Two
Fifteenth-Century Cookery Books.
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.

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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*, *Eyredounye*. 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 *Boucre* 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 Bruet*, on the same page, and in fact seems to be a characteristic of the *Bruets*, 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 *Blaunche 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

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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 damas 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 \(^1\) auuance,
"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 Naperer\(^2\) 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 washsid: put þem þer-to."

xiiij, line 5, A. reads "styue," i.e. stew, not store: rightly.

xxiiij, Title, A. "Brawne gruelle".

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."

xvij, 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 dysshe, and þat but a litil, þat vnnethe þe bottumys be holuyd."

xxiiij, 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.
xxviiij, page 40, after Eyroun, "and rawe creme or swete mylke," added. xxix, page 40, after Gredelle A. adds, "til 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-nogh."

1, page 44, last line but two, A. adds "& let hete a litel," between lines, after "þer-on," and in next line adds, "and leche it, or els al hole," after vp.

lx, page 46, line eight, A. reads "white" before "Sugre," not "w*U-al."

Pt. III, xvj, page 50, last line, A. adds, "but lete þe cofyns," before bake; making sense.

xxiiij, page 51, no blank.

xxiiij, 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 prifti.

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.

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1 Incipit li Kalendar* de Potages dyuers.

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POTAGE DYVERS.

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

.iij. Lange Wortes de pesoun.—Take grene pesyn, an washe hem clene an caste hem on a potte, an boyle hem tyl þey breste, an þanne take hem yppe of þe potte, an put hem with brothe yn a-noþer potte, and lete hem kele; þan draw hem þorw a straynowre in-to a fayre potte, an þan take oynons, and scede hem in to or þre, an take hole wortys and boyle hem in fayre water: and take hem yppe, an ley hem on a fayre bord, an cyte on .iiij. or iiiij., an ley hem to þe oynonys in þe potte, to þe drawyd pesyn; an let hem boyle tyl þey ben tendyr; an þanne tak fayre oyle and frye hem, or ellys sum fresche brože of sum maner fresche fysshe, an caste þer-to, an Safron, an salt a quanyte, and serue it forth.

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

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

1.iiij. Caboges.—Take fayre caboges, an cutte hem, an pike hem clene and clene washe hem, an parboyle hem in fayre water, an ſanne presse hem on a fayre bord; an ſan choppe hem, and caste hem in a faire pot with goodé freysshé broth, an wyth mery-bonys, and let it boyle; ſanne grate fayre brede and caste þer-to, an caste þer-to Safron an salt; or ellys take gode grwel y-mad of freys fleshe, y-draw þerw a straynour, and caste þer-to. An whan ſou 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 erbys lyke as þou dede for jountes, and sethe hem [in] water tyl þey ben neyshe; ſanne take hem vp, an bryse hem fayre on a bord, as drye as þow may; ſan 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 ynne, ryþth for a good potage.

.vj. Beef y-Stywyd.—Take fayre beef of þe rybbys of þe fore quarterys, an Smyte in fayre pecys, an wasche þe beef in-to a fayre potte; ſan take þe water þat þe beef was sóþin yn, an strayne it þorw a straynowr, an sethe þe same water and beef in a potte, an let hem boyle to-gederys; ſan take canel, clowes, maces, graynys of parise, quibbes, and oynons y-myned, þerceli, an sawge, an caste þer-to, an let hem boyle to-gederys; þan take a lóf 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 poynaut y-now, & serue forth.

.vij. Gruelle a-forsydde.—Take otomelé, an grynd it smal, an sethe it ²wyl, an porke þer-yynne, an pulle of þe swerde ³an pyke owt þe bonys, an þan hewe it, an grynd it smal in a morter; þan neme þin ⁴grwel an do þer-to, þan strayne it þorw a straynowr, an put it in a potte an sethe it a lytel, an salt it euene ⁵; 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 stampe with a pestel tyl it

1 If. 6 back. ² Leaf 7 (wyl=well). ³ Sward, rind, skin. ⁴ Thirle. ⁵ Equally.
hole; fan fan owt þe holys, an put it in a potte, an let sethe tyl it breke; fan set yt doune, an sone after set it ouer þe fyre, an stere it wył; an whan þow hast sothyn it wyl, put þer-inne swete mylke, an se þe 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, & þin venyson in a-nother dyse with fyare 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 fyare 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 perceley 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 straynour; 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 poudre of gyngere an caste þer-to, an a lytil venegre, an a lytil safron; an loke þat it be poynaunt an dowcet.

.xi. Froyde almaundys.—Take Blake sugre, an cold water, an do hem to in a fyare 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 stanpe hem, an draw hem, with þe sugre water thikke y-now, in-to a fyare vessel: an[.yf] þe mylke be noþ swete y-now, take whyte sugre an caste þer-to.

.xii. Fríde Creme of Almaundys.—Take almaundys, an stampe hem, an draw it vp wyth a fyne thykke 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 8 or to, an caste a lytyl sugre þer-to; þan caste it on a fyare lynen clothe, fyare y-wasche an drye, an caste it al a-brode on þe clothe with a fyare 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 .ijj 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 lytyl salt; and jif it

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

.xiiij. 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 enermore: an whan 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 ladel-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 dysshse in maner of mortrewys.

.xiiij. Quystis Scune.—Take a pece of beef or of mutouw, 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 sterre ryþþ 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 dysshse, a quyste or to in a dysshse, in þe maner of a potage: an whan þowe shalt serue hem forth, take a lytil of þe broth, an put on dysshse wyth quystys, an serue forth.

.xv. Bowres.—Take Pypis, Hertys, Nerys, Mylyts, 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 ryþþ wel; and 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 oynonys, and schrede hem, an pele hem (an pyle hem nowt to smale), an frye in a panne of fayre grece; 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 pouder pepyr, canel, clowys, an macys, an let hem boyle wyl to-gederys; þan tak fayre brede, an vynegre, an stepe þe brede with þe same brothe, an strayne it on blode, with ale, or ellys sawnderys, and 4salt, an lat hym boyle y-now, an serue it forth.

1 MS. or. 2 MS. þow. 3 reasonably. 4 leaf 8. 5 leaf 8 bk.
.xvij. Garbage.—Take fayre garbagys of chykonys, as þe hed, þe fete, þe lyuerys, an þe gysowrys; washe hem clene, an caste hem in a fayre potte, an caste þer-to freysshhe 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 pertryche, an stuffe hym wyth hole pepir, an merw,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 pertryche is boylid y-now, take þe potte of þe fyre, an whan thou schalt serue hym forth, caste in-to þe potte powder gynger, 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 freysshhe grece ryxt wyl; þan ley hem on a fayre lynen clothe, an lette þe grece renne owt; þan take oyonys, an mynce hem smale, an frye hem on fayre freysshhe gresche, 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 oyonys; 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 gynger, 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 þolkys of eyrroun 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, and serue forth rennyng.

.xxj. Blandissorye.—Take almaundys, an blawnche hem, an grynnde hem in a morter, an tempere hem with freysshhe broþe of capoun or of beef, an swete wyne; an þif it be lente or fysslday, take brothe of þe freysshhe fysshhe, an swete wyne, an boyle hem to-gederys a gode 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 mystyt brothe. ² Marrow. ³ lf. 9.
clope, wyth a ladel, alle þe water þat þow may fynde, ryth as þow makyst cold creme; þan be take owt of the potte, an caste it in-to a fayre potte, an let it boyle; an þan be take brawn of Capoun, an tese it smal an bray it {in} a morter; or ellys on a fysyday 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 lette hem boyle to-gederys a goode whyle; þenne take it owt of þe potte alle hote, an dresse it in a dyssse, as meni¹ don cold creme, an sette þer-on Red Anys in comfyte, or ellys Allemaundys blaunchid, an þanne servie 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 straynowre in-to a potte, an caste þer-to Venysoun, also Percely, Sawge, powder Pepyr, Clowys, Maces, Vynegre, and a lytyl Red wyne caste þere-to; an þanne latte it boyle tyl it be y-now, & servie forth.

.xxii. Nomblys of þe venyson.—Take þe Nombles of Venysoun, an cutte hem smal whyle þey ben raw; þan take Freysshe broþe, Watere, an Wyne, of ech 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 lytyl venegre an Salt, an sesyn it vp, an þanne servie it forth in þe maner of a goode potage.

.xxiiij. Drawyn grwel.—Take þe fayre water an lene Bef, an let hem boyle; an whan þe beef hath y-boylid, take it vp an pyke it, an lette it blede in-to ³ 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 litil blode an caste þer-to or it be y-grwele, an draw makyst it broun y-now, an servie it forth.

.xxv. Balloke Brothe.—Take Elys and fie hem, an kytte hem in goboouns, an caste hem in-to a fayre potte with fayre water; þan take Percely and Oynonys, an schrede hem to-gederys nowt to smal; take Clowys, 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 lytyl Venegre, an caste þer-to, an servie forth.

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

¹ MS. men.      ² if. 9 bk.      ³ MS. blède 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 þorw 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 fyssheday, take Haddock, Pyke, Tenche, Rege, Codlynd, an pyke a-way þe bonys 1an tempere wyth almaunde mylke; an make it hot, an caste þer-to Sugre an Salt, an serue forth.

.xxxij. Soupes dorye.—Take gode almaunde mylke y-draw wyth wyn, an let hem boyle to-gederys, an caste þer-to Safroun an Salt; an þan take Payne-mayn, 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.

.xxxvii. Soupes Jamberlayne.—Take Wyne, Canel, an powder of Gyngere, an Sugre, an of eche a porcyon, þan take a straynoure & hange it on a pyyne, an caste ale þer-to, an let renne twyis or þryis throgh, tyl it renne clere; an þen take Payne-maynne 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 lycowr vp-on þe same soppys, [an] serue hem forth in maner of a potage.

.xxxix. Lyode Soppes.—Take Mylke an boyle it, an þanne take þolkys 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 Oynony, an frye hem in oyle; þanne take Wyne, an boyle with Oynony, toste whyte Brede an do on a dysshe, an caste þer-on gode Almaunde Mylke, & temper it wyth wynye: þanne do þe dorry a-bowte, an messe it forth.

.xxxj. Brawn en Peuerade.—Take Wyne an powder Canel, and draw it þorw a straynour, an sette it on þe fyre, and lette it boyle, an caste þer-to Clowes, Maces, an powder Pepyr; þan take smale Oynony 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 þif it sowysyd be, lete it stepe a whyle in hot water tyl it be tendere, þan caste it to þe Sirip; þen take Sawndererys, an Vynegre, 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 Freyssh Brawn, an sethe it, but not y-now; An þif it be Freyssh Brawn, roste it, but not I-now, an þan leche it in pecys, an caste it to þe brothe. An þanne take hoole Oynonys, & pylle hem, an þanne take Vynegre þer-to, and Canelle, and sette it on þe fyre, an draw yt þorw a straynoure, and caste þer-to; þen take Clowys, Maces, an powder Pepyr, an caste þer-to, and a lytil Saundererys, an sette it on þe fyre, an let boyle tylle þe Oynonys an þe Brawn ben euyne sothyn, 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.

.xxxii. Oyle Soppys.—Take a gode quantyte of Oynonys, 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 Oynonys þer-to, an let boyle alle to-gederys a gode whyle; then caste þer-to Safroune, powder Pepyr, Sugre, an Salt, an serue forth alle hote as tostes, ¹as in þe same maner for a Mawlward & of a capon, & hoc quere.²

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

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

¹ If. 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 fische.
an leche hem alle ḟinne, & caste þer-to in-to þe Syryppe: þanne take a lytil Sawnderys, and caste þer-to, an sette it on þe fyre; an jif þow hast charde quynce, caste þer-to in þe boyling, an loke þat it stonde wyl with Sugre, an wyl lyd wyth Canal, an caste Salt þer-to, an let it boyle; an þan caste yt on a treen vessel, & lat it kele, & serv subsequently orth

.xxxvj. Vele, kede, or henne in Bokenade.—Take Vele, Kyde, or Henne, an boyle hem in ðayre Water, or ellys in freysshé brothe, an smyte hem in pecys, an pyke hem clene; an þan draw þe same brothe þorwe a strayneoure, 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 powder Gyngere, Veriows, Safroun, & Salt, & þanne servē 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 Almaundys þat þou hast y-grounde, an lye it with Flowre of Rys, and do þer-to gode powder of Gyngere, & Galyngeale, Canel, Maces, Quybybis, and Oynonyx y-mynsyd, & Roysounys of coraunce, & coloure yt wyth Saffron, and put þer-to þin Vele, & servē orth

.xxxviiij. Storion in brothe.—Take ðayre Freysshé Storgeoun, an choppe it in ðayre water; þanne take it fro þe fyre, an strayne þe brothe þorw a strayneoure in-to a potte, an pyke clene þe ðysshé, 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 servē it forth ynne. 2

.ixl. Oystres en grauney.—Take gode Mylke of Almaundys, an drawe it wyth Wyne an gode ðysshé broȝe, an sette it on þe fyre, & let boyle; & caste þer-to Clowes, Maces, Sugré an powder Gyngere, an a fewe parboylid Oynonyx y-mynsyd; þan take ðayre Oystrys, & parboyle hem in ðayre Water, & caste hem þer-to, an lette hem boyle to-gederys; & þanne servē hem forth.

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

.xlj. 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 Freysshé broȝe, & half Wyne, Clowes, Maces, Pepir, Canelle, an stepe it with  

1. 1f. 11 bk. 2. i.e. into the dining-room. 3. i.e. i from xl.
COOKERY FAN

언ъ Same broye, fayre brede & Vynegre: an when it is y-now, serue it forth.

1. xliiij. Conyng, Mawlaid, in gely or in cyney.—Take Conyng, Hen, or Mawlard, and roste hem alle-most y-now, or ellys choppe hem, an frye hem in fayre Freysshe greece; an frye myncyd Oyynenons, and caste alle in-to þe potte, & caste þer-to fayre Freysshe brothe, an half Wyne, Maces, Clowes, Powder pepir, Canelle; þan take fayre Brede, an wyth þe same brethe stepe, an draw it þorw a strynoure wyth vynegre; an when it is wyly-boyild, caste þe lycoure þer to, & powder Gyngere, & Salt, & sesyn it vp an serue f[fôrth].

xliij. Mortrewes of Fysshe.—Take Gornard or Congere, a-fore þe navel wyth þe greece (for be-hynde þe navel he is herçô 2 of bonys), or Codlyng, þe lyuer an þe Spaune, an sethe it y-now in fayre Water, and pyke owt þe bonys, and gynnde þe fysshe in a Morter, an temper it vp wyth Almaunde Mylke, an caste þer-to gratyd brede; þan take yt vp, an put it on a fayre potte, an let boyle; þan caste þer-to Sugre and Salt, an serue it forth as other Mortrewys. And loke þat þow caste Gyngere y-now a-boune.

xliiiij. Mortrewys de Fleyssh.—Take Porke, an seþe it wyl; þanne take it vppe and pullle a-way þe Swerde, 3 an pyke owt þe bonys, an hakke it and grynnd it smal; þenne take þe sylf brothe, & temper it with ale; þen take fayre gratyd brede, & do þer-to, an seþe it, an coloure it with Saffroun, & lye it with þolkys of eyroun, & make it euen Salt, & caste powder Gyngere, a-bouyn on þe dysshe.

xlv.—For to make Blawnche Perrye.—Take þe Whyte of the lekys, an seþe hem in a potte, an presse hem vp, & hacke hem smal on a bord. An nym gode Almaunde Mylke, an llytil of Rys, an do alle þes to-gynderieys, an seþe an stere it wyl, an do þer-to Sugre or hony, an dresse it yn; þanne take powdred Elys, an seþe hem in fayre Water, and broyle hem, an kynte hem in long pecys. And ley .ij. or .iij. in a dysshe, and putte þin 4 perrey in a-nôṣer dysshe, òan serue þe to dysshys to-gynderieys as Venysoun with Furmenty.

xlvj. Poumes.—Take fayre buttys of Vele & hewe hem, and grynnd hem in a morter, & wyth þe þolkys of eyroun, & with þe whyte of eyroun; an caste þer-to powder Pepyr, Canel, Gyngere, Clowyys powþer, & datys y-mynced, Safroun, & raysonys of Coraunce, an sethe in a panne wyth fayre water, an let it boyle; þan wete þin handys in Raw eyroun, þan take it an

1 leaf 12. 2 Hairy. 3 Rind, skin. 4 Thine. 5 lf. 12 bk.
rolle it in þin hondys, smaller or gretter, as þow wolt haue it, an caste it in-to boyling water, an let boyle y-now; þan putte it on a Spete round, an lete hem rosty; þen take flowre an þolkys of eyroun, an þe whyte, an draw hem þorwe a straynowre, an caste þer-to poudre Gyngere, an make þin\(^1\) bature grene with þe Ius of Percely, or Malwys, in tyme of þere Whete, an caste on þe pommys as þey turne a-boute, & serue f[orth].

.xlvij. Cawdelle Ferry.—Take þolkys of eyroun Raw, y-tryid fro the whyte; þan take gode wyne, and warme it on þe potte on a fayre Fyre, an caste þer-on þolkys, and stere it wyl, but let it nowt boyle tyle it be þikke; and caste þer-to Sugre, Safroun, & Salt, Maces, Gelofres, an Galyngale y-grounde smal, & flowre of Canelle; & whan þow dressyst yn, caste blanke poudre þer-on.

.xlviiij. Tayloures.—Take a gode mylke of Almaundys y-draw with Wyne an Water, an caste hym in-to a potte, and caste gret Roysouns of corauns, Also menycyd Datys, Clowes, Maces, Poudre Pepir, Canel, Safroun, & a gode dele Salt, & let boyle a whyle; þan take it and ly\(^2\) it wyth Flowre of Rys, or ellys with Brede y-gratyd, & caste þer-to Sugre, & serue forth lyke Mortrewys, & caste poudre of Gyngere a-bone y-now.

.xlix. Bryndonys.—Take Wyyn, & putte in a potte, an clarisfyd honyn, an Saunderys, pepir, Safroun, Clowes, Maces, & Quybibys, & myneed Datys, Pynys and Roysonyss of Corauns, & a lytil Vynegre,\(^3\) & sethe it on þe fyr ye; an sethe the fygyss in Wyne, & grynnde hem, & draw hem þorw a straynowre, & caste þer-to, an lete hem boyle alle to-gederys; þan take fayre flowre, Safroun, Sugre, & Fayre Water, ande make þer-of cakyss, and let hem be þinne Inow; þan kytte hem y lyke leechynys,\(^4\) an caste hem in fayre Oyle, and fry hem a lytil whyle; þanne take hem owt of þe panne, an caste in-to a vesselle with þe Syrippe, & so serue hem forth, þe bryndonys an þe Sirippe, in a dysshe; & let þe Sirippe be rennyng, & not to styf.

.1. A potage on fyssshday.—Take an Make a styf Posshote of Milke an Ale; þan take & draw þe croddys þorw a straynowre wyth\(^5\) whyte Swete Wyne, or ellys Rochelle Wyne, & make it sum-what rennyng an sum-what stondyng, & put Sugre a gode quantyte þer-to, or honyn, but nowt to moche; þan hete it a lytil, & serue it forth al a-brode in þe dysshys; an straw on Canel, & Gyngere, and þif þou] haue Blank powder, straw on and kepe it a[s] whyte as yt may be, & þan serue f[orth].

\(^1\) Thine.  
\(^2\) Lye; alay.  
\(^3\) leaf 13.  
\(^4\) long thin strips.  
\(^5\) MS. with wyth.
.ij. Cawdelle de Almaunde.—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 hotte in maner of potage.

.iij. Gyngaudre.—Take þe Lyuerys of Codlyngys, Haddok, Elys, or þe Hake hed, or Freysshe Mylwes[h] 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, & pouder Pepyr, & let boyle; þan take þe brothe, þe pouches & þe Lyuerys wer sodoun in, in a stipe¹ or on fayre brede, & draw þorw a straynoure, & þan mync þe lyuer in fayre peecys; & ²whan þe pouches hane ooylid, an þe licoure, caste þe leuer þer-to, an let boyle a whyle: þan cas-e þer-to þe Lyuerys, Wyne, Venegre, Safroun, Salt, & late it boyle a whyle, and serue forth þat rennyng.

.Liiij. 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 Roysonys of Corauns, Pynys, Clowys, Maces, Sugre of Syprys, an caste þer-to: þan putte it on a potte; þan take Saunderys a fewe, Pepir, Canel, an a litel Safroun; an þif it be noþt stondyng, take [a] lytil flowre 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, and take Datys an mynce hem smal, an put þer-on y-now; take Raw Appelys, an pare hem and stame 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 quanyte of flowre of Rys, an þowe þer-on, & make it chargeaunt, an coloure it wyth Safroun, an with Saunderys, an serue forth; an strawe Canel a-boue.

.lv. Iuschelle of Fysshe.—Take fayre Frye of Pyke, and 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 to-gederys, an stere it to-gederys, & caste þer-to a littel Safroun & Salt, an whyte Sugre, an putte al in a fayre Treen bolle, & toyle³ 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; and þan take a Chafoure or a panne, an caste þer-in fayre grauey of pyke or of Freysshe Samoun, y-draw þorw a straynoure, & sette

¹ meaning. ² [il. 13 bk.] ³ [Twille in Douce MS.]
COOKERY BOOK. I. HARLEIAN MS. 279. POTAGE DYVERS. 17

1 it on þe fyre; þanne take fayre Perceley 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, sterve it faste, an caste þe Stuffle þer-to, an sterve it euermore; an whan alle is oute of þe bolle, caste a litil an a litil in-to þe chafore, or þe panne; sterve it soffter an sofftere, tylle 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 sette þe vesselle on a fewe colys, an late it weye styf be hys owne acord; þan serue forth.

.lvij. Charlotte.—Take Mylke, an caste on a potte, with Salt and Safroun y-now; þan hewe fayre buttys of Calf or of Porke, noþ to fatte, alle smal, an kaste þer-to; þan take Eyroun, þe whyte an the þolke, & 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 platere, an serue forth; saue, caste þer-on broche of Bœef or of Capoun.

.liij. 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 clope; temper vppe þin flesse þer-wit, an caste on þe potte; take þe mylke, an sette 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 sette it a-doun; take vppe an ley it on a clope, an presse it a lytil; ondo it a-jen, & caste þer-on pouder Gyngere, Galungale, Sugre y-now; menge it to-gederys, presse it a-jen, se þe þe þroþe 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].

3.lviiij. Let lory.—Take Mylke, an sette it ouer þe fyre; take Salt & Safroun, an caste þer-to; take Eyroun, þe þolke an þe Whyte y-strainyd a lyte, & caste it þer-to; whan þe Mylke his skaldying hote, caste þe stuf þer-to, an þenne sterve yt tylly it crodde; and jif þou wolt haue it a-forsyd with lyt coste, Take Mylke, & make it skaldying hote, & caste þer-to Raw þolkes of Eyroun, Sugre, pouder Gyngere, Clowes, Maces, an let not fully boyle; & so hote, dresse it forth, an ley it on þe crodde; & jif þou wolt a-forse it in maner of charlet, do it in fastynge dayes, & serue it forth.

.lix. Furmenty with purpayse.—Make þin Furmenty in þe maner as I sayd be-fore, saue temper it wp with Almaunden, Mylke, & Sugre, & Safroun.

1 leaf 14. 2 MS. seye. 3 leaf 14 bk. 4 lyte = little.
\[\text{pan take } \text{Pin Purpays as a Freysshe Samoun, & sethe it in fayre Water; & when he is I-sothe y-now, bawde it & leche it}^1 \text{ in fayre pcy}, \text{ & serue wyth Furmenty in hote Water.}

.\text{lx. Trype of Turbut or of Codelynge.} \text{—Take } \text{pe Mawes of Turbut, Haddok, or Codelynge, & pyke hem clene, & skrape hem, & Wasshem clene, & parboyle hem in gode Freysshe brofe of Turbut or Samoun, or Pyke; } \text{pan kytte Percely smalle, & caste } \text{per-to, & kytte } \text{pe Mawys of a peny brede, & caste alle togederys in-to a potte, & let it Boyle to-gederys; & when } \text{pey bin sop'in tendyr, caste } \text{per-to Safroun, & Salt, & Veryous, & pouder Gyngere, & serue } f[\text{orth}].

.\text{lxj. A goos in hogepotte.} \text{—Take a Goos, & make hure clene, & hacke hyre to gobettys, & put yn a potte, & Water to, & sethe to-gederys; } \text{pan take Pepir & Brennyd brede, or Blode } y-\text{boylyd, & grynd } y-fere & Gyngere & Galynagle & Comyn, & temper vppe } \text{with Ale, & putte it } \text{per-to;} \text{ & mynne Oynonys, & frye hem } ^2 \text{in freysshe greece, & do } \text{per-to} \text{ a porceyon of Wyne.}

.\text{lxij. Conyngys in graueye.} \text{—Take Conyngys, & make hem clene, & hakke hem in gobettys, & sethe hem, } \text{ofer larde hem & Rost hem;} \text{ & } \text{panne hakke hem, & take Almaundys, & grynde hem, & temper hem vppe } \text{with gode Freysshe brothe of Flesshe, & colore it wyth Safroun, & do } \text{per-to} \text{ a porceyon of flowre of Rys, & do } \text{per-to} \text{ pen puder Gyngere, Galynagle, Canal, Sugre, Clowys, Maces, & Boyle it onys & sepe it;} \text{ pe take } \text{pe Conyngys, & putte } \text{per-on, & dresse it } \text{& serue it forth.}

.\text{lxiiij. Hariys in Cyueye.} \text{—Take Hariys, & Fle hem, & make hem clene, an hacke hem in gobettys, & sethe hem in Water & Salt a lytylle; } \text{pan take Pepyr, an Safroun, an Brede, } y-\text{grounde } y-fere, \text{ & temper it wyth Ale;} \text{ pan take Oynonys & Percely, } y-fere & mynnyed smal to-gederys, & sethe hem be hem self, & afterward take & do } \text{per-to} \text{ a porceyon of Vynegre, & dresse in.}

.\text{lxiiijj. Capoun in consewe.} \text{—Take a Capoun, & make hem } ^3 \text{clene, & sethe hym in Water, percely, Sauereye & Salt;} \text{ & whan he his } y \text{-now, quarter hym;} \text{ pan grynde Almaundys, & temper vppe wyth } \text{pat brothe of } \text{pe Capoun;} \text{ or ellys take } \text{pe yolkys of Eyroun, & make it chargeaunt, & strayne } \text{pe Almaundys & Boyle it;} \text{ take Sugre a gode porceyon, & do } \text{per-yn;} \text{ & when it ys } y-\text{boylid, ley } \text{pe Capoun in } \text{pe dysshe, & put } \text{pat Sew a-boue, & strawe } \text{per-vppe-on Sugre, & send it yn with alman.}

.\text{lxv. Hennys in bructte.} \text{—Take } \text{pe hennys, & skalde hem, & ope hem, & wasse hem clene, & smyhe hem to gobettys, & sethe hem wyth fayre porke;}

1 \text{leche it, repeated in MS.} \quad 2 \text{leaf 15.} \quad 3 \text{? for hym; but see p. 19, No. lxxij.
\[\text{\textit{Cookery Book I. Harleian MS. 279. Potage Dyvers.}}\]

\[\text{\textit{I.}}\]

\[\text{\textit{I.}}\text{\textit{xxvi.} Brute of Almanyn. — Take Almaneyus & draw a gode mylke \textit{\&} flowre of Rys, & Porke \\& Braden of Capoun \textit{\&} sode, or Hennys smale \textit{\&} grounde, \& Boyle it y-fere, \& do in-to \textit{\&} mylke; \& \textit{\&} take pouder Gyngere, Sugre, \& caste a-bone, an serue forth.}\]

\[\text{\textit{I.}}\text{\textit{xxvii.} Brute of Almanyn in lente. — Take fyne \textit{\&} ikke Mylke of Almaneyus; take \textit{\&} datys, an mynce hem smal \textit{\&} per-on; take Sugre y-nowe, \& straw \textit{\&} per-on, \& a lyst flowre of Rys; sylt, \& serue forth whyte, \& loke \textit{\&} salt it be rennyng.}\]

\[\text{\textit{I.}}\text{\textit{xxix.} Whyte Mortrewes. — Take Almaneyus Mylke, \& Floure of Rys, \& Boyle it y-fere; \textit{\&} jenne take Capoun \& Hennys, \& sethe hem and bray hem as smal as \textit{\&} sau may, \& ly \textit{\&} it with \textit{an Ey} \textit{\&} to, \& also a-lye it vpppe \textit{\&} Mylke of Almaneyus, \& make hem chargeaunt as Mortrewes schuld be, \& dresse hem forth, \& caste Canel a-bone, \& Gyngere. Blanke pouder is best.}\]

\[\text{\textit{I.}}\text{\textit{xx.} Fauntempere. — Take Almaneyus Mylke, \& Floure of Rys, Sugre, an gode pouper Gyngere, Galungale, Canel, \& gode Erbys, and stamp hem \[\&\] grynde hem \textit{\&} row a clope, \& caste \textit{\&} per-to, \& Boyle yt, an a-lye it wyth \textit{\&} Jolkes of Erroun, \& make it more Boyle; \textit{\&} take Maces, Quybibles, \& Geloferys, \& caste \textit{\&} per-to, \& wanne that \textit{\&} schalt dresse it yn.}\]

\[\text{\textit{I.}}\text{\textit{xxi.} Murrey. — Take Porke an Vele, \& sethe it, \& grynde it, \& draw it \textit{\&} self brothe; \textit{\&} jen take bred \textit{\&} gratyed, \& pouder of Gyngere \& of Galungale, \& Hony, an caste \textit{\&} per-to, \& Boyle it y-fere; \& make it chargeaunt, \& coloure it \textit{\&} Saunderys \& serue \textit{\&} orth.}\]

\[\text{\textit{I.}}\text{\textit{xxii.} Talbottys. — Take an Hare, an fle hem clene; \textit{\&} jen take \textit{\&} blode, \& Brede, an Spychery, an grynde y-fere, \& draw it vpppe \textit{\&} brothe;\]

\[\[1\text{ If. 10 bk.} \quad 2 \text{?sprinkle.} \quad 3 \text{Allay; mix.} \quad 4 \text{Egg.} \quad 5 \text{leaf 16.}\]
par take Wyne or Ale, an cast þer-to, & make gobettys, & þanne serue it forth.

lxxiij. Conynghys in cyveye.—Take Conynghys, an fle hem, & seþe hem, & make lyke þou woldyst make a sewe, saue alle-to-choppe hem, & caste Safroun & lyer þer-to, & Wyne.

lxxiiij. Arbolettys.—Take Milke, Boter an Chese, & Boyle in fere; þen take eyroun, & cast þer-to; þan take Percely & Sowge & hacke it smal, & take puder Gyngere & Galyngale, and caste it þer-to, and þan serue it forth.

lxv. Spyneye.—Take þe Flowþerys of Hawthorun; Boyle hem & presse hem, bray hem smal, temper hem vppe wyth Almaunde Milke, & lye it with Abyndoun 1 & Gratyd brede & flower of Rys; take Sugre y-now & þuþ þer-to, or Hony in defawte, & colowre it wyth þe same þat þe flowrys ben, & serue f[orth].

lxvj. Brasele.—Take Dace, Troutys, & Roche, an roste hem on a gredelle; þan seþe in Wyne, & caste Veryous þer-to, powder of Gyngere, & Galyngale, & dresse it yn.

lxvij. 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 þer-on, & late renne out þe Water; þen take þe halffyndele, & put it in a pot of erþe; þen take the oþer halffyndele, & parte it [in] to,2 & make þe halff yelow, & do þer-yn Wyn, Sugre, Clowes, Maçes, powder of Canelle; take [blank in MS.] & grynde a lytel in a morter; 3þan temper it vppe wyth almaunde mylke, & do euery of hem in a potte, an loke þat it be y-like chargeaunt, & sette it ouer þe fyre, an Boyle it a lytyl, an serue forth.

lxviiiij. Colouryd Sew withowt 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 euery vesselle Clowes, Maçes, Quybibes, & puder Canelle; An lete þat on party ben whyte, þat oþer yelow, & þat oþer grene with Percely; And ley of euery a leche4 in a dyssh, an loke þat Mylke be temperyd wyth wyne, an þat5 oþer with Rede wyn.

lxix. Apple Muse.—Take Appelys an sethe hem, an Serge6 hem þorwe a Sefe in-to a potte; þanne take Almaunde Mylke & Hony, an caste þer-to, an

1 Amydon. 2 Two. 3 If. 16 bk. 4 a strip. 5 MS. þan. 6 Sift.
gratid Brede, Saffroun, 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 poudre, & Brede y-ground, an sugre, an boyle it y-fere; þan take Trowtys, Rochys, Perchyys, oþer Carpys, oþer alle þese y-fere, an make hem clene, & aftere roste hem on a Gryddele; þan hewe hem in gobettys: whan þey ben y-soþe, fry hem in oyle a lytil, þen caste in þe bretw; & whan þou dressist it, take Maces, Clowes, Quyribbes, Gelofrys, an cast a-boue, & serue forth.

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

.lxxxiij. Blamang.—Take Rys, an lese2 hem clene, & wasshe hem clene in flake Water, & þan sethe hem in Watere, & aþyrward in Almaunde Mylke, & do þer-to Brawn of þe Capoun aþyrward in-to a-nþer almaunde Mylke, an tese it smal sumdele with a pyn, an euer as it wolt caste3 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; & ÿf þou wolt, þou myȝte departe hem with a Cawuddle Ferry y-wreten4 before [No. xlvij. p. 15, and cxxxix. p 31], an þan serue forth.

.lxxxiij. Vyaund de cyprys bastard.—Take gode wyne, & Sugre next Aþyrward, & caste to-gedere; þenne take whyte Gyngere, and Galyngale, & Canele fayre y-mynced; þen take Iuse of Percile & Flowre of Rys, & Brawn of Capoun & of Chykonnys I-grounde, & caste þer-to; An coloure it wyth Saffroun & Sauderys, an a-ly it with þolkys of Eyroun, & make it chargeaunt; an whan þou dressest it yn, take Maces, Clowes, Quyribbes, and straw a-boue, & serue forth.

