autre Vele en bokenade.—Take Vele, an Make it clene, and hakke it to gobettys, an sethe it; an take fat brothe, an temper vp þine Almandys þat þou hast y-grounde, an lye it with Flowre of Rys, and do þer-to gode powder of Gyngere, & Galyngale, Canel, Maces, Quybybis, and Oynons y-mynsyd, & Roysonyys of coraunce, & coloure yt wyth Safroun, and put þer-to þin Vele, & servu f[orth].

.xxxviiij. Storion in brothe.—Take ðayre Freysshhe Storgeoun, an choppe it in ðayre water; þanne take it fro þe fyre, an stratyne þe brothe þorw a straynoure in-to a potte, an pyke clene þe Þysshe, an caste þer-to powder Pepir, Clowes, Maces, Canel; & þanne take ðayre Brede, and stepe it in þe same lycowre, & caste þer-to, an let boyle to-gederys, & caste þen Safroun þer-to, Gyngere, an Salt, & Vynegre, & þanne servu it forth yonne.2

.i. Oystres en grauery.—Take gode Mylke of Almandys, an drawe it wyth Wyne an gode ðysshe broþe, an sette it on þe fyre, & let boyle; & caste þer-to Clowes, Maces, Sugre an powder Gyngere, an a fewe parboylid Oynonyys y-mynsyd; þan take ðayre Oystrys, & parboyle hem in ðayre Water, & caste hem þer-to, an lete hem boyle to-gederys; & þanne servu hem forth.

.x. Oystrys in grauþy bastard.—Take grete Oystrys, an schale hem; an take þe water of þe Oystrys, & ale, an brede y-straynid, an þe water also, an put it on a potte, an Gyngere, Sugre, Saffron, powder pepir, and Salt, an let it boyle wyl; þen put yn þe Oystrys þer-to, and dresse it forth.

.xij. Gelyne in dubbatte.—Take an Henne, and rost hure almoste y-now, an choppe hyre in ðayre pecys, an caste her on a potte; an caste þer-to Freysshhe broþe, & half Wyne, Clowes, Maces, Pepir, Canelle, an stepe it with

1 lf. 11 bk. 2 i.e. into the dining-room. 3 i.e. i from xl.
\textit{COOKERY} \\

\textit{fanne} \\

\textit{fan} \\

\textit{fan} \\

\textit{fan} \\

\textit{fan} \\

\textit{fan} \\

\textit{fan} \\

\textit{2ymynced, in} \\

\textit{Eurmenty.} \\

\textit{hem take it water, an} \\

\textit{in sefe it fayre} \\

\textit{sefe nym a-bouyn} \\

\textit{other potte, bonys,} \\

\textit{grynd Mylke, wyth} \\

\textit{powder an fe hem or} \\

\textit{f 14 e e} \\

\textit{e xliij, wyth Powf} \\

\textit{Mawlard, potte,} \\

\textit{a lyuer draw a-nof} \\

\textit{hem in powderd} \\

\textit{an good mortar, fe fe} \\

\textit{it an fayre long} \\

\textit{an jolkys stere} \\

\textit{er to Almaunde} \\

\textit{Safroun,} \\

\textit{boyle powder} \\

\textit{powder of Spaune,} \\

\textit{amake f a-} \\

\textit{e to,} \\

\textit{an} \\

\textit{Mortrewys} \\

\textit{Mortrewes} of \textit{Fysshe.—Take Gornard or Congere, a-fore \textit{he navel wyth \textit{he grece (for be-hynde \textit{he navel he is hery}}}^{2} \textit{of bonys}, or Codlyng, \textit{he lyuer an \textit{he Spaune}, an sethe it y-now in fayre Water, and pyke owt \textit{he bonys, and grynde \textit{he fysshe in a Morter, an temper it vp wyth Almaunde Mylke, an caste \textit{her-to gratyed brede; \textit{jan take yt vp, an put it on a fayre potte, an let boyle; \textit{jan caste \textit{her-to Sugre and Salt, an serue it forth as other Mortrewys. And loke \textit{hat \textit{pov caste Gyngere y-now a-boune.}}}^{3}}}

\textit{.xliiiij. Mortrewys de Fleyssh.—Take Porke, an se\textit{fe it wyl; \textit{janne take it vppe and pullle a-way \textit{he Swerde}, an pyke owt \textit{he bonys, an hakke it and grynd it smal; \textit{janne take \textit{he sylf brothe,} & temper it with ale; \textit{jen take fayre gratyed brede,} & do \textit{her-to, an se\textit{fe it, an colour it with Saffroun,} & lye it with \textit{jolkys of eyroun,} & make it euen Salt,} & caste poudr Gyngere, a-bouyn on \textit{he dysshe.}}}^{4}

\textit{.xliv.—For to make Blawnche Perrye.—Take \textit{he Whyte of the lekys, an se\textit{fe hem in a potte, an presse hem vp,} & hacke hem smal on a bord. An nym gode Almaunde Mylke, an a lytil of Rys, an do alle \textit{hes to-gederys, an se\textit{fe an stere it wyl, an do \textit{her-to Sugre or hony, an dresse it yn; \textit{janne take powdred Elys, an se\textit{fe hem in fayre Water,} & broyle hem, an kyttte hem in long pecys. And ley .ij. or .iii. in a dysshe,} & putte \textit{jin}^{4} \textit{perrey in a-no\textit{fer dysshe,} an serue \textit{he to dysshys to-gederys as Venysoun with Furmenty.}}}^{5}

\textit{.xlvj. Pounes.—Take fayre buttys of Vele & Hewe hem, and grynd hem in a morter,} & \textit{wyth \textit{he jolkys of eyroun,} & with \textit{he whyte of eyroun; an caste \textit{her-to powder Pepyr,} Canel, Gyngere, Clowes pow\textit{fer,} & datys y-mynced, Saffroun,} & raysonys of Coraunce, an sethe in a panne wyth fayre water, an let it boyle; \textit{jan wete \textit{jin handys in Raw eyroun, \textit{jan take it an}}}

1 leaf 12. 
2 Hairy. 
3 Rind, skin. 
4 Thine. 
5 If. 12 bk.
rolle it in ſin hondys, smaller or gretter, as ſow wolt haue it, an caste it in-to boyling water, an let boyle y-now; ſan putte it on a Spete round, an lete hem rosty; ſen take flowre an ſolkys of eyroun, an ſe whyte, an draw hem ſorwe a straynowre, an caste ſer-to pouder Gyngere, an make ſin¹ bature grene with ſe Ius of Perceley, or Malwys, in tyme of ſere Whete, an caste on ſe pommys as ſey turne a-boute, & serue f[orth].

.xlvij. Cawdelle Ferry.—Take ſolkys of eyroun Raw, y-tryid fro the whyte; ſan take gode wyne, and warme it on ſe potte on a fayre Fyre, an caste ſer-on ſolkys, and stere it wyl, but let it nowt boyle tylle it be ſikke; and caste ſer-to Sugre, Saſroun, & Salt, Maces, Gelofres, an Galyngale y-grounde smal, & flowre of Canelle; & whan ſow dressyst yn, caste blanke pouder ſer-on.

.xlviii. Tayloures.—Take a gode mylke of Almaundys y-draw with Wy-ne an Water, an caste hym in-to a potte, and caste gret Roſouns of corauns, Also mención Datys, Clowes, Maces, Pouner Pepir, Canel, Saſroun, & a gode dele Salt, & let boyle a whyle; ſan take it and ly² it wyth Flowre of Rys, or ellys with Brede y-gratyd, & caste ſer-to Sugre, & serue forth lyke Mortrewys, & caste pouder of Gyngere a-boue y-now.

.xlix. Bryンドons.—Take Wyn, & putte in a potte, an clarisyd hony, an Saunderys, pepir, Saſroun, Clowes, Maces, & Quybiſys, & myſeed Datys, Pynys and Roſyonys of Corauns, & a lytil Vynegre, & sethe it on ſe fyre; an sethe fygyſ in Wyne, & grynde hem, & draw hem ſorw a straynowre, & caste ſer-to, an lete hem boyle alle to-gederys; ſan take fayre flowre, Saſroun, Sugre, & Fayre Water, ande make ſer-of cakyſ, and let hem be ſinne Inow; ſan kytte hem y lyke leechyngeſ, an caste hem in fayre Oyle, and fry hem a lytil whyle; ſanne take hem owt of ſe panne, an caste in-to a vesselle with ſe Syrippe, & so serue hem forth, ſe bryndonys an ſe ſirippe, in a dyſſe; & let ſe ſirippe be renynng, & not to styſ.

.1. A potage on fyſshday.—Take an Make a styf Poshote of Milke an Ale; ſan take & draw ſe croddys ſorw a straynowre wyth⁵ whyte Swete Wyne, or ellys Rochell Wyne, & make it sum-what rennyng an sum-what stondyng, & put Sugre a gode quantyte ſer-to, or hony, but nowt to moche; ſan hete it a lytil, & serue it forth al a-brode in ſe dyſſhys; an straw on Canel, & Gyngere, and ſif ſou] haue Blank powder, straw on and kepe it a[s] whyte as yt may be, & ſan serue f[orth].

¹ Thine. ² Lye; alay. ³ leaf 13. ⁴ long thin strips. ⁵ MS. with wyth.
I. 

Lij. Cawdelle de Almaunude.—Take Raw Almaundys, & grynde hem, an temper hem vp with gode ale, and a lytil Water, and draw it þorw a straynoure in-to a fayre potte, & late it boyle a whyle: & caste þer-to Safroun, Sugre, and Salt, & þan serue it forth al hitte in maner of potage.

Lij. Gyngautre.—Take þe Lyuerys of Codlyngys, Haddok, Elys, or þe Hake hed, or Freysshe MylweH hedys, þe Pouches, & þe Lyuerys, an sethe hem in fayre Water; þan take hem vp on a fayre bord, & mynce smal þe pouches; þan take gode freysshe brothe of Samoun, or Turbut, or of Elys, & cast þe mynced pouches þer-to, & poudre Pepyr, & let boyle; þan take þe brothe, þe pouches & þe lyuerys wer sodoun in, in a stipe\(^1\) or on fayre brede, & draw þorw a straynoure, & þan mync þe lyuer in fayre pecys; & \(^2\) when þe pouches haue ooylid, an þe licoure, caste þe leuer þer-to, an let boyle a whyle: þan cae þer-to þe lyuerys, Wyne, Venegre, Safroun, Salt, & late it boyle a whyle, & serue forth þat rennyng.

Lijj. Rapeye.—Take half Fygys & halfe Roysonys, and boyle hem in Wyne; þan bray hem in a morter, an draw wyth the same lycoure þorw a straynoure so þikke þat it be stondynge; þanne take Roysons of Corauns, Pynys, Clowys, Maces, Sugre of Siprys, an caste þer-to: þan putte it on a potte; þan take Sauderys a fewe, Pepir, Canel, an a litel Safroun; an þif it be noþt stondyng, take [a] lytil fowre of Amidons, an draw it þorw a straynoure, an caste þer-to Salt, & serue forth stondyng.

Liiij. Rapeye.—Take almaundys, an draw a gode mylke þer-of, an take Datys an mync hem smal, an put þer-on y-now; take Raw Appelys, an pare hem and stampa hem, an drawe hem vppe with wyne, or with draf of Almaundys, or boþe; þan caste pouder of Gyngere, Canel, Maces, Clowes, & caste þer-on Sugre y-now; þan take a quantyte of fowre of Rys, an þrowe þer-on, & make it chargeaunt, an colour it wyth Safroun, an with Sauderys, an serue forth; an strawe Canel a-boue.

IV. Iuschele of Fysshhe.—Take fayre Frye of Pyke, an caste it raw on a morter, an caste þer-to gratid brede, an bray hem as smale as þow mayste; & þif it be to stondyng, caste þer-to Almaunde mylke, an bray hem togederys, an stere it to-gederys, & caste þer-to a littel Safroun & Salt, an whyte Sugre, an putte al in a fayre Treen bolle, & toyle\(^3\) it to-gederys wyth þin hond, an loke þat it be noþt to chargeaunt, but as a man may pore it out of þe bolle; an þan take a Chafoure or a panne, an caste þer-in fayre grauery of pyke or of Freysshe Samoun, y-draw þorw a straynoure, & sette

\(^1\) ? meaning.  
\(^2\) If. 13 bk.  
\(^3\) Twike in Douce MS.
it on þe fyre; þanne take sayre Percely an Sawge, an caste þer-to, an lat it boyle, an caste þer-to a lytil Safroun an Salt; and whan it hath y-boylid a whyle, stere it faste, an caste þe Stuffe þer-to, an stere it euermore; an whan alle is oute of þe bolle, caste a litil an a litil in-to þe chafoure, or þe panne; stere it soffter an sofftere, tyle it come to-gedere; þan gader it to-gederys with a ladelle or a Skymoure, softe, tille it be round to-gedere; þanne take it fro þe fyre, an sett þe vesselle on a fewe colys, an late it weye styt be hys owne accord; þan serue forth.

.Ivj. Charlotte.—Take Mylke, an caste on a potte, with Salt and Safroun y-now; þan hewe sayre buttys of Calf or of Porke, noþ to fatte, alle smal, an kaste þer-to; þan take Eyroun, þe whyte an the Jolke, & draw þorw a straynoure; an whan þe lycoure ys in boyling, caste þer-to þin Eyroun and Ale, & styre it tylle it Crodde; þan presse it a lytil with a plater, an serue forth; saue, caste þer-on broþe of Beeff or of Capoun.

.Ivij. Charlet a-forcyd ryally.—Take gode Mylke of Almaunde; take tender Porke, an hew it smal, an bray it on a morter; take eyroun, an draw þorw a cloþe; temper vppe þin flessh þer-with, an caste on þe potte; take þe mylke, an sett it ouer þe fyre; sesyn it wyth Salt an Safroun caste þer-on; boyle it, an when yt komyth on hy, a-lye it with wyne, an settte it a-doun; take vppe an ley it on a cloþe, an presse it a lytil; ondo it a-þen, & caste þer-on puder Gyngere, Galyngale, Sugre y-now; menge it to-gederys, presse it a-þen, seþ þe broþe wyl; take styf Almaunde mylke y-temperyd with Freysshe brothe, & caste þer-on Safroun an Sugre y-now, an a lytil Salt, & boyle it, þan take and set it owt; leche now þin mete, & ley þer-of in a dysshe; take þe sewe, & ley a-boue; take Maces & Sugre, & caste þer-on, & serue f[orth].

.Ivij. Let lory.—Take Mylke, an settte it ouer þe fyre; take Salt & Safroun, an caste þer-to; take Eyroun, þe Jolke an þe Whyte y-strainyd a lyte, & caste it þer-to; whan þe Mylke his skaldyg hote, caste þe stuf þer-to, an þenne stere yt tyll it crodde; and þif þou wolt haue it a-forsyd with lyȝt coste, Take Mylke, & make it skaldyg hote, & caste þer-to Raw Jolkes of Eyroun, Sugre, puder Gyngere, Clowes, Maces, an let not fully boyle; & so hote, dresse it forth, an ley it on þe crodde; & þif þou wolt a-forse it in maner of charlet, do it in fastynge dayis, & serue it forth.

.Lix. Furmenty with purpaysse.—Make þin Furmenty in þe maner as I sayd be-fore, saue temper it vp with Almaunden, Mylke, & Sugre, & Safroun,
Jan take þin Purpays as a Freysshe Samoun, & sethe it in fayre Water; & when he is I-sothe y-now, bawde it & leche it in fayre pecys, & serue wyth Furmenty in hote Water.

.lx. Trypte of Turbut or of Codelynge.—Take þe Mawes of Turbut, Haddok, or Codelyn, & pyke hem clene, & skrape hem, & Wasshem clene, and parboyle hem in gode Freysshe bro þe of Turbut or Samoun, or Pyke; þan kytte Percely smalle, & caste þer-to, & kytte þe Mawys of a peny brede, & caste alle togederys in-to a potte, & let it boyle to-gederys; & whan þey bin sopin tendyr, caste þer-to Safroun, & Salt, & Veryous, & pouder Gyngere, & serue f[orth].

.lxj. A goos in hogepotte.—Take a Goos, & make hure clene, & hacke hyre to gobettys, & put yn a potte, & Water to, & sethe to-gederys; þan take Pepir & Brennyd brede, or Blode y-boylyd, & grundy y-ferre Gyngere & Galyngale & Comyn, & temper vppe with Ale, & putte it þer-to; & mynne Oynony, & frye hem 2 in freysshe greece, & do þer-to a porecon of Wyne.

.lxjij. Conyngys in graueye.—Take Conyngys, & make hem clene, & hakke hem in gobettys, & sethe hem, oþer larde hem & Rost hem; & þanne hakke hem, & take Almaundys, & grundy hem, & temper hem vppe with gode Freysshe brothe of Flesshe, & colore it wyth Safroun, & do þer-to a porecon of flowre of Rys, & do þer-to þen pouder Gyngere, Galyngale, Canel, Sugre, Clowys, Maces, & boyle it onys & se þe it; þen take þe Conyngys, & putte þer-on, & dresse it & serue it forth.

.lxiiij. Harys in Cyueye.—Take Harys, & Fle hem, & make hem clene, an hacke hem in gobettys, & sethe hem in Water & Salt a lytylle; þan take Pepyr, an Safroun, an Brede, y-gronde y-ferre, & temper it wyth Ale; þan take Oynony & Percely, y-mynce smal to-gederys, & sethe hem be hem self, & afterward take & do þer-to a porecon of Vynegre, & dresse in.

.lxiiij. Capoun in consewe.—Take a Capoun, & make hem 3 clene, & sethe hym in Water, percely, Sauereye & Salt; & whan he his y-now, quarter hym; þan grundy Alamanys, & temper vppe wyth þat brothe of þe Capoun; or ellys take þe Jolks of Eyroun, & make it chargeaunt, & strayne þe Alamanys & boyle it; take Sugre a gode porecyous, & do þer-yne; & when it ys y-boylyd, ley þe Capoun in þe dysshe, & put þat Sew a-boue, & strawe þer-vppe-on Sugre, & send it yn with alman.

.lxv. Hennys in bruette.—Take þe hennys, & skalde hem, & ope hem, & wasshe hem clene, & smyte hem to gobettys, & sethe hem wyth fayre porke;

1 leche it, repeated in MS. 2 leaf 15. 3 ? for hym; but see p. 19, No. lxiiij.
Jan take Pepyri, Gyngere, & Brede, y-grounde y-fere, and temper it vppe with þe same brothe, or ale draft, & colour it with Safroun, & seþe it to-gederys, & serue forth.

.lxvij. Bruette Sareson.—Take Almaundys & draw a gode mylke 1& flowre of Rys, & Porke & Brawen of Capoun y-sode, or Hennys smale y-grounde, & Boyle it y-fere, & do in-to þe mylke; & Jan take pouder Gyngere, Sugre, & caste a-bone, an serue forth.

.lxvij. Bruet of Almaynne.—Take Almaundys, & draw a gode mylke þer-of with Water; take Capoun, Conyngys or Pertriches; smyte þe Capoun, or kede, or Chykonys, Conyngys: þe Pertriche shal ben hol: Jan blauunge þe Fleyssh, an caste on þe mylke; take larde & [mynce] it, & caste þer-to; take an mynce Oronymys & caste þer-to y-nowe, do Clowes & smal Roysonys þer-to; caste hol Safroun þer-to, þan do it to þe fyre, & stere it wyl; whan þe fleysshе ys y-nowe, sette it on þe fyre, an do þer-to Sugre y-now; take pouder Gyngere, Galyingale, Canel, & temper þe pouder wyth Vynegre, & caste þer-to; sesyn it with salt, & serue forth.

.lxvij. Bruet of Almaynne in lente.—Take fyne þikke Mylke of Almaundys; take datys, an mynce hem smal þer-on; take Sugre y-nowe, & straw þer-on, & a lytyll flowre of Rys; sylt, 2 & serue forth whyte, & loke þat it be rennyng.

.lxix. Whyte Mortrewes.—Take Almaunde Mykke & Floure of Rys, & Boyle it y-fere; þenne take Capoun & Hennys, & sethe hem and bray hem as smal as þou may, & ly 3 it with an Ey 4 or to, & also a-lye it vppe with þe mylke of Almaundys, & make hem chargeaunt as Mortrewes schuld be, & dresse hem forth, & caste Canel a-bone, or Gyngere. Blanke pouder is best.

.lxx. Faunteempere.—Take Almaunde Mylkke, & Floure of Rys, Sugre, an gode pouper Gyngere, Galyingale, Canel, & gode Erbys, and stampe hem [&] grynþ hem þow a cloþe, & caste þer-to, & Boyle yt, an a-lye it wyth þe mylke of Almaundys, & make hem chargeaunt as Mortrewes schuld be, & dresse hem forth, & caste Canel a-bone, or Gyngere. Blanke pouder is best.

.lixj. Murrey.—Take Porke an Vele, & sethe it, & grynþ it, & draw it with þe self brothe; þen take bred y-gratyd, & pouder of Gyngere & of Galyingale, & Hony, an caste þer-to, & Boyle it y-fere; & make it chargeaunt, & colour it with Saunderys & serue f[orth].

.lxxij. Talthottys.—Take an Hare, an fle hem clene; þen take þe blode, & Brede, an Spycery, an grynde y-fere, & draw it vppe with þe brothe; 5

1 hf. 15 bk. 2 ?sprinkle. 3 Allay; mix. 4 Egg. 5 leaf 16.
jan take Wyne or Ale, an cast yer-to, & make gobettys, & janne serue it forth.


.lxxiiij. Arbolettys.—Take Milke, Boter an Chese, & Boyle in fere; jan take eyroun, & cast yer-to; jan take Percely & Sawge & hacke it smal, & take poudre Gygere & Galyngele, and caste it yer-to, and jan serue it forth.

.lxxv. Spyneye.—Take þe Flowþrys of Hawthorun; Boyle hem & presse hem, bray hem smal, temper hem vppe wyth Almaunde Milke, & lye it with Abyndoun & Gratyd brede & flowre of Rys; take Sugre y-now & put yer-to, or Hony in defawte, & colorwe it wyth þe same þat þe flowrys ben, & serue f[or]th.

.lxxvj. Brasele.—Take Dace, Troutys, & Roche, an roste hem on a gredelle; þan sepe in Wyne, & caste Veryous yer-to, powder of Gygere, & Galyngele, & dresse it yn.

.lxxvij. Crem de Coloure.—Take an make þicke Milke of Almaundys, & do it in a potte, & sethe it ouer þe fyre; þan take a fayre Canvas, an put it yer-on, & late renne out þe Water; þen take þe halfyndele, & put it in a pot of erpe; þen take the oþer halfyndele, & parte it [in] to, & make þe half solow, & do þer-yn Wyn, Sugre, Clowes, Maces, powder of Canelle; take [blank in MS.] & grynde a lytel in a morter; þan temper it vppe wyth almaunde mylke, & do euer of hem in a potte, an loke þat it be y-like chargeaunt, & sette it ouer þe fyre, an Boyle it a lyrtyl, an serue forth.

.lxxxvij. Colouryd Sew with-out fyre.—Take fowre pounde of Almaundys, & ley in Water ouer eue, an blanche hem, and on þe morwe grynde hem ryth wyl, an draw þer-of a þicke mylke; þan take Rys, and wasshem clene, an grynde hem wyl, & draw hem vppe wyth þe Mylke þorw a straynoure, an do it on a bolle, & parte it in þe vesselle, an do in al whyte Sugre, an euer vesselle Clowes, Maces, Quybibles, & poudre Canelle; An lete þat on party ben whyte, þat oþer solow, & þat oþer grene with þercely; And ley of euer a leche in a dysshe, an loke þat Mylke be temperyd wyth wyne, an þat oþer with Rede wyn.

.lxxxix. Apple Muse.—Take Appelys an sethe hem, an Serge hem þorwe a Sefe in-to a potte; janne take Almaunde Mylke & Hony, an caste yer-to, an

1 Amydon.  2 Two.  3 I. 16 bk.  4 a strip.  5 MS. jan.  6 Sift.
gratid Brede, Safroun, Sauderys, & Salt a lytil, & caste all in þe potte & lete hem sethe; & loke þat þou stere it wyl, & serue it forth.

.lxxx. Salomene.—Take gode Wyne, an gode pouter, & Brede y-ground, an sugre, an Boyle it y-fere; þan take Trowtys, Rochys, Perchys, oþer Carpys, oþer alle þese y-fere, an make hem clene, & aftere roste hem on a Grydelle; þan hewe hem in gobettys: whan þey ben y-sothe, fry hem in oyle a lytil, þen caste in þe bretw; and whan þou dressist it, take Maces, Clowes, Quybibes, Gelofrys, an cast a-boue, & serue forth.

.lxxxvj. Blaundysorye.—Take Almaunde Mylke, an flowre of Rys, and brawn of Capounys or of hennys, & pouter Gyngere, & Boyle it y-fere, & make it chargeaunt; an whan þou dressest yn, nym Maces, Quybibes, & caste a-boue, & serue f[orth].

1.lxxxij. Blamang.—Take Rys, an lese 1 hem clene, & wasshe hem clene in flake Water, & þan sethe hem in Watere, & aþyrward in Almaundes Mylke, & do þer-to Brawn of þe Capoun aþyrward in-to a-noþer almaundes Mylke, an tese it smal sumdele with a pyn, an euer as it wolt caste 2 þer-to, stere it wel; nym Sugre and caste þer-to, þen make it chargeaunt; þen take blawnchyd Almaundys, an frye hem, an sette hem a-boue, whan þou seruyst ynne; & þif þou wolt, þou myyte departe hem with a Cawdelle Ferry y-wreten 4 before [No. xlviij. p. 15, and cxxxix. p. 31], an þan serue forth.

.lxxxij. Vyaund de cyprys bastarde.—Take gode wyne, & Sugre next Aþyrward, & caste to-gedere; þenne take whyto Gyngere, and Galyngale, & Canel fayre y-myned; þen take Iuse of Percile & Flowre of Rys, & Brawn of Capoun & of Chykonnys I-grounde, & caste þer-to; An colore it wyth Safroun & Sauderys, an a-ly it with þolkys of Eyroun, & make it chargeaunt; an whan þou dressest it yn, take Maces, Clowes, Quybibes, and straw a-boue, & serue forth.

.lxxxiiij. Vyaund de ciprys Ryalle.—Take þe to de 5 þolkys of eyron, þe þridde dele Hony; take Clowes & kutte hem; take Roysonys, tak brawn of Capoun, & hewe it smal; caste al in a potte, & lat Boyle & stere it wyl; take wyne an Boyle hem, & make a Syruppe; take of 6 þe potte al a-bowte, þer as it hangyth, & late it Boyle wyl tille it be as chargeaunt as it may; take þin þombe 7 & pyt 8 þer-on, & þif it cleuey, let it Boyle, & þif it nowt, sette it owt a-non in a clen bolle, an wete þin bolle in þe Syrippe, and caste þin mete þer-on; & whan þow dressist þi mete, leche it & caste þin 9 Syruppe a-bouyn vppe-on, & serue forth.

1 If. 17 (? Blamanger).  2 pick.  3 stick.  4 Written.  5 Two parts.  6 off.  7 Thumb.  8 Put.  9 Thy.
.lxxxv. Gaylede.—Take Almaunde Mylke & Flowre of Rys, & do þer-to Sugre or Hony, & Powder Gyngere & Galynge; þen take figys, 1an kerue hem a-to, or Roysonyss y-hole, 2 or hard Wastel y-dicyd 3 and coloure it with Saunderys, & sethe it & dresse hem yn.

.lxxxvij. Rys.—Take a porcoun of Rys, & pyke hem clene, & sethe hem welle, & late hem kele; þen take gode Mylke of Almaundys & do þer-to, & seþe & stere hem wyl; & do þer-to Sugre an hony, & serve f[orth].

.lxxxvij. Maumenye ryalle.—Take Vernage, opær strong Wyne of þe beste þat a man may fynde, an putte it on a potte, & caste þer-to a gode quantyte of poudre Canelle, & sette it on þe fyre, an þif it an hete; & þanne wrynge it soft þorw a strangynoure, þat þe draf go nowt owte, & put on a fayre potte, & pyke fayre newe pynys, & wasshe hem clene in Wyn, & caste a gode quantyte þer-to, & take whyte Sugre þer-to, as moche as þe lycoure is, & caste þer-to; & draw a few Sawnderys wyth strong wyne þorwe a strawynoure, an caste þer-to, & put alle on on′ potte, & caste þer-to Clowys, a gode quantyte, & sette it on þe fyre, & þif it a boyle; þen take Almaundys, & draw hem with mythy Wyne; & at þe firste boyle ly it vppe with Ale, & þif it a boyle, & sette it on þe fyre, & caste þer-to tesyd brawn, (of 2 defaute of Pertriche or Capoun,) a gode quantyte of tryid Gyngere þerase, 4 & sesyn it vppe with pouder Gyngere, & Salt & Saffroun; & þif it is to stondynge, a-ly it with Vernage or swete Wyne, & dresse it Flat with þe backe of a Sawcere in þe Vernage or myþthy Wyne, & loke þat pou haue Sugre y-nowe, & serve forth hote.

.lxxxvij. Mammenye bastarde.—Take a potelle of Clarifyd Hony, & a pounde of Pynys, & a pounde of Roysouns Coraunce, & [a] pound of Saunderys, & pouder canelle, & .ij. galounys of Wyne or Ale, & a pound of Pepir, & caste alle on a potte, & skym yt; þan take .ijj. pounde of Amyndons, & a galon of Wyne, & a gode galon of Venegre, & let stepe vp to-gedereys, & draw þorw a strangynoure; 7an whan þe potte boylith, caste þe lycoure þer-to, an lat it be alle stondynge; þan take pouder Gyngere, Salt & Saffron, an sesyn it vppe, an serue alle flat on a dysshe, aþ hote, an caste pouder Gyngere þer-on, an serue f[orth].

.lxxxix. Elys in Gauncelye.—Take Elys, an fle hem, & sethe hem in Water, an caste a lytil Salt þer-to; þan take Brede y-Skaldyd, an grynd it, an temper it with þe brothe an with Æle; þan take Pepir, Gyngere, an Safrone, an grynd alle y-fere; þan neme Oynonyss, an Perceply, an boyle

1 If. 17 bk.
2 Unstoned.
3 Diced, cut into small squares.
4 In one.
5 In.
6 ? Meaning.
7 If. 18.
it in a possenet wel, þen caste alle to-gederys, an sethe y-fere & serve f[orth].

.lxxx. Hennys in Gauncelye.—Take Hennys, an roste hem; take Mylke an Garleke, an gynd it, an do it in a panne, an hewe þin hennys þer-on with jolkys of eyron, an colore it with Safroun an Mylke, an serve forth.

.lxxxj. Vyolette.—Nym Almaunde Mylke, an flowre of Rys, and pounder Gyngere, Galyngale, Pepir, Datis, Fygys, & Rasonys y-corven, an colore it with Safroun, an boyle it & make it chargeaunt; an whan þou dressyste, take þe flowres, an hew hem, an styre it þer-with; nyme þe braunchys with þe flowres, an sette a-boue and serve it Forth.

.lxxxij. Oystrys in bruette.—Take an schene¹ Oystrys, an kepe þe water þat cometh of hem, an strayne it, an put it in a potte, & Ale þer-to, an a lytil brede þer-to; put Gyngere, Canel, Ponder of Pepir þer-to, Safroun an Salt; an whan it is y-now al-moste, putte on þin Oystrys: loke þat þey ben wyl y-wasshe for² þe schullys: & þan serve forth.

.lxxxiiij. Walkys³ in bruette.—Take [Walkys] an sethe in Ale, þen pyke hem clene; þan waswem in Water an Salt be hem-self, & ﬁyrst wyth Ale & Salt, an do so whele þey ben slepyr⁴; þen putte hem in ⁵Vynegre, an ley Perceli a-boue, an serve yyne.

.lxxxiiij. Tenche in bruette.—Take þe Tenche, an sethe hem & roste hem, an grynde Pepir an Safroun, Bred and Ale, & tempere wyth þe brothe, an boyle it; þen take þe Tenche y-rostyd, an ley hym on a chargeoure; þan ley on þe sewe a-boue.

.lxxxxiv. Tenche in cyueye.—Take a tenche, an skalde hym, roste hym, grynde Pepir an Safroun, Brede an Ale, & melle it to-gederys; take Oyynonys, hakke hem, an frye hem in Oyle, & do hem þer-to, and messe hem forth.

.lxxxxv. Tenche in Sawce.—Take a tenche when he is y-sothe, and ley him on a dysshè; take Perceli & Oyynonys, & mynce hem to-gederys; take pounder Pepir, & Canelle, & straw þer-on; take Vynegre, an caste Safroun þer-on, an colore it, an serve it forth þanme alle colde.

.lxxxxvi. Chykonys in bruette.—Take [an] Sethe Chykonys, & smyte hem to gobettys; þan take Pepir, Gyngere, an Brede y-grounde, & temper it vppe wyth þe self brothe, an with Ale; an colore it with Safroun, an sethe an serve forth.

.lxxxxvii. Blamanger of Fyshe.—Take Rys, an sethe hem tylle they brekyn, & late hem kele; þan caste þer-to mylke of Almaundys; nym ¹ for schele. ³ on account of. ⁴ Slippery; slimy. ⁵ If. 18 bk.
COOKERY

Perche or Lopstere, & do þer-to, & melle it; þan nym Sugre with poudre Gyngere, & caste þer-to, & make it chargeaunt, and þan serue it forth.

.xxxxix. Sardeyne.—Take Almaundys, & make a gode Mylke of Flowre of Rys, Safroun, Gyngere, Canelle, Maces, Quybibe; grynd hem smal on a morter, & temper hem vppe with þe Mylke; þan take a fayre vesselle, & a fayre parte of Sugre, & boyle hem wył, & rynsch þin dysshhe alle a-bowte with-yenne with Sugre or oyle, an þan serue forth.

.C. Roseye.—Take Almaunde Mylke an flowre of Rys, & Sugre, an Safroun, an boyle hem y-fere; þan take Red Rosys, an grynd fayre in a morter with Almaunde mylke; þan take Loches, an toyle hem [with] Flowre, an frye hem, & ley hem in dysshys; þan take gode poudre, and do in þe Sewe, & caste þe Sewe a-bouyn þe lochys, & serue forth.

.Cj. Eyron en poche.—Take Eyroun, breke hem, an sethe hem in hot Water; þan take hem Vppe as hole as þou may; þan take flowre, an melle with Mylke, & caste þer-to Sugre or Hony, & a lytel poudre Gyngere, an boyle alle y-fere, & colore with Safroun; an ley þin Eyroun in dysshys, & caste þe Sewe a-boue, & caste on poudre y-now. Blownche poudre ys best.

.Cij. Muskelys in bruette.—Take þe Muskelys whan þey ben y-sothe, & pyke owt þe Muskele of þe schulle, & pyke a-way ye here: þan take brede, an pepir & Safroun y-grounde, & temper it vp with þe brothe; & þif þou wolt, a-lye it with Wyne or with Ale, & serue f[orth].

.Cijj. Fygeye.—Take Fygys, an sethe hem tylle þey ben neysshe, þan bray hem tylle þey ben smal; þenne take hem vppe an putte hem in a potte, & Ale þer-to; þan take Bred y-gratyd, an Pyne hole, & caste þer-to, & let boyle wył; & atte þe dressoure, caste on poudre Canel y-now, & serue forth: & þif þow wolt colour yt in .ij. maners, þou myȝt, with Saunderys, Safroun, & of hym-self, and ley on poudre y-now, & serue f[orth].

.Ciiij. Bolas.—Take fayre Bolasse, washe hem clene, & in Wyne boyle hem þat þey be but skaldyd bywese, & boyle hem alle to pomppe, & draw hem þorw a straynoure, & a-lye hem with flowre of Rys, & make it chargeaunt, & do it to þe fyre, & boyl it; take it of; & do þer-to whyte Sugre, gyngere, Clowys, Maces, Canelle, & stere it wył to-gederys: þanne take gode perys, & sethe hem wel with þe Stalke, & sette hem to kele, & pare hem clene, and pyke owt þe corys; þan take datis, & wasse hem clene, & pyke owt þe Stonys, & fylle hem fulle of blanchnce poudere: þan take þe
Stalke of þe Perys, take þe Bolas, & ley .iiij. leechys in a dyssh, & sette þin perys þer-yn.

.Cv. Lorey de Boolas.—Take Bolas, & seþe hem a lytil, & draw hem þorw a straynoyre, & caste hem in a broþe; & do þer-to Brede y-gratyd, & boyle y-fere, & þolkys of eyroun y-swengyd, & a-lyd; take Canel, and Galyngale, Skemyd hony, & do þer-to, & sethe wyl, & serue forth.

.Cvj. Rapeye of Fleysshe.—Take lene Porke y-sode & y-grounde smalle, & tempere it vppe with þe self broþe, & do it in a potte, an caste þer-to a lytil honye, & boyle it tyl it be chargeaunt; & a-lye it wyth þolkys of Eyroun, & colore it with Saunderys, & dresse forth, and pounder Marchaunt.

.Cvij. Sore Segle.—Take Elys or Gurnard, & parte hem half in Wyne, & half in watere, in-to a potte ; take Pereely and Oynonyss & hewe hem smalle; take Clowes or Maeces & caste þer-on; take Sa Roune, & caste þer-to, & sette on þe fryre, & let boyle tylle it be y-now; þen sette it a-doun; take poudere Gyngere, Canelle, Galyngale, & temper it vppe with Wyne, & cast on þe potte & serue forth.

.Cviij. Prymerose.—Take oþer half-pound of Flowre of Rys, .iiij. pound of Almaundys, half an vnce of hony & Sa Roune, & take þe flowre of þe Prymerose, & grynd hem, and temper hem vppe with Mylke of þe Almaundys, & do pounder Gyngere þer-on: boyle it, & plante þin skluce with Rosys, & serue f[orth].

.Cxiv. Gelye de chare.—Take caluys fete, & skalde hem in fayre water, an make hem alle þe whyte. Also take howhys of 2 Vele, & ley hem on water to soke out þe blode; þen take hem vppe, an lay hem on a fayre lynen cloþe, & lat þe water renyn out of [hem]; þan Skore 3 a potte, & putte þe Fete & þe Howhys þer-on; þan take Whyte Wyne þat wolle hold colore, & cast þer-to a porcyon, an non oþer lycoure, þat þe Fleysshe be ouer-wewyd 4 with-alle, & sette it on þe fryre, & boyle it, & Skeme it clene; an whan it is tendyr & boylid y-now, take vppe þe Fleysshe in-to a fayre bolle, & sane þe lycoure wyl; & loke þat bow haue fayre sydys of Pyggys, & fayre smal Chykenys wyl & clene skladdy & drawe, & lat þe leggys an þe fete on, an waysshe hem in fayre water, & caste hem in þe fyrste brothe, an sethe it a-jen ouer þe fyre, & skeme it clene; lat a man euermore kepe it, an blow of þe grauy. An in cas þe lycoure wast 5 a-way, caste more of þe same wyne þer-to, & put þin honde þer-on; & jif þin hond waxe clammy, it is a syne of godenesse,

1 viscous compound?
2 leaf 20.
3 Scour.
4 See other Cookery, No. 174, wese.
5 Waste.
an let not þe Fleyshe be moche sothe, 1 þat it may bere kytyng; þan take it vppe, & ley it on a fayre cloþe, & sette owt þe lycoure fro þe fyre, & put a few colys vnder-nethe þe vesselle þat þe lycoure is yn; þan take pouder of Pepir, a gode quantyte, & Safron, þat it haue a fayre Laumbere coloure, & a gode quantyte of Vynegre, & loke þat it be saueri [of] Salt & of Vynegre, fayre of coloure of Safroun, & putte it on fayre lynen cloþe, & sette it vnder-nethe a fayre pewter dysshe, & lat it renne þow þe cloþe so ofte tylle it renne clere: kytte fayre Rybbys of þe syde of þe Pygge, & lay ham on a dysshe, an pulle of þe lemys of þe Chykenys, eche fro oþer, & do a-way þe Skynne, & ley sum in a dysshe fayre y-chowchyd, 2 & pore þin 3 gelye þer-on, & lay Almaundys þer-on, an Clowys, & paryd Gyngere, & serve forth.

4.Cx. Gelye de Fysshe.—Take newe Pykys, an draw hem, and smyte hem to pecys, & sethe in þe same lycoure þat þou doste Gelye of Fleysshe; an whan þey ben y-now, take Perchys and Tenchys, & seþe; & Elys, an kutte hem in fayre pecys, and waysshe hem, & putte hem in þe same lycoure, & loke þine lycoure be styf y-now; & þif it wolle notte cacche, 5 take Soundys of watteryd Stokkefysshe, or ellys Skynnys, or Plays, an caste þer-to, & sethe ouer þe fyre, & skeme it wyl; & when it ys y-now, let nowt þe Fysssh breke; þenne take þe lycoure fro þe fyre, & do as þou dedyst be 6 þat oþer Gelye, saue, pyll þe Fysshe, & ley þer-off in dysshis, þat is, perche & suche; and Flowre hem, & serve forthe.


.Cxij. Sturmye.—Take gode mylke of Almaundys y-drawe with wyne; take porke an hew it Smalle; do it on a Morter, and grynde it ryth smalle; þen caste it in þe same Mylke, & caste it on a potte; take Sawnderys & flowre of Rys; melle hem with þe Mylke, draw hem þorw a straynoure, & caste it [in] a clene pot, loke þat it be chargeaunt y-now; take Sugre, an putte þer-on, & Hony; do it ouer þe fyre, & let it sethe a gret whyle; sture yt wyl; take Eyroun hard y-soþe, take þe whyte, & hew hem as smalle as þow myþth, caste hem on þe potte; take Safronue & caste þer-to, with powder Gyngere, Canelle, Galyangale, Clowys, & loke þat þou haue powder y-now; caste it in þe potte, temper it with Vynegre; take Salt & do þer-to, menge hem wylle to-gederys, Make a Siryppe; þe .ij. dele schalle ben wyne, & þe .ij. dele Sugre or hony; boyle it & stere it, & Skeme it clene; þer-on wete þin dyssches, & serve forth.

1 boiled. 2 Y-couched; laid. 3 Thine. 4 3 If. 20 bk. 5 stick; see other Cookery, No. 174. 6 By, with. 7 leaf 21.
.Cxxiij. Bruette saake.—Take Capoun, skalde hem, draw hem, smyte hem to gobettys, Waysshe hem, do hem in a potte; þenne caste owt þe potte, waysshe hem a-þen on þe potte, & caste þer-to half wyne half Broþe; take Percely, Isope, Waysshe hem, & hew hem smal, & putte on þe potte þer þe Fleysshe is; caste þer-to Clowyss, quybibes, Maces, Datys y-tallyd, hol Safrone; do it ouer þe fyre; take Canelle, Gyngere, tempere þin powajes with wyne; caste in-to þe potte Salt þer-to, hele ıt, & when it is y-now, serue it forth.

.Cxxiiij. Tayle.—Take a chargeaunt Mylke of Almandaís, an draw with wyne; take Fygys & Roysonyss a gode porcyon, to make it chargeaunt, waysshe hem clene, & caste hem on a morter, Grynd hem as small as þou myþt, temper hem vppe with þin Mylke, draw hem þorw a straynoure, also chargeauntaþ as þou myþþ; caste it in a clene potte, do it to þe fyre; take Datys y-taylid a-long, & do þer-to; take Flowre of Rys, & draw it þorw a straynoure, and caste þer-to, & lat it boyle tylle it be chargeaunt; sette it on þe fyre; take pounder Gyngere & Canelle, Gaulynge; temper with Vynegre, & caste þer-to Sugre, or hony; caste þer-to, sesyn it vppe with Salt, & serue forth.

.Cxv. Quynade.—Take Quynces, & pare hem clene, caste hem on a potte, & caste þer-to water of Rosys; do it ouer þe fyre, & hele it faste, & let it boyle a gode whyle tyl þey ben neysshe; & þif þey wol not ben neysshe, bray hem in a Morter smal, draw hem þorw a straynoure; take gode Mylke of Almandaís, & caste in a þe & boyle it; take whyte Wyne & Vynegre, an caste þer-to þe Mylke, & let it stonde a whyle; take þan a clene canvas, & caste þe mylke vppe-on, & with a platere 5stryke it of þe cloþe, & caste it on þe potte; gedyr vppe þe quynces, & caste to þe creme, & do it ouer þe fyre, & lat boyle; take a porcyon of pounder of Clowsys, of Gyngere, of Graynys of Perys, of Euerly a porcyon; take Sugre y-now, with Salt, & a party of Safrone, & alle menge to-gederys; & when þou dressyst forth, plante it with foyle of Syluer.

.Cxvj. Blaunche de ferry.—Take Almandaís, an draw þer-oft an Chargeaunt Mylke; take Caponyss & sethe hem; & when þey ben y-now, take hem vppe, & ley hem on a fayre bord, & strype of þe Skyn, & draw out þe Brawn & hew hem smal; do hem on a Morter, & Grynd hem smal; caste on a potte, & fayre whyte Salt, & boyle hem; & when þey bey boylid, sette it out, & caste on whyte Wyne or Vynegre, & make it quayle; take a clene cloþe and lete it be tryid a-brode, & stryke it wyl/vndernethe alle þe whyle þat þer wol aust out þer-of; þan caste Blaunche powder þer-on, or pounder Gyngere

1 Cover. 2 MS. caste in to þe potte, struck through after wyne.
3 Thine. 4 Cover. 5 I. 21 bk. 6 Curdle.
y-mellyd with Sugre; styke it clene, take a newe Erþen potte, oþer a clene bolle, & caste þin mete þer-on, þer plantyng Anys in comfyte.

_Cxvij. Sauge._—Take Gyngere, Galyngale, Clowys, & grynде in a morter; þan take an handfull of Sawge, & do þer-to, grynde wyl to-gederys; take Eyroun, & sethe hem harde, nym þe þolkys, grynde hem with þe Sawge & with þe spycis, & temper it vppe with Venegrę or ysель, or with Alegere; take þe whyte of þe Eyroun, & sethe hem, & mynne hem smal, & caste þer-to; when it is y-temperyd, take Brawn of hennys or Fyssches, & ley on dysschys, & caste þin mete a-boue.

_Cxviii. Murreye._—Take Molberys, & wryng hem þorwe a cloþe; nym Vele, hew it, sethe it, grynde it smal, & caste þer-to; nym gode Spycery, Sugre, & caste þer-to; take Wastylbrede y-gratyd, 1and þolkys of Eyroun, & lye it vppe þer-with, & caste gode puder a-boue y-now, & þan serue forth.

_Cxix. Vyaunde de cyprys in lente._—Take gode þikke mylke of Almaundys, & do it on a potte; & nyme þe F[le]ysshe 2 of gode Crabbys, & gode Samoun, & bray it smal, & tempere yt vppe with þe forsayd mylke; boyle it, an lye it with floure of Rys or Amyndoun, an make it chargeaunt; when it ys y-boylid, do þer-to whyte Sugre, a gode quantyte of whyte Vernage Pime; 3 with þe wyne, Pome-garnade. Whan it is y-dressyd, straw a-boue þe grayne of Pome-garnade.

_Cxx. Whyte Mortrewys of Porke._—Take lene Porke, & boyle it; blauunce Almaundys, & grynd hem, & temper vppe with þe brothe of þe porke, & lye hem vppe with þe Flowre of Rys, an lete boyle to-gederys, but loke þat þe porke be smal grounde y-now; caste þer-to Myncyd Almaundys y-fryid in freysshe grece; þen sesyn hem vppe alle flatte in a dysshe; þrow þer-to Sugre y-now & Salt; & atte þe dressoure, strawe þer-on puder Gyngere y-mellyd with Almaundys.

_Cxxi. Rapseye._—Take Fygy & Roysyonys, & grynd hem in a Mortere, & tempere hem vppe with Almaunde Mylke, & draw hem þorw a cloþe; þen take gode Spycys, & caste þer-to; take Perys, seþe hem & pare hem, & do a-way þe core, & bray hem in a mortere, & caste to þe oþer; take gode Wyne, & Blake Sugre or Hony, & caste þer-to a lytil, & let it boyle in þere; & whan þow dressyst yn, take Maces & Clowes, Quybiblys & Graynys, & caste a-boue.

_Cxxii. A rede Morreye._—Take Molberys, and wrynge a gode hepe of hem þorw a cloþe; nym Vele, hew it & grynd it smal, & caste þer-to; nym gode Spycery [an] Sugre, & caste þer-to; take Wastilbrede & grate it, & þolkys

1 leaf 22.  
2 MS. Fysshe (¿ intentionally).  
3 ? meaning.  
4 If. 22 bk.
of Eyroun, & lye it vppe þer-withe, & caste gode poudre of Spycery þer-an a-bouen; & þan serue it forth.

.Cxxiiij. Strawberrye.—Take Strawberryes, & waysshe hem in tyme of þere in gode red wyne; þan strayne þorwe a clofe, & do hem in a potte with gode Almaunde mylke, a-lay it with Amyndoun oþer with þe flowre of Rys, & make it chargeaunt and lat it boyle, and do þer-in Roysonys of coraunce, Safroun, Þepir, Sugre grete plente, poudre Gyngere, Canel, Galyngeale; poynte it with Vyenegre, & a lytil whyte grece put þer-to;* coloure it with Alkenade, & droppe it a-bowte, plante it with þe graynyss of Pome-garnad, & þan serue it forth.

.Cxxiiiij. Chryroun.—Take Chyrrys,1 & pike out þe stonys, waysshe hem clene in wyne, þan wryng hem þorw a clofe, & do it on a potte, & do þer-to whyte grece a quantyte, & a partye of Floure of Rys, & make it chargeaunt; do þer-to hwyte Hony or Sugre, poynite it with Venegre; A-force it with stronge poudre of Canelle & of Galyngeale, & a-lye it with a grete porcyoun of ȝolkys of Eyroun;

.Cxxv. Vyollette.—Take Flourys of Vyolte, boyle hem, presse hem, bray hem smal, temper hem vppe with Almaunde mylke, or gode Cowe Mylke, a-lye it with Amyndoun or Floure of Rys; take Sugre y-now, an putte þer-to, or hony in defaute; coloure it with þe same þat þe flowrys be on y-peyntid a-boue.

.Cxxvij. Rede Rose.—Take þe same, saue a-lye it with þe ȝolkys of eyroun, & forþer-more as vyolte.

.Cxxvij. Prymerose.—Ryþ as vyollette.

.Cxxvijij. Flowrys of hawporn.2—In þe same maner as vyolte.

3.Cxxix. A potage on a Fysdaye.—Take an sethe an .ij. or .iij. Applys y-p[ar]ede,4 & strayne hem þorw a straynoure, & Floure of Rys þer-withe; þan take þat whyte Wyne, & strayne it with-alle; þan loke þat it be nowt y-bounde to moche with þe Floure of Rys, þan ṭif it a-boyle; þen caste þer-to Saunderys & Safroun, & loke it be mabrylle;5 þan take Roysonys of corauns, & caste þer-on, & Almaundys y-schredyd þer-on y-nowe; & mynce Datys Smale, & caste þer-on, & a lytil Hony to make it dowceet, or ellys Sugre; þenne caste þer-to Maces & Clowys, Þepir, Canelle, Gyngere, & oþer spycery y-now; þen take Perys, & sethe hem a lytil; þen reke hem on þe colys þey ben tendyr; þan smale schrede hem rounde; & a lytil or þou serue it in, þrow hem on þe potage, & so serue hem in almost flatte, noþ Fullyche.

.Cxxx. Brewes in Lentyn.—Take a fewe Fygys, & seþe hem & draw hem

1 MS. Chyrjis. 2 MS. Hawiorn. 3 leaf 23. 4 MS. y-pede. 5 i.e. variegated.
Porw a straynoure with Wyne; þen putte þer-to a lytil Hony; þen toste Brede, & Salte it; & so broune & rennyng as Brwes, serue hem in, & straw puder Canelle y-now þer-on atte þe dressoure, & serue it forth.

.Cxxxj. A potage colde.—Take Wyne, & drawe a gode þikke Milke of Almaundys with Wyne, iif þou mayste; þen putte yt on a potte, caste þer-to Puder Canelle & Gygere & Saffroun; þen lat it boyle, & do it on a côle; & iif þou wolt, late hym ben in dyuers colourys, þat on whyte with-owte Spyses, & þat ofer yelow with Spicerye.

.Cxxxij. Sauke ¹ Sarsoun.—Take Almaundys, & blauarche hem, & frye hem in oyle ofer in grece, þan bray hem in a Mortere, & tempere hem with gode Almaunde mylke, & gode Wyne, & þen þe þrydde perty schal ben Sugre; & iif it be noñ þikke y-nowe, a-lye it with Alkenade, & Florche² it a-bouyn with Pome-garned, ³ & messe it; serue it forth.

.Cxxxijj. Rapeye.—Take Pykys or Tenchys, ofer freysshë Fysshe, & frye it in Oyle; þen nyme crustys of whyte brede, & Raysonys & Canelle, an bray it wyl in a mortere, & temper it vppe wyth gode wyne; þen colore it with Canelle, or a litil Saffroun: þan boyle it, & caste in hol Clowys & Quybibes, & do þe Fysshe in a dysse, & þan serue forth.

.Cxxxiiiij. Apple Moyle.—Nym Rys, an bray hem wyl, & temper hem with Almaunde mylke, & boyle it; & take Applys, & pars hem, an smal screde hem in mossellys; þrow on sugre y-now, & colore it with Saffroun, & caste þer-to gode pounder, & serue f[orth].

.Cxxxv. Applade Ryalle.—Take Applys, & se þe hem tylle þey ben tendyr, & þan lat hem kele; þen draw hem þorw a straynour; & on flesshë day caste þer-to gode fatte broþe of freysshë beef, an whyte grece, & Sugre, & Saffroun, & gode pounder; & in a Fysshe day, take Almaunde mylke, & oyle of Oylff, & draw þer-vppe with-al a gode pounder, & serue forth. An for nede, draw it vppe with Wyne, & a lytil hony put þer-to for to make it þan dowcet; & serue it forth.

.Cxxxvj. A potage of Roysons.—Take Raysonys, & do a-way þe kyrnellys; & take a part of Applys, & do a-way þe corys, & þe pare,⁴ & bray hem in a mortere, & temper hem with Almande Mylke, & melle hem with flowre of Rys, þat it be clene chargeaut, & straw vppe-on pounder of Galyangale & of Gygere, & serue it forth.

.Cxxxvjij. Chykons in dropeye.—They schul ben fayre y-boylid in fayre watere tyl þey ben y-now, þen take hem fyrst, & choppe hem smal: & whan

¹ Sauce. ² Flourish; garnish. ³ if. 23 bk. ⁴ f. peel.
COOKERY BOOK. I. HARLEIAN MS. 279. POTAGE DYVERS. 31

†ey ben y-now, tempere vppe a gode Almaunde mylke of †e same, & with Wyne: a-lye it with Amyndon, ōper with †floure of Rys: †en take fayne freysshe greece, & putte Alkenade †er-to, & gader his colouru †er-of, & ley †e quarterys .v. or .vj. in a dysshe, as it wole come a-bowte, & Salt it atte †e dressoure, sprynge with a ōfejer or .ij. here & ōjer a-bowte †e dysshe; & iif †ou lyst, put †er-on pounder of Gyngere, but no†t a-boue, but in †e potage, & †an serue forth.

.Cxxxviiij. Pumpes.—Take an sethe a gode gobet of Porke, & no†t to lene, as tendyr as †ou may; †an take hem vppe & choppe hem as smal as †ou may; †an take clowes & Maces, & choppe forth with-alle, & Also choppe forth with Roysonyys of corauce; †an take hem & rolle hem as round as †ou may, lyke to smale pelettys, a .ij. inches a-bowte, †an ley hem on a dysshe be hem selue; †an make a gode Almaunde mylke, & a-lye it with †floure of Rys, & lat it boyle wyl, but loke †at it be clene reannyng; & at †e dressoure, ley .v. pompys in a dysshe, & pore †jin potage †er-on. An iif †ou wolt, sette on enery pompe a flos campy ² flour, & a-boue straw on Sugre y-now, & Maces: & serue hem forth. And sum men make je pellettys of vele or Beef, but porke ys beste & fayrest.

.Cxxxix. Caudel Ferry departyd with a blamanger.—Take Fleysshe of Capoun, or of Porke, & hakke hem smal, & do it in a mortere an bray it wyl, & temper it vppe with capoun broфе †at it be wyl chargeaunt; †an nym mylke of Almaundys, take †olkys of eyroun, & Safroun, & melle hem to-gederys †at it be selow, & do †er-to pounder Canelle, & styke †er-on Clowis, Maces, & Quybabis, & serue f[orth].

.Cxl. Egredounceye.—Take Porke or Beef, weheffer †e lykey, & leche it ūinne ūwertes; †en broyle it broun a litel, & ŧen mynce it lyke Venyson; choppe it in sewe, ŧen caste it in ¹a potte & do ŧer-to Freyssh brothe; take Erbis, Oynonyys, Percely & Sawge, & o†er gode erbis, ŧen lye it vppe with Brede; take Pepir & Safroun, pounder Canel, Vynegré, or Eysel Wyne, Broфе an Salt, & let ŧet ³ boyle to-gederys, tylle ŧey ben y-now, & †an serue it forth renny[n]g.

.Cxlj. Noteye.—Take a gret porcyoun of Haselle leuys, & grynd in a morter as smal as †ou may, whyl †at †ey ben ţonge; take †an, & draw vppe a ŏrift Mylke of Almaundys y-blaunchyd, & temper it with Freysshe broфе; wryng out clene †e Ius of ŧe leuys; take Fleysshe of Porke or of Capoun, & grynd it smal, & temper it vppe with ŧe mylke, & caste it in a potte, & ŧe Ius ŧer-to,

---

¹ leaf 24. ² ? field-flower. ³ MS. ūwerte. ⁴ cf. 24 bk. ⁵ It.
do it ouer þe fyre & late it boyle; take flour of Rys, & a-lye it; take & caste Sugre y-now þer-to, & Vynegre a quantyte, & poudre Gyngere, & Safroun it wel, & Salt; take smal notys, & breke hem; take þe kyrnelys, & make hem whyte, & frye hem vppe in grece; plante þer-with þin mete & servue forth.

.Cxlij. Vyande Ryalle.—Nyme gode Mylke of Almaundys, & do it in a potte, & sette it ouer þe fyre, & styre it tyl it boyle almost; þen take flour of Rys & of þe selue Mylke, an draw þi porwe a straynoure, & so þer-wit a-lye it tylle it be Chargeaunte, & stere it faste þat it crouste noþt; þen take [gap in MS.] owte of grece, & caste it þorw a Skymoure, & colour þat Sewe þer-with; þan take Sugre in confyte, & caste in y-now; sesyn it with Salt & ley þre lechys in a dysshe, & caste Aneys in confyte þer-on, & þanne servue forth.


.Cxliiiij. Schyconys with þe bruesse.—Take halfe a dosyn Chyzonys, & putte hem in-to a potte; þen putte þer-to a gode gobet of freysshe Beef, & lat hem boyle wyl; putte þer-to Percely, Sawge leuys, Saueray, noþt to smal hakkyd; putte þer-to Safron y-now; þen kytte þin Brewes, & skalde hem with þe same brope; Salt it wyl; & but þou haue Beef, take Motouw, but fyrste Stuffe þin chebons in þis wyse: take & seþe hard Eyroun, & take þe ȝolkys & choppe hem smal, & choppe þer-to Clowys, Maces, Hole Pepir, & Stuffe þin chekonys with-al; Also put hole gobettys & marye with ynne; Also þen dresse hem as a pertryche, & fayre colore hem, & ley vppe-on þis browes, & servue in with Bakoun.

.Cxlv. Blaunche Perreye.—Take Pesyn, & waysshe hem clene, & þen take a gode quantyte of fyne leye, & putte it on a potte, & a lytil water þer-to; & whan þe ley is seþin hot, caste þe Pesyn þer-to, & þer late hem soke a gode whyle; þen take a quantyte of wollen clope, & rubbe hem, & þe holys² wyl a-way; þenne take a seve or a wheterydoun, & ley þin pesyn þer-on, & go to þe water, & waysshe hem clene a-way þe holys, þen putte hem in a potte, & þey wyl alle to-falle with a lytil boylingne, to pereye, saue þe whyte Pepyn is þer-in, & þat is a gode syþ; þen Salt hem, & servue hem forth.

¹ leaf 25. ² Hulls, shucks.
CXLV. Ry\textsuperscript{th} so Caboges\textsuperscript{1} Ben seruyd, saue men sayn it is gode Also to ley hem in a bagge ouerny\textsuperscript{th} in rennyng streme of watere, & a-morwe sette vppe watere, & when \(\text{pe} \) water is skaldyng hot, \(\text{frow} \) hem \(\text{per-to} \), & hoole hem in \(\text{pere} \) wyse be-forsayd, & serue forth.

\textsuperscript{2}CXLVII. Brwses in lentyn.—Take Water \& let boyle, and draw a lyer \(\text{per-to} \) of Brede, of \(\text{pe} \) cromys, with wyne y-now; lete alle ben wyne almost; \(\text{jen} \) put \(\text{per-to} \) hony a gode quantyte, \(\text{hat} \) it may ben dowcet, \(\text{jan} \) putte pouder Pepir \(\text{per-to} \), Clowys, Maces, and Saunderys, \& Salt, \& skalde \(\text{jin}^{3} \) brewes tender, \& serue f[orth].

CXLVIII. Whyte Pesyn in grauey.—Take Whyte Pesyn, \& hoole hem in \(\text{pe} \) maner as men don Caboges, or blanche perry; \(\text{jan} \) sethe hem with Almaunde mylke vppe, putte \(\text{per-to} \) Sugre y-now, \& fryid Oyonys \& Oyle, \& serue \(\text{f[orth]} \).

CXLIX. A Potage.—Take an sethe a fewe eyrow\textsuperscript{4} in red Wyne; \(\text{jan} \) take \& draw hem \(\text{per-wor} \) a straynoure with a gode mylke of Almaundys; \(\text{jen} \) caste \(\text{per-to} \) Roysony\textsuperscript{5} of Coarance, Dates y-taylid, grete Roysony\textsuperscript{6}, Pynes, pouder Pepir, Sawndry\textsuperscript{7}, Clouys, Maces, Hony y-now, a lytil doucete, \& Salt; \(\text{jan} \) bynde hym vppe flat with a lytyl flowre of Rys, \& let hem ben Red with Saunderys, \& serue hym in flatte; \& \(\text{if} \) \(\text{you} \) wolt, in fleyssh tyme caste vele y-choppid \(\text{per-on} \), not to smale.

Cl. Cawdel out of lente.—Take \& make a gode mylke of Almaundys y-draw vppe with wyne of Red, whyte is beterre; \(\text{if} \) it schal be whyte, \(\text{jan} \) strayne \(\text{folkys} \) of Eyroun \(\text{per-to} \) a fewe. Put \(\text{4} \) \(\text{per-to} \) Sugre \& Salt, but Sugre y-now; \(\text{jen} \) when it begynneth to boyle, sette it out, \& almost flatte; \(\text{serue} \) it then forth, \& euer kepe it as whyte as \(\text{you} \) may, \& at \(\text{pe} \) dressoure droppe Alkenade \(\text{per-on} \), \& \(\text{serue} \) forth; \& \(\text{if} \) \(\text{you} \) wylt haue hym chargeaunt, bynd hym vppe with \(\text{flour} \) [of] Rys, \(\text{ojer} \) with whetyn flowre, it is no fors. And \(\text{if} \) \(\text{you} \) wolt, coloure hym with Safrown, \& straw on pouder y-now, \& Sugre y-now, \& serue f[orth].

Clj. Creme Bastarde.—Take \(\text{pe} \) whyte of Eyroun a grete hepe, \& putte it on a panne ful of Mylke, \& let yt boyle; \(\text{jen} \) sesyn it so with Salt an hony a lytel, \(\text{jen} \) lat hit kele, \& draw it \(\text{perw} \) a straynoure, an take fayre Cowe mylke an draw yt with-all, \& seson it with Sugre, \& loke \(\text{hat} \) it be poynant \& doucet: \& \(\text{serue} \) it forth for a potage, or for a gode Bakyn mete, wheder \(\text{hat} \) \(\text{you} \) wolt.

Clj. Capoun in Salome.—Take a Capoun \& skalde hym, Roste hym, \(\text{jen} \)

\(\text{1 i.e.} \) Cabbages in just the same way. \(\text{2 if. 25 bk.} \) \(\text{3 Thine.} \) \(\text{4 MS. but.} \) \(\text{5 If. 26.} \)
take þikke Almaundes mylke, temper it wyth wyne Whyte óþer Red, take a lysyl Saundersys & a lysyl Safroun, & make it a marbly coloure, & so atte þe dressoure þrow on hym in ye kyouchoun, & þrow þe Mylke a-boue, & þat is most commelyche, & serve forth.

.Cliij. Pompys.—Take Beef, Porke, or Vele, on of hem, & raw, alle to-choppe it atte þe dressoure, þan grynde hem in a morter as smal as þou may, þan caste þer-to Raw þolkys of Eyroun, wyn, an a lysyl whyte [sugre]: caste also þer-to pouder Pepyrr, & Macys, Clowes, Quybibys, pouder Canelle, Synamoun, & Salt, & a lysyl Safroun; þen take & make smale Peletys round y-now, & loke þat þou have a fayre potte of Freysshe brofe of bef or of Capoun, & euer þrow hem þer-on & lette hem sethe tyl þat þey ben y-now; þen take & draw vppe a þryfti mylke of Almaundys, with cold freysshe brofe of Bef, Vele, Moton, óþer Capoun, & a-lye it with fbourne of Rys & with Spycere; & atte þe dressoure ley þes peletys v.v. or v.j. in a dysshe, & þen pore þin sewe aneward,1 & serve in, or ellys make a gode þryfti Syrrype & ley þin2 peletys atte þe dressoure þer-on, & þat is gode seruyse.3

'LECHE VYAUNDEZ.'

.I. Brawn in comfytte.—Take Freysschi Brawn & sethe yt y-now, & pare it & grynde it in a mortere, & temper it with Almand mylke, & draw5 it þorw a straaynoure in-to a potte, & caste þer-to Sugre y-now, & powder of Clowys, & let Boyle; þen take fbourne of Canelle, & pouder of Gyngere; & þen take it out of þe potte, an putte it in a lynen cloþe & presse it, but lat it Boyle so longe in þe potte tylle it be alle þikke; þan take it vppe & presse it on a cloþe, & þen leche it fayre with a knyff, but not to þinne; & þan þif þou wolt, þou myþt take þe Rybbys of þe bore al bare, & chette6 hem enlongys þorw þe lechys, an so serve forth a leche or to in euery dysshe.

.iij. Blaunche Brawen.—Take Freysshe Braun, & mynce hem smal, & take gode þikke mylke of Almaundys y-blaunchydye, & putte alle in-to a potte, & Sugre, & lat Boyle alle to-gederys tyl it be ryst styffe; þen caste it vppe, & caste it in a fayre cold basyn, & lette it stonde þer-in tyl it be cold; & þen leche .i.j. or .iij. in a dysshe, & serve forth.

.iiij. Pynade.—Take Honý & gode pouder Gyngere, & Galyngele, & Canelle, Pouder pepir, & graynys of parys, & Boyle y-fere; þan take kyrnelys of Pynotys & caste þer-to; & take chyconys y-soþe, & hew hem in greece, &

1 on it. 2 Thine. 3 four blank pages follow.
4 If. 27 bk. 5 MS. dray. 6 Set, see Douce MS. No. 48.
COOKERY BOOK. I. HARLEIAN MS. 279.  LECHE VYAUUNDEZ.  35

caste þer-to, & lat seþe y-fere; & þen lat droppæ þer-of on a knyf; & ðif it cleuynth & weyynth hard, it ys y-now; & þen putte it on a chargære tyl it be cold, & mace1 lechys, & serue with oþer metys; & ðif þou wolt make it in spycery, þen putte non chykonyþ þer-to.

.iiij. Gyngerbrede.—Take a quart of hony, & sethe it, & skeme it clene; take Safroun, pounder Pepir, & þrow þer-on; take gratyd Brede, & make it so chargeaunt2 þat it wol be y-lechyd; þen take pounder Canelle, & straw þer-on y-now; þen make yt3 square, lyke as þou wolt leche yt; take when þou lechyst hyt, an caste Box leves a-bouyn, y-stykyd þer-on, on clowys. And ðif þou wolt haue it Red, colour it with Saunderys y-now.

.v. Leche lumbarde.—Take Datys, an do a-way þe stonyþ, & sethe in swete Wyne; take hem vppe, an grynd hem in a mortere; draw vppe þow a stratynoure with a lytyl whyte Wyne & Sugre, And caste hem on a potte, & lete boyle tylle it be styff; þen take yt vppe, & ley it on a borde; þan take pounder of Gyngere & Canelle, & wryng it, & molde it to-gederys in þin hondys, & make it so styf þat it wolle be lechyd; & ðif it be noþ styf y-nowe, take hard ðolkys of Eyroun & kreme4 þer-on, or ellys grated brede, & make it þicke y-now; þen take clareye, & caste þer-on in maner of a Syruppe, when þou shalt serue it forth.

.vii. Anter maner leche lumbarde.—Take fayre Hony, and clarid þt on þe fyre tylle it wexe hard; þen take hard ðolkys of Eyroun, & kryme4 a gode quantify þer-to, tyl it be styf y-now; an þenne take it vppe, & ley it on a borde; þen take fayre gratyd Brede, & pounder pepir, & molde it to-gederys with þine hondys, tylle it be so styf þat it Wolfe ben lechyd; þan leche it; þen take wyne & pounder Gyngere, Canelle, & a lytil clarfyid hony, & late renne þow a stratynour, & caste þis Syrropp þer-on, when þou shalt serue it out, instede of Clerye.

.vij. Soupes of Salomere.—Take boylid Porke, & hew yt an grynd it; þen take cowe Mylke, & Eyroun y-swonge, & Safroun, & mynce Percely bladys, & caste þer-to, & let boyle alle y-fere; & dresse vppe-on a cloþe, & kerue þer-of smal lechys, & do hem in a dysshe; þen take almaunde mylke & flowre of Rys, & Sugre an Safroun, & boyle it alle y-fere; þen caste þin ⁵ sewe on þin ⁶ lechys, & serue forth alle hote.

⁶.vijii. Lette lardes.—Take kowe mylke, & do þer-to Eyroun y-swonge; þan take ryþ fatte Porke y-sothe, & hew it smalle, & sethe it; take pounder Gyngere, Galyngele, or Pepir; caste þer-to, colour it wyth Safroun, & caste

1 A. make.  2 stiff.  3 If. 28.  4 Crimme; crumble.  5 Thine.  6 If. 28 bk.
all þese to-gederys, & boyle it, & gadre þe croaddes to hepe with-al; þen take vppe þe croaddys to hepe with Ale, & presse hem on a clope; þan kerue þer-of lechys, & Roste it on a gredyre, & strawe Sugre y-now alle a-bowte; & ðif þou wolt make þat on syde Rede, an þat oþer ðelow, Take Pannes, & make as I haue sayd, & colour þat on panne with Saunderys, an þat other with Safronne, an ley on a clope to-gederys, þe Rede fyrist on þe clope, an [lat] þe ðelow be abouyn þe Rede, & presse hem to-gederys, & that on syde wol ben rede, & þat oþer ðelow. An ðif þow wolt haua it Motley, take þre pottys, & make letlardys in eche, & colour þat on with Saunderys, & þat oþer wyth Safronne, & þe prydde on a-nother degre, so þat þey ben dyuerse; an when þey boyle, caste al to-gederys in-to on, an stere hem a-bowte with þin hond, & þan presse hem, and he wol be Motley whan he ys lechyd.

.ix. Mange Moleynne.—Take Almaundys, an blauanche hem, an draw þorw a straynoure a þicke mylke in-to an potte; þan take brawn of a Capoun, an hew it smal, an do it in a potte, an lye it with Floure of Rys; an do þer-to whyte greece, & sethe alle to-gederys; & when it is y-sothe, take vppe of þe fyre, & do þer-in Sugre y-now; þen take blaunchyd Almaundys, & frye hem, & ley .ij. lechys on a dysshe, & on every leche prycke .iij. Almaundys; an þan serue it forth.

.x. Vyaynd de leche.—Take whyte Wyne a god quantite, ¹an putte it on a potte; þen putte þer-to raw jolkys of eyroun y-tryd, & pouder of clowys, & pouder canel y-now, an Safroun y-now; þan lat it boyle tyl it be ryþh chargeauté, an þen sette it doun; & take an sette ouer a panne of cowe milke, & þrow Saunderys y-nowe þer-on; þen make a styf poshote² of Ale; þen take þe croaddys, an lat it honge on a pyn in a clope, an lat it cleue euer þere-co;³ þen take þe cawdel forsayd, & melle hem to-gederys in a clope, with þe poshotte;² þen put þer-on Sugre, Canel, pouder Gyngere y-now; presse hem vp sware,¹ an leche it, & serue it forth.

.xj. Vyaynd leche.—Take cowe Mylke, & set it ouer þe fyre, & þrow þer-on Saunderys, & make a styf poshotte of Ale; þan hang þe croaddys þer-of in a pynne, in a fayre clope, & lat it ouer-renne; þan take it & put hony þer-to, & melle it y-fere; þen feche þe croaddys of þe deye,⁴ & melle hem to-gederys, & lay it on a cheseaftte or it be torne, .iij. fold or iiiij. fold, in lynen clope, & salt it, & leche it; & þanne serue it forth.

.xij. Vyaynd leche.—Take Eyroun, þe whyte & þe jolke, and caste hem in a morter, an breke hem wyl; þan take cowe mylke & caste þer-to, & mengé

¹ If. 29. ² Posset. ³ Throughout?. ⁴ Square. ⁵ Dairymaid.
hem wyl to-gederys; þan put al in a panne, & lat boyle; & with ale make it to a poshotte; þen hange þe croddys in a pynne, & let it ouer-renne; melle þe croddys with hony; þen take þe bladys of Barlyche, or of Percely, & stampe hem, & wrynge þorw a cloþe; & so alle þe grene, melle it a-mong þe croddys; þenne take þe cruddys þat comen fro þe deye, melle hem to-gederys, presse hem, & serue hem forth; an þe coloure wyl ben þan Motley.

.xiiij. Vyaund leche.—Take a gode quantyte of Brawn, an Hony, & a lytil brede, & let sethe to-gederys pounder Pepir, Clowys, 1 Maces, an Safroun, & draw it þorwe a straynoure, & chafe it a litel, & caste it in fayre dysshis, an let it kele, & þan servys f[orth].

.xiiiij. Vyaunde leche.—Take Hony a gode quantyte; þen take pounder Pepir, & Safroun, & Canel, & caste þer-to; & þen caste it on a dysshe, & let it kele, & serue forth.

.xv. Storioun 2 leche.—Take an howe 3 of vele, & let boyle, butte fyrst late hym ben stepid .ij. or .iiij. owrys in clene Water to soke out þe blode, & when it is tender y-sothe, take hym vppe as fast as þou may; þan take harde þol wys of Eyroun redy sothe, & caste also þer-to, & pounder Pepir y-now, & also choppe a-mong þe þynes 4 of þe fete clene y-pikyd, & a lytil Salt, nowt to moche, & presse hem on a clowte tyl a-morwe 4; þan leche it, & lay hem in dysshis, an pore þer-[on] a quantyte of Venegre, & Pepir, & Percely, & Oynons smal mencyd, & serue forth.

.xvj. Chare de wardoun leche.—Take Perys, & seþe ham, & Pike ham & stampe ham, & draw hem þorw a straynoure, & lye it with Bastard; þen caste hem in-to a potte, & Safroun with-al, and boyle with Maces, Clowes, pounder Canel, Quibibes, & 5 a litel pounder Pepir, & Rolle hem vppe with Brede, þe cromes with-in þin hondys, & serue forth.

.xvij. [Vyaund leche].—Take calves fete an hepe, & lat stepe in cold watere; þen boyle hem smal; þan take þe broþe & gode Milke of Almaundys, & choppe þe Synays 7 in-to þe same milk rythte smal; þan boyle it ouer þe fyre, & coloure it with Saunderys, & put Sugre y-now in-to þe potte; & if þou wolte haue hym of .ij. colour, þan take an coloure but half with Saunderys, & caste þat opere half in a dysshe, & lat it kele; & when it is cold, þen þat is y-coloursyd with Saunderys, het it, & euene 8 melle it hote; caste hem a-bouyn þe opere, & lat kele, an þan serue forth. Than take Sugre, a quantyte 9 of swete Wyne, & Blaunche pounder þer-on, & make Sawce þer-of; And so colde, ley it in þe dysshis, be-helyd, 10 & serue f[orth].

1 If. 29 bk. 2 Sturgeon. 3 Hock. 4 Sinews. 5 To-morrow.
6 M.S. & an. 7 Sinews. 8 Euënly. 9 If. 30. 10 Covered.
Vyaund leche.—Take a Teneche, an steue hym in a potte with Wyne; when he is y-now, pyke owt þe bonys, take an stamphe hem in a morter; þen take a lytil of þicke Almaunde mylke, & putte þer-to; þen take hem vppe, & putte hem in þe broþe forsayde, þat it was y-soþe in, & þat y-straynig; caste þer-to Maces, Clowes, poudor Pepir, & Poudor Canelle; þan caste Safron þer-to; þen caste him in a dysshe, & lat hem kele; þen put Vynegr^, poudor Gyngere, Canel y-now in ye botmond¹ þer-of, vnneþe y-helyd.²

Pome dorres.—Take Fyllettys of Raw porke, & grynþ hem wyl; do Salt [and] poudor Pepir þer-to; þan take þe Whyte of the Eyroun [and] þrow þer-to, & make hem so hard þat þey mow ben Rosted on a Spete; make hem round as an Appil: make fyre with-owte smoke; þen take Almaunde mylke, & y-bontyd³ flour, do hem to-gederys; take Sugre, & putte in þin⁴ bature; þen dore hem with sum grene þing, þer-cely or þolkys of Eyroun, to-geder, þat þey ben grene; & be wyl war þat þey ben nowt Browne; & sum men boyle hem in freysshe broþ or þey ben spetid; & whan þey ben so boylid, þen þey must ben sette an kelid, & þan Spete hem, & dore hem with þolkys of Eyroun y-mengy with þe Ius of haselle leuys.

Yrchouns.—Take Piggis mawys, & skalde hem wel; take groundyn Porke, & knede it with Spicerye, with poudor Gyngere, & Salt & Sugre; do it on þe mawe, but fille it nowt to fulle; þen sewe hem with a fayre þrede, & putte hem in a Spete as men don piggys; take blaunchid Almaundys, & kerf hem long, smal, & scharpe, & frye hem in grece & sugre; take a litel prycke, & prykke þe yrchons, An putte in þe holes þe Almaundys, every hole half, & eche fro oþer; ley hem þen to þe fyre; when þey ben rostid, dore hem sum wyth ⁵ Whete Flowre, & mylke of Almaundys, sum grene, sum grene, sum Blake with Blode, & lat hem nowt browne to moche, & s[erue] f[orth].

An Entrayle.—Take a chepis wombe; take Polettys y-rostyd, & hew hem; þen take Porke, chese, & Spicery, & do it on a morter, & grundy alle y-ferè; þen take it vppe with Eyroun y-swonge, & do in þe wombe, & Salt, & seþe hem tyl he be y-nowe, & serue forth.

For to make floure Rys.—Take Rys, an lese hem clene; þen drow hem wyl in þe Sonne, þat þey ben drye; þan bray hem smal y-now; & þerow a crees bunte syfte hem, & for defaute of a bonte, take a Renge.⁶

Pome-Garnez.—Take lene Raw Porke, & lene raw Flesse of hennys, & raw eyroun, & rent þe flesse fro þe bonys, & hew it smal; take ¹ Bottom. ² Scarcely covered. ³ Bolted, sifted. ⁴ Thine. ⁵ If. 30 bk. ⁶ Ring strainer.
Take pan Salt, Gynger, & Safroun, Salt, Galyngale, ðer-of y-now, & caste it in a mortar, & Bray it smal; take ðan þin fleysshe, & caste it in-to þat morter to þe Spycery, & þat it be wyl y-grounde; þanne make þer-of pelettys, as it were. Applys, be-twene þin hondys; loke þou haue a fayre panne sething ouere þe fyre, & do þer-on þin pelettys, & late hem nowt sethe to swythe, & þan lat hem kele; & whan þey ben cold, þif hem a fayre spete of haselle, & be-twene euery, loke þer be an ynche, & lay hem to þe fyre: & þan make þin baturys, þe on grene, & þat ðer þelow; þe grene of Percely.

1.xxiiij. Waffres.—Take þe Wombe of A luce, & seþe here wyl, & do it on a morter, & tender cheze þer-to, grynde hem y-fere; þan take flouerne an whyte of Eyroun & bete to-gedere, þen take Sugre an pounder of Gynger, & do al to-gedereys, & loke þat þin Eyroun ben hote, & ley þer-on of þin paste, & þan make þin waffrys, & serue yn.

1.xxv. Hagws of a schepe.—Take þe Roppis with þe talour, & parboyle hem; þan hakke hem smal; grynd pepir, & Safroun, & brede, & jolkys of Eyroun, & Raw kreme or swete Mylke: do al to-gedereys, & do in þe grete wombe of þe Schepe, þat is, the mawe; & þan seþe hym an serue forth ynne.

279. Frawnchemyle.—Nym Eyroun with þe whyte, & gratid Brede, & chepis talow. Also grete as dyse; nym Pepir, Safroun, & gryn alle to-gedereys, & do in þe wombe of þe chepe, þat is, þe mawe; & seþe hem wyl, & serue forth.

39. Appraylere.—Take þe fleysshe of þe lene Porke, & seþe it wel: & whan it is soþe, hew it smal; nym þan Safroun, Gynger, Canel, Salt, Galyngale, old cheze, myid Brede, & Bray it smal on a morter; caste þin fleysshe in to þe spicery, & loke þat it be wil y-ground, & temper it vppere with raw Eyroun; þan take a longe Pecher, al a-bowte ouer alle þat it be ransched; þan held out þin grece, & fulle þi Pechir of þin farsure, & take a pese of fayre Canneus, & doble it as moche as þou may ceuyr þe mouþe with-al, & bynd it fast a-bowte þe berde, & caste hym to seþe with þin grete Fleysshe, in lede ðer in Cauderoun, for it be wyl sof þin; take þen vppere þin Pecher, & breke it, an saf þin farsure; & haue a fayre broche, & broche þe porw, & lay it to þe fyre; & þan haue a gode Bature of Spicerye, Safroun, Galyngale, Canel, & ðer-of y-now, & flowre, & gryn smal in a morter, & temper it vp with raw Eyroun, & do þer-to Sugre of Alisaunderr y-now; & euer as it dryvit, baste it with bature, & sette forth in seruycy.

1 If. 31. 2 Guts. 3 Tallow; fat. 4 Crumbed. 5 Thine. 6 Rinsed. 7 Cast. 8 Rim. 9 Alexandria.
.xxviiij. Cokyntryce.—Take a Capoun, & skald hym, & draw hem clene, & smyte hem a-to in þe waste ouerþwart; take a Pigge, & skald hym, & draw hym in þe same maner, & smyte hym also in þe waste; take a nedyl & a þrede, & sewe þe fore partye of the 1Capoun to þe After parti of þe Pygge; & þe fore partye of þe Pigge, to þe hynder partye of þe Capoun, & þan stuffe hem as þou stuffyst a Pigge; putte hem on a spete, & Roste hym: & whan he is y-now, dore hem with jolkys of Eyroun, & pouder Gyngrere & Safroun, þenne wyth þæ Ius of Percely with-owte; & þan serue it forth for a ryal mete.

.xxix. Milke Rostys.—Take swete Mylke, an do it in a panne; take Eyroun with alle þe whyte, & swenge hem, & caste þer-to; colour it with Safroun, & Boyle it so þat it wexe þikke; þan draw it þorrw a straynoure, & nym that leywth, 2 & presse it: & whan it is cold, larde it, & schere on schevres, 3 & roste it on 4 a Gredelle, & serue f[or]th.

.xxx. Alows de Beef or de Motoun.—Take fayre Bef of þe quyschons, 5 & motoun of þe bottes, & kytte in þe maner of Stekys; þan take raw Percely, & Oynonys smal y-scredde, & jolkys of Eyroun soþe hard, & Marow or swette, & hew alle þes to-geder smal; þan caste þer-on poudere of Gyngere & Safroun, & tolle hem to-gederys with þin hond, & lay hem on þe Stekys al a-brode, & caste Salt þer-to; þen rolle to-gederys, & putte hem on a round spete, & roste hem til þey ben y-now; þan lay hem in a dysshe, & pore þer-on Vynegre & a lityl verious, & pouder Pepir þer-on y-now, & Gyngere, & Canelle, & a fewe jolkys of hard Eyroun y-kremyd þer-on; & serue forth.

.xxxj. To make Stekys of venson or bef.—Take Venyson or Bef, & leche & gredyl it vp broun; þen take Vynegre & a litel verious, & a lyttil Wyne, & putte pouder perpir þer-on y-now, & pouder Gyngere; & atte þe dressoure straw on pouder Canelle y-now, þat þe stekys be al y-helid þer-wyth, & but a litel Sawce; & þan serue it forth.

.xxxij. A Siryppe pur vn pestelle.—Take gode Wyne, & a-lye yt 6 with raw jolkys of Eyroun; þan late hem Boyle to-gederys a whyle; þen put pouder Pepir, & þorrw it þer-on; loke þat it be bytyng of Pepir. Take Clowys, macys, Safroun, & caste þer-to; & atte þe dressoure þorrw on þin Sirip on þi pestelle, & kreme hard jolkys of Eyroun þer-to, & serue forht.

.xxxijij. Pygge y-farsyd.—Take raw Eyroun, & draw hem þorrw a straynoure; þan grate fayre brede; take Safroun & Salt, & pouder of Pepir, & Swet of a schepe, & melle alle to-gederys in a fayre bolle; þen broche þin

---

1 Mf. 31 bk. 2 Take what remains. 3 Shivers; thin strips. 4 MS. & on. 5 Cushions. 6 If. 32.
Pygge; then farce hym, & sewe þe hole, & lat hym roste; & þan servue forth.

.xxxiiij. Poddying of Capoun necke.—Take Percely, gysour, & þe leuer of þe herte, & perboyle in fayre water; þan choppe hem smal, & put raw þolks of Eyroun .ij. or .iij. þer-to, & choppe for-wyth. Take Maces & Clowes, & put þer-to, & Safroun, & a lytil poudre Pepir, & Salt; & fille hym vppe & sew hym, & lay him a-long on þe capon Bakke, & prycke hym þer-on, & roste hym, & servue f[orth].

.xxxv. Capoun or gos farced.—Take Percely, & Swynys grece, or Sewet of a schepe, & parboyle hem to-gederys til þey ben tendyr; þan take harde þolks of Eyroun, & choppe for-wyth; caste þer-to Poudre Pepir, Gyngere, Canel, Safroun, & Salt, & grapis in tyme of jere, & clowys y-nowe; & for defawe of grapis, Oynons, fyrst wil y-boylid, & afterward alle to-choppyd, & so staffe hym & roste hym, & servue hym forth. And jif þe lust, take a litil Porke y-sode, & al to-choppe hit smal a-mong þat oþer; for it wol be þe better, & namely ¹ for þe Capoun.

.xxxvj. Pokerounce.—Take Hony, & caste it in a potte tyl it wexe chargeaunt y-now; take & skeme it clene. Take Gyngere, Canel, & Galyn-gale, & caste þer-to; take whyte Brede, & kytte to trenchours,² & toste ham; take þin paste whyle it is hot, & sprede it vppe-³ on þin trenchourys with a spone, & plante it with Pynes, & servue f[ orth].

.xxxvij. Sauoge.—Take Pigis fete clene y-pekyd; þan tak Freysshe broðe of Bef, & draw mylke of Almaundys, & þe Piggys þer-in; þen mence Sawge; þan grynd hym smal, & draw owt þe Ius þorw a straynoure; þan take clo wys y-now, & do þer-in poudre Gyngere, & Canelle, Galyn-gale, Vyngre, & Sugre y-now; Salt it þan, & þanne servue forth.

.xxxviii. A Kyde a-Forsyde.—Take a pigge, & make hym clene, and Skynne hym, & Fylle it ful of suche mete as þou dost a capoun; þan take þe fleysshe, & vntrusse hym on a spete, in þe maner of a kede, & roste hym; & endore hym with þolks of Eyroun as an kede, & þan servue forth.

.xxxix. Eyroun in lentyn.—Take Eyroun, & blow owt þat ys with-ynde atte oþer ende; þan waysshe þe schulle clene in warme Water; þan take gode mylke of Almaundys, & sette it on þe fyre; þan take a fayre canvas, & pore þe mylke þer-on, & lat renne owt þe water; þen take it owt on þe cloþe, & gader it to-gedere with a platere; þen putte sugre y-now þer-to; þan take þe halvyndele, & colour it with Safroun, a lytil, & do þer-to poudre Canelle;

¹ MS. a namely. ² two trenchers, big slices. ³ If. 32 bk.
...but fylle it vppe with þe whyte; but not to fulle, for goyng ouer; þan sette it in þe fyre & roste it, & serve f[orth].

.xli. Puddying of purpaysse.—Take þe Blode of hym, & þe greeke of hym self, & Ote-mele, & Salt, & Pepir, & Gyngere, & melle þese to-gederys wel, & þan putte þis in þe Gutte of þe purpays, & þan lat it seþe esyli, & not hard, a good whyllys; & þan take hym vppe, & broyle hym a lytil, & þan serve f[orth].

.xlii. Raynolle;—Nym sode Porke & chese, & seþe y-fere, & caste þer-to gode poudre Pepir, Cannelle, Gyngere, Clowes, Mac[e]; 1 an close þin comade in dow, & frye it in freysshe greece ryt wel; an þanne serve it forth.

.xliii. Froyse in lentynne.—Take Fygis & Roysonisys, & grynde hem in a mortere, & draw vppe with kreme of Almaundys; þan take Rys þorw a clope; þan take þe Luce, an þe Preate, & þe Schrympe, & seþe hem, & do a-way þe bonys, & þe nedys, & grynde hem in an Mortere, & draw hym vppe with þe creme of þe Almoundys; þen take Rys, & do hem on a potte ouer þe fyre, Whan þey ben elene, with a lytil Watere, late hem seþe til þey ben drye, & þat þey schorge; þan take & hew on a borde, & do þer-to; þen take Sugre, & Saffroun a goode quantyte, & gode poudre, & caste þer-to, & boyle it y-fere, & frye it in oyle, & make þer-of a Froyse, & serve f[orth].

.xliii. Payn pur-dew.—Take fayre ðolkys of Eyroun, & trye hem fro þe whyte, & draw hem þorw a straynoure, & take Salt and caste þer-to; þan take fayre brede, & kytte it as tround; rounde; þan take fayre Boter þat is claryfiyd, or ellys fayre Freysshe greece, & putte it on a potte, & make it hote; þan take & wete wyl þin trounde; in þe ðolkys, & putte hem in þe panne, an so frye hem vppe; but ware of cleuyng to the panne; & whan it is fryid, ley hem on a dysshe, & ley Sugre y-nowe þer-on, & þanne serve it forht.

.xliii. Meselade.2—Take Eyroun, þe ðolkys an þe whyte to-gedere, & draw hem þorw a straynoure; & þan take a litil Botere, & caste in a fayre frying panne; & whan þe boter is hot, take þe drawyn Eyroun, & caste þer-to; þan take a Sawcere, an gadre þe Eyroun to-gedere in þe panne, as it were þe brede of a pewter dysshe; & þan take fayre pece; of Brede, þe mountance of a mosselle of Brede, vppe-on þe Eyroun, & turne þan [thy] 3 brede downward in þe panne; þanne 4 take it of þe panne, & caste fayre whyte

1 ff. 33.  2 See Malesade in Douce MS.  3 Added from A.  4 ff. 33 bk.
Sugre þer-to, & serue forth; an to euer y good meslade take a þowsand Eyroun or mo.

.xliv. Brawune frye;—Take Brawune, & kyttet it þinne; þan take þe þolkys of Eyroun, & sum of þe whyte þer-with; þan take mengyd Flowre, an draw þe Eyroun þorw a straynoure; þen take a gode quantyte of Sugre, Sæferoun, & Salt, & caste þer-to, & take a fayre panne with Freyssche gres, & set ouer þe fyre; & whan þe greece is hote, take þe Brawn, an putte in bature, & turne it wyl þer-yn, an þan putte it on þe panne with þe greece, & late frye to-gederys a lytil whyle; þan take it vppe in-to a fayre dyssche, & caste Sugre þer-on, & þan serue forth.

.xlv. Longe Fretoure.—Take Milke, an make fayre croddes þer-of, in þe maner of a chese al tendyr; þan take owt þe whey as clene as þou may, & putte it on a bolle; þan take þolkys of Eyroun & Ale, & menge floure, & cast þer-to, a gode quantyte, & draw it þorw a straynoure in-to a fayre vesselle; þan take a panne with fayre greece, & hete it on þe fyre, but lat it nowt boyle, & þan ley þin creme a-brode; þan take a knyff, & kyttet a quantyte þer-of fro þe borde in-to þe panne, & efte a-noþer, & let it frye; & whan it is brownne, take it vppe in-to a fayre dyssche, and caste Sugre y-now þer-on, & serue forth.

.xlvij. Rapeye.—Take dow, & make þer-of a þinne kake; þanne take Fygys & raysonys smal y-grounde, & temper hem with Almaunde Milke; take ponder of Pepir, & of Galyngale, Clowes, & menge to-gederys, & ley on þin kake a-long as bene koddys, & ouer-caste þin kake to-gederys, & dewte on þe eggys, an frye in Oyle, & serue forth.

.xlvij. Ryscheuys in lente.—Take Fygys & sethe hem uppe in Ale; þan take whan þey ben tendyr, & bray hem smal on a Mortere; 1 þan take Almanundys, & schrede hem þer-to smal; take Perys, & schrede hem þer-to; take datys, & schrede hem þer-to; & nym Milwel or lenge, þat is wel y-wateryd, & tese þer-to; þan make þin farsure, & rolle a-long in þin hond, & ley hem in flowre; þan make þin bature with ale & Floure, & frye hem vppe brown in Oyle; ryzt so, make round-lyke Fretourys in þe maner be-for-sayd, & frye hem vppe, & þat ben y-clepid Ragons, & þanne serue hem forth.

.xlix. Hanoney.—Take an draw þe Whyte & þe þolkys of þe Eyroun þorw a straynoure; þan take Oynonys, & schrede hem smal; þan take fayre Boter or greece, & vnneþe kyuer þe panne þer-with, an frye þe Oynonys, & þan caste þe Eyroun in þe panne, & breke þe Eyrouns & þe Oynonys to-gederys;

1 leaf 34
an þan lat hem frye to-gederys a litel whyle; þan take hem vp, an serue forth alle to-broke to-gederys on a fayre dyssche.

1. Hagas de Almaynne.—Take Fayre Eyroun, þe yolke & þe Whyte, & draw hem þorw a straynowr; þan take Fayre Percely, & parboyle it in a potte with boyling broþe; þan take þe jolkys of Eyroun hard y-sothe, & hew þe jolkys & þe Percely smal to-gederys; þan take Sugre, pouder Gyngere, Salt, & caste þer-to; þan take merow, & putte it on a straynounrys ende, & lat hange in-to a boyling potte; & parboyle it, & take it vppe, & let it kele, & þan kynte it in smal pecys; þan take þe drawyn Eyroun, & put hem in a panne al a-brode, & vnneþe ony grece in þe panne, & cowche ye jolkys & þe Percely þer-on in þe panne, & þan cowche of þe Marow pecys þer-on, & þan fold vppe eche kake by-neþe eche corner in .iiiij. square, as platte, and turne it on þe panne oneþ; let lye a litel whyle; þan take it vp & serue f[orth].

1lj. Cryspeþ.—Take Whyte of Eyroun, Mylke, & Floure, & a lytel Berme, & bete it to-gederys, & draw it þorw a straynowre, so þat it be renneng, & not to styf, & caste Sugre þer-to, & Salt; þanne take a chafer ful of freysshe grece boyling, & put þin hond in þe Bature, & lat þin bature renne down by þin fyngerys in-to þe chaferre; & whan it is rokke to-gedere on þe chaferre, & is y-now, take & nym a skymer, & take it vp, & lat al þe grece renne owt, & put it on a fayre dyssche, & cast þer-on Sugre y-now, & serue forth.

1lij. Ryschewys of Marow.—Take fayre Flowre & raw jolkys of Eyroun, & Sugre, & Salt, & pouder of Gyngere, & Safroun, & make fayre cakes; & þan take marow, Sugre, & pouder of Gyngere, & ley it on þin cake, & fold hem to-gederys, & kytte hem in þe maner of Rysschewes, & frye hem in freysshe grece, & þanne serue forth.

1liij. Lesynges de chare.—Take fayre Buttys of Porke; hewe hem, & grynd hem, & caste þer-to Raw jolkys of Eyroun, & þen putte it in-to a fayre Vesselle; & take Roysonys of corauns, & dates myneyd, & pouder of Gyngere, Pepir, & Safroun, & Sugre, an melle all þes to-gederys; & make fayre past of Sugre & Safroun, & Salt; temper þer-in, & make .ij. fayre flat cakys þer-of, & lay þe stuf þer-on al a-brode on þe cake al flat; & þan take þat oþer cake, & lay hym al a-brode þer-on; & þan kytte [the] cakys þorw with an knyf in maner of lesyngys; & þan make fayre bature of Raw jolkys of Eyroun, Sugre, & Salt, & close þe sydys of þe lesyng; þer-with, & þan frye hem in fayre grece, & serue forth.

1liiiij. Fretoure.—Take whete floure, Ale þest, Safroun, & Salt, & bete 1 leaf 34 bk.
alle to-gederys as πikke as θου schuldist make opher bature in fleyssche tyme; & θαν take fayre Applys, & kut hem in ma'ner of Fretourys, & wete hem in þe bature vp on downne, & frye hem in fayre Oyle, & caste hem in a dyssche; & caste Sugre þer-on, & serue forth.

.lv. Chawettys Fryidde.—Take & make fayre past of flowre & water, Sugre, & Safroun, & Salt; & θαν make fayre round cofyns þer-of; & θαν fylle þin cofyns with þin stuf, & keuere þin cofyns with þe same past, & frye hem in gode Oyle, & serue forth.

.lvj. Tansye.—Take fayre Tansye, & grynd in a morter; θανne take Eyroun, þe ρolkys & þe whyte, & strat[ne] hem þorw a straynoure; & strayne also þe Ius of þe Tansye, & melle to-gederes; & take fayre Freysche grece, & put þer-on ouer þe fyre, tylle it melte; θαν caste þe stuf þer-on, & gadere to-gedere with a Sawcere or a dysshe, as θου wolt it, lasse opher more, & turne it in þe paene; & θαν serue it forth.

.lvij. Froyse out of Lentyn.—Take Eyroun & draw þe ρolkes & þe whyte þorw a straynoure; θαν take fayre Bef or vele, & sethe it tyl it be y-now; θαν hew cold opher hote, & melle to-gederys þe eggys, þe Bef, or vele, & caste þer-to Safroun, & Salt, & powder of Pepir, & melle it to-gederys; θαν take a fayre Frying-panne, & sette it ouer þe fyre, & caste þer-on fayre freyshe grece, & make it hot, & caste þe stuf þer-on, & stere it wel in þe paane tyl it come to-gederys wel; cast on þe paane a dysshe & presse it to-gederys, & turne it onys, & þan serue it forth.

.lviiij. Ryschewys close & Fryez.—Take Fygys, & grynd hem smal in a morter with a lytul Oyle, & grynd with hym clowys & Maces; & θαν take it vppe in-to a vesselle, & cast þer-to Pynez, Saundrys, & Roysonys of Coranne, & moneyd Datys, Poudre Pepir, Canel, Salt, Safroun; ßαν take fyn past of flowre an water, Sugre, Safroun, & Salt, & make fayre cakys þer-of; ßαν rolle þin stuf in þin hond, & couche it in þe cakys, & kyt it, & folde hym as RuscHEYWS, & frye hem vppe in Oyle; and serue forth hote.

.lx. 3 Nese Bekys.—Take Fygys & grynd hem wel; ßαν take F[re]ysse 4 Samoun & goode Freyssche Elys wyl y-sothe, & pyke owt þe bonys, & grynd þe FYsche with þe Fygis, & do þer-to powder Gyngere, Cannelle; & take fayre past [of] 5 Flowre, & make fayre cakys ryth þinne, & take of þe fars, & lay on þe cake, & close with a-noþer; þen take a Sawcere, & skoure þe sydis, & close þe cake, & Frye hem wyl in Oyle; & jif þou wolt haue hym

1 leaf 35. 2 leaf 35 bk. 3 ? MS. N or M. 4 MS. FYsche; A. fresshe. 5 of added from A.
partye, colore hym with Safroun, Percely, & Sawnderys; & serue forth for a gode fryid mete.

.lx. Myle; in Rapeye.—Take Fygygys & wasche hem clene, and Boyle hem in wyne, & Grynd hem smal, & draw hem vppe with ye Wyne yat ey were sothyn in; eyn take flowre of Rys, & Wyne, & draw þorw a straynoure, & do þer-to powder Gynger, Canelle, Maceȝ, Quybybeȝ, & þen take Freyssche Samoun, oþe[r] Pike or gode Freyssche Codlyng; seþe it wyl, & pike owt þe bonys; ðan take perys y-coryd, & grynde hem ryþth smal & wyl with þe Fyssehe; ðan take hard þolkys of Eyroun soþin, & Grynd it wyth-al, & do it in-to þin veselle, & take with Sugre & powder Gynger, & meng it with þe farcere 1 wyl, & presse hem to-gederys; þan make a gode bature 2 of Almaunde mylke & Floure, & do þer-in, & frye hem wyl in Oyle, & ley hem yn a dyssche, & pore on þe Sew, & serue forth.