.lxxxiiij. Vyaund de ciprys Ryalle.—Take þe to del5 þolkys of eyron, þe þridde dele Hony; take Clowes & kuthe 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 Syryppe; take of6 þe potte al a-bowte, þer as it hangyth, & late it boyle wyl tille it be as chargeaunt as it may; take þin þombe7 & pyt8 þer-on, & ÿf it cleuen, let it boyle, & ÿf 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 þin9 Syrippe a-bouyn vppe-on, & serue forth.

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

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

.lxxxvij. Maumenye ryalle.—Take Vernage, oþer strong Wyne of þe beste þat a man may fynde, an putte it on a potte, & caste þer-to a gode quantyte of pounder Canelle, & sette it on þe fyre, an þif it an het; & þanne wrynge it soft þorw a straynoure, þat þe draf go nowt owte, & put on a fayre potte, & pyke fayre newe pynys, & wasse 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 straynoure, an caste þer-to, & put alle on on1 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, and caste þer-to tesyd brawn, (of2 defaute of Pertriche or Capoun,) a gode quantyte of tryid Gyngere þerase, & sesyn it vppe with pounder Gyngere, & Salt & Safroun; & þif it is to stondyng, 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 þou haue Sugre y-nowe, & serue forth hote.

.lxxxvij. Mammene bastarde.—Take a potelle of Clarifyd Hony, & a pounde of Pynys, & a pounde of Roysouns Coraunce, & [a] pound of Saunderys, & pouder canelle, & .ij. galouns 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-gederys, & draw þorw a straynoure; 'an whan þe potte boylith, caste þe lycoure þer-to, an lat it be alle stondyng; þan take pouder Gyngere, Salt & Safron, an sesyn it vppe, an serue alle flat on a dysshe, a½ 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 Ale; þan take Pepir, Gyngere, an Safroun, an grynd alle y-fere; þan neme Oynonys, an Percely, 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 possesset wel, þen caste alle to-gederys, an sethe y-fere & serue 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 þolkys of eyron, an colore it with Safroun an Mylke, an serue forth.

.lxxxj. Vyolette.—Nym Almaunde Mylke, an flowre of Rys, and poder Gyngere, Galaungale, 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 serue 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, Poudre 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 serue forth.

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

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

.lxxxxvj. Tenche in Sawe.—Take a tenche whan he is y-sothe, and ley him on a dyssh; take Perceli & Oynonys, & mynce hem to-gederys; take puder Pepir, & Canelle, & straw þer-on; take Vynegre, an caste Safroun þer-on, an colore it, an serue it forth þanne alle colde.

.lxxxxvij. 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 serue forth.

.lxxxxviii. Blamanger of Fyshe.—Take Rys, an sethe hem tylle they brekyn, & late hem kele; þan caste þer-to mylke of Almaundys; nym

¹ for schel. ² on account of. ³ Whelks. ⁴ Slippery; slimy. ⁵ If. 18 bk.
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.

.xxxviii. Sardeyne.—Take Almoundys, & make a gode Mylke of Flowre of Rys, Safroun, Gyngere, Canelle, Maces, Quybbibé; Grynd hem smal on a morter, & temper hem vppe with þe Mylkke; þan take a fayre vesselle, & a fayre parte of Sugre, & boyle hem wyll, & rynshe þin dysshe alle a-bowte with-yinne with Sugre or oyle, an þan serue forth.

†.C. Roseye.—Take Almaunde Mylken an flowre of Rys, & Sugre, an Safroun, an boyle hem y-fere; þan take Red Rosys, an Grynd fayre in a morter with Almounde mylke; þan take Louches, an toyle2 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.

.Cji. Eyron en poche.—Take Eyroun, breke hem, an sethe hem in hot Water; þan take hem Vppe as hole as þou may; þan take fowre, an melle with Mylke, & caste þer-to Sugre or Hony, & a lytyl poudre Gyngere, an boyle alle y-fere, & colour with Safroun; an ley þin Eyroun in dysshys, & caste þe Sewe a-bouye, & caste on poudre y-now. Blawnche 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-gronde, & temper it vp with þe brothe; & þif þou wolt, a-lye it with Wyn or with Ale, & serue f[orth].

.Cij. Fygye.—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 wyll; & atte þe dressoure, caste on poudre Canel y-now, & serue forth: & þif þow wolt colour yt in .iij. maners, þou myst, with Saunderys, Safroun, & of hym-self, and ley on poudre y-now, & serue f[orth].

.Ciiij. Bolas.—Take fayre Bolasse, wasshe hem clene, & in Wyne boyle hem þat þey be but skaldyd bywese, & boyle hem alle to pomppe,3 & 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 wyll to-gederys: þanne take gode perys, 4 & sethe hem wel with þe Stalke, & sette hem to kele, & pare hem clene, and pyke owt þe corys; þan take datis, & wasshe hem clene, & pyke owt þe Stonys, & fylle hem fulle of blawnche poudre: þan take þe

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1 leaf 19.  
2 Rub, cover.  
3 Pulp.  
4 If. 19 bk.
Stalke of þe Perys, take þe Bolas, & ley .iij. lechys in a dysshe, & sette þin perys þer-yn.

.Cv. Lorey de Boolas.—Take Bolas, & seþe hem a lytil, & draw hem þorw a straynoure, & caste hem in a broþe; & do þer-to Brede y-gratyd, & boyle y-fere, & þolkys of eyroun y-swengyd, & a-lyid; 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 Sauderys, & dresse forth, and pouder Marchaunt.

.Cvj. Sore Sengle.—Take Elys or Gurnard, & parte hem half in Wyne, & half in watere, in-to a potte; take Pereely and Oynonys & hewe hem smalle; take Clowes or Maces & caste þer-on; take Safroun, & caste þer-to, & sette on þe fyre, & 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, .iij. pound of Almaundys, half an vnce of hony & Safroun, & take þe flowre of þe Prymerose, & grynd hem, and temper hem vppe with Mylke of þe Almaundys, & do pouder Gyngere þer-on: boyle it, & plante þin skluce with Rosys, & serue f[orth].

.Cix. Gelye de chare.—Take caluys fete, & skalde hem in fayre water, an make hem alle þe whyte. Also take howhys of 2Vele, & ley hem on water to soke out þe blode; þen take hem vppe, an lay hem on a fayre lynyen cloþe, & lat þe water reynnyn 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 fyre, & boyle it, & Skeme it clene; an whan it is tendyr & boylid y-now, take vppe þe Fleysshe in-to a fayre bole, & sane þe lycoure wyl; & loke þat bow haue fayre sydys of Pyggys, & fayre smal Chykenys wyl & clene skladdyd & 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 honde 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 clope, & sette owt þe lyconoure fro þe fyre, & put a few colys vnnder-nethe þe vesselle þat þe lyconoure is yn; þan take pounder of Pepir, a gode quantyte, & Safron, þat it haue a fayre Laumbere coloure, & a gode quantyte of Vynegre, & loke þat it be saurey [of] Salt & of Vynegre, fayre of coloure of Safroun, & putte it on fayre lynen clope, & sette it vnnder-nethe a fayre pewter dysshe, & lat it renne þorw þe clope 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 þin³ gelye þer-on, & lay Almaundys þer-on, an Clowys, & paryd Gyngere, & serne forth.

⁴.Cx. Gelye de Fysshe.—Take newe Pykys, an draw hem, and smyte hem to pecys, & sethe in þe same lyconoure þat þou doste Gelye of Fleysshes; an whan þey ben y-now, take Perchys and Tenchys, & seþe; & Elys, an kutte hem in fayre pecys, and waysse hem, & putte hem in þe same lyconoure, & loke þine lyconoure 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 Fysshe breke; þenne take þe lyconoure fro þe fyre, & do as þou dedyst be ⁶ þat oþer Gelye, saue, pyll þe Fysshe, & ley þer-off in dysshiis, þat is, perche & suche; and Flowre hem, & serue forthe.

⁷.Cxj. Tanny.—Take almaunde Mylke, & Sugre, an powdery Gyngere, & of Galyngealle, & of Cannelle, and Rede Wyne, & boyle y-fere: & þat is gode tannye.

⁸.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 straunoure, & 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-seþe, take þe whyte, & hew hem as smalle as þow myþth; caste hem on þe potte; take Safrounye & caste þer-to, with powder Gyngere, Cannelle, Galyngealle, Clowys, & loke þat þou hau 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, & Skenme it clene; þer-on wete þin dyssches, & serue forthe.

¹ boiled. ² Y-couched; laid. ³ Thine. ⁴ 3 li. 20 bk. ⁵ stick; see other Cookery, No. 174. ⁶ By, with. ⁷ leaf 21.
.Cxiij. Bruelle 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 Broke; take Percely, Isope, Waysshe hem, & hew hem smal, & putte on þe potte þer þe Fleysshe is; caste þer-to Clowys, quybibes, Maces, Datys y-tallyd, hol Safrouné; do it ouer þe fyre; take Canelle, Gyngere, tempere þin powajes with wyne; caste in-to þe potte Salt þer-to, hele¹ it, & whan it is y-now, serue it forth.

.Cxiiij. Teyle;—Take a chargeaunt Mylke of Almandys, an draw with wyne²; take Fygys & Roysony a gode poryson, to make it chargeaunt, waysshe hem clene, & caste hem on a morter, grundy hem as small as þou myȝt, temper hem vppe with þin³ Mylke, draw hem þorw a straynoure, also chargeauntly as þou myȝth; 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 straunoure, and caste þer-to, & lat it boyle tylle it be chargeaunt; sette it on þe fyre; take poudre Gyngere & Canelle, Galyngeale; temper with Vynegre, & caste þer-to Sugre, or hony; caste þer-to, sesyn it vppe with Salt, & serue forth.

.Cxv. Quyynade.—Take Quynces, & pare hem clene, caste hem on a potte, & caste þer-to water of Rosys; do it ouer þe fyre, & hele⁴ 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 Almandys, & 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-onś, & with a platerere ⁵stryke it of þe cloþe, & caste it on þe potte; gedyr vppe þey quynes, & caste to þe creme, & do it ouer þe fyre, & lat boyle; take a poryson of poudre of Clowys, of Gyngere, of Graynys of Perys, of Evry a porcyon; take Sugre y-now, with Salt, & a party of Safroun, & alle menge to-gederys; & when þou dressyst forth, plante it with foyle of Syluer.

.Cxvj. Blaunche de ferry.—Take Almandys, an draw þer-of an Chargeaunt Mylke; take Capony & sethe hem; & whan þey ben y-now, take hem vppe, & ley hem on a farey bord, & strype of þe Skyn, & draw out þe Brawn & hew hem smal; do hem on a Morter, & gryn dend hem smal; caste on a pott, & fare whyte Salt, & boyle hem; & whan þey bey boilerid, sette it out, & caste on whyte Wyne or Vynegre, & make it quayle⁶; take a clene cloþe and let it be tryid a-brode, & strype it wyl vnder-nethe alle þe whyle þat þer wol a Ris out þer-of; þan caste Blaunche powder þer-on, or poudre Gyngere

¹ Cover. ² MS. caste in to þe potte, struck through after wyne. ³ Thine. ⁴ Cover. ⁵ If. 21 bk. ⁶ Curdle.
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y-mellyd with Sugre; stryke 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, & Grynde in a morter; þan take an handfulle of Sawge, & do þer-to, Grynd wył to-gederys; take Eyroun, & sethe hem harde, nym þe sollks, Grynde hem with þe Sawge & with þe spycys, & temper it vppe with Venegre or eysel, or with Alegere; take þe whyte of þe Eyroun, & sethe hem, & mynce hem smal, & caste þer-to; when it is y-temperyd, take Brawn of hennys or Fyssches, & leyn on dysschys, & caste þin mete a-boue.

.Cxviii. Murreye.—Take Molbery, & wryng hem þorwe a cloþe; nym Vele, hew it, sethe it, Grynd it smal, & caste þer-to; nym gode Spycery, Sugre, & caste þer-to; take Wastylbrede y-gratyd, 1 and sollks of Eyroun, & lye it vppe þer-witþ, & caste gode pounder a-boue y-now, & þan serne 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 Crabys, & gode Samouw, & bray it smal, & tempere yt vppe with þe forsayd mylke; boyle it, an lye it with floure of Rys or Myndoun, an make it chargeaunt; when it ys y-boylid, do þer-to whyte Sugre, a gode quantyte of whyte Vernaunge 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; blauanchy Almaundys, & Grynd hem, & temper vppe with þe broth 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; & att þe dressoure, strawe þer-on pounder Gyngere y-mellyd with Almaundys.

.Cxxi. Rapeye.—Take Fygys & Roysony, & Grynd hem in a Mortere, & tempere hem vppe with Almaundye Mylke, & draw hem þorw a cloþe; þen take gode Spycys, & caste þer-to; take Perez, 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, Quybibs & Graynys, & caste a-boue.

.Cxxii. A rede Morreye.—Take Molbery, and wrygne 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 Wastylbrede & grate it, & sollks

1 leaf 22. 2 MS. Fysshe (? intentionally). 3 ? meaning. 4 ff. 22 bk.
of Eyroun, & lye it vppe þer-with, & caste gode pouder of Spycery þer-an a-boune; & þan seure 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 þer with þe flowre of Rys, & make it chargeaunt and lat it boyle, and do þer-in Roysonyes of coraunce, Safroun, Pepir, Sugre grete plente, pouder Gyngere, Canel, Galyngeale; poynete it with Vynegre, & a lytel whyte greece put þer-to;; colore it with Alkenade, & droppe it a-bowte, plante it with þe graynys of Pome-garnad, & þan seure it forth.

.Cxxiiiij. Chyryoun.—Take Chyrriys,¹ & pike out þe stonyes, waysshe hem elene 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, poynete it with Venegre; A-force it with stronge pouder of Canelle & of Galyngeale, & a-lye it with a grete porcyoun of ȝolkys of Eyroun; colore it with Safroun or Sauderys; & whan þou seruyste in, plante it with Chyrioun, & serve f[orth].

.Cxxv. Vyolette.—Take Flourys of Vyrolet, 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; colore it with þe same þat þe flowrys be on y-peyasid a-boue.

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

.Cxxvij. Prymerose.—Ryth as vyolette.

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-with; þan take þat whyte Wyne, & strayne it with-alle; þan loke þat it be nowt y-bounds to moche with þe Floure of Rys, þan if it a-boyle; þen caste þer-to Sauderys & Safroun, & loke it be marbylle;⁵ þan take Roysonyes of corauus, & caste þer-on, & Almaundys y-schredyd þer-on y-nowe; & mynce Datys Smale, & caste þer-on, & a lytel Hony to make it dowcet, or ellys Sugre; þenne caste þer-to Maces & Clowys, Pepir, Canelle, Gyngere, & òther spycery y-now; þen take Perys, & sethe hem a lytel; þen rekke hem on þe colys tyl þey ben tendyr; þan smale schrede hem rounde; & a lytel or þou serue it in, prow hem on þe potage, & so serue hem in almost flatte, not Fullyche.

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

¹ MS. Chyrijis. ² MS. Hawiorn. ³ leaf 23. ⁴ MS. y-peede. ⁵ i.e. variegated.
þorw a straynoure with Wyne; þen putte þer-to a lytil Hony; þen toste Brede, & Salte it; & so broune & reynyng 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, ij þou mayste; þen putte yt on a potte, caste þer-to Pouder Canelle & Gyngere & Saffroun; þen lat it boyle, & do it on a clope; & ij þou wolt, late hym ben in dyuers colourys, þat on whyte with-owe þe Spynes, & þat ofer ðelow with Spicyere.

.Cxxxiij. Sauke ¹ Sarsoun.—Take Almaundys, & blaunche 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 perxy schal ben Sugre; & ij it be noþ þikke y-nowe, a-lye it with Alkenade, & Floreche ² it a-bouyn with Pome-garned, & messe it; serue it forth.

.Cxxxijj. Rapeye.—Take Pykys or Tenchys, ofer freysshe Fysshys, & 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 Safroun: þan boyle it, & caste in hol Clowys & Quyhibes, & do þe Fysshys in a dysshe, & þan serue forth.

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

.Cxxxv. Applade Ryalle.—Take Applys, & seþe hem tylle þey ben tendyr, & þan lat hem kele; þen draw hem þorw a straynour; & on fleshe day caste þer-to gode fatte broþe of freysshe beef, an whyte grece, & Sugre, & Safroun, & gode pouder; & in a Fysshys day, take Almaunde mylke, & oyle of Olyff, & draw þer-vppe with-al a gode pouder, & serue forth. An for nede, draw it vppe with Wyne, & a lytil hony put þer-to for to make it þan doweet; & serue it forth.

.Cxxxvij. A potage of Roysons.—Take Raysonys, & do a-way þe kyrnelyss; & take a part of Applys, & do a-way þe corys, & þe pare, & þey bren in a mortere, & temper hem with Almande Mylke, & melle hem with flowre of Rys, þat it be clene chargeaunt, & straw vppe-on pouder of Galyngeale & of Gyngere, & serue it forth.

.Cxxxvij. Chykons in dropeye.—They schul ben fayre y-boyllid 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 ? peel.


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aney ben y-now, tempere vppe a gode Almaunde mylke of þe same, & with Wyne: a-lye it with Amyndon, oþer with dfloure of Rys: þen take fayre freyssh e grece, & putte Alkenade þer-to, & gader his coloure þer-of, & ley þe quarterys .v. or .vj. in a dysshe, as it wole come a-bowte, & Salt it atte þe dressoure, sprynge with a þeþer or .ij. here & þere a-bowte þe dysshe; & if þou lyst, put þer-on pounder of Gyngere, but noþt a-boue, but in þe potage, & þan serue forth.

.Cxxxviiij. Pumpe.s.—Take an sethe a gode gobet of Porke, & noþt to lene, as tendyr as þou may; þan take hem vppe & choppe hem as smal as þou may; þan take clowes & Maces, & choppe forth with-all, & Also choppe forth with Roysonyss of corauce; þan take hem & rolle hem as round as þou may, lyke to smale pelettys, a .ij. inches a-bowte, þan ley hem on a dysshe be hem selue; þan make a gode Almaunde mylke, & a-lye it with floure of Rys, & lat it boyle wyl, but loke þat it be clene rennyng; & at þe dressoure, ley .v. pompys in a dysshe, & pore þin potage þer-on. An þif þou wolt, sette on enery pompe a flos campy² flour, & a-boue straw on Sugre y-now, & Maces: & serue hem forth. And sum men make þe pellettys of vele or Beef, but porke ys beste & fayrest.

.Cxxxix. Caudel Ferry departhyd with a blamanger.—Take Fleyssse of Capoun, or of Porke, & hakke hem smal, & do it in a mortere an bray it wyl, & temper it vppe with capoun broþe þat it be wyl chargeaunt; þan nym mylke of Almaundys, take þolksys of eyroun, & Safroun, & melle hem to-gederys þat it be jelow, & do þer-to pounder Canelle, & styke þer-on Clowis, Maces, & Quybibis, & serue f[orth].

.Cxl. Egredounceye.—Take Porke or Beef, wheþer þe lykey, & leche it þinne þwert³; þen broyle it brouw a litel, & þen mynce it lyke Venyson; choppe it in sewe, þen caste it in ạ potte & do þer-to Freyshh brothe; take Erbis, Oynonys, Percey & Sawge, & oþer gode erbis, þen lye it vppe with Brede; take Pepir & Safroun, pounder Canel, Vynegre, or Eysel Wyne, Broþe an Salt, & let þet⁴ boyle to-gederys, tylle þey ben y-now, & þan serue it forth renny[n]g.

.Cxlj. Noteye.—Take a greit porcyoun of Haselle leuys, & grynd in a morter as smal as þou may, whyl þat þey ben þonge; take þan, & draw vppe a þrift Mylke of Almaundys y-blaunchyd, & temper it with Freyssh e brothe; wryng out clene þe Is of þe leuys; take Fleysshe of Porke or of Capoun, & grynd it smal, & temper it vppe with þe mylke, & caste it in a potte, & þe Is þer-to,

1 leaf 24.  2 ? field-flower.  3 MS. ywerte.  4 if. 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, & Vyngre a quantyte, & poudre Gyngere, & Safroun it wel, & Salt; take smal notys, & breke hem; take þe kyrnells, & make hem whyte, & frye hem vppe in grece; plante þer-with þin mete & serue 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 seleue Mylke, an draw it þorwe a straynoure, & so þer-with a-lye it tylle it be Chargeaunte, & stere it faste þat it crouste noþ; 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 Aneyes in comftime þer-on, & þanne serue forth.


.Cxliiiij. Schyconys with þe bruesse.—Take halfe a dosyn Chykonys, & putte hem in-to a potte; þen putte þer-to a gode gobet of freysshþe Beef, & lat hem boyle wyly; putte þer-to Perceely, Sawge leuys, Saueray, noþ to smal hakkyd; putte þer-to Safroun y-now; þen kytte þin Brewes, & skalde hem with þe same broþe; Salt it wyly; & but þou haue Beef, take Motouw, but fyrste Stuffe þin chekos in þis wyse: take & seþe hard Eyroun, & take þe yolkes & choppe hem smal, & choppe þer-to Clowys, Maces, Hole Pepir, & Stuffe þin chekonys with-al; Also put hole gobettys & marye with ymne; Also þen dresse hem as a pertryche, & fayre coloure hem, & ley vppe-on þis browes, & serue in with Bakoun.

.Cxlv. Blauache Perreye.—Take Pesyn, & waysshe hem clene, & þen take a gode quantyte of fynye 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 cloþe, & 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 boyligne, to pereye, saue þe whyte Pepyn is þer-in, & þat is a gode syþþ; þen Salt hem, & serue hem forth.

¹ leaf 25. ² Hulls, shucks.
.Cxlvj. Ryth so Caboges
1 Ben seruyd, saue men sayn it is gode Also to ley hem in a bagge ouernyth in rennyng streme of water, & a-morwe sette vppe watere, & when þe water is skaldyng hot, þrow hem þer-on, & hoole hem in þere wyse be-forsayd, & serue forth.

2.Cxlvij. Brwes in lentyn.—Take Water & let boyle, and draw a lyer þer-to of Brede, of þe cromys, with wyne y-now; lete alle ben wyne almost; þen put þer-to hony a gode quantyte, þat it may ben dowcet, þan putte pouder Pepir þer-to, Clowys, Maces, and Sauderys, & Salt, & skalde þin3 brewes tender, & serue ff[orth].

.Cxlviii. Whyte Pesyn in graneý.—Take Whyte Pesyn, & hoole hem in þe maner as men don Caboges, or blauche perry; þan sethe hem with Almaunde mylke vppe, putte þer-to Sugre y-now, & fryid Oyonys & Oyle, & serue ff[orth].

.Cxl. A Potage.—Take an sethe a fewe eyrow in red Wyne; þan take & draw hem þorw a straynoure with a gode mylke of Almaundys; þen caste þer-to Roysonyys of Coraunce, Dates y-taylid, grete Roysonyys, Pynes, pouder Pepir, Sawndrys, Clowys, Maces, Hony y-now, a lytil doucet, & Salt; þan bynde hym vppe flat with a lytyl floure of Rys, & let hem ben Red with Sauderys, & serue hym in flatte; & þif þou wolt, in fleyssh tyme caste vele y-choppid þer-on, not to smale.

.Cl. Cavdel out of lente.—Take & make a gode mylke of Almaundys y-draw vppe with wyne of Red, whyte is beterre; þif it schal be whyte, þan strayne þolkys of Eyroun þer-to a fewe. Put4 þer-to Sugre & Salt, but Sugre y-now; þen when it begynneth to boyle, sette it out, & almost flatte; serue it then forth, & euer kepe it as whyte as þou may; & at þe dressoure dropppe Alkendale þer-on, & serue forth; & þif þou wylte haue hym chargeaunt, bynd hym vppe with fflour [of] Rys, oþer with whetyn flloure, it is no fors. And þif þou wolt, coloure hym with Safroon, & straw on pouder y-now, & Sugre y-now, & serue ff[orth].

.Clj. Creme Bastarde.—Take þe whyte of Eyroun a grete hepe, & putte it on a panne ful of Mylke, & let yt boyle; 5þen sesyn it so with Salt an hymne a lytel, þen lat hit kele, & draw it þorw a straynoure, an take hayre Cowe mylke an draw yt with-all, & seson it with þe Sugre, & loke þat it be poynant & doucet: & serue it forth for a potage, or for a gode Bakyn mete, wheder þat þou wolt.

.Clij. Capoun in Salome.—Take a Capoun & skalde hym, Roste hym, þen

1 i.e. Cabbages in just the same way. 2 f. 25 bk. 3 Thine. 4 MS. but. 5 f. 26.
take þikke Almaunde mylke, temper it wyth wyne Whyte oþer Red, take a lytyl Sauderys & a lytyl Safroun, & make it a marbyl coloure, & so atte þe dressoure þrow on hym in ye kychoyn, & þrow þe Mylke a-bone, & þat is most commelyche, & serve forth.

Clij. Pompys.—Take Beef, Porke, or Vele, on of hem, & raw, alle to-choppe it atte þe dressoure, þan grynþ hem in a morter as smal as þou may, þan caste þer-to Raw yolkys of Eyroun, wyn, an a lytyl whyte [sugre]: caste also þer-to poudur Pepyrr, & Macys, Clowes, Quyribys, poudur Canele, Synamoun, & Salt, & a lytyl Safroun; þen take & make smale Pelettys round y-now, & loke þat þou hane a fayre potte of Freysshe broþe of bef or of Capoun, & euer þrow hem þer-on & lete hem sethe tyl þat þey ben y-now; þen take & draw vppe a þryftþ mylke of Almaundys, with cold freysshe broþe of Bef, Vele, Moton, oþer Capoun, & a-lye it with floure of Rys & with Spycere; & atte þe dressoure ley þes pelettys .v. or .vj. in a dysshe, & þen pore þin sewe aneward,¹ & serve in, or ellys make a gode þryftþ Syrripppe & ley þin² pelettys atte þe dressoure þer-on, & þat is gode seruyse.³

¹ 'Lecche Vyaundez.'

I. Brawn in comfyte.—Take Freyssche Brawn & sethe yt y-now, & pare it & grynede it in a mortere, & temper it with Almand mylke, & draw⁵ it þorw a straynoure in-to a potte, & caste þer-to Sugre y-now, & powder of Clowys, & let boyle; þen take floure of Canele, & poudur 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 myȝht take þe Rybbys of þe bore al bare, & chete⁶ hem enlongys þorw þe lechys, an so serue forth a leche or to in euery dysshe.

ij. Blaunche Brawn.—Take Freysshe Braun, & mynce hem smal, & take gode þikke mylke of Almaundys y-blaunche, & putte alle in-to a potte, & Sugre, & lat boyle alle to-gederys tyl it be ryȝt styffe; þen caste it vppe, & caste it in a fayre cold basyn, & lette it stonde þer-in tyl it be cold; & þen leche .ij. or .iij. in a dysshe, & serue forth.

ijj. Pynade.—Take Hony & gode poudur Gyngere, & Galyngeale, & Canele, Poudur pepir, & graynys of parys, & boyle y-fere; þan take kyrnelys of Pynotys & caste þer-to; & take chyconys y-soþe, & hew hem in grece, &

¹ on it. ² Thine. ³ four blank pages follow.
⁴ lh. 27 bk. ⁵ MS. dray. ⁶ Set, see Douce MS. No. 48.
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caste þer-to, & lat seþe y-fere; & þen lat droppre þer-of on a knyf; & þif it cleuyth & wexyth hard, it ys y-now; & þen putte it on a chargere tyl it be cold, & mace¹ lechys, & serue with oþer metys; & þif þou wolt make it in spycery, þen putte non chykonys þer-to.

.iiij. Gyngerbrede.—Take a quart of hony, & sethe it, & skeme it clene; take Safroun, pounder Pepir, & prow 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 þif þou wolt haue it Red, colour it with Saundrys y-now.

.v. Leche lumbarde.—Take Datys, an do a-way þe stony, & sethe in swete Wyne; take hem vppe, an grynd hem in a mortere; draw vppe þorw a straynoure 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; & þif it be noþ styf y-nowe, take hard þolkys of Eyroun & kreme⁴ þer-on, or ellys grated brede, & make it þicke y-now; þen take clareye, & caste þer-on in maner of a Syryppe, when þou shalt serue it forth.

.vij. Auter maner leche lumbarde.—Take fayre Hony, and clarifi yt on þe fyre tylle it wexe hard; þen take hard þolkys of Eyroun, & kryme⁴ a gode quantyte 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 wolde ben lechyd; þan leche it; þen take wyne & pounder Gyngere, Canelle, & a lylt claryfied hony, & late renne þorw a straynour, & caste þis Syryp 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, & mynçe Percely bladys, & caste þer-to, & let boyle alle y-fere; & dresse vppe-on a cloþe, & kerue þer-of smal lechys, & do hem in a dysshë; þen take almaunde mylke & flowre of Rys, & Sugre an Safroun, & boyle it alle y-fere; þen caste þin⁵ sewe on þin⁶ lechys, & serue forth alle hote.

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

¹ A. make. ² stiff. ³ lf. 28. ⁴ Crimme; crumble. ⁵ Thine. ⁶ lf. 28 bk.
all these to-gederys, & boyle it, & gadre þe croddes to hepe with-al; þen take yppe þe croddys to hepe with Ale, & presse hem on a clofe; þen kereue þer-of lechys, & Roste it on a gredyre, & straye Sugre y-now alle a-bowte; & Þif þou wolt make þat on syde Rede, an þat oþer yelow, Take Pannes, & make as I haue sayd, & colour þat on panne with Saunderys, an þat other with Saffroune, an ley on a clofe to-gederys, þe Rede fyreste on þe clofe, an [lat] þe yelow be abouyn þe Rede, & presse hem to-gederys, & þat on syde wol ben rede, & þat oþer yelow. An Þif þow wolt haue it Motley, take þre pottys, & make letlardys in eche, & colour þat on with Saunderys, & þat oþer wyth Saffroune, & þe prydde on a-nother degre, so þat þey ben dyuerse; an when þey boyle, caste al to-gederys in-to on, an stере hem a-bowte with þin hond, & þan presse hem, and he wol be Motley when he ys lechyd.

.ix. Mange Moleynne.—Take Almaundys, an blaunche hem, an draw þorw a stratynoure a þicke mylke in-to an potte; þen take brawn of a Capoun, an hew it smalle, an do it in a potte, an lye it with Floure of Rys; an do þer-to whyte grece, & sethe alle to-gederys; an when it is y-sothe, take yppe of þe fyre, & do þer-in Sugre y-now; þen take blauncheþd Almaundys, & frye hem, & ley .iij. lechys on a dysshe, & on euer leche prycke .iij. Almaundys; an þan serue it forth.

.x. Vyaund de leche.—Take whyte Wyne a god quantite, 1an putte it on a potte; þen putte þer-to raw jolkys of eyroun y-tryid, & pouder of clowys, & pouder canel y-now, an Saffroun y-now; þan lat it boyle tyl it be ryth chargeante, an þen sette it donn; & take an settou er on a panne of cowe milke, & þow Saunderys y-nowe þer-on; þen make a styf poshote² of Ale; þen take þe croddys, an lat it honge on a pyn in a clofe, an lat it cleue euer þereue-owt;³ þen take þe cawdel forsyad, & melle hem to-gederys in a clofe, 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. Vyaund leche.—Take cowe Mylke, & set it ouer þe fyre, & þow þer-on Saunderys, & make a styf poshotte of Ale; þan hang þe croddys þer-of in a pynne, in a fayre clofe, and lat it ouer-renne; þan take it & put hony þer-to, & melle it y-fere; þen feche þe croddys of þe deye,⁴ & melle hem to-gederys, & lay it on a chesefatte or it be torne, .iij. fold or iiiij. fold, in lynen clofe, & salt it, & leche it; & þan serue it forth.

.xij. Vyaund leche.—Take Eyroun, þe whyte & þe yolke, 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; ſan put al in a panne, & lat boyle; & with ale make it to a poshotte; ſan hange ſe croddys in a pynne, & let it ouer-renne; melle ſe croddys with hony; ſan take ſe bladys of Barlyche, or of Percely, & stampe hem, & wrynge ſow a cloſe; & so alle ſe grene, melle it a-mong ſe croddys; ſenne take ſe cruddys ſat comen fro ſe deye, melle hem to-gederys, presse hem, & serue hem forth; an ſe coloure wyl ben ſan Motley.

.xiiij. Vyaund leche.—Take a gode quantyte of Brawn, an Hony, & a lytil brede, & let sethe to-gederys pouder Pepir, Clowys, 1 Maces, an Saſroun, & draw it ſowre a straynoure, & chafe it a lilte, & caste it in fayre dyſshis, an let it kele, & ſan serue f[orth].

.xiiiij. Vyaunde leche.—Take Hony a gode quantite; ſan take pouder Pepir, & Saſroun, & Canel, & caste per-to; & ſan caste it on a dyſshe, & let it kele, & serue forth.

.xv. Storioun 2 leche.—Take an howe 3 of vele, & let boyle, butte fyſt late hym ben stepid .ij. or .iij. owrys in clene Water to soke out ſe blode, & whan it is tender y-sothe, take hym vppe as fast as ſou may; ſan take harde ſolkys of Eyroun redy sothe, & caste also per-to, & pouder Pepir y-now, & also choppe a-mong ſe yynes 4 of ſe fete clene y-pikyd, & a lytil Salt, nowt to moche, & presse hem on a clowte tyl a-morwe 5; ſan leche it, & lay hem in dyſshis, an pore per-[on] a quantyte of Venegre, & Pepir, & Percely, & Oyonys smal mencyd, & serue forth.