.lxj. Crustse Rolle.—Take frayre smal Flowre of whete; nym Eyroun & breke þer-to, & colore þe past with Safroun; rolle it on a borde also þinne as parchement, rounde a-bowte as 3 an oblye; 4 frye hem, & serue forth; & þus may do in lente, but do away þe Eyroun, & nym mylke of Almaundys, & frye hem in Oyle, & þen serue forth.

.lxij. Chawettys a-forsed.—Take Merybonys & Porke; hew it an Raw þolkys of Eyroun, & melle to-gederys with powder Canelle, Pepir, Gyngere, & Safroun, & Sugre y-now; kyuere hem, frye hem vp in Grece, & serue forth.

.lxiiij. Fretoure owt of lente.—Take Flowre, Milke, & Eyroun, & Grynd Pepir & Safroun, & make þer-of a bature; pare Applys, & ster hem, & frye hem vppe.

.lxiiiij. Towres.—Take & make a gode þikke bature of þolkys of Eyroun, & marow y-now þer-on, powder pepir, Maceȝ, clowes, Safroun, Sugre, & Salt; & þif þou wolt, a litel soþe Porke or vele y-choppid; þer-to take þen þe whyte of Eyroun, & strayne hem in-to a bolle; þan putte a lytil Safroun & Salt to þe whyte, & sette a panne with grece ouer þe frye, & be-war þat þin grece be nowt to hote; þan putte a litel of þe Whyte comade in þe panne, & late flete al a-brode as þou makyst a pancake; þen, whan it is sumwhat styf, ley þin comade of þin Eyroun, þat is to saying, of þe þolkys, in þe myddel, & caste by þe cake round a-bowte, & close hym foure-square, & frye hem vp, & serue hem forth for Soperys in Somere. 5

1 Farcure; stuffing.
2 MS. a gode a bature gode.
3 leaf 36.
4 Oble, sacramental wafer.
5 four pages and a quarter blank here in the MS.
HERE BEGYNNYTH DUYERSE BAKE METIS.

I. Tartes de chare.—Take Freyssche Porke, & hew it, & grynd it on a mortere; & take it vppe in-to a fayre vesselle; & take þe whyte an þe jolkys of Eyroun, & strayne into a Vesselle þorw a straynoure, & tempere þin Porke þer-with; þan take Pynez, Roysonyss of Coraunce, & frye hem in freysshe greece, & caste þer-to poudor Pepir, & Gyngere, Canelle, Sugre, Safroun, & Salt, & caste þer-to, & do it on a cofynne, & plante þin cofynne a-boue with Pyne, & kyt Datys, & gret Roysonyss, & smal byrdys, or ellys hard jolkys of Eyroun; & þif þou take byrdys, frye hem on a lytel greece or þow putte hem on þin cofynne, & endore with þolkys of Eyroun, & Safroun, & lat bake til it be y-now, & serue forth.

ij. A-noþer manere.—Take Fygys, Roysonyss, & Porke, & a lytel brede y-ground y-fere; take hym vppe, & put Pepir y-now þer-to, & Mace, Clowys, & make þin cofyn, & putte þin comade þer-on.

iii. A-noþer manere.—Tak fayre porke y-broylaid, & grynd it smal with þolkys of Eyroun; þan take Pepir, Gyngere, & grynd it smal, & melle it with-al, & a lytel hony, & florysche þin cofyns with-yinne & with-owte, & hele hem with þin ledys, 2 & late hem bake, & serue forth.

iiij. Daryoles.—Take wyne & Fr[e]ssche broþe, Clowes, Maças, & Marow, & poudor of Gyngere, & Safroun, & let al boyle to-gederys, & put þer-to creme, (& þif it be clowtys, draw it þorwe a straynoure,) & þolkys of Eyroun, & melle hem to-gederys, & pore þe licoure þat þe Marow was sóyn yn þer-to; þan make fayre cofyns of fayre past, & put þe Marow þer-yn, & myncé datys, & strawberys in tyme of þere, & put þe cofyns þin þe oyyn, & late hem harde a lytel; þan take hem owt, & put þe licoure þer-to, & late hem bake, & serue f[orth].

v. A-noþer manere.—Take Pike, Almaunde Milke, & boyle yt þikke, & let it kel; þan take Eyroun & chese, & grynd y-fere, & do þer-to; take poudor Sugre & caste þer-to, & put in þin cofyns, & noþt y-helyd, & bake, & serue f[orth].

vj. Tartes of Fyssche.—Take Fygys, & Roysøyynys, & pike an sethe in Wyne; þan take Costardyss, Perys, & pare hem clene, & pike ouþ þe core, & putte hem in a morter with þe frute; þen tak Codlyng or haddok, oþer Elys, & seþe hem & pike owt þe bonys, & grynd alle y-fere, & do þer-to a lytel wyne, & melle to-gederys: an do þer-to Canelle, Clowys, Maçe, Quybibe, 1 if. 37 bk. 2 Lids. 3 leaf 38.
pounder Gyngere, & of Galyngale, & pepir, & Roysonys of coraunce, and colore it with Safroun. When þou makyst þin cofyns, þan take gode fat Ele, & culpe hym, & take owt þe stonys of Datys, & farce hem; & blauanche Almaundys, & caste þer-to; but fyreste frye hem in Oyle, & couche al þis a-mong, & bete þin cofyns with þe ledys, & bake, & serue forth.

.vij. Chawettys.—Take buttys of Vele, & mynec hem small, or Porke, & put on a potte; take Wyne, & caste þer-to pounder of Gyngere, Pepir, & Safroun, & Salt, & a lytel verþous,1 & do hem in a cofyn with þolkys of Eyroun, & kutte Datys & Roysonys of Coraunce, Clowys, Mace, & þen ceure þin cofyn, & lat it bake tyl it be y-now.

.viii. Chawettys.—Take Porke y-sode, & mencyd Datys, and grynd hem small to-gederys; take þolkys of Eyroun, & putte þer-to a gode hepe, & grene chese putte þer-to; & whan it ys small y-now, take Gyngere, Canelle, & melle wyl þi commade þer-with, & put in þin cofyns; þan take þolkys of Eyroun 2hard y-sothe, an kerue hem in two, & ley a-boue, & bake hem; & so noxt y-closyd, serue forth.

.ix. Malmenye Furne;—Take gode Milke of Almaundys, & flowre of Rys, & gode Wyne crete, or þe brawny of a Capoune, oþer of Fesaunte, & Sugre, & pouder Gyngere, & Galyngale, & of Canelle, & boyle y-fere; & make it chargeaunt, & colore it with Alkenade, oþer with Saunderys; & þif it be Red, a-lye it with þolkys of Eyroun; & make small cofyns of dow, & colore hem with-owte, & bake on an ovyn, & colore with-yyne & wyth-oute; þen haue Hony y-boylid hote, & take a dyssche, & wete þin dyssche in þe hony, & with þe wete dyssche ley þe malmenye & þe cofyns; & whan þey ben bake, & þou dressest yn, caste a-boue blauanche pouder, Quybibe ð, mace ð, Gelofre ð; & þanne serue it forth.

.x. Rapeye.—Take Dow, & make þer-of a brede þin cake; þen take Fygys & Roysonys small y-grounde, & fyrst y-sode, An a pece of Milwelle or lenge y-braid with-al; & take pouder of Pepir, Galyngale, Clowe ð, & mence to-gedere, & ley þin comedon þe cake in þe maner of a benecodde, y-rollyd with þin sond; þan ouer-caste thy cake ouer þi comade, as it wol by-clippe hit; & with a sawcere brerde go round as þe comade lyth, & kutte hem, & so he is kut & close with-al, & bake or frye it, & þanne serue it forth.

.xj. Tartes of Frute in lente.—Take Fygys & sethe hem wyl tyl þey ben neyssche; þan bray hem in a morter, & a pece of Milwel þer-with; take ham vppe & caste roysonys of coraunce þer-to; þan take Almaundys & Dates3

1 verjuice. 2 ff. 38 bk. 3 ' & Dates' interlined by a later hand.
COOKERY BOOK. 1. HARLEIAN MS. 279. VYAUNDE FurneZ. 49

y-schred þer-to; þan take pouder of Pepir & meng with-al; þen putte it on þin cofynne, & Safroun þin cofynne a-boue, & opyn hem a-bowte þe myddel; & ouer-cast þe openyng vppon þe lede,1 & bake hym a lytel, & serve f[orth].

2.xij. Vn Vyaund furne; san; noun de char[e].—Take stronge Dow, & make a cake sum dele þicke, & make it tow; þan take lardeʒ of Venysoun, or a bere, or of a Bere, & kurne hem þinne as Fyllettes of Porke, & lay þin lardys square as a chekyr, & ley þer-vppe a tyne y-makyd of Eyroun vppe-on þe tyne; ley þin farsure, y-makyd of Hennys, & of Porke, of Eyroun, & myid brede, & Salt, & chese, yf þou it hast; & þat it be makkyd at .iiiij. tymes. Fyrst make þus þin whyte farsure: gründ in a mortere, Gyngere, Canelle, Galyngeale; take then almaundys & floure of Rys, & a party of Fleysshe, & caste ther-to in a mortere, & gründ ryþth smal, & temper it with Eyroun. þus make þin þelow Farsure: nym Safroun, Gyngere, Canel, Galyngeale, Brede, & a partye of þin Fleyssche, & gründ it smal in þe mortere, & temper it vppe with Eyroun. The fyrde maner schal ben blake: nym Gyngere, Canelle, Galyngeale, Brede, Eyroun, & Old chese; nym þan Perceley, & gründ it smal in a mortere, & wryng it & do it vppe; & do it to þin Fleyssche, & þer-with colour þin fayre partye of Fleyssche, & ley a party of þin Fleyssche on .iiiij. quarterys, but þat þe brede be as þin cake; take þen & ley þer-vppe-on þin Fleyssche, & lay þer-vppe-on a greece; a-boue þin greece ley þi cyvey; nym þin pridde cours of þin Flessche, & lay as brede as þin cake, & þan greece, & þer a-bouyn, a cyvey. ¶ ley þe .iiiij. course of þin Fleyssche on .iiiij. quarterys as brede as þin cake, & þan greece, & þan a-boue, a cyvey. The v. cours of þin Fleyssche, ley as brede as þine cake, & þen greece, & þen aboue, a cyvey. Nym þe .vj. cours, & lay as brede as þin cake, & þan greece, & þan a cyvey. Nym þe .viiij. cours of þe Fleysshe, & lay as brede as þin cake on .iiiij. quarterys, & greece, & þan a cyvey; & a lytel bake hem, & serve forþ.

3.xij. Vn Vyaund furneze san; nom de char[e].—Take flouwre, Almaunde milke, & Safroun, & make þer-of .iiiij. tynez, & frye þi tynez in Oyle; nym þen Almaundys, & draw þer-of mylke ryþ þikke; nym mace, Quybibe, & floure of Rys, Canelle, Galyngeale; take þenne haddok, Creueʒ, Perchys, Tenchej, & seþe; whan þey ben sothyn, take þin fyssche from þe bonys; & bray it ryþ smal withþ þin Spicerye to-gederys, & make þer-of þin farsure. Whan it is y-makyd, deparate it in .iiiij. partyis, þat o partye

1 lid.  2 leaf 39.  3 leaf 39 back.
whyte, fat oþer seelow, þe þrydde grene, þe ferþe blak colore. with Fygys, Roysonys, an Datys; take þe firste cours of þe Fyssche, of al þe .iiiij. cours, & ley on þin cyvey a-bouyn þin Fyssche, in .iiiij. quarterys, as a chekyr, as brode as þin cake, & caste a-bouyn Sugre of Alysaundre, & þer-vppe-on þine tyne. Nym an-oþer cours, & ley on þi .iiiij. quarterys as brode as þin tyne, & þer-vppe-[on] þin Sugre. Nym þe þrydde cours of þin Fyssche, & ley on .iiiij. quarterys, & caste a-boue Sugre, & a tyne. Nym [þe] .iiiij. cours a-cordant to þin oþer, a-þenched1 to-geder, an a-boue a hole as a rose, & cetera.

.xiiiij. Petþ Pernollys.—Take fayre Floure, Safroun, Sugre, & Salt, & make þer-of past; þan make smal cofyns; þen take þolkys of Eyroun, & trye hem fro þe whyte; & lat þe þolkys be al hole, & noþt to-broke, & ley .iiij. or .iiiij. zolkys in a cofyn; & þan take marow of bonys, to or .iiij. gobettys, & cowche in þe cofynn; þan take pouder Gyngere, Sugre, Roysonys of coraunce, & caste a-boue; & þan kyure þin cofyn with þe same past, & bake hem, & frye hem in fayre grece, & serue f[orth].

.xv. Doucete;—Take Creme a gode cupfulle, & put it on a straynoure; þanne take þolkys of Eyroun & put þer-to, & a lytel mylke; þen stratyne it þorw a straynoure in-to a bolle; þen take Sugre y-now, & put þer-to, or ellys hony forde faute2 of Sugre, þan coloure it with Safroun; þan take þin cofyns, & put in þe ovynne lere, & lat hem ben hardyd; þan take a dysshe y-fastenyd on þe pelys ende; & pore þin comade in-to þe dyssche, & fro þe dyssche in-to þe cofyns; & þen þey don a-ryse wel, take hem out, & serue hem forth.

.xvj. Crustade.—Take vele, an Smyte in lytel pecys in-to a potte, an wayssche yt fayre; þan take fayre water, & lat yt boyle to-geder with Percely, Sawge, Sauerey, & Ysop smal y-now an hew; & whan it is on boylyng, take pouder Peper, CaneH, Clowys, Maces, Safroun, & lat hem boyle to-gederys, & a gode dele of wyne þer-with. Whan þe fleyssche is y-boylid, take it fro þe broþe al clene, & lat þe broþe kele; & whan it is cold, take Eyroun, þe whyte & þe þolkys, & cast þorw a straynoure, & put hem in-to the broþe, so many þat þe broþe be styf y-now; þen make fayre cofyns, & cowche .iiij. pecys or .iiiij. of þe fleysshe in a cofyn; þan take Datys, & kytte hem, & cast þer-to; þan take pouder Gyngere, & a lytel verious, & putte in-to þe broþe & Salt; & þan putte þe broþe on þe cofynes, bake a lytel with þe fleysshe or þou putte þin lycoure þer-on, & lat al

1 ß pinched, A. reads, “a-þenched to-geder aboue a hole, as a rose.” 2 leaf 40.
bake to-gederys tyl it be y-now; þanne [take] yt owt, and serue hem forth.

.xvij. Crustade lumbard.—Take gode Creme, & leuys of Percely, & Eyroun, þe ðolkys & þe whyte, & breke hem þer-to, & strayne þorwe a strayneoure, tyl it be so styf þat it wol bere hym-self; þan take fayre Marwe, & Datys y-cutte in .ij. or .iij. & Prune;j; & putte þe Datys an¹ þe Prune;j & Marwe on a fayre cofynne, y-mad of fayre past, & put þe cofyn on þe ovyn tyl it be a lytel hard; þanne draw hem out of þe ouyn; take þe lycour & putte þer-on, & fylle þe vppe, & caste Sugre y-now on, & Salt; þan lat bake to-gederys tyl it be y-now; & ÿf it be in lente, lef þe Eyroun & þe Marwe out, ² & þanne serue it forth.

.xvij. Flathonns.—Take Milke an þolkys of Eyroun, & draw it þorw a strayneoure with whyte Sugre, oþer blake Sugre, & mylt fayre botter, & putte þer-to, & Salt; & make fayre cofyns, & sette hem on þe ouen tyl þey ben hard; þan take a pele with a dyssche on þe ende, & fylle þe dyssche with þin comade, & pore in-to þe cofyns, & lat bake a lytel whyle; þan take hem out in-to a fayre dyssch, & cast whyte sugre þer-on, & serue forth.

.xix. Venyson y-bake.—Take hoghes of Venyson), & parboyle hem in fayre Water an Salt; & whan þe Fleyssche is fayre y-boylid, make fayre past, & cast þin Venyson þer-on; & caste a-boue an be-neþe, pouder Pepir, Gyngere, & Salt, & þan sette it on þe ouyn, & lat bake, & serue forth.

.xx. Pety Pernauntes.—Take fayre Flowre, Sugre, Safroun, an Salt, & make þer-offe fayre past & fayre cofynge; þan take fayre y-tryid ðolkys Raw, & Sugre, an pouder Gyngere, & Raysounys of Coraunce, & mynecyd Datys, but not to smal; þan caste al þis on a fayre bolle, & melle al to-gederys, & put in þin cofyn, & lat bake oþer Frye in Freyssche grece.

.xx. Quynceis or Wardouns in past.—Take & make fayre Rounde cofyns of fayre past; þan take fayre Raw Quynes, & pare hem with a knyf, & take fayre out þe core þer-of; þan take Sugre y-now, & a lytel pouder Gyngere, & stoppe þe hole fulle; & cowche .ij. or .iij. wardonys or quyneç; in a cofyn, & keuere hem, & lat hem bake; & for defaut of Sugre, take hony; but þen putte pouder Pepir þer-on, & Gyngere, in þe maner be-for sayd.

.xxij. Lamprouns y-bake.—Take lamprounys & skald hem with [blank in MS.], & make fayre paste, & couche .ij. or iij lamprounys with pouder of Gyngere, Salt, Pepir, & lat hem bake; & leche ³Samoun in fayre brode pecys, & bake hem in þe maner be-forsayd, & þanne serue forth.

¹ MS. in. ² leaf 40, back. ³ leaf 41.
.xxiiij. Lamprays bake.—Take & make fayre round cofyns of fyne past, & take Freyssche lampreys, & late hem blode .iij. fyngerys with-in þe tayle, & lat hem blede in a vesselle, & late hym deye in þe same vesselle in þe same blode; þan take broun Brede, & kyt it, & stepe it in þe Venegre, & draw þorw a straynoure; þan take þe same blode, & pouder of Canel, & cast þer-to tyl it be broun; þan caste þer-to pouver Pepir, Salt, & Wyne a lytelle, þat it be noþ to strong of venegre. An skald þe Lampray, & pare hem clene, & couche hym round on þe cofyn, tyl he be helyd;¹ þan kyuere hym fayre with a lede, saue a lytel hole in þe myddelle, & at² þat hool, blow in þe cofynne with þin mowþe a gode blast of Wynde. And sodenly stoppe þe hole, þat þe wynd a-byde with-ynne, to reyse vppe þe cofynne, þat he falle nowt a-dowun; & when þan he is a lytel y-hardid in þe ouen, pryke þe cofyn with a pynne y-stekyd on a roddys ende, for brekyng of þe cofynne, & þan lat bake, & serue forth colde. And when þe lamprey is take owt of þe cofynne & etyn, take þe Syrippe in þe cofynne, & put on a chargere, & caste Wyne þer-to, an pouver Gyngere, & lat boyle in þe fyre. Than take fayre Paynemayn y-wette in Wyne, & ley þe soppis in þe cofynne of þe lamprey, & ley þe Syrippe a-boue, & ete it so hot; for it is gode lordys mete.

.xxxiiij. Tartes de chare.—Take Freyssche Porke, & hew it; & grynd it in a mortere, & take it vppe in-to a fayre vesselle; & take þe whyte of Eyroun & þe þolke, y-tryde þorw a straynoure; & temper þin porke þer-with; & þan take Pynce, & Raysons of Coraunce, & frye hem in Freyssche grece, & caste þer-to ³pounder Pepir & Gyngere, Canel, Sugre, Safroun, Salt, & caste þer-to; & do it on a cofynne, & plante þe cofynne a-boue with Prune, & with Datys, & gret Raysonys of Coraunce, & smal Byrdys, or ellys harde þolkys of Eyroun; & yf þow tage⁴ Byrdys, frye hem in grece or þou putte hem in þe cofyn; & þan keuere þin cofynne; & þan endore it with þolkys of Eyroun, & with Safroun, & late yt bake tyll it be y-now; & þan serue forth.

.xxxv. Rastons.—Take fayre Flowre, & þe whyte of Eyroun, & þe þolke, a lytel; þan take Warme Berme, & putte al þes to-gederys, & bete hem to-gederys with þin hond tyl it be schort & þikke y-now, & caste Sugre y-now þer-to, & þenne lat reste a whyle; þan kaste in a fayre place in þe oven, & late bake y-now; & þen with a knyf cutte yt round a-boue in maner of a crowne, & kepe þe cruste þat þou kyttyst; & þan pyke al þe cromys with-ynne to-gederys, an pike hem smal with þin knyf, & saue þe sydys & al þe

¹ Harl. ellys. A. eH, altered to at. ³ if. 41, bk. ⁴ take.
crusté hole with-owte; & [italics]ænn caste þer-in clarified Boter, & Mille ¹ þe crome; & þe ² botere to-gedere, & keuere it a-þen with þe cruste, þat þou kyrttest a-way; [italics]ænn putte it in þe ovyn aþen a lytme; & [italics]ænn take it out, & serue it forth.

.xxxvj. Darioles.—Take Wyne, an Freyssche broþe, & Clowes, & Maces, & Marwe, pownder Gyngere, Safroun, & lat al boyle to-gederys, & Creme, (jiif it be clowty, draw it þorw a straynoure,) & þolkys of Eyroun, & melle hem to-gederys, & pore þe lycoure þat þe marwe was sothe in, þer-to; þen make fayre cofyns, & put þe Marwe þer-in, & mence Datis, & Strawberyrs in tyme of þere, & sette þe cofyns³ in þe ovenne, & lat hem hard a lytelle, & take hem out, & put þe lycoure þer-to, & lat bake; & serue forth.

.xxxvij. Pye; de pareʒ.—Take & Smyte fayre buttys of Porke, & buttys of Vele, to-gederys, & put it on a fayre potte, & do þer-to Freyssche ⁴ broþe, & a quantyte of wyne, & lat boyle alle to-gederys tyl þt be y-now; þan take it fro þe fyre, & lat kele a lytelle; þan caste þer-to þolkys of Eyroun, & pownder of Gyngere, Sugre, & Salt, & mynced Datys, & Roysonyis of Coralunce; þen make fayre past, and cofynnys, & do þer-on; kyuer it, & lat bake, & serue f[orth].

.xxxvij. Potrous.—Take a schouyl of yron), & hete it brennyng hote; & þan take it owt of þe fyre, & fille it fulle of Salt; þan make a pitte in þe Salt al holow, þe schap of a treen dyssche; & sette þe panne & þe Salt ouer þe fyre a-þen, tyl þe Salt be brennyng hote; & þan caste þin whyte & þe þolkys of Eyroun in-to þe hole of þe Salte, & lat seþe ouer þe fyre tyl it be half harde; & þan put a dyssche half fulle of Salt; & þan take a dressoure knyf, & put vnderneþe þe Salt in þe panne, & hef³ it uppe so fayre, þat þe cofyn with þe Eyroun breke noþ; þan sette it on þe dyssche wyth þe Salt, & þan serue it forth.

.xxxix. Flampoyntes bake.—Take fayre Buttes of Porke, & seþe hem in fayre Watere, & clene pyke a-way þe bonys & þe Synewes, & hew hem & grynd hem in a mortere, & temper with þe Whyte of Eyroun, & Sugre, & powder of Pepir, & Gyngere, & Salt; þan take neyssche Cruddis, grynd hem, & draw þorw a straynoure; & caste þer-to Aneyys, Salt, powder Gyngere, Sugre; & þan take þe Stuffs of þe Porke, & putte it on euelong cofyn of fayre past; & take a feþer, & endore þe Stuffs in þe cofyn with þe cruddys; & whan it is bake, take Pyne, & clowys, & plante þe cofyn a-boue, a rew of on, & rew of a-noþer; & þan serue f[orth].

¹ melle A. (mix). ² MS. þe þe. ³ Cofyns A., fyre Harl. ⁴ leaf 42. ⁵ Heave; lift.
.xxx. Sew trappe.—Take .ij. lytel erþen pannys, & sette on þe colys\(^1\) tyl þey ben hote; make a dyssche-fulle of þikke bature of Floure & Watere; take & grece a lytel þat oþer panne, & do þe bater þer-on; & lat renne al a-bowte þe panne, so þat þe pan be al 2y-helyd; take & sette þe panne a-þen ouer þe fyre of colys; do þat oþer panne a-boue þat oþer panne, tyl it be y-baken y-now; whan it is y-bake, þat it wol a-ryse fro þe eggys of þe panne, take kydes Fleysche & þong porke, & hew it; take Percely, ysope, & Sauerey [and hew hit]\(^3\) smal y-now; & þrow a-mong þe Fleysche;\(^4\) & do it in a panne, & þe cofyne, do it to þe colys; hele it with þat oþer panne, & do colys a-bouyn, & lat baken wyl; whan it is y-now, take Eyroun, & breke hem; take þe jolkes, & draw þorw a straynoure: caste to þe jolks Hwyte Sugre, Gyngere, Canalæ, Galyngale; sture it wyl to-gederys; take al þis, & sette a-doun þe panne, & cast in a-bouyn þe cofynne in þe panne: sture it to-gederys; hele it æsenward with þat oþer panne, & lay colys a-boue, & lat bake wyl tyl it be y-now; take yt owt of þe panne, & do it out y-hole, or as moche as þow wolte, & þanne serue it forth.

.xxxij. Herbelade.—Take Buttës of Porke, & Smyte hem in peecys, & sette it ouer þe fyre; & seþe hem in fayre Wateres; & whan it is þy-soþe y-now, ley it on a fayre bord, & pyke owt alle þe bonys, & hew it smal, & put it in a fayre bolle; þan take ysope, Sawge, Percely a gode quantite, & hew it smal, & putte it on a fayre vesselle; þan take a lytelf of þe brofe, þat þe porke was soþin in, & draw þorw a straynoure, & caste to þe Erbys, & þif it a boyle; þenne take owt þe Erbys with a Skymoure fro þe brofe, & caste hem to þe Porke in þe bolle; þan mynce Datys smal, & caste hem þer-to, & Roysonys of Coraunce, & Pyneþ, & drawe þorw a straynoure þolkys of Eyroun þer-to, & Sugre, & poudr Gyngere, & Salt, & coloure it a lytelf with Safrounë; & toyle yt with þin hond al þes to-gederys; þan make fayre round cofyns, & harde hem a lytelf in þe ovyn; þan take hem owt, & wyth a 5dyssche in þin hond, fylle hem fulle of þe Stuffe; þan sette hem þer-in a-þen; & lat hem bake y-now, & serue forth.

.xxxijj. A bake Mete.—Take an make fayre lytelf cofyns; þan take Perys, & þif þey ben lytelle, put .iij. in a cofynne, & pare clene, & be-twyn every pere, ley a gobet of Marow; & yf þou haue no lytelf Perys, take grete, & gobet ham, & so put hem in þe ovyn a whyle; þan take þin commade lyke as þou

\(^1\) A. on þe colys, Harl. vp colde.  
\(^2\) leaf 42 back.  
\(^3\) Added from A.  
\(^4\) A. adds "[take salt and do þer-to, take the fleyshe] and do hit on þe panne."  
\(^5\) leaf 43.
takyst to Dowcetys, & pore *per-on*; but lat *pe* Marow & *pe* Pecy;¹ ben sene; 
& whan it is y-now, *serve* f[orth].

.xxxij. *A bake Mete Ryalle.*—Take & make litel cofyns, & take Chykonys y-sofè; *ôper* Porke y-sofè, & smale *y-hackyd*; *ôper* of hem bofe: 
take Clowys, Maces, Quybies, & hakke with-alle, & *melle* yt with *cromyd* 
Marow, & lay on Sugre y-now; *jan* ley it on *pe* cofynne, & in *pe* myddel 
lay a gobet of marow, & Sugre round a-bowte y-now, & lat bake; & *jis* 
is for soperys.

.xxxiiij. *Crustade Ryal.*—Take & *pyke* owt *pe* marow of bonys as hool 
as *þou* may; *þen* take *pe* bonys, an sephem in Watere, or² that *pe* brofe be 
fat y-now; *þen* take Almaundys, & wayssche hem clene, & bray hem, & 
temper *hem* vppe with *pe* fat brofe; *þan* wyl *pe* mylke be broun; *þen* take 
pounder Canelle, Gygere, & Sugre, & caste *per-on*; *þan* take & *make* fayre 
cofyns, & lat hem hard in *pe* ovyn; *þan* take Roysonys of coraunce, & ley in 
*pe* cofynne, & *taylid* Datys *y-kyt* a-long; *þen* take Eyroun a fewe, y-straynid, 
& *swenge* a-mong *pe* Milke *pe* yolke; *þen* take the botmon of *pe* cofynne *per* 
*pe* Marow schal stonde, & *steke* *per* gret an long gobetlys *per-on* vppe-
ryt; & lat bake a whyle; *þen* pore *pin* comade *per-on* halfal, & lat bake; 
& whan yt A-rysith, it is y-now; *þen* *serve* forth.

.xxxv. *Crustade.*—Take a cofyn, & *bake* hym drye; *þen* take Marw-
³bonys & do *per-in*; *penne* nym hard yolks of Eyroun, & *grynde* hem smal, 
& lye hem vppe *with* Milke; *þan* nym raw yolks of Eyroun, & *melle* hem 
among chikonys *y-smete*, & do *per-inne*; & *yt* *þou* luste, Smal birdys; & 
*a-force* wyl *pin* comade *with* Sugre or hony; *þan* take clowys, Mace, Pepir, 
& Safroun, & *put* *per-to*, & salt yt; & *þan* bake, & *serve* forth.

.xxxvj. *Crustade gentyle.*—Take a Coffyn y-bake; *þan* *grynd* Porke or 
*Vele* smal *with* harde yolks ⁴ of Eyroun; *þan* lye it *with* Almaunde Milke, 
& make hem stonding; *take* Marow of bonys, & ley on *pe* cofynne, & fylle 
hem fulle *with* *pin* comade, & *serve* f[orth].

.xxxvij. *Doucettes.*—Take Porke, & hakke it smal, & Eyron y-mellyd 
to-gederys, & a lytel Milke, & *melle* hem to-gederys *with* Hony & Pepir, & 
bake hem in a cofyn, & *serve* forth.

.xxxvij. *Doucettes a-forcyd.*—Take Almaunde Milke, & yolks of Eyroun 
y-melled to-gederys, Safroun, Salt, & hony; *dry* *pin* cofyn, & *ley* *pin* Marib-
bonys *per-on*, & caste *pin* comade *per-on*, & *serve* f[orth].

.xxxix. *Daryoles.*—Take Milke an Eyroun, & *pe* fatte of *pe* Freyssche

¹ A. *perys*. ² A. *til* that. ³ leaf 43 back. ⁴ A. *adds and rawe yolkes*. 
broде, Pepir, & Safroun, & Hony; dry þin cofyn, & caste þin comade þer-on,
& serve forth.

.xl. Daryoles.—Take croddys of þe deye, & wryng owt þe whey; & take
jolkys of Eyroun nowt to fewe, ne noþt to many, and strayne hem boþe to-
gederys þorw a straynour, & þan hard þin cofynne, & ley þin marew þer-in;
& pore þin comade þer-on, an bake hem, & serve hem forth.

.xlj. Flatbouns in lente.—Take & draw a þrifty Milke of Almandes;
temper with Sugre Water; þan take hardid cofyns, & pore þin comad þer-on;
blaunche Almaundis hol, & caste ther-on Poudre Gyngere, Cannelle, Sugre,
Salt, & Safroun; bake hem, & serve f[orth].

Amen.
COOKERY BOOK. I. HARL. 279. HENRY IV.'S CORONATION FEAST. 57

[CONUIUIA
Quædam Antiqua, viz.
Conuuiium

1. Regis H. 4. in coronacione suâ A° D° 1399. apud Westmonasterium.
2. Conuuiium Regis supradicti in nuptiis A° D° apud Wytonium.
3. Conuuiium Domini de La Grey, incerti temporis.
4. Conuuiium Ricardi Flemning Episcopi Lincolniensis, incerti temporis:
   ille tamen ibidem Episcopus institutus a Papa A° D° 1420, circa
   annum nonum Regis H. 5.
5. Conuuiium ad funeralia Nicholai Bubbewith, Episcopi Bathonensis et
   Wellensis, die 4° Dec. A° D° 1424, a° 3° H. 6.
6. Conuuiium Johannis Stafford, qui successit Nicholao Bubbewith praefato,
   in inductu suo ad Episcopatum Bathonensis et Wellensis, die 16 Sept.
   A° D° 1425.
7. Conuuiium in nuptijs Comitis Devonie, incerti temporis.]

[Harl. 279, leaf 45.]
Conuuiium domini Henrici Regis quarti, In coronacione sua apud
Westmonasterium.²

Le premier cours.

Braun en peuerarde.
Viaund Ryal.
Teste de senglere enarmež.
Graund chare.
Syngnettys.
Capoun de haut grece.
Fesaunte.

Heroun.
Crustade Lumbarde.
Storicoun, graunt luces.
A Sotelte.

Le .ij. cours.

Venyson en furmenty.³

Gely.

¹ Leaf 57. This Contents (between square brackets) is in a much later hand, probably
18th century.
² Did Chaucer get any of it, in return for his humorous Purse appeal?
³ A. en formeđe.
Porcelle farce enforce.
Pokokkys.
Cranys.
Venyson Roste.
Conyng.
Byttore.
Pulle endore.
Graunt tartez.
Braun fryez.
Leche lumbarde.
A Sotelte.

**Le .iij. cours.**
Blaundesorye.
Quynceys in comfyte.
Egretex.
Curlewys.

---

**Conuinium Regis suprædicti in nupcijs apud Wyntoniam.**

**Le .j. cours.**
Fylettys in galentyne.
Vyaund Ryalle.
Grosse chare.
Signettys.
Capoun of haut grece.
Fesauntys.  *[leaf 45, back.]*
Chewetys.
A Sotelte.

**Le .iij. cours.**
Venyson with furmente. Potage.
Gelye.
Porcellys.
Conyngge.
Bittore.
Pulcynges farce;.
Pertryche.
Leche fryez.
Braun bruse.
A Sotelte.

**Ibidem conuinium de pissibus.**

**Le .j. cours.**
Vyaund Ryal.
Sew lumbarde.

---

1 *i.e. iced eggs.*
Salt Fysshe.
Laumpreys pouderyd.
Pyke.
Breme.
Samoun Rostyd.
Crustade Lumberde.
A sotelte.

Le iij. cours.
Purpayis en furmente.
Gely.
Breme.
Samoun.
Congre.
Gurnarde.
Plays.
Lampreys in past.
Leche fryez.
Panteryse.
Coronys for a sotelte.

Le iij. cours.
Creme of Almaunde.
Perys in syrippe.
Tenche enbrace.
Troutez.
Floundryes fryid.  [leaf 46.]
Perchys.
Lamprey Rostyd.
Elys Rostyd.
Lochys & colys.

Sturioun.
Crabbe au Creueys.
Graspeys.
Egle coronys in sotelte.

In Festo Sancte Trinitatis in cena.

Le .j. cours.
Brewys.
Chykonys y-boylid.
Pygge en Sage.
Spaulde de Motoun.
Capoun Rostyd.
Pastelade.

Le iij. cours.
Venysoun en broje.
Kyde Rostyd.
Heronsewys.
Poioun.
Venysoun Rostyd.
Rabettys.
Pety perneux.

Le iij. cours.
Gely.
Quaylys.
Samaca.
Pescodde.
Blaunderellys.
Strawbery.

Conuiuium domini de la Grey.

Le .j. cours.
Rys Moleynj.
Vyaunde bruyse.
Bakunde Heryng.
Gros Salt fysshe.
Salt Samoun.
Salt Elys.

Fryid Marlyng.
Grete Pyke.
Bakyn Elys.

Le iij. cours.
Compost  \{ Potage.
Brode canelle. \}  Codlyng.
Ruchet.
Rochys.
Cheneyne.
Flampoyne.
Halybutte.
Plays fryid.
Trayne Roste.
Vn Lechemete.

Le .iij. cours.
Gelye. [leaf 46, back.]
Creme of Almaundys.

Conuinium Flemmynge, Lincolniensis Episcopi.

Le .j. cours.
Perrey fyn. }
Rapeye. } potage.
Grete taylys of Milwelle,
An lenge.¹
Samoun pollys.
Salt Elys with galentyne.
Gode Pyke an fat.
Grosse tartej.

Le .ij. cours.
Lampreys in galentyne.
Vyand Ryal.
Haddok.
Gurnard.
Plays.
Halybutte.

Le .iij. cours.
Elys an Lampronys Rostyd.
Flampayn.

Conuinium Johannis Chaundelere, Episcopi Sarum, in introitu episcopatus sui: in carnibus.

Le .j. cours.
Furmenty en Venyson.
Vyaund cyprys.
Capoun boilys.
Swan.
Fesaunt.
Pecokke.

Pomys en gele. [leaf 47.]
Vn lechemete.
Tart Ryal.
Vn sotelte. Agnus dei.

Le .iij. cours.
Vyaund Ryal. } Potage.
Blandyssorye.

¹ i.e. "Great tails of Milwell and Ling:" see next page, col. 2, near foot.
Porcellys
Kyde.
Crane.
Venysoun Rostyd.
Heronsewes.
Pulsous farce.
Pertryge.
Vn leche.
Crustade Ryal.
Vn sotelte: a Lebarde.

Le iij. cours.
Mammenye Ryal.
Vyand.

Bittore.
Curlewe.
Pyjoun.
Rabettyys.
Doderellys.
Quaylys.
Larkys.
Vyaunt Ardant.
Vn lechemete.
Frytourys Lumbard.
Payn Puffe.
Gele.
Vn Sotelte: Aquila.

Conuuiuim domini Nicholai Bubbewyth, nuper episcopi Bathonensis & Wellensis ad funerailia; videlicet, quarto die decembris, anno domini Millesimo. CCCXIVo vecessimo quarto: in carnibus:—

Le j. cours.
Nomblys de Roo.
Blamangere.
Braun, cum Mustard.
Chynes de porke.
Capoun Roste de haut grece.
Swan Roste.
Heroum Rostyd.
Aloes de Roo.
Puddying de Swan necke.
Vn Lechemete.
Vn bake, videlicet Crustade.

Snytys Roste.
Grete byrdes Rosted.
Larkys Rostyd
Vennysoun de Ro Rostyd.
Yrchouns.
Vn leche.
Payn pUFFe.
Colde bakemete.

Conuuiuim de piscibus pro viris
Religiosis ad funerailia predicta.

Le j. cours.
Elys in sorry.
Blamanger.
Bakoun heryng.
Mulwyl taylys.
Lenge taylys.
Jollys of Samoun.
Merlyng sofe.
Pyke.
Grete Plays.
Leche bary.

Crustade Ryal.

**Le .ij. cours.**

Mammenye.

Crem of Almaindys.

Cedlyng.

Haddok.

Freyse hake.

Solys y-sofe.

Gurnyd broyld with a syryppe.

Brem de Mere.

Roche.

Perche.

Menus fryid.

Yrehouns.

Elys y-rostyd.

Leche lumbard.

Grete Crabbys.

A cold bakemete.

Conuium Johannis Stafford, Episcopi Wellensis in indutu Episcopatus sui, videlicet .xvj.° die Septembris, Anno domini millesimo CCCCV mo vicessimo quinto [1425].

**Le j. cours.**

Furmenty with venysoun.

Mammenye.

Brawnne.

Kede Roste.

Capoun de haut Grece.

Swan.

Heyroun.

Crane.

A leche. [leaf 48.]

Crustade Ryal.

Frutoure Samata.

A soltelte, a docter of lawe.

Cokyntryche.

A leche.

Pystelade chaud.

Pystelade fryid.

Frytoure damaske.

A soltelte, Egle.

**Le .iiij. cours.**

Blaunche Mortrewys.

Vyand Ryal.

Pecoke.

Conyng.

Fesaunnte.

Tele.

Chykonys doryd.

Pyions.

Veysoun Rostyd.

Gullys.

Curlew.

Gely.

Creme Moundy.

Pety Curlewe.

Egret.

Pertryche.

Venysoun Rost.

Plovere.

Oxyn kyñ.

Quaylys.

Snytys.

Herte de Alouse.

Smale byr dys.

Dowcet Ryal.

Petelade Fryid.

Hyrchouns.

Eggys Ryal.

Pomys.

Brawn fryid.
I. HARL. 279. FEASTS OF BP. OF BATH & WELLS, & LD. DEVONSHIRE. 63

A sotelte, Sent Andrewe.
Frute.
Waffrys.
Vyn dowce.

Pro inferiori parte Aule, & in alijs locis.

Le .ij. cours.

Mortrewys.
Pygge.
Conynge.
Peionys.
Ckykons.
Venysoun Rosted.
Leche.
Frutoure.
Bakemete chaud.
Bakemete fryid.

A Royal Fest in þe Feste at þe weddyng of þe Erle of Deuynchirê.

Le .ij. cours.

A colde Bakemete.
A sotelte: Homo.

Le .iij. cours.

Gely.
Datys in comfyte.
Fesaunt.
Gullys.
Poper.
Mawlard de la Ryuer.
Peionys
Pertryche.
Curlew.
Pomez endoryd.
I. Leche.
Payn Puffe.
A sotelte: Arbor.

Pro inferiori parte Auli.

Le .ij. cours.

Venyson en Brofe.
Spawdys\(^3\) de Motoun.
Kyde.

1 leaf 48 back.  2 A. chaudewyne.  3 Spaut or Spaud, Shoulder.
64 1. Harl. 279. The Earl of Devonshire's Wedding Feast.

Doke.
Chykonys Roste.
Pygge in Sawge.
Venysoun bake.¹

Le. ij. cours.

Caudel Ferry.

Pyionys.
Gullys.
Rabettys.
Venysoun Rosts.²
Doucetys.
Vn Leche.³

¹ A. venysowe rostid.
² A. adds in syrup.
³ A. adds ' mete,' and also adds Vn fryde mete after.

[End of Harl. MS. 279.]
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hare in Wortes</td>
<td>69</td>
</tr>
<tr>
<td>Buttered Wortes</td>
<td>69</td>
</tr>
<tr>
<td>Cabochis</td>
<td>69</td>
</tr>
<tr>
<td>Growelle fierce</td>
<td>70</td>
</tr>
<tr>
<td>Nombles of Veneson</td>
<td>70</td>
</tr>
<tr>
<td>Venysoon in broth</td>
<td>70</td>
</tr>
<tr>
<td>Furmenty with venysoon</td>
<td>70</td>
</tr>
<tr>
<td>Bourreys</td>
<td>70</td>
</tr>
<tr>
<td>Mortreus de Chare</td>
<td>70</td>
</tr>
<tr>
<td>Brawne in confite</td>
<td>71</td>
</tr>
<tr>
<td>Brawne in confite</td>
<td>71</td>
</tr>
<tr>
<td>Blanche brawne</td>
<td>71</td>
</tr>
<tr>
<td>Browne in egurdonce</td>
<td>71</td>
</tr>
<tr>
<td>Brawne in peuard</td>
<td>71</td>
</tr>
<tr>
<td>Garbage</td>
<td>72</td>
</tr>
<tr>
<td>Pigge or chiken in Sauge</td>
<td>72</td>
</tr>
<tr>
<td>Stwed Beef</td>
<td>72</td>
</tr>
<tr>
<td>Stwed Muttoñ</td>
<td>72</td>
</tr>
<tr>
<td>Capons Stwed</td>
<td>72</td>
</tr>
<tr>
<td>Flathonyes</td>
<td>73</td>
</tr>
<tr>
<td>Venysoon ybake</td>
<td>73</td>
</tr>
<tr>
<td>Frutours</td>
<td>73</td>
</tr>
<tr>
<td>Longe Frutours</td>
<td>73</td>
</tr>
<tr>
<td>Pete pernantes</td>
<td>74</td>
</tr>
<tr>
<td>Auter peti pernantes</td>
<td>74</td>
</tr>
<tr>
<td>Custarde</td>
<td>74</td>
</tr>
<tr>
<td>Custard lumbarde</td>
<td>74</td>
</tr>
<tr>
<td>Tartus of filesh</td>
<td>74</td>
</tr>
<tr>
<td>Lese fryes</td>
<td>75</td>
</tr>
<tr>
<td>Auter Tartus</td>
<td>75</td>
</tr>
<tr>
<td>Dariolles</td>
<td>75</td>
</tr>
<tr>
<td>Pies of Parys</td>
<td>75</td>
</tr>
<tr>
<td>Grete pyes</td>
<td>76</td>
</tr>
<tr>
<td>Herbe-blade</td>
<td>76</td>
</tr>
<tr>
<td>Chawdwyn</td>
<td>76</td>
</tr>
<tr>
<td>Pikkyll pour le Mallard.</td>
<td>77</td>
</tr>
<tr>
<td>Sauce gamelyne</td>
<td>77</td>
</tr>
<tr>
<td>Sauce sermstele</td>
<td>77</td>
</tr>
<tr>
<td>Sauce oylepeuer</td>
<td>77</td>
</tr>
<tr>
<td>Sauce Verte</td>
<td>77</td>
</tr>
<tr>
<td>Sauce Gynger</td>
<td>77</td>
</tr>
</tbody>
</table>

This Contents is not in the MS., but is made up from the titles therein.

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauce Soroll</td>
<td>77</td>
</tr>
<tr>
<td>Sauce galentyny</td>
<td>77</td>
</tr>
<tr>
<td>Swaun rosted</td>
<td>78</td>
</tr>
<tr>
<td>Crane rosted</td>
<td>78</td>
</tr>
<tr>
<td>Fesaunte rosted</td>
<td>78</td>
</tr>
<tr>
<td>Partrich rosted</td>
<td>78</td>
</tr>
<tr>
<td>Partrich stwed</td>
<td>78</td>
</tr>
<tr>
<td>Heroñ rosted</td>
<td>78</td>
</tr>
<tr>
<td>Bytor rosted</td>
<td>79</td>
</tr>
<tr>
<td>Curlewë rosted</td>
<td>79</td>
</tr>
<tr>
<td>Egrete rosted</td>
<td>79</td>
</tr>
<tr>
<td>Brewe rosted</td>
<td>79</td>
</tr>
<tr>
<td>Quayle rosted</td>
<td>79</td>
</tr>
<tr>
<td>Pecok rosted</td>
<td>79</td>
</tr>
<tr>
<td>Sorcell rosted</td>
<td>79</td>
</tr>
<tr>
<td>Conyng</td>
<td>80</td>
</tr>
<tr>
<td>Conyng in Gravey</td>
<td>80</td>
</tr>
<tr>
<td>Conyng or heñ in elene broth</td>
<td>80</td>
</tr>
<tr>
<td>Conyng, heñ, or Mallard</td>
<td>80</td>
</tr>
<tr>
<td>Gelyne endobat</td>
<td>80</td>
</tr>
<tr>
<td>Gelyne in broth</td>
<td>81</td>
</tr>
<tr>
<td>Rabette rosted</td>
<td>81</td>
</tr>
<tr>
<td>Kede rosted</td>
<td>81</td>
</tr>
<tr>
<td>Venysoun rosted</td>
<td>81</td>
</tr>
<tr>
<td>Vele rosted</td>
<td>81</td>
</tr>
<tr>
<td>Chik farsed</td>
<td>81</td>
</tr>
<tr>
<td>Chike endored</td>
<td>81</td>
</tr>
<tr>
<td>Goce or Capon farced</td>
<td>81</td>
</tr>
<tr>
<td>Pigge farced</td>
<td>82</td>
</tr>
<tr>
<td>Felettes of Porke endored</td>
<td>82</td>
</tr>
<tr>
<td>Felettes in galentyny</td>
<td>82</td>
</tr>
<tr>
<td>Tripe de Muttoñ</td>
<td>82</td>
</tr>
<tr>
<td>Allowes de Mutton</td>
<td>83</td>
</tr>
<tr>
<td>Browne fryes</td>
<td>83</td>
</tr>
<tr>
<td>Payn purdeuz</td>
<td>83</td>
</tr>
<tr>
<td>Perre</td>
<td>83</td>
</tr>
<tr>
<td>Malasade</td>
<td>83</td>
</tr>
<tr>
<td>CONTENTS OF HARL. 4016. COOKERY BOOK II.</td>
<td>PAGE</td>
</tr>
<tr>
<td>----------------------------------------</td>
<td>------</td>
</tr>
<tr>
<td>Blaunde sorre</td>
<td>84</td>
</tr>
<tr>
<td>Hagas de almondes</td>
<td>84</td>
</tr>
<tr>
<td>Hanoney</td>
<td>84</td>
</tr>
<tr>
<td>Blamanger</td>
<td>85</td>
</tr>
<tr>
<td>Buknade</td>
<td>85</td>
</tr>
<tr>
<td>Auter maner buknade</td>
<td>85</td>
</tr>
<tr>
<td>Brest de mottofi in sauce</td>
<td>85</td>
</tr>
<tr>
<td>Risshewes de Mary</td>
<td>85</td>
</tr>
<tr>
<td>Lethe lory</td>
<td>85</td>
</tr>
<tr>
<td>Tausey</td>
<td>86</td>
</tr>
<tr>
<td>Froyse</td>
<td>86</td>
</tr>
<tr>
<td>Gely</td>
<td>86</td>
</tr>
<tr>
<td>[Guissell]</td>
<td>87</td>
</tr>
<tr>
<td>Peris in Syrippe</td>
<td>87</td>
</tr>
<tr>
<td>Peris in compost</td>
<td>87</td>
</tr>
<tr>
<td>Chare de Wardone</td>
<td>88</td>
</tr>
<tr>
<td>Mawmene</td>
<td>88</td>
</tr>
<tr>
<td>Longe Wortes de Pesone</td>
<td>89</td>
</tr>
<tr>
<td>Elys in Sorre</td>
<td>89</td>
</tr>
<tr>
<td>Ballok broth</td>
<td>89</td>
</tr>
<tr>
<td>Soppes Dorre</td>
<td>90</td>
</tr>
<tr>
<td>Soppes pour Chamberleyne</td>
<td>90</td>
</tr>
<tr>
<td>Muscles in broth</td>
<td>90</td>
</tr>
<tr>
<td>Muscles in Shelle</td>
<td>90</td>
</tr>
<tr>
<td>Mortrewes of Pesyn</td>
<td>90</td>
</tr>
<tr>
<td>Blanche porrey</td>
<td>90</td>
</tr>
<tr>
<td>Caudell fiery</td>
<td>91</td>
</tr>
<tr>
<td>Prenade</td>
<td>91</td>
</tr>
<tr>
<td>Froyte de almondes</td>
<td>91</td>
</tr>
<tr>
<td>Fried creme de almondes</td>
<td>91</td>
</tr>
<tr>
<td>Creme boiled</td>
<td>92</td>
</tr>
<tr>
<td>Letiardes</td>
<td>92</td>
</tr>
<tr>
<td>Leche lumbarde</td>
<td>92</td>
</tr>
<tr>
<td>Auter leche lumbard</td>
<td>93</td>
</tr>
<tr>
<td>Cryspes</td>
<td>93</td>
</tr>
<tr>
<td>Poterous</td>
<td>93</td>
</tr>
<tr>
<td>Risshewes</td>
<td>93</td>
</tr>
<tr>
<td>Potage de egges</td>
<td>94</td>
</tr>
<tr>
<td>Tayloours</td>
<td>94</td>
</tr>
<tr>
<td>Malmens bastard</td>
<td>94</td>
</tr>
<tr>
<td>Gyngautrey</td>
<td>94</td>
</tr>
<tr>
<td>Fygey</td>
<td>94</td>
</tr>
<tr>
<td>Chaudewyne</td>
<td>95</td>
</tr>
<tr>
<td>Rapes</td>
<td>95</td>
</tr>
<tr>
<td>Tussell</td>
<td>95</td>
</tr>
<tr>
<td>Gele of peson</td>
<td>95</td>
</tr>
<tr>
<td>Caudell</td>
<td>96</td>
</tr>
<tr>
<td>Oyle soppes</td>
<td>96</td>
</tr>
<tr>
<td>Caudell de Almondes</td>
<td>96</td>
</tr>
<tr>
<td>Cheaut de Almondes</td>
<td>96</td>
</tr>
</tbody>
</table>

**PAGE**

| Lente frutours                         | 96   |
| [Lesenges Fries]                       | 97   |
| [Rischewes de frute]                   | 97   |
| [Trayne roste]                         | 97   |
| Quynces or Wardones in past            | 97   |
| Rastons                                | 98   |
| Tart de ffryute                        | 98   |
| [Chewettes]                            | 98   |
| Lamprey I-bake                         | 98   |
| Sauce pour lamprey                     | 99   |
| Lamprey poudred                        | 99   |
| Stokfish in sauce                      | 100  |
| Lamprons in Galentyne                  | 100  |
| Lamprons y bake                        | 100  |
| Oystres in gravye                       | 100  |
| Oystres in ceyev                        | 100  |
| Pike in galentyne                      | 101  |
| Pike boyled                            | 101  |
| Pike in brase                          | 101  |
| Auter pike in Galentyne                | 101  |
| Salmoñ fresh boiled                    | 102  |
| Sameñ roste in Sauce                   | 102  |
| Troute boyled                          | 102  |
| Crabbe or Lopster boiled               | 102  |
| Perche boiled                          | 102  |
| Floundres boiled                       | 102  |
| Shrympes                               | 103  |
| Breme or Roche boiled                  | 103  |
| Breme rost ensauce                     | 103  |
| Plaise boiled                          | 103  |
| Ray boiled                             | 103  |
| Sole, boiled, rost, or fryed           | 103  |
| Gurnard rosted or boyled               | 103  |
| Anoñr                                  | 104  |
| Meneso or loche boiled                 | 104  |
| Haddok or codlying                     | 104  |
| Barbell boyled                         | 104  |
| Millet boyled                          | 104  |
| Sturgeon boiled                        | 104  |
| Sturgeon in broth                      | 104  |
| Sturgeon pour porpeys                  | 105  |
| Tenche in brase                        | 105  |
| Another diting of a tenche             | 105  |
| Turbut boyled                          | 105  |
| Turbut roste ensauce                   | 106  |
| Tripe de Turbut                        | 106  |
| Welkes boyled                          | 106  |
| Milkemete                              | 106  |
| Chared coneys, or chardwardoñ           | 106  |
COOKERY BOOK II.

HARLEIAN MS. 4016, ab. 1450 A.D.

1 This is the purviaunce made for Kinge Richard, beinge with ye Duc of lancastre at the Bisshoppes place of Durham at Londone, the xxiii day of September, the yere of the kinge forsaid xij./ [A.D. 1387.]

First begynnyng for a-chatry.

Xiiiij. oxeñ lying in salte.
IJ. oxeñ freyssh.
Viix.² hedes of shepe fressli.
Viix. carcas of shepe fressli.
Xij. Bores.
Xiiiij. Calvys.
Cxl. piggess.
CCC. maribones.
Of larde and grece, ynogli.
IHJ. ton of salt veneson.
IHJ. does of ffressli venesoñ.

The pultry.

L. Swannes.
CCx. Gees.
L. capons of hie grece.
Viii. dusseñ oñer capons.
Lx. dd³ Hennes.
CC. copuH Conyngges.
IIJ. Fesauntes.
V. Herons and Bitores.
Vi. kiddes.

V. dissoñ pullayñ for Gely.
Xij. dd.³ to roste.
C. dd. peions.
Xij. dd. partrycli.
Viij. dd. Rabettes.
X. doseñ Curlewes.
Xij. doseñ Brewes.
Xij. Cranes.
Wilde fowle ynogli.
VJxx. galons melke.
Xij. galons Creme.
XL. galons of Cruddes.
IIj. busheli of Appelles.
Xj. thousand eggges.

The first course.

Venesoñ with Furmenty.
A potage called viaundbruse.
Hedes of Bores.
Grete Flessli.
Swannes rosted.
Pigges rosted.
Crustade lumbard in paste.
And a Sotelte.

¹ fol. 1. ² six score. ³ dozens.
The second course.

A potage called Gele.
A potage de Blandesore.
Pigges rosted.
Cranes rosted.
Fesauntes rosted.
Herons rosted.
Chekens endored.
Breme.
Tartes.
Broke braune.
Conyngges rosted.
And a sotellte.

The third course.

Potage. bruete of Almondes.
Stwde lumbarde.
Venysoñ rosted.
Chekenes rosted.
Rabettes rosted.
Partrich rosted.
Peions rosted.
Quailes rosted.
Larkes rosted.
Payne puff/.
A Disshi of Gely.
Longe Frutowrs.
And a Sotelte.

Atte the stalling of John Stafford, Archibisshoppe of Caunterbury, the xxj yeere of king Harry the vij. [A.D. 1443.]

Brawne with Mustard.
Furmenty with Venesoñ.
Mawmeny.
Fesaunte.
Swan.
Capon.
Carpeis of Venesoñ.
Heroñ sewe.
Grete breme.
Leche creamy ryaH.
Custard ryoH.

A sotelte. Seint Andrew, sitting on an hie Auter of a-state, with bemes of golde; afore him knelyng, pe Bisshoppe in pontificalibus; his Croser kneling behinde him, coped.

The second course.

Bruet Moñ amy.
Viaund cypre.
The thirde course.

Blanke singuler leche.
Frutoure Rasyñ.
Quynes bakyñ.

A sotelte. A godhede in a soñ of gold glorified aboue; in the soñ the holy giste voluptable. Seint Thomas kneeling a-for him, with þe poynt of a swerd in his hede, & a Mitre there-vppon, crownyng S.T. in dextera parte, maria tenens mitram; in sinistra parte, Johannes Baptista; et in iiii. partibus, iiii. Angeli incensantes.

Here Beginnethe A Boke of Kokery.

Hare in Wortes.—Take Calys, and stripe hem faire fro the stalkes. Take Betus and Borage, auens, Violette, Malvis, parsle, betayñ, pacience, þe white of the lekes, and þe croppe of þe netle; parboile, presse out the water, hew hem smalH, And do there-to mele. Take goode broth of fressh* beef, or other goode fessli and mary bones; do it in a potte, set on þe fire; choppe the hare in peces, And, if þou wil, wassli hir in þe same broth, and then drawe it thorghñ A streynour with the blode, And þen put aH on the fire. And if she be an olde hare, lete hir boile weH, or þou cast in thi Wortes; if she be yonge, cast in aH togidre at ones; And lete hem boyle til þei be ynogli, and cesõñ hem witli salt. And serue hem forth. The same wise thou may make wortes of A Gose of a niñt,* powdryng of beef, or eny other fresshi flesHI.

'Buttered Wortes. Take al maner of good herbes that thou may gete, and do bi ham as is forsaid; putte hem on þe fire with faire water; put þere-to clarefied buttur a grete quantite. Whañ thei beñ boyled ynoðli, salt hem; late none otemele come there-in. Disè brede smalH in disshes, and powre on þe Wortes, and serue hem forth.

Cabochis. Take faire Cabochis, pike hem and wassli hem, and parboyle

1 'honde' crost through, and 'hede' written after. 2 MS. auens. 3 night. 4 fol. 2b.
hem; then press out the water on a faire borde, choppe hem, and cast hem in a faire potte with goode fressh broth and with Mary-bones, And lette hem boyle; then take faire grate brede, and cast there-to, saferoñ,¹ salt, and lete boyle ynogh, And then serue hit forthi.

Growelle forse. † Take GrowelH y-made of ffresh beef; And whan it is y-soddën ynothi, drawe it thorgh a Streynowr into a fair potte; then take lene porke, and seth hit; grynde it smaH in a morter, and temper it with the seid broth, and cast togidre, And lete it boyle til hit be ynothi, And cast thereto Sapheron and salt, and serue it forthi.

Nombles of Veyson. † Take Nombles and kut hem smaH, whañ they beñ rawe; þeñ take fressh þroth, water, and wyne, of ech of hem y-lyche moche, pouder of peper, Canel, and boyle hem til it be almost ynoghi, And then cast powder ginger there-to, And a lituH vynegre; salt and cesoñ it vppe, and serue it forthi for a gode potage.

Venyson in broth. † Take rybbes of venyson, and wasshi hem faire in Water, And streyn the Water thorgh a Streynowr into a faire potte, and cast þe Venyson thereto, parcely, Sauge, powder of peper, cloueH, Maces, Vinegre, salt, And late hem boile til þe be ynow, & serue it forthi.

²Furmenty with venyson. † Take faire whete, and kerve it in a morter, And vanne a-wy clene the duste, and wasshi it in faire wateres and lete it boile til hit breke; þeñ draw awey the water clene, and caste there-to swete mylke, and sette it ouer the fire, And lete boile til it be thik ynothi, And caste there-to a goode quantite of tryed rawe yolkes of egges, and caste thereto Sapheron, sugur, and salt; but late it boile no more þeñ, but sette it on fewe coles, lest the licoure wax colde. And þeñ take fressh venyson, and water hit; seth hit and bawde hit; And if hit be salt, water hit, sethe hit, and leche hit as hit shail be severed forthi, and put hit [in a vesseH with feyre water, and buille it]³ ayeñ; and as hit boyleth, blowe a-wy the grece, and serue it forthi with ffurmenty, And a litul of þe broth in the Dissi aH hote with the flessi.

Bourreys. † Take pipes, hertes, neres, myltes, and of the rybbes of þe Swyne, or elles take (if thou wilt) Mallard or Goos, and choppe hem smaH, And then parboile it in faire water, And take it vp, and pike it clene, And putte into a potte, And cast there-to Ale ynothi, Sauge, Salt, And lete boile right ynowe, &þeñ serue it forthi.

Mortreus de Chare. † Take porke, and seth it ynow; and take it vppe, and bawde hit, and hewë it and grinde it, and in a morter; And cast thereto

¹ The MS. has here and brede crossed out. ² fol. 3. ³ Added from D.
grated brede, and then drawe the same broth thorg sign a streynour, And temper
hit with ale, and do al into a potte, and lete boile, and aley hit with yolkes
of egges, And then lete it boile no more, And caste thereto powder of ginger,
Salt, And put hit in disshes in maner of Mortrewes, And cast thereto powder
of ginger, & seve it forthi.

**Brawne in confite.** ¶ Take fressh brawne, and myce 1 it smalH, and take
Almondes, and blanche hem, and grinde hem, and drawe hem thorg sign a
straynour.

2 **Brawne in confite.** ¶ Take fressh brawne, and sethi it ynowe; pare hit,
and grinde hit in a morter, and temper it with almond mylke, and draw it
thorg sign a Streynour into a potte, and cast thereto Sugour ynowe, and pouder
of Clowes, and lete boyle; and take falloure of CaneH, or pouder, a good
e quantite, and caste there-to. And lete boyle, and caste there-to pouder
of ginger; And then take it vp oute of the potte, And put in a lynnne clothe
and presse it; lete hem boile so long in þe potte that it be thik, And then take
hit vpp, and presse it in the clothe; And then leche hit faire, but not to
thyñ; And then take the ribbes of þe boor, and al bare, and set hem enlonge
the leches, And seve it forthe. iij. or iij. leches in a disshi.

**Blaunche brawne.** ¶ Take fressh Brawne, and myce it smalH; And take
Almondes, and blanche hem, and grynde hem thorg sign a Streynour into stuffe
mylke, And put al into a potte, and sugur, And boyle al togidre til hit be
right stuff; And then take it vp, And cast hit in-to a faire basyn, And lete
it stonde there til hit be aH colde; And þen take a knyfe And leche it faire,
but not to thyñ, And þen seure hit forthe, a leche. or iij. in a disshi.

**Browne in egurdoue.** ³ ¶ Take mighti broth of beef or of Capoñ, or take
faire fressh brawne, and seth hit, but not ynow, And then leche hit, And
cast hit into the broth; then take hole oynones, pike hem, ⁴ And cast hem al
hole there-to; then take Vynegre and CaneH, and sette oñ þe fire, and hete
hem, and drawe hem þorgi a Streynour, and cast hit there-to. Then take
clowes, Maces, powder of peper, and cast thereto, and a lituH Sawndres,
And sette hit ouer þe fyre and lete boyle til þe oynones and the brawne
beñ even sodde, and not to moche; then take licour made of brede, vynegre,
and wyn, and seson it vpp, and caste thereto a litul saferoñ to colour hit,
and salt, And serve it forthi.

**Brawne in pemuar.** ⁶ ¶ Take wyn, pouder of CaneH, drawe hit thorgi a

---

1 *micer, michier,* dépecer, mettre en pièces.—Hipp. Gloss. 2 fol. 36.

³ D. calls this "Braune en peueruade," it is recipe 56 there.

⁴ D. pile, i.e. peel.

⁵ fol. 4.

⁶ *Braune en peueruade, D.*
Streynour, set hit ouer the fire, lete hit boile, caste there-to Maces, cloues, powder of Peper; take smale onyons hole, parboyle hem, caste there-to; lete hem boile togider; then take Brawne, leche hit, but not to thin; And if hit be causedy, let stepe hit in Hote water til hit be tender, theñ cast hit into þe siripe; take Saundres, Vynegre, and caste there-to, And lete boile al togidre til hit be ynowe; theñ take powder of ginger, caste thereto; lete hit not be thik ne to thyñ, butte as potage shulde be; And serve hit forthe.

Garbage. ¶ Take faire Garbage, chikenes hedes, ffete, lyvers, And gysers, and wassh hem clene; caste hem into a faire potte, And caste fressh broth of Beef, powder of Peper, Canel, Clowes, Maces, Parcely and Sauge myced smalH; then take brede, stepe hit in þe same brothe, Drawe hit thorgh a streynour, cast thereto, And lete boyle ynowe; caste there-to powder ginger, vergeous, salt, And a lituH SafferoH, And serve hit forthe.

Pigge or chiken in Sauge. ¶ Take a pigge, Draw him, smyte of his hede, kutte him in iiiij. quarters, Boyle him til he be ynow, take him vppe, and lete cole, smyte him in peces; take aH hondefuH. or .ij. of Sauge, wassh hit, grynde it in a morter with hard yolkes of egges; theñ drawe hit vppe with goode vinegre, but make hit not to thyñ; then sesoñ hit with powder of Peper, ginger, and salt; theñ cowche thi pigge in disshes, and caste þe sirippe þer-vppoñ, and serve it forthe.

Stwed Beef. ¶ Take faire Ribbes of ffresh beef, And (if thou wilt) roste hit 1 til hit be nygh ynowe; theñ put hit in a faire possenet; caste þer-to Parcely and oynnons myneed, reysons of corauns, powder peper, canel, clowes, saundres, safferon, and salt; theñ caste there-to wyn and a lituH vinegre; sette a lyd oñ þe potte, and lete hit boile sokingly on a faire charcole til hit be ynoH; þeñ lay the fflessh, in disshes, and the sirippe there-vppoñ, And serve it forth.

Stwed Mutton. ¶ Take faire Mutton that hath beñ roste, or elles Capons, or suche oþer fflessh, and mynce it faire; put hit into a possenet, or elles bitwen ij. siluer disshes; caste thereto faire Parcely, And oynnons smalH myneed; theñ caste there-to wyn, and a lituH vinegre or vergeous, pouder of peper, Canel, salt and saffron, and lete it stue on þe faire coles, And þeñ serve hit forthe; if he have no wynce ne vinegre, take Ale, Mustard, and A quantite of vergeous, and do þis in þe stede of yyne or vinegre.

Capons Stwed. ¶ Take parcelly, Sauge, Isoppe, Rose Mary, and tyme, and breke hit bitwen hit hondes, and stoppe the Capon there-with; colour hym

1 fol. 4b.
with Saffron, and couche him in a ertheñ potte, or of brasse, and ley splentes
vndernetli and al about the sides, that the Capoñ touche no thinge of the
potte; strawe good herbes in þe potte, and put there-to a pottell of the best
wyñ that thou may gete, and none other licour; hele the potte with a close
led, and stoppe hit aboute with dogli or bater, that no eier come oute; And
set hit on þe faire charcole, and lete it seeth easily and longe tih hit be ynowe.
And if hit be an ertheñ potte, þen set hit on þe fire whan þou takest hit
downe, and lete hit not touche þe grounde for breking; And whan þe hete is
ouer past, take oute the Capoñ with a prik; þen make a sirippe of wyne,
Reysons of corance, sugur and saffron, And boile hit a litult; 2 medel pouder
of Ginger with a litul of the same wyñ, and do þereto; þen do awey the fatte
of the sewe of the Capoñ, And do the Siryppe to þe sewe, and powrs hit on þe
capoñ, and serve it forth.

Flathonys. ¶ Take mylke, and yolkes of egges, and ale, and drawe hem
thorgli a straymour, with white sugur or blak; And melt faire butter, and put
thereto salt, and make faire coffyns, and put hem into a Nowne 3 til þei be a
litul hard; þen take a pile, and a disli fastned there-on, and fill þe coffyns
therewith of the seid stuffe and late hem bake a while. And þen take hem
oute, and serve hem forthe, and caste Sugur ynothg on hem.

Venyson ybake. ¶ Take hanches of Venyson, parboile it in faire water and
salt; þen take faire paast, and ley there-on þe Venyson y-cutte: 4 1/2 as þou
wolt have it, and cast vnder hit, and aboue hit, powder of gin, 5 3/5 with-oute
and salt medylde togidre, And sette hem in Añ ovieñ, and lete serve it forthi.
þey be ynothg.

Frutours. ¶ Take yolkes of egges, drawe hem thorg 8 there-to faire floure, berme and ale; store it togidre til þes, Mary, powder of
pared appelles, cut hem thyñ like obleies, 4 ley hem in ale Creme, (and if hit be
into a fyring pañ, and fry hem in faire greece or bu of egges, and medle hem
yelowe; then put hem in dishes, and strawe Sodeñ in, thereto; And then
serve hem forthe.

Longe Frutours. ¶ Take Mylke And makesette þe Coffyns in þe oveñ, And
of chese al tendur, and take oute þe way cl, and putte the licour thereto, And
And take yolkes of egges, and white, and

good quantite, and drawe hit þorgh a säre buttes of porke and buttes of vele
put hit in a faire pañ, and fry hit 6 a lit And putte thereto faire broth, And a
then take it oute, and ley on a faire be togidre til hit be ynothg; And þen take

1 cover. 2 fol. 5. 3 an ovieñ. 4, and cast ther-to raw yolkes of eyren, 2 fol. 68. 5 If.
as thou list, And putte hem ayn̄ into the panne til thei be browne; At thei caste Sugur on hem, and serve hem forthe.

**Pety perrantes.** ¶ Take faire floure, Sugur, Saffro̩n, and salt, and ma$k paast per-of; theñ make small Co̫fynos, theñ cast in eche a co̫fy̮n iij. or ii rawe yolkes of egges hole, and ij. gobettes or iij. of Mary couche þerîn; þe take powder of ginger, Sugur, Reysons of Corans, and cast above; þeñ cove the co̫fy̮n with a lyd of þe same paste; theñ bake hem in a ove̮n, or elle fry hem in faire grece fress̮h, And then serve hit forthe.

**Autor peti perrantes.** ¶ Take and make thi Co̫fynos as hit is a-for said theñ take rawe yolkes of egges, tryude in sugur, pouder of Gynger, an resons of Corans, and mysed mary, but not to smal̃, And caste aH this into : faire bɔ̄ļ, and medel aH to-gidre, and put hit in co̫fynos, and bake hem, or fry hem as þou diddest be þe toþer.

**Custarde.** ¶ Take Vele, and smyte hit in lituH peces, and wass̮h it elene put hit into a faire potte with faire water, and lete hit boyle togidre; þeñ take parcelly, Sauge, Isoppe, Saucery, wass̮h hem, hewe hem, And cast hem into flessh whan hit boileth; theñ take powder of peper, cancel, Clowes, Maces, Saffron, salt, and lete hem boyle togidre, and a goodo dele of wyne with aH, And whan the flessh is boyled, take it v̮ppe fro þe brotḫ, And lete the broth kele. Whan hit is colde, streyne yolkes and white of egges thorgh a streynour, and put hem to the broth, so many that the broth be styff ynowe, hit i til hit be faire cofynos, and couche iij. or iiiij. peces of the flessh in þe Co̫fynos; parcelly and oyates, prunes, and kutte hem; cast thereto powder of Gynger and saundres, safferes, and put to the broth, and salt; theñ lete the co̫fy̮n and a lyd on þe potte, a lituH; And þen put the broth in the co̫fynos, And lete ynogh; þeñ lay the fiH be ynogh.

**Stwed Mutton.** ¶ Take streyne hem aH þor̮g }); a straynow r til hit be so thiHar suche oʃer flessh, and myne i And take faire Mary, And Dates, cutte in iij. or iij iij. siluer dishes; caste thereto faire co̫fynos of paast; And theñ put þe co̫fy̮n in caste there-to wyņ, and a lituH i til thei be hard, And theñ drawe hem oute, and salt and saffro̩n, and lete it stue ox. And put hem into þe ove̮n ayn̄, And lete if he have no wyņe ne wynegre, take cast sugur and salt in þi licour whan ye and do þis in þe stede of wyņe or vine; be in lento̮n, take creme of Almondes, take good creme, and yolkes And white of egges, and it forth.

**Capons Stwed.** ¶ Take parcelly, Sat. breke hit bitwen thi hondes, and stoppe, hew it smaH, gryņde it in a morter,
and take it vpp e into a faire vessel; And take yolkes and white of egges, s.reyn hem þorgh a streynour, and temper þe porke there-with; theñ take pynys, reysons of corauce, and fry hem in fresshi grece, and cast thereto poudre of peper, Gingeres, CaneH, Sugur, Safferoñ and salt, and do hit in a coffyn, and plante the coffyn above with prunes, and kutte dates, and grete reysynge, and smale birdes, and or elle; hard Yolkes of egges; and if þou take birdes, fry hem a litul in fresshi grece, or thou putte hem into þe Coffyn; theñ endore hit with yolkes of egges and withi saffron, and let e bake hit til hit be ynogh, and so serve hit forth.

Lese fryes. \[1\] Take nesshi chese, and pare it clene, and grinde hit in a mortar smalñ, and drawe yolkes and white of egges thorgh a streynour, and cast there-to, and grinde hem togidre; theñ cast thereto Sugur, \[2\] butter and salt, and put al togidre in a coffyn of faire paast, And lete bake ynowe, and then serve it forthe.

\[1\] Auter Tartus. \[\] Take faire nesshi chese that is buttry, and par hit, grynde hit in a mortar; caste thereto faire creme and grinde hit togidre; temper hit withi gode mylke, that hit be no thikker þen rawe creme, and cast thereto a litul salt if nede be; And \[3\] thi chese be salte, caste thereto neuer a dele; colour hit withi saffron; then make a large coffyn of faire paste, & lete the brinkes be rered more þen an enche of hegh; lete þe coffyn harden in þe oven; þeñ take it oute, put gobettes of butter in the bothoñ thereof, And caste the stuffe there-to, and caste peces of buttur there-vppon, and sette in þe oven with-oute lydde, and lete bake ynowe, and theñ cast sugur therecoñ, and serve it forthi. And if þou wilt, lete him hane a lydde; but þeñ thi stuff most be as thikke as Mortrewes.

Dariolles. \[\] Take wyne and fresshi brothi, Clowes, Maces, Mary, powder of Gynger, and Saffroñ, And lete al boyle togidre; And take Creme, (and if hit be cloutes, drawe hem thorgh a streynour,) And yolkes of egges, and medle hem togidre, and powre the licoure that þe mary was soden in, thereto; And theñ make faire cofyns of fyne paast, and putte the mary there-in, and myced dates And streberies, if hit be in time of yere, and sette þe Coffyns in þe oven, And lete bake a litul while, And take hem oute, and putte the licour thereto, And lete hem bake ynowi

Pies of Parys. \[\] Take and smyte faire buttes of perke and buttes of vele togidre, and put hit in a faire potte, And putte thereto faire broth, And a quantite of Wyne, And lete aH boile togidre til hit be ynogh; And þeñ take hit fro the fire, and lete kele [a litel, and cast ther-to raw yolkes of eyren),

1 D. Leche frye;  
2 fol. 6b;  
3 If.
and poudre of gyngeweere, sugre and salt, and mynced dates, reysyns of corence: make then coffyns of feyre past, and do it ther-ynne, and keure it & let bake y-nogh.] 1

2 Grete pyes. ¶ Take faire yonge beef, And suet of a fatte beste, or of Mottin, and hak aH this oñ a borde smaH; And caste thereto pouder of peper and salt; And whañ it is smaH heweñ, put hit in a bolle, And medle hem well; then make a faire large Coffyn, and couche som of this stuffur in// Then take Capons, Hennes, Mallardes, Connynges, and parboile hem cleene; take wodekokkes, teles, grete briddes, and ploM hem in a boiling potte; And then couche al þis fowle in þe Coffyn, And put in eueryñ of hem a quantite of pouder of peper and salt;// Then make mary, harde yolkes of eggges, Dates cutte in ij. peces, reisons of coranne, prunes, hole clowes, hole maces, Canell, and saffroñ. But first, when thou hast cowched aH thi foule, ley the remenaunt of thyn other stuffur of beef a-bought hem, as þou thankest gooder and then strawe on hem this: dates, mary; and reysons, &c., And then closke thi Coffyn withñ a lydde of the same paast, And putte hit in þe oveñ, And late hit bake ynoñ; but be ware, or thou close hit, that there come no saffroñs, nygh the brinkes there-of, for þen hit wolneuer close.

Herbe-blade. ¶ Take buttes of Porke, and smyte hem in peces, and sette hit on the fire, and sett hit in faire water; And whañ hit is sodeñ y-nogñ, tak a it oute, and baude hit, and pike oute þe bones, and hewe it smaH, and putte, hit in a faire boñ. And take Isop, Sauge, and parcelly a goode quantites; pike hit, and hewe hit smaH, And put hit in faire vesselez; And take a litul c.d þe broth þat þe porke was sodeñ yñ, and drawe hit þorðh a streynouñ, and caste to the erbeblade, and yef hit a boyle; then take oute þe herbes with þe Skymowr fro the broth, And cast hem into þe porke in þe bolle; And then myce faire dates smaH, And caste hem there-to, And reysons of coranne, and pynes; And draw rawe yolkes of eggges thorghþ a straynoñ, and caste thereto Sugur, powder of Ginger, salt; colore hit with a lituñ saffroñ; And truth hit with ði honde, al this togidur in þe bolle; And þen make faire rownde cofyns, and put hem in the oveñ, and hard hem a lituñ, and take hem oute ayeñ, and with a dissh in thi honde, fil hem full of the stuffe, and sette hem ayeñ in the oveñ al opeñ, And let hem bake ynowe. And thenne serue hit forthè.

Chawdwyñ. ¶ Take Gysers, lyuere, and hertes of Swannes, or of wilder gese; And if þe guttes be fatte, slytte hem, and cast hem there-to, And boile hem in faire water; And then take hem vppe, And hew hem smale, and caste

1 Added from D.  
2 fol. 7.  
3 fol. 7b.
into the same brothayene, but streyne hit þorgi a streynour firste; And caste thereto pouder of peper and of caneH, and salt, and vinegre, And lete boile; And þen take þe blode of þe swaþ, and fresshi brothi, and brede, and drawe hem þorgi a streynour and cast thereto, And lete al boyle togidre; And þen take pouder of Gynger, whan hit is al-moost ynogh, And caste¹ there-to, And serue it forthe.

PikkyH pour le Mallard. ¶ Take oy nons, and hewe hem smalH, and fry hem in fresshi grece, and caste hem into a potte, And fresshi brothi of beef, Wyne, & powder of peper, canel, and dropping of the mallard/ And lete hem boile togidur awhile; And take hit fro þe fyre, and caste thereto mustard a litul, And pouder of ginger, And lete hit boile no more, and salt hit, And serue it forthe with þe Mallard.

Sauce gamelyne. ¶ Take faire brede, and kutte it, and take vinegre and wyne, & stepe þe brede therein, and drawe hit thorgi a streynour with powder of canel, and drawe hit twies or thries til hit be smothi; and þen take pouder of ginger, Sugur, and pouder of cloues, and cast þerto a litit saffron and lete hit be thik ynogh, ²and thenne serue hit forthe.

Sauce sermstelé. ³ ¶ Take Milke and a litit floure, And caste hit in a potte, And lete boile al togidur al thyñ; and whan hit is wel boyled, take and stampe garlek small, and caste there-to pouder of peper, and salt, And then serue hit forthe.

Sauce oylepeuer. ⁴ ¶ Take faire browne brede, and tost hit, and stepe hit in vinegre, and drawe it thorgi a streynour, and caste there-to garlek (butte stampe it smalH first); And caste there-to pouder of peper, And salte, And serue hit forth.

Sauce Verte. ¶ Take parcely, Mintes, Betany, Peleter, and grinde hem smale; And take faire brede, and stepe hit in vinegre, and drawe it thorgi a streynour, and cast thereto pouder of peper, salt, and serue it forthi.

Sauce Gynger. ¶ Take faire white brede, and stepe it in vinegre, and drawe hit thorgi a streynour twies or thries, and caste there-to pouder of ginger and salte; but lete it not be to thyñ, but som what stiff, And then serue hit forthe.

Sauce SoreH. ¶ Take SoreH, grynde hem smalH, And drawe hem thorgi a Streynoure, and caste there-to Salt, and serue hit forthi.

Sauce galentyne. ¶ Take faire crustes of browne brede stept in vinegre, And cast thereto pouder of caneH, and lete hit stepe therewith, til hit be

¹ caste repeated in MS. ² fol. 8. ³ D. Sauce gauncelle. ⁴ D. Sauce alpeuere.
browne; þeþ drawe hit thorgh a streynour ones or twyes, And caste there-to pouder of peper, And lete hit be som-whatte stonding, And þeþ serue hit forthe.

Swan rosted. ¶ Kutte a Swan in the rove² of the mouthe toward the brayne enlonge, and lete him blede, and kepe the blode for chawdewyn; or elles knytte a knot on his nek, And so late his nekke breke; then skald him. Drawe him and rost him even as thou doest goce in aH poyntes, and serue him forth with chawd-wyne.

Crane rosted. ¶ Lete a Crane blode in the mouthe as thou diddist a Swan; fold vp his legges, kutte of his winges at þe ioynte next þe body, drawe him, Wynde the nekke abought the spit; cutte the biH in his brest: his sauce is to be myneced with pouder of ginger, vynegre, & Mustard.

ffesaunte rosted. ¶ Lete a ffesaunte blode in þe mouthe as a crane, And lete him blede to dethe; puH him dry, kutte awey his hede and the nekke by þe body, and the legges by the kne, and putte þe kneys in at the vente, and roste him: his sauce is Sugur and mustard.

Partrich rosted. ¶ Take a partrich, and sle him in þe nape of the hede with a fethur;³ dight him, larde him, and roste him as þou doest a ffesaunte in the same wise, And serue him forth; then sauce him with wyne, pouder of ginger and salt, And sette hit in a disli on the fuyre til hit boyle; then cast powder ginger, CaneH, thereon, And kutte him so; or elles ete him with sugar and Mustard.

Partrich stwed. ¶ Take faire mighti brothli of beef or of Mutton when hit is boyled ynow, and streyn hit thorghi a streynour, and put hit into an erthen potte, And take a good quantite of wyne, as hit were half a pynte, And take partrichi, cloues, Maces, and hole peper, and cast in-to þe potte, and lete boile wel togidre; And whan the partrichi beþ ynoch, take the potte from the fuyre, and then take faire brede kutte in thyn ⁴ browes, and couche hem in a faire chargeur, and ley the partrichi on loft; And take powder of Ginger, salt, and hard yolkes of egges myneced, and caste into the brothli, and powre the brothli vppo þe partrichi into the chargeour, and serue it forth, but late hit be colored with saffrón.

Heron rosted. ¶ Take a Heroñ; lete him blode as a crane, And serue him in al poyntes as a crane, in scalding, drawing, and kuttyng the bone of the nekke a-vey, And lete the skyñ be oñ, &c.; roste him and sause him as þe Crane; breke awaye the bone fro the kne to þe fotë, And lete the skyñ be oñ.

¹ fol. 86. ² roof. ³ D. settles this stop. ⁴ fol. 9.
Bytor rosted. ¶ Take a Bitour, sle him in the mouthe, skalde him, serve him in al ye poynetes as you doest a Crane, but lete him haue oñ his winges when he is rosted, And serve him forthe.

Curlew rosted. ¶ Take a Curlew, sle him as a Crane, pull him dry, kutte of the winges by the body, drawe him, dight him as a Henne, And folde vp his legges as a crane; lete his nekke and his hede be oñ; take awaye the nether lippe and throte boñ, and put his hede in at his shuldur, and roste him as a Crane, and no sauce but salte.

Egret rosted. ¶ Take an Egret, sle him as a Crane, skalde him and drawe him, and kutte his winges, and folde his legges as a crane, and roste him, And serve him forthi; and no sauce but salte.

Brewe rosted. ¶ Take a Brewe, sle him as þe Curlew, skalde him, drawe him as a heñ, breke his legges at þe kne, and take awaye the bone fro the kne to þe fote, as a heron; And kutte the winges by the body, and his hede by the body, and put him oñ a spitte, And bynde his legges as a heron; roste him, reyse his legges and his winges as a heron, And take no maner sauce butte salte.

1 Quayle rosted. ¶ Take a Quayle, and sle him, And serve him as thou doest a partrich in æþ Degre. His Sauce is sauce gameleon.

Pecok rosted. ¶ Take a Pecok, breke his necke, and kutte his throte, And fle him, þe skyñ and the þethurs togidre, and the hede stiþ to the skyñ of the nekke, And kepe the skyñ and the þethurs hole togiders; drawe him as an heñ, And kepe þe bone to þe nekke hole, and roste him, And set the bone of the necke aboue the broche, as he was wonte to sitte a-lyve, And abowe the legges to þe body, as he was wonte to sitte a-lyve; And whan he is rosted ynowe, take him of, And lete him kele; And þen wynde the skyñ with the þethurs and the taile abought the body, And serve him forthe as he were a-live; or elle; pull him dry, And roste him, and serve him as þou doest a henne.

SorceH rosted. ¶ Take a SorceH or a tele, and breke his necke, and pul him dry, And draw him as a chekøn, and kutte off his fete and winges by the body and þe nekke, and roste him, and reise his winges and his legges as a heron, if he be a SorceH; And no sauce but salt.

Plouer. ¶ Take a plouer, and breke his skoñ, and pull him dry, And drawe him as a chekøn, And kutte þe legges and the winges as a henne; And no sauce but salt.

1 fol. 96.
Wodekok.  ¶ Take a wodekok, and sle him as þe plouer; pul him dry, or elles breke his bakke, And lete the sculle be hole; drawe him, And kutte of his wings by the body, and turne vp the legges as þou doest of a crane; put his biH thorgh bothe his thighes; roste him, And reise his legges And his wings, as thou doest of aH maner of other clouen fote fowle.  

1 Snyte.—Take a Snyte, and sle him as thou dost a wodekok; pulle him, late his necke be hole, save the wesing; put the biH in the shulder, and folde þe legges as a Crane; roste him, And dight him as the Wodekok.  

Conyng.  ¶ Take a Conyng, fle him, And draw him aboue and byneth, And parboile him, And larde him, And roste him, And late the hede be oñ; And vndo him, and sauce him with sauce, ginger, And vergeous, and powder of ginger, And themne serue hit forth.  

Conyng in Gravey.  ¶ Take blanchad Almondes, grinde hem with wyñ And gode broth of befe and Muttoun, and draw hit thorgh a Streynour, and cast hit into a potte, and lete boile; and caste there-to pouder of ginger, clowes, Maces, and sugur// And then take a Conyng, and seth him ynoði in goode fresshi brothi, and choppe him, And take of the skyn clene, and pike hem clene And cast hit to the Sirippe, And lete bylde ones, And serue forth.  

Conyng or heñ in clene² brothi.  ¶ Take a Conyng or a heñ, and seth him ynowe in good fresshi brothi, and drawe þe same broth thr[ó]gh a Streynour; And take half a pynte of white wyñ, and caste there-to; And then sette it ouer the fire, and then choppe the Conyng or the heñ, and take of the Skyñ, and pike hem clene, and caste thereto, And lete boile togidre; And whað hit is boiled ynoði, caste there-to powder of ginger, vergeous, and salt also; And then thou shalt serue it forth.  

Conyng, heñ, or Mallard.³ ¶ Take Conyng, Heñ, or Mallard, and roste him al-moste ynowe; or elles choppe hem, and fry hem in fresshi grece; and fry oynons myced, and cast al togidre into a potte, and caste there-to fresshi brothi and half wyne; caste thereto Cloues, Maces, powder of Peper, CaneH; thene stepe faire brede with the same broth and drawe hit thorgh 'a streynour with vinegre. And whañ hit hath wel boiled, caste the licour thereto, and pouder ginger, and vinegre, and cesoñ hit vppe, And then thou shalt serue hit forth.  

Gelyne endobat.  ¶ Take a heñ, and roste hir al-moost ynoði, and chop hir smal in faire peces, and caste hem into a potte; and take fresshi broth and halff wyne, and caste there-to Maces, Peper, Cloues, and caneH; and stepe

---

1 fol. 10. Snipe.  2 Douce MS. clere.  3 D. adds en oyle.  4 fol. 10b.
faire brede with the same broth and with vinegre, and drawe hit thorgh a streynour; and whan it hath wel boiled, caste thereto pouder of ginger and vinegre, and seson hit vppe and serve it forth.

Gelyne in brothe. ¶ Take rawe hennes, chop hem, caste hem into a potte; cast to fressfi broth Wyne, parcellly, oynons myced, powder of peper, clowes, Maces, saffroun, and salt; then stepe brede with vinegre and þe same broth, and draw hit thorgh a streynour, and cast it thereto, and lete boyle ynogh; And caste thereto pouder ginger, and sesone hit vp, & serve forth.

Rabette rosted. ¶ Take a Rabette, and sle him, And drawe him, And lete his hede be on, as a Conyng; roste him as a Conyng, And serve him forth.

Kede rosted. ¶ Take a kydde, and slytte the skyn in þe throte, And seke the veyne, and kut him, and lete him bilede to detli; and sle him, And larde him, And trusse his legges in þe sides, and roste him, And reyse the shuldres and legges, and sace hit with vinegre and salte.

Venysoun rosted. ¶ Take faire feelettes of venesoun, and pike awey the skyn and þe bone, and parboile hem, and roste hem on a spitte; And sauce there-to, And serve hit forth.

Vele rosted. ¶ Take faire brestes of vele, And parboyle hem, And larde hem, And þ roste hem, And þen serve hem forth.

Chik farsed. ¶ Take a faire chek, and skald him, and breke the skyn (as sone as he is scalded) in the necke behinde, and blowe him, And cast him in faire water, and washi him; and þe kutte of þe hede and nek, and lete þe flete be on al hole, and draw him clene; and þe peper faire parcellly, and parboile hit; And þen take hard yolkes of eyroñ, and Hewe hem and þe parcellly togidre, and fressfi grece, and caste there-to pouder of ginger, peper, a litel saffroñ and salt, And put al in-to þe Chike, and put hit on a Spitte; And thenne late him roste, and serve forth.

Chike endored. ¶ Take a chike, and drawe him, and roste him, And lete the fete be on, and take awaye the hede; then make batur of yolkes of eyroñ and flooure, and caste there-to pouder of ginger, and peper, saffroñ and salt, and pouder hit faire til hit be rosted ynogh.

Goce or Capon farced. ¶ Take parcH, Swynes grece, or suet of shepe, and parboyle hem in faire water and fressfi boyling broth; And þen take yolkes of eyroñ hard y-sodde, and Hewe hem smale, with the herbes and the salte; and caste thereto pouder of Ginger, Peper, CaneH, and salte, and Grapes in tyme of yere; And in oþer tyme, take oynons, and boile hem; and whan they

1 fol. 11.
bein yboiled ynowe with be herbes and with be suet, al bes togidre, bein put all in be goos, or in be Capon; And then be late him roste yngnii.

Pigge farced. Take rawe egges, and drawe hem ferg a streynour, And bein grate faire brede; And take saffron, salt, poudier ginger, And suet of Shepe, And do medle al togidre into a faire vesseH, and put hit in be pigge wombe Whain he is oin be broche, And bein sowe the hole togidre; or take a prik, and prik him togidur, And lete him roste.

1 ffelettes of Porke endored. Take ffelettes of porke, and roste hem faire, And endore hem with be same batur as jou doest a cheke as he turneth aboute the spitte, And serue him forth.

ffelettes in galentyne. Take faire porke of be fore quarter, and take of the skyin, and put be pork on a faire spitte, and roste it half yngnii; and take hit of, and smyte hit in peces, and cast hit in a faire potte; and bein take oynons, and shredd and pul hem, not to smalH, and fry hem in a pañ with faire greece, And then cast hem to be porke into be potte; And then take good broth of beef or Mouton, and cast thereto, and set hit oin be fire, and caste to poudier of Peper, Canel, Cloues & Maces, and lete boile wel togidur; and bein take faire brede and vinegre, and stepe the brede with a lituiH of be same broth, and streyne hit thorgli a streynour, and blode with aH; or elles take Saundres and colour hit therewith, and late hem boile togidur, and cast thereto Saffron and salt, and serue hit forth.

Losinges de char. Take faire buttes of porke, and hewe hem, and grynde hem, and caste there-to yolkes of eyreñ rawe, and take it vppe into a faire vesseH; and take reysons of Corance, and myced dates, and poudier ginger, peper, saffron, and sugur, and medle al this to-gidre; and make faire paast of sugur, saffron, and salte, and temper therein; And make thereof ij. faire cakes, and ley the stuff therein al abrode oin be cakes aH flatte. And bein take anoñer Cake, and ley him al abrode thereñ, and bein kutte be Cakes thorgli with a knyfe, in maner of losinges; And then be make faire bater of rawe yolkes of eron, sugur and salt, and close be sides of be losinges therewith, and then fry hem in fresñi greesome, And so serue hem forthe.

Tripe de Mutton. Take a panche of a shepe, and make it clene, and caste hit in a potte 1 of boyling water, and skyme hit clene, and gader al awey the greece, and lete hem boile til bei be al tendur; then take hem vppe oin a faire borde, and kutte hem in smale peces of ij peny brede, and caste hem yñ an erthen potte with strong broth of bef or Mutton; take foyles of parcellly,

1 fol. 116. 1 fol. 12.
and hewe hem smalH, and cast hem to, And lete Boyle togidre til they ben tendur/ And þeð take pouder of ginger, and a quantite of vergeous, and take saffroñ and salt and caste there-to, and lete hem boile togidre til þey be ynoghi.

Allowes de Mutton. ¶ Take faire Mutton of the Buttes, and kutte hit in þe maner of stekes; And þeñ take faire rawe parcellly, and oynons shred smale, yolkes of eron soddån hard, and mary or suet; hewe all þes smale togidre, and then caste thereto pouder of ginger, and saffroñ, and stëre hem togidre with thi honde, and ley hem vppe-ðn þe stekes al abrode; and cast there-to salt, and rolle hem togidre, and put hem on a spitte, and roste hem till þei be ynoghi.

Browne fryse. 1 ¶ Take browne brede, and kut hit thyn; And then take yolkes of eyren, and som with² of the white; and take meyned floure, and drawe the eireñ and the floure thorg a streynour; and take sugur a gode quantite, and a litul saffroñ and salt, And cast thereto: and take a faire panne with fressli greece; And whan þe greece is hote, take downe and putte it in þe batur, and turne hit wel therein, and þeñ put hit in þe pañ with the greece, And lete hem fry togidre a lituH while; And then take hem vpp, and caste sugur thereon, and so serve hit hote.

Payn purdeuz. ¶ Take faire yolkes of eyren, and try hem fro the white, and drawe hem þorh a streynour; and then take salte, and caste thereto; And then take manged brede³ or paynmain, and kutte hit in leches; and þeñ take faire buttur, and clarefy hit, or elles take fressH greece and put hit y[n] ι a faire pañ, and make hit hote; And then wete þe brede well there in þe yolkes of eyren, and then ley hit on the batur in þe pañ, whan þe buttur is al hote; And then whan hit is fried ynowe, take sugur ynowe, and caste there-to whañ hit is in þe dissi, And so serve hit forthi.

Perre. ¶ Take grene pesyn, and boile hem in a potte; And whan they beñ y-broke, drawe the broth a good quantite þorh a streynour into a potte, And sitte hit on the fire; and take oynons and parcellly, and hewe hem smalH togidre, And caste hem thereto; And take pouder of Caneñ and peper, and caste thereto, and lete boile; And take vynegur and pouder of ginger, and caste thereto; And then take Saffroñ and salte, a lituH quantite, and caste thereto; And take faire peces of paynmain, or elles of suchi tendur brede, and kutte hit y[n] ñere mosselles, and caste there-to; And þeñ serve hit so forthi.

Malasade. 5 ¶ Take yolkes and white [of] eireñ togidre, And drawe hem

---
1 The recipe on p. 43 makes Brown of this dish.
2 Some of the white therewith. See p. 43, Recipe xlv.
3 Douce MS. mayneche brede. Manchett.
4 fol. 129.
5 So in Douce MS.; Mainfade in Harl.
thorgh a streynoure; and þeñ take a litul butter, and caste hit in a faire frying panne; And whan the butter is hote, take þe eireñ that beñ y-drawe, and caste there-to. And þeñ take a Saucer, and gadur the eyren togidre in the panne, in the brede of a pewtre dissli; And then couche faire [pecys]\(^1\) of brede downward in þe pañ; and take it vp oute of the pañ, And caste faire white Sugur thereto, and serve it forth. And to\(^2\) euery malesade, take the mowntayne\(^3\) of xij. eyren And mo.

**Blaunde sorre.** ¶ Take almondes, and blanche hem, and stampe hem in a morter, and temper hem with fresli lene brothli of a Capoñ, or beef, and wyne; And if hit be in lentoñ or in a fissli day, take faire brothli of fresli fissli and wyne, And Boyle hem to-gidre a good while, and take hit vppe in a faire lynneñ clothli that is clene wassliñ, and þe water y-Wronge oute there-of; And drawe vnder the clothli, with a ladeH, al the water that ye may, even as ye \(^4\) make colde creme; and þen take it oute of the clothe, and cast hit in a faire potte, and lete boile; and þen take brawne of a capoñ and tese hit smaH, and Bray hit in a morter/ (or elles in a fissli day, take a codlyng or a haddok), and temper hit with almon melke, and cast sugur ynoðli thereto; and þen caste hit in the potte, And lete hit boile togidur a goode while; and þen take hit oute of the potte al hote, and dresse hit into a disli as ye doeth a colde creme; And sette ther-on rede Anneys in confite, and serve hit forthi; or elles take faire almondes yblanchéd, & set þeron/

**Hagas de almondes.** ¶ Take faire yolkes of eyren, and the White, and drawe hem thorghi a Streynour, and take faire parcelli, and parboyle hit in a potte, & parboylingge brope; And þen take yolkes of yren, sodde hard, and Hewe the yolkes and the parcellly small togidre; And [take]\(^5\) sugur, pouder of Gynger, and salte, & cast to yolkes and parcellly; And take mary, and put hit in a streynour, And lete hong\(^6\) yñ to þe boyling potte, and parboile; and take hit vppe, and lette hit kele, And kutte hit þeñ in smale peces; And þen take the draweñ eyren, and putte hem in a pañ al a-brode, (And vnnenli eny grece in þe pañ,) and couche the yolkes and the parcellly there-on in þe pañ. And þeñ couche the peces of þe mary thereon; And þen folde vp þe kake bynetli euery corner, to eche corner foure square al flatte, And turne hit on þe pañ; And lete hit lye awhile, And þen take it vp, and serve hit forthi.

**Hanoney.** ¶ Take eyren, and drawe the yolkes and white thorghi a

---

1 Added from Douce MS. : Harl. MS. reads faire of a brede.
2 MS. do. MS. has malesade here, but Malafade in the heading. 3 amount, number.
4 fol. 13. 5 Added from Douce MS. 6 Douce MS. : Harl. MS. hold.
streynour; And take oynons, And Shrede hem smalH; And take faire butter or greece, and vnnenth ouere-couer the pan therewith; And fry the oynons togidre; then late hem fry to-gidre a lite while; And take hem vppe, And serue hem forthe so, al to-broke yñ a dissh.

Blamanger. ¶ Take faire Almondes, and blanche hem, And grynde hem with sugour 1 water into faire mylke; and take ryse, and sethi. And whañ they beth wel y-sodde, take hem vppe, and caste hem to the almondes mylke, and lete.hem boile togidre til thei be thikk; And theñ take the brawne of a Capoñ, and tese hit smalH, And caste thereto; and theñ take Sugur and salt, and caste thereto, and serue hit forth in maner of mortrewes.

Buknade. ¶ Take veel, keed, or heñ, and boyle hem in faire water or elles in good fressh broth, and smyte hem in peces, and pike hem clene; And drawe the same broth thorgli a streynour, And cast there-to parreelly, Isoppe, Sauge, Maces and clowes, And lete boyle til þe flessð be ynogli; and þeñ sêt hit fro the fire, and aley hit vp with rawe yolkes of eyren, and caste thereto powder ginger, and vergeous, & a litel saffroñ and salte, and cesoñ hit vppe and serue it forth.

Auter maner buknade. ¶ Take rawe Almondes, and blanche hem, and grynde hem, and draw hem thorgli a streynour with fressh broth and wyne into good stiff mylke; And then take veel, kede, or heñ, and parboile hem in fressh broth, and pike hem clene, and cast him thereto; take Clowes, maces, and herbs, and lete hem boile ynowe; And theñ caste a lituH Sugur, powder ginger, and salt, and serue him forth.