.xv. Chare de wardoun leche.—Take Perys, & ſefe ham, & Pike ham & stampe ham, & draw hem ſow a straynoure, & lye it with Bastard; ſan caste hem in-to a potte, & Saſroun with-al, and boyle with Maces, Clowes, pouder Canel, Quibibes, & 6 a lilte pouder Pepir, & Rolle hem vppe with Brede, ſe cromes with-in ſin hondyd, & serue forth.

.xvij. [Vyaund leche].—Take califes fete an hepe, & lat stepe in cold watere; ſen boyle hem smal; ſan take ſe brope & gode Milke of Almaundys, & choppe ſe Syneys 7 in-to ſe same milk rythte smal; ſan boyle it ouer ſe fyre, & colore it with Sauderys, & put Sugre y-now in-to ſe potte; & ſif ſou wolt haue hym of .ij. colour, ſan take an colore but half with Sauderys, & caste ſet ſopes half in a dyſshe, & lat it kele; & whan it is cold, ſen ſat is y-colouryd with Sauderys, het it, & euene 8 melle it hote; caste hem a-bouyn ſe ſoper, & lat kele, an ſan serue forth. Than take Sugre, a quantyte 9 of swete Wyne, & Blannehe pouder ſe-ſon, & make Sawce ſe-ſof; & And so colde, ley it in ſe dyſshis, be-helyd, & serue f[orth].

1 If. 29 bk.  2 Sturgeon.  3 Hock.  4 Sinews.  5 To-morrow.
6 MS. & an.  7 Sinews.  8 Euenly.  9 If. 30.  10 Covered.
.xviiij. Vyaund leche.—Take a Tenche, an steue hym in a potte with Wyne; when he is y-now, pyke owt þe bonys, take an stampe hem in a mortar; 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-straynid; caste þer-to Maces, Clowes, pouder Pepir, & Pouder Canelle; þan caste Safron þer-to; þen caste him in a dysshe, & lat hem kele; þen put Vynegre, pouder Gyngere, Canel y-now in ye botmond1 þer-of, vnneþe y-helyd.2

.xix. Pome dorres.—Take Fyllettys of Raw porke, & grynd hem wyl; do Salt [and] pouder Pepir þer-to; þan take þe Whyte of þe 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, percely or zolkys 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 spedit; & when þey ben so boylid, þen þey must ben sette an kelid, & þan Spete hem, & dore hem with zolkys of Eyroun y-mengyd with þe Ius of haselle leuys.

.xx. Yrchouns.—Take Piggis mawys, & skalde hem wel; take groundyn Porke, & knede it with Spicerye, with pouder Gyngere, & Salt & Sugre; do it on þe mawe, but fille it nowt to fulle; þen sewe hem with a fayre þrode, & 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 деж; ley hem þen to þe fyre; when þey ben rostit, dore hem sum wyth 5 Whete Flowre, & mylke of Almaundys, sum grene, sum blake with Blode, & lat hem nowt browne to moche, & s[erue] f[orth].

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

.xxij. 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

.xxij. Pome-Garnez.—Take lene Raw Porke, & lene raw Flesshe of hennys, & raw eyroun, & rent þe flesshe 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 *take* fan *grynd* If. *

nym & do fan f

hem Application, & do hem paste, do wombe Eyroun, whyte ransched; fleysshe whan gederys, wA-al, a chepis & / grete Spicerye, in Alisaunder e morter, morter, xvj. xxiij. serue on broche s^ruyce.

Salt, COOKERY to-gederys, loke & do forth. 31.

Einsed. Salt, a

Guts. gyngera, to-er-on & e morter, spicery, take ouer, & do waffres. Canneuas, e

Sugre, & grynd be-twene. 7

It

Canneuas, e

Cauderoun, f

bature, as fan baste &e &b

Crumbed. farsure, & take a pese of fayre Canneuas, & doble it as moche as *ou may cenyr* ye moupe with-al, & bynd it fast a-bowte pe berde, & caste hym to sefpe with *pin* grete Fleysshe, in lede ojer in Cauderoun, for it be wyl sojin; take *ten vppe* pin Pecher, & breke it, an saf *pin* farsure; & haue a fayre broche, & broche it porw, & lay it to *pe* fyre; & *pan* haue a gode Bature of Spicerye, Safroun, Galyngale, Canel, & *per-of* y-now, & flowre, & grynd smal in a morter, & temper it vp with raw Eyroun, & do *per-to* Sugre of Alisaunder y-now; & euer as it drysit, baste it with bature, & sette forth in servuye.

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 ouerhwart; take a Pigge, & skald hym, & draw hym in þe same maner, & Smyte hem also in þe waste; take a nedyl & a þrede, & sewe þe fore partye of the 1 Capoun 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 spathe, & Roste hym: & whan he is y-now, dore hem with þolkys of Eyroun, & pounder Gyngere & Safroun, þenne wyth þe 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 þorw a straynoure, & nym that leuyth,2 & presse it: & whan it is cold, larde it, & schere on schevres,3 & Roste it on a Gredelle, & serue f[orth].

.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 Percey, & Oynonyes smal y-scredde, & þolkys of Eyroun soþe hard, & Marow or swette, & hew alle þes to-geder smal; þan caste þer-on poudere of Gyngere & Saffroun, & tollé 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, & pounder Pepir þer-on y-now, & Gyngere, & Canelle, & a fewe þolkys of hard Eyroun y-kremyd þer-on; & serue forth.

.xxxij. To make Stekys of venson or bef.—Take Venyson or Bef, & leche & gredyl it vp broun; þen take Vynegre & a litel verious, & a lytil Wyne, & putte pounder perpir þer-on y-now, & pounder Gyngere; & atte þe dressoure straw on pounder Canelle y-now, þat þeステクYS 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 6with raw þolkys of Eyroun; þan late hem boyle to-gederys a whyle; þen put pounder Pepir, & þrow it þer-on; loke þat it be bytyng of Pepir. Take Clowys, macys, Safroun, & caste þer-to; & atte þe dressoure þorw on þin Sirip on þi pestelle, & kreme hard þolkys of Eyroun þer-to, & serue forht.

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

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

.xxxiiij. Poddying of Capoun nekke.—Take Percely, gysour, & þe leuer of þe herte, & perboyle in fayre water; þan choppe hem smal, & put raw þolkys of Eyroun .ij. or .iij. þer-to, & choppe for-with. Take Maces & Clowes, & put þer-to, & Safroun, & a lytil pouder Pepir, & Salt; & fille hym vppe & sew hym, & lay him a-long on þe capon Bakke, & prycke hym þer-on, & roste hym, & serue 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 þolkys of Eyroun, & choppe for-with; caste þer-to Poudre Pepir, Gyngere, Canel, Safroun, & Salt, & grapis in tyme of þere, & clowys y-nowe; & for defawte of grapis, Oynons, fyrst wil y-boy lid, & afterward alle to-choppyd, & so stuffe hym & roste hym, & serue hym forth. And ðif 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.

.xxxvij. Pokerounge.—Take Hony, & caste it in a potte tyl it wexe chargeaunt y-now; take & skeme it elene. Take Gyngere, Canel, & Galyn-gale, & caste þer-to; take whyte Brede, & kyttet to trenchours,² & toste ham; take þin paste whyle it is hot, & sprede it vppe-øn þin trenchourys with a spone, & plante it with Pynes, & serue f[orth].

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

.xxxviiij. 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 þolkys of Eyroun as an kede, & þan serue forth.

.xxxix. Eyroun in lentyn.—Take Eyroun, & blow owt þat ys with-ynne atte oþer ende; þan wayssshe 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; þan 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 pouder Canelle;

¹ MS. a namely. ² two trenchers, big slices. ³ l. 32 bk.
pan take & do of the whyte in the nefer endo of the schulle, & in the myddel of the yolk, & fylle it vppe with the whyte; but noxt to fulle, for goynge ouer; pan sette it in the fyre & roste it, & serve it forth.

.xl. Pudding of purpaysse.—Take the Blode of hym, & the greece of hym self, & Ote-mele, & Salt, & Pepir, & Gyngere, & melle these to-gederys wel, & pan putte his in the Gutte of the purpays, & pan lat it sethe esyli, & not hard, a good whylys; & pan take hym vppe, & broyle hym a lytil, & pan serve it forth.

.xli. Raynollez.—Nym sode Porke & chese, & sethe y-fere, & caste pier-to gode poudre Pepir, Canelle, Gyngere, Clowes, Mac[e]; an close pin comade in dow, & frye it in freysshe greece ryxt wel; an panne serve it forth.

.xliij. Froyse in lentynne.—Take Fyngis & Roysonyss, & gynde hem in a mortere, & draw vppe with kreme of Almaundys; pan take Rys porw a clope; pan take the Luce, an the Perche, & the Schrympe, & sethe hem, & do a-way the bonys, & the hedys, & gynde hem in an Mortere, & draw hym vppe with the creme of the Almaundys; pan take Rys, & do hem on a potte ouer the fyre, Whan they ben elene, with a lytil Watere, late hem sethe til they ben drye, & pat they schorge; pan take & hew on a borde, & do per-to; pan take Sugre, & Safrouw a goode quantyte, & gode poudre, & caste per-to, & boyle it y-fere, & frye it in oyle, & make per-of a Froyse, & serve it forth.

.xliij. Payn pur-dew.—Take fryre jolkys of Eyroun, & trye hem fro the whyte, & draw hem porw a straynoure, & take Salt and caste per-to; pan take fryre brede, & kytte it as trounde rounde; pan take fryre Botere pat is claryfiyd, or ellys fryre Freysshe greece, & putte it on a potte, & make it hote; pan take & wete wyl þin trounde; in the jolkys, & putte hem in þe panne, an so frye hem vppe; but ware of cleuyn to the panne; & whan it is fryid, ley hem on a dysshe, & ley Sugre y-nowe þer-on, & þanne serve it forht.

.xliijj. Meselade.—Take Eyroun, þe jolkys an þe whyte to-gedere, & draw hem þorw a straynoure; & þan take a litil Botere, & caste in a fayre faying 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 pese; of Brede, þe mountance of a mosselle of Brede, vppe-on þe Eyroun, & turne þan [thy] brede downward in þe panne; þanne take it of þe panne, & caste fayre whyte

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

.xlv. Brawune frye;—Take Brawune, & kyttie 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, Saferoun, & 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 dysscche, & caste Sugre þer-on, & þan serue forth.

.xlvj. Longe Fretoure.—Take Milke, an make fayre croaddes 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 flour, & cast þer-to, a gode quantyte, & draw it þorw a straynoure in-to a fayre vesselle; þan take a panne with fayre greece, & hette it on þe fyre, but lat it nowt boyle, & þan ley þin creme a-brode; þan take a knyff, & kyttie a quantyte þer-of fro þe borde in-to þe panne, & eftþe-a-noþer, & let it frye; & whan it is brownne, take it vppe in-to a fayre dysscche, 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 poounder 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.

.xlviii. Ryschewys in lente.—Take Fygys & sethe hem uppe in Ale; þan take whan þey ben tendyr, & bray hem smal on a Mortere; ¹þan 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 pan lat hem frye to-gederys a litel whyle; pan take hem vp, an serue forth alle to-broke to-gederys on a fayre dyssche.

.1. Hagas de Almaynne.—Take Fayre Eyroun, þe jolkys & þe Wowte, & draw hem þorw a straynoer; pan take Fayre Perceley, & parboyle it in a potte with boyling broþe; pan take þe jolkys of Eyroun hard y-sothe, & hew þe jolkys & þe Perceley smal to-gederys; þan take Sugre, punder Gyngere, Salt, & caste þer-to; þen take merow, & putte it on a straynourys ende, & lat hange in-to a boyling potte; & parboyle it, & take it vppe, & let it kele, & þan kytte it in smal pecys; þan take þe drawyn Eyroun, & put hem in a panne al a-brode, & vnneþe ony greece in þe panne, & coweche ye þolkys & þe Perceley þer-on in þe panne, & þan coweche 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 one; let lye a litel whyle; þan take it vp & serue f[orth].

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

.lijj. Ryschewys of Marow.—Take fayre Flowre & raw þolkys of Eyroun, & Sugre, & Salt, & punder of Gyngere, & Safroun, & make fayre cakes; & þan take marow, Sugre, & punder of Gyngere, & ley it on þin cake, & fold hem to-gederys, & kytte hem in þe maner of Rysschewes, & frye hem in freysse greece, & þanne serue forth.

.lliij. Lesynges de chare.—Take fayre Buttyes of Porke; hewe hem, & grynd hem, & caste þer-to Raw þolkys of Eyroun, & þen putte it in-to a fayre Vesselle; & take Roysons of coranns, & dates myneyd, & punder 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 þolkys of Eyroun, Sugre, & Salt, & close þe sydys of þe lesyng; þer-with, & þan frye hem in fayre greece, & serue forth.

.lliijj. Fretoure.—Take whete floure, Ale þest, Safroun, & Salt, & bete

1 leaf 34 bk.
alle to-gederys as þikke as þou schuldyst make ðeþer bature in fleysseche
tyme; & þan take ðayre Applys, & kut hem in ma'ner of Fretourys, & wete
hem in þe bature vp on downne, & frye hem in ðayre Oyle, & caste hem
in a dysssehe; & caste Sugre þer-on, & serue forth.

.iv. Chawetys Fryidd.——Take & make ðayre past of flowre & water,
Sugre, & Safroun, & Salt; & þan make ðayre round cofyns þer-of; & þen
fylle þin cofyns with þin stuf, & keuere þin cofyns with þe same past,
& frye hem in gode Oyle, & serue f[orth].

.iv. Tansye.——Take ðayre Tansye, & grynd in a morter; þanne take
Eyroun, þe þolkys & þe whyte, & stray[ne] hem þorw a straynoure; &
strayne also þe Ius of þe Tansye, & melle to-gederes; & take ðayre Freysche
grece, & put þer-on ouer þe ðyre, tylle it melte; þan caste þe stuf þer-on, &
gadere to-gedere with a Sawcere or a dysshe, as þou wolt it, lasse ðeþer more,
& turne it in þe panne; & þan serue it forth.

.iv. Froyse out of Lentyn.——Take Eyroun & draw þe þolkys & þe whyte
þorw a straynoure; þan take ðayre Bef or vele, & sethe it tyl it be y-now;
þan hew cold ðeþer hote, & melle to-gederys þe eggys, þe Bef, or vele, &
caste ðer-to Safroun, & Salt, & pouder of Pepir, & melle it to-gederys; þan
take a ðayre Frying-panne, & sette it ouer þe ðyre, & caste ðer-on ðayre
freysshe grece, & make it hot, & caste þe stuf þer-on, & stere it wel in
þe panne tyl it come to-gederys wel; cast on þe panne a dysshe & presse
it to-gederys, & turne it onys, & þanne serue it forth.

.iv. Ryschewys close & Fryez.——Take Fygys, & grynd hem smal in a
mortere with a lytlyl Oyle, & grynd with hym clowys & Maces; & þan take
it vppe in-to a vesselle, & cast ðer-to Pynez, Saundrys, & Roysonyys of
Corannce, & moneyd Datys, Poudre Pepir, Canel, Salt, Safroun; 2þan take
fyne past of flowre an water, Sugre, Safroun, & Salt, & make ðayre cakys
þer-of; þan rolle þin stuf in þin hond, & couche it in þe cakys, & kyt
it, & folde hym as Ruschewys, & frye hem vppe in Oyle; and serue forth hote.

.lxiv. 3 Nese Bekys.——Take Fygys & grynd hem wel; þan take F[re]þyssehe
4 Samoun & goode Freyssehe Elys wyl y-sothe, & pyke owt þe bonys, &
grynd þe Fysshe with þe Fygis, & do þer-to pouder Gyngere, Canelle; &
take ðayre past [of] 5 Flowre, & make ðayre 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; & if þou wolt haue hym

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

.lx. Myle; in Rapeye.—Take Fygys & wasche hem clene, and Boyle hem in wyne, & Grynd hem smal, & draw hem vppe with þe Wyne þat þey were sothyn in; þan take flowre of Rys, & Wyne, & draw þorw a straynoure, & do þer-to poulder Gynger, Canelle, Mace[,] Quybbe[,] & þen take Freyssche Samoun, oþe[r] Pike or gode Freyssche Codlyng; seþe it wyl, & pike owt þe bonys; þan take perys y-coryd, & Grynde hem ryþth smal & wyl with þe Fysseche; þan take hard þolkys of Eyroun soþin, & Grynd it wytþ-al, & do it in-to þin veselle, & take with Sugre & pounder 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, & serve forth.

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

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

.lxiiijj. Towres.—Take & make a gode þikke bature of þolkys of Eyroun, & marow y-now þer-on, pounder pepir, Mace[,] clowes, Safroun, Sugre, & Salt; & þif þou wolt, a litel soþe Porke or vele y-choppid; þer-to take þen þe whyte of Eyroun, & strayn þem in-to a bolle; þan putte a lytil Saffroun & Salt to þe whyte, & sette a panne with grece ouer þe fyre, & 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, & serve hem forth for Soperys in Somere. 5

1 Farcere; 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 DYUERSE BAKE METIS.

.I. Tartes de charë.—Take Freyssche Porke, & hew it, & grynë 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, Roysonys of Coraunce, & frye hem in freysshe grece, & caste þer-to poudre Pepir, & Gyngere, Canellë, Sugre, Safroun, & Salt, & caste þer-to, & do it on a cofynne, & plante þin cofynne a-boue with Pyne, & kyt Datys, & gret Roysonys, & smal byrdys, or ellys hard jolkys of Eyroun; & if þou take byrdys, frye hem on a lytel grece or þow putte hem on þin cofynne, & endore with þolkys of Eyroun, & Safroun, & lat bake til it be y-now, & serue forth.

.iij. A-noþer manere.—Take Fygsys, Roysonys, & 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.

.iiij. A-noþer manere.—Tak fayre porke y-broïld, & grynë it smal with þolkys of Eyroun; þan take Pepir, Gyngere, & grynë it smal, & melle it with-æl, & a lytel hony, & floryschë þin cofyns with-yynne & with-owte, & hele hem with þin ledys,2 & late hem bake, & serue forth.

.iiiij. Daryoles.—Take wyne & Fr[e]ssche broþe, Clowes, Maces, & Marow, & poudre of Gyngere, & Safroun, & let al boyle to-gedyerlys, & put þer-to creme, (& if it be clowtys, draw it þorw a straynoure,) & þolkys of Eyroun, & melle hem to-gedyerlys, & pore þe licoure þat þe Marow was sopyn yn þer-to; þan make fayre cofyns of fayre past, & put þe Marow þer-yyn, & mynec datys, & strawberys in tyme of þere, & put þe cofyns 3in þe ovyn, & 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 kele; þan take Eyroun & chese, & grynë y-fere, & do þer-to; take poudre Sugre & caste þer-to, & put in þin cofyns, & noþ y-helyd, & bake, & serue f[orth].

.vj. Tarts of Fyssche.—Take Fygsys, & Roysoynys, & pike an sethe in Wyne; þan take Costardys, Perys, & pare hem clene, & pike out þe core, & putte hem in a morter with þe frute; þen tak Codlyng or haddok, oþer Elys, & seþþe hem & pike owt þe bonys, & grynë alle y-fere, & do þer-to a lytel wyne, & melle to-gedyerlys: an do þer-to Canelle, Clowys, Mace, Quybibës,

1 if. 37 bk. 2 Lids. 3 leaf 38.
pouder Gyngere, & of Galyngale, & pepir, & Roysonys of coraunce, and coloure it with Safroun. When ſeou makyst ſin cofyns, ſe ſe take gode fat Ele, & culpe hym, & take ſowe ſe stony of Datys, & farce hem; & blauunch Almaundys, & caste ſer-to; but fyrste frye hem in Oyle, & couche al ſis a-mong, & bete ſin cofyns with ſe ledys, & bake, & serue forth.

.viij. Chawettys.—Take buttys of Vele, & myncé hem smal, or Porke, & put on a potte; take Wyne, & caste ſer-to pouder of Gyngere, Pepir, & Safroun, & Salt, & a lytel verſoun,¹ & do hem in a cofyn with ſolkys of Eyroun, & kutte Datys & Roysonys of Coraunce, Clowys, Mace, & ſen ceuere ſin cofyn, & lat it bake tyl it be y-now.

.viiij. Chawettys.—Take Porke y-sode, & mencyd Datys, and grynd hem smal to-gederys; take ſolkys of Eyroun, & putte ſer-to a gode hepe, & grene chese putte ſer-to; & ſe launched when ſe smal y-now, take Gyngere, Canelle, & melle wyl ſi come made ſer-with, & put in ſin cofyns; ſe ſe take ſolkys of Eyroun ²hard y-sothe, an kerue hem in two, & ley a-boue, & bake hem; & ſo noſt y-closyd, serue forth.

.ix. Malmenye Furne;—Take gode Milke of Almaundys, & flowre of Rys, & gode Wyne crete, or ſe brawn of a Capoune, ſer of Fesaunte, & Sugre, & pouder Gyngere, & Galyngale, & of Canelle, & boyle y-fer; & make it chargeaunt, & coloure it with Alkenade, ſer with Saunderys; & ſiſ be Red, a-lye it with ſolkys of Eyroun; & make smal cofyns of dow, & coloure hem with-owte, & bake on an oyn, & coloure with-yne & wyth-oute; ſen haue Hony y-boylid hote, & take a dyssche, & wete ſin dyssche in ſe hony, & with ſe wete dyssche ley ſe malmenye & ſe cofyns; & ſe wann ſe y ben bake, & ſou dresseſt yn, caste a-boue blaunche pouder, Quybibe, mace, Gelofre; & ſanne serue it forth.

.x. Rapeye.—Take Dow, & make ſer-of a brode ſin cake; ſe ſe take Fygys & Roysonys smal y-grounde, & ſerſt y-sode, An a pece of Milwelle or lenge y-braid with-al; & ſe pouder of Pepir, Galyngale, Clowes, & mence to-gedere, & ley ſin comede on ſe cake in ſe maner of a benecodde, y-rolyd with ſin hond; ſe ſe over-caste thy cake over ſi comade, as it wol by-clippe hit; & with a sawcerre brerde go round as ſe comade lyth, & kutte hem, & ſo ſe ſe is kut & close with-al, & bake or frye it, & ſanne serue it forth.

.xj. Tartes of Frute in lente.—Take Fygys & sethe hem wyl tyl ſe ſe y ben neyssche; ſe ſe bray hem in a morter, & a pece of Milwel ſer-with; take ham vppe & caste roysonys of coraunce ſer-to; ſe ſe take Almaundys & Dates ³

¹ verjuice. ² If. 38 bk. ³ & Dates’ interlined by a later hand.
y-schred per-to; þan take pouder of Pepir & meng with-al; þen putte it on þin cofynne, & Safroun þin cofyn a-boue, & opyn hem a-bowte þe myddel; & ouer-cast þe openyng vppon þe lede,¹ & bake hym a lytel, & serve i[orth].

².xij. Vn Vyaunde Furne; san; noun de chare.—Take stronge Dow, & make a cake sumdele þicke, & make it tow; þan take larde of Venysoun, or a bere, or of a Bere, & kerve hem þinne as Fylettes 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, & chase, yf þou it hast; & þat it be makkyd at .iiij. tymes. Þyrst make þus þin þelow Farsure: nym Safroun, Gyngere, Canel, Galyngeale; take then almaundys & floure of Rys, and a party of Fleyshe, & caste ther-to in a mortere, & grynd ryth smal, & temper it with Eyroun. þus make þin þelow Farsure: nym Safroun, Gyngere, Canel, Galyngeale, Brede, & a partye of þin Fleysche, & grynd it smal in þe mortere, & temper it vppe with Eyroun. The þryd maner schal ben blake: nym Gyngere, Canelle, Galyngeale, Brede, Eyroun, & Old chese; nym þan Perceley, & grynd it smal in a mortere, & wryng it & do it vppe; & do it to þin Fleyssche, & þer-witþ coloure þin fayre partye of Fleyssche, & ley a party of þin Fleyssche on .iiij. quarterys, but þat þe brede be as þin cake; take þen & ley þer-vppe-on þin Fleyssche, & lay þer-vppe-on a grece; a-boue þin grece ley þi cyve, þym þin þridde cours of þin Flessche, & lay as brede as þin cake, & þan grece, & þer a-bouyn, a cyve, þe þe .iiij. cours of þin Fleyssche on .iiij. quarterys as brede as þin cake, & þan grece, & þan a-boue, a cyve. The .v. cours of þin Fleyssche, ley as brede as þine cake, & þen grece, & þan above, a cyve, Nym þe .vj. cours, & lay as brede as þin cake, & þan grece, & þan a cyve. Nym þe .viiij. cours of þe Fleyssche, & lay as brede as þin cake on .iiij. quarterys, & grece, & þan a cyve; & a lytel bake hem, & serve forth.

³.xij. Vn Vyaunde furneze san; nom de chare.—Take flowre, Almaunde milke, & Safroune, & make þer-of .iiij. tynez, & frye þi tynez in Oyle; nym þen Almaundys, & draw þer-of mylke ryft þikke; nym mace, Quybibe, & floure of Rys, Canelle, Galyngeale; þake þenne haddok, Creue, Perchys, Tenche, & seþe; whan þey ben sothin, take þin fyssche from þe bonys, & bray it ryft smal with þin Spicerye to-gederys, & make þer-of þin farsure. Whan it is y-makyd, departe it in .iiij. partyis, þat o partye

¹ lid. ² leaf 39. ³ leaf 39 back.
whyte, ṭat oþer yelow, ṭe ȝrydde grene, ṭe ferȝe blak coloure with Fygys, Roysonys, an Datys; take ṭe firste cours of ṭe Fyssche, of al ṭe .iij. cours, & ley on ūn cyvey a-bouyn ūn Fyssche, in .iij. quarterys, as a chekyr, as brode as ūn cake, & caste a-bouyn Sugre of Alysaundre, & ṭer-vppe-on ūne tyne. Nym an-oþer cours, & ley on ūn .iij. quarterys as brode as ūn tyne, & ṭer-vppe-[on] ūn Sugre. Nym ṭe ȝrydde cours of ūn Fyssche, & ley on .iij. quarterys, & caste a-boue Sugre, & a tyne. Nym [ṛe] .iij. cours a-cordant to ūn oþer, a-þenched\(^1\) to-geder, an a-boue a hole as a rose, & cetera.

.xiiiij. Pety Pernollys.—Take fayre Floure, Safroun, Sugre, & Salt, & make ṭer-of past; ūn make smal cofyns; ūn take ūolkys of Eyroun, & trye hem fro ṭe whyte; & lat ūn ūolkys be al hole, & noxt to-broke, & ley .iij. or .iijj. zolkys in a cofyn; & ūn take marow of bonyss, to or .iij. gobeetty, & cowche in ūn cofynn; ūn take poudre Gyngere, Sugre, Roysonys of coraunce, & caste a-boue; & ūn kyure ūn cofyn with ṭe same past, & bake hem, & frye hem in fayre grece, & servex f[orth].

.xv. Doucete.—Take Creme a gode cupffulle, & put it on a straynooure; ūanne take ūolkys of Eyroun & put ṭer-to, & a lytel mylke; ūn strayne it ṭorw a straynooure in-to a bolle; ūn take Sugre y-now, & put ṭer-to, or ellys hony forde faute\(^2\) of Sugre, ūn coloure it with Safroun; ūn take ūn cofyns, & put in ūn ovynne lere, & lat hem ben hardyd; ūn take a dysshe y-fastenyd on ūn pelys ende; & pore ūn comade in-to ūn dyssche, & frow ūn dyssche in-to ūn cofyns; & when ūn 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; ūn take fayre water, & lat yt boyle to-geder with Perceley, Sawge, Sueray, & Ysoue smal y-now an hew; & whan it is on boylyng, taking pouder Peper, Canch, Clowys, Maces, Safroun, & lat hem boyle to-gederly, & a gode dele of wynne ṭer-with. Whan ūn fleyssche is y-boylid, take it fro ūn broȝe al clen, & lat ūn broȝe kele; & whan it is cold, take Eyroun, ṭe whyte & ūn ūolkys, & cast porw a straynooure, & put hem in-to the broȝe, so many ūn ṭe broȝe be styf y-now; ūn make fayre cofyns, & cowche .iij. pecys, or .iijj. of ūn fleyssche in a cofyn; ūn take Datys, & kytte hem, & cast ṭer-to; ūn take pouder Gyngere, & a lytel verious, & putte in-to ūn broȝe & Salt; & ūn putte ūn broȝe on ūn cofyns, bake a lytel with ūn fleyssche or ūn putte ūn lycoure ṭer-on, & lat al

\(^1\) ?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.

.xvii. Crustade lumbard.—Take gode Creme, & leuys of Percely, & Eyroun, þe þolkys & þe whyte, & breke hem þer-to, & strayne þorwe a straynoure, tyl it be so styf þat it wol bere hym-self; þan take fayre Marwe, & Datys y-cutte in .ij. or .iiij. & Prune; & putte þe Datys an1 þe Prune; & 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 it vppe, & caste Sugre y-now on, & Salt; þan lat bake to-gederys tyl it be y-now; & þif it be in lente, lef þe Eyroun & þe Marwe out, 2 & þanne serue it forth.

.xviii. Fiatlou.—Take Milke an þolkys of Eyroun, & draw it þorw a straynoure 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 dysschi, & 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 Pernanttes.—Take fayre Flowre, Sugre, Safroun, an Salt, & make þer-offe fayre past & fayre cofynge; þan take fayre y-tryid þolkys Raw, & Sugre, an pouder Gyngere, & Raysounys of Coraunce, & myncyd 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. Quyncois or Wardouns in past.—Take & make fayre Rounde cofyns of fayre past; þan take fayre Raw Quynces, & 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; & crowche .ij. or .iiij. wardons or quynce; 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.

.xxii. Lamprouns y-bake.—Take lamprounys & skald hem with [blank in MS.], & make fayre paste, & couche .ij. or iiij 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.
.xxiij. Lamprays bake.—Take & make fayre round cofyns of fyne past, & take Freyssche lampreys, & late hem blede .ij. fyngerys with-in þe tayle, & lat hem blede in a vesselle, & late hym deye in þe same vesselle in þe same blede; þan take broun Brede, & kyt it, & stepe it in þe Venegre, & draw þorw a straynoure; þan take þe same blode, & ponder of Canel, & cast þer-to tyl it be broun; þan caste þer-to poudre Pepir, Salt, & Wyne a lytelle; þat it be not to strong of venegre. An skald þe Lampray, & pare hem clene, & couche hym round on þe cofyn, tyl he be helyd;¹ þan kyure hym fayre with a lede, saue a lytelle 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 with½-ynne, to reyse vppe þe cofynne, þat he falle nowt a-dowun; & when he is a lytelle 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 poudre 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.

.xxiiij. 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 pylke, y-tryid þorw a straynoure; & temper þin porke þer-with; & þan take Pyne, & Raysonys of Coraunce, & frye hem in Freyssche grece, & caste þer-to ³poudre 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 pylkys of Eyroun; & yf þow tage⁴ Byrdys, frye hem in grece or þou putte hem in þe cofyn; & þan keuer þin cofynne; & þan endore it with pylkys of Eyroun, & with Safroun, & late yt bake tyll it be y-now; & þan serue forth.

.xxv. Raston.—Take fayre Flowre, & þe whyte of Eyroun, & þe pylke, a lytél; 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 withynne to-gederys, an pike hem smal with þin knyf, & saue þe sy dys & al þe

¹ covered. ² Harl. ellys. A. eH, altered to at. ³ If. 41, bk. ⁴ take.
cruste hole with-owte; & than caste þer-in clarifyd Boter, & Mille 1 þe crome; & þe 2 botere to-gedere; & keuere it a-þen with þe cruste, þat þou kyttest a-way; þan putte it in þe ovyn a-þen a lytme; & þan take it out, & serue it forth.

.xxxv. Dariales.—Take Wyne, an Freyssche broþe, & Clowes, & Maces, & Marwe, pounder Gyngere, Safroun, & lat al boyle to-gederys, & Creme, (if it be clowty, draw it þorw a straynoure,) & zolkys of Eyroun, & melle hem to-gederys, & pore þe lycoure þat þe marwe was sothe in, þer-to; þen make fayre cofyny, & put þe Marwe þer-in, & mence Datis, & Strawberry in tyme of þere, & sette þe cofyny 3 in þe ovenne, & lat hem hard a lytelle, & take hem out, & put þe lycoure þer-to, & lat bake; & serue forth.

.xxxvij. Pye; de parey.—Take & Smyte fayre buttys of Porke, & buttys of Vele, to-gederys, & put it on a fayre potte, & do þer-to Freyssche 4broþe, & a quantyte of wyne, & lat boyle alle to-gederys tyl yt be y-now; þan take it fro þe fyre, & lat kele a lytelle; þan caste þer-to zolkys of Eyroun, & pounder of Gyngere, Sugre, & Salt, & mynceed Datys, & Roysons of Coraunce; þen make fayre past, and cofynynys, & do þer-on; kyuer it, & let bake, & serue [f[orth].