Brest de motton in sauce. ¶ Take faire brestes of Mutton rosted, and chopp hem; And then take Vergeous, and chaaf hit in a VessH oner the fire, and caste there-to powder ginger; and then caste the chopped brest in a disH, And caste the sauce al hote there-on, And serue hit forth.

Risshewes de Mary. ¶ Take faire floure, and rawe yolkes of eyren, sugur, salt, powder ginger, and saffroñ, and make faire Cakes. And theñ take Mary, Sugur, powder ginger, and ley hit on the kake, and folde him togidre; And then kutte hit in maner of risshewes, And fry hit in fressh greece, And theñ serue hit forth.

Leth3 lory. ¶ Take mylke, and caste it in a potte, And caste there-to salt and saffroñ; and þeñ take and hewe faire buttes of Calvis or porke al smalle and caste thereto. And take the white and yolkes of eyren, And drawe hem thorgli a streynour; And whañ the licour is at þe boyling, caste there-to the

---

1 fol. 13b. 2 fol. 14. 3 Lait.
COOKERY

eyreñ, And a lituH Ale, And styrre till hit crudde; And if thou wilt haue hit farced, take mylke, and make hit scalding hote, And cast there-to rawe yolkes of eyreñ, sugur, powder ginger, Peper, clowes, and maces, And lete hit not fully boyle; And then take a faire lynnèn clothe, and presse the cruddes there-oñ, and then leche it; And ley þe leches iij. or iij. in a dissh, And cast saffron there-oñ in the dissh, And so serve it forth al hote.

Tansey. ¶ Take faire Tansey, and grindè it in a morter; And take eyreñ, yolkes and white, And drawe hem thorgh a streynour, and streyne also þe Iuse of þe Tansey thorgh a streynour; and medle the egges and the Iuse togidre; And take faire greece, and cast hit in a pan, and sette ouer þe fyre til hit mylte; and caste þe stuffe thereoñ, and gader hit togidre with a sawcer or a dissh, as þou wilt haue hit more or lasse; And turne hit in þe panne onys or twies, And so serve it forth hote, yleched.

Froyse. ¶ Take egges, and drawe the yolkes and the white thorgh a Streynour; And then take faire beef or veel, and seth hit til hit be ynogh; and þeñ hewe hit colde or hote, al smaH, And medle the rawe beef or veel and the egges togidre, and caste there-to saffroñ, salt, And powder of peper, And medle al togidre. And then take a fryng pan, and sette ouer the fire, and caste there-in fressh greece, and make hit hote; And then cast the stuff there-oñ and stirre hit wch in the pan till hit come togidre; And whan hit is com weH togidre, caste there-oñ in þe pan a 1 dissh, and presse hit togidre, And turne hit, if hit be nede, fore clevynge in the turnynge, caste into þe pan more greece, but turne hit ones or ij; 2 And take hit vppe fro the fire, And leche it in faire peces, & serve forth.

Gely. ¶¶ Take Caluces fete, and scalde hem faire, and ley hem in faire water, and late hem wex white; Also take hoños of fele, 3 and ley hem in faire water fore to soke oute þe blode; And þeñ take hem oute of þe water, and ley hem in a faire lynnèn clothe, and lete the water ren oute; And þeñ take a faire scoured potte, and put al thes hoños and calues fete þerin; And þeñ take good white wyn, that woH hold colloure, or elles wynne clarët wynne, and caste there-to a porcion, and none ojer licoûre, that the flesh be ouer-wose 4 with al; and sette hit ouer the fire, and boile hit, and skem hit clene. Whan hit is boyllèd tender ynowe, take vppe the flesh in a faire bolle, And save wel þe licoûre; and loke that þou have faire sides of piggæs, And faire smale chekynes scalded, and drawe hem, ([and the] legges and [the fete] on), 5 and wassh

1 fol. 14b. 2 twies, twice. 3 Douce MS.; houghys of veel.
4 4 Douce MS. reads, nere were with-alle.
5 Thus Douce MS.: Harl. MS. hem legges and sette on.
faire, and caste hem in þe same first broth, And set hit ayeñ over the fire, and skyþ hit clene, and lete a man çuer-»more kepe hit, and blow of þe grauey; And in case that þe licour waste away, cast more of the same wyne þere-to; And put þi honde there-to, And, if thi honde be clamy, Hit is a signe þat it is gode; and lete not þe fleshe be so moche ysd that hit may bere no kuttyng; And then take hit vppe, and ley hit on a faire clothe, and set oute the licoure fro the fire; And put a fewe coles vnder þe vesseþ þat þe lycoure is yñ; and take salt, pounder of peper, and good quantite of saffron, (that hit haue faire Ambur colour,) and a good quantite of vinegre; And loke that hit be saucy of the salt and of the vinegre, & faire of colour of saffron; And put hit in a faire lyneñ clothe, And sette vnder-neth a faire dissh, and late hit ren thorg þe cloth so oft þat hit ren clene; And if þou seest that hit hath to lituH of the 2 vinegre, or salt, or saffron, caste thereto more, after thi discretion; And then kut faire sidde ribbes of þe sides of pigges, and ley hem on a chargeowr or on a dissh,2 And set hit faire on a colde place, and powre þe gely þeroÆ; And then take faire blanched almonds, and caste anone thereoñ er hit kêle, and foilles of tried pared ginger; and lete stonde to kele.

[GuissëH3]. 4 ¶ Take faire capoñ broth, or of beef, And sette hit over the fire, and caste þerto myced sauge, parcelly and saffron, And lete boile; And streyn the white and þe yolke of egges thorgli a streynour, and caste there-to faire grated brede, and medle hit togidre with thi honde, And caste the stuff to the broth into þe pan; And stirre it faire and softe til hit come togidre, and cruded; And þen servæ it forth hote.

Peris in Syrippe. ¶ Take Wardlons, and cast hem in a faire potte, And boile hem til þei beñ tendre; and take hem vppe, and pare hem in ij. or in iij. And take powder of CaneH, a good quantite, and cast hit in good red wyne, And cast sugur thereto, and put hit in an erthen potte, And lete boile; And then cast the peris thereto, And late hem boile togidre awhile; take powder of ginger, And a liteH saffron to coloure hit with, And loke that hit be poyynete/ And also Doucet/

Peris in compost. ¶ Take Wyne, canelH, And a grete dele of white Sugur, And sette hit over the fire, And hete hit but a lituH, and noñt boyle; And

1 Douce MS. cieræ.
2 Douce MS. adds [& pull the loynes of the chekyne iche from othere, and take away the skyn, and pullæ hem [in] quartres, and ley a quarter of a chikyne and a ribbe of the pygge to-gedryrs on a dissh.]
3 Taken from Douce MS. 4 fol. 15.
drawe hit thorth a streynour; And theñ take faire dates, and y-take oute the stones, and leche hem in faire gobottes al thyn, and cast there-to; And theñ take pere Wardones, and pare hem, And sett hem, And leche hem in faire gobottes, and pike oute the core, and cast hem to the Syryppes; And take a litl Saundres, and caste there-to in the boylyng, And loke that hit stonde weH, with Gynger, Sugur, And weH aley hit with caneH, and cast [salt] thereto, and lete boyle; And theñ caste it oute in a treyn venesseH, And lete kele; And theñ pare clene rasinges of ginger, & temper hem ij. or iij. daies, in wyne, And after, ley hem in claredied hony colde, aH a day or a night; And þen take the rasons oute of the hony, And caste hem to the peres in composte; And theñ serve hit forth with siripple, aH colde, And nought hote.

Charde de Wardone. ¶ Take peer Wardons, and sett hem in wine or water; And theñ take hem yppe, and grinde hem in a morter, and drawe hem thorth a streynoure with the licour; And put hem in a potte with Sugur, or elles with clarediede hony and caneH ynowe, And lete hem boile; And theñ take hit from the fire, And lete kele, and caste there-to rawe yolkes of eyren, til hit be thik, and caste thereto powder of ginger ynowe; And serve hit forth in maner of Ryse. And if hit be in lentoñ tyme, leve the yolkes of eyren, And lete the remnant boyle so longe, til it be so thikk as though hit were y-tempere with yolkes of eyren, in maner as A man sethe charge de quyns; And theñ serve hit forth in maner of Rys.

Mawmene. ¶ Take vernage, or oþer strenger wyne of the best that a man may finde, and put hit in a potte, and cast there-to a gode quantite of powder CaneH, And sette hit ouer the fire, And yif hit a hete; And theñ wring oute softe thorgh a streynour, that þe draff go not oute, And put in a faire potte; take and pike newe faire pynes, And wassH hem clene in wyne, And caste of hem a grete quantite þere-to; And take white sugur ynowe, as moche as thi licour is, And cast there-to; and take confeccions or charge de quyns, a gode quantite, and cast thereto; and drawe a few saundres with stronge wyne thorgh a Streynour, and cast there to; And put al in a potte; And cast there-to a good quantite of Clowes, and sette hit ouer the fire, & gif hit a boyling; And take Almondes, and drawe hem with mighti wyne thorth a streynour; And at the first boiling, a-lei hit vp, & yeve hit a boyle; and ley hit vp with ale, and gif hit a boyle, and sette hit fro the fire; and caste

1 Douce MS.  2 Douce MS.  3 fol. 15b. MS. repeats 'vesselle,' treyn is treen, wooden.  4 shavings, parings.  5 Douce MS. with-out eny licour.  6 ? MS.; for chare.  7 D. mydons.  8 fol. 16.  9 D. omits from a-lei... and.
thereto tesid brawne of Fesaunte, partrich, or capoñ, a good quantite, and cesoñ hit vppe with powder of ginger ynogh, and a lituH saffron and salt; And if hit be stronge, 1 aley hit with vinegre of 2 swete wyn, and dresse hit flatte with the bak of a Saucer or A ladeH; And as thou dressest hit with the saucer in vinegre 3 or mighty wyne, wete the saucer or ladeH fore cleaving, [and loke] 4 that hit haue sugar right ynogh, And serve hit forthi.

Longe Wortes de Pesone. ¶ Take grene posyñ, and wassñ hem clene, And cast hem in a potte, and boyle hem til they breke; and then take hem vppe fro the fire, and putte hem in the broth in an other vesseH; And lete hem kele; And drawe hem thorgi a Streynour into a faire potte. And then take oynõnes in ij. or iij. peces; And take hole wortes, and boyle hem in fayre water; And then take hem vppe, And ley hem ouñ the faire borde, And kutte hem in .iiij. or in .iiiij. peces; And caste hem and the oynons into potte withi the drawen pesen, and late hem boile togidre til they be aH tendur, And then take faire oile and fray, or elles fresshi broth of some maner fisshí, (if you maist, oyle a quantite), 5 And caste thereto saffron, and salt a quantite. And lete hem boyle wel togidre til they ben ynogh; and stere hem weH euermore, And servre hem forthe.

Elys in Sorre. ¶ Take eles, and fle hem, and choppõ hem in faire colpons, And wassõ hem clene, and putte hem in a faire potte; and then take parcelly, oynons, and shrede togidre to the eles; And then take powder of peper, & 6 broth of fisshõ, and set hit ouer the fire, and lete hem boyle togidre; And þeñ take a lofe of brede, and alay the brede in þe same brothi, And drawe hit thorgh a streynour; And whañ the eles ben almoost y-sodde ynowe, caste there-to; 7 And lete hem boile togidre; and take hem vp fro þe fire, and cast þer-to salte, vinegre, And servre hit forthi.

8 Ballok brothí. ¶ Take elys, and fle hem, and kutte hem in colpons, and caste hem into a potte withi faire water/ and then take parcelly, and oynons, and shrede hem, not to smale; And take Clowes, Maces, powder of Peper, powder of CaneH, And a gode porcion of wyne, and cast thereto, And lete hem boyle; And whañ þe eles bethi wel y-boiled, take faire stokfisshõ, and do

1 Douce MS. to stondying.
2 Douce MS. vernage or.
3 Added from Douce MS.
4 Douce MS. reads here: other elles fressh broth of some maner of fressh fisshe (yffe thou have none oile) a quantite.
5 Douce MS. adds: canelle, & clowes and maces, & cast ther-to, and take fressh, between & and broth.
6 fol. 16b.
a-vey þe skyñ, and caste thereto, And lete boyle. And whan the eles beñ weß y-boyled, take faire berme, and put þerto, And lete boyle awhile; and þeñ take Saffroñ and salt, and a litel vinegre, and cast thereto; And lete serue hit forthe fore gode potage.

Soppes Dorre. ¶ Take rawe Almondes, And grynde hem in A morter, And temper hem with wyn and drawe hem thorg a streynour; And lete hem boyle, And cast there-to Saffroñ, Sugur, and salt; And then take a paynmain, And kut him and tost him, And wete him in wyne, And ley hem in a disß; and caste the siryppe thereoñ, and make a dregge ¹ of pouder ginger, sugur, Canell, Clowes, and maces, And cast thereoñ; And whan hit is I-Dressed, serue it forthe for a good potage.

Soppes pour Chamberleyne. ¶ Take wyne, Canell, powder ginger, sugur/ of eche a porcioñ; And cast aH in a Streynour, And honge hit on a pyñ, And late hit reñ thorg a streynour twies or thries, til hit reñ clere; And then take paynmain, And kutte hit in a maner of Browes, And tost hit, And ley hit in a disß, and caste blanche pouder there-õn ynegh; And theñ cast the same licour vppon þe Soppes, and serue hit forthe for a good potage.

Muscles in brotli. ¶ Take Muscles, And sith ² hem, And pike hem oute of the sheß; And drawe the brotli thorg a streynour into a faire vessemb, And sette hit on the fire; And then take faire brede, and stepe hit with þe same ³brotli, and draw hit thorgli a streynour, And cast in-to a potte with þe sewe; and menge ⁴ oynnons, wyn, and pouder peper, and lete boyle; & cast there-to the Musculus and pouder ginger, and saffroñ, and salte; And theñ serue ye hit forthe.

Muscles in Shelle. ¶ Take and pike faire musculis, And cast hem in a potte; and caste hem to, myced oynnons, And a good quantite of peper and wyne, And a lite vynegre; And assone as thei bigymethi to gape, take hem from þe þe, and serue hit forthe with the same brotli in a disßhi al hote.

Mortrewes of Pesyn. ¶ Take a Gurnard, or elles a Codling, (the lyuer And þe Spawne with-in him), And seth him ynowe in faire water; and pike oute the bones, and grinde the fisßhi in a morter, and temper hit with almond mylke, and caste-to grated brede; and þeñ take hit vppæ, and put hit in a faire potte, and lete boyle; And caste thereto sugur, Safferoñ, and salte; and serue hit in a disß in maner of mortrewes of flesßhi, And caste powder of Ginger there-õn.

Blanche porrey. ¶ Take blanche almondes, And grinde hem, and drawe

¹ dredge. Douce MS. dragge. ² seethe, boil. ³ fol. 17. ⁴ Douce MS. myced; see next recipe.
hem with sugar water thorgi a streynour into a good stuff mylke into a potte; and þeñ take þe white of lekes, and hew hem smalH, and grynde hem in a morter with brede; and þeñ cast al to þe mylke into þe potte, and caste Þerto sugar and salt, and lete boyle; And seth feyre poudrid eles in faire water ynowe, and broile hem on a gredren; and kut hem in faire longe peces, and ley two or thre in a dissh toigidre as ye do venesoñ with fflumenty, And serve it forthe.

Caudel ffery. ¶ Take rawe yolkes of eyreñ and trie hem, and bake hem; and take good wyne, and warme hit ouer the fire in a potte, And cast thereto the yolkes, and stere hit well, butte lete hit not boyle til hit thickke; ¹ and then caste there-to sugar and salt, and serve hit forñi as mortrewes.

Prenade. ²—Take wyñ, and put hit in a potte, and clarified honey, sawndres, pouder of peper, Canel, Clowes, Maces, Saffron, pyes, myced dates, & reynos, And cast thereto a litul vinegre, and sette hit ouer the fire, and lete hit boyle; and seth ffigges in wyñ and grynde hem, and draw hem thorgi a streynour, and cast thereto, and let boile al toigidre. And þeñ take flore, saffron, sugar, and faire water, and make faires kakes, and late hem be thyñ ynoñi; And þeñ kutte hem like losinges; And þeñ caste hem in faire oyle, and fry hem a litul while; And then take hem vp oute of the pan, and caste hem to þe wessëH with the stirippe, altogidre, in a dissh; And therefore thi sirripe most be rennyng ynow, and nost to stiff; and so serve it forth fore a good potage, in faire dishes al hote.

Froyte de almondes. ³ ¶ Take blak sugar and colde water, and caste the sugar and þe water in a potte; and lete hem boile toigidre, and salt, and skeme hem clene, and let hit kele; And þeñ take Almonds, and blanche hem clene, and stompe hem in a morter al smal, and drawe hem thik ynowe thorgi a streynour with sugar water, into a faire vesseH. And if hit so be þat the mylke be not swete, take white sugar and cast thereto; And serve hit forth in maner of potage, And namly in lentoñ tyme.

Fried creme de almondes. ¶ Take Almonds, and blanche hem, and wasshi hem in faire water, and bray hem smalH in a morter with faire water; And then take hem and þe water toigidre som-what thik, and drawe hem þorgh a streynour into a faire potte, And set hem ouer the fire, and lete hem boyle onse; And þeñ take hem downe, and cast thereto Salte, and lete stonde a forlonge wey or .ij. And cast a lituH vinegre þerto; And þeñ cast hit on a faire lynneñ clothi that ⁴ is faire wasshi, and þe water y-wronge outhe there-of;

¹ fol. 17b. ² Called Druces in D. ³ Douce MS. Froydelet dalmandes. ⁴ fol. 18.
and cast hit ah abrode with the laduH, and lete meñ hold the cloth al abrode; and þen take a laduH, and draw vndur þe cloth, and draw awey þe water ah that a mañ may. And þen gadur al þe creme togidur in þe clothe; And þen take þe cloth with the creme, and hange hit vppon a pyñ, and lete þe water droppe oute two or thre houres or more; And then take hit of þe cloth, and putte hit in a boHuH of tre, And caste Sugur ynoH þereto and a litul salt. And if hit wex to thik, take swete wyne, and temper hit with ale; And þen take reysons of coraunce, clene y-wasshi, and put hem there-in, that þey be not seyñ; And when hit is dressed in maner of mortrewes, take rede anneyes in confite, or elles levis of Burage,1 and set þere-on in a dissñi.

Creme boile. ¶ Take mylke, and boile hit; And þen take yolkes of eyreñ, and try hem fro the white, and drawe hem thorgh a streynour, and cast hem into þe mylke; and then sette hit on þe fire, and het hit hote, and lete not boyle; and stirre it wel hit be som-what thik; And caste thereto sugur and salte; and kut þen faire paynmain soppes, and caste the soppes there-on, And serue it in maner of potage.

Letlardes. ¶ Take mylke sealding hote; And take eyreñ, the yolkes and the white, and drawe hem thorgh a streynour, and caste to þe mylke; And þen drawe þe iuce of herbes, which that þou wiH, so þat þey beñ goode, and drawe hem thorgh a streynour. And when þan the mylke bigynnetli to cruðde, caste þe iuce thereto, if þou wult haue it grene; And if þou wult haue it rede, take Saundres, and cast to þe mylke whan it cruðdeth, and leue þe herbes; And if þou wult haue hit yelowe, take Saffroñ, and caste to þe mylke whan hit cruðdeth, and leve þe Saundres; And if þou wult haue it of al þes coloures, take a potte with mylke & Iuse of herbes, and anoþer potte with mylke and safron; And anoþer 2potte with mylke and saundres, and put hem al in a lynneñ cloþe, and presse hem al togidur; And if þou wult haue it of one coloure, take but one cloth,3 and streyne it in a clothi in þe same maner, and bete on þe clothi with a ladef or a Skymouer, to make sad or 4flatte; and leche it faire with a knyfe, and fry the leches in a pañ with a litiH fressli grece; And take a litiH, and put hit in a dissñi, and serue it forth.

Leche lumbardes. ¶ Take Dates, and do awey þe stones; and setli hem in swete wyne; and take hem vppe, and grinde hem in a morter, and drawe hem thorgh a streynour withi a lituH swete wyne and sugur; and caste hem in a potte, and lete boyle til it be stiff; and þen take hem vppe, and ley hem vp apoñ a borde; and then take pouder ginger, Canelt, and wyñ, and melle al

1 D. adds fries. 2 fol. 18b. 3 Douce MS. of these. 4 Douce MS. and.
And and and and and and and and and and and

togidre in thi honde, and make it so stiff that hit wol be leched; And if hit be not stiff ynowe, take hard yolkes of eyren and creme thereon, or elles grated brede, and make it thik ynogh; take Clarence, and caste there to in maner of sirippe, whan þou shaþ serue hit forthe.

**Auter leche lumbard.** ¶ Take faire hony, and clarefy it in þe fire til hit be stiff ynowe; and then take hit vppê and ley hit on a borde; and take faire grated brede and pouder of pepper, and meH al togidre with thi honde, til hit be so stiff that hit wol be leched; and leche hit. And then take wyne, pouder of Gynger, CaneH, and a litel clarefied hony, and lete reñ thorgî a streynour, and cast þe sirip thereon, whan that thou shaþ serue hit in stede of Clarre.

**Cryspes.** ¶ Take white of eyren, Milke, and fyne floure, and bete hit togidre, and drawe hit thorgî a streynour, so that hit be rennyng, and noght to stiff; and caste there-to suger and salt. And then take a chaffur ful of fresþ greece boyling; and þen put thi honde in the batur and lete the bater reñ thorgî thi fengers into þe chaffur; And when it is reñ togidre in the chaffre, and is ynowe, take a Skymour, and take hit oute of the chaffur, and putte oute al the greece, And lete reñ; And putte hit in a faire dissh, and cast suger thereon ynow, and serue it forth.

**Poterous.** ¶ Take a shoueH of yreñ, and hete him brennyng hote in þe fire; and þen take him oute of the fire, and þil him full of salt; And then make a coffyn, and putte in the salt al holowe, þe shappe of a treyñ dissi; and sette þe pan and þe salt over the fire ayen, til þe salt be brennyng hote; and þen cast the white and þe yolkes of rawe eyren in-to þe hole of salt, and lete stonde in þe fire til hit be half hard; And then þe þe dissi half of salt; And þen take a dressing knyfe, and put vnder þe salt and þe pan, and heve hit vppê fro the fire, that þe coffyn with the eyren breke not; And þen sette hit in þe dissi with the salt, and serue it forth.

**Risshewes.** ¶ Take figges, and grinde hem aH rawe in a morter, and cast a lituH fraied oyle there-to; And þen take hem vppê yî a vesseH, and caste there-to pynes, reysyns of coraunce, myced dates, suger, Saffron, pouder ginger, and salt: And þen make Cakes of floure, Sugur, salt, and rolle þe stuff in thi honde, and couche it in þe Cakes, and folda hem togidur as risshewes, And fry hem in oyle, and serue hem forth.

---

1 Douce MS. adds after hit: 'wex hard; & take hard yolkes of eyrenes & cryme hem a grett quantite ther-to, till it,' &c.  
2 fol. 19.  
3 Harl. MS. Poterons.  
4 MS. repeats 'And then take a dressing knyfe, and putte vnder the salt.'
Potage de egges. 1  ¶ Take faire water and cast in a faire frying pan, or elles; in an ower vesseH, til hit boyle, and skeme it well; And then breke faire rawe egges, and caste hem in pe water, And lete pe water stonde stil ouer pe fire, and lete the egges boyle harder or nesser as vous wilt.

Taylours. ¶ Take almondes, and grynde hem raw in a mortar, and temper hit 2 with wyne and a litul water; And drawe hit porgh a streynour into a goode stuff mylke into a potte; and caste thereto reysons of coraunce, and grete reysons, myced Dates, Clowes, Maces, Pounder of Peper, Canel, saffron a good quantite, and salt; and sette hem ouere the fire, And lete al boyle togidre awhile; And alay hit vp with floure of Ryse, or elles grated brede, and cast there-to sugur and salt, And serue hit forth in maner of mortrewes, and caste there-on powder ginger in pe dissh.

Malmens bastard. ¶ Take a potetH of clareshed hony, and a pounde of pynes, 3 and I. pounde of Reysons of coraunce, Saundres, pounder caneH, And ij. galons of wyne or ale, and pouder peper, and cast al in a potte, And skeme hit clene; And þe þe take iij. li. pounde 4 Almondes, 5 and stepe to-gidre, And drawe hem þorgh a streynour; And whan the potte boyleth, cast þe licoor to, & aley hit vp al stonding; And þe þe take pouder ginger, salt in 6 saffron, and cesoþ hit vppe, and serue hit forth in a dissh al hote, and salt; And cast pouder ginger thereon in þe dissh, and serue it forth.

Gyngautrey. 7 ¶ Take paunches and lyuers of a codlyng, or haddok, or elles kelyng, and seth hem in faire water; And take hem vppe on a faire borde, & myce the paunches smalH; And þe þe take fresshi broth of fresshi Salmoþ, or of eles, or of turbut, and cast þe myced paunches there-to, And pouder of peper, and lete boyle; And þen take the broth that þe paunches and lywers were y sodde in, And stepe there-in faire brede, and drawe hit thorgh a streynour; And þe þe myce þe lyuers in faire peces; And whan the paunch hath wel y-boyled in þe licoor, 8 caste þe þe lyuers thereto, and lete boyle a while; And serue hit forth hote for gode potage; and late hit be som-dele rennynge.

ffygey. ¶ Take figges, and caste hem in a potte, And cast there-to wyne or Ale, 9 and lete hem boile, And take hem vppe, and bray hem in a morter; And þe þe take brede, and stepe in þe same licoir, and cast thereto, And drawe hem þorgh a streynour, and caste hit in a faire potte with wyne or ale; and

---

1 D. Pocched egges. 2 fol. 19b. 3 D. pepyr pynes. 4 3 pounds of pounded. 5 Amydones, Douce MS. which adds, a galone of wyne, & a gode quantite of vynegre & lete. 6 Douce MS. and. 7 Harl. MS. Gyngautrey. 8 Douce MS. adds: cast the liour ther-to and let e buille awhile, & then; the liour being the brede and broth. 9 fol. 20.
And
Amidons, fals hit caste and tho¬gigre, hit and of cast and in thorgh take licowr, streynowr and slytte with saffron fen.
Gele Iu. sh. H. e
Chaudewyn. ¶ Take þe Guttes of freßhi Samon, and do awey the gað and slyte hem, and caste hem in a potte, and boyle hem in water right well; And ley hem vpoñ a bore, and hewe hem; And þen stepe brede in þe same licour, And cast som of the samoñ broth thereto, And drawe aH thorgi a streynour; and then caste the hewen guttes and þe drawen brede in a potte, and a lituH wyn, pouder of CaneH, or saffroñ, And lete boyle toigidre; And cast there-to pouder of peper, Vinegre, and salt; And lete hit be rennyng.

Rapes. ¶ Take half figges and half reysons, and boile hem in wyn, and take hem vp, and bray hem in a morter, And drawe hem with þe same licour thorgi a streynour, so thik that hit be stonding; And then take reysons of corance, Pynes, Clowes, Maces, sugur of Cipris, and cast þereto, and put hit in a faire potte; And then take a fewe Saundres, pouder peper, CaneH, and a lituH Saffroñ; And if hit be not stonding ynoogh, take a lituH floure of Amidons, And drawe hit with wyn thorgi a streynour, And cast there-to salt, and serue it forth stondying.

JusselH. ¶ Take the ffry of a pyke, and cast hit rawe in a morter, and cast thereto myced1 brede grated, and bray hem asmaH as þou maist; And if hit be to stonding, caste there-to a lituH mylke of Almondes, And bray hit toigidre, and strek2 hit toigidre with thi honde; And cast there-to a lituH saffron with Sugur and salt, And put aH in a treeñ boH, and truH3 hit to-gidre with thi honde; And loke þat hit be not ð to thik, but as 4a man may powre it oute of þe boH; And þen take a þaH, and caste thereto faire graucy of a pike, or of a freßhi samoñ, and drawe hit thorgi a streynour, and sette it ouer the fire; and take faire parcely and Sauge, and caste there-to, and lete hit boile, and caste there-to a lituH saffroñ and salt; And whan hit hath boyled a while, sterre hit fast, and caste the stuff thereto, and ster hit euermore. And whan hit is al oute of the bolle, [cast it]4 a liteH and a liteH into þe þaH, sterre it softer and softer til hit be roñ to-gidre; And þen take a ladeH or a skymmour, and drawe hit togidre soft til hit come to-gidre, And take hit fro þe fire, and sett þe vesseH on a fewe colys, and lete hit wax stiff be his owne accorde, and then serue it forth with a skymour, like as þou wolt serue JusselH, all hote.

Gele of peson. ¶ Take a pike newe right y-drawe,6 and Smyte him in faire

---

1 MS. myced myced. D. masychatet.
2 Douce MS. strike.
3 ? twille, as Douce MS.
4 fol. 204.
5 Added from Douce MS.
COOKERY and that And and 2 and And 6 and And and 3 fire, with temper streynowr maner grete smale, hit tried faire tencche, vinegre, vndernetfi. and fou thou in is 96 Lente 4 to-gidre CaudeH. Cheaut Oyle Cauderl. fol. 21.

CaudeH. ¶ Take faire tryed yolkes of eyreñ, and cast in a potte; and take good ale, or elles good wyn, a quantite, and sette it ouer þe fire/ And whan hit is at boyling, take it fro the fire, and caste þere-to saffroñ, salt, Sugur; and ceson hit vppe, and serve hit forth hote.

Oyle soppes. ¶ Take a good quantite of oynons, and myce hem, noþ to smale, & sett hem in faire water, And take hem vppe; and then take a good quantite of stale ale, as .iij. galons, And there-to take a pynte of goode oyle that is fraied, and cast the oynons there-to, And lete al boyle togidre a grete [while]; 3 and caste there-to Saffron and salt, And þen put brede, in maner of brewes, and cast the licour there-oñ, and serve hit forthi hote.

CaudeH. de Almondes. ¶ Take rawe almondes, and grinde hem, And temper hem with goode ale and a litul water; and drawe hem thorgh a streynour into a faire potte, and lete hit boyle awhile; And cast there-to saffroñ, Sugur and salt, and serve hit forth hote.

'Cheaut de Almondes. ¶ Take almondes, and blanche hem, and grynde hem with faire water, and drawe hem thorgh a streynour, and sette hem on the fire, and lete hem boyle ones; and cast there-to sugur and salt, And serve it forthi hote.

Lente frutours. ¶ Take goode floure, Ale yeest, 4 saffroñ, and salt, and bete al to-gidre as thik as þoper maner frutours of flësli; and þen take Appels, and

1 D. kodelyng. 2 fol. 21. 3 Douce MS. wile. 4 Chaudlet Douce MS. 5 D. however reads Ale and yeest.
pare hem, and kut hem in maner of ffrutours, and wete hem in þe batur vp and downe, and fry hem in oyle, and cast hem in a disshi, and cast sugar þerōn ynowe, and servé hem forth hote.

[Lesenges Fries.¹] ¶ Take floure, water, saffroñ, sugar, and salt, and make fyne paast þer-of, ²and faire thyñ kakes; and kutte hem like losenges, and fry hem in fyne oile, and servue hem forthe hote in a disshi in lenteñ tyme.

[Risschewes de frute.³] ¶ Take figges, and grinde hem in a morter al smal with a liteñ oyle, and grynde with hem, clowes, and maces; and þen take hem vppe in-to a disshi, and caste thereto pynes, saundres, reisons of coraunce, myced dates, powder of Peper, CaneH, Saffroñ, and salt; And þen make fyne paast of floure, water, sugur, saffroñ, and salt, And make there-of faire kakes; and þen rolle the stuff in thi honde, and couche hit in þe kakes; kutte hem, and so folde hem [togedrys]⁴ as risshewes, And fry hem in goode Oyle, And servue hem forthe hote.

[Trayne roste.⁵] ¶ Take Dates and figges, and kutte hem in a peny brede; And þen take grete reysons and blanched almondes, and prik hem thorgh with a nedel into a threde of a manmys length, and one of one frute and a-noþer of a-noþer frute; and þen bynde the threde with the frute A-bought a rownde spete, endelongs þe spete, in maner of an hasselet; And þen take a quarte of wyne or Alce, and fyne floure,⁶And make batur thereof, and cast thereto powder ginger, sugur, & saffroñ,⁷ powder of Clowes, salt; And make þe batur not fully rennyng, and noþer stonding, but in þe mene, that hit may cleu, and ⁸ than rost the⁹ treyne abought the fire in þe spete; And þen cast the batur on the treyne as he turnetli abough[t] the fire, so longe til þe frute be hidde in the batur; as þou castest þe batur there-on, hold a vessell vnder-nethe, for⁹ spilling of þe batur/ And whan hit is y-rosted weñ, hit wol seme a hasselet; And þen take hit vppe fro þe spit al hole, And kut hit in faire peces of a Span lengtn, And [servé]¹⁰ of hit a pece or two in a disshi al hote.

Quynces or Wardones in paast. ¶ Take and make rounde coffyns of paast; and take rawe quynces, and [pare]¹¹ ¹²hem with a knyfe, and take oute clene the core; And take Sugur ynoñi, and a lituH powder ginger and stoppe the hole fuñH. And þen couche ij. or iij. quynces or wardons in a Coffyn, and keuer hem, And lete hem bake; or elles take clarefied hony instede of sugur, if thou maist none sugur; And if þou takest [tóny],¹³ put

¹ Douce MS. ² fol. 21b. ³ Douce MS. ⁴ Douce MS. ⁵ Douce MS. ⁶ D. MS.; sugur, Harl. ⁷ Douce MS. ⁸, ⁹ D. MS.; that rost, Harl. ¹⁰ against, to stop. ¹¹ added from D. MS. ¹² fol. 22. ¹³ Douce MS.
thereto a lituH poudre peper, and ginger, and put hit in þe same maner in the quynces or wardons, and late hem bake ynogh.

1 Rastons. ¶ Take fyue floure, and white of eyreñ, and a litul of the yolkes; And then take warme berni, and put al thoes togidre, and bete hem togidre with thi honde so longe til hit be2 short and thik ynoñi. And caste sugar ynowe thereto; And þen let rest a while; And then cast hit in a faire place in an oven, and lete bake ynogli; And þen kut hit with a knyfe rounde aboue in maner of a crowne, and kepe þe crust þat þou kuttest, and pile³ all þe cremes4 within togidre; and pike hem smalH with thi knyfe, and saue the sides and al þe cruste hole withoute; And þen cast thi claresiied butter, and medle þe creme5 and þe buttar togidre, And couer hit ayeñ with þe cruste that þou kuttest awey; and then put hit in the oven ayeñ a lituH tyme, and take it oute, and serue hit forthe aH hote.

Tart de ffruyte. ¶ Take figges, and seth hem in wyne, and grinde hem smale, And take hem vppë into a vesseH; And take poudre peper, CaneH, Clowes, Maces, pouder ginger, pynes,⁶ grete reysons of corouunce, saffron, and salte, and cast thereto; and þen make faire lowe coffyns, and couche þis stuff there-in, And plonte pynes aboue; and kut dates and fressli salmoin in faire peces, or elles fressli eles, and parboyle hem a lituH in wyne, and couche thereon; And couche⁷ the coffyns faire with þe same paaste, and endore the coffyn withoute with saffron & almonde mylke; and set hem in þe oven and lete bake.

[Chewettes]. ¶ ⁸ Take and make faire paste of floure, water, saffron, and salt; And make rownde cofyns þere-of; and þen make stuff as þou doest for rissliesheswes, and put þe stuff in þe Coffyns, and couer the coffyns with þe same paaste, and fry hem in goode oyle as þou doest risslîshewes, and serue hem forthe hote in the same maner.

Lamprey I-bake. ¶ Take and make a faire rounde coffyn of paast; and þen take a fressli lamprey, and lete him blode .ij. fingers within þe nauH, And lete him broth in a vesseH, and lete him dy in þe same blode; And then take browne brede, and kut hit, and stepe hit in vinegre, and drawe hit þorgh a streynour; and þen take þe same blode, and poudre of CaneH, And cast there-to, til hit be browne; And then cast thereto a litul poudre of peper and salt, and a lituH wyne, that hit be not to stronge with vynegre; And then skald the lampreyc, and pare him clene, and couche him rounde in

1 Douce MS.; Bastons, Harl.  2 Douce MS.  3 Douce MS.; pike Harl.
4 Douce MS. cromes.  5 Douce MS. crommes.  6 D. adds: reysions fried in oyle.
7 Douce MS. keuere.  8 fol. 228.
a coffyn; and the caste al the sewe rounde abought vppon him in the coffyn til hit be couered; And then couer the coffyn, and hele hit with a lydde aboue, save a litul hole; and at the hole blowe in the coffyn with thi mouthe a good blast of wynde; and sodenly stoppe the hole, that the wynde abide within the coffyn, to ryse up the coffyn that he faH not a-downe. And whan hit is a litul y-harded in the oven, prik the coffyn with a pyy, for 1 breystying 2 of the coffyn; And lete bake ynowe, And serve it forthe colde. And whan the lamprey is ytake oute of the coffyn, and I-ete, 3 take the sirippe 4 oute of the coffyn, and put hit in a chargeour, and caste wyne there-to, And pouder of ginger, And lete Boyle ouer the fire; And take paynmaun, and kutte hit and wete hit yñ, And ley the soppes yñ the coffyn of the lamprey, And cast the sirippe aboue, and ete it so/

Sauce pour lamprey. 5 Take a quyk lamprey, And lete him blode at the naugH, And lete him blode in an ertheþ potte; And scalde him with hey, and wassh him clene, and put him [on a spitte;] 6 and sette the vessell with the blode vnder the lamprey while he rosteth, And kepe the licoure þat droppeth oute of him; And then take oynons, and myce hem smaH, And put hem yñ a vessell with wyne or water, And let hem parboyle right well; And then take away the water, and put hem in a faire vessell; And the take pouder of CaneH and wyne, And drawe hem thorghi a streynour, and cast [hit to] 7 the oynons, and set ouer the fire, and lete hem boyle; And cast a lituH vinegar and parcell there-to, and a litul peper; And the take the blode and the dropping of the lamprey, and cast thereto [& lete buille to-gedrís thil it be a lietH thykke, & cast therto] 7 pouder ginger, vyngre, salt, and a lituH saffron; And whan the lamprey is 8 rosted ynowe, ley him in a faire chargeour, And caste aH the sauce apon him, And so serve him forth.

Lamprey poudred. 9 Take a lamprey poudred, and strike away the salt with thi honde; take away the bone fro the bote into the tayle by the bely side, And ley him in water a day and a nyght, and scalde him in water with strawe or hey, to stripe him with-alH; And then wassh him clene, and cast him in faire water colde, and set him, and cast x. or xij. oynons hole vþ-pullud, and lete hem sethi togidre, and skem it; And the take vp the lamprey and the oynons fro the water, and ley hem in a disshi thil they beñ colde aH; and serve hem forthe colde with sauce Galentyne; and myce the oynons in the sauce, & ete hem so.

1 against, to stop. 2 Douce MS.; brennyng, Harl. 3 eaten. 4 fol. 23. 5 Douce MS.; Harl. MS. in a faire brothe. 6 added from Douce MS. 7 added from Douce MS. 8 Harl. MS. is ro. 9 Douce MS.; and Harl.
Stokfisshih sauce. ¶ Take faire broth of elys, or pike, or elles of fresshi samond, And streyn hit thorgi a streynour; and take faire parcelly, And hewe hem smaH, And putte the broth and þe parcellly into an erthen potte, And cast þerto pouder ginger, and a litul vergeous, And letem boyle to-gidre; and þen take faire sodden stokfissh, and ley hit in hote water; and whaþ þou wilt serve it forth, take þe fisshe fro þe water, and ley hit in a disshi, And caste the sauce al hote there-oñ, and serve it forth.

Lamprons in Galentyne. ¶ Take brede, and stepe it in wyne and vynegre, and cast there-to CaneH, and drawe it thorgi a streynour; and do it in a potte, and cast pouder of pemer thereto; And take smale oynons, and myce hem, and fry hem in oyle, & cast there-to a fewe saunders, and letem boyle a litul; And then take lamprons, and scalde hem with hey in hote water, and setli hem; and þen b[ř]oyle 2 hem on a faire gredreñ, and þen couche hem in a disshi and cast the sauce on hem, And then serue it forthi.

Lamprons ybake. ¶ Take lamprons, and scalde hem with hey; and make faire paaste, and couche ij. or iij. lamprons thereon, with pouder ginger, salt and pemer, and lete bake; And leche samon in faire brode peces, and bake hem in þe same maner.

Oystres in grauey. ¶ Take almondes, and blanche hem, and grinde hem, and drawe hem þorgi a streynour with wyne, and with goode fresshi broth into gode mylke, and sette hit on þe fire and lete boyle; and cast þereto Maces, clowes, Sugur, pouder of Ginger, and faire parboyled oynons myced; And þen take faire oystres, and parboile hem togidre in faire water; And then caste hem there-to, And lete hem boyle togidre til þey beñ wynowe; and serve hem forth for gode potage.

Oystres in ceye. ¶ Take oystres and sheH hem and put hem in a vesseH, (and þe water that is within þe oystres with-aH;) And cast þerto a litul wyne, And sette hem over the fire, and parboyle hem; And þen take faire þe oystres vppe of þe broth, and put hem in a faire potte; And take þe same broth, and drawe hit thorgi a streynour, and cast hit in-to þe oystres, And sette hit over the fire; And take a lituH Of þe same broth ayeñ; and a lituH wyne, and put hit yñ a faire vesseH, and put þere-to browne crustes and pouder caneH, and draw hit thorgi a streynour; and myce oynons smaH, and fry hem in oyle or in butter, and caste hem there-to, and sette over the fire. And whañ þe oystres boyleth, caste the licoure 3there-to, and cesoñ hit vppe with pouder of pemer, salt, and a litel saffron, and cast there-to a litul vinegre, þat hit be

1 fol. 23b. 2 Douce MS. bouille. 3 fol. 24.
poynant there-of in þe sesenyng and browne also; And serue hit forth for a gode potage.

**Pike in galentyne.** ¶ Take a pike and setþ him ynowe in gode sauce; And þen couche him in a vesseth, that he may be y-caried yñ, if þou wilt// And what tyme he is colde, take brêde, and stepe hit in wyne and vinegre, and cast there-to caneþ, and drawe hit þorgþ a streynour, And do hit in a potte, And caste there-to pouder peper; And take smale oynons, and myce hem, And fry hem in oyle, and cast there-to a fewe saundres, and lete boyle awhile; And cast aþ this hote vppon þe pike, and cary him forth.

**Pike boyled.** ¶ Take and make sauce of faire water, salt, and a lituþ Ale and parcelly; and þen take a pike, and nape him, and drawe him in þe bely, And slytte him þorgþ the bely, bak, and hede and taile, withþ a knyfe in to 1 peces; and smyte þe sides in quarters, and wasþþ hem clehe; And if thou wilt have him rownde, schoche him by þe hede in þe backe, And drawe him there, And skoche him in two or iij. peces 3 in þe bak, but noþþ thorgh; And slyt the pouuche, And kepe the fey or the lyuer, and kutte awey the gaþ. And whan þe sauce biginneth to boyle, skem hit, And wasþþ þe pike, and cast þe þere-in, And caste þe pouche and fey there-to, And lete hem boyle tegidre; And þen make the sauce thus: myce the pouche and fey, [in] 6 a litul gravey of þe pike, And cast þere-to pouder of ginger, vergeous, mustarde, and salt, And serue him forth hote.

**Pike in brase.** ¶ Take Caneþ, a quarte of wyne, and a lituþ vinegre, And stepe there-yñ tendur brêde; and thawre it þorgþ a streynour, And lete boyle with þou ouger of peper; And take the pike, and roste him splat on a gredire y nogþ; And cast to þe sauce þen, [with] pouder of ginger and suger; And ley the pike in A 6 charger, the wombe side vpward; and þen caste the sauce there-oþ al hote, and so serue him forthþ.

**Auter pike in Galentyne.** ¶ Take browne brêde, and stepe it in a quarte of vinegre, and a pece 7 of wyne for a pike, and quarteren of pouder caneþ, and drawe it þorgþ a streynour skilfully thik, and cast it in a potte, and lete boyle; and cast there-to pouder peper, or ginger, or of clowes, and lete kele. And þen take a pike, and setþ him in good sauce, and take him vp, and lete him kele a litul; and ley him in a boþ for to cary him yñ; and cast þe sauce vnder him and aboue him, that he be al þy-hidde in þe sauce; and cary him whoþþ euer þou wolt.

---

1 i.e. two. 2 MS. there &. 3 Douce MS. placys. 4 i.e. poche of a fish, see below. 5 Douce MS., and Harl. 6 fol. 24b. 7 Douce MS. pyt.
Salmon fresh boiled. ¶ Take a fresh Salmon, and drawe him in he bely; and chyne him as a swyne, and leche him flatte with a knyfe; and kutte the chyne in ij. or in .iij. peces, and roste him on a faire gredryn; & make faire sauce of water, parcely, and salt. And whan hit begynneth to boyle, skem it clene, and cast þe peces of salmon þere-to, and lete hem sethe; and þeν take hem vppe, and lete hem kele, and ley a pece or ij. in a disli; and wete faire foiles of parcely in vinegre, and caste hem vppõn þe salmon in the disli; And þeν ye shall serue hit forthe colde.

Samoñ roste in Sauce. ¶ Take a Salmond, and cut him rounde, chyne and aH, and roste the peces on a gredire; And take wyne, and pouder of CaneH, and drawe it þorgi a streynour; And take smale myced oynons, and caste þere-to, and lete hem boyle. And þeν take vynegre, or vergeous, and pouder ginger, and cast there-to; And þeν ley the samoñ in a disli, and cast þe sirip þeroñ al hote, & serue it forthi.

Troute boyled. ¶ Take a troute, and nape him; And make faire sauce of water, parcely, 1 and salt, and whaν hit bigynneth to boyle, skeme hit clene; and drawe him in þe bely; and if þou wilt haue him rounde, kut him in þe bakke in two or þre places, but not þorgi, And drawe him in þe sket 2 next the hede, as thou doest a rounde pike; and þe sauce is verge sauce; or eHes seti þe pouche as þe dost þe pouche of a pike, and myce hem with þe grauey, and pouder of ginger; and serue him forth colde, and cast þe foiles of parcely, y-wet in vinegre, on him in a disli.

Crabbe or Lopster boyled. ¶ Take a crabbe or a lopster, and stopp him in þe vente with on of hire clees, and seti him in water, and no salt; or elles stoppe him in þe same maner, and cast him in an ovėn, and bake him, and serue him forthi colde. And his sauce is vinegre.

Perche boiled. ¶ Take a perche, and drawe him in þe throte, and make to him sauce of water and salt; And whaν hit bigynneth to boyle, skeme hit and caste þe perche there-in, and setli him; and take him vppe, and pul him, and serue him forthi colde, and cast vppon him foiles of parcely. And þe sau[e] is vinegre or vergeous. 3

floundres boiled. ¶ Take floundres, and drawe hem in the side by the hede, and setli 4 hem, & make sauce of water and salt, and a good quantite of ale; And whaν hit biginneth to boyle, skeme it, and caste hem there-to; And late hem sethe, and serue hem forthi hote; and no sauce but salt, or as a man luste.

1 fol. 25. 2 Douce MS. skoch. 3 Douce MS. rēt sauce. 4 Douce MS. scooch.
Shrympes. ¶ Take Shrympes, and seth hem in water and a lituH salt, and lete hem boiie ones or a lituH more. And serue hem forthe colde; And no maner sauce but vinegre.

√ Breme or Roche boiled. ¶ Take a Breme or a roche, and scalde him in water, and drawe him ïe side by ïe hede, and scooce¹ him [in] ïe side in two or thre places, but not ïthorghi, and seth him in water, ale, and salt, and serue him forthi hote; the sauce is vergyussauce or sauce ginger.

√ Breme rost ensauce. ¶ Take a breme, and scalde him, (but not to moche,) and drawe him ïe bely, and pryk him þorgi ïe chyne bôn ij. or iij.³ with a knyfe, and roste him on a gredire. And take wyne, and boile hit, and cast there-to powder ginger, vergeous, and salt, and cast on ïe breme in a dissh, and serue him forth hote.

Plaise boiled. ¶ Take a playse, and drawe him in the side by the hede; And make sauce of water, parcelly, salt, And a litul ale; And whan hit bigynneti to boyle, skeme hit clene, and caste hit there-to, and lete seth/ And sauce to him is mustard and ale and salt; And serue it forthe hote/ or elles take a plays, and drawe him, príke him with a knyfe for breking, as he frieti; And fry him in hote oile, or elles in clarefied buttur.

Ray boiled. ¶ Take a Ray, and draw him in ïe bely, and kutté him in peces, and seth him in water, and no salt, and serue him forth colde. And his sauce is vergeous, or lyuer with mustarde; And boyle ïe lyuer with him, And serue him forthe.

Sole, boiled, rost, or fryed. ¶ Take a sole, and do awey ïe hede, and drawe him as a plaís, and fle him; And make sauce of water, parcelly and salt; And whan hit bigynneti to boyle, skeme it clene, and lete boyle y-ñogh. And if þou wilt haue him in sauce, take him whan he is y-sodde; or elles take him rawe and drawe him, and scale him with a knyfe, And ley him vppon a gredryñ, and broile him. And take wyne and pouder of CaneH, and lete boyle a while, And caste there-to powder ginger, And vergeous; and caste ïe sauce on ïe sole in ïe dissh, And serue him forthe hote. Or elles take a sole, and do a-wey ïe hede; drawe him, and scalde him, and pryk him with a knyfe in diuere places for ïbrekyng of ïe skyn; And fry it in oyle, or elles in purd buttur.

Gurnard rosted or boyled. ¶ Take a Gurnard, and drawe him in ïe bely and sauc⁴ the powche with-yn hole; and make sauce of water and salt; And whan hit bigynneti to boile, skeme it clene, And cast the Gurnard thereto,

¹ Harl. scooce; Douce MS. scooce. ² fol. 25b. ³ twies or thries. ⁴ Douce MS.: Harl. sauce.
And se thin him, and 1 sauce to him is sauce of ginger, or vergyussauce, and serue him colde.

Another. ¶ Take a gurnard rawe, and slytte him endolenge the bak, þorgi þe hede and Tayle, and splatte him, and kepe the lyuer; And take þe rawe lyuer, and brede, and fissið brotli, Wyne, and vinegre, And drawe hem thorgi a streynower, and lete boyle; and þeÞ cast there-to pouder ginger, saffron, and salt. And þeÞ roste the gurnard, and splatte him on a gredire, and 2 ley hym in a dissh. 2 And þeÞ cast þe sauce on hym in þe dissh, and serue him forth the hote.

Menese or loche boiled. ¶ Take Menyse or loche, and pike hem faire; And make sauce of a gode quantite of ale and parcelly. And whan hit bigynneth nye to boyle, skeme it clene, and cast þe fissið thereto; and lete sethi. And if a man wol, cast a litil saffron thereto: and sauce is vergesauce 3 ; And then ye shal serue him fotli hote.