.xxxviii. Potrous.—Take a schoyyl 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 zolkys of Eyroun in-to þe hole of þe Salte, & lat seþe ouer þe fyre tyl it be half harde; & þan put a dysche half fulle of Salt; & þan take a dressoure knyf, & put vnderneþe þe Salt in þe panne, & hefe 5 it vppe 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 Buttys 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, & pounder of Pepir, & Gyngere, & Salt; þan take neyssche Cruddis, grynd hem, & draw þorw a straynoure; & caste þer-to Aneys, Salt, pounder Gyngere, Sugre; & þan take þe Stuffe of þe Porke, & putte it on euelong cofyn of fayre past; & take a feþer, & endore þe Stuffe 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 Cofynys A., fyre Harl. 4 leaf 42. 5 Heave; lift.
xxx. Sew trappe.—Take .ij. lytel er†en pannys, & settte on þe colys1 tyl þey ben hote; make a dyssche-full of þikke bature of Floure & Watere; take & grece a lytel þat ófer panne, & do þe bater þer-on; & lat renne al a-bowte þe panne, so þat þe pan be al 2y-helyd; take & settte þe panne a-þen ouer þe fyre of colys; do þat ófer pannes a-boue þat ófer 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 Perceley, ysope, & Sauerey [and hew hit]3 smal y-now; & þrow a-mong þe Fleysche;4 & do it in a panne, & þe cofynne, do it to þe colys; hello it with þat ófer panne, & do colys a-bouyn, & lat baken wyl; whan it is y-now, take Eyroun, & breke hem; take þe jolkes, & draw þowr a straynoure: caste to þe jolks Hwytke Sugre, Gyngere, Canelle, Galyngeale; sture it wyl to-gederys; take al þis, & settte a-doun þe panne, & cast in a-bouyn þe cofynne in þe panne: sture it to-gederys; hello it azenward with þat ófer 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 wolt, & þanne serue it forth.

.xxxj. Herbelade.—Take Buttes of Porke, & smyte hem in pecys, & settte it ouer þe fyre; & seþe hem in fayre Watere; & whan it is y-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, Perceley a gode quantite, & hew it smal, & putte it on a fayre vesselle; þan take a lytel of þe broþe, þat þe porke was soþyn in, & draw þowr a straynoure, & caste to þe Erbys, & þif it a boyle; þenne take owt þe Erbys with a Skymoure fro þe broþe, & caste hem to þe Porke in þe bolle; þan mynce Datys smal, & caste hem þer-to, & Roysonys of Coraunce, & Pynej, & drawe þowr a straynoure jolkys of Eyroun þer-to, & Sugre, & poudre Gyngere, & Salt, & coloure it a lytel with Safronue; & toyle yt with þin hond al þes to-gederys; þan make fayre round cofyns, & harde hem a lytel in þe ovyn; þan take hem owt, & wyth a5 dyssche in þin hond, fylle hem fulle of þe Stuffe; þan settte hem þer-in a-þen; & lat hem bake y-now, & serue forth.

.xxxij. A bake Mete.—Take an make fayre lytel cofyns; þan take Perys, & þif þey ben lytelle, put .iiij. in a cofynne, & pare clene, & be-twyn every pere, ley a gobet of Marow; & yf þou hau e no lytel 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 fleysshe] and do hit on þe panne.” 5 leaf 43.
takyst to Dowcetys, & pore þer-on; but lat þe Marow & þe Pecy;\(^1\) ben sene; & whan it is y-now, serue f[orth].

.xxxiiij. A bake Mete Ryalle.—Take & make litel cofyns, & take Chykonys y-soþe; \(\text{oþer}\) Porke y-soþe, & smale y-hackyd; \(\text{oþer}\) of hem boþe: take Clowys, Maces, Quybibles, & hakké with-alle, & melle yt with cromyd Marow, & lay on Sugre y-now; þan ley it on þe cofynne, & in þe myddel lay a gobet of marow, & Sugre round a-bowte y-now, & lat bake; & þis is for soperys.

.xxxiiij. Crustade Ryal.—Take & pyke owt þe marow of bonys aþ hool as þou may; þen take þe bonys, an seþe hem in Watere, or\(^2\) that þe broþe be fat y-now; þen take Almaundys, & wayssche hem clene, & bray hem, & temper hem vppe with þe fat broþe; þan wyl þe mylke be broun; þen take pouder Canelle, Gyngere, & Sugre, & caste þer-on; þan take & make fayre cofyns, & lat hem hard in þe ovyn; þan take Roysonyne of coraunc, & ley in þe cofynne, & taylid Datys y-kyt a-long; þen take Erroun a fewe, y-straynid, & swenge a-mong þe Milke þe yolke; þen take the botmon of þe cofynne þer þe Marow schal stonde, & steke þer gret an long gobetys þer-on vppe-ryt, & lat bake a whyle; þen pore þin comade þer-on halulf, & lat bake; & whan yt A-rysith, it is y-now; þen serue forth.

.xxxv. Crustade.—Take a cofyn, & bake hym drye; þen take Marw-\(^3\)bonys & do þer-in; þenne nym hau hard þolkys of Erroun, & grynþe hem smal, & lye hem vppe with Milke; þan nym raw þolkys of Erroun, & melle hem a-mong chikonys y-smetë, & do þer-inne; & yt þou luste, Smal birdys; & a-force wyl þin þin comade with Sugre or hony; þan take clowys, Macæ, Pepir, & Safron, & put þer-to, & salt yt; & þan bake, & serue forth.

.xxxvj. Crustade gentyle.—Take a Cofyn y-bake; þan grynþe Porke or Vele smal with harde þolkys \(^4\) of Erroun; þan lye it with Almaund Milke, & make hem stondyn; take Marow of bonys, & ley on þe cofynne, & fylle hem fulle with þin comade, & serue f[orth].

.xxxvij. Doucette.—Take Porke, & hakké it smal, & Erroun y-mellyd to-gederys, & a lytel Milke, & melle hem to-gederys with Hony & Pepir, & bake hem in a cofyn, & serue forth.

.xxxviiij. Doucettes a-forcyd.—Take Almaund Milke, & þolkys of Erroun y-mellyd to-gederys, Safron, Salt, & hony; dry þin cofyn, & ley þin Mari-bonys þer-on, & caste þin comade þer-on, & serue f[orth].

.xxxix. Daryoles.—Take Milke an Erroun, & þe fatte of þe Freysseche

\(^{1}\) A. perys. \(^{2}\) A. til that. \(^{3}\) leaf 43 back. \(^{4}\) A. adds and ræwe yolkes.
broÆ, Pepir, & Safroun, & Hony; dry þin cofyn, & caste þin comad þer-on, & serve forth.

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

.xlj. Flathouns 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, & Safroon; bake hem, & serve þorth.

Amen.
[CONUIUIA]

Quædam Antiqua, viz.

Conuuiium

2. Conuuiium Regis supradicti in nuptiis A. D. apud Wyntonium.
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.
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 enarmeɼ. 
Graund charle. 
Syngnettys. 
Capoun de haut grece. 
Fesaunte.

Heroun. 
Crustade Lumarde. 
Storieoun, 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 formede.
Porcelle farce enforce.  
Pokokkys.  
Cranys.  
Venyon Roste.  
Conyng.  
Byttore.  
Pulle endore.  
Graunt tartz.  
Braun fryez.  
Leche lumbarde.  
A Sotelte.

**Le .iiij. cours.**

Blaundesorye.  
Quyncys in comfyte.  
Egretez.  
Curlewys.

**Conuiuim Regis supraddicti in nupcijs apud Wyntoniam.**

**Le .j. cours.**

Fylettys in galentyne.  
Vyaund Ryalle.  
Grosse chare.  
Signettys.  
Capoun of haut grece.  
Pesauntys.  *leaf 45, back.*  
Chewetys.  
A Sotelte.

**Le .ij. cours.**

Venyon with furmente. Potage.  
Gelye.  
Porcellys.  
Conyng.  
Bittore.  
Pulcynge farce;  
Pertryche.  
Leche fryez.  
Braun bruse.  
A Sotelte.

Pertryche.  
Pyionys.  
Quaylys.  
Snytys.  
Smal byrdys.  
Rabettys.  
Pome dorrenge.  
Braun blanke leche.  
Eyroun engele.¹  
Frytoure.  
Doucettys.  
Pety perneux.  
Egle.  
Pottys of lylye.  
A Sotelte.

**Le .iiij. cours**

Creme de Almaundys.  
Perys in Syryppe.  
Venyon Rostyd.  
Kyde.  
Wodecokke.  
Plouere.  
Rabettys.  
Quaylys.  
Snytys.  
Feldesfare.  
Smale byrdys.  
Crustade.  
Sturgeons.  
Fretoure.  
A Sotelte.

**Ibidem conuiuim de pissibus.**

**Le .j. cours.**

Vyaund Ryal.  
Sew lumbarde.

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

Le .ij. cours.
Purpayis en furmente.
Gely.
Breme.
Samoun.
Congre.
Gurnarde.
Plays.
Lampeys in past.
Leche fryez.
Panteryse.
Corony for a sotelte.

Le .iij. cours.
Creme of Almaunde.
Perys in syrippe.
Tenche enbrace.
Troutez.
Floundrys 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 .ij. cours.
Venysoun en broje.
Kyde Rostyd.
Heronsewys.
Peiou.
Venysoun Rostyd.
Rabettys.
Pety perneux.

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

Conuiuium domini de la Grey.

Le .j. cours.
Rys Moleyns.
Vyaunde bruysse.
Bakunde Heryng.
Gros Salt fysshe.
Salt Samoun.
Salt Elys.

Fryid Marlyng.
Grete Pyke.
Bakyn Elys.

Le .ij. cours.
Compost
Brode canelle.
Potage.
Codlyng.
Ruchet.
Rochys.
Cheueyne.
Flampoyne.
Halybutte.
Plays fryid.
Trayne Roste.
Vn Lechemete.

Le .iij. cours.

Gelye. [leaf 46, back.]
Creme of Almaundys.

Conuiuim Flemmynge, Lincolniensis Episcopi.

Le .ij. cours.

Perrey fyn. \{ potage.
Rapeye.
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 .iiij. cours.

Elys an Lampronys Rostyd.
Flampayn.

Mammenye.
Creme de .ij. colourys.
Troutys.
Storioun.
Samon freysshe.
Perche.
Walkys.
Breme de Mere.
Crabbe.
Purpeys Rostyd.
Gotions fryid.
Doucetys.

Conuiuim 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 .ij. 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 .iiij. cours.
Mammenye Ryal.
Vyand.

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

Conuinium domini Nicholai Bubbewyth, nuper episcopi Bathonensis & Wellensis ad funeralia; videlicet, quarto die decembris, anno domini Millesimo. CCC^mo vecessimo quarto: in carnibus:—

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

Le .ij. cours.
Ro Styuyyd.
Mammenye.
Connyng Rostyd.
Curlew.
Fesaunt Rostyd.
Wodecokke Roste. [leaf 47, back.]
Pertryche Roste.
Plouer Roste.

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

Conuinium de piscibus pro viris Religiosis ad funeralia predicta.

Le .j. cours.
Elys in sorry.
Blamanger.
Bakoun heryng.
Mulwyl taylys.
Lenge taylys.
Jollys of Samoun.
Merlyng sohe.
Pyke.
Grete Plays.
Leche barry.
Crustade Ryal.

**Le .ij. cours.**

Mammenye.
Crem of Almaundys.
Codeling.
Haddock.
Freyssse hake.
Soly s y-sofe.

**Gurnyd broyllid with a syryppe.**
**Brem de Mere.**
**Roche.**
**Perche.**
**Menus fryid.**
**Yrehouns.**
**Elys y-rostyd.**
**Leche lumbard.**
**Grete Crabbys.**
**A cold bakemete.**

Conuuiuim Johannis Stafford, Episcopi Wellensis in inductu Episcopatus sui, videlicet .xvj.° die Septembris, Anno domini millesimo CCCC° 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.

**Le .ij. cours.**

Blaunche Mortrewys.
Vyand Ryal.
Pecoke.
Conyng.
Fesaunte.
Tele.
Chykonys doryd.
Pyions.
Veysoun Rostyd.
Gullys.
Curlew.

**Cokyntryche.**
**A leche.**
**Pystelade chaud.**
**Pystelade fryid.**
**Frytoure damaske.**
**A sotelte, Egle.**

**Le .iij. cours.**

Gely.
Creme Moundy.
Pety Curlewe.
Egret.
Pertryche.
Venysoun Roste.
Plovere.
Oxyn kyñ.
Quaylys.
Snytys.
Herte de Alouse.
Smale byrdys.
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 j. cours.

Furmenty with venysoun.
Mammenye.
Brawn.
Kede Roste.
Capoun.

Leche.
A bakemete.

Le .ij. cours.

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

A Ryal Fest in þe Feste at þe weddyng of þe Erle of Deuynchiræ.

Le j. cours.

Furmenty with Venysoun.
Vyand Goderygge.
Vele Roste.
Swan with chawderoun.²
Pecokke.
Crane.
Vn leche.
Vn Fryid mete.
Vn pasty, cooperta.
A sotelte: Ceruus.

Le .ij. cours.

Mammenye.
Vyand Motlegh.
Kede.
Conyng.
Herons.
Chykonys endoryd.
Venyson Rosted.
I. leche.
Vn Fryid mete.
I. paste Crustade.

Leche.

Le .iiij. cours.

A colde Bakemete.
A sotelte: Homo.

A sotelte: Ceruus.

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 .j. cours.

Venyson en Broje.
Spawdys³ de Motoun.
Kyde.

1 leaf 48 back. ² A. chaudewyne. ³ Spaut or Spaud, Shoulder.
I. HARL. 279. THE EARL OF DEVONSHIRE'S WEDDING FEAST.

Doke. Pyionys.
Chykonys Roste. Gullys.
Pygge in Sawge. Rabetlys.
Venysoun bake.¹ Venysoun Roste.²

Le. ij. cours.
Doucetys.
Vn Leche.³

Caudel Ferry.

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

[End of Harl. MS. 279.]
## COOKERY BOOK II.

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

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

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COOKERY BOOK II.

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

1 [Th]is 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 forsaide xij./ [A.D. 1387.]

First begynnynge for a-chatry.

Xiiij. oxen lying in salte.
IJ. oxen ffreyssh.
Vi.² hedes of shepe fressh.
Vii.² carcas of shepe fressh.
Xij. Bores.
Xiiij. Calvys.
Cxl. pigges.
CCC. maribones.
Of larde and greece, ynogh.
IIJ. toñ of salt veneson.
IIJ. does of fressh veneson.

The pultry.

L. Swannes.
CCx. Gees.
L. capons of hie greece.
Viii. dussehen oþer 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. partrychli.
Viij. dd. Rabettes.
X. doseñ Curlewes.
Xij. doseñ Brewes.
Xij. Cranes.
Wild fowle ynogli.
VJxx. galons melke.
Xij. galons Creme.
Xl. galons of Cruddes.
IIj. bushel³ of Appelles.
Xj. thousand egges.

¶ The first course.

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

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

A potage called Gele.
A potage de Blandesore.
Pigges rosted.
Cranes rosted.
Fesauntes rosted.
Herons rosted.
Chekens endored.
Breme.
'T Tartes.
Broke braune.
Conyngges rosted.
And a sotelte.

The thirde course.

Potage. bruete of Almondes.
Stwde lumbarde.
Venysōn rosted.
Chekenes rosted.
Rabettes rosted.
Partrich rosted.
Peions rosted.
Quailes rosted.
Larkes rosted.
Payne puff/.
A Dissh of Gely.
Longe Froutours.
And a Sotelte.

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

Brawne with Mustard.
Furmenty with Venesōn.
Mawmeny.
Fesaunte.
Swan.
Capoñ.
Carpeis of Venesōn.
Heroñ sewe.
Grete breme.
Leche creme ryah.
Custard ryoH.

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

The second course.

Bruet Moñ amy.
Viaund cypre.

1 fol. 1b.

2 fol. 2.
The third course.

Blanke singuler leche.

Frutoure Rasyn.

Quynes bakyyn.

A sotelte. A godhede in a soñ of gold glorified aboue; in the soñ the holy giste voluptable. Seint Thomas kneling a-for him, with þe poynyt of a swerd in his hede,¹ & a Mitre there-vppon, crownyng S.T. in dextera parte, maria tenens mitram; in sinistra parte, Johannes Baptista; et in iiij. partibus, iiij. Angeli incensantes.

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Here Beginnethe A Boke of Kokery.

Hare in Wortes.—Take Colys, and stripe hem faire fro the stalkes. Take Betus and Borage, auena,² Violette, Malvis, parsle, betayn, pacience, þe white of the lekes, and þe croppe of þe netle; parboile, presse out the water, hew hem small, And do there-to mele. Take goode broth of fressh'fleesh, or other goode flessi and mary bones; do it in a potte, set on þe fire; choppe the hare in peces, And, if þou wil, wassh'hir in þe same brothi, and then drawe it thorgh A streynour with the blode, And þen put al on the fire. And if she be an olde hare, lete hir boile well, or þou cast in thi wortes; if she be yonge, cast in al togidre at ones; And lete hem Boyle til þei be ynoghi, and cesoñ hem witti salt. And serue hem forth. The same wise thou may make wortes of A Gose of a niȝt,³ powdryng of beef, or eny other fressh'flesh.

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. Whan thei ben boyled ynoghi, salt hem; late none otemele come there-in. Dis breve small in disshes, and powre on þe wortes, and serue hem forth.

Cabochis. ¶ Take faire Cabochis, pike hem and wassh'hem, and parboyle

¹ 'honde' cross through, and 'hede' written after. ² MS. auena. ³ night. ⁴ fol. 2b.
hem; then presse oute the water on a faire borde, choppē hem, and cast hem in a faire potte with good fresh broth and with Mary-bones, And lette hem boyle; then take faire grate brede, and cast there-to, saferon,¹ salt, and lete boyle ynogh, And then serue hit forthi.

Growellë force. ¶ Take Growell y-made of fresh beef; And when it is y-sodden ynogh, drawe it thorgē a Streynour into a faire potte; then take lene porke, and seth it; grynde it smal in a morter, and temper it with the seid broth, and cast toigidre, And lete it boyle til hit be ynogh, And cast thereto Sapheron and salt, and serue it forthi.

Nombles of Veneson. ¶ Take Nombles and kut hem smal, whan they ben rawe; þe take fresh broth, water, and wyne, of ech of hem y-lyche moche, pouder of pepēr, Canell, and boyle hem till it be almost ynogh, And then cast powder ginger there-to, And a litult vynegre; salt and ceson it vppe, and serue it forthi for a gode potage.

Venyson in broth. ¶ Take rybbes of venyson, and wassh hem faire in Water, And streyn the Water thorgē a Streynour into a faire potte, and cast þe Venyson thereto, parcellē, Sauge, powder of pepēr, clouç, Maces, Vinegre, salt, And late hem boile til þei be ynow, & serue it forthi.

²Furmenty with venyson. ¶ Take faire whete, and kerve it in a morter, And vanne a-wey clene the duste, and wassh it in faire watere and lete it boile til hit breke; then do awey the water clene, and caste there-to swete mylke, and sette it over the fire, And lete boile til it be thik ynogh, 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 then, but sette it on fewe coles, lest the licoure wax colde. And þe take fresh venyson, and water hit; seth hit and bawde hit; And if hit be salt, water hit, sethe hit, and leche hit as hit shali be servued forthi, and put hit [in a vessele with feyre water, and buille it]³ ayeñ; and as hit boyleth, blowe a-wey the grece, and serue it forthi with furmenty, And a litul of þe broth in the Dissi aH hole 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 smal, 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 ynogh, Sauge, Salt, And lete boile right ynowe, &þe serue it forthi.

Mortreus de Charë. ¶ Take porke, and seth it ynow; and take it vppe, and bawde hit, and hewe 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 thorgh a streynour, And temper hit with ale, and do al into a potte, and lette boile, and aley hit with yolkes of egges, And then lette it boile no more, And caste thereto powder of ginger, Salt, And put hit in dishes in maner of Mortrewes, And cast thereto powder of ginger, & serve it forth.

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

2 **Brawne in confite.** ¶ Take fressh brawne, and seth hit ynowe ; pare hit, and grindem hit in a mortar, and temper it with almondylke, and draw it thorgh a Streynour into a potte, and cast thereto Sugour ynowe, and powder of Clowes, and lette boyle ; and take flloure of CaneH, or powder, a goode quantite, and caste there-to. And lette boyle, and caste there-to powder of ginger; And then take it vp out of the potte, And put in a lynnem clothe and presse it; lete hem boile so long in þe potte that it be thik, And then take hit vppe, and presse it in the clothe; And then leche hit faire, but not to thyn; And then take the ribbes of þe boor, and al bare, and set hem enlonge the leches, And serve it forthe ij. or iij. leches in a disshi.

**Blaunche brawne.** ¶ Take fressh Brawne, and myce it smalH; And take Almondes, and blanche hem, and grynede hem thorgh 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 thyn, And þen serve hit forthe, a leche. or ij. in a disshi.

**Browne in egurdouc.** 3 ¶ Take mighti broth of beef or of Capon, 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 thereto; then take Vynegre and CaneH, and sette on þe fire, and hetem hem, and drawe hem þorph a Streynoure, and cast hit there-to. Then take clowes, Maces, powder of pepper, and cast thereto, and a lituH Sawndres, And sette hit ouer þe fyre and lette boyle til þe oynones and the brawne ben even sodde, and not to moche; then take licour made of brede, vynegre, 5 and wyn, and seson it vppe, and caste thereto a litul saferon to colour hit, and salt, And serve it forth.

**Brawne in peueruade.** 6 ¶ Take wyn, powder of CaneH, drawe hit thorgh a

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1 micer, michier, dépecer, mettre en pièces.—Hippopeau. 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, let hit boile, caste there-to Maces, cloues, powder of Peper; take smale onyons hole, parboyle hem, caste there-to; let Hem boile togider; then take Brawne, leche hit, but not to thin; And if hit be caused, let stepe hit in Hote water til hit be tender, then cast hit into Je siripe; take Saundres, Vyngre, and caste there-to, And lete boile al togidre til hit be ynowe; then take powder of ginger, caste thereto; let hit not be thik ne to thynd, 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 smal; then take brede, stepe hit in Je same brothe, Drawe hit thorgnh a streynour, cast thereto, And lete boyle ynowe; caste there-to powder ginger, vergeous, salt, And a lituH Safferon, 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 anHondefuH. or .ij. of Sauge, wassh hit, grynnde it in a morter with hard yolkes of egges; then drawe hit vppe with goode vinegre, but make hit not to thynd; then seson hit with powder of Peper, ginger, and salt; then coweche thi pigge in disshes, and caste Je sirippe per- vppon, and serve it forthe.

Stwed Beef. ¶ Take faire Ribbes of ffresh beef, And (if thou wilt) roste hit 1 til hit be nygh ynowe; then put hit in a faire possenet; caste per-to parcely and oynons mynced, reysons of corouns, powder peper, canel, clowes, saundres, safferon, and salt; then caste there-to wyn and a lituH vynegre; sette a lyd on Je potte, and lete hit boile sokingly on a faire charcole til hit be ynogh; Jeñ lay the fflessh, in disshes, and the sirippe there-vppon, And serve it forth.

Stwed Mutton. ¶ Take faire Munton that hath beñ roste, or elles Capons, or suche ojer flessh, and mync eit faire; put hit into a possenet, or elles bitwen ij. siluer disshes; caste thereto faire parcely, And oynons smalH mynced; then caste there-to wyn, and a lituH vynegre or vergeous, powder of peper, Canel, salt and saffron, and lete it stue on Je faire coles, And Jeñ serve hit forthe; if he have no wyne ne vynegre, take Ale, Mustard, and A quantite of vergeous, and do Jis in Je stede of vyne or vinegre.

Capon Stwed. ¶ Take parcely, Sauge, Isopp, Rose Mary, and tyme, and breke hit bitwen thi hondes, and stoppe the Capon there-with; colour hym

1 fol. 4b.
with Safferoñ, 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 pottel of the best wyn that thou may gete, and none other licour; hele the potte with a close led, and stoppe hit aboutë with doghi or bater, that no eier come oute; And set hit on þe faire charcole, and lete it seeth easly and longe till hit be ynowe. And if hit be an ertheñ potte, þeñ 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; then make a sirippe of wyne, Reysons of corance, suger and safferoñ, And boile hit a lituH;  2 medel poudre of Ginger with a litul of the same wyn, and do þereto; then do awey the fatte of the sewe of the Capoñ, And do the Siryppe to þe sewe, and powre hit on þe capoñ, and serve it forth.

**Flathonys.** ¶ Take mylke, and yolkes of egges, and ale, and drawe hem thorgli a straymourd, 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 lituH hard; þeñ take a pile, and a disli fastned there-ōn, and fih þe coffyns therewith of the seid stuffe and late hem bake a while. And þeñ take hem oute, and serve hem forthe, and caste Sugur ynogh on hem.

**Venyson y bake.** ¶ Take hanches of Venyson, parboile it in faire water and salt; þeñ take faire paast, and ley there-ōn þe Venyson y-cutte;  4 as þou wolt have it, and cast vnder hit, and aboue hit, powder of gin,  5 with-out and salt medylde togidre, And sette hem in An oven, and lete serve it forth. þeþ be ynoñg.  6

**Frutours.** ¶ Take yolkes of egges, drawe hem thorgli a there-to faire floure, berme and ale; stere it togidre til þes, Mary, powder of pared appelles, cut hem thyñ like oblesies,  4 ley hem in ike Creme, (and if hit be into a fyring pain, and fry hem in faire grecce or bu of egges, and medle hem yelowe; then put hem in disshes, and strawe Soden in, thereto; And þen serve hem forthe.

**Longe Frutours.** ¶ Take Mylke And makesette þe Coffyns in þe oven, And of cheese 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 sere buttes of porke and buttes of vele put hit in a faire pain, and fry hit  8 a lit And putte thereto faire broth, And a þen take it oute, and ley on a faire be togidre til hit be ynoñg; And þen take

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1 cover.  2 fol. 5.  3 an oven.  4 an oven.  5, and cast ther-to raw yolkes of eyren,  2 fol. 6d.  3 If.
as thou list, And putte hem ayeñ into the panne til thei be browne; At then caste Sugur oñ hem, and serue hem forth.

Perty perrantes. ¶ Take faire floure, Sugur, Saffron, and salt, and mal paast þer-of; then make small Coffyns, þen cast in ech a coffyn iij. or ii rawe yolkes of egges hole, and ij. gobettes or iij. of Mary couche þerin; þe take powder of ginger, Sugur, Raysons of Corans, and cast above; þen cover the coffyn with a lyd of þe same paste; þen bake hem in a oveñ, or else fry hem in faire greece freññ, And þen serve hit forthe.

Auteur peti perrantes. ¶ Take and make thi Coffyns as hit is a-ñor said then take rawe yolkes of egges, tryude in sugur, powder of Gynger, an resons of Corans, and mydes marly, but not to smal, And caste aH þis into : faire boH, and medel aH to-gidre, and put hit in coffyns, and bake hem, or fry hem as þou diddest be þe toper.

Custarde. ¶ Take Vele, and smyte hit in lituh peces, and wassñ it elene put hit into a faire potte with faire water, and let hit boyle togidre; þen take parcelly, Sauge, Isopee, Sauerey, wassñ hem, hewe hem, And cast hem into flessñ when hit boileth; þen take powder of peper, canel, Clowes, Maces, Saffron, salt, and let hem boyle togidre, and a goodo dele of wyne with aH, And whan the flessñ is boyled, take it vppe fro þe broth, And lete the broth kele. Whan hit is colde, streynye yolkes and white of egges thorg a streynour, and put hem to the broth, so many that the broth be styff ynowe, hit til hit be faire cofyns, and couche iij. or iiiij. peces of the flessñ in þe Coffyns; parcelly and oy ates, prunes, and kutte hem; cast thereto powder of Gynger and saunders, sagerous, and put to the broth, and salt; þen leti the coffyn and a lyd oñ þe potte, a lituh; And þen put the broth in the coffyns, And lete ynogñ; þen lay the hit be ynogñ.

Stwed Mutton. ¶ Take streyne hem aH þorgh a straynour til hit be so thís suche oñer flessñ, and mynce And take faire Mary, And Dates, cutte in ij. or iij ij. siluer dishes; cast thereto faire cofyns of paast; And þen put þe coffyn in caste there-to wyñ, and a lituh þe thei be hard, And þen drawe hem oute, and salt and saffron, and leti it stue oñ. And put hem into þe oveñ ayeñ, And leti if he have no wyne ne vynegre, take cast sugur and salt in þi licour whan ye and do þis in þe stede of vyne or vineñt be in lentoñ, take creme of Almondes,

Capons Stwed. ¶ Take parcelly, Sat. 

breke hit bitwen thi hondes, and stoppe, hew it smal, grynde it in a morter,
and take it vppe into a faire vessel; And take yolkes and white of egges, 
sreyñ hem þorphð a streynour, and temper þe porke there-with; then take 
pynys, reysons of coraunce, and fry hem in fresshi grece, and cast thereto 
pouder of peper, Gin gere, CanEH, Sugur, Saffernoñ and salt, and do hit in a 
coffyn, and plante the coffyn above with prunes, and kutte dates, and grete 
reysynges, and smale birdes, and or elle; hard Yolkes of egges; and if þou 
take birdes, fry hem a lituH in freshi grece, or thou putte hem into þe Coffyn; 
then endeore hit with yolkes of egges and withi saffron, and lete 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 
morter smalH, and drawe yolkes and white of egges thorgh a streynour, and 
est there-to, and grinde hem togidre; then 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.

\*j Auter Tartus. § Take faire nesshi chese that is buttry, and par hit, grynde 
hit in a morter; caste therto faire creme and grinde hit togidre; temper hit with 
goode mylke, that hit be no thikker þen rawe creme, and cast therto a litul 
salt if nede be; And \(^3\) thi chese be salte, caste therto neuer a dele; colour hit 
withi saffron; þen 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; þen take 
it outhe, put gobettes of butter in the bothoH thereof, And caste the stuffe 
there-to, and caste peces of buttur there-vppoñ, and sette in ðe oven with-out 
ylydde, and lete bake ynowe, and then cast sugur therecoñ, and serve it forth. 
And if þou wilt, lete him hane a lylydde; but þen thi stuff most be as thikke 
as Mortrewes.

Dariolles. § Take wyne and fresshi broth, 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 þe mary was sodeñ in, thereto; And then 
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 lituH while, And take hem outhe, 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 þen take 
hit fro the fire, and lete kele [a litel, and cast ther-to raw yolkes of eyren),

\(1\) D. Leche fryes. \(2\) fol. 6 científico. \(3\) If.
and pouudre of gyngewere, sugre and salt, and mynceed dates, reysyns of corence: make then coffyns of ffeyre past, and do it ther-ynne, and keure it & let bake y-nogh.]¹

²Grete pyes. ¶ Take faire yonge beef, And suet of a fatte beste, or of Motton, and hak aH this oþ a bordre smaþ; And caste thereto pouder of peper and salt; And whaþ it is smaþ hewen, 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, Conynynges, and parboile hem clene; take wodekokkes, teles, grete briddes, and plom hem in a boilling potte; And then couche al þis fowle in þe Coffyn, And put in eueryh of hem a quantice of pouder of peper and salt// Then take mary, harde yolkes of egges, Dates cutte in ij. peces, reisons of coraunce, prunes, hole clowes, hole maces, Caneli, and saffroñ. But first, when thou hast cowched aH thi foule, ley the remenaunt of thyne other stuffur of beef a-bought hem, as þou thenkest goode and then strawe on hem this: dates, mary, and reysons, &c., And þen closke thi Coffyn with a lydde of the same paast, And putte hit in þe oveñ, And late hit bake ynogh; but be ware, or thou close hit, that there com no saffroñ, nygh the brinkes there-of, for þen hit wol neuer close.

Herbe-blade. ¶ Take buttes of Porke, and Smyte hem in peces, and sett þ hit on the fire, and seth it in faire water; And whaþ hit is soden y-nogh, tak a it oute, and baude hit, and pike oute þe bones, and hewe it smaþ, and putte, hit in a faire boð. And take Isop, Sauge, and parcelly a goode quantiteþ; pike hit, and hewe hit smaþ, And put hit in faire vesselleþ; And take a litul c.d þe broth þat þe porke was soden yñ, and drawe hit þorgh a streynour, and caste to the erbeblade, and yef hit a boyle; þen take outþ þe herbes with þe Skymour fro the broth, And cast hem into þe porke in þe bolle; And þen myce faire dates smaþ, And caste hem there-to, And reysons of coraunce, and pyynes; And draw rawe yolkes of egges thorogh a streynour, and caste thereto Sugur, powder of Ginger, salt; colour hit with a lituñ saffron; And trul hit with ³thi 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 ayen, and with a dissh in thi honde, fil hem full of the stuffe, and sette hem ayen in the oveñ al opeñ, And let hem bake ynowe. And thenne serue hit forthi.

Chawdwyñ. ¶ Take Gysers, lyuers, and heretes of Swannes, or of wilde gesse; And if þe guttes be fatte, slyte hem, and cast hem there-to, And boile hem in faire water; And then take hem yppe, And hew hem smale, and caste

¹ Added from D. ² fol. 7. ³ fol. 7b.
into þe same broth ayene, but streyne hit þorgh a streynour firste; And caste thereto puder of peper and of caneH, and salt, and vinegre, And lete boile; And þeñ take þe blode of þe swañ, and fressh broth, and brede, and drawe hem þorgh a streynour and cast thereto, And lete al boyle togidre; And þeñ take puder of Gynger, whan hit is al-moost ynougli, And caste¹ there-to, And serue it forthe.

**PikkyH pour le Mallard.** ¶ Take oynons, and hewe hem smalH, and fry hem in fressh grece, and caste hem into a potte, And fressh broth of beef, Wyne, & powder of peper, caneH, and dropping of the mallard/ And lete hem boile togidur awhile; And take hit fro þe fyre, and caste thereto mustard a litul, And puder 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 thorg a streynour with powder of canoe, and drawe hit twies or thries til hit be smoth; and þeñ take puder of ginger, Sugur, and puder of cloues, and cast þerto a litul saffron and lete hit be thik ynoth, ²and thenne serue hit forthe.

**Sauce sermstelo.** ³ ¶ Take Milke and a litul floure, And caste hit in a potte, And lete boile al togidur al thyñ; and whañ hit is wel boyled, take and stampæ garlek small, and caste there-to puder 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 thorg a streynour, and caste there-to garlek (butte stampe it smalH first); And caste there-to puder 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 thorg a streynour, and cast thereto puder of peper, salt, and serue it forth.

**Sauce Gynger.** ¶ Take faire white brede, and stepe it in vinegre, and drawe hit thorgi a streynour twies or thries, and caste there-to puder 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 forth.

**Sauce galentlyne.** ¶ Take faire crustes of browne brede stept in vinegre, And cast thereto puder 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; þeñ drawe hit thorgth a streynour ones or twyse, And caste there-to powder of peper, And lete hit be som-whatte stonding, And þeñ serue hit forthe.

Swan rosted. 1[1] Kutte a Swan in the rove² of the mouth toward the brayne enlonge, and lete him blede, and kepe the blode for chawdewyn; or elles knyte a knot oñ his nek, And so late his necke breke; theñ skald him. Drawe him and rost him even as thou doest goce in aH poyntes, and serue him forth with chawd-wyne.

Crane rosted. If 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 necke abought the spit; putte the biH in his brest: his sauce is to be myneced with powder of ginger, wynegre, & Mustard.

ffesaunte rosted. If Lete a ffesaunte blode in þe mouthe as a crane, And lete him blode to dethe; puH him dry, kutte awey his hede and the necke 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. If 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; theñ sauce him with wyne, powder of ginger and salt, And sette hit in a disli on the fuyre til hit boyle; theñ cast powder ginger, CaneH, thersoñ, And kutte him so; or elles ete him with sugur and Mustard.

Partrich stwed. If Take faire mighti broth of beef or of Mutton when hit is boyled ynow, and streyn hit thorgth a streynour, and put hit into an þerthen potte, And take a good quantite of wyne, as hit were half a pynte, And take partrich, cloues, Maces, and hole peper, and cast in-to þe potte, and lete boile wel togidre; And whan the partrich beñ ynoñ, take the potte from the fuyre, and then take faire brede kutte in thyn 4browes, and couche hem in a faire chargour, and ley the partrich oñ loft; And take powder of Ginger, salt, and hard yolkes of egges mynecd, and caste into the broth, and powre the broth vppon the partrich into the chargeour, and serue it forth, but late hit be colored with saffron.

Heron rosted. If Take a Heron; lethe him blode as a crane, And serue him in al poyntes as a crane, in scalding, drawing, and kuttyng the bone of the necke a-vey, And lete the skyñ be oñ, &c.; roste him and sause him as þe Crane; breke awey the bone fro the kne to þe fote, 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, serue him in að poyntes as þou doest a Crane, but lete him haue oþ his winges when he is rosted, And serue him forthe.

Curlewe rosted. ¶ Take a Curlewe, sle him as a Crane, pul 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 oþ; take awey the nether lippe and throte bot, and put his hede in at his shuldur, and roste him as a Crane, and no saunce but salte.

Egrete rosted. ¶ Take an Egrete, 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 serue him forthi; and no saunce but salte.

Brewe rosted. ¶ Take a Brewe, sle him as þe Curlewe, skalde him, drawe him as a heñ, breke his legges at þe kne, and take awey 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 oþ a spitte, And bynde his legges as a heron; roste him, reyse his legges and his winges as a heron, And take no maner saunce butte salte.

1 Quayle rosted. ¶ Take a Quayle, and sle him, And serue him as thou doest a partrick in aþ Degre. His Sauce is saunce gamelyne.

Pecok rosted. ¶ Take a Pecok, breke his necke, and kutte his throte, And fle him, þe skyñ and the ffethurs togidre, and the hede stiþ to the skyñ of the nekke, And kepe the skyñ and the ffethurs hole togiders; drawe him as an heñ, And kepe þe bone to þe nekke hole, and roste him, And set the bone of the nekke 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 whañ he is rosted ynowe, take him of, And lete him kele; And þeñ wynde the skyñ with the ffethurs and the tail abought the body, And serue him forthe as he were a-live; or elë; puñ him dry, And roste him, and serue him as þou doest a henne.

SoreH rosted. ¶ Take a SoreH or a tele, and breke his nekke, and pul him dry, And draw him as a chekoñ, 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 SoreH; And no sauce but salt.

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

1 fol. 95.
Wodekok. ¶ Take a wodecok, 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 winges 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 winges, as thou doest of aH maner of other clouen fote fowl. 

Snyte.—Take a Snyte, and sle him as thou doste a wodecok; 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 Wodecok.

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

Conyng in Gravey. ¶ Take blanched Almondes, grinde hem with wyñ And gode broth of befe and Muttorn, 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 ynogh in gode fresshi broth, and choppe him, And take of the skyñ clene, and pike hem clene And cast hit to the Sirippe, And lete boyle ones, And serue forth.

Conyng or hen in clene broth. ¶ Take a Conyng or a hen, and seth him ynowe in good fresshi broth, and drawe þe same broth thr[o]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 hen, and take of the Skyñ, and pike hem clene, and caste thereto, And lete boile togidre; And whan hit is boiled ynogh, caste there-to powder of ginger, vergeous, and salt also; And then thou shalt serue it forth.

Conyng, hen, or Mallard. ¶ Take Conyng, Hen, 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 broth and half wyn; caste thereto Cloues, Maces, powder of Peper, Canell; then stepe faire brede with the same broth and drawe hit thorgH a streynour with vinegre. And whan hit hath wel boiled, caste the licour thereto, and pouder ginger, and vinegre, and cesoñ hit vppe, And then thou shalt serue hit forth.

Gelyn endeobat. ¶ Take a heñ, and roste hir al-moost ynogh, and chop hir small in faire peces, and caste hem into a potte; and take fresshi broth and halff wyn, and caste there-to Maces, Peper, Cloues, and Canell; and stepe
faire brede with the same broth and with vinegre, and drawe hit thorough a streynour; and whan it hath wel boyled, caste thereto pouder of ginger and vinegre, and seson hit vppe and serue it forth.

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

**Rabette rosted.** ¶ Take a Rabette, and se 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 kyddf, and slytte the skyn in þe throte, And seke the veyne, and kut him, and lete him blede to dethi; and fle him, And larde him, And trusse his leggys in þe sides, and roste him, And reyse the shulders and legges, and sance hit with vinegre and salte.

**Venysoan rosted.** ¶ Take faire ffelettes of venesoun, and pike awere 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 roste hem, And then 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 washe him; and þen kutte of þe hede and nek, and lete þe flete be on al hole, and draw him clene; and þe þe pike faire parcelly, and parboile hit; And þe þe take hard yolkes of eyron, and hewe hem and þe parcelly togidre, and freche grece, and caste there-to pouder of ginger, peper, a litel saffroun 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 eyron and floure, and caste there-to pouder of ginger, and peper, saffroun and salt, and pouder hit faire til hit be rosted ynogh.

**Goce or Capon farced.** ¶ Take parci, Swynes grece, or suet of shepe, and parboile hem in faire water and freesh boyling broth; And þen take yolkes of eyeron hard y-sodde, and hew 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
beñ yboiled ynowe with þe herbes and with þe suet, al þes togidre, þen put aH in þe goos, or in þe Capoñ; And then þat him roste ynogH.

Pigge farced. ¶ Take rawe egges, and drawe hem þorgh a streynour, And þen grate faire brede; And take saffroñ, salt, pouder ginger, And suet of Shepe, And do medle al togidre into a faire vesseH, and put hit in þe pigge wombe Whañ he is oñ þe brocche, And þen sowe the hole togidre; or take a prik, and prik him togidur, And let him roste.

1ffelettes of Porke endorsed. ¶ Take ffelettes of porke, and roste hem faire, And endore hem with þe same batur as þou doest a cheke as he turneth aboute the spittie, And sevrie hiz forth.

ffelettes in galentyne. ¶ Take faire porke of þe fore quarter, and take of the skyñ, and þut þe porc on a faire spitte, and roste it half ynogH; and take hit of, and Smyte hit in peces, and cast hit in a faire potte; and þen take oynons, and shedd and pul hem, not to smalH, and fry hem in a pañ with faire greece, And þen caste hem to þe porke into þe potte; And þen þak good broth of beef or Mutton, and cast thereto, and set hit oñ þe fire, and caste to pouder of Peper, Canel, Cloues & Maces, and lete boile wel togidur; And þen þak faire brede and vinegre, and stepe the brede with a lituH of þe same broth, and streyne hit thorgli a streynour, and blodde with aH; or elles þak Saundres and colour hit therewith, and late hem boile togidur, and cast thereto Saffroñ and salt, and serue hit forth.

Losinges de chare. ¶ Take faire buttes of porke, and hewe hem, and grynde hem, and caste there-to yolkes of eyren rawe, and take it vppes into a faire vesseH; and take reysons of Corance, and myced dates, and pouder ginger, pepær, saffroñ, and sugur, and medle al this to-gidre; and make faire paast of sugur, saffroñ, and salte, and temper therein; And make thereof ij. faire cakes, and ley the stuff therein al abreode oñ þe cakes aH flatte. And þen þak anoñer Cake, and ley him al abreode thereof, and þen kutte þe Cakes thorgli with a knyfe, in maner of losinges; And þen þak faire bater of rawe yolkes of eroñ, sugur and salt, and close þe sides of þe losinges therewith, and þen fry hem in fresñi greece ynow, And so serue hem forthie.

Tripe de Mutton. ¶ Take a panche of a shepe, and make it clene, and caste hit in a potte 1of boyling water, and skyme hit clene, and gader al awey the greece, and lete hem boile til þei be al tendur; þen þak hem vppes oñ a faire borde, and kutte hem in smale peces of ij peny brede, and caste hem yn an erthen potte with strong broth of beñ or Mutton; take sfoyles of parcelly,
and hewe hem smalH, and cast hem to, And lete Boyle togidre til they ben tendur/ And þeȝ take pounder of ginger, and a quantite of vergeous, and take saffron 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 þeȝ take faire rawe parcellly, and oynons shred smale, yolkes of eoren sodden hard, and mary or suet; hewe all þes smale togidre, and then caste thereto pounder of ginger, and saffron, and stere hem togidre with thi honde, and ley hem vppe-ôn 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 frieses.** ¶ Take browne brede, and kut hit thyñ; And then take yolkes of eyren, and so with2 of the white; and take meyned floure, and drawe the eireñ and the floure thorugh a streynour; and take sugur a gode quantite, and a litul saffron and salt, And cast thereto: and take a faire panne with fresli grece; And whan þe grece is hote, take downe and putte it in þe batur, and turne hit wel therein, and þeȝ put hit in þe pañ with the grece, 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 þorgh a streynour; and then take salte, and caste thereto; And then take manged brede3 or paynmain, and kutte hit in leches; and þeȝ take faire buttur, and clarefy hit, or elles take fresli grece and put hit yñ4 a faire pañ, and make hit hote; And then wet þe brede welH 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 whan hit is in þe dißli, And so serve hit forthi.

**Perre.** ¶ Take grene pesyn, and boile hem in a potte; And whan they ben y-broke, drawe the broth a good quantite þorgh 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 pounder of CaneH and peper, and caste thereto, and lete boile; And take vynegur and pouder of ginger, and caste thereto; And then take Saffron and salte, a lituH quantite, and caste thereto; And take faire peces of paynmain, or elles of such tendur brede, and kutte hit yñ fere mosselles, and caste there-to; And þeȝ serve hit so forthi.

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

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1 The recipe on p. 43 makes Brawn of this dish.
2 Some of the white therewith. See p. 43, Recipe xlv.
3 Douce M.S. maynche brede. Manchet.
4 fol. 129.
5 So in Douce M.S.; *Maladsed* in Harl.
thorugh a streynoure; and \(\text{\textit{he\textendash}}}n\) take a litul butter, and caste hit in a faire frying panne; And whan the butter is hote, take \(\text{\textit{he\textendash}}}e\) eire\(\text{\textendash}}n\) that be\(\text{\textendash}}}n\) y-drawe, and caste there-to. And \(\text{\textit{he\textendash}}}n\) take a Saucer, and gadur the eyren togidre in the panne, in the brede of a pewtre dissh; And then couche faire [pecys]\(^1\) of brede downward in \(\text{\textit{he\textendash}}}p\)an; and take it vp oute of the p\(\text{\textit{a\textendash}}}n\), And caste faire white Sugur thereto, and serve it forth. And to\(^2\) euery malesade, take the mou\nt\(\text{\textit{tay\textendash}}}n\)e\(^3\) of xi.\textit{y.} eyren And mo.

\textbf{Blaunde sorre.} ¶ Take almondes, and blanche hem, and stampe hem in a morter, and temper hem with fresh\(\text{\textendash}}}e\) lene bro\(\text{\textendash}}}h\) of a Capo\(\text{\textendash}}}n, or beef, and wyne; And if hit be in \(\text{\textit{lent\textendash}}}n\) or in a fiss\(\text{\textendash}}}h\) day, take faire broth of fresh\(\text{\textendash}}}e fiss\(\text{\textendash}}}h\) and wyne, And boyle hem to-gidre a good while, and take hit vpp in a faire lynnen\(\text{\textendash}}}n\) cloth\(\text{\textendash}}}h\) that is clene wass\(\text{\textendash}}}h\)en, and \(\text{\textit{he\textendash}}}\) water y-Wronge oute there\-of; And drawe vnder the cloth\(\text{\textendash}}}h, with a lad\(\text{\textendash}}}h, al the water that ye may, even as ye \(4\) make colde creme; and then take it oute of the clothe, and cast hit in a faire potte, and lete boile; and then take brawne of a capo\(\text{\textendash}}}n\) and tese hit smal\(\text{\textendash}}}H, and bray hit in a morter\(\text{\textendash}}}H\) (or elles in a fiss\(\text{\textendash}}}h\) day, take a codlyng or a haddock), and temper hit with almond melke, and cast sugur yno\(\text{\textendash}}}h thereto; and then caste hit in the potte, And lete hit boile togidur a goode while; and \(\text{\textit{he\textendash}}}n\) take hit oute of the potte al hote, and dresse hit into a dissh as ye doeth a colde creme; And sette ther\-on rede Anneys in confite, and serve hit forth\(\text{\textendash}}}h; or elles take faire almondes yblanched, & set \(\text{\textit{he\textendash}}}n/\)

\textbf{Hagas de almondes.} ¶ Take faire yolkes of eyren, and the White, and drawe hem thorghi a Streynour, and take faire par\(\text{\textendash}}}celly, and parboyle hit in a potte, \& par\(\text{\textendash}}}boyle\(\text{\textendash}}}ngge bro\(\text{\textendash}}}h\); And then take yolkes of ye\(\text{\textendash}}}n, sodde hard, and Hewe the yolkes and the par\(\text{\textendash}}}celly small togidre; And \(\text{\textit{tak}\textendash}}}e\)^5 sugur, pouder of Gynger, and salte, \& cast to yolkes and par\(\text{\textendash}}}celly; And take mary, and put hit in a streynour, And lete hong\(^6\) y\(\text{\textendash}}}n to \(\text{\textit{he\textendash}}}\) boyling potte, and par\(\text{\textendash}}}boile; and take hit vpp, and lette hit kele, And kutte hit then\(\text{\textendash}}}n in smale peces; And then take the drawe\(\text{\textendash}}}n eyren, and putte hem in a p\(\text{\textendash}}}n al a-brode, (And vnneth eny grece in \(\text{\textit{he\textendash}}}p\)an,) and couche the yolkes and the par\(\text{\textendash}}}celly there\-on in \(\text{\textit{he\textendash}}}p\)an. And then\(\text{\textendash}}}n couche the peces of \(\text{\textit{he\textendash}}}\) mary there\(\text{\textendash}}}n; And then folde vp \(\text{\textit{he\textendash}}}\) kake byneth euery corner, to eche corner foure square al flatte, And turne hit o\(\text{\textendash}}}h the p\(\text{\textendash}}}n; And lete hit lye awhile, And then take it vp, and serve hit forthi.

\textbf{Hanoney.} ¶ Take eyren, and drawe the yolkes and white thorghi a

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1 Added from Douce MS. : Harl. MS. reads faire of a brede.
2 MS. do. MS. has malesade here, but Malafado 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 smaH; And take faire butter or greece, and vnnetli 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 ynh a disshi.

Blamanger. ¶ Take faire Almondes, and blanche hem, And grynde hem withi sugour 1water into faire mylke; and take ryse, and seth. And whan 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 theyn take the brawne of a Capoñ, and tese hit smaH, And caste thereto; and theyn take Sugur and salt, and caste thereto, and serue hit forth in maner of mortrewe.

Buknade. ¶ Take veel, keed, or heñ, and Boyle hem in faire water or elles in good fresh broth, and smyte hem in peces, and pike hem clene; And drawe the same broth thorghi a streynour, And cast there-to parcellly, Isoppe, Sauge, Maces and clowes, And lete Boyle til þe flessi be yngol; and þeñ set hit fro the fire, and aley hit vp with rawe yolkes of eyreren, and caste thereto powder ginger, and vergeous, & a litel saffron and salte, and ceson hit vppe and serue it forth.

Autor maner buknade. ¶ Take rawe Almondes, and blanche hem, and grynde hem, and draw hem thorghi a streynour with fresh broth and wyne into good stiff mylke; And then take veel, ked, or heñ, and parboile hem in fresh broth, and pike hem clene, and cast him thereto; take Clowes, maces, and herbes, and lete hem boile ynowe; And theyn caste a litH Sugur, powder ginger, and salt, and serue him forth.

Brest de mottoñ in sauce. ¶ Take faire brestes of Muttoñ rosted, and chopp hem; And theñ take Vergeous, and chaaf hit in a VesseH ouer the fire, and caste there-to powder ginger; and theyn caste the chopped brest in a disshi, And caste the sauce al hote there-õñ, And serue hit forth.

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

Lethe3 lory. ¶ Take mylke, and caste it in a potte, And caste there-to salt and saffron; and þeñ take and hewe faire buttes of Calvis or porke al smalle and caste thereto. And take the white and yolkes of eyreren, And drawe hem thorghi a streynour; And whan the licour is at þe boyling, caste there-to the

1 fol. 13b. 2 fol. 14. 3 Lait.
eyreñ, And a lituH Ale, And styrrre 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 lynneñ clothe, and presse the cruddes there-oñ, and then leche it; And ley þe leches .ij. or iij. in a dissh, And cast saffron there-oñ in the dissi, And so serve hit forth al hote.

**Tansey.** ¶ Take faire Tansey, and grinde 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 gree, and cast hit in a pan, and sette ouer þe fyre til hit mylте; and caste þe stiffe thereon, 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 pañ, and sette ouer the fire, and caste there-in fressh gree, and make hit hote; And then cast the stuff there-oñ and stirre hit well in the pañ till hit come togidre; And whan hit is com well togidre, caste there-oñ in þe pañ a 1 dissh, and presse hit togidre, And turne hit, if hit be nede, fore clevyng in the turnyng, caste into þe pañ more gree, but turne hit ones or ij; 2 And take hit vppe fro the fire, And leche it in faire peces, & serve forth.

**Gely.** ¶ Take Calues fete, and scalde hem faire, and ley hem in faire water, and late hem wex white; Also take hɔsɔ 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 lynneñ clothe, and lete the water reñ oute; And þeñ take a faire scoured potte, and put al thes hɔsɔs and calues fete þerìn; And þeñ take good white wyñ, that wolH hold coloure, or elles fyne claret wyne, and caste there-to a porcion, and none oþer licoure, 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 boylled tender ynowe, take vppe the flessh in a faire bolle, And save wel þe licoure; and loke that þou have faire sides of pigges, And faire smale chekynes scalded, and drawe hem, [(and the)] legges and [the fete] on, 5 and wassh

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1 fol. 14b. 2 twies, twice. 3 Douce MS.; houghys of veel. 4 Douce MS. reads, nere wese 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 skyñ hit clene, and lete a man euere-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 clammy, Hit is a signe þat it is gode; and lete not þe fleshe be so moche ysod that hit may bere no cuttyng; And þen 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 vesshe þat þe lycoure is yñ; and take salt, powder of peper, and good quantite of saffron, (that hit haue faire Ambur colour,) and a good quantite of vinegre; And loke that hit be sauary of the salt and of the vinegre, & faire of colour of saffron; And put hit in a faire lyneñ clothe, And sette vnnder-neth a faire dissh, and late hit ren thorg he cloth so oft þat hit ren clene; And if þou seest that hit hath to lituH of the vinegre, or salt, or saffron, caste thereto more, after thi discretion; And þen kut faire sidde ribbes of þe sides of pigges, and ley hem on a chargeowr or on a dissh, and set hit faire on a colde place, and powre þe gely þeroñ; And þen take faire blanched almonds, and caste anone thereon er hit kële, and foilles of tried pared ginger; and lete stonde to kele.

[GuissellH3]. 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 eggs thorgñ 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 pañ; And stirre it faire and softe til hit come togidre, and crudden; And þeñ serue it forth hote.

Peris in Syrripps. ¶ Take Wardons, 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 þen cast the peris thereto, And late hem boile togidre awhile; take powder of ginger, And a litelH saffron to coloure hit with, And loke that hit be poynante/ And also Doucet/

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

1 Douce MS. cierc.
2 Douce MS. adds [& pull the loynes of the chekyne iche from othere, and take awaye the slyn, and pulle hem [in] quartres, and ley a quarter of a chikyne and a ribbe of the pygge to-gedrys on a dissh.]
3 Taken from Douce MS.
4 fol. 15.
drawe hit thorgh a streynour; And then take faire dates, and y-take oute the stones, and leche hem in faire gobettes al thyn, and cast there-to; And then take pere Wardones, and pare hem, And seth hem, And leche hem in faire gobettes, and pike oute the core, and cast hem to the Syryppe; And take a lithe 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 then caste it oute in a treyn vessell, And lete kele; And then pare clenke rasinges of ginger, & temper hem ij. or iij. daies, in wynye, And after, ley hem in clarefied hony colde, aH a day or a night; And þen take the rasings 4 oute of the hony, And caste hem to the peres in compoiste; And then serue hit forth with sirippe, aH colde, And nought hote.

Chare de Wardone. ¶ Take peer Wardons, and seth hem in wine or water; And then take hem vppe, and grinde hem in a morter, and drawe hem thorgh a streynoure with the licour; 5 And put hem in a potte with Sugur, or elle with clarefiede hony and caneH ynowe, And lete hem boile; And then take hit from the fire, And lete kele, and caste there-to rawe yolkes of eyreñ, til hit be thik, and caste thereto powder of gingar ynowe; And serue hit forth in maner of Ryse. And if hit be in lentoñ tyme, leve the yolkes of eyreñ, And lete the remnaunt boyle so longe, til it be so thikk as though hit were y-tempere with yolkes of eyreñ, in maner as A man sethþ charge de quyns; And then serue hit forth in maner of Rys.

Mawmene. ¶ Take vernage, or oþer stronger wynye of the best that a mañ 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 then 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 wasshi hem clenke in wynye, 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 wynye 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, 7 and drawe hem with mighti wynye thorgh a streynour; And at the first boiling, 9 a-ley hit vp, & yeve hit a boyle; and 9 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’, treyns is treen, wooden.  
4 shavings, parings.  5 Douce MS. with-out any licour.  
6 ? MS.; for chare.  7 D. amyzons.  8 fol. 16.  9, 9 D. omits from a-ley . . . and.
thereto tesid brawne of Fesaunte, partrich, or capoñ, a good quantite, and cesoñ hit vppe with pouder of ginger ynoñgh, and a lituH saffroñ and salt; And if hit be stronge, aley hit with vinegre of swete wyn, and dresse hit flatte with the bak of a Saucer or A ladeH; And as thou dresseth hit with the saucer in vinegre or mighty wyne, wete the saucer or ladeH fore cleaving, [and loke] that hit haue suger right ynoñgh, And serve hit forthi.

Longe Wortes de Pesons. ¶ Take grene pesyñ, and wasññ 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 thorgli Streynour into a faire potte. And then take oynoñes in ij. or iij. peces; And take hole wortes, and boyle hem in fayre water; And then take hem vppe, And ley hem oñ the faire borde, And kutte hem in .iij. or in .iiiij. peces; And caste hem and the oynons into þat potte with the draweñ peseñ, and late hem boile togidre til they be aH tendur, And then take faire oile and frayr, or elles fresshi broth of some maner fissh, (if þou maist, oyle a quantite), And caste thereto saffroñ, and salt a quantite. And lete hem boyle wel togidre til they beñ ynoñgh; and stere hem weñ euermore, And serve hem forthe.

Elys in Sorre. ¶ Take eles, and fle hem, and choppe hem in faire colpons, And wasññ hem clene, and putte hem in a faire potte; and then take parcelly, oynons, and shrede togidre to the eles; And then take pouder of peper, and broth of fissh, and set hit over the fire, and lete hem boyle togidre; And þeñ take a lote of brede, and alay the brede in the þe same broth, And drawe hit thorgli a streynour; And whañ the eles beñ almoost y-sodde ynowe, caste there-to; And lete hem boile togidre; and take hem vp fro þe fire, and cast þer-to salte, vinegre, And serve hit forthi.

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

1 Douce MS. to stondyng. 2 Douce MS. vernage or.
3 Douce MS. vernage. 4 Added from Douce MS.
5 Douce MS. reads here: other elles fresh broth of some maner of fresh fishe (yffe thou have none oile) a quantite.
6 Douce MS. adds: canelle, & clowes and maces, & cast ther-to, and take fresh, between & and broth.
7 Douce MS. adds: and alay hit ther-with, & cast wyne ther-to and lete hem buille togederys: & then take hem vppe fro the fyre and cast ther-to wyne, &c. 8 fol. 16b.
a-wey þe skyñ, and caste thereto, And lete boyle. And whan the eles ben wel y-boyled, take faire berme, and put þerto, And lete boyle awhile; and þeñ take Saffron 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 thorgh a streynour; And lete hem boyle, And cast there-to Saffron, Sugur, and salt; And then take a paynmān, And kut him and tost him, And wete him in wyn, And ley hem in a dissh, and caste the siryppere thereon, and make a dregge ¹ of pouder ginger, sugur, Canel, Clowes, and maces, And cast thereon; And whan hit is I-Dressed, serue it forth fore a good potage.

**Soppes pour Chamberleyne.** ¶ Take wyn, Canel, powder ginger, sugur/ of eche a porcioñ; And cast ah in a Streynour, And honge hit on a pyñ, And late hit ren thorgh a streynour twies or thries, til hit ren clere; And then take paynmain, And kutte hit in a maner of Browes, And tost hit, And ley hit in a dissh, and caste blanche pouder there-on yngol; And then cast the same licour vppoñ þe Soppes, and serue hit forthe for a good potage.

**Muscles in broth.** ¶ Take Muscles, And sith ² hem, And pike hem oute of the sheñ; And drawe the broth thorgh a streynour into a faire vessell, And sette hit on the fire; And then take faire brede, and stepe hit with þe same ³ broth, and draw hit thorgh a streynour, And cast in-to a potte with þe sewe; and menge ⁴ oynons, wyn, and pouder peper, and lete boyle; & cast there-to the Musculis and pouder ginger, and Saffron, and salte; And then serue ye hit forthe.

**Muscles in Shell.** ¶ Take and pike faire musculis, And cast hem in a potte; and caste hem to, myced oynons, And a good quantite of peper and wyn, And a lite wynegre; And assone as thei bigynmeth to gape, take hem from þe fire, and serue hit forthe with the same broth in a dissh al hote.

**Mortrewes of Pesyn.** ¶ Take a Gurnard, or elles a Codling, (the lyuer And þe Spawne with-in him), And setti him ynowe in faire water; and pike oute the bones, and grinde the fissing in a morter, and temper hit with almond mylke, and caste-to grated brede; and þeñ take hit vppē, and put hit in a faire potte, and lete boyle; And caste thereto sugur, Saffroñ, and salte; and serue hit in a dissh in maner of mortrewes of flessi, And caste powder of Ginger there-on.

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

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¹ Dredge. Douce MS. dragge. ² See the, boil. ³ fol. 17. ⁴ Douce MS. myced; see next recipe.
hem with suger water thorghi a streynour into a good stuff mylke into a potte; and þen take þe white of lekes, and hew hem smalH, and grynde hem in a morter with brede; and þen cast al to þe mylke into þe potte, and caste þerto suger and salt, and lete boyle; And seth feyre poudrid eles in faire water ynowe, and broyle hem on a greden; and kut hem in faire longe peces, and ley two or thre in a dissh toigidre as ye do venesen with ffurmenty, And serv it forthe.

Caudel ffery. ¶ Take rawe yolkes of eyren and trie hem, and bake hem; and take good wyne, and warme hit ouer the fire in a potte, And cast there-to the yolkes, and stere hit wel, butte lete hit not boyle til hit thikke; ¹ and then caste there-to suger and salt, and serv it forth as mortrewes.

Prenade. ²—Take wyñ, and put hit in a potte, and clareified honey, sawndres, pounder of peper, Canel, Clowes, Maces, Saffron, pyneþ, myced dates, & reysons, And cast thereto a litul vinegre, and sette hit ouer the fire, and lete hit boyle; and seth figges in wyñ and grynde hem, and draw hem thorgh a streynour, and cast thereto, and let boile al toigidre. And þen take floure, saffron, suger, and faire water, and make faire kakes, and late hem be thyñ ynoði; And þen kutte hem like losinges; And þen 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 sirrippe, altoigidre, in a dissh; And therefore thi sirripe most be rennyng ynow, and nost to stiff; and so serv it forth fore a good potage, in faire disshes aH hote.

Froyde de almondes. ³ ¶ Take blak suger and colde water, and caste the suger and þe water in a potte; and lete hem boile toigidre, and salt, and skeme hem clene, and let hit kele; And þen take Almondes, and blanche hem clene, and stampæ hem in a morter al smal, and drawæ hem thik ynowe thorghi a streynour with suger water, into a faire vesseH. And if hit so be þat the mylke be not swete, take white suger and cast thereto; And serv it forth in maner of potage, And namly in lenõn tyme.

Fried creme de almondes. ¶ Take Almondes, 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 drawæ hem þorgh a streynour into a faire potte, And set hem ouer the fire, and lete hem boyle ones; And þen take hem downe, and cast thereto Salte, and lete stonde a forlonge wey or ij. And cast a lituH vinegre þerto; And þen cast hit on a faire lynneñ clothi that ⁴ is faire wasshi, and þe water y-wronge oute there-of;

¹ fol. 176. ² Called Brewes 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 ladiH, and draw vndur þe clothi, and draw awey þe water aH that a man may. And þen gadur al þe creme togidur in þe clothe; And þen take þe clothi with the creme, and hange hit vpp0 a pyñ, and lete þe water dropp(e) oute two or thre houres or more; And then take hit of þe clothi, and putte hit in a boH of tre, And caste Sugur ynogh 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-wassh, and put hem there-in, that þey be not seyn; And when hit is dressed in maner of mortrewes, take rede annyes in confite, or elles les Burage,1 and set þere-oñ in a dissiH.

Creme boiled. ¶ Take mylke, and boile hit; And þen take yolkes of eyren; and try hem fro the white, and drawe hem thorgi a streynour, and cast hem into þe mylke; and þen sette hit oñ þe fire, and hete hit hote, and lete not boyle; and stirre it wel til hit be som-what thik; And caste thereto sugr and solte; and kut þen faire paynmain soppes, and caste the soppes there-oñ, And serue it in maner of potage.

Letlardes. ¶ Take mylke scalding hote; And take eyren, the yolkes and the white, and drawe hem thorg 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 thorg a streynour. And whan þe mylke bigynneth to crudde, caste þe iuce thereto, if þou wilt haue it grene; And if þou wilt haue it rede, take Saundres, and caste to þe mylke whan it croddeth, and leue þe herbes; And if þou wilt haue hit yelowe, take Saffroñ, and caste to þe mylke whan hit cruddeth, and leve þe Saundres; And if þou wilt haue it of al þes colours, take a potte with mylke & Iuse of herbes, and anocher potte with mylke and saffroñ; And anocher 2 potte with mylke and saunders, and put hem al in a lynneñ clope, and presse hem al toigidur; And if þou wilt haue it of one colour, take but one cloth;3 and streyne it in a clothi in þe same maner, and bete oñ þe clothi with a ladeH or a Skynour, to make sad or 4 flatte; and leche it faire with a knyfe, and fry the leches in a pan with a lituH fressh grece; And take a lituH, and put hit in a dissiH, and serue it forth.

Leche lumbardes. ¶ Take Dates, and do awey þe stones; and seth hem in swete wyne; and take hem vppe, and grinde hem in a morter, and drawe hem þorgi a streynour with 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 apon a borde; and then take pouder ginger, Canell, and wyñ, and melle al

1 D. adds flores.  
2 fol. 18b.  
3 Douce MS. of these.  
4 Douce MS. 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 Clarey, and caste thereto in maner of sirippe, whan þou shall serue hit forthe.

_Autor leche lumbard._ ¶ Take faire hony, and clarefy it in þe fire til hit be stiff ynowe; and then take hit vppe and ley hit on a borde; and take faire grated brede and pouder of peper, and meþ 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 thorgÐ a streynew, and cast þe sirip there-on, whan that thou shalt serue hit in stede of Clarre.

_Cryspes._ ¶ Take white of eyren, Milke, and fyne floure, and bete hit togidre, and drawe hit thorgÐ a streynew, so that hit be rennyng, and noght to stiff; and caste there-to sugur and salt. And then take a chaffur ful of fresþ grece boyling; and þen put thi honde in the batur and lete the bater reñ thorgÐ thi fingers 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 grece, And lete reñ; And putte hit in a faire dissh, and cast sugur thereon ynow, and serue it forthi.

_Poterous._ ¶ Take a shoue of yren, and hete him brennynge hote in þe fire; and þen take him oute of the fire, and fil him full of salt; And then make a coffyn, and putte in the salt al holowe, þe shappe of a treyn dissh; and sette þe pañ and þe salt ouer the fire ayen, til þe salt be breynnynge hote; and þen cast the white and þe yolkes of rawe eyren in-to þe hote of salt, and lete stonde in þe fire til hit be half hard; And then put a dissh half of salt; And þen take a dressing knyfe, and put vnder þe salt and þe pañ, and heve hit vppe fro the fire, that þe coffyn with þe eyren breke not; And þen sette hit in þe dissh with the salt, and serue it forthi.