Haddok or codlyng. ¶ Take an haddok or codlyng, and drawe him in þe bely. And make sauce of water and salt; And whan hit bigynneth to boyle, skeme hit clene, and caste the fissið thereto, And seth hit in his sauce. His sauce is garlek or verge-sauce; and serue him hote.

BarbeH boyled. ¶ Take a barbeh, and kutte him, and 4 draw him rounde; And pike 4 in þe nape of the hede and setli him in water and salt, Ale, and parcelly. And whan hit bigynneth to boile, skeme hit clene, and caste the barbel there-to, And setli him. And his sauce is garlek or vergesauce, 5 And þeÞ serue him fotli.

Millet boyled. ¶ Take a Millet, and scale him, and drawe him in þe bely, and wasshi him clene; and þeÞ take a pytte of wyne, and pouder canch, And boile hem over the fire. And whan hit is yboyled ynowe, caste there-to pouder ginger and a litel vergeous; and caste the same licour vppoñ him in the dissh, and serue him fotli hote; other elles scale him and drawe him, and fry him in good oyle.

Sturgeon boiled. ¶ Take a Sturgeon, and kut of the wyn fro the tayle to þe hede, on þe bakke; and chyne him and boyle him. And whan hit boileth, skeme it, and caste parcelly there-to, And lete hem boyle ynowe, And then take him vppe, And serue him fotli colde with leves of parcelly wet in vinegre, and caste there-on in þe dissh; And sauce þer-to is vinegre.

Sturgeon in brothli. ¶ Take freshi sturgeon, and chop it, and parboile it in

1 MS. in. 2-2 Douce MS.; Harl. reste him.
3 Douce MS. vert sauce. 4-4 Douce MS. draw hym as a rounde pike.
5 fol. 26b.
water; and take hit fro the fire, and streyne it\(^1\) borgli a streynour into a potte; and pike clene the fissli thereto; and cast there-to pouder peper, clowes, Maces, and canel\(^{H}\), and faire brede, and stepe hit with the same licour, and streyne hit thorgli a streynour, and caste there-to; And lete boyle togidre; And caste thereto Saffron, pouder ginger, salt, And vinegre; And then ye shall serue it forth.

**Sturgeon pouer porpeys.** ¶ Take a Sturgeon, Turbut, or porpeys, and kut hit in faire peces to bake; And then make faire kakes of faire paast, And take pouder of peper, pouder of Ginger, Canell\(^{H}\), and salt, And medle þes poudres and salt togiders; And take and ley a pece of the fisses on a kake/ and ley þe poudres vndernetli þe fissli, and aboue ynowe; And þen wete the sides of þe paast with faire colde water, and close the sides to-gidre, and sette hem in an oven, and bake hem ynowe.

\(^2\)**Firmenty with porpeys.** ¶ Take faire amondes, and wasshi hem clene, and bray hem in a morter, and drawe hem with water thorgli a streynour into mylke, and caste hit in a vessell. And then take wete, and bray it in a morter, that al þe hole hoH be awey, and boyle hit in faire water til hit be wel ybroke and boyled ynowe. And þen take hit fro the fire, and caste thereto þe mylke and lete boyle. And whan hit is yboyled ynowe, and thik, caste there-to Sugur, Saffron, and salt; And þen take a porpeys, and chyne him as a SamoH, And setti him in faire water. And whan hit is ynowe, baude hit, and leche hit in faire peces, and serue hit forthli with firmenty, and cast there-on hote water\(^3\) in þe dissiH.

**Tenche in brase.** ¶ Take a tenche, and nape him, and slyt him in þe bak thorgli the hede and taile, And drawe him; and þen make sauce of water and salt. And whan hit bigynnetH to boyle, skeme it clene, and cast þe tenche therein, and setti him; And take him vppe, and pul of the skyñ, And ley him flatte, and þe bely vpwardes in a dissiH. And þen take percelly and oynnons And hewe hem small to-giders; And cast þere-to pouder of Ginger, and cast hit in vinegre; And caste aH on þe tenche in þe dissiH, and serue him forthe colde.

**Another diting of a tenche.** ¶ Take a quarte of wyne and a litul vinegre, And tendor brede, And stepe aH to-gidre, and drawe hit thorgli a streynour; and lete hit boyle; And caste there-to pouder peper; And take a tenche, and splat him, and reste him on a gredire, and cast his sauce vppon him in the dissiH; And þen serue hit forthe hote.

**Turbut boyled.** ¶ Take a Turbut, and drawe him in the side as a plays by

\(^1\) i.e. the broth, as Douce MS reads.  
\(^2\) fol. 27.  
\(^3\) Douce MS. broth.
the hede; and þe þyne him, and cut him in brode peces; And þe þyn make Sauce of the water and salt; And when hit bigynneth to boyle, skeme hit clene and 1 wasshe the peces clene, and caste hem thereto, and let hem boyle ynowe. And þe þyn take hem vppe, and let hem kele, And ley a pece or two in A dissh, and caste the levys of parcelly wette in vinegre there-on, And serue forthi; And his sauce is verge-sauce.

Turbut roste ensauce. ¶ Take a Turbut, and kut of þe vynnes in maner of a hastelle, and broche him on a rounde broche, and roste him; And whan hit is half y-rosted, cast thereon smale salt as he rostethi. And take also as he rosteth, vergeous, or vinegre, wyne, pouder of Gynger, and a lituH caneH, and cast thereon as he rosteth, And holde a dissh vndernetli, fore spilling of the licour; And whan hit is rosted ynowe, hete þe same sauce over the fire, And caste hit in a dissh to þe fisshe aH hote, And serue it forthi.

Tripe de Turbut. ¶ Take the mawes of a Turbot, Haddok, or codlynge, and pike hem clene, and skrape hem, and wasshe hem clene, and parboyle hem in good fresshe brothi of Turbot, haddok, Salmoñ, or pyk; and take parcelly, and kut hit smale, and caste þere-to; and kut þe mawes in maner of Tripes of peny brede, and cast al togidre in a potte, And lete boyle. And whan hit is y-boyled ynowe, that þey be al tendre, caste þere-to saffron, Salt, And a litel vergeous, pouder of Gynger, And serue hit forthi fore a good potage.

Welkes boyled. ¶ Take welkes, and caste hem in colde water, And let hem boyle but a lituH; And caste hem oute of the vessell, And pike hem oute of the shell, and pike away the hori of hem, and wasshe hem and rubbe hem weH in colde water and salt, in two or thre waters; And serue hem colde, And caste vppon hem leves of parcelly ywet in vinegre, And sauce to hem is vynegre.

Milkemete. ¶ 2 Take faire mylke and floure, and draue hem þorgi a streynour, and sette hem over the fire, and let hem boyle awhile; And then take hem vppe, and let hem kele awhile/ And þe þyn take rawe yolkes of eyren and draue hem thorghi a streynour, and caste thereto a lituH salt, And set it ouer the fire til hit be som-what thik, And let hit not fully boyle, and stere it right well euermore. And put it in a dissh al abrode, And serue it forthi fore a gode potage in one maner; And thenh take Sugur a good quantite, And caste there-to, and serue it forthi.

Chared coneys, 3 or chardwardoñ. ¶ Take a quarter of clarefied hony, iij. vnnes of pouder peper, and putte bothe to-gidre; then toke 30 coynes & x wardones, and pare hem, and draue oute þe corkes 4 at eyther ende, and 1 fol. 275. 2 fol. 28. 3 Char de coynes, quince marmalade? 4 ? cokes, or cores.
seth hem in goode wort til pey be soft. then bray hem in a morter; if they beñ thik, putte a lituH wyne to hem, and drawe hem thorghi a streynour; And þeþ put þe hony and þat to-gidre, then sette al on the fire, and lete seth awhile til hit wex thikke, but sterre it wel with ij. sturrers for sitting to; And þeþ take it downe, and put þere-to a quarter of an vnce of pouder ginger, And so moche of galengale, And so moche of pouder CaneH, And lete it cole; then put hit in a box, And strawe pouder ginger and caneH there-on: And hit is comortable for a mannys body, And namely¹ fore the Stomak. And if thou lust to make it white, leue the hony, And take so moch sugur, or take part of þe one and part of þe oþer/ Also in this forme thou may make chard wardoñ.

¹ specially.
Sauces pur diuerse viaundes: Chaudouw

Take gysers, and lyuers, and herfr of Swanne; and if ye guttys ben fat, slyf them, and caste hem per-to, and boile hem in faire watre: and hanne take hem up, and hew hem smal, and thanne caste hem in-to he same brofe, (but strayne hit purgh a straynour firste); and caste per-to poudre peper, canel, and vynegre, and salt, and lete boile. And hanne take the blode of the Swanne, and freysshe brof, and brede, and draw hem purwe a straynour, and cast per-to; and lete boile to-gedre. And hanne take poudre of gyngere, whanne hit is al-moste y-now, & put per-to, and serue forth.

Sauce alepeuere.—Take fayre broun brede, toste hit, and stepe it in vinegre, and drawe it purwe a straynour; and put per-to garleke smal y-stampyd, poudre piper, salt, & serue forth.

Sauce galentyne.—Take faire cruste; of broun brede, stepe hem in vinegre, and put per-to poudre canel, and lete it stepe per-wyf til it be broun; and hanne drawe it purwe a straynour .ij. tymes or .iij., and hanne

1 Sauces pur diuerse viaundes. Chaudouw.—Take gysers, and lyuers, and hert of Swanne; and if ye guttys ben fat, slyf them, and caste hem per-to, and boile hem in faire watre: and hanne take hem up, and hew hem smal, and thanne caste hem in-to he same brofe, (but strayne hit purgh a straynour firste); and caste per-to poudre peper, canel, and vynegre, and salt, and lete boile. And hanne take the blode of the Swanne, and freysshe brof, and brede, and draw hem purwe a straynour, and cast per-to; and lete boile to-gedre. And hanne take poudre of gyngere, whanne hit is al-moste y-now, & put per-to, and serue forth.

2 cience thaym, added after them in different ink.

3 with the swan, added in different ink.
COOKERY BOOK III. ASHMOLE 1439. SAUCES FOR STOKFISH, ETC. 109

put þer[to] poudre piper and salte: & lete it be sumwhat stondynge, and not to þynne, & serue forth.

Sauce gingyuer.—Take white brede, stepe it wiþ vynegre, and draw it .ij. or .iij. tymes þur; a straynour; and thanne put þer-to 1 poudre gingere, and serue forþe.

Sauce for a gos.—Take percelye, grapis, clowes of garleke, and salte, and put it in þe goos, and lete roste. And whanne þe goos is y-now, schake out þat is wiþ-in, and put al in a mortre, and do þer-to .iij. harde yolkes of egges; and Grynde al to-gedre, and tempre it wiþ wiþ verious, and caste it upon the goos in a faire chargeour, & so serue it forth.

Sauce camelyne.—2 Take faire brede, and cut it, and toste it; and take vynegre and wyne, and stepe hit þer-in, and draw it þurwe a straynour wiþ poudre canel, and draw it .ij. or .iij. tymes, til it be smothé. And þanne take poudre ginger, sugre, and poudre of clowes, and cast þer-to. And loke þat it stonde wil by clowes, & by sugre; and þanne put þer-to a litil safronne, and salt, and serue hit forþ þicke y-nowe.

Sauce rous.—Take brede, and bryol it vpon þe colous, and make it broune, and ley hit in vynegre, and lete it stepe; and þanne take piper, canel and notemygge, and a fewe of clowes, and cast it to-gedre in-to a mortre; and take þe brede out of þe vynegre, and bray þer-wyþ. And whanne it is y-brayd y-now, tempre it wyth wyne and vinegre, and draw it þurgh a straynour as þou woldiste galantynye.

Sauce for stokefysshe.—Take faire broþe of elys, oþer of pyke, or els of freysshe Samon, and strayne it þurwe a straynour: and take faire percely, and hewe it smal, and put þe broþe and þe percele in-to a faire erþyn vessel; and put þer-to poudre gingere, and a litil verious, & lete boile to-gedre. And þanne take faire sode stokefysche, and ley it in faire hote watre: and whanne þou wilt serue it forþe, take þe fysshe fro þe watre, and ley it in a clene disseh; & cast þe sauce al hote þer-on, and serue it forth.

Sauce for stokfysshe in an-other maner.—Take curnylles of walnotys, and cloys of garleke, and piper, brede, and salt, and caste al in a mortar; and Grynde it smal, & tempre it up wiþ þe same broþe þat þe fysshe was sode in, and serue it forþe.

3 Sauce for peiouns.—Take percely, oynouns, garleke, and salt, and mynce smal the percely and þe oynouns, and Grynde þe garleke, and temper it wiþ vynegre y-now: and mynce þe rostid peiouns and cast the sauce þer-on a-boute, and serue it forth.

1 salt, added in different ink. 2 If. 36 bk. 3 If. 37. Heading in margin.
Sauce for shulder of moton.—Take percely, and oynons, and mynce þem and þe rostyde shulder of Moton; and take vynegre, and poudre gingere, salt, and cast a-pon þe mynced shulder, and ete hym so.

Sauce vert.—Take percely, myntes, diteyne, peletre, a foil or .ij. of cost-marye, a cloue of garleke. And take faire brede, and stepe it with vynegre and piper, and salt; and grynde al this to-gedre, and tempre it vp wiþ wynegre, or wiþ eisel, and serue it forþe.

Sauce vert.—Take percely, myntes, diteyne, peletre, a foil or .ij. of costmarye, a cloue of garleke. And take faire brede, and stepe it with vynegre and piper, and salt; and grynde al this to-gedre, and tempre it vp wiþ wynegre, or wiþ eisel, and serue it forþe.

Surelle.—Take Surel, wasche hit, grynde it, put a litil salt, þer-to, and strayne it, and serue it forþe.

Piper for feel and for venysoun.—Take brede, and frye it in grece, draw it vp wiþ broþe and vinegre: caste þer-to poudre piper, and salt, sette on þe fire, boile it, and melle it forþe.

White sauce for capons y-sode.—Take almoundis y-blaunchid, and grynde þem al to douste; tempre it up wiþ verious and poudre of gingere, and melle it forþe.

Black sauce for capouns y-rostyde.—Take þe Lyuer of þ capouns, and roste hit wel; take anyse, and grynde parys-gingere, and cancel, and a litil cruste of þ brede, and grynde hit wel all to-gedre; tempre hit up wiþ verious, and þe grece of the capon, þanne boile it and serue forþe.

Sauce newe for malardis.—Take brede, and blode y-boilid, and grynde it to-gedere, and draw þurw a cloþ withe vynegre; do þer-to poudre gyngere, and piper, and þe grece of the malarde; salt it and boile, and melle it forþe.

1 peper, salt, added in different ink. 2 with the goos, added. 3 lf. 37 bk.
LAUD MS. 553 (BODLEIAN LIBRARY).

CONTENTS.

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peynreguson</td>
<td>112</td>
</tr>
<tr>
<td>Amendment of salt mete</td>
<td>112</td>
</tr>
<tr>
<td>For to make amydon</td>
<td>112</td>
</tr>
<tr>
<td>Teste de cure</td>
<td>112</td>
</tr>
<tr>
<td>Sweteblanche</td>
<td>112</td>
</tr>
<tr>
<td>[Rischewys close?]</td>
<td>112</td>
</tr>
<tr>
<td>Bukenade</td>
<td>113</td>
</tr>
<tr>
<td>Cyuele</td>
<td>113</td>
</tr>
<tr>
<td>Caudele</td>
<td>113</td>
</tr>
<tr>
<td>Saug saraser</td>
<td>113</td>
</tr>
<tr>
<td>Rape</td>
<td>113</td>
</tr>
<tr>
<td>Egredoucetes</td>
<td>113</td>
</tr>
<tr>
<td>Figee</td>
<td>113</td>
</tr>
<tr>
<td>Pomesmoille</td>
<td>113</td>
</tr>
<tr>
<td>Rys moilles</td>
<td>113</td>
</tr>
<tr>
<td>Apple moys</td>
<td>113</td>
</tr>
<tr>
<td>Soupes dorrees</td>
<td>114</td>
</tr>
<tr>
<td>Peys de almayne</td>
<td>114</td>
</tr>
<tr>
<td>Tauorsay</td>
<td>114</td>
</tr>
<tr>
<td>Haddoke in Cyuee</td>
<td>114</td>
</tr>
<tr>
<td>Chaudon of fissh</td>
<td>114</td>
</tr>
<tr>
<td>Mortrowes of fissh</td>
<td>114</td>
</tr>
<tr>
<td>Blaumanger of fissh</td>
<td>114</td>
</tr>
<tr>
<td>Potage of ris</td>
<td>114</td>
</tr>
<tr>
<td>Numbles</td>
<td>114</td>
</tr>
</tbody>
</table>
Peynreguson—Nym resons & do out ye stones, and bray it in a morter with pepir & gingiuier, & salt and wastel bred; tempre hit with wyn, boille hit, dresse hit forth.

Amendement of salt mete.—Tak a fare lynne clout / & do therynne a disshful of ote-mele, byne hit, & hange it in thy pot dona to ye boteme. Set it from ye fuyr & let hit kele / suththe set hit ajen to ye fuyr / & drawe out thy clout & that is goude.

For to make amydon.—Nym whete at midsomer / & salt, & do it in a faire vessel / do water therto, that thy whete be yheled / let it stonde ix days & ix nyjt, & eueryeday whess wel thy whete / & at ye ix days ende bray hit wel in a morter / & drie hit tojenst ye sonne / do it in a faire vessel / & kouere hit fort, thou wil it note.

Teste de cure.—Nym rys, whas hem / drie hem / & bray hem al to doust in a morter, & amydoñ therwith: tempre it vp with almand mylk / cast therto poudur and safron / & sugur / nym luys, turbot, and elys / & gobete hem in mosselys, & sauge & percei / mak coffyns of thi past / do thy fissh therynne; cast aboue goud poudur & sugur; kerue it, bake it, and jif hit forth.

Sweteblanche.—Nym chikons or hennes, skald hem, drawe hem in morselys, & seth hem with good beofe. nym yolkes of eyren ysoden hard / & almande mylk, and grind to-gedere / nym ye floures of ye rede vyne, & salt, & bray al in a morter: boille hit / nym thy chikons or thy heï, ondo hem in disshes, do thy sewe aboue / & also nyjt thou do fissh days with luyere of turbot or of other manere fissh with almande mylke.

2 [Ryschewys close?].—Nym flour and eyren, & kned to-gedere/nym figus, resons, & dates, & do out ye stonys, & blanchid almandis, & goud poudur,

1 Pe. 5.
2 Pe. 5b. : see p. 55.
& Bray to-gedere / make coffyns of ye lengthe of a spanne / do thy farsour therynne, in every chake his porcion / plie hem & boille hem in water / & suththe roste hem on a gridel & If forth.

Bukenade.1—Nym fresh flessh, what it euere be. Seth hit with goud bœf, cast therto mynsed oynons & good spicerie, & lie hit with eyren, & If hit forth.

Cyuele.—Nym almandes, Sugur & salt, & payn de mayn, & Bray hem in a morter / do therto eyren, frie hit in oylle or in grese, cast theron sugur, & If hit forth.

Caudle.—Nym eyren, & sweng wel to-gedere / chauf ale & do therto / lie it with amydon, do therto a porcion of sugur, or a perty of hony, & a perti of safron; boille hit, & If hit forth.

Saug saraser.2—Tak Almandes, frye hem in oille, & Bray hem, tempre hem with almand mylke & red wyn, & ye thrudde perty shal be sugur / & if hit be nost thikke ynow, lie it with amydon or with flour de rys; colour hit with alkinet, boille hit, dresse it, florisshe hit aboue with pomme-garnet, and If forth.

Rape.—Nym luyss or tenge, or other manere fissent / frye hit in oille de olyne; nym crostes of whyt bred, resons, & canele, Bray hit, tempre it vp with good wyn, drawe it thorw a colonur / let hit be al ycoloured with canele, boille hit, cast therto clouys, maces, and quibibes, do thi fisssh in thi disshes, & thi rape aboue, messe hit, & If forth.

3 Egredoucetes.—Tak luyss or tenges, kerf hem in mosselis, fri hem in oille: nym vynere / & ye thrudde perty sugur, mynce oynons, & boille smal, & clouys, maces, & qibibes, & dresse hit forth.

Fige.—Nym figes, & boille hem in wyn, & Bray hem in a morter with lied bred; tempre hit vp with goud wyn / boille it / do therto good spicere, & houe resons / dresse hit / florisshe it a-boue with pomme-garnetes.

Pommoisaille.—Nym rys & Bray hem in a morter, tempre hem vp with almande milke, boille hem: nym appelis & kerue hem as small as douste, cast hem yn after ye boillyng, & sugur: colour hit with safron, cast therto goud poude, & If hit forth.

Rys moilles.—Nym rys, Bray hem, tempre vp with almand mylke: boi£ hem, cast therto sugur / & salt hit, & dresse hit forth.

Apple moys.—Nym appeles, seth hem, let hem kele, frete hem thorwe an her syue: cast it on a pot / & on a fless day cast therto goud fat broth of bœf,

1 MS. Dukenade.  
2 i.e. Sauce Sarrasine.  
3 ll. 6.
& white grese, sugur & safron, & on fissh days almand mylke, & oille de cliue, & sugur, & safron: boille hit, messe hit, cast aboue good poudre, & if forth.


1 Peys de almayne.—Nym white peson & boille hem / & thanne tak hem vp, & wash hem clene in cold water, fort that ye holys go of: do hem in a clene pot / do water therto that hit be a-wese / let hem sethe vppon colys / that ther be no lye / couere thi pot / that ther go no breth out / whenne hit beth ysode, do hem in a morter & bray hem smal, tempre hem vp with almande milke, & with flou r de rys, do therto safron & salt, & boille hit & dresse hit forth.

Tauorsay.—Nym ye hed of ye codlyng & ye liuere, & pike out ye bones / cast therto goud poudre of pipier & gyngiuier, and gif forth.

Haddoke in Cyuee.—Shal be yopen & ywashe clene / & ysode & yrosted on a gridel; grind peper & saffron, bred & ale / mynce oynons, fri hem in ale, & do therto, and salt: boille hit, do thynd haddok in plateria, & thi ciuey aboue, & if forth.


Blaumanger of fissh.—Nym a pond of ris, seth hem fort hit berste, let hem kele: cast therto mylk of two pond of almandes / nym ye perch other ye loppestere or drie haddok, tese therto, and boille hit / cast therto sugur, & if forth.

Potage of ris.—Nym ye ris, whess hem clene, seth hem fort hit breke: let hem kele, do therto almand mylke, other of kyn,² colour it with safron, salt hit, & if forth.

Numbles.—Shall be ywhess clene in water & salt, & ysode in water / nym [Cetera desunt].

¹ 1f. 6b. ² i.e. kine: cow milk.
RECIPES FROM DOUCE MS. 55,  
Ab. 1450 AD.  

CONTENTS.

Oyle Soppes .................................................. lxiiij.  
Bitore roste .................................................. Cxij.  
Capon en Counfyt ............................................. Cij.  
Egret rost ....................................................... Cxij.  
Cokentrice ....................................................... Cij.  
Plouer rost ..................................................... Cxix.  
Crane roste ...................................................... Cvij.  
Snyte rost ....................................................... Cxx.  
Fesaunt rost ..................................................... Cviij.  
Sturgeon buille ou turbutt .................................. Cxlvj.  
Heron rost ...................................................... Cx.  
Charlette ......................................................... Clxxviij.  

† Oyle Soppes.  Capitulum lxiiij.—Take and buille mylke, and take yolkes of eyren) tryed fro the white, and draw hem; then cast to the milke and hete it, butt lete it nat buille, & 'styrre it well till it be summme-whate thikke: then cast ther-to sugre and salte, and cutt feyre paynemayne in soppes, & cast the soppes there-on, & servue it forth in mater of potage.

† Capon) en Counfyt.  † Capitulum cij.—Take fressh broth, and wyn), & persely, & saverey, and a liteh sauge, and lete buille to-gedrys: and crome ther-to herde yvolkes of eyren) tyH it be well thykke, and kest ther-to pouudre of gyngeuere y-nogli, & vertious, and salt, and saffron); and take a good rosted capon), & ley hym in a chargeur, & ryse the legges and the wynges, butt [set] ham nott fro the body; and kest on the capon) the licour al hotte, & servue it forthi.

† Cokentrice.  † Capitulum cij.—Scalde a capon) clen), & Smyte hem in-to the wast ouretwarde, and scaude a pygge, and draw hym, & Smyte hym in the same mater; and then sewe the forthyr partie of the capon) and the hyndyr partie of the pygge to-gedrys, and the forther parte of the pygge & the hynder partie of the capon) to-gedyr: then draw the whyte & the yolkes of eyren), and cast ther-to, and svette of a schepe, and saffron), & salt, and pouudre of gyngeuere, and grated brede; and medle al to-gedre with thyn

¹ If. 34b.  ² If. 47b.  ³ If. 48.
honde, and putt it in the cokentrice, and putt it on a spite, and roste hem; and endore hem with yolkes of eyren, and poundre of gyngeweere, and saffron, & ioish of persely or malves, & draw hem, and endore hem aH abowte in euery perty of hym.

¶ Crane roste. *Capitulum c.vij.*—Take a crane, and cutt hym in the rofe of the mouth, and lete him blede to deth: and cast a-wey the blode, and schalde hym, & draw hym vndyr the wynge or att the vent, & folde vpp hys legges att the kneys vndir the thye; & cutt of the wyngys next iunte the body, and lete hym haue hys heuede & hys necke on; saue take awey the wesyng, and wynde the necke a-boute the spyte, and bynde hit, & putt the bille in the body and the golett; and reyse the wynges and the legges as of a gose; and yiff thou schalt sauce hym, mynse hym fyrst, and sauce hym withe poundre of pepery, and gyngeweere & mustarde, vynegre & salt, and serue hym forth.

¶ Fesaunt rost. *Capitulum cviiij.*—Lete a fesaund blode in the mouth, and lete hym blede to deth; & pulle hym, and draw hym, & kutt a-wey the necke by the body, & the legges by the kne, & perbuille hym, & larde hym, and putt the knese in the vent: and rost hym, & reise hym vpp, hys legges & hys wynges, as off an henne; & no sauce butt salt.

Heron rost. ¶ *Capitulum c.x.*—Take an heron, & lete hym blode in the mouth as an crane, & scalde hym & draw hym att the vent as a crane; and cutt awey the boon of the necke, & folde the necke a-boute the 'spite, and putt the hede ynee att the golet as a crane; & breke awey the boon fro the kne to the fote, and lete the skyn be stille, and cutt the wyng att the Joynte next the body, and putt hem on a spite: and bynde hys legges to the spyte with the skynne of the legges, & lete rost, & reyse the legges and the wynges as of a crane, and sauce hym with vynegre, and mustard, and poundre of gyngeweere, & sett hym forth.

¶ Bitore roste. *Capitulum cxj.* —Slee a bytour in the mouth as an heron, & draw hym as an henne, and fold vppe hys legges as a crane; & lete the wynges be on, & take the boon of the necke aH away as of an heron: & putt the hedde in the golet or in the shuldre, and rost hym; and reyse the legges & the wynges as thou dost of an heron, & no sauce butt salt: & sett hym forth.

Egrett rost. *Capitulum cxij.*—Breke an egrettes nekke, or cut the rofe

---

1 *i.e.* cut off the wings at the joint next to the body.
2 If. 50.
3 If. 50b.
4 If. 51.
5 If. 51b.
of hys mouth, as of a crane, & scalde hym, and draw hym as an henne; & cutt of hys wynges by the body, and the heued & the necke by the body, & folde hys legges as a bitore, & rost hym: & no sauce butt salt.

1 Quot. Plouer rost. [Capitulum Cxix.—Breke the skulle of a plouere, & pull hym drye, and draw hym as a chike, and cutte the legges and the wynges by the body, and the heued ahd necke ahd-so, & roste hym, and reyse the legges and wynges as an henne: and no sauce butt salt.

2 Quot. Snyte rost. [Capitulum Cxx.—Slee a snyte as a plouere, & lete hys necke be hole sane the 1 wesying; and lete hys heuede be on, and putt it in the schulde, and folde vppe his legges as a crane, & cutt his wynges and roste hym, & reyse hys legges and wynges as an henne; & no sauce butt salt.

3 Quot. Sturgeon) buille ou turbutt. [Capitulum Cxlvj. Draw a turbutt or a sturgeon), and chyn) hym, & cutt them) in brode pecis; and buille hem in water and salt y-nogh, and serve hym forth colde, a pece or too in a dissh with vert sauce: and cast persely leves wette in vynegre on hym.

4 Quot. Charlete. [Capitulum Clxxvij.—Seth melke yn a pott and cast ther-to salt and saffron); & hew feyre buttes of calues or of porke small, and cast ther-to: and draw the white & yolkes of eyren), and cast to the licour when it builleth, and a liteH ale, and stirre it tiff it crudde. and yiffe you wilt haue it forced, hete milke scaldyng hoote, and cast ther-to rawe yolkes of eyren) and poudre of gyngeure, and sugre & clowes & maces, & lete natt fully buille; and press the cruddes in feyre 3 lenyn) cloth, & lesshi it, & ley too or thre lesshes in a dissh: & cast the farsyng ther-on, & serve it forth hote.

1 If 53b. 2 If. 60b. 3 If. 76.
GLOSSARY AND INDEX.

[The following works are referred to:—Forme of Cury; Liber Cure Cocorum; Ancient Cookeries in Warner, Antiquitates Culinarie (1791); Napier, Noble Boke of Cookry (1882); R. Holme, Academy of Armory (1678); Cotgrave, French Dict. (1611); Godefroy, Dict. de l’Anc. Langue Franc.; Murray, Eng. Dict. (1885, etc.). The thick type shews Recipes that are in this volume; italics shew recipes in the Banquets, but if in inverted commas, the recipe is quoted from another Cookery. The spelling of the other Cookeries has been corrected, where needful.]

A-boue, adv., 14, 17; A-bouen, 29; A-bouyn, 14, 21, 35, 54; A-boue, prep., 54; A-bouyn, 54. Above.
A-bowte, adv., 73; A-bowte, 21, 29, 31; Abought, prep., 78; A-bowte, 31, 54. About; round.
A-bowe, vb.t., 79. Bow; bend.
A-brode, adv., Caste al a-brode, holdyn a-brode, 7, 92. Abroad; about; stretched out.
Abyndoun, sb., 20. See Amidoun.
A-chatry, 67. Acatery; provisions bought.
Acord, sb., Be hys owne acord, of itself, 17.
A-cordant, adj., 50. Accordant; in accordance.
A-doun, adv., 17, 54; Adown, 7. Down.
A-force, vb.t., with Sugre or hony, 55, with spices, 29; A-force, pp., 3; A-force, 17. Afforce; season, make substantial. This is the Fr. enfors, see Porcelle farce enfors, on page 58. The word enfors is still used of a person growing fat: and force is applied in England for fattening animals; see Halliwell. Compare next word; pork and oatmeal being used to the Gruel.

A-forcyd, pp. 1, Charlet a. ryally, 17; Doucettes a., 55; Chawettys a-forsed, 46; Kyde a-Forsyde, 41; Gruelle a-forsydd, 6.
Aftyrward, 21, Afterward.
Ale, sb., 11, 13, 16, 86, Stale Ale, 12, 96, New ale, 10; Sethe Fygys in Ale, 43; Ale draft, 19, Ale dregs, or bottoms; Ale yeest, 96, Ale jest, 44, Ale yeast.
Alegere, sb., 28. Aleagar; ale vinegar.
Alkenade, sb., 29, 30, 31, 48; Alkenet, 113. Alkanet.
A to-broke, 85, Alle to-broke, 44; Al to-chappe, 41, Alle to-choppe, 20, 34, Alle to-choppyd, 41; Alle to-falle, 32. Quite broken, chopped, etc.
Allemaundys, sb., 10; Alman, 18; Almande mylke, 30, 112; Almandys, 1; Caudef de Almondes, 96, Cawdelle de Almaunde, 16, see F. of C. 87, "Cawdel of Almound mylke"; Almounde mylke, 11, 14, 21, 26; Almaundis, 56; Almaundys, 9, 13, 15, 16, Fride Creme of A., 7, 91, see F. of C., No. 85, "Creme of Almaundes," Warner, p. 69, "Crem of almonde mylck"; Almondes, 88, 90, 91, Froyte de almondes, 91, Froyde almouths, 7, Cheaut de

Almaunden, adv., 17. Almond; of almonds: there should be no comma after it.

Almaynne, Hagas de, 44. Hagas de almonds 84; Bruet of Almaynne, 19, Bruet of A. in lente, 19; Peys de Almayne, 114. These are possibly all German dishes, but Allemagne and Almonds got con- founded, as in the first two recipes, which are the same dish, and have almonds in them.

Almonds, see Allemaundy.

Along, adv., Datys y-taylid a-long, lengthwise, 27.


Amendment of salt mete, 112.

Amidons, sb., 16; For to make Amydon, 112; Amyndons, 22; Amyndoun, 28. Fr. Amidon, Wheat flour, steeped, strained, and dried in the sun: see L.C.C., p. 7, Napier, p. 101.

A-morwe, 33, 37. Amorrow; next morning.

An, conj., passim. And.

Aneward, adv., 34. Onward; on it.

Aneys, sb., 53; in comfytte, 32; Anyys in comfytte, 8, 10, 28. Anise.

Apoñ, prep., 92. Upon.


Applade Ryalle, 30. So called from the apples in it: compare Quynade.

Apprayler, 39. See Coter, "Appareille; dressed, cooked, or seasoned, (as meat)." This dish is well spiced.


Asmaith, 95. As small.

A-to, 5, 22, 40. In two.

Auence, sb., 5; Auens, 69. Avens; Bennet.

A-wese, 114, A-wash. See Over- wose, and note 4 on p. 86.

Ajen, adv., 53, Again: Ajenward, adv., 54. Once more.

Bacon, see Bakon.

Bake Mete, 54; Bake Mete Ryalle, 55; Bake Metis, 47. Baked Meat.

Baken, vb., 54. Bake.

Bakke, sb., 41. Back.

Bakon, sb., 6; Bakoun, 32. Bacon.

Bakyn mete, 33. Baked meat.

Balloke brothe, 10, 89. See F. of C., No. 109, Warner, p. 68, Napier, p. 86. This broth is called "Baloughlyn broth" in Warner, p. 49.

Banquets, 57, 58, 59, 60, 61, 62, 63, 67, 68. See Forewords.

Barbel, 104; BarbeH boyled, 104.

Barlyche, sb., 37. Barley.


Bastard, adj., 13, 21, 22.

Basyne, sb., 34. Basin.

Bater, sb., 54, 73; Batur, 73; Bature, 15, 38, 54; Baturys, 39. Batter.

Baued, vb.t., 76, 105; Bawde, 18, 70. Cut in thin slices; Fr. barder.

Be, prep., 18, 23, 26. By.
Beef y-Stywyd, 6, Stewed Beef, 72; Beef, 34, Steeks of venison or beef, 40; Beef, 1, 5; Beofe, 112.
Be-helyd, prep., 37. Beheled; covered.
Ben, vb., 19, 26, 27. Been; be.
Benecodde, sb., 48; Bene koddys, 43.
Bean-cod.
Beof, sb., 113; Beofe, 112. Beef.
Berde, sb., 39. Beard; brim.
Bere, sb., 49. Bear.
Bermie, sb., 44, 52, 73, 90. Barm; yeast.
Betayn, sb., 69. Betony.
Bete, sb., 5; Betus, 69. Beet: Beets.
Beterre, adj., 33. Better.
Be twene, prep., 39; Betwyn, 39, 54.
Between.
Bey, vb., 27. Be.
Birdys, Smal, 1, 55; Bryddys, 9; Smal Byr dys y-stwyde, 9.
Bitore roste, 116; Bytor rosted, 79.
Bittern: Fr. Butor. See Bytor.
Bittern, see Bitore.
Bladys, sb., of Perceley, 35; Barlyche & Perceley, 37. Blades.
Blake, adj., with Blode, 38; Blak sugur, 91; Blake sugre, 7, 28, 51.
Black.
Blamang, 21, (Flesh), Blamanger, 85, (Flesh), see Douce MS., No. 26.
Warner, II. No. 14 and No. 33, and p. 75, L.C.C. p. 9, F. of C., No. 36 and No. 192, NAPIER, p. 102, "B. of flesche"; Blamanger of Fysshe, 23, 114, see L.C.C., p. 19, NAPIER, p. 111, WARNER, p. 46; see also p. 55, "Blumanger to potage; Blamangerlye, 2. Blankmange; Blancmanger.
Blanche, adj., B. almondes, 90.
Blanched.
Blanche, vb., 20; Blaunche, 19; Blawnche, 7, 9. Blanch: whiten.
Blanche Porrey, 90; made of the white of leeks: see Ducange, "Porrecta, Juluscelum ex poris confection," (also Porrrata.) See Pereye.
Blundesore, 68; Blundyssorye, 9; Blaundesore, 2. See Warner, p. 55, "Blundyssore to potage;" NAPIER, p. 35, "Bland sore;" p. 105, "Blank de Sirre;" F. of C., No. 37, "Blank Dessore;" 103, "Blank Desire;" WARNER, II. 29, "Blank surry;" p. 47, Blank de Sure, and p. 49, "Blank de Syry;" L.C.C., p. 12, "Blonk desore." With regard to Blundesore, see WARNER, p. 75. It is made with Blau nche Mortreves, by setting leches of that dish in syrup made of wine and spices. The latter part of the word seems to indicate the saffron or sorrel colour. Fr. "Sore, Reeked, made red," COTGR.
Blank powder, 15; Blanke pounder, 15, 19; Blaunche powder, 27, 37; Blaunche powder, 11, 24. See COTGR., "Poul dre blanche, a powder compounded of Ginger, Cinnamon, and Nutmegs; in use among Cookes;"
Blaunche perry, 33, Blaunche Perrye, 32, Blaunche Perrye, 14; Blaunche de ferry, 27; Blaunche brawen, 34, Blaunche brawne, 71, see Douce MS., No. 49.
Blauderellys, 59.
Blode, sb., 8; late blode, let blood, 52; lette blode, 78.
Bokenade, Vele, kede, or henne in, 13; Autre Vele in b., 13; see F. of C., N. 118, WARNER, No. 52, NAPIER, p. 25, (Veal); Bukkenade, 113, and Buknade, 85, (two recipes,) see F. of C., No. 17, "Bukkenade," WARNER, II. No. 45, Douce MS., No. 76 and No. 77, (Various meats); L.C.C., p. 12, and NAPIER, p. 105, (Fat Pork); see also WARNER, p. 54, "Bukkenade to potage."
Bolas, 24; Lorey de Boolas, 25; Bolasse, 24. Bullace.
BoH, sb., 74; Bolle of tre, 92, Bowl of wood; Treen bolle, 16, 95; Bolle, 20.
Bonte, sb., Crees bonte or bunte, 38, Linen sieve: compare Crescloth, in HALLIWELL.
Bonys, sb., 6, 55. Bones.
Borage, 5, 8; Burage, 92.
Bord, sb., 7. Board.
Bore, sb., 49, Boar. The bere in line 3 of No. xij, p. 49, should be bore.
Boteme, 112. Bottom.
Boter, sb., 8, 20, 42; Botere, 42, 53; Botter, 51. Butter.
Botmon, sb., 55; Botmond, 38. Bottom.
Bottes of motoun, 40. See Buttes.
Bourreys, 70, Bowres, 8; see L.C.C., p. 37, "Bours," Napier, p. 120. This dish is similar to "Burseu," F. of C., No. 11, and to "Burseus," No. 179, and is spelt "Boussoun" in Douce MS., No. 42 (Bosoun in the Text). This seems to be the Fr. Bourse, and (in two cases) the Italian diminutive Borsella, or the French Bourseau, see Cotgr. Godefroy has the diminutive Bourssault. The dish consists of small purse-like rissoles or pommes, in the last recipe in F. of C.: in the others there are gobbets. Compare Potewes, F. of C., No. 177, made in Pots, and Suchus, No. 178, made in Bags.
Box loves, 35.
Boyling, sb., 17.
Brasele, 20. See Cotgr., "Brasille: Rosted, broyled, or boyled with a quicke fire."
Braunchys, 23. Branches.
Brawn en Peuerade, 11, 12, Brawne in peuurd, 71, see Douce MS., No. 47, Warner, p. 79; Brawne in comfytte, 34, 71, see Douce MS., No. 48; Blaunch Brawn, 34, 71, see Napier, p. 99, Douce MS., No. 49; B. of Capoun, 10, 19; Brawyne frye), 43, see Douce MS., No. 6; Brawne in egurdouce, 71, see Warner, p. 79, "Boor in egredouche," called Brawn en peueruade, in Douce MS., No. 56. It is, however, to be noticed that the Recipe gives Broune here, as below, and changes the and, in first line in Douce MS., to or. Broke brawne, 68; Brawne with Mustard, 68.
Bray, vb.t., (in mortar), 16, 109.
Bread, see Brad.
Bred, sb., 19; Brede, 8, 14, 18, 80, 84, Brown brede, 108, white brede, 109. Bread.
Brede, sb., they peny brede, the penny’s breadt, 7. The Recipe on p. 82, and Douce MS., No. 4, read two (ij, and too), not the: A. reads the.
Breke, vb. tr. & intr., let sethe theyl it breke, 7; breke brede, 8. Break.
Brekyng, sb., 52. Breaking.
Breme or Roche boiled, 103, see Douce MS., No. 138; Breme rost en sauce, 103, in Table of Douce MS., as No. 139, but omitted in the text: see Napier, p. 70, "Breme in Sauce."
Brennyng hot, 53. Burning hot.
Brede, sb., 48. Rim.
Brest de motty in sauce, 85, see Douce MS., No. 86, Napier, p. 68. Breast of Mutton.
Brest, vb.intr., 5. Burst.
Brew rosted, 79, see Douce MS., No. 114, Napier, p. 63. Mr. Swainson kindly notes that he imagines this bird to be the Whimbrel, which was called the Brume or Brume in East Anglia. See Murray.
Brewes, 11, 32; Brewes in Lentyn, 29; Browes, 32, 90; Schyconys with þe bruesse, 32, see F. of C., 33; Brwes, 30, Brwes in lentyn, 33. Brewis.
Brinkes, 75, 76, Rims.
Brocche, sb., 82; Broche, 39; vb.t., 39, 40, 106. Broach; spit.
Broth. Venyson in, 10, 70, see Douce MS., No. 38; Muscles in Broth, 90, see Douce MS., No. 78; Balloke Brothe, 10, 89, Douce MS., No. 34; Storion in b., 13, Sturgeo in b., 104, see Douce MS., No. 80; Mighty brothe of Beef or of Capoun, 12.
Browne, vb.intr., 38. Brown; turn brown.
Browne fryes, 83: this receipe makes brown bread of the Dish: Harleian MS. 279, and Douce MS., 55, have Brawne frye) and Brawn Frye), respectively, and omit brede: see above.
Brut of Almayne, 19, see Warner II. 31, F. of C., 47, "Brevet of Almoyne," Warner, p. 55, "Blonche brut of Almoyne," and pp. 55, 77, "Brevet of Almoyne," L.C.C., p. 11, "Brevet de Almoyne," Napier, p. 105, "Brevet de almonds"; "Allemagne" apparently getting perverted to "Almonds": Brut of Almayne in lente, 19; Brutelette Sareson, 19; Hennys in b., 18, see Napier, p. 114; Oystrys in b., 23; Walkys in b., 23; Tenche in b., 23; Chykony in b., 23, see L.C.C., p. 22; Muskelys in b., 24, see F. of C., No. 122; B. saake, 27, see Warner, p. 78, "Browet seeke"; Brut Moř amy, 68; see Napier, p. 32. This is boiled cream, boiled again with brayed curds, honey, and butter: thickened with yolks of egg, and leched. Brevet, 21. See Cotger, "Brouet: Potage, or broth; also, any liquor, podge, or sauce, of the thickness, or consistence of that whereof our prune-tarts are made." Napier, p. 34, has also "Eles in Brutet," as also Warner, pp. 68, 85.

Bryndons, 15, and Bryndonys. It seems as if this were Bryndous, as it is glossed byrneues in margin of A., and the form brendous (more likely u than n) occurs there, and is glossed lozenes: but it is not the dish called "Bryneus" in F. of C., though that is probably the same word, and ought to be printed "Bryneus."


Bryth, adj., 12. Bright; glowing in colour.

Bukenade, 113, see Bokenade.

Bullace, see Bolas.

Buttes of Pork, 53, 54, 76; Butties of Vele, 14, 48, of Calf or of Porke, 17, 85, Porke, 44. Butts, buttocks.

Butter, sb., 73; Buttur, 83. See Boter.

Buttry, adj., 75. Buttery; soft as butter.

By-clippe, vb.t. 48. Bclip.

Bynde vppe flat with flowre of rys, Bynd vppe with Flour of Rys, ofer with whetyn floure, 33. Make stiff: see Murray, Bind, 10.

Byne, vb.t., 112. Bind; tie.


Bytyng, adj., of Pepir, 40. Biting; hot, stinging.

Bywese, 24: compare Wese in Douce MS., Recipe 174. Skaldyd bwyse seems to mean "just a-wash," or hardly covered. Compare over-wweyd, on p. 25, which is used in same sense, and see A-wese.

Caas, sb., in caas, 96. - In case.

Cabbage, see next.

Cabochis, 69, Caboges, 6, 33; see Warner, pp. 52, 75, Douce MS., No. 173. This is the French Caboche, Head, which is still used in the Channel Islands for Cabbage.

Cacche, vb.int., 26. Catch; stick: still used in this signification in cookery, of meat, etc., when burnt to the pan.

Cakys, sb., 15. Cakes.

Calf, 17; Calfes fete, 37; Caluys fete, 25; Calvis, 85.

Canel, sb., 6, 7, 8, 9, 13; Canele, 113; Canel, 92, 95, Floure of Canel, 71; Canelle, 12, 13, 14, 20. Fr. Cannelle, Cinnamon.

Canvas, sb., 20, 27, 41; Canonuels, 39, Canvas (for straining).

Capon, 2; Capons stwed, 72; Capon en Counfyt, 115, see Warner, p. 56; Capoun in Consewe, 18, see Warner, II. 6, and F. of C., No. 22, "Capons in Conye," and see Consewe, below; Capoun in Salome, 33; Capoun or gos farced, 41, Goce or Capoñ farced, 81, see Douce MS., No. 36; Capons of hie grece, 67, Capoun de haut grece, 57, i.e. crammed; Capoune brôpe, 31; Capounys, 21.

Carpeis of Venesoñ, 68.


Cas, sb., 25. Case.

Cast, vb.t., 25; Caste, 12, 25; Caste vpe out of a potte, 34.

Caudel Ferry departed with a blamanger, 31; Caudef Ferry, 91.

Caunderoun, sb., 39. Caldron.

Cesoyn, vb.t., 69, 70, 85. Season.

Ceuere, vb.t., 8, 48, Ceyur, 39. Cover; see Keuer.

Chaff, vb.t., 85; Chafe, 37. Warm.

Chaffere, Chaffere, sb., 44; Chaffre, 93; Chaffur, 93; Chaffoure, 16. Chaffurer (for heating).

Chared Cones, or chardwardon, 106, Chardequyne, 12, 13; Charedwardon, 12, 88, see Douce MS., No. 53; NAPIER, p. 81; Chare de wardoun leche, 37; Lange Wortys de chare, 5, see Douce MS., No. 1; Gelye de Chare, 25; Lesynges de C., 44, see Douce MS., No. 74; Tartes de C., 47, see Douce MS., No. 45; Mortreus de C., 70, see Douce MS., No. 81; Graund chare, 57; Grosse chare, 58. Fr. Chair, Flesh: compare flesh of a Melon.

Charge de quyns, 88. Charedequince.

Chargeaunt, adj., 16, 18, 19, 30, C. Mylke of Almamayds, 27. Stiff; thick.

Chargeauntly, adv., 27. Stiffly.

Chargyr, sb., 101; Chargeere, 52; Chargeour, 78, 109: Chargeoure, 23. Large dish.

Charlette, 17, 117, see Douce MS., 178, F. of C., 39, L.C.C., p. 11, NAPIER, p. 104, and p. 121, WARNER, pp. 82, 88; L.C.C., p. 11, "Charlet" and "C. icoloured." Charlet a-forcyd.

Charyally, 17, see NAPIER, p. 29, "Charlet forced," F. of C., No. 40, "C. yforced," WARNER, p. 82, "Charlet enforsed." Charlette is the Fr. Chair laitée, i.e. Flesh with Milk; and is now spelt Charlotte.


Chawettys, Chawettys Fryidde, 45, C. a-forsed, 46, Chawettys, 48, (two Recipes.) Chawettes, 98. See Douce MS., Nos. 50, 156, L.C.C., p. 41, "Chawetes," NAPIER, p. 55, "Chevettes of beef," "C. ryalle," p. 56, "C. on fishe daies," for which see also L.C.C., p. 41, and F. of C., No. 186; WARNER, p. 65, "Chowettes on flesche day," for which see also F. of C., No. 185, and L.C.C., p. 41. In Good Huswifes Handmaide for the Kitchin, (1594), I. 39, it is used for the lump or cake of paste for a tart, "Make two Chewets as you would make two tarts." R. HOLME, Armory, III. iii. 82, says, "Chewit, or small pie; minced or otherwise.

Chek, Chick, 81. See Chik.

Chekens endedor, 68, see Chik; Chekynes, 86. Chickens.

Chekyr, sb., 49, 50. Checker.

Chepe, sb., 7; Chepis, 38, 39. Sheep.

Chese, sb., 20, grene chese, 48; Chesefatte, 36, Cheese press.

Chesmeyne, 60. ? Jessamine.

Chete, vb.t., 34. Set.

Cheyne, 60.

Chicken: see Chekens, Chik, Chykynys.

Chik farsed, 81; Chike endedor, 81, see NAPIER, p. 66; also see Chykynys.

Chop, see Allowes.

Choppe, vb.t., 13. Chop.