_Risshewes._ ¶ Take figges, and grinde hem aþ rawe in a morter, and cast a lituí fraied oyle there-to; And þen take hem vppe yî a vesseH, and caste there-to pynes, reysyns of corânce, myced dates, sugur, 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 folde hem togidur as risshewes, And fry hem in oyle, and serue hem forthi.

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1 Douce MS. _adds after _hit: 'wex hard: & take hard yolkes of eyrench & 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. Take faire water and cast in a faire frying pañ, or elles; in an oper vsesseñ, til hit boyle, and skeme it well; And then breke faire rawe egges, and caste hem in þe water, And lete þe water stonde stil ouer þe fire, and lete the egges boyle harder or nessher as þou wilt.

Taylours. Take almondes, and grynde hem raw in a morter, and temper hit with wyne and a litul water; And drawe hit þorgh a streynour into a goode stiff mylke into a potte; and caste thereto reysons of cornauce, and grete reysons, myced Dates, Clowes, Maeces, Pouder 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 flore of Ryse, or elles grated brede, and cast there-to sugur and salt, And serve hit forth in maner of mortrewes, and caste there-on pounder ginger in þe dissih.

Malmens bastard. Take a potte of clarefied hony, and a pounde of pynes, and I. pounde of Reysons of cornauce, Saundres, pounder caneñ, And ij. galons of wyne or ale, and pounder peper, and cast al in a potte, And skeme hit clene; And þen take iiij. li. pounde Almondes, and stepe to-gidre, And drawe hem þorgh a streynour; And whan the potte boyleth, cast þe licour to, & aley hit vp al standing; And þen take pounder ginger, salt in saffron, and ceseñ hit vppe, and serve hit forth in a dissih al hote, and salt; And cast pounder ginger thereon in þe dissih, and serve it forth.

Gyngautrey. 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 panches smalñ; And þen take freshi broth of freshi Salmon, or of eles, or of turbut, and cast þe myced paunches there-to, And pounder of peper, and lete boyle; And then take the broth that þe paunches and lyuers were y-sodde in, And stepe there-in faire brede, and drawe hit thorgh a streynour; And þen myce þe lyuers in faire peces; And whan the paunch hath wel y-boyled in þe licour, cast þe lyuers thereto, and lete boyle a while; And serve hit forth hote for gode potage; and late hit be som-dele rennynge.

ffygey. Take ffigges, and caste hem in a potte, And cast there-to wyne or Ale, and lete hem boile, And take hem vppe, and bray hem in a mortar; And þen take brede, and stepe in þe same licour, 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 wynegre & lete. 6 Douce MS. and. 7 Harl. MS. Gyngautrey. 8 Douce MS. adds: cast the liour ther-to and lete buille awhile, & then; the liour being the brede and broth. 9 fol. 20.
And and and and and and and and and
Draw 4 5 a Amidons, f al hit caste and thi togidre, of with thorgh and corance, and thorgh em, and caste em in a potte, and boyle em in water right weH; And ley em vpon a borde, and hewe em; And pen stepe brede in þe same lieour, And cast som of the samon 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 saffron, And leta boyle togidre; And cast there-to pouder of peper, Vinegre, and salt; And leta hit be rennyng.

Rapes. ¶ Take half figges and half reysons, and boile em in wyn, and take hem vp, and bray em in a morter, And drawe em with Þe same lieour thorg th 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 Saffron; And if hit be not stonding ynogh, take a lituH flour of Amidons, And drawe hit with wyn thorugh a streynour, And cast there-to salt, and serve it forth stondynge.

JussellH. ¶ Take the sfy of a pyke, and cast hit rawe in a morter, and cast there-to 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 togidre, and strek² hit togidre with thi honde; And cast there-to a lituH saffron with Sugur and salt, And put aH in a treeH boH, and truh³ hit to-gidre with thi honde; And loke þat hit be not in thik, but as ⁴a man may powre it oute of þe boH; And þen take a paH, and caste thereto faire grauyc of a pyke, or of a freschi samon, and drawe hit thorgli 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 saffron and salt; And whan hit hath boyled a while, sterres hit fast, and caste the stuff thereto, and ster hit euermore. And whan hit is al oute of the bolle, [cast it]⁵ a liteH and a liteH into þe paH, sterve it softer and softer til hit be roH to-gidre; And þen take a ladeH or a skynnour, and drawe hit togidre soft til hit come to-gidre, And take hit fro þe fire, and sette þe vesselH on a fewe colys, and lete hit wax stiff be his owne accorde, and then serve it forth with a skynnour, like as þou wolt server JussellH, aH hote.

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

peces, and sethe him in some licour as thou doest. Gele of fleſsh, and when hit is ynoth, take hit vppe; and þeſ take perches, tenches, elys, & kutte hem in faire peces, and wassh hem, and put hem in the same licour; and loke that thou haue fleſh ynoth, that the licoure may be stiff ynowe; and in caſe þat thou faile fleſh, that thou hast not ynoth to make gely, take faire soundes of watered stokkſh, or elles of ffires. Milleweht, or elles of kelyng, and cast thereto; and sette ouer þe fire, and lete it boyle; and þat wolſ help hit to gele; and skem clene þe grave; and when hit is ynoth, lete noþ the fleſh breke, but take vppe the fleſh hole, and set the licour fro the fire, and put coles vnderneath the vessel, as thou doest afore to the opir gele of fleſh, with vinegre, poudere of peper, saffron & salt; and þeſ take a pike, perche, and tenche, and pul of the skyñ, And put a pece of one and a pece of anoſer in a faire diſsh, as thou dost opir gele of fleſh, And poure the licour there-ōn, as þou doest opir gele of fleſh; and cast there-ōn almondes blanced, and foyles of tried 2 ginger pared, and set hit in a colde place, and lete hit gele.

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

Oyle soppes. ¶ Take a good quantite of oynons, and myce hem, noþ to smale, & seth hem in faire water, And take hem vppe; and þen take a good quantite of stale ale, as .iij. galons, And thereto 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-ōn, and servé hit forthli hote.

Caudele 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 saffron, Sugur and salt, and servé 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 servé it forthi hote.

Lente ffrutours. ¶ Take goode flour, Ale yeest, saffron, and salt, and bete al to-gidre as thik as opir maner frutours of fleſh; and þeſ 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 frutours, and wete hem in þe batur vp and downe, and fry hem in oyle, and cast hem in a dissh, and cast sugar þeronymowe, and serve hem forth hote.

[Lesenges Fries.1] ¶ Take flour, water, saffron, sugar, and salt, and make fyne paast þer-of, 2 and faire thyñ kakes; and kutte hem like losenges, and fry hem in fyne oile, and serve hem forth hote in a dissh in lenteñ tyme.

[Risschewes de frute.3] ¶ Take figges, and grinde hem in a mortar al smal with a lich oyle, and grynde with hem, clowes, and maces; and then take hem vppe in-to a dissh, and caste thereto pynes, saundres, reisons of coraunce, myced dates, pouder of Peper, CaneH, Saffron, and salt; And then make fyne paast of flourre, water, sugur, saffroñ, and salt, And make there-of faire kakes; and then 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 serve hem forthe hote.

[Trayne roste.5] ¶ Take Dates and figges, and kutte hem in a peny brede; And þeñ take grete reysons and blanched almondes, and prik hem thorgh with a nedel into a thredo of a manys lengthi, and one of one frute and a-nõjer of a-nõjer frute; and þeñ bynde the thredo with the frute A-bought a rownde spete, endelonne þe spete, in maner of an hasselet; And then take a quarte of wyne or Ale, and fyne fluorre,6 And make batur thereof, and cast thereto pouder ginger, sugur, & saffroñ,7 pouder of Clowes, salt; And make þe batur not fully rennyng, and nojer stonding, but in þe mene, that hit may clewe, and 8 than rost the9 treyne abought the fire in þe spete; And þeñ cast the batur on the treyne as he turneth abouȝ[t] the fire, so longe til þe frute be hidde in the batur; as þou castest þe batur there-on, hold a vesseH vn dere-nethe, for9 spilling of þe batur/ And whan hit is y-rosted weH, hit wol seme a hasselet; And þen take hit vppe fro þe spit al hote, And kut hit in faire peces of a Span length, And [serve]10 of hit a pece or two in a dissh al hote.

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

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1 Douce MS. 2 fol. 21b. 3 Douce MS. 4 Douce MS. 5 Douce MS. 6 D. MS.; Riu. 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 powder peper, and ginger, and put hit in þe same maner in the quynces or wardons, and late hem bake ynoȝh.

1 Rastons. ¶ Take fyne floure, and white of eyreñ, and a litul of the yolkes; And then take warme bërm, and put al thes togidre, and bete hem togidre with thi honde so longe til hit be² short and thik ynoȝh. And caste sugar ynowe thereto; And þe lete rest a while; And then cast hit in a faire place in an oven, and letake ynoȝh; And þeñ 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 þeñ cast thi claresfied butter, and medle þe creme⁵ and þe buttur 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 alH hote.

Tart de fruyte. ¶ Take figges, and seth hem in wyne, and grinde hem smale, And take hem vppes into a vesseH; And take powder peper, CaneH, Clowes, Maces, pouder ginger, pynes,⁶ grete reysons of corauuce, saffroñ, and salte, and cast thereto; and þeñ make faire lowe coffyns, and couche þis stuff there-s-in, And plonte pynes aboue; and kut dates and fre‰li salmon in faire peces, or elles fre‰li eles, and parboyle hem a lituH in wyne, and couche thereoñ; And couche⁷ the coffyns faire with þe same paaste, and endore the coffyn withoute with saffron & almond mylke; and set hem in þe oven and lete bake.

[Chewettes]. ¶³⁸ Take and make faire paste of floure, water, saffroñ, and salt; And make rounde coffyns þere-of; and þeñ make stuff as þou doest for risslicheshesewes, and put þe stuff in þe Coffyns, and couer the coffyns with þe same paaste, and fry hem in goode oyle as þou doest risslichesewes, and serue hem forthe hote in the same maner.

Lamprey I-bake. ¶ Take and make a faire rounde coffyn of paast; and þeñ take a fre‰li lamprey, and letem him blode .ij. fingers within þe nauch, And lete him blode in a vesseH, and letem him dy in þe same blode; And then take browne brede, and kut hit, and stepe hit in vinegre, and drawe hit þorh a streynour; and þeñ 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 þeñ skald the lamprey, and pare him clene, and couche him rounde in

1 Douce MS.; Rastons, Harl. 2 Douce MS. 3 Douce MS.; pike Harl. 4 Douce MS. cromes. 5 Douce MS. crommes. 6 D. adds: reysons fried in oyle. 7 Douce MS. keuere. 8 fol. 226.
a coffyn; and þe castel þe sewy rownde abought vppeñ him in the coffyn til hit be couered; And then couer þe coffyn, and hele hit with a lydde aboue, save a litle hole; and at the hole blowe in the coffyn with thi mouthe a good blast of wynde; and sodely stoppe the hole, that the wynde abide within þe coffyn, to ryse up þe coffyn that he falle not a-downe. And whan hit is a litle y-hardened in þe oven, prik the coffyn with a pyn, for 1 brestynyng 2 of þe coffyn; And lete bake ynowe, And serve it forthe colde. And whan the lamprey is ytake oute of þe coffyn, and I-ete, 3 take the sirippe oute of þe coffyn, and put hit in a chargeour, and caste wyne there-to, And poudre of ginger, And lete Boyle ouer þe fire; And take paynmaýn, and kutte hit and wete hit yñ, And ley þe soppes yñ the coffyn of þe lamprey, And cast the sirippe aboue, and ete it so/

**Sauce pour lamprey.** Take a quyk lamprey, And lete him blode at þe naueñ; And lete him blode in an erthen potte; And scalde him with heyn, and wassñ him 4 cleene, and put him [on a spitte;] 5 and sette the vessell with þe blode vnder þe lamprey while he rosteth, And kepe the licoure þat droppeth oute of him; And then take oynons, and myce hem smañ, 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 þen take poudre of Canell and wyne, And drawe him thorgh a streynour, and cast [hit to] 6 the oynons, and set ouer the fire, and lete hem boyle; And cast a litull vinegre and parcell there-to, and a litull pepper; And þen take þe blode and þe dropping of þe lamprey, and cast thereto [& lete buille to-gedrys þiH it be a litleH thykke, & cast therto] 7 poudre ginger, vynegre, salt, and a litull saffron; And whan þe lamprey is 8 rosted ynowe, ley him in a faire chargeour, And caste all the sauce apõn him, And so serve him forth.

**Lamprey poudred.** Take a lamprey poudred, and stryke away the salt with thi honde; take away the bone fro þe brote into þe tayle by the bely side, And ley him in water a day and a nyght, and scald him in water with strawe or heyn, to stripe him with-añ; And then wassñ him cleene, and cast him in faire water colde, and seth him, and cast x. or xij. oynons hole vynpullud, and lete hem seth togidre, and skem it; And þen take vp the lamprey and þe oynons fro þe water, and ley hem in a dissh þiH they ben colde añ; and serve hem forthe colde with sauce Galentyne; and myce the oynons in 9 the sauce, & ete hem so.

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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.
Stokfissh in sauce. ¶ Take faire broth of elys, or pike, or elles of fressh samond, And streyn hit thorg[ ] a streynour; and take faire parcelly, And hewe hem smalH, And putte the broth and þe parcelly into an erthe[n] potte, And cast þerto pouder ginger, and a litul vergeous, And lete hem boyle to-gidre; and þen take faire sodden stokfissh, and ley hit in hote water; and whan þou wilt serve it forth, take þe fissh fro þe water, and ley hit in a disshi, And caste the sauce al hote there-o[n], and serve it forth.

Lamprons in Galentyne. ¶ Take brede, and stepe it in wyne and vynegre, and cast there-to CaneH, ¹ and drawe it thorg[ ] a streynour; and do it in a potte, and cast pouder of peper thereto; And take smale oynons, and myce hem, and fry hem in oyle, & cast there-to a fewe saunders, and lete hem boyle a litul; And then take lamprons, and scalde hem with hey in hote water, and seth hem; and þen h[r]oyle ² hem on a faire gredre[n], and þen couche hem in a dissh and cast the sauce on hem, And then serve it forth.

Lamprons y bake. ¶ Take lamprons, and scalde hem with hey; and make faire paaste, and couche ij. or iij. lamprons thereno[n], with pouder ginger, salt and peper, and lete bake; And leche samo[n] in faire brode peces, and bake hem in þe same maner.

Oystres in grauey. ¶ Take almandes, and blanche hem, and grinde hem, and drawe hem þorg[ ] a streynour with wyne, and with goode fressh broth into gode mylke, and sette hit on þe fire and lete boyle; and cast þerto 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 beþ ynowe; and serve hem forth for gode potage.

Oystres in cevey. ¶ Take oystres and shelH hem and put hem in a vesseH, (and þe water that is within þe oystres with-alH;) 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 thorg[ ] a streynour, and cast hit in-to þe oystres, And sette hit over the fire; And take a lituH Of þe same broth ayeþ; and a lituH wyne, and put hit ýn a faire vesseH, and put þere-to browne crustes and pouder caneH, and draw hit thorg[ ] a streynour; and myce oynons smalH, and fry hem in oyle or in butter, and caste hem there-to, and sette over the fire. And whan þe oystres boyleth, caste the licoure ³there-to, and ceso[n] hit vppe with pouder of peper, 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 serve hit forth for a gode potage.

**Pike in galentyne.** ¶ Take a pike and set him ynowe in gode sauce; And þen couche him in a vessell, that he may be y-caried yñ, if þou wilt// And what tymhe he is colde, take brede, and stepe hit in wyne and vinegre, and cast there-to caneH, and drawe hit þorgh 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 lette boyle awhile; And cast að this hote vpþon þe pike, and carry him forth.

**Pike boyled.** ¶ Take and make sauce of faire water, salt, and a lituH Ale and parcell; and þen take a pike, and nape him, and drawe him in þe bely, And slytte him thorgh the bely, bak, and hede and taile, with þi knyfe in to 1 peces; and smyte þe sides in quarters, and wassfr. 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 iiij. peces in þe bak, but noþ thorgh; And slyt the pouuche, And kepe the fayy or the lyuer, and kutte away the gaH. And whan þe sauce biginneth to boyle, skem hit, And wassfr. þe pike, and cast him þere-in, And caste þe pouche and fay there-to, And lete hem boyle togidre; And þen make the sauce thus: myce the pouche and fey, 2 a litul gravye of þe pike, And cast þere-to pouder of ginger, vergeous, mustarde, and salt, And serve him forth hote.

**Pike in brase.** ¶ Take CaneH, a quarter of wyne, and a lituH vinegre, And stepe there-yñ tendur brede; and thrawe it þorgh a streynour, And lete boyle with pouder of peper; And take the pike, and roste him splat on a gredire ynoþi; 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 cast the sauce there-on al hote, and so serve him forthi.

**Auter pike in Galentyne.** ¶ Take browne brede, and stepe it in a quarter of vinegre, and a pece 7 of wyne for a pike, and quarteren of pouder caneH, and drawe it thorgh 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 setþi him in good sauce, and take him vp, and lete him kele a litul; and ley him in a boH for to carry him yñ; and cast þe sauce vnder him and aboue him, that he be al y-hidde in þe sauce; and carry him wheþor euþ þou wolþ.

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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. pynt.
Salmon fresh boiled. ¶ Take a fresh Salmon, and drawe him in be bely; and chyne him as a swyne, and leche him flatte with a knyfe; and kutte the chyne in ij. or in .iiij. peces, and roste him on a faire gredryn; & make faire sauce of water, parcelly, and salt. And when hit begynneth to boyle, skem it clene, and cast þe peces of salmon þere-to, and lete hem sethe; and þen take hem vppe, and lete hem kele, and ley a pece or ij. in a dissil; and wete faire foiles of parcelly in vinegre, and caste hem vppon þe salmon in the dissil; And þen ye shall serue hit forthe colde.

Samoñ roste in Sauce. ¶ Take a Salmon, and cut him rounde, chyne and all, and roste the peces on a gredire; And take wynge, and powder of CaneH, and drawe it þorgi a streynour; And take smale myced oynons, and caste þere-to, and leto hem boyle; And þen take vynegre, or vergeous, and powder ginger, and cast there-to; And þen ley the samoñ in a dissil, and cast þe sirip þeroñ al hote, & serue it forthi.

Troute boyled. ¶ Take a troute, and nape him; And make faire sauce of water, parcelly, 1and salt, and whan hit bigynneth to boyle, skeme hit clene; and drawe him in þe bely; and if you wylte haue him rounde, kut him in þe bakke in two or þre places, but not þorgi, And drawe him in þe sket 2next 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 powder of ginger; and serue him forth colde, and cast þe foiles of parcelly, y-wet in vinegre, on þim in a dissil.

Crabbe or Lopster boilled. ¶ Take a crabbe or a lopster, and stop hem in þe vente withi on of hirë clees, and seti him in water, and no salt; or elles stoppe him in þe same maner, and cast him in an oveñ, and bake him, and serue him forthi colde. And his sauce is vinegre.

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

floundres boilled. ¶ Take floundres, and drawe hem in the side by the hede, and seti 4 hem, & make sauce of water and salt, and a good quantite of ale; And whan hit bigynneth 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. rect sauce. 4 Douce MS. scooch.
Shrympes. ¶ Take Shrympes, and seth hem in water and a lituH salt, and lete hem boile 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 þe side by þe hede, and scooche¹ him [in] þe side in two or thre places, but not ²thorgh, 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 scald him, (but noþ to moche,) and drawe him in þe bely, and pryk him þorh þe chyne bön 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 þe 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 sethi/ And sauce to him is mustard and ale and salt; And serue it forthe hote/ or elles take a plays, and drawe him, prike him with a knyfe for breking, as he frieth; And fry him in hote oile, or elles in clarefied buttur.

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

Sole, boiled, rost, or fryed. ¶ Take a sole, and do awey þe hede, and drawe him as a plais, and fle him; And make sauce of water, parcelly and salt; And whaþ hit bigynneti to boyle, skeme it clene, and lete boyle ynogh. And if þou wilt haue him in sauce, take him whaþ he is y-sodde; or elles take him rawe and drawe him, and scale him with a knyfe, And ley him vpon a gredryñ, and broile him. And take wyne and pouder of CaneH, and lete boyle a while, And caste there-to pouder ginger, And vergeous; and caste þe sauce oñ þe sole in þe dissh, And serue him forthe hote. Or elles take a sole, and do a-vey þe hede; drawe him, and scalde him, and pryk him with a knyfe in diuerse places for þe brekyng of þe skyñ; And fry it in oyle, or elles in puréd buttur.

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

¹ Harl. scooche; Douce MS. scooche.
² fol. 25b.
³ twies or thries.
⁴ fol. 26.
⁵ Douce MS.: Harl. sauce.
And seth him, and 1 sauce/ to him is sauce of ginger, or vergyussauce, and serve him colde.

Anofer. [] Take a gurnard rawe, and slytte him endelongs the bak, þorgi þe hede and tayle, and splatte him, and kepe the lyuer; And take þe rawe lyuer, and brede, and fissið brothi, Wyne, and vinegre, And drawe hem thorgi a streynour, and lete boyle; and þeþ cast the re-to pouder ginger, saffroñ, and salt. And þeþ roste the gurnard, and splatte him on a gredire, and 2 ley hym in a dissh. And þeþ cast þe sauce on hym in þe dissh, and serve him for the hota.

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 bigynneti nye to boyle, skeme it clene, and cast þe fissið thereto; and lete seti. And if a man wol, cast a litul saffroñ thereto: and sauce is vergesauce 3 ; And then ye shaþ serve him forthi hota.

Haddok or codlyng. [] Take a þi haddok or codlyng, and drawe him in þe bely. And make sauce of water and salt; And whan hit bigynneti to boyle, skeme hit clene, and caste the fissið thereto, And seth hit in his sauce. His sauce is garlek or verge-sauce; and serve him hota.

BarbeH boyled. [] Take a barbeH, and kute him, and 4 draw him rounde; And pike 4 in þe nape of the hede and seti him in water and salt, Ale, and parcelly. And whan hit bigynneti to boyle, skeme hit clene, and caste the barbel there-to, And seti him. And his sauce is garlek or verge-sauce, 5 And þeþ serve him forthi.

Millet boyled. [] Take a Millet, and scale him, and drawe him in þe bely, and wassii him clene; and þeþ take a pynte of wyne, and pouder cançii, And boile him ouer the fire. And whan hit is yboiled ynowe, caste there-to pouder ginger and a litel vergeous; and caste the same licour vppoñ him in the dissh, and serve him forthi 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 serve him forthi colde with leves of parcelly wet in vinegre, and caste there-on in þe dissh; And sauce þeþerto is vinegre.

Sturgeon in brothi. [] Take freshi sturgeon, and chop it, and parboile it in

1 MS. in.
2 Douce MS.; Harl. reste him.
3 Douce MS. vert sauce.
4 fol. 26b.
5 2 Douce MS. draw hym as a rounde pike.
water; and take hit fro the fire, and streyne it ¹ porgi a streynour into a potte; and pike clene the fissi thereto; and cast there-to pouder peper, clowes, Maces, and canel, and faire brede, and stepe hit with the same licour, and streyne hit thorghi a streynour, and caste there-to; And let Boyle togidre; And caste thereto Saffroñ, pouder ginger, salt, And vinegar; And then ye shall serv e it forth.

Surgeryn for 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, CaneH, and salt, And medle þes poudres and salt togiders; And take and ley a pece of the fissi on a kake/ and ley þe poudres vndermeth þe fissi, 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 oye, and bake hem ynowe.

² Firmanty with porpeys. ¶ Take faire almondes, and washi hem clene, and bray hem in a morter, and drawe hem with water thorghi 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 let Boyle. And whan hit is yboyled ynowe, and thik, caste there-to Sugur, Saffroñ, and salt; And þen take a porpeys, and chyne him as a Samoñ, And seth him in faire water. And whan hit is ynowe, baude hit, and leche hit in faire peces, and serve hit forthi with firmanty, and cast there-on hote water ³ in þe dissh.

Tenche in braze. ¶ Take a tenche, and nape him, and slyt him in þe bak thorghi the hede and taille, 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 sethi him; And take him vppe, and pul of the skyñ, And ley him flatte, and þe bely vpwardes in a dissh. And þen take percellly and oynons And hewe hem small to-giders; And cast þere-to pouder of Ginger, and cast hit in vinegar; And caste aH on þe tenche in þe dissh, and serve him forthe colde.

Another diting of a tenche. ¶ Take a quartre of wyne and a litul vinegre, And tendurs brede, And stepe aH togidre, and drawe hit thorghi 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 yppon him in the dissh; And þen serve 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 þeñ chyne him, and kut him in brode peces; And þeñ make Sauce of the water and salt; And when hit bigynneth to boyle, skeme hit clene and 1 wassh the peces clene, and caste hem thereto, and let hem boyle ynowe. And þeñ take hem vppe, and let hem kele, And ley a pece or two in A dissli, and caste the levys of parcelly wette in vinegre there-on, And serue forthi; And his sauce is verge-sauce.

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

**Tripe de Turbut.** ¶ Take the mawes of a Turbot, Haddock, or codlynge, and pike hem clene, and skrape hem, and wassh hem clene, and part boyle hem in good fresh brothli of Turbot, haddok, Salmoñ, or pyk; and take parcelly, and kut hit clene, and caste þere-to; and kut þe mawes in maner of Tripes of peny brede, and cast al togidre in a potte, And leto boyle. And whan hit is y-boyled ynowe, that þey be al tendre, caste þere-to saffron, Salt, And a litel vergeous, ponder of Gynger, And serue hit forthi fore a good potage.

**Welkes boyled.** ¶ Take welkes, and caste hem in colde water, And leto hem boyle but a lituH; And caste hem oute of the vessel, And pike hem oute of the sheH, and pike awey the horní of hem, and wassh hem and rubbe hem well in colde water and salt, in two or thre waters; And serue hem colde, And caste vppoon hem leves of parcelly ywet in vinegre, And sauce to hem is vinegre.

**Milkemete.** ¶ 2 Take faire mylke and floure, and draue hem þorgli a streynour, and sette hem over the fire, and leto hem boyle awhile; And then take hem vppe, and leto hem kele awhile/ And þeñ take rawe yolkes of eyren and draue hem thorgli a streynour, and caste thereto a lituH salt, And set it ouer the fire til hit be som-what thik, And leto hit nopt fully boyle, and stere it right well euermore. And put it in a dissi al abrode, And serue it forthi fore a gode potage in one maner; And theñ take Sugur a good quantite, And caste there-to, and serue it forthi.

**Chared coneys,3 or chardwardon.** ¶ Take a quarter of clareslied honi, iiiij. vnces of powder peper, and putte bothe to-gidre; then take 30 coynes x wardones, and pare hem, and draue oute þe cokkes 4 at eyther ende, and

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1 fol. 276. 2 fol. 28. 3 Char de coynes, quince marmalade? 4 ? cokes, or cores.
seth hem in goode wort til þey be soft. þen bray hem in a morter; if they beñ thik, putte a litud wyne to hem, and drawe hem thorgh a streynour; And þen put þe hony and þat to-gidre, þen sette al on the fire, and lete seth awhile til hit wex thikke, but sterre it wel with ij. sturrers for sitting to; And þen take it downe, and put þere-to a quarter of an vnce of powdr ginger, And so moche of galingale, And so moche of powdr Canh, And lete it cole; þen put hit in a box, And strawe powdr ginger and canh there-on: And hit is comfortable 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 warðoñ.

1 specially.
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put *per[to] poudre piper* and salte: & let it be sumwhat stondynge, and not to *jynne*, & *serve forth*.

**Sauce gingyuer.**—Take white brede, stepè it wip vynegre, and draw it .ij. or .iij. tymes *pur;* a straynour; and thanne put *per-to* poudre gingere, and *serve forbe.*

**Sauce for a gos.**—Take percelye, grapis, clowes of garleke, and salte, and put it in þe goos, and letæ roste. And whanne þe goos is y-now, schake out þat is wip-in, and put al in a mortre, and do *per-to* .iij. haræ yolkes of egges; and gynd al to-gedere, and tempre it vp wip verious, and caste it upon the goos in a faire chargeour, & so *serve it* forth.

**Sauce camelyne.**—*Take faire brede, and cut it;* and tastæ it; and take vynegre and wyne, and stepè hit *per-*in, and draw it þurwe a straynour wip poudre canel, and draw it .ij. or .iij. tymes, til it be smothæ. And þanne take poudre ginger, sugre, and poudre of clowes, and cast *per-to.* And loke þat it stonde wil by clowes, & by sugre; and þanne put *per-to* a litil safrone, and salt, and *serve hit forþ* þicke y-nowe.

**Sauce rous.**—Take brede, and broyl it vpon þe colous, and make it broune, and ley hit in vynegre, and letæ it stepe; and þanne take piper, canel and notemygge, and a fewæ of clowes, and cast it to-gedere in-to a mortre; and take þe brede out of þe vynegre, and bray *per-wyf* and thanne it is y-brayd y-now, tempre it wyth wyne and vinegre, and draw it þurgh a straynour as þou woldiste galintyne.

**Sauce for stokefysshe.**—Take faire broæ of elys, oʃer of pyke, or elæ of freysshe Samon, and strayne it þurwe a straynour: and take faire percely, and hewe it smal, and put þe broæ and þe percel in-to a faire erþyn vessel; and put *per-to* poudre gingere, and a litil verious, & letæ boile to-gedere. And þanne take faire sode stokefysche, and ley it in faire hote watre: and whanne þou wilt serve it forþ, take þe fysshe fro þe watre, and ley it in a clene disshe; & cast þe sauce al hote *per-on*, and *serve it forth*.

**Sauce for stokfysshe in an-other maner.**—Take eurnylles of walnotys, and clouys of garleke, and piper, brede, and salt, and caste al in a morter; and gynde it smal, & tempre it up wip þe same broæ þat þe fysshe was sode in, and *serve it forth*.

*Sauce for peiouns.**—Take percely, oynouns, garleke, and salt, and mynce smal the percely and þe oynouns, and gynde þe garleke, and temper it wip vynegre y-now: and mynce þe rostid peiouns and cast the sauce *per-on* a-boute, and *serve it forth*.

1 *salt*, added in different ink. 2 *lf. 36 bk.* 3 *lf. 37.* Heading in margin.
Sauce for shulder of moton.—Take perceily, 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 perceily, myntes, diteyne, peletre, a foil 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 vynegre, or wiþ eisel, and serue it forþe.

Sauce vert.—Take perceily, mynty, 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 vynegre, or wiþ eisel, and serue it forþe.

Sauce pereceily.—Take perceily, and grynde hit wiþ vynegre & a litel brede and salt, and strayne it þurgh a straynour, and serue it forþe.

Sauce gauncile.—Take floure and cowe mylke, safroune wel y-grounde, garleke, and put in-to a faire litel pot; and sette on þe fire, 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 parysgingere, and canel, and a litil cruste of þ brede, and grynde hit weH 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 þepur, salt, added in different ink.  2 with the goos, added.  3 If. 37 bk.
# LAUD MS. 553 (BODLEIAN LIBRARY).

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Peynreguson—Nym resons & do out ye stones, and bray it in a mortar with pepir & gingiuer, & salt and wastel bred; tempre hit with wyn, boille hit, dresse hit forth.

Amendment of salt mete.—Tak a fare lynne clout / & do therynne a disshful of ote-mele, byne hit, & hange it in thy pot down 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, & eueryday whess wel thy whete / & at ye ix days ende bray hit wel in a mortar / & 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 mortar, & amydon therwith: tempre it vp with almand mylk / cast therto poudur and safroñ / & sugur / nym luys, turbot, and elys / & gobete hem in mosselys, & sauge & perceli / mak coffyns of thi past / do thy fissh therynne; cast aboue goud poudur & sugur; kerne 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 mortar: boille hit / nym thy chikons or thy heñ, ondo hem in disshes, do thy sewe aboue / & also myjt thou do fissh days with lyuere of turbut or of other manere fissh with almand mylke.

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

1 Peynreguson—Nym resons & do out ye stones, and bray it in a mortar with pepir & gingiuer, & salt and wastel bred; tempre hit with wyn, boille hit, dresse hit forth.

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

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

Caudle.—Nym eyren, & sweng wel to-gedere / chauf ale & do therto / lie it with amyndon, do therto a porcion of sugur, or a perty of hony, & a perti of safron; boille hit, & ifif 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 & with flour de rys; colour hit with alkinet, boille hit, dresse it, florisshe hit aboue with pomme-garnet, & ifif forth.

Rape.—Nym luyss or tenge, or other manere fissh / frye hit in oille de olyue; nym crostes of whyt bred, resons, & canele, bray hit, tempre it vp with good wyn, drawe it thorw a colonaur / let hit be al ycolourd with canele, boille hit, cast therto clous, maces, & quibilbes, do thi fissh in thi disshes, & thi rape aboue, messe hit, & ifif forth.

³Egreducetes.—Tak luyss or tenges, kerf hem in mosselis, fri hem in oille: nym vynegre / & ye thrudde perty sugur, mynce oynons, & boille smal, & clous, maces, & qibibus, & 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, & hole resons / dresse hit / florisshe it a-boue with pomme-garnetes.


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 bef,

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


¹Peys 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 upp colys / that ther be no lye / couere thi pot / that ther go no breth out / whenne hit beth ysode, do hem in a morter & brow hem smal, tempre hem vp with almande milke, & with flour 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 pipers & gyngiuers, and gif forth.

Haddoke in Cyuee.—Shal be yopenen & ywasse clene / & ysode & yrosted on a gridel; grind peper & saffron, bred & ale / mynce oynons, fri hem in ale, & do therto, and salt: boille hit, do thyn haddok in plateres, & thi ciuey aboue, & yf forth.