Chykynys, sb., 25. Chykonys in droadeye, 30; Chykony, 2, 19, 55; Chykony in bruette, 23; Schyconys with þe bruesse, 32. Chickens.
Chyne, sū, 102; Chine, back: Chyne bōn, 103, Chine-bone.
Chyne, vb. t., 102, 104. Chine, chop.
Chyrioun, 2; Chyryoun, 29, see F. of C., No. 58, Chyryse, WARNER, p. 47; Chyryis, 29. Cherries.
Cinnamon, see Cænel.
Ciprys, Cyprys, Vyauand de, 21, 28. Cyprus.
Ciney, 114, see Ciney.
Clarey, sū., 93; Clareye, 35; Clarre, 93; Clerey, 35. Clarrie; aromatic wine. See note in WARNER, p. 90.
Clariff, vb. t., 35. Clarif.
Clarifyd, adj., hony, 12, 15, 22, 35; Claryfied Boter, 53. Clarified.
Clees, 102, Claws.
Clene, adv., c. chargeaut, 30; c. rennyng, 31. Clean; quite.
Cleuyng, sū., 42. Cleaving; sticking.
Close, vb. t., 45, 46.
Cloues, sū., 80, 82; Cloue, Clouys of garleke, 110; Clous, 113; Clowes, 6, 10, 13, 15, 91, Pouder of Clowes, 97; Clowys, 8, 9, 10, 13, 35. Cloves: Fr. clou.
Clowte, sū., 37. Clout; cloth.
Clowty, adj., 53. Clotty.
Clowtys, sū., 47. Clouts, clots (of cream).
Codelyne, Trype of Turbut or of, 18.
Codlynd, 11; Haddok or codlyng, 104, see Douce MS., No. 144, “Haddok oocodlyngbuite”; Codlyng, 2, 10, 14; Codlyngis, 16. Codling.
Codling, see Codelynge.
COFFYN, sb., 74, 93, COFFYNS, 73; Cōfyn, Cofyynne, 47; Cofyny, 45, 55; Cofynyns, 53. Coffin; crust of a pie.
Cokentrice, 115; Cokyntreyc, 40; Cokyntryche, 62. See WARNER, p. 66. “Cokagryrs,” F. of C., No. 175, Cocagres; which form is made up of Cook, and Greys or Gris, pig, the animals which jointly make up the dish.
Coke, vb. t., 107. Cool.
Colouur, 113. Cullender.
Colour, vb. t., 7. Colour.
Colpons, sū., 89. Coupons; slices.
Colouryd Sew without fyr, 20; see NAPIER, p. 38.
Comad, sū., 56; Comade, 42, 46, 48, 50, 51, 55, 56; Commade, 48, 54. Mixture. The word is used in F. of C., 113; and is spelt Commode in A.
Come to-gederys, 45. Unite; come to one consistence.
Comfyte, sū., Any in c., Anise preserved in sugar, 8, 10, 32; Brawn in confyte, 34: see WARNER, p. 59, “Bor in commett,” and p. 79, “Bor in confith”; Datys in confyte, 63; Sugre in confyte, 32, where A. reads “Sugre of confitens.”
Commelyche, adj., 34. Comely, seemly.
Compost Potage, 59, see L.C.C., p. 18.
Composte, Perys en, 12, 87; see NAPIER, p. 100, Douce MS., No. 57. See also COTGR.: “Composte: a pickeld, or winter Sallet of hearbes, fruits or flowers, condited in vinegar, salt, sugar or sweet wine.”
Confeccions, 88, Confections; preserves.
Congere, sū., 14; Congre, 59; see NAPIER, p. 73, “Congur.” Conger-eel.
Consewe, Capoun in, 18. This seems the same as Capon in Concis, see F. of C., 22, WARNER, II. 6, L.C.C., p. 24, “Capons in Coniseye,” NAPIER, p. 116, “Capon in couns.” Concis, again, seems to be the same word as Gauze or Gauncely, and no Gauncely is mentioned in either of the above.
Coney, see next.
Conyng, 80, see NAPIER, p. 64, Douce MS., No. 116, “Cony rose.” Conyng, Mawlard, in gely or in cyuey, 14,
Conyng, hen, or Mallard, 80, see Douce MS., No. 68, "Cony, gelyn, ou malard en oyler," Napier, p. 79, "Cony or malard in cey;"

Conyng in Gravey, 80, Conygys in graueye, 18, see Warner, II. 10, p. 58, and p. 78, F. of C., No. 26, L.C.C., p. 8, Douce MS., No. 66, Napier, p. 101; Conyngys in cyveye, 20, see F. of C., No. 25, L.C.C., p. 20, Napier, p. 112, Warner, p. 59, and p. 78; Conyng or hen in clene broth, 80, ("clere broth"

in Douce MS., No. 67), see Warner, p. 59, F. of C., No. 66, which both read "Conynges in clere broth"; Cony; O. Fr., Conyn. Holme, Armory, II. vii. 132, says—"A cony is a rabbit after the first year; the animal being a rabbit till the end of the first year."

Copuhl, sb., 67. Couple.

Corances, Corauns. Currents. See Rasonys.

Core, sb., 51; Corys, 24, 30.

Corkes, sb., 106. Cokes, Cores.

Costardys, sb., 47. Costards: (apples).

Cost-marye, 110, herb.

Cours. Course, sb., 49. Layer.

Cowche, vb., 44. Couch; lay.

Cowye Mylke, 29, 110.

Coynes, 106, Quences.

Crabbe or Lobster boiled, 102, see Douce MS., No. 134, Napier, p. 70; Crabbe au Creveys, 59; Crabbys, 28.

Crane, roasted, 78, 116, see L.C.C., p. 35, Napier, p. 61.

Crayfish, see Creuej.


Cream, see next.

Crem de Coloure, 20; Creme, 2, 8, 10, Frise C. of Almamundys, 7, 91, see Douce MS., No. 12, Warner, p. 69, "Crem de Alnondemylk," Napier, p. 42, "Creme de Almonds"; C. Boylede, 8, 92, see Warner, pp. 69, 82, Douce MS., No. 13, Napier, p. 32, "Creme byyle;" C. Bastarde, 33; Creme Moundy, 62; Creme Vine 69, 1 Cream with wine over it.

Creme, vb.t., 93. Crimme; crumble, see Kreme.

Crenej, sb., 49; Creueys, 59. See Holme, Armory, II. xiv. 338, "Crevice, or Creffish," (crayfish); O.F. Crevice, Mod. Fr. Ecrcisse. It includes Lobsters.

Crodde, sb., 17; Croddes, 36, 43, 73; Croddys, 36, 56; Cruddes, 86; Cruddis, Cruddys, 53. Curd.

Crodde, vb. int., 17; Croddith, 92; Crudd, 86, 92. Curd; curdle.

Crimej, sb., 53; Cromys, 33, 52. Crumbs.

Cromyd Marow, 55. Crumbed (crumbled) marrow.

Croppe of netle, 69. Young top.

Crostes, 113, see Cruste.

Crouste, vb. int., 32. Crust over.

Crowne, sb., 52. Crown.

Cruddes, see Croddé.


Crustade lumbard, 51, Custard lumbarde, 74, see Napier, p. 53, "Custad lombard," Douce MS., No. 23; Crustade Ryal, 55, 68; C. gentyle, 55; Napier, p. 54, has also a "Custad opyne," i.e. open. Florio, 1659 ed., "Croseta, the crust or coffin of a pie, a pastic, a custard, a tart, any kind of crusty meat, any pie or pastic-crust, any meat drest upon tostes or crusts."

Cruste, sb., 55; Crustys of whyte brede, 30; Crustle Rolle, 46.


Curlew rosted, 79, see Douce MS., No. 113; Curlewys, 57.

Curnyldes, 109, Kernells.

Custard, see Crustade.

Cyprys, Cyprus, see Fyand.

Cytte, vb.t., 5. Cut.
Cyuele, 113.

Cyuey, cyvey, 49; Conyng, Mawlard, in gely, or in cyuey, 14; see Napier, p. 79, "Cony or malard in ceyv", Warner II. No. 51, "Malard in cyuey"; Harys in Cyueye, 18, Tenche in c., 23; see Napier, p. 80, Conyngys in cyueye, 20. Mod. Fr. Civet or Civé. Stew with chives.

Dace, 20.


Dates, sb., 33, 88, 94; Datis, 24, 53; Datys, 12, 15, 16, 19. "D. in comfyte, 63.

Defaute, sb., of def., 22, in def., 29; in defawte, 20, for d., 41. Default.

Degree, sb., 36. Degree; pitch (of colour).

Del, Dele, sb., 21, to del yolks of eyron, 21; A gode dele Salt, 15, i.e. of Salt. Deal; portion.

Departe, vb.t., 21; Gely Departed, 63, compare the Recipe on p. 31; Departyd, 31. Depart; part into shares; split.

Dewte, vb.t., 43.

Deye, sb., 36, 37, 56. Dairy-maid: see Chaucer.

Deye, vb., 52. Die.

Dise, vb.t., 69. Dice; cut into Dice.

Disshful, 112.

Dissoñ, sb., 67. Dozen.

Dityeone, 110. Dittany.

Diting, sb., 105. Dightung; preparation.

Do, vb.t., do away, 10; Do abouve, put above, 112; Do it in a faire vessel, Put it in, 112; Do þer-to, Add thereto, 13, 14, 110, 112; Do medle, Make meddle, or mix, 82; Don, 10. Done, do.

Doble, vb.t., 39. Double; fold over.

Doderellys, 61. Dotterels.

Dogh, 73. Dough: see Dow.

Doke, 64. Duck.

Dore, vb.t., 38, 40. Glaze; compare next word, and Endore.

Dorre, Soppes, 90. Soupes dorreees, 114, Soupes Dory, 11, Soupes dorye, 11; i.e. Sops endorsed, or glazed with almond milk. Dorry, sb., 11. See Endore.

Doucete, adj., 33; Dowet, 7, 29, 30. Fr. Doucet, sweetish.

Doucete, 50; Doucettes, 55, D. afoycyd, 55; Doucetys, 64; Doucetys 4; Dowet Reyld, 62, Dowcetys, 55: "Dowet; A lytell flawne," Palsgrave. Cheesecake.


Doust, sb., 112; Douste, 110, 113. Dust.

Dow, sb., 42, 43, stronge Dow, 49. Dough.

Draf, sb., 22; of Almaundys, 16. Draf; refuse.

Dragge, sb., 11. Dredge.

Draw, vb.t., 7, 8, Draw vp, 7, Strain; Draw þorw strawnowre, 5, 8, 9, Draw uppe þorw stratyn., 20; draue, 106.

Drawe, vb.t., 9. Draw; eviscerate.

Drawyed, adj., 5. Drawn (through strainer).

Drawyn grwel, 10, see Douce MS., No. 33: A. reads here "Braune gruelle." Drawyn Eyroun, 42, 44. Drawn (through strainer).

Dregge, sb., 99; Dragge, 11. Dredge.

Dresse, vb.t., d. forth, 13, yn, 14; Dressyst yu, 15. Dress; serve in to table.

Dressing knyfe, 93: see Dressoure knyf.

Dressoure, sb., 24, 28, 30, 31, 34. Dresser: Dressoure knyf, 53. Dresser knife, apparently knife for trimming meat for the table; called Dressing knyfe in Douce MS., and above.

Dropey, 2. Chykons in dropeye, 30; see F. of C., No. 19, "Drepec," which is the recipe for the sauce.

Dropping, sb., 77, 99. Dripping.

Drow in Sonne, 38, Dry in sun.
Dry, adj., Pluck clean.
Dryit, 39. Dryeth.
Dubbate, 1; Gelyne in dubbate, 13.
This may be a perversion of *Jus bōtard*; see references under Bastard: the word is spelt Diubate in Douce MS., No. 69, and Gelyne endobat is the form in the Recipe on page 80.

Dyse, sb., 39. Dice.

Dysshe, sb., 8, 14; Dysshyss, 14.


Easly, adv., Seetli easily and longe, 73.

Gently.

Eche a coffyñ, 74, Each Coffin.

Efte, adv., 43. Eft; after.

Egges, Potage de, 94 (Poached Eggs), see Douce MS., No. 100, “Egges pocche,” F. of C., No. 90, “Pochee”; Egges Ryal, 62. See Ey.

Eggs, 54. Edges.

Egredoucetes, 113, Egredounyce, 31, see F. of C., No. 21, “Egurdouce” (Flesh); F. of C., No. 133, “Egurdouce of Fyssh,” and WARNER, p. 45, and p. 72 (Fish); WARNER, p. 44 (Fruit), p. 57, “Egurdouce to potage,” (Soup); Browne in Egurdouge, 71, see Douce MS., No. 56. Fr. *Aigredouz*, sour-sweet.

Egret rosted, 79, Egrett rost, 116; see NAPIER, p. 63; Egretsez, 58. Egret, a kind of Heron, see *Cotgr*, *Aigrette, Egrette*.

Eier, sb., 73. Air.

Eiren, 83. Eggs: see Ey.

Eisel, 110: see *Eysel*.

Ele, sb., 48; Elys in Gauncelye, 22; Elys in Sorre, 69, 61, see Douce MS., No. 25, WARNER, p. 68, p. 85; *Bakyn Elys*, 59, *Elys Rostyd*, 59, 60, 62, Salt Elys, 59, Salt Elys with galantine, 60.


Enche, sb., 75. Inch.

Endore, vb.t., with yolks of Eyroun, 41, 47, 52, 75. Glaze; compare *Dore*, above; Fr. *endorer*, gild.

Endelome þe septe, 97, Endelone the bak, 104; Enlonge, 71, 78. End-long; along.

Enrayment, 38.

Erbeblade, 76. See *Herbelade*.

Erbis, sb., 6, 31; Erbys, 19. Herbs.

F. of C., No. 151, has a “Frytour of Erbes.”


Eroñ, 82, 83. Eyren: eggs.

Eysyl, adv., see *Eysyl*, 42. Easily; gently.

Eyn, pp., 52, Eaten.

Euelong, adj., 53. Oblong.

Even, adv., 14; Eueene, 6, 7; Euyne, 12. Even; evenly.

Euer, adj., 20, 27. Every; each.

Ey, sb., 19; Eyerôñ, 81; Eyerë, 83; Eyron, 8, Eyron en poche, 24; Eyroun in lentyn, 41, see NAPIER, p. 37, “Eggs in lent”; Eyroun, 11, 12, 14, 17, 31; WARNER, p. 89, has a recipe for “Eyren Gelide,” see the dish on page 58 of this volume, which means Eggs in Jelly, not Iced eggs; he has also “Eyryn in bruet,” II. No. 23. See Eggs.

Eysel, sb., 28; Eysel Wyne, 31.

Eisel; wine vinegar. O. F. *Aisil, Eisil*.

Faire, adj., faire spitte, faire potte, faire grece, faire brede, 82, clean, nice; adv., leche it faire, but not to thyñ, 71, of moderate thickness; Roste hem faire, 82, moderately, nicely; Fayre oyle, etc., bright, good, 13, 14, 15; Fayre, clean, 13, 15; F. pecys, moderate-sized, 13; F. Fyre, bright, 15.

Fan, vb.t., fan owt, 7. Blow out (chaff, etc.).

Farce, vb.t., 41, 48. Stuff.

Farced, adj., Capoun or gos farced, 41; Farcyd, 3; Pygge y-farsyd, 40. Stuffed.

Farcere, sb., 46; Farsour, 113; Farsure, 39, 43, 49. Stuffing.
Glossary and Index.

129

Fars, sb., 45. Farce; stuffing.
Faste, adj., 27. Fast; tight.
Fastyng days, 17.
Fauntempere, 19; spelt Faintempere on page 2.
Fayre, adj., see Faire.
Fecho, vb.t., 36. Fetch.
Felettes of Porke endore, 82, F. in galantyne, 82; see Fylelettes.
Fere, sb., in fere, together, 20.
Fere, adj., 83. Fair: moderate sized.
See Faire.
Fesaunt Rost, 116, Fesaunte rosted, 78; see NAPIER, p. 60.
Fesher, sb., 31, 53. Feather.
Fey, sb., 101. Liver; Anglo-Fr. Feie.
Fig, see Ficus, Fygey.
Fygey, 113; Fygey, 94, Fygyeye, 24; see WARNER, p. 46, F. of C., No. 89, NAPIER, p. 119, "Fygey," Douce MS., No. 162, "Fygey." The dish is called "Figuade" in L.C.C., p. 42. A "Fige to potage," is also given in WARNER, p. 67. The "Fygey" in WARNER seems to be from Figé, thickened, see COTR., "Laict figé," as there are no figs in it; at the same time the figs thicken it, and Figuade would be the more likely form from Figue.
Fyges, 112. Figs.
Fililet, see Felettes, Fyleettes.
Firmanity, 105: see Furmenty.
Fleshy, Blaumanger of, 114, Blamanger of Fyshe, 23; Chaudon of fish, 114; Mortrewes of Fyssh, 14, Mortrawes of fish, 114; Inschele of F., 16; Gelye de F., 26; Potage on a Fysdaye, 29; Fyssday 9; Potage on fysshday, 15; Fyssheday, 11, 30. Fish.
Flake Water, 21, should probably be "slake," i.e. warm.
Flampoyntes bake, 53; Flampoyntys, 4; see F. of C., No. 113, No. 184, "Flammpoyns," WARNER, p. 66, "Flampoyntes"; Flampayn, 60; Flampayne, 60. Flampoynte is Flan pointé, and is so called from the small points of pastry with which the open Flawn was stuck, and made briskly.
Flat, adj., bind up f., 33; scree in flatte, 33; sette out almost flatte, 33. The word here refers to the stiffness, or thickness, of a semi-fluid; see especially Recipe cxxix. p. 29.
Flathons, 51, Flathonyys, 73; see Douce MS., No. 16, "Flathonyes," L.C.C., p. 39, "Flawnes;" Flathouns in lente, 56, see WARNER, p. 48, "Flownys in Lente." COTR., "Flans, Flawnes, Custards, Egg-pies." LITTRÉ, "Flan. Tarte faite avec de la crème fouettée, des œufs et de la farine." The word is derived from the low Latin Fladonem; compare O.H.G. Flado, Mod. G. Fladen. They were open tarts.
Flawns, see Flathons.
Fle, vb.t., 10, 18. Flea: fly.
Fleshy, Tartus of, 74; Tartes de char, 47, 52; Fless day, 113; Flesse day, 30; Mortrewys de Fleyssh, 14; Fleysshe, 1, 10, Rapeye of F., 25. "Fleysshe" in Recipe cxxix. p. 28, should be "Fysshe," as A. also reads.
Florche, vb.t., 30; Florisshe, 113; Floryschhe, 47. Flourish; garnish.
Flos campy flour, 31. Flower for ornamenting dish.
Floundres boiled, 102, see Douce MS., No. 136.
Flour, sb., 38; Flour Rys, 38; Whetyn floure, 33; Flowre of whete, 46, Whethe Flowre, 38, Flowre of Amidons, 16, F. of Cannel, 15, F. of ryse, 6, 15, 16, 18, 19, 20, 29.
Flowre, vb.t., 26. Flour.
Foiles of parcelly, 102. See Foyle.
Forced with milke and rawe yolkes of eyren, 117. See A-forcyd.
Fore, prep., 106. For.
Forlonge wey, or ij, 91; Forlonge- wey, 7. A. reads here "a furlonge Way or ij," while the Douce MS. has "Forlange." This apparently means the time one would take to that distance.
Fors, sb., It is no fors, 33. Force; matter of importance: a French Idiom, see COTR., Force.
Forsayd, *adj.*, 28; forsayde, 38. Forsaid.

Fort, *conj.*, Fort hit breke, 114; Fort that, 114. Until.

Forper-more, 29. Furthermore.

For-with, *adv.*, 41. Forwith.

Foure-square, 46, iiiij square, 44. Four-square; square.

Foyle, *sb., of* Syluer, 27; Foyles of ginger, 96. Foil; leaf, paring.

Fraied oyle, 93, 96. Apparently fried oil, which is still used over again in France. See Fray.

Franchemyle, 3; Frawnchemyle, 39; see L.C.C., p. 36, "Franche mele," Warner, II. No. 15, "Fronchemoyle." NAPIER, p. 119, "Fraunt hemelle." COTG., "Franchemulle d'vn mouton, A sheepes call, or kell." Mulle, or Mule, is O.Fr. for poche. Compare "Franche mule d'un beuf. The purse, bag, or skinny, wherein the stones of an Ox, etc., be contained."—COTG., *s.v.* Mule.

Fray, *vb.t.*, 89. Fry. The Douce MS. has "fray hit."

Fresche, *adj.*, 5; Freys, 6; Freysshe, 6, 9, 10; Freyssche, 52. Fresh.

Frete, *vb.t.*, 113. Fret; rub.

Fretoure, 44, Frutours, 73; see L.C.C., p. 39, WARNER, II. No. 19, No. 40; Lange Fretoure, 43, 73, see Douce MS. No. 14; Lange Frutours, 68; Lente Frutours, 96; Fretoure owt of lente, 46; Leche Frutour, 68; Frutoure Rasyne, i.e. of Raisins, 69; Frutoure Samata, 62; Frytoure damaske, 62; F. of C. has also "Frutour of Mylke," No. 150, and "F. of Erbes," No. 151. O.F. Friture, Frying.

Fride, *adj.*, 7; Fryt, 1; Fryode, 7. Fr. Froid,—e, Cold.

Fritter, see Fretoure.

Froyse, 86, Froyse out of Lentyne, 45, see Douce MS., No. 182, L.C.C., p. 50, WARNER, II. No. 18 (veal); F. in lentyne, 42. Fr. Fraise, pancake. They were round fritters.

Froyte de almondes, 91, called in Douce MS., No. 11, "Froydelet dal-mandes," i.e. Cold Almond Milk.

Frutours, 73, see Fretoure.
tyne, 8, see Napier, p. 89, F. of C., Nos. 28, 117, Warner, p. 58, L.C.C., p. 31: Galyntyne, 109, O.F. Galentine. For the Recipe for Galentine see Sauces.

Galingale, sb., 107; Galangale, 13, 15, 34, 54. See Cotgr., "Galingal. The Aromaticall root of the rush called Cypressse, and English Galingale."

Galon, sb., A gode g., 22; Galouns, 12, 22. Gallon.

Gape, vb. int., (of boiled muscles opening), 90.

Garbage, 9, 72, see Douce MS., No. 83, Napier, p. 78; Garbagys, 9. Giblets.

Garleke, sb., 23, 110; cloue, 110, Clouys of garleke, clowes of g., Cloves of garlic, 109.

Garlic, see Garleke.

Gaucely, 2; Elys in Gauncelye, 22; Hennys in G., 23. See "Janse, jance, gance, sorte de sauce;" Gode- froy. It would almost appear to be properly a sauce for goose; compare "Gances, Anseres silvestres;" Ducange. It is also spelt GauncelH, as in Douce MS.: for the sauce see Sauces.

Gaylede, 22.

Gelye of peson, 95, Gelye de Fryssh, 26, see Douce MS., No. 175, F. of C., No. 101, Warner, p. 72, II. No. 36 (Fish or Flesh); Gely (calves foot), 86, see Douce MS., No. 174; Gelye de chare, 25, see F. of C., No. 102, "Gelye of Flessh," Napier, p. 42, "Gilly of fleshe," Warner, p. 44, and p. 61; Gelye Potage, 68. Fr. Gélée. Jelly.

Geloferys, sb., 19; Gelofres, 15; Gelles, 48; Gelofrys, 21. Gilliflower.

Gelyne in dubbathe, 13, Gelyne endobat, 80, see Douce MS., No. 69, and Dubbate: Gelyne in brothe, 81, see Douce MS., No. 89, see also recipes under Hen. Fr. Gelin, Hen.

Gilliflower, see Geloferys.

Ginger, see Gyngere.

Gobet, sb., 31, 55; Gobettys, 6, 13, 18, 23, 55. Gobet; lump.

Gobet, vb.t., 54; Gobete, 112. Gobet; cut into gobbets.


Goce, sb., 81, Goose. See Goos.

Goions fryid, 60. Fried gudgeons.

Golet, sb., & Goettel, 116. Gullet.

Goos in hogepotte, 18, see Warner, p. 57, p. 84, and II. No. 22, F. of C., No. 31, L.C.C., p. 32; Goce or Capon farced, 81, Capoun or gos farced, 41, see Douce MS., No. 36; Gos, 2; Gees, 8; Wilde gese 76. Goose.

Graspeys, 59; Royal Fish, as Sturgeon or Whale, but applied also to other fish.

Grate, vb.t., 6.


Grauey, Oystres en 13, 100; Whyte pesyn in g., 33; Conygns in graueye, 18; Graue, 1; Oystrys in g. bastard, 13. Gravy.

Graynys, sb., 28 (? as next); of parise, 6, parys, 34, Perys, 27, Grains of Paradise; of Pome-garnad, 29.

Grease, see Grece.

Grece, sb., 7, 8, 14, 34, 45; Whyte gr., 29; Gres, 43. Grease.

Gredelle, sb., 40; Grydelle, 21. Girdle (for cooking).

Gredyl, vb.t., vp broun, 40. Girdle; cook on girdle.

Gredire, sb., 102, 103; Gredreñ, 100; Gredryn, 102, 103; Greedyre, 36. Gridiron.

Greene, adj., 15, 20; Greene chese, 48. Green.

Gret, adj., a gret dele, 12, Gret Roysouns, 15, Grete roysony, 33, Great Raisins, i.e. not Currants; Grete pyes, 76; Gretter, 15, Greater.

Gridele, 114, see Gredyl.

Groundyn, adj., 38, Ground; braayed.

Douce MS., No. 33; Grwele, 10; Grwelle, 1. Gruel.
Gruel, see Growell.
Grynd, vb.t., 12; Grynde, 9. Grind.
Guisselle, 87; see Iuschelle.
Gylls, 62, 63. Gulls.
Gurnard, sb., 25; G. rosted or boyled, 103, 104, see Douce MS., No. 141, Napier, p. 74; Gornard, 14; "Gurnyd broyld with a syruppe, 62.
Gynaudre, 15; "Gynawtre" almondes, No. 13, 43, 35, vb.t., 21, 14, 37. vb., 23. de
Gynderbrede, 35; Gyngere brede, 3. Gingerbread.
Gyngere, sb., 10, 11, 17, 25, 32; Whyte Gyngere, 21; Gyngure, 115; Gynguer, 114. Ginger.

Hacke, vb., 14, 18; Hak, 76; Hakke, 13, 14, 18, 23. Hack; hew.
Haddok, sb., 10, 11, 16; Haddok or Codlyng, 104, see Douce MS., No. 143; Haddoke in Cyue, 114, see Napier, p. 72. Haddock.
Hagases de Almaynne, 44; Hagas de almondes, 84, see Napier, p. 43, "Hagges of Almayne," Douce MS., No. 21, "Hagys dalmaygne"; Hagase, 3; Hagws of a schepe, 39, see L.C.C., p. 52. Haggis.
Hak, vb.t., 76. Hak.
Hake, sb., 16.
Hakkyd, pp., 32. See Hacek.
Half, 55, Half-full.
Halfyndele, 20; Halvyndele, 41. Half-deal, or part.
Halybutte, 60, Halibut.
Ham, pron., 37. Them.
Handfulle, sb., 28. Handful.
Handys, sb., 14; Hond, 16; Hondys, 15, 35. Hand, hands.
Hanoney, 43, 84. See also Douce MS., No. 24. Apparently Oignoné; see also Oignonade, in LITTERÉ, a dish with many onions in it, as this dish has.

Hard, vb.t., 56, Harde, 54; Harde, vb.int., 47; Hardyd, p. 50. Make hard.
Hard, adv., sethe hard, 12. Fast; sharply.
Hardid, adj., 56. Harded; hardened (in oven).

Hare, sb., 19; Hare in Wortes, 69; Harys in Cyuye, 18, see Warner, II. 8, L.C.C., p. 21, Napier, p. 113; Warner has also "Harris in Talbotays," II. No. 9 (see this Work, p. 19), and "Hares or conynges in seue," p. 78, see L.C.C., p. 21.

Haselle, sb., leuys, 31; Spete of h., 39. Hazel.


Haselelet, sb., 97; Hastelette, 106.

Hed, sb., 9, 16; Hedys, 16, 42. Head.

Hef, vb., 53. Heave; lift.

Hegh, adj., 75. High.

Held, vb., 39. Throw; cast.

Hele, vb.t., 27, 47, 73. Cover.

Helyd, pp., 52. Covered.

Hem, pron., 14, 15, 19, 34, 40. Them : 18, 19, 40. Him.

Hen, sb., 14; Conyng or heñ in clene broth, 80, see Douce MS., No. 67; Conyng, heñ, or Mallard, 80, see Douce MS., No. 68; Vele, kede, or henne in Bokenade, 13; Henys in brutte, 18, see Warner, II. 7, Napier, p. 114, L.C.C., p. 22, and p. 49 ("Henne in brothe"); Hennys in Gauncelye, 23, see L.C.C., p. 24, Napier, p. 116; Henne, 13; Hennys, 19, 21. See Gelyne.

Her, sb., Her syue, Hair sieve, 113.

Herbelade, 54, Herbe-blade, 76; see Napier, p. 58, "Hayrblad opyn, (i.e. open, with no top crust,) Douce MS., No. 184. So called from the herbs in the cakes. See Ducange, "Herbolasta," a cake stuffed with herbs.

Herbs, see Erbis.

Here, 24. The hairy appendage of the Mussel, called "Muskles Wool," in Holme, Armory, II. xiv. 345; now called the Byssus.
Heron rosted, 78, H. rost, 116, see L.C.C., p. 35, Napier, p. 62, Herons, 68; Heyroun, 62.
Heron-sewe, 68; Heron sewes, 61; Heronsewys, 59. Hernshaw; young Heron.
Herte, sb., 41; Hertys, 8. Heart.
Hery of bonys, 14; Hairy with bones.
Heyroun, 62. Heron.
Hew, vb.t., 7, 17; Hewe, 6, 17.
Hogepotte, Goos in, 18; “Hochepot: A hotch-pot, or Gallimaufrey.” —Corer.
Hoghies, sb., 51; Howe, 37; Howhys, 25; Hojos of fele, 86. Hock.
Hol, adj., 19, 27; Hole pepir, 8, 9; Hool, 55; Hoole, 12. Whole.
Hold colours, keep colour, 25; Holdyn, pp., 7.
Hole, vb.intr., 7, Hull; lose the husks; Hoole, vb.tr., 33, Hull; strip off hulls.
Hoh, sb., 105; Holys, 7, 32, 114. Hull; husk.
Hondefult, sb., 72. Handful.
Hony, 6, Clarifyd h., 12, Hwyte Hony, 29.
Horn, 106, of Whelk.
Hote, adj., 10, 12. Hot.
Hwyte, adj., Hony or Sugre, 29, Sugre, 54. White.
Hy, adj., Komyth on hy, boils up, 17.
Hym, pron., 18; Hyt, 35. Him: It.
Hyrchouns, 62. See Yrchons.

Isope, sb., 27; Isoppe, 74. Hyssop.
Ioissh 116, Juice.
Jollys of Samoun, 61, Salmon Jowls.
Ioynte, sb., 116.
Iuschelle of Frysshe, 16, IussesheH, 95 (Fish); Iussethe, 95; see Warner, p. 86, “Jussel of fysshe.” Douce MS., No. 166, “Guissell” (Fish); see also Warner, p. 82, “Jussel of fleshe,” Napier, p. 26, “Jusselle sengle,” (flesh), p. 87 and p. 104, “Jusselle (Flesh), L.C.C., p. 11 (Flesh), Warner, II. No. 21 (Flesh), and Warner, p. 82, F. of C., No. 44, “Jussell enforced.” “Jussel, jus, potion,” Godefroy: Jussellum is late Latin for soup. See Guissell.

Kake, sb., of dow, 43; 85. Cake.
Kede: Vele, kede, or henne in Boxenade, 13, 85, see Douce MS., Nos. 76, 77; Kede rosted, 81, see Napier, p. 65; Keed 85; Kyde a-Forsyde, 41.
Kele, vb.int., 7, 12, 13, 24; Kelid, 38.
Holme, II. xiv. 334, says it is the common Cod, but it seems identified with Codling elsewhere. Florio, 1659 ed., see Eng.-Ital. part, translates it by Merluzzo, which he says is the Haddock-fish, or according to others the Sea-whiting.
Kerf, vb., 38; Kerue, 22, 36, 112. Carve: cut.
Kerve, vb.t., in a morter, 70, Bray.
Keuere, vb.t., 45, 52; Kouver, 112; Kyuer, 43; Kyuere, 46, 50. Cover: see Ceure.
Kid, see Kede.
FIFTEENTH CENTURY COOKERY BOOKS.

Knede, vb.t., 38. Knead.
Knyf, sb., 35; Knyff, 34. Knife.
Koddys, 43. See Bene-codde.
Komyth, 17. Cometh.
Kowe mylke, 35.
Kreme, sb., 7, 39; of Alamaundys, 42. Cream.
Kreme, vb.t., 35, 40; Kryme, 35. Crimme; crumble.
Kychoun, sb., 34. Kitchen.
Kyde, see Kede.
Kyn, 114. Cows.
Kyrenleys, sb., 34; Kyrnelys, 30, 32. Kernels.
Kyt, vb.t., 7, 11; Kytte, 7, 10, 11, 14, 15, 18, 26; Kyttyst, 52. Cut.
Kyure, vb., 46, 50, 52. Cover: see Ceuere and Keuer.

Ladel, sb., 7, 10; Ladelle, 17. Ladle.
Ladel-ful, 8. Ladleful.
Lamprays bake, 52, Lamprey I-bake, 98, see Douce MS., No. 60, L.C.C., p. 38, NAPIER, p. 49, p. 121; Lamprey poudred, 99, see Douce MS., No. 130; Lampreys in galently, 32, see WARNER, p. 46, F. of C., No. 126, L.C.C., p. 25, NAPIER, p. 117; Sauce pour lamprey, 99, see Douce MS., No. 30; WARNER, p. 46, has “Lamprey in bruet.”
Lamprons y-bake, 100, Lamproyns y-bake, 51, see Douce MS., No. 91; Lamproyns in Galantine, 100, see Douce MS., No. 46, F. of C., No. 127, WARNER, p. 70; Lamproyns, 32; Lamproyns, 51. Lampern.
Larde, sb., 19, Lard; Larde, 49. Thin slices.
Larde, vb.t., for roasting, 18, 78; cut in thin slices, 40, used in the same signification in A., see this book, p. 19, recipe lxvi; the bracketed “mynce” being “larde” there. Lard.
Larkes roasted, 68.
Lasse ofer more, 45. Less or more.
Late, vb., 12, 21, 25, lat blede, 52; Late, 7, 21, 43, Late deye, 52, Late blede, 52; Late, 7, 12, 21; Lete, 12, 21.
Leche, sb., 34, 71; L. lumbarde, 35 (2 Recipes), 92, 93, see Douce MS., No. 54, No. 55, F. of C., No. 65, WARNER, p. 62, NAPIER, p. 34, “Lesk tombarde”; L. Vyaundes, pt. II., Harl. MS. 279, p. 34, see Viaund; Lese frieses, 75, see Douce MS., No. 43, NAPIER, p. 59, “Lesche freez;” F. of C., No. 158, has “Lesbee fried in lenton”; Lechys, 25, 32, 34. See Cotor, “Lesche: A long slice, or shiue of bread” (or other edibles). There are also in the Banquets Leche Barry, 62, Leche cremy ryall, Leche Fratour, 68. The Leche Barry was a leche with bars of gold and silver as adornment.
Leche, vb.t., 12, 13, 17, 18, 31, 71; Lechyst, 35; Lesshe, 12. Cut in leches.
Lechyd, pp., 35. Cut in leches.
Lechynys, sb., 15. At first sight this looks like Lechings, but A. glosses it Losenges, and Losenges is also spelt “lechynys” in A., in the recipe on page 44.
Lede, sb., 73; Lede, 49; Ledys, 47, 48. Lid of pot, and top crust of pastry coffin.
Lede, sb., 39. Lead.
Leek, see Lekys.
Lef, vb.t., 12; Lef ... out, 51. Leave.
Lenge, sb., 43, 48. Ling; the fish.
Lente, sb., 2, 12, 19, 33, 43, 56; Lentyn, 29, 33, 41, 45; Lentinne, 42. Lent; the season.
Lere, adj., 50. Lear; empty.
Les, vb.t., 21, 38. Pick.
Lese frieses, 75; see Leche.
on fishe dais”; Lesyngys, Lesyng; 44. Lozenges.

Let lory, 17, Lethe lory, 85, see F. of C., No. 81; Lette lardes, 3, Lette lardes, 92, Lette lardes, 35, see WARNER, p. 63, “Leche lardys,” NAPIER, p. 87, p. 106, “Ledlardes,” L.C.C., p. 13, “Lede lardes,” F. of C. No. 68, “Lethe Lardes.” Fr. Lait. Milk: the “Let lardes” seem originally to have been “Let larde,” or “Larded milk,” and to have been changed to the substantive lardes or lardys, and become “Milk lard,” and the Let even got changed into Leche, as above, the larded milk being cut into Leches. HOLME also says that Leach is “a king of jelly, made of cream, ising -glass, sugar and almonds, with other compounds.”

Lete, vb., see Lat.

Leuer, sb., 16, 41; Lyuer, 16; Lyuerys, 9, 16. Liver.

Leuys of percely, 7, of borage, 8. Leaves.

Leuyth, 40. Remaineth.

Ley, vb.t., 109. Lay.

Ley, Leye, sb., 32. Lie; Lees of wine.

Ling, see Lenge.

Litel, adj., 16; A litil an a litil, 17; Littel, 16; Litil, LituH, 71; Lytel, 24; Lyttelle, 53; Lytil, 15, 16, 17; Lytylle, 18. Little.

Liver, see Leuer.

Loach, see Luches.

Lobster, see Lopstere.

Loches, Lochys, 24, Loaches: Menese or loche boiled, 104, see Douce MS., No. 148.


Loft, On, Aaloft, 78.

Longe Fretoures, 43, L. Frutours, 73, 68, see Fretoure; Lange wortys de charre, 5, see Douce MS., No. 1; Lange Worstes de Pesoun, 5, 89, see Douce MS., No. 2.


Lopster, sb., 102, Crabbe or Lopster boiled, 102, see WARNER, p. 47; Lopstere, 24; Loppostere, 114. Lobster.

Lorey de Boos, 25: “Lora, Potionis mellitae genus,” DUCANGE. There is honey in the Bullace.

Lozenges, see Lesenges.

Luce, sb., 39, 42, 57; Luys, 112; Luyss, 113; Luyys, 113. Full-grown Pike.

Lust, vb., 41, Luste, 55. List; like. Luys, Luyss, see Luce.

Ly, vb.t., 15, 19; Lye, 13. Allay; mix. See A-lye.

Lycour, sb., 6, 11; Lycoure, 12, 26; Lycowre, 11, 13, Lykoure, 12. Liquor.

Lyer, sb., 20; of brefe crymsys with wyne, 33. Liour; mixture: spelt “lyre” in F. of C., p. 28.


Lykey, sb., 31. Like; please.

Lynne clout, 112, Linen clout.

Lynen clope, 9, 34.

Lyode Soppes, 11. ? Allayed, steeped sops.

Lyte, adj., 17. Little.

Lyuerys, 9; see Leuer.

Lyft, adj., 17. Light; small.

Mace, vb.t., 35. Make.

Maces, sb., 6, 10, 15; Macej, 46; Macys, 8. Mace; the spice.

Malasade, 88, see Douce MS., No. 10, and Meselade; Malasade, 84.

Mallard: Conyng, heyn, or Mallard, 80, called “Cory, gelyn, ou malard en oyle,” in Douce MS., No. 68; Mawlard, 8, 12, 63, Conyng, M. in gely or in cyuy, 14, the same Recipe as above; WARNER, II. No. 51, and p. 62, 85.

Malmens bastard, 93, Malmenye Fursej, 48. See Mammenye.

Malvis, sb., 69; Malwys, 5, 15. Mallows.

mene to potage," (a soup). The word is apparently derived from the Fr. malmener, the meat being teased small. Compare Malmenny, above.

Mange moleyn, 36. Possibly named after a person; see Rys Moleyn; on page 59: both have Rice as ingredient.

Manged brede, 83, Manchet bread; Douce MS. "Maynche": see Mengyd Flowre, and Paynemain.

Mannys, 97, Man's.

Marbly colour, 34. Marble colour: variegated.

Marbyle, adj., 29, Marbly; A. reading "marbely."

Marew, sb., 56; Marow, 40, 44: Marw, 6; Marwe, 6, 8, 51; Mary, 9 (but A. reads here "meribonyx," in place of "mary, brothe") 74, 84; Marye, 32; Merow, 44, Merw, 9, Marrow.

Maribonys, 55, Marw-bonys, 55, Mary-bones, 70, Marybonys, 5, Merybonys, 5, 6, 46. Marrowbones.

Marling; Fryid Marlyng, 59, Merlyng sope, 61. Whiting: Fr. Merlan.

Marrow, see Marew.

Mawe, sb., 38, 39; Mawes, 18, 106; Mawys, 18, 38. Maw; stomach.

Mawmeny, 68, see Mammenye.

Medel, vb.t., 73; Medle, 75; Medylde togidere, 73. Meddle; mix.

Melle, vb.t., 24, 30. Melt; mix.

Mence, vb.t., 41. Mince.

Menese or loche boiled, 104, see Douce MS., No. 148; Menys, 104. Minnows.

Meng, vb.t., 46; Menge, 17. Mix: mingle.

Mengyd Flowre, 43, Manchet flour, compare Manged brede, Meynedflour: Douce MS. reads "Mayned flour."

Meselade, 42; Meslade, 43. ? Meslade, mixture; spelt Malesade in Douce MS. and in A. See Malasade.

Messe, vb.t., 30, 114; Messe forth, 11, 114. Mess; portion.

Metsys, 35, Meats.

Meyned floure, 83: flour for Paindemain, or Manchet bread, see Mengyd Flowre.

Mighti, adj., 71. Mighty: strong.

Milk, see Let.

Milkemete, 106; Milke Rostys, 40, called Mylke Rostyd, on page 3, see Napier, p. 109, Warner, II. No. 25, L.C.C., p. 17; Mylke of almaundys, 6, 7, 13.

Millet boyled, 104, see Douce MS., No. 147, Mullet. Fr. mulet.

MilleweH, sb., 96; Milwel, 43, 48; Milwelwe, 48; Mulwyl taylys, 61; Mylwelw, 16. Mulvll: said to be Haddock. See, however, Holme, Armory, II. xiv. 334, where he says: "The Keling or common Cod, is called the Welwell in Western parts of England." In the Eng. H. part of Florio, ed. 1659, the Melwel also is identified with the Keeling; also in Cotgr. (see "Merlus"), and is there said to be a small kind of Cod, of which Stockfish was made. See Keeling.

Mince, vb., see Mynce, Mynce.

Minnows, see Menese.

Molberys, 28, Mulberries.

Molde to-gederys, 35. Mould, or roll, together.

More, adv., 19.

Morreye, A rede, 28; Murrey, 19; Murrere, 28; see F. of C., No. 38, "Morree," Warner, p. 48, "Morreey," II. No. 37, "Murrey," p. 84, "Murree," and p. 56, "Murre to potage" (a soup). It is so called from the mulberry, or dark red colour of the dish, and in the recipe in Warner, II. No. 37, mulberries are used to colour it: sometimes wine or saffron is used. It. Morra, mulberry; "Morélo, the murreyorblack-berrycolour," Florio; "Moré: A kind of murrey, or darke-red colour," Cotgr.; "Moratum: Potionis genus ex vino et moris dilutis confecta," Duncage; also Moretum.

Morter, sb., 11, 27, 28; Mortere, 28, 35, 53; Mortre, 109. Mortar for braying.

Mortrewes of Fysshe, 14, 114, Mortrewes of Pesii, 90, see Douce MS., No. 82, Napier, p. 111, Warner, p. 86, F. of C., No. 125, L.C.C.,
GLOSSARY AND INDEX.

p. 19; Mortreus de Chare, 70, Mortrewys de Fleyssh, 14, see Douce MS., No. 81, WARNER, p. 75, NAPIER, p. 102, L.C.C., p. 9; Whyte Mortrewes, 19 (Hens), White Mortrewys of Porke, 28, see F. of C., 45, "Mortrewes," and WARNER, II. No. 5, "Morterelys," F. of C., No. 46, "Mortrewes blank," NAPIER, p. 106, WARNER, p. 62, L.C.C., p. 13, "Blanchyd mortrews," all made from Hens and Pork. Italian Mortarello, a Mortar, FLORIO: in DUCANGE "Mortariolum" is applied to a dish prepared from bits of meat, and there are also the forms "Mortairol," and (in LITTRÉ) "Mortayrol": see Mortadello, "A large sausage," in LITTRÉ. Modern Mortress, A dish of pounded meat: the ill being liquid in the French would give the form Mortrews.

Morwe, Morrow, see A-morwe.

Mosselle, sb., 42; Mosselles, 83, Mossellys, 30, 112. Morsel.

Motley, adj., 36.

Moton, sb., 8, 9; Motoun, 9; Alows de Beef or de m., 40, 83; Trype de m., 7, 82, see Douce MS., No. 4; Brest de mottoñ in sauce, 85, see Douce MS., No. 86; Stwed Muttoñ, 72; Mutoun, 8: see Mutton.

Mountance, sb., 42. Amount.

Mow, vb., 38. May.

Mowntayne, sb., 84. Compare Mountance, above.

Muscles in broth, 90, see Douce MS., No. 78, NAPIER, p. 78; M. in shellie, 90, see Douce MS., No. 79, NAPIER, p. 78; Muskelys in bruette, 24, see F. of C., No. 122; WARNER, p. 68, has also "Muscula in seve": Musculis, 90; Muskele, 24. Mussel.

Mussel, see Muscles.

Muttoñ, Stwed, 72 (Stewed); Tripe de M., 82, see Douce MS., No. 4; Allowes de M., 83, see Douce MS., No. 17.


Myeced, adj., and pp., 72, 75; Mysed, 74. Minced.

Myddel, sb., 42; Myddelle, 52. Middle.

Myghty, adj., 12. Mighty; strong: (Broth).


Mytle; in Rapeye, 46.

Mylt, vb.t., 51; Mylte, 86. Melt.

Mytles, sb., 70; Mylys, 8. Milts; spleens.

Mynce, vb.t., 16, 29, 110, Mince: Mynced, adj., 15, 16, 76; Myncyd, 14, Minced. See Myce.

Myntes, 110. Mints; the herb.

Mythty, Mythty, adj., m. wyne, 22. Mighty; strong.

Myt, Myth, vb., 27. Might.


Nape, vb.t., 102, 105.

Navel, 14.

Nedly, sb., 40. Needle.

Neme, vb.t., 6, 22; Nym, 14, 21, 23, 30, 39; Nyme, 23, 30, 32. Nim; take.

Neres, sb., 70; Nerys, 8. Ears: A. reads here "cris."

Nese Bekys, 45, see "Nysebek," F. of C., No. 173.

Nessi, adj., 75; Neyshe, 6; Neyssche, 48, 53; Neysshe, 24, 27; Nessher, 94. Nesh; soft.

Nombles of Veneson, 70, Nomblys of je venyson, 10, see Douce MS., No. 39, F. of C., No. 13, and No. 54, WARNER, p. 53, and II. No. 12; see also NAPIER, p. 103, and L.C.C., p. 10, (any); NAPIER, p. 90, "Nombles of fische." Numbsles, p. 114, is imperfect. Umbles. O.F. Nombles; compare Late Lat. Numbulus, for Lat. Lumbulus.

Non, adj., 35. None; no.


Noteye, 31. So called from the nuts in it.

Nowne, 73. Oven.

Nowt, adv., 6, 8, 11; Noñt, 7, 8, 16. Not.

Numbsles, see Nombles.

Nutmegs, see Notemygge.
Oatmeal, see Otemele.

Obleies, sb., 73; Obyle, 46. Oble; thin cake. Cotgr., "Oublie: A wafer cake; such a one especially as is sweetened only with honie; also, the thinne past that serves for the bottomes of Tartes, and March-panes." See Ducange, Oblata. There are the forms Oblee and Oble, and the original sense of the word is consecrated wafer, as an offering.

Of, adv., 8; prep., 27, 42. Off.

Oil, see Oyle.

Oille de oliue, 114. Olive oil. See Oyle.


Ondo, vb.t., 17. Undo.

One, adv., 44; Onys, 6, 7, 18, 45. Once.

Onions, see Oynons.

Ope, vb.t., 18. Cut open.

Or that, Till that, Till, 55.

Orage, sb., 5. Orach. Ang.-Fr. Orache, Fr. Arroches, see Cotgr.: Lat. Atriplex, see Mowat, Alph., p. 22.

Otemele, sb., 6, 10; Ote-mele, 42. Oatmeal.

Oyer, conj., 21, 22, 34. Or.

Oyer-cast, vb.t., 49; Ouer-caste, 48. Turn over.

Ouer-cour, vb.t., 85. Cover over.

Ovenne, sb., 53; Ovnys, 47, 48, 54; Ovynne, 50. Oven.

Ouer eve, 20; Ouermyth, 33, Over night.

Ouer-renne, vb.int., 36, 37. Overrun, run over.

Ouerþwart, adv., 40; Oueretwarde, 115. Across.

Ouer-weway, pp., 25. Compare "Biewed, covered," Halliwell: weeway is glossed "wasshe," i.e. washed, in A.

Ouer-wose, 86. Washed over; compare A-wese. Douce MS. reads "wese."

Owrys, sb., 7, 37. Hours.

Oyle, sb., 12, O. of Olyff, 30; O. soppes, 96, 116, O. soppys, 12, see Napier, p. 81. Oil.

Oynons, sb., 6, 110; Oynouns, 5, 8, 9, 10; Oynouns, 109; Oynenons, 14. Onions.

Oystres en grauey, 13, 100, see Douce MS., No. 65, F. of C., No. 121; Oystrys in g. bastard, 13; O. in bruette, 23, see L.C.C., p. 53, Warner, p. 47; O. in cevey, 100, see Douce MS., No. 184, F. of C., No. 123.

Paast, sb., 74, 97, 105; Paaste, 98; Paste: see Past.

Pacience, sb., 69. Patience (the herb): Snakeweed, a kind of dock.

Pancake, 46.

Panche, sb., 82, panches, 94; Panches, 94. Paunch.

Panne, sb., 42, 43, for frying; Erthen pannys, 54.

Pantryse, 59.


Parboyle, vb.t., 6, 8, 12, 13, 41; Parboyled, 100; Parboylid, 13. Parboil.

Parboylingege, adj., 84, That is being parboiled.

Parcell, sb., 72, 81; Partely, 72; Parche, 81. Parsley. See Perceli.

Parchement, 46.

Pare, sb., 30. Paring; peel: A. also thus.

Pare, vb.t., 7, 12, 16, 24, 27, 30, 34, 47, 51, 71, Pare; peel (fruit and meat); Pare in ij. or in iij., 87, cut in two or three.

Pare, Pye, de, 53, Pies of Parys, 75, see Napier, p. 58, Douce MS., No. 72; Parysingere, 110. Paris.

Paris, see Pare.

Parsley; see Parcell and Perceli.

Parte, vb.t., 20, Part; divide.

Partrich rosted, 78, see Napier, p. 61; Douce MS., No. 109; P. stwed, 78, Partrich stewarede, 9, see Napier, p. 95, Douce MS., No. 28; Pertriches, 19; Pertryche, 1. Partridge.

Party, sb., 20, 27, 40; Partye, 29, 40; Part, 40. Part.

Partye, 46, Party coloured.

Past, sb., 45, 51; Paste, 39, 41, 98; Paast, 74, 75. See Paast.
Pastelade, 59 Pystelade chaud, 62, P. fryid, 62, Petelade Fryid, 62. Pastelet, ? Pasty; it may be a pounded dish.

Payne Puffe, 61, 68; Payn pur-dew, 42, P. purdeu, 83; see Douce MS., No. 7, NAPIER, p. 46, "Payn pur-deuz"; Peynreguson, 112, see F. of C., No. 67, "Payn Ragion"; there is also "Payn Fondew" in F. of C., No. 59. "Payn purdew" may be compared with "Payn Fondew," the bread being lost or covered in what is poured on it, and possibly dissolved in the "Payn Fondew." In NAPIER the bread is smothered in Batter, here apparently in butter. See also LITTRÉ. "Pain, 10. Pain perdu, nom donné en cuisine provinciale, à la brioche frite." For "Payn Puffe," see PETY PERNANTES.

Paynmain, sb., 8, 11, 52; Payne-maynne, 11; Payne-maynns, 11; Paynmain, 83; A Paynmain, i.e. a loaf of the bread, 90; Paymâni, 83. "Floure of payndemayn" is mentioned in L.C.C., p. 40. Painmain is apparently the same as Manchet bread (see PAYN PURDEUZ on p. 83), and its full form seems Pain Manchet or Pain de Manchet. Manchet is possibly "Manchet," or "Manchot," and refers to the short curved character of Roll bread. Note the round sops of the "paynemaynns" in Recipe xxxix, on p. 11. The gradual curtailing of the word is shown on comparison of "Manged brede," at p. 83, and "Mengyd Floure," on p. 43, with "Meyned flour" and "Maynch brede" in the Douce MS. O.F. Pain demain, Latin "Panem dominicum," is generally given as derivation.

Peacock, see PEOCK.

Pear, see PERE.

Peece, sb., Peceys, 6, 7, 8, 12. Pieces.

Pecher, Pechir, sb., 39. Pitcher.

Pecok rosted, 79, see Douce MS., No. 128; Pokokkys, 58.


Pele, sb., 51; Pelys, 50. Baker's Peel.

Pele, eb.t., 8, Pyle, 8; Fylee, 12, 26. Peel; skin.

Peletrre, 110, Pellitory.

Peletty, Pelletty, sb., 31, 34, 39. Pollets.

Peny brede, 7, 18, 97, 106, Penny's breadth. In first example read "they" (=the) "peny brede."

Pepir, sb., 10, 15, 55; Pepyr, 8, 10; Perpir, 40; Piper, 109. Pepper.

Pepyn, sb., 32. Apparently Fr. Pépin, the seed of fruit, CORNE:. it seems applied to the germinating part of the pease.

Peruse, 22, Fryid Gyngere perase, ? Ginger parings, or "pare."

Perceli, sb., 6; Perceley, 5, 7, 10, 15, Perceile, 21. Fr. Persil, Parsley. See PARCELLY.

Perche boiled, 102, see Douce MS., No. 135, NAPIER, p. 75; Percyhys, 21, 26. Perch.

Pere Wardons, Peer Wardons, 88, Pere Wardons, 12, Warden Pears, see WARDONS; Peris in Syrippe, 87, 58, 59; P. en composte, 12, 87, see Douce MS., No. 57, and F. of C. has "Peeres in confyt," No. 132; Perys, 24, 25, 37, 54. Pear.

Perceye, sb., 32; Perre (Pease), 83, see Douce MS., No. 9, BLAUNCHE PERREYE (Pease), 32, see WARNER, p. 85, "Perre" (Pease), F. of C., No. 70, "Perrey of Pesoan," WARNER, p. 66, "Porre of Peson," L.C.C., p. 44, "Porry of white Pese;" BLAUNCHE PERRYE (Leeks), 14, BLANCHE PORREY (Leeks), 90, see Douce MS., No. 84, L.C.C., p. 44, "Blanchydy porray," WARNER, pp. 51, 85, (Leeks). There is also a "Porrey Chapeley" in WARNER, p. 49, made up of Onions, Olive oil, and Almond milk, boiled together. See DUCANGE, "Porrecta, Jusculum ex poris confectum," also PORRATA. It would almost appear as if Purée (=Purata, strained,) and Porée (=Porrata) got confused.

Pesone, Longe Wortes de, 89, Lange wortes de Pesoun, 5, see Douce MS., No. 2; Pesyn, sb., 5, 32, Whyte
**P. in Grauey, 33; Peys de almayne, 114. Pease.**

**Pestel, sb., 6. Pestle.**

**Pestelle, Siryppe pur vn, 40, see Napier, p. 46, “Pestelles of pork endored.” Pestel is still used for a leg of pork.**

**Pesyñ, Mortrewes of, 90, see Douce MS., No. 82; Fr. poisson, fish.**

**Peteleda, see Pastelade.**

**Pety Pernauntes, 51, 74 (2 recipes), Pety Pernollys, 50. These seem to be the same dishes, with different spelling, but representing possibly the same word; as the recipe on page 50 is the same as that on page 74. The dish is identified with Payn Puff in F. of C., No. 196, and is glossed “Petypannel a marchpayne”, in Leland’s Collectanea, VI., page 6; this would give a hint of the origin of the word, which is equivalent to the Italian “Panella, any little loaf, bun, roul, or manchet.” Florio; the Puffs being like little leaves, or buns. There is also the Italian Panella, with same signification. See F. of C., Nos. 195, 196, “Pety Pernaut,” Douce MS., Nos. 8 and 58. The dish is spelt “Pety perneux,” in the Banquets on pages 58, 59 of this book.**

**Peuard, Brawn in, 71, Braun en Peuerade, 11, 12, the same dish: see Douce MS., No. 47, F. of C., No. 135, Warner, p. 79, “Boor in peverarde, or Boor in egredoue,” Recipes for the Sauce are given in F. of C., No. 135, “Pevorat for Veel and Venyson,” and in Warner, p. 64, “Pevorat sauce.” It is the French Poivrade, sauce made with pepper: see Piper.**

**Pewter dysshe, 26, 42.**

**Peynregusoñ, 112.**

**Peys de almayne, 114, Pease and almond milk.**

**Pheasant, see Fesaunt.**

**Pie, see Crustade.**

**Pies of Parys, 75, Pye de parej, 53, see Douce MS., No. 72, Napier, p. 58, Paris Pies; Gresetyes, 76. See Crustade.**

**Pigeon, see Peions.**

**Pigge or chiken in Sauge, 72, see Warner, p. 56, “Pygges in sauge”; Pigge Farced, 82, Pyge y-farsyd, 40, see Douce MS., No. 37. Apparently sucking pigs.**

**Pike en galentyne, 101 (2 Recipes), see Napier, p. 79, Douce MS., No. 75, No. 151; Pike boyled, 101, see Douce MS., No. 131; Pike in brase, 101, see Douce MS., No. 73, Napier, p. 34, “Pyk in Braissel,” p. 79, “Pik in Brasy,” Warner, p. 86, “Pik or tenche in Brasyle”; there is also “Pik in sauce,” in Napier, p. 96.**

**Pikkyll for le Mallard, 77, see Douce MS., No. 19, Pickle: L.C.C., p. 31, has “Pykulle,” (Capons).**

**Piper for feel and for venysoun, 110, see F. of C., No. 135. Poivrade, Pepper Sauce. See Pseud.**

**Pipes, sb., 70; Pypis, 8. Bronchial tubes: flungs, generally.**

**Plais, sb., 103, Plaise boiled, 103, see Douce MS., No. 140; Plays, 26, 103, 105; Playse, 103. Plaise.**

**Plante, vb. t., 25, 27; Plonte, 98. Plant.**

**Platere, sb., 17, 27, 41, 114. Platter.**

**Platte, adj., 44.**

**Ple, vb. t., 113. Ply; fold.**

**Plom, vb. t., 76. Plump, into a pot.**

**Plouer, 79, Plouer rost, 117, see Napier, p. 64.**

**Pocerounce, 3; Pokerounce, 41.**

**Poche, Eyron en, 24. Poached eggs; see Eggys.**

**Poddyng, 41, see Puddingyng.**

**Poke, 114. See Pouce.**

**Pokokkys, 58. Peacocks.**

**Poletyts, 38. Pullets.**

**Pome dorreg, 58, see Warner, p. 58, “Pondororgo”: the “orrego” is apparently orange, the Pommes being coloured yellow. Pome dorre, 38, Pomes endoryd, 63, see Warner, p. 89, “Pomes Dorre,” II. No. 42, “Pomme dorry,” F. of C., No. 174, “Pomme dorryes,” L.C.C., p. 37, “Pomme dorreyes.” So called from the Pommes, or Rissoles, being endored, or glazed, with yolk of egg. Pomesmoille, 113, see Warner, p. 46, “Pommies morles,” i.e. “Pommes**
molles,” or crushed apples. Pommes, 1; Poumes, 14; Pompys, 62; Pommys, 15; see Napier, p. 120. Pompe, 31; Pompys, 34; Pompes, 31. All the above are variations of the French pomme, applied to globular lumps of minced meat: compare “Pome di seegno, a kind of made dish, that Cooks make round as apples.”—Florio. In A. the “pom- pys,” on page 31, are called “pepyngis,” or pippins.

Pome-garnade, sb., 28; Pome-garned, 30; Pome-ganne, 38, applied here to Rissoles, in the same way as the Pommes above. Pomegranate.

Pompe, sb., 24, Pulp: A. reads here “Pappe.”
Pond, sb., 114. Pound.
Poper, 63.
Porcele farce enforce, 58, ? Sucking Pig stuffed and made rich: Porcelly, 58.
Porceyon, sb., 9, 10, 18, 25; Porceryoun, 11, 18. Portion.
Pore, vb.t., 16, 26. Pour.
Porke, 6, 14, 19, etc.

Porpeys, Sturgeon pour, 105, see Napier, p. 53, “Porpas, sturgeon or turbut,” (baked); Firmenty with, p. 105, Furmenty with purpaysse, 17, see Douce MS., No. 171, F. of C., No. 69, and No. 116, Napier, p. 86, Warner, p. 66; Pudding of, p. 42; F. of C., No. 108, has “Porpeys in broth.” Porpoise.

Porpoise, see Porpeys.
Porrey, Blanche, 90, see Pereye.
Poshote, sb., 15, 36; Poshotte, 36. Posset.
Possenet, sb., 23, 72. Posnet; small pot. “A little brasse pot or posnet, Een koper potken ofte ketelken.”—1660, Hexham.

Potage, 33, 8, 10, 11, 16; P. on a fysshday, 15, 29; P. colde, 30; P. of Roysons, 30; P. de egges, 94, called in Douce MS., No. 100, “Pocched egges”; P. of ris, 114; Brode canelle Pottage, i.e., Whole Cinnamon Soup, 59; Compost Potage, p. 59; Warner, p. 51, has “Potage de frumenty,” and “Potage de rys,” at p. 46.

PotteH, sb., 94; Potelle, 22; Pottel, 73. Pottle; two quarters.

Potrous, 93, Potrous, 53; see F. of C., 177, “Potews,” which is probably its right form, like Mortrews, the termination representing the liquid t: see Ducange, Pottellus, O. Fr. Potel. The dish was made in pots, which were afterwards broken, but in this volume coffins of paste are used. Compare “Suchus” in F. of C., No. 178, made in bags (O. Fr. sachel), and see Bourreys.
Pouche, sb., 101, 102; Powche, 103; Pouche, 101; Poke, 114. Poché, stomach of fish.
Pouder, Recipe Cj., p. 24, powdered spice generally; Poudre, 113, Poudur, 112, ? pepper; Poudrer Canelle, 20, 38, Poudre canel, 109; Powder Canel, 11, P. of Canelle, 20; Poudre of Clowes, 97; Poudre de clowes, 109; Poudre of gyngere, 7, 19, Poudre of gyngle, 108, Poudre genger, 109; Pouter Gyngere, 19, Powder Gyngere, 8, 9, 10, of Gyngere, 20; Poudre piper, 109, Powder Pepyre, 10, 11, 14; Poutrud, 116; Clowys powre, 14; Poudre Marchaunt, Pulverized spices, 25.

Powajes, 27; ? meaning. A. reads “powares.”
Powder, see Pouder.
Powderd, adj., 14; Poudrid, 91. Powdered; salted.
Powdryng of beef, Salting of beef, 69; this probably ought to read, “a nit powdryng of beef,” with no comma there.
Pownche, sb., 7. Paunch.
Powre, vb.t., 87. Pour.
Poynant, adj., 33; Poynaunt, 6; P. & dowceet, 7, 33. Pogniant; piquant with vinegar.
Poynte with Venegre, 29. Point, make acid: Fr. poindre.

Prenade, 91, in Douce MS., No. 105, “Breves”: possibly this ought to read “Prenade,” and is a perversion.
Prik, sb., 82. Prick; pin, skewer.
Prik, vb.t., 82, skewer; Prycke, 36, Prick; stick.
Primrose, see Prymerose.
Quyntis, 51, 52. Prunes.
Quymerose, 25, 29, see Napier, p. 56, "Prymerolle." Primrose.
Puddyng of Purpaysse, 42; Podyng of Capoun necke, 41; Puddyng de Swan necke, 61.
Pull, vb.t., P. dry, 79, Pult dry, 78, 79, Pluck clean; Pulle, 9.
Puleynes farce, 58, Pulsons farce, 61, (misprinted Pulsous), Fr. Poussin; chicken.
Pullayn, 67, Pullets.
Pured buttur, 103, Clarified butter.
Pygge y-farysd, 40; Pygge in sage, 59, 63, see Warner, p. 56; Pyggys, 25.
Pyk, sb., 106; Pyke, 16; Pykys, 26, 30. Pike (the fish), see Pike.
Pyke, vb.t., 10. Pick: see Pike.
Pyle, vb.t., 8. Peel.
Pyn, sb., 7; Pynne, 11. Pin.
Pynade, 34, see Warner, p. 49, "Pynade," F. of C., No. 51, "Pynnonade." Pynenade in paste, 60, possibly ought also to be Pynenade. The dish is named from the Pines, or "Pynotys" in it: the other recipes read "pynes."
Pynes, sb., 95, 97; Pyne, 24, Pyne, and clowys, 53; Pynys, 15, 16, 22, 75, 91, 94; in this last case the Douce MS. reads "pepyr pynes," or whole pepper, but all the examples may not mean pepper, as the seeds of fir pines seem to have been used.
Pynotys, 34: ? Pine nuts or cones.
Pypis, see Pipes.
Pystelade, see Pastelade.

Quantite, sb., 5, 6. Quantity.
Quart, sb., 35; Quarte, 101.
Quarter, sb., 106; Quarteren of pouder caneh, 101. Quart.
Quarter, sb., Fore q., 8; Quarterys, 6, 31, 49.
Quarter, vb.t., 18. Cut in quarters.
Quayle rosted, 79, see Douce MS., No. 115, Napier, p. 61.

Quayle, vb.int., 27. Curdle. Fr. cailler.
Quyribes, sb., 6, 37, 113; Quyribes, 19, 20, 21; Quyribbej, 24, 46; Quybibys, 15; Quybbyis, 13. Cubebs.
Quince, see Quynes.
Quyk, adj., 99. Quick; alive.
Quynade, 27, see "Connat," in F. of C., No. 18. So called from being made of Quinces: compare Applade.
Quynes, 27, 51; Q. or Wardones in past, 97, 51, Quyncis, 51; Quyneys in comfyte, 58, i.e., preserved Quinces; Charde-quince, 12, 13; Chared conyes, or chardwardoën, 106; Quynes bakyn, 69.
Quysehons, 40: compare Cushion of Bacon.

Rabbit, see next, and Conyng.
Rabette rosted, 81, see Douce MS., No. 117, Napier, p. 64.
Raisins, see Rasonys.
Rales, 69. Rails; Landrails.
Ransched, pp., 39. Rinsed.
Rape, 113, Rapeye, 30, 48, (Fish), see Douce MS., No. 164, "Rapes," Napier, p. 118, "Rape of Fissehe"; Rapes, 95, Rapeye, 16, (two Recipes), 28, 43 (Fruit), see F. of C., No. 83, L.C.C., p. 16, Napier, p. 109, "Rape," Warner, p. 49, "Rapee" and II. No. 49, "Rapy"; Rapeye of Fleysshe, 25, see Warner, p. 45.
Rasinges, Rasons, 88. Shavings, parings.
Rasonys, sb., 23; Raysonys, 30, 52, of Coraunce, 14; Raysouns, 51; Reysons of coraunce, 75; Potage of Roysonys, 30, Roysons of Corauns, 16; Roysons Coraunc, 22; Roysonys, 16, 22, 28, of coraunce, 13, 31, of Corauns, 15, 29; Currants. Grete Reysons, 97, G. Reysynges, 75, Gert Roysonys, 47, Raisins, in modern usage.
Rastons, 52, 98, see Douce MS., No. 63, "Rastonur." "Raston: A fashion of round, and high Tart,
made of butter, eggs, and cheese.”
A. spells this “Rascons,” and gloses it as “rascoris,” and the word might be “Rastourns,” above.
Ray boiled 103, see Douce MS., No. 145, “Rygh buille.”
Raynolle, 42; Raynollys, 3; see Warner, p. 81, “Raymecles.” “Raymollés de blanc de chapon. The brawne of a Capon, Raissins of the Sunne, and marrow sherd all together, then made into little cakes or leaues, and fryed with seame or Hogs sewet, and serued vp with sugar strewed on them.”—Cotgr.
Red Wyne, 10, 26; R. Rosys, 24; Rede Rose, 29, R. yyne, 112.
Reke, vb.t., 29. Reek; heat over coals.
Remenaunt, sb., 12. Remnant.
Renge, sb., 38. Ring Strainer.
Renne, vb.int., 11, 26, 44. Ronne, pp. 44. Run.
Renneng, adj., 44; Rennygng, 6, 9, 15, 19; Rennyng, 94. Running; fluid.
Rew, sb., 53. Row.
Renge, sb., 11. The Ray: see Ray.
Ris, sb., 114; Rys, 22, see Napierr, p. 82, p. 108, L.C.C., p. 16; Rys mollles, 113, see Warner, p. 46; Potage of ris, 114, see Warner, p. 46; Rys Moleyn, 59; Warner, pp. 62, 74, has also “Rys Lumbarde”; Rys, 13, 14; Flowre of rys, 13.
Risschewes, de frute, 97, Risshewes, 93 (Fruit), Ryschewys in lente, 43, (Fruit and Fish), R. close et Frye, 45, R. close, 112, (Fruit), see Douce MS., No. 88, F. of C., No. 182; Risschewes, 98; Risshewes de Mary, 85, Ryschewys of marow, 44, see Douce MS., No. 87; L.C.C., p. 39, Warner, p. 65 (Flesh). Now Rissole: see Corog., “Rissolle: A Iewes eare; or Mushroom thats fashioned likea Demic-circle, and grows cleauning to trees; also, a small and delicate minced Pie, made of that fashion.”
Roccan, sb., 20, Breme or Rocche boiled, 102, see Douce MS., No. 133; Rochys, 21. Roach.
Roddys ende, 52. Rod’s end.
Rolle, Cruste, 46. Roppis, sb., 39. Ropes; guts. See Holme, II. vii. 132, “Sheeps Belly, or Intrals, the puddings called strings, or Rope.”
Rose, Rede, 29; Red Rosys, 24.
Roseye, 24. So called from being made of Roses; see Warner, II. No. 41, and No. 47, F. of C., No. 52; Warner, No. 47, has no roses in it.
Roste, vb.t., 12, 14. Roste him on a gredire, 103. Roast.
Rosty, vb.int., 15. Roast.
Rove of the mouthe, 78. Roof.
Royws, 114. Roe of fish.
Ruchet, 60, see Napierr, p. 74, “Gournard or Rocket.” Comp. Fr. Rochau. Rock-Fish, and see Florio, “Roccate, the Cook-fish, or Sea-thrush.”
Ruscheuws, 45, see Risscheuws.
Ryal, adj., 40; Ryalle, 21, 22; Ryaly, 2, Rably, 17. Royal: Royally. The Cookeries also say “fit for a lord”; in same sense.
Rybbys, sb., 6, 8, 10, 26. ribs.
Ryght, ade., 5; Ryth wyl, 20, Rytthe smal, 37; Ryjit fatte, 35, Ryth smal, 46; Ryth, 6, 8.
Rynshe, vb.t., 24. Rinse; splash.
Ryjt, see Ryght.
Saake, Bruette, 27, Sake, 2; see Warner, p. 78, “Browet seeke.”
Sad or flatte, 92. Douce MS., and.
Saf, vb.t., 39. Save.
Saferon, sb., 70; Saferoun, 43; Safron, 5, 9; Safroun, 6, 10, 13, 15, 26; Sapheron, 70. Safron.
Saffron, see Saferon.
Saffron, vb.t., 32, 49. Saffron.
Salmoine fresh boiled, 102, see Douce MS., No. 132; Samoñ roste in Sauce, 102, see Douce MS., No. 169, Napierr, p. 97: Salmond, 102; Samond, 100; Samoun, 16.
Salome, Capoun in, 33; Salomene, 21; Soupes of Salomere, 35.
Salt, vb.t., 32, 41.
Samaca, 59, Frutoure Samata, 62; see Napierr, p. 45, “Samartard.”
The first example should be *Sauzete*.
The Fritter is made of Flour, Curds, Eggs, Cream, and Grease, and is served with sugar on it.

**Sardevye,** 24.

Sareson, Brueette, 19; Sauz saraser, 113, Sauke Sarroun, 30. Fr. *Sarresine*; Saracen.

Sauces; Sauce alepenere, 108, Sauce oylepenere, 77, see *Napier*, p. 77, "S. alepenere," *Douce MS.*, No. 94, "Sauce alepenere"; Sauce camelyne, 109, Sauce gamelyne, 77, see *Douce MS.*, No. 92, "Sauce camelyne," *Napier*, p. 45, "Sauce c. for quayle," F. of C., No. 144, "Sauce camelyne," L.C.C., p. 30; Sauce Galantyne, 77, 108, see *Douce MS.*, No. 98, *Napier*, p. 77, F. of C., No. 138, L.C.C., p. 30, Warnor, p. 64; Sauce gauncile, 110, Sauce sermestele, 77, (called "S. gauncell," in *Douce MS.*, No. 93), see L.C.C., p. 29, Warnor, p. 65, "Gaunscal for geane" (see Gauncely); Sauce gynger, 77, Sauce gingyuer, 109, see *Douce MS.*, No. 96, *Napier*, p. 77, F. of C., No. 139, Warnor, p. 64, L.C.C., p. 52; Sauce for a gos, 109; Sauce newe for malardis, 110, see L.C.C., p. 27, and Black sauce, below; Sauce for petouns, 109; Sauce percelly, 110; Sauce rous, 109, Fr. *Roussse*, ruddy; Sauz saraser, 113; Sauke Sarroun, 30, see F. of C., No. 84, "Sauce Sarzyne," or Saracen; Sauce sermestele, see S. gauncell, Sauce Sorell, 77, Surelle, 110, Fr. *Surelle*, Sorrel; Sauce for shudder of moton, 110; Sauce for stokefysyshe (two Recipes), 109; Sauce Verte, 77, 110, Green Sauce, see *Douce MS.*, No. 95, *Napier*, p. 77, F. of C., No. 140, Warnor, p. 64; Black sauce for Capouns y-roystyde, 110, see F. of C., No. 137, Warnor, p. 64, on which page is "Black Sauce for Mallard" (for which also see F. of C., No. 141); White sauce for capons y-sode, 110, see F. of C., No. 136, L.C.C., p. 28, Warnor, p. 64; F. of C. No. 30, has also "Sauze madame." See Pikkel and Piper, in Glossary.


**Sauze,** 28, Sauge, 41, compare "Sawgeat," in F. of C., No. 161; Pigge or chikei in *Sauze*, 72; Sawge, 2, 6, 8, 10, 17, 20, 28. The herb Sage.

**Sauke Sarroun,** 30, see Sauces.

Sauderys, sb., 12, 15, 16, 21; Sawnderys, 8, 12, 13. Saunders.

Saused, pp., 72. Soused; salted.

Sauncere, sb., 22, 42. Saucier.

Sayn, vb.int., 33. Say.

Scald, vb.t., S. with hey or strawe, 99, 100; Skalde, 18, 32. Scald.

Schake out, 109, Shake out.

Schale, vb.t., 13. Shell.

Schap, sb., 53. Shape.

Scharpe, adj., 38. Sharp.

Schene, vb.t., 23. Skin; shell: A. reads *Shene*.

Schepe, sb., 40. Sheep.

Schere, vb.t., 40; Shere, 11. Shear; slice.

Schevers, sb., 40. Shivers; thin strips.

Schoche, vb.t., 101; Skoche, 101. Scotch; notech.


Schorge, vb.int., 42. Scorch.

Schort & fichke, 52.

Schouyl, sb., 53. Shovel.

Schrede, vb.t., 8, 10, 29; Scred, 30. Shred.

Schrympe, sb., 42. Shrimp; see Shrympes.


Schulle, sb., 24, 42; Schulllys, 23. Shell. A. reads "schyllys."

Scull, sb., 80; SkoH, 79. Scull.

Sefe, sb., 20; Seve, 32; Her syne, Hair syve, 113.

Self, adj., 19, 23; Selue, 32; Sylf, 14. Self; same: compare Selsame.

Senglere, Teste de, enarme, 57, Sylf, head and tusks; Blanke singuler leche, 69. Fr. Sanglier, Wild boar.

Serge, vb.t., 20, Sift; spelt Sarge in A. Serue forth (to table), 6, 10, etc.; Seruysst in, 6.

Seruyce, sb., 34. Service.
Glossary and Index

Sesyn, vb.t., 19; S. vp, 10, 12. Season.
Sethe, vb.t., 6, 12; Sehin, pp., 32; Sith, 90: Seth, vb.int., 99. Sethe. Sethe in Recipe vj, p. 6, is sete in A.
Sew, sb., 18; Colouryd S. without fyre, 20, see Napier, p. 38; Sew trapp, 54, so called from the pans or Trapes in which it is made. These are solids. Sew lumbarde, 58. Sewe, 9, 17, 20, 90. Broth. Mayhew & Skeat derive Sew from A.S. seac, but it is suspiciously like the French Ciué, or Sué, see Cotgr.; compare "Harus in a sewe," L.C.C., p. 21, Hares or Conynges in seue, Warner, p. 78, where it represents Ciué. At the same time Mr. Mayhew does not think it possible. Ciué, however, is used for a liquid without onions, upon page 49: see Errata.
Sewet, sb., 41. Suet: see Suet.
Shrympes, 103. Shrimps.
Sirip, sb., 12, 40; Sirippe, 15; Sirypppe par un pestelle, 40; Syrip, 11; Syrippe, 3, 15, 21, Peris in syrippe, 87; Wardonyss in siryp, 7; Syrippe, 13, 21. Syrip.
Sith, vb.t., 90. Sethe.
Sitting to, 107. Sticking.
Skalde, vb.t., 18, 32; Skaldyd, 24; Skladyd, 25. Scald: see Scalde. On p. 32, I read "skalde hem" [with hey].
Skaldyng hote, 17.
Skeme, vb.t., 7. Skim.
Sket, sb., 102. Scotch: Douce MS. has skoch.
Skilfully thik, 101, Skyllfully pikke, 8. Reasonably, nicely thick.
Skof, sb., 79. Skull.
Skore, vb.t., 26; Skoure, 45. Scour.
Skrape, vb.t., 18. Scrape.
Skym, vb.t., 22. Skin: see Skeme.
Skymer, sb., 44; Skymoure, 17, 54. Skimmer.
Skyn, sb., 11; Skynne, 26; Skynnys, 26. Skin.
Slake, adj., 21 (Flake is printed here). Slack; lukewarm: warm in A.
Sle, vb.t., 78, 79. Slay.
Slepyr, adj., 23. Slippery; greasy. A. reads "sliper."
Smal, adj., 10; Smaller or gretter, 15.
Smoth, adj., 77. Smooth.
Smyte, vb.t., 6, 18. Smite; chop.
Snyte, 80; Snyte rost, 117; see Douce MS., No. 120, L.C.C., p. 35, "Wodock, snyt, and curue," Napier, p. 65, "Snyt rost"; Snytys, 58.
Sode, adj., 42. Sodden.
Soft, adv., 22, Sotte, 17, Softly; Soffter and sofftere, 17.
Soke, vb.t., S. out, 25. Soak out; let soak out.
Sokingly, adv., boile s., 72. Soakingly; thoroughly: still used thus.
Sole, boiled, rost, or fryed, 103, see Douce MS., No. 141; Napier, p. 71, has "Sole in brasse."
Soperys, sb., 46, 55. Suppers.
Soppes Dorre, 90, Soupes dorrees, 114, Soupes dorye, 11, S. dorroy, 11, see Douce MS., No. 51, F. of C., No. 82, Warner, p. 46, L.C.C., p. 14, Napier, p. 107; Lyode Soppes, 11; S. Jamberlayne, 11, Soppes pour Chamberleyne, 90, see Douce MS., No. 52, "Soupes Chamberlayn"; Oyle Soppys, 12, 96, see Douce MS., No. 155; Soupes of Salomere, 35; see also Napier, p. 51, and F. of C., No. 129, "Soupes in galentyne"; Soppis, 1, 52. Cotgr. : "Soupe: A sop, or piece of bread in broth: also pottage, or broth (wherein there is store of sops, or sippets)." Soup is still served thus in France.
Sorcell rosted 79, see Douce MS., No. 118, "Sarcelle rost," Napier, p. 64; Teal.
Sore Sengle, 25. This looks like "Single Sore," compare "Jussell sengle," in Napier, p. 26: see, however, Cotgr., "Sorngue: Eeie sauce made of fried Onions, and toas-bread steeped in Pease broth, then strayed with wine, vinegar, Cinnamon, Ginger, and other spices, all put into a pot.
with the Eeles cut into pieces, and (after a little seasoning with saffron and salt) throughly boyed." Elys in Sorre, 89, see Douce MS., No. 25. The Fr. soré means reeked or made red, as the saffron would do. Compare Blandesore.

Sotelte, sb., 57, 58, 59, 60, 61, 62, 63, 67, 68, 69. Subtlyte, or device to deck the Table: see Forewords.

Sothe, pp., 37, 46; Sojhin, 6, 46, Sothyn, 7, 9, 11. Sod; sodden.

Soundes, sb., 96; Soundys, 26. Cod Sounds, or swimming bladders.

Soups, see SOPPES.

Sowaysd, adj., 12. Soused; pickled.

Spaulde, vb.t., 67, as from red; arid pare in from grind.

Stockfish, vb.t., 67, vb.int., 41. Stock, or brothe, broth, or stewed; with red, or over blake, 109.

Spicy, adj., 28. Spices.

Spycke, vb.t., 67, vb.int., 15. Spryke; sprinkly.

Spicy, vb.t., 67, vb.int., 15. Spryke; sprinkly.

Spicy, vb.t., 67, vb.int., 15. Spryke; sprinkly.

Spicy, vb.t., 67, vb.int., 15. Spryke; sprinkly.

Stake, vb.t., 67; Steped, 40.

Stepe, 77, Stepped.

Ster, vb.t., 46; Stere, 8, 9, 14, 26; Sture, 26. Styre, 23. Stir. A. reads "styeue" (stew), in Recipe xiiij, page 8.

Stipe, 16: see readings at end of Forewords.

Stockfish, see next.

Stokfissh, 89, S. in sauce, 100, see Douce MS., No. 31; Stokfyssh, 10. Stokkefyssh, 26. Stockfish. See Corr.: "Merluce, ou Merlus: A Meliwell, or Keeling, a kind of small Cod, whereof stockfish is made."

Modern French Merluche, Haddock. Stockfish seems to have been made of all sorts of Cod, and even of Porpoise.

Stonde, vb.int., 88, 109. Stand; be stiff.

Stonding, adj., 95; Stondyng, 16, 95; Stondynge, 16, 109. Standing; stiff.

Storgeoun, sb., 13; Storicoun, 57; Storion in brothe, 13; see Sturgeon.

Straw, vb.t., 23; S. on, 15; Strawe Canel a-boue, 16. Strew.

Strawberye, 29; Strawberys, 29; Stawburye, 2; Strewberys, 76.

Straynowr, vb.t., 6, 8, 11. Strain through strainer.

Straynowr, sb., 6, 11; Straynoyre, 6, 10, 11, 41; Straynowys ende, 44; Straynowr, 5, 6; Straynowre, 5, 10; Strainwoure, 16. Strainer.

Strek, vb.t., 95. Strike.

Strype, vb.t., 27. Strip.

Stew, see Stwed.

Stuff, Stuffe, adj., 71. Stiff.

Stuffe, vb t., 32, 40, 41; Stuffyst, 40. Stuff with forcemeat.

Stuffur, sb., 76. Stuff for stuffing.

Sture, see Stere.

Sturgoen boiled, 104, see Warner, p. 47, Napier, p. 71; Sturgeon buille ou turbutt, 117; Storion in brothe, 13, Sturgoen in broth, 104, see Douce MS., No. 80; Sturgeon pour porpeys, 105, see Douce MS., No. 181, "Sturgeon ou purpays ou turbut furnie", Napier, p. 53, "Porpas, sturigion, or turbut"; Storioun leche, 37.

Sturmey, 26.

Stwde Beef, 72, see Douce MS., No. 3; Stwed Mutton, 72; Capons Stwed, 72; Partrich stwed, 78, Pertrich stewyde, 9; Smale Birdys y-stwyde, 9. Stewed.

Styke, vb.t., 31. Stick.

Styre, see Stere.

Sucking Pig, see Porcelle.

Suet, sb., 76; Svette, 115; Swet, 40; Swette, 40; Sewet, 41.

Sugre, sb., 11, Whyte s., 7, Blake s., 7, Whyte ojer blake, 51; S. of Ali-
saunter, 39, Alysaundre, 50, from Alexandria; S. of Siprys, 16, Sugur of Cipris, 95, from Cyprus; Sugre in confyte, 32, ? comfits, A. “Sugre of confitens”: Sugre water, 7; Sugour water, 85, Sugur water, 91; Sugur, 85, White s. or blak, 73. Murray’s Diet. gives Black Sugar as Liquorice, but ? unresolved sugar.

Sumdele, adv., 21, 49. Somedeeal; somewhat.


Swaçi rosted, 78, see Douce MS., No. 106, “Cignet roste.”

Sware, adj., 36, Square: see also L.C.C., p. 45.

Swenge, vb.t., 40, 55. Swing; mix.

Swerde, sb., 6, 14. Sward; rind.

Sweteblanche, 112.

Swyne, sb., 8, 70; Swynys greece, 41. Swine; pig.

Swythe, ade., 39. Quickly.

Syfte, vb.t., 38. Sift.

Sylf, see Self.

Synamoun, sb., 34. Cinnamon.

Synewes, sb., 55; Syneyes, 37; ynes, 37. Sinews.

Syngnettys, 57. Cignets.

Syrip, sb., 11; Syrippe, 15, 21; Wardony in syripp, 7. See Sirip.

Syrup, see Sirip, Syrip.

Syue, sb., 113. Sieve.

Syth, sb., 32. Sight; quantity.

Take, pp., 52.


Talow, sb., 39; Talour, 39. Tallow; fat.


Tansey, 86, Tansye, 45, see Douce MS., No. 176, L.C.C., p. 50, “Tansy cake.” So called from the Tansy in it.

Tart de Fruyte, 98, see Douce MS., No. 101; Tartes of Frute in lente, 48; Tartus, 75 (Cheese), Tartes de chare, 47, 52, Tartus of Flesh, 74, see Douce MS., No. 45, “Tartes de chare,” NAPIER, p. 52, F. of C., No. 168, “Tartes of Flesh”; Tartes of Fysche, 47, see F. of C., No. 170, WARNER, p. 48, “Tartys of Fysch out of Lente”; Graunt tartes, 58, Grete pyes, 76.

Tauorsay, 114.

Tayle, 27, Taylys, 2, Taylours, 94, Tayloures, 15, Taylowres, 1; see Douce MS., No. 104. See COTGR, “Taulis: A Hachee; or made dish of Creunises, theflesh of Capons, Chickens, or Veale, bread, wine, salt, veruyce, and spices; also a kind of gellie,” as the dish is here.

Taylid Datys, 55. Cut Dates.

Temper, vb.t., 10, 19, 20; Tempere, 9, 11; Temperyd, 12, 20. Mix.

Tenche in bruette, 23, T. in cyueye, 23, see F. of C., No. 120, NAPIER, p. 80; T. in Sawce, 23, see NAPIER, p. 117, L.C.C., p. 25, “Tenche in graue”; Tenche in brase, 105, see NAPIER, p. 71, WARNER, p. 86, Douce MS., No. 150; Another diting of a tenche, 105; Tenchys, 26, 30.

Tendure, adj., 105. Tender.

Tese, vb.t., 10, with a pyn, 21, 43, 114. Tease; shred small.

Tesid, adj., 89; Tesyd, 22. Teased; shred small.

Teste de cure, 112.

Pan, ade., 6, 7; þanne, 6, 7, 10, 24; þenne, 9, 10, 24. Then.

Pe, pron., 6. Thee.

Þer-an, 29, Thereon; þer-yne, 18, 20, 47, þer-yne, 7; þer-on, 6, 11, 20, 29; þer-to, 6, 18, 29; Thereue-owt, 36, throughout; þer-vpe, 30, 49, Thereon; þer-vpe-owt, 18, 49, Upon it; þer-wit, 29.

Þes, adj., 34. These.

They, art., The, 7: see Note 3.

Thikke, vb.int., 91. Thicken.

Þinne, adj., 12; þynne, 109. Thin.

Þombe, sb., 21. Thumb.

Þorghi, prep., 101; þorw, 5, 6, 9, 22;

Powsand, adj., 43. This is a curious mistake on the part of the transcriber and should be "a dozen": he took the "dd," as Douce MS. has it, for twice five hundred. See "dd." on page 67.

Fyrd, Mylke of Almanundys, 31; pryty, M. 56; pryft, 34. Not too strong.

Thrawe, vb.t., 101. Throw.

Pridde, adj., 49; Thrudde, 113; fryd, 49; prydde, 30, 50. Third.

Throte-both, sb., 79, Adam's Apple; top of windpipe.

Prowe fryw straynour, 8.

Pryis, adv., 11. Thrice.

Pwerte, adv., 31. Thwart; athwart.


To, adv., 7, 14, 21. Two.

To-geder, adv., 38, 40; To-gedere, 7, 21; To-gederys, 5, 13, 38, 55. Together.

Tolle, vb.t., 40. See Toyle.

Toste, vb.t., 11, 30. Toast.

Tostes, sb., 12. Toasts.

Tow, adv., 49. Tough.

Towres, 46.

Toyle, vb.t., 16, 24, 54; Tolle, 40.

Rub: Twille in Douce MS.: see Trott.

Tojenst, prep., 112. Against; in.

Trappe, Sew, 54. Compare Trape, pan or dish: the Pudding, a kind of Yorkshire, is made in two pans.

Trayne rost, 97, 60; see Douce MS., No. 157; Treny, 7. Train: so called from its length.

Tre, sb., Both of tre, i.e. wood, 92. See Treen.

Treen, adj., 13; T. dyssche, 53; T. bolle, 16. Wooden; spelt "Treyn" in Douce MS.

Trenchours, Trenchourys, 41. Trenchers; slices. Fr. Trencheoir, Couter.

Tripe de Mutton, 82, Trype de Motoun, 7, see Douce MS., No. 4; T. of Turbut or of Codelynge, 18, T. de Turbut, 106, see Douce MS., No. 170.

Troude, sb., 42. Round slice; compare Trundale, Halliwell.

Troute, boiled, 102, see Douce MS., No. 133, Napier, p. 69; Troutys, 20; Trowtys, 21.

TruH, vb.t., 76, 95. Troll, trowl; twist: Douce MS. Twille.

Trusse, vb.t., for roasting, 81.

Trye, vb.t., 42; Tryid, pp., 27. Try; pick, pull. Fr. Trier.

Tryude, pp., 74. This seems to mean broken up, or rubbed up in the sugar: but Recipe xx, page 51, reads "y-tryid jolks," i.e., separated from the white.

Turbot. Turbut, 16, 18; T. boiled, 105, see Napier, p. 73; T. roste ensauce, 106, see Douce MS., No. 168, Napier, p. 96; Tripe of Turbut, see Tripe.

Twyis, adv., 11. Twice.

Tylle, adv., 12. Till.

Tyne, sb., 49, 50; Tynez of batter, 49. Compare Tine of a fork; spike.

Vanne, vb.t., 70. Fan.

Veal, see Vele.

Vele, kede, or henne in Bokenade, 13, Autre Vele en bokenade, 13, see F. of C., No. 118; Vele rosted, 81, see Douce MS., No. 123; Piper for feel and for venysoun, 110.

Venegre, sb., 7, 10; Vyngre, 8, 10, 72, 109; Winegre, 110. Vinegar.

Venison, see next.

Vensoun or bef, Stekys of, 40; Venyon with Furmenty, 6. Furmenty with v., 70, see Douce MS., No. 180; V. in Broth, 10, 70, 63, see Douce MS., No. 38; Nombles, or Nomblys of V., 70, 10, see Douce MS., No. 39, F. of C., No. 54, Warner, p. 53, and II. No. 12; V. y-bake, 51, 73, see Douce MS., No. 40; Venysoun, 1, 10, 49, V. rosted, 81, see Douce MS., No. 124, Napier, p. 66; Venysoun Roste, 64, has "in syrup" added to it, in A.

Verge sauce, 102, 104, Vert Sauce.
Vergeous, sb., 72; Verious, 7, 8, 9; 109; Veriows, 13; Vertious, 115; Veryous, 18, 20. "Verjuice is the juice of Crabs, or sour apples"; Holme, III. iii. 85.

Vergyussauce, 103, 104. Verjuicesauce.

Vernage, sb., 22; Vernage pime; 28. "Vernaccia, a kind of strong wine like malmesie or muskadine, or bastard wine"; Florio, 1598. The 1659 ed. says, "A kind of winter-wine." Compare It. Vernaccio, a severe winter: see Mayhew & Skeat.

Vessele, sb., 17, 20; Wesseh, 91. Vessel; Fr. Vaisselle.

Vianaudbruse, a Potage, 67; Vianoud Ryal, 57; Vianoud Ardent (probably brought in with flaming spirits), 61; Vyaund de cyprys bastarde, 21, Vyaund de ciprys Ryalle, 21, Vyande de cyprys in lente, 28, see Napiers, p. 102, F. of C., Nos. 97, 98, Warner, pp. 58, 76, L.C.C., p. 8; Vyande Ryalle, 32, see F. of C., No. 98, Warner, p. 76; Vyand leche, 36, 37, 38, see Napiers, p. 41, "Cold leshe viande"; Vyaunde Furnes sanz noum, de chare, (two Recipes), 49, Vyand Goderygge, 63; Vyand Motleygh, 63. Fr. Viande, Meat.

Vinegar, see Venegre.

Umbles, see Nombres.

Vnce, sb., 107; Vnces, 106. Ounce.

Vnethe, adv., 84, 85; Vnnefe, 38, 43, 44; Scarcely.

Vnderneith, prep., 105; Vnder-nethe, 7. Underneath.

Vni-pullud, 99, Unshred.

Vntrusse, vb.f., 41. Entruss on spit.

Votrelly, 69, is probably the Dish mentioned in Napiers, p. 44, as "Votesse"; the liquid & would give Votreys, and possibly Votoveys; after Mortreys. Votose is made up of Gobbets of Marrow, cut Dates, sugar, powdered Ginger, Saffron, Salt, which is put between leaves of paste, closed, baked, and then cut in pieces two inches square: it is also called Votese.

Urchins, see Yrchons.


Waffres, 39; Waffrys, 39, 63. Wafers.

Walkys in bruette, 23; Walkys, 60; Welkes boyled, 106, see Douce MS., No. 164, Napiers, p. 74; Wylkys, 60.

Walnotys, 109. Walnuts.

War, adj., 38. Ware: aware.

Wardons, 87, Wardones, 106; Wardonis in Syrripp, 7, see Warner, p. 72; Quyneis or Wardouns in past, 51; Chardewardon, 12; Share de Wardone, 88. Warden Pears. "A Warden is like a Quince, but brown and spotted: of them there are several sorts." — Holme, Armory, II. iii. 47.

Ware, vb.int., 42. Warme hot, 8.

Wasseh, vb.t., 5; Wassche, 5; Wassehe, 10; Waysshe, 25; Whas, 112; Whess, 112, 114; Wasshen, pp., 84; Wasshem, 18, 20, 23, Wash 'em.


Water, sb., 13; Watere, 42; Watre, 109.

Watteryd, adj., 26. Watered; soaked, to get the salt out.

Way, sb., 73. Whey.

Wesing, sb., 80; Wesyng, 116, 117. Weasand.

Wessch, sb., 91. Vessel.

Wete, sb., 105. Wheat.

Wete, vb.t., 11, 48, 105; adj., 48. Wet.

Wexhe, vb.int., 8, 17, W. hard, 35, Wexy, 35. Wax; grow.

Whan, conj., 18. When.

Wheder, adj., 33. Whether; whichever.

Whele, conj., 23. While.

Whelks, see Walkys.

Whete, sb., 6, 15; Wete, 105. Wheat.

Whetyn flour, 33. Wheaten flour.
Whey, 6b., 56; Way, 73.
White of eggs, 74, 75; Whyte Mortrewes, 19, 28 (Fork), see Napier, p. 106, Warner, p. 62, L.C.C., p. 13, F. of C., No. 46; W. pesyn in grauey, 33; Whyte of eyrnon, 11, 14, W. of lekys, 14, W. brede, 11, 30, W. sugre, 7, 8. For White Sauces, see Sauces: see also Wyn.
Whyle, A gret, 26, A long time; A good whyls, 42.
Wine, see Wyn.
With-owte, 48; With-ynne & with-owte, 47.
Wodecok, 80, see Douce MS., No. 121, Napier, p. 64, "W. rost," L.C.C., p. 35, "W. smyt, and Curleue.
Woldyst, 20, Wouldest.
Wole, vb.int., 31; Wolle, 26; Wolt, 33. Will, Wilt.
Wollen, adj., 32. Woollen.
Wombe, 6b., 39, of fish, Belly; 38, 39, of sheep, Maw, stomach; Wombe side upward, 131.
Wort, 6b., 107, Unfermented beer.
Wortes de pesoun, Lange, 5, Longe W. de Pesone, 89 (Pease), see Douce MS., No. 2; Lange Wortys de charre, 5, see Douce MS., No. 1; Whyte wortes, 6; Hare in Wortes, 69; Buttered Wortes, 69, see Napier, p. 84, see also Napier, p. 82, "Wortie."
Wryng, vb.t., 29; Wryng prow straynoure, or clope, 22, 28. Wring.
Wyl, adv., 6, 7, 11, 20, 26; Wylle, 26. Well.
Wylkys, 60. Whelks.
Wyth, prep., 13, With; Wyth-owte, 12.

Y-bake, 51, Y-baken, 54, Baked; Y-blaunchyd, 31, Blanched; Y-bontyd, 38, Bunted, sifted; Y-bonde with Floure of Rys, 39, Made stiff; Y-boyld, 10, 18, Y-boyld, 6; Y-braid, 48, Pounded; Y-broylid, 47; Y-choppid, 33, 46; Y-chowchyd, 26, Y-couched, laid; Y-clepid, 43; Y-closyd, 48, Closed (of a pie); Y-corvyn, 23, 25; Y-coryd, 46, Cored; Y-cutte, 51; Y-dicyd, 22, Cut into dice; Y-draw, 6, 9, 10, 11, 15, 33, Y-drawe, 26, Drawn through strainer, see the verb Draw; Y-dressid, 8, 11, Dressed for table; Y-farsyd, 40, Stuffed; Y-fastenyd, 50; Y-gratyd, 15, 19; Y-grounde, 13, 18, 23, 110; Y-hackyd, 55; Y-harded, 99, Y-hardid, 52, Hardened; Y-heled, 112, Y-helid, 40, Y-helyd, 54, Covered; Y-hole, 22, this may be uncut, with the stones in; possibly skinned, Hulled; A. also reads thus: Y-kremyd, 40, Crimmled, crumbled; Y-kyt, 55, Cut; Y-leched, 86, Y-lechyd, 35, Leched, cut in strips; Y-like, 20, Alike; Y-mad, 6, 12, 51, made; Y-makyd, 49, Made; Y-mellid, 55, Y-mellyd, 28, 55, Mingled; Y-mengyd, 38, Menged, Mixed; Y-mynced, 6; 14, 18, Y-mynyd, 13, Minced; Y-opened, 114; Y-pede. 29, ? Y-parid, pared (A. also reads thus); Y-pekid, 41, Y-pikyd, 37, Picked; Y-peyntid, 29, Painted; Y-pileyd, 37, Peelid, Y-rollyd, 48, Rolled; Y-rosted, 106, 114, Y-rostyd, 23, 28, Roasted; Y-schred, 49, Y-schredyd, 29, Y-scredde, 40, Shrinded; Y-Skaldyd, 22, Scaled; Y-smete, 55, Smitten, chopped; Y-sode, 19, Y-sothe, 23, 37, 55, Sodden, boiled; Y-stekyd, 52, Y-stkyd, 35, Stuck; Y-strainyd, 17, Y-strainid, 55, Strained through strainer; Y-stwyde, 9, stewed; Y-swengyd, 25, Y-swonge, 35, 38, Swung, shaken, mixed; Y-take, 88, Taken; Y-tallyd, 27, Y-taylid, 27, 33, Cut, Fr. Tailler; Y-temperyd, 7, 17, 28, Mixed; Y-tridyd, 11, 15, 36, 51, 52, Picked, separated, the last example apparently meaning "strained through strainer;" Y-wasche, 7, Y-wasshe, 23, 114, Washed; Y-wateryd, 43, Soaked; Y-wet, 102, 106, Y-wette, 52, Wet, steeped; Y-wreten, 21, Written; Y-wronge oute, 84, 91, Wrung out.
GLOSSARY AND INDEX.

Yeest, 96; Yeast.
Ye-fer, 18; Together.
Ye-liche moche, 70; A like much, or quantity.
Ynow, adv., 75; Y-now, 5, 6, 8; Ynowe, 19, 35; Enough.
Yrchos, 3; Yrchouns, 38, 61, 62; Urchins; hedgehogs. See Warner, p. 66, "Urchoms." So called from being made bristly with Almonds.
Yreñ, sb., 93; Iron.
Ys, 17, Is.
Yt, 15, 17, 35; It.

Yellow, adj., 20, 30; Yellow.
Yere, sb., 15, 29, 47; Year.
Yest, sb., 10, 44; Yeast.
Yet, pron., 31; It.
Yf, vb.t., 22, 29, 112; Give.
Yf, conj., 7, 9, 10, 11, 12, 30, 47; If.
Yolk of eggs, 109; Yolkys, 8, 9, 11, 12, 19, 29; Yolkys.
Young, adj., 54; Young, 31.

Sinews, sb., 37; Sinews.
PR  Early English Text
1119  Society
A2  [Publications]
no.91  Original series