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

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

¹ lf. 66.
² i.e. kine: cow milk.
Oyle Soppes  . . . . ixiij. 115  Bitore roste  . . . . . . Cxj. 116
Capon en Counfyt  . . . . Cij. 115  Egrett rost  . . . . . . Cxij. 116
Cokentrice  . . . . Cijj. 115  Plouer rost  . . . . . . Cxix. 117
Crane roste  . . . . Cvij. 116  Snyte rost  . . . . . . Cxx. 117
Fesaunt rost  . . . . Cvijj. 116  Sturgeon buille ou turbutt . Cxlvj. 117
Heron rost  . . . . Cx. 116  Charlotte  . . . . . . Clxxviiij. 117

† Oyle Soppes. Capitolum ixiij.—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 summe-whate thikke: then cast ther-to sugre and salte, and cutt feyre paynemayne in soppes, & cast the soppes there-on, & serve it forth in maner of potage.

† Capon) en Counfyt. † Capitolum cij.—Take fressh broth, and wyn), & persely, & saverey, and a litefl sauge, and lete buille to-gedrys: and crome ther-to herde yolkes of eyren tyH it be welthykke, and kest ther-to pouudre of gyngewere 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 aH hotte, & serve it forth.

† Cokentrice. † Capitolum cijj.—Scalde a capon) clen), & smyte hem in-to the wast oueretwarde, and scaude a pygge, and draw hym, & smyte hym in the same maner; and then sewe the forthyr parte of the capon) and the hyndyr parte of the pygge to-gedrys, and the forther parte of the pygge 3 and the hynder parte of the capon) to-gedyr: then draw the whyte & the yolkes of eyren), and cast ther-to, and svette of a schepe, and saffrons), & salt, and pouudre of gyngewere, and grated brede; and medle aH to-gedre with thyn

1 lf. 34b.  2 lf. 47b.  3 lf. 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 pouudre of gyngueure, and saffron, & ioissh of persely or malves, & draw hem, and endore hem all abowte in every party of hym.

Crane roste. Capitolum 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,¹ and lete hym haue hys heuede & hys necke on; saue take awaye the wesyng,² 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 gosse; and yiff þou schalt sauce hym, mynce hym fyrst, and sauce hym withe pouudre of pepyr, and gyngueure & mustarde, vyngre & salt, and serve hym forth.

Fesaunt rost. Capitolum cviiij.—Lete a fesaunt 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,³ as off an henne; & no sauce butt salt.

Heron rost. Capitolum 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 4spite, and putt the hede yyne 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 vyngre, and mustard, and pouudre of gyngueure, & sett hym forth.

Bitore roste. Capitolum cxj.—Slee a bytoure in the mouth as an heron), & draw hym as an henne, and fold vpppe hys legges as a crane; & lete the wynges be on, & take the boon of the ⁵necke all 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 þou dost of an heron, & no sauce butt salt: & sett hym forth.

Egrett rost. Capitolum cxij.—Breke an egrettis nekke, or cut the rofe

¹ i.e. cut off the wings at the joint next to the body.
² lf. 50.
³ lf. 50b.
⁴ lf. 51.
⁵ lf. 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.

† Plouer rost. † Capitulum Cxix.—Breke the skullle 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 and nekke aH-so, & roste hym, and reyse
the legges and wynges as an henne: and no sauce butt salt.

† Snyte rost. † Capitulum Cxx.—Slee a snyte as a plouere, & lete hys
necke be hole saue the ́wesying; and lete hys heuede be on, and putt it in
the schulldre, 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.

2† Sturgeon) buille on 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.

† Charlete. † Capitulum Clixviar. —Seth) melke yn a pott and cast
ther-to salt and saffrou); & hew feyre buttes of calues or of porke smaH, 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 till it crudde. and yiffe hou
wilt haue it forced, hete milke scaldyng hoote, and cast ther-to rawe yolkes
of eyren) and poudre of gyngouere, and sugre & clowes & maces, & lete natt
fully buille; and press the cruuddes in feyre 3lenyn) cloth, & lessi it, & ley
too or thre lesshes in a dissh: & cast the farsyng ther-on, & serue 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 Culinariae (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.
Abouyte, adv., 73; A-bowte, 21, 29, 31; Abought, prep., 78; A-bowte, 31, 54. About; round.
Aboye, vb.t., 79. Bow; bend.
A-brode, adv., Caste al a-brode, holdyn a-brode, 7, 92. Broad; about; stretched out.
Abyndoun, sb., 20. See Amidoun.
A-chatry, 67. Acatery; provisions bought.
Acord, sb., Be hys owne accord, 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. enforcer, see Porcelle farce enforce, on page 58. The word enforcer 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.
Altyward, 21, Afterward.
Ale, sb., 11, 13, 16, 86, Stale Ale, 12, 96; New ale, 10; Sethe Fygys in Ale, 43; Ale draft, 19, Ale dreggs, or bottoms; Ale yeest, 96, Ale jest, 44, Ale yeast.
Aleger, sb., 28. Alegar; ale vinegar.
Alkenade, sb., 29, 30, 31, 48; Alkenet, 113. Alkanet.
Al to-broke, 85, Alle to-broke, 44; Al to-choppe, 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; Caudel de Almondes, 96, Cawdelle de Almaunde, 16, see F. of C, 87, “Cawdel de Almaund mylk”; Almaunde 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 de Almaundes,” Warner, p. 69, “Creme de almonde mylk”; Almondes, 88, 90, 91, Froyde de almondes, 91, Froyde almoundys, 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 Almaynne, 114. These are possibly all German dishes, but Allemayng and Almonds got con- founded, as in the first two recipes, which are the same dish, and have almonds in them.

Almonds, see Allemaundys.

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

Aloe de Roo, 61; Allowes de Mutton, 83; Alows de Beef or de Moto, 40; Alowys, 3. See WARNER, p. 74, "Alwander of moton" and "of beef"; NAPIER, p. 29, "Alander de moton," p. 30, "Alander de beef." COTGR., "Alocan de bœuf. A short rib of beefe, or the fleshe end of the rib, diuided from the rest, and rooted." Compare a mutton-chop.

A-lye, vb.t., 13, 17, 19. Allay; mix: Fr. Alloyer, COTGR. See Ly.

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. Amorow; next morning.

An, con', passim. And.

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

Aneys, sb., 53; in comfyte, 32; Any in comfyte, 8, 10, 28. Anise.

Apoñ, prep., 92. Upon.


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

Appraylere, 39. See Corter, "Apareillë; dressed, cooked, or seasoned, (as meat)." This dish is well spiced.

Arbolettys, 20, Fr. Herbelettes, Small herbs; see F. of C., No. 172, "Erbo- lates." The dish is spelt Arbelettys in A. See Herbeltëde.

Asmañ, 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 "Balouyng 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, adv., 13, 21, 22.

Basyn, sb., 34. Basin.

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

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

Be, prep., 18, 23, 26. By.
Glossary and Index.


Blank powder, 15; Blanke pounder, 15, 19; Blaunche powder, 27, 37; Blaunche powder,11,24. See Cotgr., “Poudre blanche, a powder compounded of Ginger, Cinnamon, and Nutmegs; in use among Cookes.”


Blode, sb., 8; late blode, let blood, 52; lethe blode, 78.

Bokenade, Vele, keede, or henne in, 13; Autre Vele in b., 13; see F. of C., N. 118, WARNER, No. 52, Napier, p. 25, (Veal); Bukenade, 113, and Bukenade, 85, (two recipes,) see F. of C., No. 17, “Bukenade,” 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, “Bukenade to potage.”

Bolas, 24; Lorey de Boelas, 25; Bolasse, 24. Bullace.

BoH, sb., 74; Bolle of tre, 7, BoH 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 bore 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 motoune, 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 "Boursoun" in Douce MS., No. 42 (Bosoun in the Text). This seems to be the Fr. Bourse, and (in two cases) the Italian diminuitive Borsella, or the French Bourseau, see Cotgr. : GODEFROY has the diminutive Boursault. 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 Poteus, F. of C., No. 177, made in Pots, and Suchus, No. 178, made in Bags.
Box loaves, 35.
Boyling, sb., 17.
Brasele, 20. See Cotgr., "Brasile: Rosted, broyled, or boyled with a quicke fire."
Braunchys, 23. Branches.
Brawn en Peuerade, 11, 12, Brawne in peuard, 71, see Douce MS., No. 47, WARNER, p. 79; Brawn in comfyte, 34, 71, see Douce MS., No. 48; Blaunche Brawen, 34, 71, see NAPIER, p. 99, Douce MS., No. 49; B. of Capoun, 10, 19; Brawne fryes, 43, see Douce MS., No. 6; Browne in egurdoure, 71, see WARNER, p. 79, "Boor in egredouce," called Braun en peueruade, in Douce MS., No. 56. It is, however, to be noticed that the Recipe gives Browne here, as below, and changes the and, in first line in Douce MS., to or. Broke braune, 68; Braune with Mustard, 68.
Bray, vb.t., (in mortar), 16, 109.
Bread, see Bred.

Bred, sb., 19; Brede, 8, 14, 18, 80, 84, Brown brede, 108, white brede, 109. Bread.
Brede, sb., they peny brede, the penny’s breadth, 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 the tyl it breke, 7; breke brede, 8. Break.
Brekyng, sb., 52. Breaking.
Breme or Roche boiled, 103, see Douce MS., No. 158; 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."
Brenymd brede, 18. Burnt bread.
Brynnyng hole, 53. Burning hot.
Brerde, sb., 48. Rim.
Brest de mottoun in sauce, 85, see Douce MS., No. 114, NAPIER, p. 68. Breast of Mutton.
Brest, vb. intr., 5. Burst.
Brewes, 71, 32; Brewes in Lentyn, 29; Browes, 32, 90; Schyconys with pe bruesse, 32, see F. of C., 33; Browes, 30, Brwes in lentyn, 33. Brewis.

Brinkes, 75, 76, Rims.
Broche, sb., 82; Broche, 39; vb.t., 39, 40, 106. Broach; spit.
Broth, Venysyon in, 10, 70, see Douce MS., No. 38; Muscules in Broth, 90, see Douce MS., No. 78; Balloke Brothe, 10, 89, Douce MS., No. 34; Storion in b., 13, Sturgeon in b., 104, see Douce MS., No. 80; Mighty broth 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 Browne fryes and Braun Fryes, respectively, and omit brede: see above.
Bret of Almaynne, 19, see Warner II. 31, F. of C., 47, "Brewet of Almony," Warner, p. 55, "Blanche bret of Almyne," and pp. 55, 77, "Brewet of Almayne," L.C.C., p. 11, "Bret de almayne," Napier, p. 105, "Bret de almonds"; "Allemagne" apparently getting perverted to "Almonds": Bret of Almaynne in lente, 19; Brattette Sareson, 19; Hennys in b., 18; see Napier, p. 114; Oystrys in b., 23; Walkys in b., 23; Tenche in b., 23; Chykonyys 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, "Brewet seeke"; Buet Moñ 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. Brvet, 21. See Cotgr, "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 Buet," as also Warner, pp. 68, 85.

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


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

Bukenade, 113, see Bokenade.

Bullace, see Bolas.

Buttes of Porke, 53, 54, 76; Buttys 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. Butterly; soft as butter.

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

Bynde vppe flat with flowre of rys, Bynd vppe with Flour of Rys, oven 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 bywese seems to mean "just a-wash," or hardly covered. Compare over-wewyd, 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 Caboches, 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; Calyuys fete, 25; Calvis, 85.

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

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

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

Carpeis of Venesoñ, 68.


Cas, sb., 25. Case.

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

Caudef Ferry departed with a blemanger, 31; Caudefh Ferry, 91.
Cawdelle Ferry, 15, see F. of C., No. 41, L.C.C., p. 16; Warner, pp. 82, 83, "C. ferres," Douce MS., No. 90; Napier, p. 32, p. 33, "C. Ferrens," and p. 109; Caudele, 113, CaudeH, 96, see Douce MS., No. 183, L.C.C., p. 51; Cawdelle de Almande, 16, Caudell de Almonds, 96, see Douce MS., No. 159, L.C.C., p. 15, "C. dalmond," Cawdel de Almound mylk"; Cawdel out of lente, 33; "Cawdel rennyng." is also in War-ner, p. 82. Caudle; Old Fr. Cau-delée.

Cauderoun, sb., 39. Caldron.

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

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

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

Chafer, Chafer, sb., 44; Chaffir, 93; Chauffer, 93; Chaifoure, 16. Chauffer (for heating).

Chared Coney, or chardwarden, 106, Chardequynce, 12, 13; Charde-wardon, 12, 88, see Douce MS., No. 53; Napier, p. 81; Chare de wardon 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; Mortres de C., 70, see Douce MS., No. 81; Grand chare, 57; Grosse chare, 58. Fr. Chair, Flesh: compare flesh of a Melon.

Charg de quyns, 88. Chardequynce.

Chargeaut, adj., 16, 18, 19, 30. C. Mylke of Almaundys, 27. Stiff; thick.

Chargeautly, adv., 27. Stiffly.

Charger, sb., 101; Chargere, 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-forced rally, 17, see Napier, p. 29, "Charlet forced," F. of C., No. 40, "C. yforced," Warner, p. 82, "Charlet enforded." Charlotte is the Fr. Chair laitte, i.e. Flesh with Milk; and is now spelt Charlotte.


Chawettis, 3, Chawettys Frydide, 45, C. a-forced, 46, Chawetys, 48, (two Recipes,) Chewettes, 98. See Douce MS., Nos. 50, 156, L.C.C., p. 41, "Chewetes," Napier, p. 55, "Che- vettes 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 fleshe day," for which see also F. of C., No. 185, and L.C.C., p. 41. In Good Huswifes Handmaide for the Kitchin, (1594), if. 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 endored, 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.

Chesweyne, 60.

Chicken: see Chekens, Chik, Chykens.

Chik farsed, 81; Chike endored, 81, see Napier, p. 66; also see Chykens.

Chop, see Allowes.

Choppe, vb.t., 13. Chop.

Chykens, sb., 25; Chykovs in dropeye, 30; Chykonys, 2, 19, 55; Chykonys in bruette, 23; Schyconys with þe bruesse, 32. Chickens.


GLOSSARY AND INDEX.

Chyne, sb., 102; Chine, back: Chyne bön, 103, Chine-bone.
Chyne, vb.t., 102, 104. Chine, chop.

Chyrionn, 2; Chyrroyn, 29, see F. of C., No. 58, Chyrnyse, WARNER, p. 47; Chyrlys, 29. Cherries.
Cinnamon, see Canel.

Ciprys, Cyprys, Vyaund de, 21, 28. Cyprus.
Cyuey, 114, see Cyuey.
Clarey, sb., 93; Clareye, 35; Clarke, 93; Clerey, 35. Clarry; aromatic wine. See note in WARNER, p. 90.
Clarify, vb.t., 35. Clarify.

Clarifyd, adj., hony, 12, 15, 22, 35; Claryfyd Boter, 53. Clarified.
Clées, 102, Claws.
Clene, ṣb., c. chargeaut, 30; c. rennyng, 31. Clean; quite.


Clreuyn, sb., 42. Cleaving; sticking.
Close, vb.t., 45, 46.

Clope, sb., 17, 19. Cloth.
Cloues, sb., 80, 82; Cloue, Clouys of garkele, 110; Clous, 113; Clowes, 6, 10, 13, 15, 91, Ponder of Clowes, 97; Clowys, 8, 9, 10, 15, 35. Cloves: Fr. clou.

Clowte, sb., 37. Clout; cloth.

Clowty, adj., 53. Clotty.

Clowty, sb., 47. Clouts, clots (of cream).

Codelynge, Trype of Turbut or of, 18; Codlyng, 11; Haddock or codlyng, 104, see Douce MS., No. 144, "Haddock ou codlyng buille"; Codlyng, 2, 10, 14; Codlyngis, 16. Codling.

Codling, see Codelynge.

Coyfyn, sb., 74, 93, Coyfyns, 73; Coyyn, Coyfynge, 47; Coyfyns, 45, 55; Coyfynys, 53. Coffin; crust of a pie.

Cokentrice, 115; Cokryntryce, 40; Cokyntryche, 62. See WARNER, p. 66. "Cokagrys," F. of C., No. 175, Cogres; which form is made up of Cook, and Gris or Gris, pig, the animals which jointly make up the dish.


Coles, 10. See WARNER, II. 11, "Colys," also p. 80, "Colys of flessh"; L.C.C., p. 20, "Kolys"; NAPIER, p. 112, "Colles." Fr. "Coulis: A cullis, or broth of boiled meat strained; fit for a sicke, or weake bodie," CotGR.

Colour, vb.t., 7. Colour.

Colpons, sb., 89. Coupons; slices.

Colouryd Sew without fyre, 20; see NAPIER, p. 38.


Colys, sb., 69. Coles: cabbages.

Comad, sb., 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.

Conmyte, sb., Any in c., Anise preserved in sugar, 8, 10, 32; Brawn in conmyte, 24: see WARNER, p. 59, "Bor in comfit," and p. 79, "Bor in confit." Datys in conmyte, 63; Sugre in conmyte, 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 pickled, or winter Sallet of hearbes, fruits or flowers, condited in vinegar, salt, sugar or sweet wine."

Confeccions, 88, Confeccions; preserves.

Congere, sb., 14; Congre, 59; see NAPIER, p. 73, "Congur." Conger-eel.

Consawe, 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 Conisse," NAPIER, p. 116, "Capon in consus." Concis, again, seems to be the same word as Gaunc or Gauncely, and no Gauncely is mentioned in either of the above.

Conye, see next.

Conyng, 80, see NAPIER, p. 64, Douce MS., No. 116, "Conye rose." Conynge, Mawlard, in gely or in cyuey, 14,
Conyng, hen, or Mallard, 80, see Douce MS., No. 68, "Cony, gelyn, ou malard en oyle," Napier, p. 79, "Cony or malard in ecye;"

Conyng in Greavey, 80, Conyngeys 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; Conyngeys 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., Conain. 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."

Copuh, 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.

Cowe Mylke, 29, 110.

Coynes, 106, Quinces.

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

Cranke, rosted, 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, Frinde C. of Almoundys, 7, 91, see Douce MS., No. 12, Warner, p. 69, "Crem of Almonds mylk," Napier, p. 42, "Crene of Almonds"; C. Boylede, 8, 32, see Warner, pp. 69, 82, Douce MS., No. 13, Napier, p. 32, "Crem bygle"; C. Bastarde, 33; Creme Mouandy, 62; Creme Vine 69; Cream with wine over it.

Creme, vb.t., 93. Crimme; crumble, see Kreme.
Cyuele, 113.

Cyuey, cyuey, 49; Conyng, Mawlard, in gely or in cyuey, 14, see Napier, p. 79, "Cony or malard in cwey," Warner II. No. 51, "Mallard in cweye"; Harys in Cyueye, 18, Tenche in c., 23, see Napier, p. 80, Conyngys in cyuye, 20. Mod. Fr. Cive or Civé. Stew with chives.

Dace, 20.


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

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

Degre, 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, 69, 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.

Disson, sb., 67. Dozen.

Diteyne, 110. Dittany.

Diting, sb., 105. Dighting; preparation.

Do, vb.t., do away, 10; Do aboue, 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 dorrees, 114, Soupes Dorrey, 11, Soupes dorye, 11; i.e. Sops endored, or glazed with almond milk. Dorry, sb., 11. See Endore.

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

Doucetes, 50; Doucettes, 55, D. aforcyd, 55; Doucetys, 64; Doucettys 4; Douwet Ryal, 62, Dowcetys, 55: "Doucet; 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. Draft; refuse.

Dragge, sb., 11. Dredge.

Draw, vb.t., 7, 8, Draw vp, 7, Strain; Draw þorw straynowre, 5, 8, 9, Draw uppe þorw strayn., 20; drave, 106.

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

Drawyd, adj., 5. Drawn (through strainer).

Drawyn grwel, 10, see Douce MS., No. 33: A. reads here "Braunow grwel." Drawyn Eyroun, 42, 44. Drawn (through strainer).

Dregge, sb., 99; Dragge, 11. Dregge.

Dresse, vb.t., d. forth, 13, yu, 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, "Droope," which is the recipe for the sauce.

Dropping, sb., 77, 99. Dripping.

Drow in Sonne, 38, Dry in sun.
Dry, adj., PuH dry, 78. Pluck clean.  
Dryt, 39. Dryeth.

Dubbate, 1; Gelyne in dubbatte, 13.  
This may be a perversion of *Jus bôtard*; see references under Bastard:  
the word is spelt Dieubate in Douce MS., No. 69, and Gelyne endobat  
is the form in the Recipe on page 80.  

**Elise, sb., 39. Dice.**  
**Dyse, sb., 8, 14; Dysshys, 14.**  
Dishe.—Dyssche-fulle, 54.  

**Dyverse, adj., 36. Diverse (in colour).**  

Easly, adv., Seetly easly and longe, 73.  
Gently.

Eche a coffyn, 74, Each Coffyn.  
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 Rydal*, 62. See Ey.

Eggys, 54. Edges.

Egredoucetes, 113, Egredouncye, 31,  
see F. of C., No. 21, "Egurdouce"  
(Flesh); F. of C., No. 133, "Egur-  
douce of Fysshe," and WARNER, p.  
45, and p. 72 (Fish); WARNER, p. 44  
(Fruit), p. 57, "Egurdouce to potage,"  
(Soup); Browne in Egurdouce, 71,  
see Douce MS., No. 56. Fr. Aigred-  
douce, sour-sweet.

Egret rosted, 79, Egrett rost, 116;  
see NAPIER, p. 63; Egretz, 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, 59, 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 galen-  
tyne, 60.

**Elles, conj., 8; Ellej, 75, 88; Ellys,  
6, 10, 15; Els, 109.** Else. A. reads,  
"ellys Skynns of Plays," in recipe  
ex. p. 26, probably rightly.

Enche, sb., 75. Inch.

Endore, vb.t., with yolkys of Eyroun,  
41, 47, 52, 75. Glaze; compare Dore,  
above; Fr. endorer, gild.

Endelone þe spete, 97, Endelone  
the bak, 104; Enlonge, 71, 78. End-  
long; along.

**Entrayle, 38.**

Erbeblade, 76. See *Herbelade.*  
Erbis, sb., 6, 31; Erbys, 19. Herbs.  
F. of C., No. 151, has a "Frytour of  
Erbes."

Eryn, adj., 7. E. pannys, 54; Er*lyn,*  
109. Earthen.

Eroñ, 82, 83. Eyren: eggs.  
Eysyli, adj., Sepe eysyli, 42. Easily;  
gently.

**Etyn, pp., 52, Eaten.**  
Euelong, adj., 53. Oblong.

Even, adv., 14; Eueene, 6, 7; Euyne,  
12. Even; evenly.

**Euary, adj., 20, 27.** Every; each.

Ey, sb., 19; Eyeron, 81; Eyreñ, 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 "Egyn Gelyde,"  
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  
Egges.

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 thyn, 71, of moderate thickness;  
Roste hem faire, 82, moderately,  
nicely; Fayre oyle, etc., bright, good,  
13, 14, 15; Fayre, clean, 13, 15;  
P. 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; Far-  
sure, 39, 43, 49.** Stuffing.
Glossary and Index.

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Fars, sb., 45. Farce; stuffing.
Faste, adv., 27. Fast; tight.
Fastynig dayis, 17.
Fauntempre, 19; spelt Faintempre on page 2.
Fayre, adj., see Faire.
Fhecy, vb.t., 36. Fetch.
Felettes of Porke endorsed, 82, F. in galentyne, 82; see Fylettes.
Fere, sb., in fere, together, 20.
Fere, adj., 83. Fair: moderate sized.
See Faire.
Fesaunte Rost, 116, Fesaunte rosted, 78; see Napier, p. 60.
Fezer, sb., 31, 53. Feather.
Fey, sb., 101. Liver; Anglo-Fr. Feie.
Fig, see Figus, Fygys.
Figee, 113; Fygey, 94, Fygeye, 24; see Warner, p. 46, F. of C., No. 89, Napier, p. 119, "Figge," Douce MS., No. 162, "Figg." The dish is called "Fygnade" in L.C.C., p. 42. A "Figge to potage," is also given in Warner, p. 67. The "Fig" in Warner seems to be from Figé, thickened, see Cotgr., "Laict fige," as there are no figs in it; at the same time the figs thicken it, and Figgnade would be the more likely form from Figue.
Figus, 112. Figs.
Fillett, see Felettes, Fylettes.
Firmanty, 105: see Furmenty.
Fishe, Blaumanger of, 114, Blamanger of Fyshe, 23; Chaudon of fish, 114; Mortrewes of Fysshe, 14, Mortrowes of fish, 114; Iuscelle of F., 16; Gelye de F., 26; Potage on a Fysdaye, 29; Fysday 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, Flampoynts," Warner, p. 66, "Flampoyntes"; Flampayn, 60; Flampoyne, 60. Flampoynte is Flan pointé, and is so called from the small points of pastry with which the open Flawn was stuck, and made brisly.
Flat, adj., bind up f., 33; scree in flatte, 33; settle out almost flatte, 33. The word here refers to the stiffness, or thickness, of a semi-fluid; see especially Recipe cxxix. p. 29.
Flathonys, 51, Flathonyys, 73; see Douce MS., No. 16, "Flathonys," L.C.C., p. 39, "Flavnes;" Flathouns in lente, 56, see Warner, p. 48, "Flowny in Lente." Cotgr., "Flans, Flawnes, Custards, Egge-pies." Littre, "Flan. Tarte faite avec de la crème fonettée, des œufs et de la farine." The word is derived from the low Latin Fladonea; compare O.H.G. Flado, Mod. G. Fladen. They were open tarts.
Flawnys, see Flathons.
Fle, vb.t., 10, 18. Flen: flay.
Fleshi, Tartus of, 74; Tartes de char, 47, 52; Fless day, 113; Flesshe day, 30; Mortrewys de Fleyssh, 14; Fleysshe, 1, 10, Rapeye of F., 25. "Flatyllyshe" in Recipe cxxix. p. 28, should be "Fysshe," as A. also reads.
Florence, vb.t., 30; Florisshe, 113; Florysshe, 47. Flour; garnish.
Flos campy flour, 31. Flower for ornamenting dish.
Floundres boiled, 102, see Douce MS., No. 136.
Flour, sb., 38; Floure Rys, 38; Whetyn flour, 33; Floure of whete, 46; Whete Floure, 38; Floure of Amidons, 16, F. of Canelle, 15; F. of rys, 6, 15, 16, 18, 19, 20, 29.
Floure, vb.t., 26. Flour.
Foilles of parcelly, 102. See Foyle.
Forced with milke and rawe yolkes of eyren, 117. See A-forceyd.
Fore, prep., 106. For.
Forlonge wey, or ij, 91; Forlongwey, 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 Cotgr., Force.
Forsayt, adj., 28; forsayde, 38.
Foresaid.
Forte, conj., Fort hit breke, 114;
Fort that, 114. Until.
Forper-more, 29. Furthermore.
For-with, adv., 41. Forthwith.
Four-square, 46, iiij square, 44.
Four-square; square.
Foyl, sb., of Syluer, 27; Foyles of ginger, 96. Foil; leaf, paring.
Fried oyle, 93, 96. Apparently fried oil, which is still used over again in France. See Fry.
Franchemyle, 3; Frawchemyle, 39;
see L.C.C. p. 36, "Franche mele;"
Warner, II. No. 15, "Franchemoyle;"
NAPIER, p. 119, "Fraunt hemelle;"
COTG., "Franchemulle d'en mouton,
A sheepes call, or koll." Mule, or
Mule, is O.Fr. for poche. Compare
"Franche mule d'un beuf. The purse,
bag, or skinne, wherein the stones of an
Ox, etc., be contained."—COTG.,
sv. Mule.
Fry, vb.t., 89. Fry. The Douce MS. has "fry hit.
Fresche, adj., 5; Freys, 6; Freysshe,
6, 9, 10; Freyssche, 52. Fresh.
Frette, vb.t., 113. Fret; rub.
Fretours, 44, Frutours, 73; see L.C.C.,
p. 39, WARNER, II. No. 19, No. 40;
Longe Fretour, 43, 73, see Douce
MS. No. 14; Longe Frutours, 68;
Lente Frutours, 96; Fretour owt
of lente, 46; Leche Frutour, 68;
Frutour Rayn, i.e. of Raisins, 69;
Frutoure Samata, 62; Froytoure da-
maske, 62; F. of C. has also "Fry-
tour of Mylke," No. 150, and "F. of
Fride, adj., 7; Fryt, 1; Fryode, 7.
F. Froid, —e, Cold.
Fritter, see Fretoure.
Frojse, 86, Frojse out of Lentyn, 45,
see Douce MS., No. 182, L.C.C.,
p. 50, WARNER, II. No. 18 (veal);
F. in lontyne, 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.
Fry, vb.t., Fry in oyle, 21, 30, 42,
45, 93; in grece, 14, 30, 44; Frye
vype brown in Oyle, 43; Fry in
greece or buttur, 73.
Fry, sb., of Pyke, 95; Frye of Pyke,
16. Roe.
Fryid, adj., 12, "Oyle fryid," which
may mean either cold oil, or fried oil,
which is still kept and used again in
France; see Friaed oyle, above;
at page 46 it means fried.
Frying-pa, 73; Frying-pane, 42,
45; Fryng-pa, 86.
Fulle, vb.t., 39. Fill.
Fulyche, adv., 9, 29. Fully; quite.
Frumenty with purpaysse, 17, Fir-
menty with porpseys, 105, see
Douce MS., No. 171, NAPIER, p.
86, F. of C., No. 69, No. 116,
WARNER, p. 66; Venyson with
f, 6, F. with venysoi, 70, 68, see
Douce MS., No. 150. Recipes for
Frumenty are given in NAPIER, p.
100, WARNER, II. No. 1, and p. 81,
L.C.C., p. 7. "Frumenty is a Wheat
husked and boyled," HOLME, Armory,
II. iii. 56.
Fuyr, sb., 12; Fuyre, 78. Fire.
Fygys, sb., 15, 16, 24. Figs.
Fylletys, sb., 49; Fylettys, 38.
Fillets. Fyletts en Galantyne, 8,
82, see NAPIER, p. 89, F. of C., No.
28 and No. 117, WARNER, p. 58,
L.C.C., p. 31; Felettes de Porke
endors, 82, see Douce MS., No.
127, "Filettes de pork en gallynynge;
"or "en-dorre)," NAPIER, p. 67, "Feletes
of Pork."
Fyngerys, sb., 44, 52. Fingers;
(and as measure).
Fyre, 41, 42, Fire.
tyne, 8, see Napier, p. 89, F. of C., Nos. 28, 117, Warner, p. 58, L.C.C., p. 31: Galynyte, 109, O.F. Galentine. For the Recipe for Galentine see Sauces.

Galingale, sb., 107; Galyngale, 13, 15, 34, 54. See Cotgr., "Galingal. The Aromaticall root of the rash 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. 76; Garbagys, 9. Giblets.

Garleke, sb., 23, 110; cloue, 110, Clouys of Garleke, cloves of g., Cloves of garlic, 109.

Garlic, see Garleke.

Gauncely, 2; Elys in Gauncelye, 22; Hennys in G., 23. See "Janse, jance, gance, sorte de sauce;" Godefroy. It would almost appear to be properly a sauce for goose; compare "Gances, Anseres silvestres;" Ducange. It is also spelt GaunceH, as in Douce MS.: for the sauce see Sauces.

Gaylede, 22.

Gele 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, 26, see F. of C., No. 102, "Gele of Flessh," Napier, p. 42, "Gilly of fleshe," Warner, p. 44, and p. 61; Gele Potage, 68. Fr. Gelée. Jelly.

Geloferys, sb., 19; Gelofres, 15; Gelofreʒ, 48; Gelofrys, 21. Gilliflowers.

Gelyne in dubbatte, 13, Gelyne endobat, 80, see Douce MS., No. 69, and Dubblete: Gelyne in brothe, 81, see Douce MS., No. 89, see also recipes under Hen. Fr. Gelin, Hen.

Gilliflower, see Geloferys.

Ginger, see Gynger.

Gobet, sb., 31, 55; Gobettys, 6, 13, 18, 23, 55. Gobet; lump.

Gobet, vb.t., 54; Gobete, 112. Gobet; cut into gobquets.


Goce, sb., 81, Goose. See Goos.

Goions fryid, 60. Fried gudgeons.

Golet, sb., & Golett, 116. Gullet.

Goos in hogetotte, 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; Conynys in grauete, 18; Grauys, 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 Greece.

Greece, 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; Gredrefi, 100; Gredryf, 102, 103; Gredrye, 36. Gridiron.

Grene, adj., 15, 20; Grene chese, 48. Green.

Gret, adj., a gret dele, 12, Gret Roysouns, 15, Grete roysonyys, 33, Great Raisins, i.e. not Currants; Grete pyes, 76; Grettier, 15, Greater.

Griedel, 114, see Gredyl.

Groundly, adj., 38, Ground; brayed.

Growel, 70; Growelle Force, 70, Gruelle a-forsyddye, 6, see Douce MS., No. 32, L.C.C., p. 47, "Gruel of for", F. of C., No. 3, "Gruel forced," Warner, p. 51, "Grewel of force," Napier, p. 88, "Gruelle enforced;" L.C.C., p. 20, has also "Gruel of Porke;" Drawyn grwel, 10, see...
Douce MS., No. 33; Grwelle, 10; Grwelle, i. Gruel.
Gruel, see Growell.
Grynd, vb.t., 12; Grynde, 9. Grind.
Guissetf, 87; see Iuschelle.
Gullys, 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 syrype, 62.
Gyngaudre, 15, Gyngautrey, 94; see Douce MS., No. 161, Warner, p. 70, "Gyngautre," F. of C., No. 94, "Gyngaudry."
Gyngerbrede, 35; Gyngere brede, 3. Gingerbread.
Gyngere, sb., 10, 11, 17, 25, 32; Whyte Gyngere, 21; Gynguere, 115; Gynguer, 114. Ginger.
Gysers, sb., 72, 76, 108; Gysour, 41; Gysofwrys, 9. Gizzard. O.F. Geziuer.

Hacke, vb., 14, 18; Hak, 76; Hakke, 13, 14, 18, 23. Hack; hew.
Haddok, sb., 10, 11, 16; Haddock or Codlyng, 104, see Douce MS., No. 143; Haddoke in Cyuee, 114, see Napier, p. 72. Haddock.
Hagas 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 Hacke.
Halful, 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 Oignone; see also Oignonade, in Littré, 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 "Harts 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.
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.
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; Hennys in brutette, 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 Geleyny.
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 Dugane, "Herbolosta," 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 bounys, 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.

Hoglies, 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 coloure, 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.

Hondefulf, sb., 72. Handful.


Hony, 6, Clarifiyd h., 12, Hwye 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.


Jollys of Samoun, 61, Salmon Jowls.


Ioynte, sb., 116.


Iuscelle of Fysshe, 16, IusseHE, 95 (Fish); IusseH, 95; see Warner, p. 86, "Jussel of fysshe." Douce MS., No. 166, "Guissell" (Fish); see also Warner, p. 82, "Jussel of flessh," Napier, p. 26, "Juselle 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: Juscelum is late Latin for soup. See Guissell.

Kake, sb., of dow, 43; 85. Cake.


Kede: Vele, kede, or henne in Bokeneade, 13, 85, see Douce MS., Nos. 76, 77; Kede rosted, 81, see Napier, p. 65; Keed 85; Kyde a-Forsyte, 41.

Kele, vb.int., 7, 12, 13, 24; Kedel, 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.

Keuer, vb.t., 45, 52; Kouve, 112; Kyuer, 43; Kyuere, 46, 50. Cover: see Cewere.

Kide, see Kede.
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 Almoundys, 42.
Cream.
Kreme, vb.t., 35, 40; Kryme, 35.
Crimme; crumble.
Kychoun, sb., 34. Kitchen.
Kyde, see Kede.
Kyn, 114. Cows.
Kyrneleys, sb., 34; Kyrnellys, 30, 32.
Kernel.
Kyt, vb.t., 7, 11; Kytte, 7, 10, 11, 14, 15, 18, 26; Kyttyst, 52. Cut.
Kyure, vb., 46, 50, 52. Cover: see Cueere and Keuer.
Ladel, sb., 7, 10; Ladelle, 17. Ladle.
Ladelful, 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 galantyn, 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, Lamprouns y-bake, 51, see Douce MS., No. 91; Lamprons in Galantyne, 100, see Douce MS., No. 46, F. of C., No. 127, Warner, p. 70; Lamprouns, 32; Lampronys, 51. Lampern.
Larde, sb., 19, Lard; Lardes, Lardys, 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 rosted, 68.
Lasse ower more, 45. Less or more.
Lat. vb., 12, 21, 25, lat blede, 52; Late, 7, 21, 43. Late deye, 52. Late blode, 52; Let, 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 tumbard”; L. Vyandaes, pt. II., Harl. MS. 279, p. 34, see Viaund.
Lese fries, 75, see Douce MS., No. 43, Napier, p. 59, “Lesche freez”; F. of C., No. 158, has “Lesshe fried in lenton”; Lechys, 25, 32, 34. See Corgr, “Lesche: A long slice, or shive of bread” (or other edibles).
There are also in the Banquets Leche barry, 62, Leche oreny ryall, Leche Frotour, 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 Lozenges, and Lozenges is also spelt “lechynge” in A., in the recipe on page 44.
Led, 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; Lentynne, 42. Lent; the season.
Lere, adj., 50. Lear; empty.
Lese, vb.t., 21, 38. Pick.
Lese fries, 75, see Leche.
GLOSSARY AND INDEX.
mene to potage," (a soup). The word is apparently derived from the Fr. malmener, the meat being teased small. Compare Malmenye, 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 Flovere,* and Paynemain.

Mannys, 97, Man’s.

Marbyl 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 “meribonys,” in place of “mary, brothe,”) 74, 84; Marye, 32; Merow, 44, Merw, 9, Marrow.

Maribonys, 55, Marv-bonys, 55, Mary-bones, 70, Marybonys, 5, Merybonys, 5, 6, 46. Marrowbones.


Marrow, see *Marew.*

Mawe, *sb.,* 38, 39; Mawes, 18, 106; Mawys, 18, 38. Maw; stomach.

Mawmeny, 68, see *Mammerye.*

Medel, *vb.t.,* 73; Medle, 75; Medylde togidre, 73. Meddle; mix.

Melle, *vb.t.* 24, 30. Mell; mix.

Mence, *vb.t.,* 41. Mince.

Menese or loche boiled, 104, see Douce MS., No. 148; Menyse, 104. Minnows.

Meng, *vb.t.* 46; Menge, 17. Mix: mingle.

Mengy Flovere, 43, Manchet flour, compare Manged brede, Meyned Flore: 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.

Metys, 35, Meats.

Meyned flore, 83: flour for Painde main, or Manchet bread, see *Mengyd Flovere.*


Milk, see Let.

Milkemete, 106; Milke Rostys, 40, called *Mylke Rostyl,* on page 3, see Napier, p. 109, Warner, II. No. 25, L.C.C., p. 17; Mylke of amaudys, 6, 7, 13.

Millet boyled, 104, see Douce MS., No. 147, Mullet. Fr. *muilet.*

Milleweh, *sb.,* 96; Milwel, 43, 48; Milwelle, 48; Mulwyl taylys, 61; Mylwel, 16. Mulvell: 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. It. 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 Myce, Mynce.

Minnows, see *Menese.*

Molberrys, 28, Mulberries.

Molde to-gederys, 35. Mould, or roll, together.


Morreye, A rede, 28; Murrey, 19; Morreye, 28; see F. of C., No. 38, “Morree,” Warner, p. 48, “Morrey,” II. No. 37, “Murrey,” p. 84, “Murre,” 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. Mora, mulberry; “Morello, the murreyor black-berry colour,” Florio; “Morée; A kind of murrey, or darke-red colour,” Cotgr.; “Moratum; Potionis genus ex vino et moris diluitis confectae,” Ducange; also Moretum.


Mortrewes of Fyshe, 14, 114, Mortrewes of Fesyi, 90, see Douce MS., No. 82, Napier, p. 111, Warner, p. 86, F. of C., No. 125, L.C.C.,

Morwe, Morrow, see A-morwe.

Mosselle, sb., 42; Mosselles, 83; Mossellys, 30, 112. Morsel.

Motel, adj., 36.

Moton, sb., 8, 9; Motoun, 9; Allow de Beef or de m., 40, 83; Trype de m., 7, 82, see Douce MS., No. 4; Brest de mottom in sauce, 85, see Douce MS., No. 86; Stwed Mutton, 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 shelle, 90, see Douce MS., No. 79, NAPIER, p. 78; Muskelys in bruette, 24, see F. of C., No. 122; Warner, p. 68, has also "Muscle in seue": Musculis, 90; Muskele, 24. Mussel.

Mussel, see Muscles.

Mutton, Stwed, 72 (Stewed); Tripe de M., 82, see Douce MS., No. 4; Allowes de M., 83, see Douce MS., No. 17.


Myced, adj., and pp., 72, 75; Mysed, 74. Minced.

Myddel, sb., 42; Myddelle, 52. Middle.

Myghty, adj., 12. Mighty; strong: (Broth).


Myle; in Rayepe, 46.

Mylt, vb.t., 51; Mylte, 86. Melt.

Myltes, sb., 70; Myltys, 8. Milts; spleens.

Mynce, vb.t., 16, 29, 110, Minece: Mynced, adj., 15, 16, 76; Myncyd, 14, Minced. See Myce.

Myntes, 110. Mints; the herb.

Mythy, Mysthy, adj., m. wyne, 22. Mighty; strong.

Myst, Myst, vb., 27. Might.


Nape, vb.t., 102, 105.

Navel, 14.

Nedly, sb., 40. Needle.

Neme, vb.t., 6, 22; Num, 14, 21, 23, 30, 39; Nyme, 23, 30, 32. Nim; take.

Neres, sb., 70; Nerys, 8. Ears: A. reads here "eris."

Nese Bekys, 45, see "Nysebek," F. of C., No. 173.

Nesshi, adj., 75; Neyshe, 6; Neysshe, 48, 53; Neysshye, 24, 27; Neshser, 94. Nesh; soft.

Nombls 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, "Nombls of fishe." Numbles, 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; No$t, 7, 8, 16. Not.

Numbles, see Numbles.

Nutmegs, see Notemygge.
Oatmeal, see Otemele.

Obleies, sb., 73; Oblye, 46. Oblee; 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, Oubata. There are the forms Oblee and Obliche, and the original sense of the word is consecrated wafer, as an offering.

Of, adv., 8; prep., 27, 42. Off.

Oyle, see Oyle.

Oille de oliue, 114. Olive oil. See Oyle.


Ono, vb.t., 17. Undo.

Onye, 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 MOMAT, Alph., p. 22.

Otemele, sb., 6, 10; Ote-mele, 42. Oatmeal.

Oyer, conj., 21, 22, 34. Or.

Ouer-cast, vb.t., 49; Ouer-caste, 48. Turn over.

Ouer-cour, vb.t., 85. Cover over.

Ovenne, sb., 53; Oyn, 47, 48, 54; Oyenne, 50. Oven.

Ouer eve, 20; Ouermyth, 33, Over night.

Ouer-renne, vb.int., 36, 37. Overrun, run over.

Ouerpwart, adv., 40; Oueretwarde, 115. Across.

Ouer-wewyd, pp., 25. Compare “Biweved, covered,” HALLIWELL: wewyd is glossed “wasshe,” i.e. washed, in A.

Ouer-wose, 86. Washed over; compare A-wese. DUCHE MS. reads “wese.”

Owrys, sb., 7, 37. Hours.

Oyle, sb., 12, O. of Oylyf, 30; O. soppes, 96, 115. O. soppys, 12, see Napier, p. 81. Oil.

Oynons, sb., 6, 110; Oynouns, 5, 8, 9, 10; Oynouns, 109; Oyeneons, 14. Onions.

Oystres en grauey, 13, 100, see Douce MS., No. 65, F. of C., No. 121; Oystrys in g. bastard, 13; O. in brutette, 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, panche, 94; Panques, 94. Paunch.

Panne, sb., 42, 43, for frying; Erthen pannys, 54.

Panteryse, 59.

Papyns, 9. COTGR., “Papin; Pap for children.”

Parboyle, vb.t., 6, 8, 12, 13, 41; Parboyled, 100; Barboylid, 13. Parboil.

Parboylingege, adj., 84, That is being parboiled.

Parcelly sb., 72, 81; Parcely, 72; Parcell, 81. Parsley. See Parelly.

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 iiij., 87, cut in two or three.

Parej, Pyej de, 53, Pies of Parys, 75, see NAPIER, p. 58, Douce MS., No. 72; Parysinger, 110. Paris.

Paris, see Pares.

Parsley; see Parcellly and Porcelli.

Parte, vb.t., 20, Part; divide.

Partrich rosted, 78, see NAPIER, p. 61, Douce MS., No. 109; P. stwed, 78, Pertrich stewyde, 9, see NAPIER, p. 95, Douce MS., No. 28; Perriches, 19; Pertriche, 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.

Payne Puffe, 61, 68; Payn pur-dew, 42, P. purdeuz, 83; see Douce MS., No. 7, NAPIER, p. 46, "Payn purdie;" Peynreguson, 112, see F. of C., No. 67, "Payn Ragon;" there is also "Payn Fondew" in F. of C., No. 59. "Payn purdie" 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.

Paynemain, sb., 8, 11, 52; Paynemaynns, 11; Paynemaynys, 11; Paynemain, 83; A Paynmain, i.e. a loaf of the bread, 90; Paynmain, 83. "Floure de 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 curtailed character of Roll bread. Note the round sops of the "paynemaynns" in Recipe xxix, on p. 11. The gradual curtailling 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 demaine, Latin "Panem dominicum," is generally given as derivation.

Peacock, see Pecoek.

Pears, see Pere.

Pece, sb., Peyces, 6, 7, 8, 12. Pieces.

Pecher, Pechir, sb., 39. Pitcher.

Peck rosted, 79, see Douce MS., No. 128; Pokokkys, 58.


Pele, sb., 51; Pelys, 50. Baker’s Peel.

Pele, vb.t., 8, Pyle, 8; Pyle, 12, 26. Peel; skin.

Peletre, 110, Pellitory.


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; Perper, 40; Piper, 109. Pepper.

Pepyn, sb., 32. Apparently Fr. Pépin, the seed of fruit, Coter. : it seems applied to the germinating part of the pease.

Peraise, 22, Fryid Gyngere perase, ? Ginger parings, or "pares."


Perche boiled, 102, see Douce MS., No. 135, NAPIER, p. 75; Percys, 21, 26. Perc.

Pere Wardons, Peer Wardons, 88, Pere Wardyns, 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 compis," No. 132; Perys, 24, 25, 37, 54. Pear.

Pereye, sb., 32; Perre (Pease), 83, see Douce MS., No. 9, Blanche Perreye (Pease), 32, see WARNER, p. 85, "Perre" (Pease), F. of C., No. 70, "Perrey of Peseon," WARNER, p. 66, "Porre of Peson," L.C.C., p. 44, "Porry of white Pese;"

Blanche Perrye (Leeks), 14, Blanche porrey (Leeks), 90, see Douce MS., No. 84, L.C.C., p. 44, "Blanchey porray," WARNER, pp. 51, 85, (Leeks). There is also a "Porrey Chapeleyne" in WARNER, p. 49, made up of Onions, Olive oil, and Almond milk, boiled together. See DUCANGE, "Porrecta, Jusculum ex poris concfetum," also Purata. It would almost appear as if Purée (= Purata, strained,) and Pore ( = Purata) 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.
Pestelle, Siryppe pur vn, 40, see Napier, p. 46, "Pestelles of pork endored." Pestel is still used for a leg of pork.
Pesyi, Mortrewes of, 90, see Douce MS., No. 82; Fr. poisson, fish.
Petelade, 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 "Petypanel a marchaynne", 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 loaves, or buns. There is also the Italian Panella, with same signification. See F. of C., Nos. 195, 196, "Pety Pernaunt", Douce MS., Nos. 8 and 58. The dish is spelt "Pety perneux," in the Banquets on pages 58, 59 of this book.
Peuard, Brawne 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 peeverarde, or Boor in egrerdoue," Recipes for the Sauce are given in F. of C., No. 135, "Peverat for Veel and Venysoun," and in Warner, p. 64, "Pevrate sauce." It is the French Poivrade, sauce made with pepper: see Piper.
Pewter dyshke, 26, 42.
Peynreguso, 112.
Peys de almayne, 114, Pease and almond milk.
Pheasant, see Fesawnt.
Pie, see Crustade.
Pies of Parys, 75, Pye; de pare; 53, see Douce MS., No. 72, Napier, p. 58, Paris Pies; Gretepyyes, 76. See Crustade.
Pigeon, see Peions.
Pigge or chikeñ in Sauge, 72, see Warner, p. 56, "Pygges in sauge"; Pigge Farced, 82, Pygge y-farsyd, 40, see Douce MS., No. 37. Apparently sucking pigs.
Pike en galiynyte, 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 Brasselle," p. 79, "Pik in Brasye," Warner, p. 86, "Pik or tenche in Brasyle"; there is also "Pyk in sauce," in Napier, p. 96.
Pikkyllour 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 Peuard.
Pipes, sb., 70; Pypis, 8. Bronchial tubes: lungs, 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.
Plie, vb.t., 113. Ply; fold.
Plom, vb.t., 76. Plump, into a pot.
Plouer, 79, Plouer rost, 117, see Napier, p. 64.
Poccrouence, 3; Pokerouence, 41.
Pophe, Eyron en, 24. Poached eggs; see Eggys.
Poddyn, 41, see Puddyn.
Poke, 114. See Pouce.
Pokokkys, 58. Peacocks.
Poletts, 38. Pullets.
Pome dorrenge, 58, see Warner, p. 58, "Pordororge": the "orroge" is apparently orange, the Pommes being coloured yellow. Pome dore, 38, Pomez endoryd, 63, see Warner, p. 89, "Pomes Dorre," II. No. 42, "Pomme dorry," F. of C., No. 174, "Pomme dorres," L.C.C., p. 37, "Poume dorys." So called from the Pommes, or Rissoles, being endored, or glazed, with yolk of egg. Pomesmoille, 113, see Warner, p. 46, "Pommms morles," i.e. "Pommes
molles,” or crushed apples. Pommes, 1; Poumes, 14; Pomys, 62; Pommys, 15; see Napier, p. 120. Pompe, 31; Pomys, 34; Pumpes, 31. All the above are variations of the French pomme, applied to globular lumps of minced meat: compare “Pome de segeino, 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-garnes, 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.

Porcelle furce enforce, 58, ? Sucking Pig stuffed and made rich: Porcelles, 58.

Percyoun, sb., 9, 10, 18, 25; Percyoun, 11, 18. Portion.

Pore, vb.t., 16, 26. Pour.

Pork, 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 potten ofte ketelken.”—1660, Hexham.

Potage, 33, 8, 10, 11, 16; P. on a fysshdai, 15, 29; P. colde, 30; P. of Roysons, 30; P. de egges, 94, called in Douce MS., No. 100, “Pockched egges”; P. of ris, 114; Brode canelle Potage, i.e., Whole Cinnamon Soup, 59; Compost Potage, p. 59; Warner, p. 51, has “Potage de frumenty,” and “Potage de ris,” at p. 46.

Potel, sb., 94; Potelle, 22; Pottel, 73. Pottle; two quarts.

Poterous, 93, Potrous, 53; see F. of C., 177, “Potews,” which is probably its right form, like Mortrews, the termination representing the liquid l: see Ducange, Potellus, 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. Poche, stomach of fish.

Poudre, Recipe Cj., p. 24, powdered spice generally; Poudre, 113, Pouder, 112, ? pepper; Poudre Canelle, 20, 38, Poudre canal, 109; Powder Canel, 11, P. of Canelle, 20; Powder of Cloves, 97; Poudre of cloves, 109; Powder of Gyngere, 7, 19, Poudre of gyngere, 108, Poudre ginger, 109, Poufer Gyngere, 19, Powder Gyngere, 8, 9, 10, of Gyngere, 20; Poudre piper, 109, Powder Pepyrr, 10, 11, 14; Poutrude, 116; Cloys powr, 14; Powder Marchaunt, Pulverized spices, 25.


Powder, see Pouder.

Powder, adj., 14; Poudrid, 91. Powdered; salted.

Powdrying of beef, Salting of beef, 69; this probably ought to read, “a nit powdrying of beef,” with no comma there.

Pownche, sb., 7. Paunch.

Powre, vb.t., 87. Pour.

Poynant, adj., 33; Poynaunt, 6; P. & dowxoet, 7, 33. Pogniant; piquant with vinegar.

Poynte with Venegre, 29. Point, make acid: Fr. poindre.

Prenade, 91, in Douce MS., No. 105, “Brewes”: 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.

Prune, 51, 52. Prunes.

Prymerose, 25, 29, see Napier, p. 56, "Prymerolle." Primrose.

Pudding of Purpaysse, 42; Pudding of Capoun necke, 41; Pudding de Swan necke, 61.


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." Pyuenade 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, Pyney and clowys, 53; Pynys, 15, 16, 22, 75, 91, 94; in this last case the Douce MS. reads “pepyr pyynes,” 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.

Quayle, vb.int., 27. Curdle. Fr. cailler.

Quybibes, sb., 6, 37, 113; Quybibes, 19, 20, 21; Quybibe, 24, 46; Quybbys, 15; Quybybis, 13. Cubebs.

Quince, see Quynce.

Quyk, adj., 99. Quick; alive.

Quynade, 27, see "Connat," in F. of C., No. 18. So called from being made of Quynes: compare Applade.

Quynes, 27, 51; Q. or Wardones in past, 97, 51, Quynics, 51; Quyneyes in comyfe, 58, i.e., preserved Quynes; Charde-quadye, 12, 13; Chared conyes, or chardwardon, 106; Quynes bakyn, 69.

Quysehons, 40: compare Cushion of Bacon.


Rabbit, see next, and Conyng.

Rablet rosted, 81, see Douce MS., No. 117, Napier, p. 64.

Raisins, see Rasons.

Rales, 69. Rails; Landrails.

Ransched, pp., 39. Rinsed.


Rasinges, Rasons, 88. Shavings, parings.

Rasons, sb., 23; Raysons, 30, 52, of Coranace, 14; Raysouns, 51; Raysons of coraunce, 75; Potage of Roysons, 30, Roysons of Corauns, 16; Roysones Coraunce, 22; Roysons, 16, 22, 28, of coraunce, 13, 31, of Corauns, 15, 29; Currents. Grete Reysons, 97, G. Reysynges, 75, Gret Roysonys, 47, Raisins, in modern usage.

Rastons, 52, 98, see Douce MS., No. 63, "Rastonwur." "Raston: A fashion of round, and high Tart,
made of butter, eggs, and cheese." A. spells this "Rason," and glosses it as "rascoris," and the word might be "Rastourus," above.

Ray boiled 103, see Douce MS., No. 145, "Ryggh builde."  

Raynolde, 42; Raynollys, 3; see Warner, p. 81, "Raynetes." "Raymolles de blanc de chapon. The brawne of a Capon, Raisins of the Sunne, and marrow shred 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. vyne, 112.


Renge, sb., 38. Ring Strainer.

Renne, vb.int., 11, 26, 44. Ronne, pp. 44. Run.

Renneng, adj., 44; Rennyn, 6, 9, 15, 19; Rennynge, 94. Running; fluid.


Rew, sb., 53. Row.

Rexe, sb., 11. The Ray: see Ray.

Ris, sb., 114; Rys, 22, see Napier, p. 82, p. 108, L.C.C., p. 16; Rys moillles, 113, see Warner, p. 46; Potage of ris, 114, see Warner, p. 46; Rys Molten, 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; Risshewes, 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 Corgr. "Risole: A Iewes eare; or Mushroom thats fashioned likea Demie-circle, and grows cleauning to trees; also, a small and delicate minced Pie, made of that fashion."

Roche, sb., 20, Breme or Roche 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 a gredira, 103. Roast.

Rosty, vb.int., 15. Roast.

Rove of the mouthe, 78. Roof.

Rowys, 114. Roe of fish.

Ruchet, 60, see Napier, p. 74, "Gournard or Rocket." Comp. Fr. Rochau. Rock-Fish, and see Florio, "Roccate, the Cook-fish, or Sea-trush."

Rusc'hewys, 45, see Risschewes.

Ryal, adj., 40; Ryalle, 21, 22; Ryaly, 2, Ryally, 17. Royal: Royally. The Cookeries also say "fit for a lord"; in same sense.

Rybbys, sb., 6, 8, 10, 26. Ribs.

Ryght, adj., 5; Ryth wyl, 20, Rythte smal, 37; Ryft fatte, 35, Ryft smal, 46; Ryth, 6, 8.

Rynsche, vb.int., 24. Rinse; splash.

Ryft, see Ryght.

Saake, Bruttte, 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.

Salmon fresh boiled, 102, see Douce MS., No. 132; Samon roste in Sauce, 102, see Douce MS., No. 169, Napier, p. 97: Salmon, 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 Napier, p. 45, "Samartard."
The first example should be Samata. The Fritter is made of Flour, Curds, Eggs, Cream, and Grease, and is served with sugar on it.

Sardeyne, 24.

Sareson, Bruiette, 19; Saung saraser, 113, Sauke Sarsoun, 30. Fr. Sarra-sine; Saracen.

Sauces; Sauce alepenere, 108, Sauce oylepenere, 77, see Napier, p. 77, "S.dippe," Douce MS., No. 94, "Sauncce alepenere"; Sauce camelyne, 109, Sauce gamenlyne, 77, see Douce MS., No. 92, "Sauce camelyne," Napier, p. 48, "Sauce to. for quayllle," F. of C., No. 144, "Aauce camelyne," L.C.C., p. 30; Sauce Galentlyne, 77, 108, see Douce MS., No. 98, Napier, p. 77, F. of C., No. 138, L.C.C., p. 30, Warner, p. 64; Sauce gauenile, 110, Sauce sernstele, 77, (called "S. gauenell," in Douce MS., No. 93), see L.C.C., p. 29, Warner, p. 65, "Gauenell for geue" (see Gauency); Sauce gynger, 77, Sauce gynghuer, 109, see Douce MS., No. 96, Napier, p. 77, F. of C., No. 139, Warner, 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 peitons, 109; Sauce percely, 110; Sauce rous, 109, Fr. Rousse, ruddy; Sau sauraser, 113; Sauke Sarsoun, 30, see F. of C., No. 84, "Sauce Sarzyne," or Saracen; Sauce sernstele, see S. gauenille; Sauce Sorell, 77, Surelle, 110, Fr. Surelle, Sorrel; Sauce for shulder of moton, 110; Sauce for stokefysshhe (two Recipes), 109; Sauce Verte, 77, 110, Green Sauce, see Douce MS., No. 95, Napier, p. 77, F. of C., No. 140, Warner, p. 64; Black sauce for Capouns y-roystde, 110, see F. of C., No. 137, Warner, p. 64, on which page is "Black Sauce for Mallard" (for which also see F. of C., No. 141); White sauce for capouns y-sode, 110, see F. of C., No. 136, L.C.C., p. 28, Warner, p. 64; F. of C. No. 30, has also "Sauce madame," See Pikkyly and Piper, in Glossary.


Sauge, 28, Sauoge, 41, compare "Sawgeat," in F. of C., No. 161; Pigge or chikeh in Sauge, 72; Sauwe, 2, 6, 8, 10, 17, 20, 28. The herb Sage.

Sauke Sarsoun, 30, see Sauces.

Saunderys, sb., 12, 15, 16, 21; Sawnderlys, 8, 12, 13. Saunders.

Sauked, pp., 72. Soused; salted.

Sawcere, sb., 22, 42. Saucer.

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.

Scheine, vb.t., 23. Skin; shell: A. reads Sheene.

Schepe, sb., 40. Sheep.

Schere, vb.t., 40; Shere, 11. Shear; slice.

Schevres, sb., 40. Shivers; thin strips.

Schoche, vb.t., 101; Skoche, 101. Scotch; notch.


Schorge, vb.int., 42. Scorch.

Schort & jikke, 52.

Schoul, sb., 53. Shovel.

Schredes, vb.t., 8, 10, 29; Scrude, 30. Shred.

Schrympes, sb., 42. Shrimp; see Shrynipes.

Schul, vb., 30, Shall; Schuld, 19, Should; Schuldyst, 45, Shouldest.

Schulle, sb., 24, 42; Schullys, 23. Shell. A. reads "syllyes."

Sculle, sb., 80; SkoH, 79. Scull.

Sefe, sb., 20; Seve, 32; Her syue, Hair syee, 113.

Self, adj., 19, 23; Selue, 32; Syllf, 14. Self; same: compare Selfsame.

Senglere, Teste de, enarme, 57, Boars 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.; Seruyst in, 6.

Seryuce, sb., 34. Service.
Glossary and Index.

Sesyn, vb.t., 19; S. vp, 10, 12.

Sethe, vb.t., 6, 12; Sehin, pp., 32; Sith, 90: Seth, vb.int., 99. Sethe. Sethe in Recipe vj, p. 6, is sette in A.

Sew, sb., 18; Colouryf S. without fyre, 20, see Napier, p. 38; Sew trappe, 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. sæw, but it is suspiciously like the French Ciou, or Siou, see Cotgr.; compare "Harus in a sewe," L.C.C., p. 21, Hares or Conynges in sewe, Warner, p. 78, where it represents Ciou. At the same time Mr. Mayhew does not think it possible. Ciou, however, is used for a liquid without onions, upon page 49: see Errata.

Sewet, sb., 41. Suet: see Suet.

Shrympes, 103. Shrumps.

Sirip, sb., 12, 40; Sirripppe, 15; Siruppe par un pestelle, 40; Syrip, 11; Syripppe, 3, 15, 21, Peris in syripppe, 87; Wardonyys in syryp, 7; Syrrype, 13, 21. Syrup.

Sith, vb.t., 90. Seethe.

Sitting to, 107. Sticking.

Skalde, vb.t., 18, 32; Skaldyd, 24; Skladddy, 25. Scald: see Scalde. On p. 32, I read "skalde hemi" [with hey].

Skaldynge hotte, 17.

Skeme, vb.t., 7. Skim.

Sket, sb., 102. Scotch: Douce MS. has skoch.

Skilfully thick, 101, Skyfullyt jikke, 8. Reasonably, nicely thick.


Skoth, sb., 79. Skull.

Skore, vb.t., 29. 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 gettere, 15. Smooth, adj., 77. Smooth.

Smyte, vb.t., 6, 13. Smite; chop.

Snyte, 80; Snyte rost, 117; see Douce MS., No. 120, L.C.C., p. 35, "Wodock, snyyt, and curle," Napier, p. 65, "Snyt rost"; Snytys, 58.

Sode, adj., 42. Sodden.

Soft, adv., 22. Sotte, 17, Softly; Soffter and sofftare, 17.

Soke, vb.t., S. out, 25. Soak out; let soak out.

Sokingly, adv., boil s., 72. Soakingly; thoroughly; still used thus.

Sole, boiled, rost, or fryed, 103, see Douce MS., No. 141; Napier, p. 71, has "Sole in brase."

Soperys, sb., 46, 55. Suppers.

Soppes Dorre, 90, Soupes dorees, 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 Chamberlayns"; Oyle Soppys, 12, 96, see Douce MS., No. 158; Soupes of Salomere, 38; see also Napier, p. 51, and F. of C., No. 129, "Soupes in galentyne"; Soppis, 1, 52. Cotgr.: "Soup: 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, "Sarcell rost," Napier, p. 64; Teal.

Sore Sengle, 25. This looks like "Single Sore," compare "Jussel sengle." in Napier, p. 26: see, however, Cotgr. "Sorlingue: Eele sauce made of fried Onions, and toas-bread steeped in Pease broth, then strayned with wine, vinegar, Cinnamon, Ginger, and other spices, all put into a pot.
with the Eles cut into pieces, and (after a little seasoning with saffron and salt) throughly boiled." *Elys in Sorre*, 89, see Douce MS., No. 25. The Fr. *sore* means reeked or made red, as the saffron would do. Compare *Blandesore*.

Sotelte, *sb.*, 57, 58, 59, 60, 61, 62, 63, 67, 68, 69. Subtlety, or device to deck the Table: see Forewords.

Sothe, *pp.*, 37, 46; *Sophin*, 6, 46, Sothyn, 7, 9, 11. Sod; sodden.

Soundes, *sb.*, 96; Soundys, 26. Cod Sounds, or swimming bladders.

**Soups**, see *Soppes*.


Spaude de Motoun, 59, Spawdys de Motoun, 63. Spaud; shoulder.

Spaune,*sb.*, 14, Spawne, 90. Spawn.


Spete, *vb.t.*, 38; ben upsetid, 38. Spit; put on spit.

*Spicere*, *sb.*, 113; *Spicerie*, 113; Spicereye, 30; Spycery, 19, 28, 35.


Splat, *vb.t.*, 105; Splatte, 104. Split.

Splentes, *sb.*, 73. Splints.


Sprynge,*vb.t.*, 31. Spring; sprinkle.

Sprocis, 28. Spices.

Spyneye, 20, see Warner, II. No. 46, F. of C., No. 57: so named from O.Fr. *Espine*, Hawthorn. See *Haweporn*.

Stampe, *vb.t.*, 6, 7, 16, 38, 77. Stamp; grind.

**Stekys of vensow or bef**, 40.

Stept, 77, Steeped.

Ster, *vb.t.*, 46; Stere, 8, 9, 14, 26; Sture, 26; Styre, 23. Stir. A. reads "stuye" (stew), in Recipe xiiiij, page 8.

Stipe, 16: see readings at end of Forewords.

**Stockfish**, see next.

Stokfishi, 89, *S. in sauce*, 100, see Douce MS., No. 31; Stokffyssh, 10; Stokkeffyssh, 26. Stockfish. See *Corre*.: "*Merlus*, ou *Merlus*: A Mellwell, 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.


Stonding, *adj.*, 95; Stondying, 16, 95; Stondynge, 16, 109. Standing; stiff.

Storgeoun, *sb.*, 13; Storicoun, 57; Storion in brothe, 13; see *Sturgeon*.


Strawbery, 29; Strawbery, 29; Strawbery, 2; Streberies, 75.

Straynowe, *vb.t.*, 6, 8, 11. Strain through strainer.

Straynowur, *sb.*, 6, 11; Straynowoure, 6, 10, 11, 41; Straynowurs ende, 44; Straynowr, 5, 6; Straynowre, 5, 10; Strainwoure, 16. Strainer.

Strek, *vb.t.*, 95. Strike.

Strype, *vb.t.*, 27. Strip.

Stew, see *Stwed*.


Stuffe, *vb.t.*, 32, 40, 41; Stuffyst, 40. Stuff with focemeat.

Stuffur, *sb.*, 76. Stuff for stuffing.

Sture, see *Stere*.

Sturgeon boiled, 104, see Warner, p. 47, Napier, p. 71; *Sturgeon buille ou turbutt*, 117; Storion in brothe, 13, *Sturgeon in broth*, 104, see Douce MS., No. 80; *Sturgeon pour purpays*, 105, see Douce MS., No. 13; *Storion purpays ou turbut furieijs*, Napier, p. 53, "*Porcas, sturcjon, ou turbut*"; Storioun leche, 37.

Sturmye, 26.

Stwed Beef, 72, see Douce MS., No. 3; Stwed Mutton, 72; Capons Stwed, 72; Partrich stwed, 78, Partrich stedwyde, 9; Smale Birdys y-stwyde, 9. Stewed.


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 oher blake, 51; *S. of Ali-

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FIFTEENTH CENTURY COOKERY BOOKS.
saunder, 39, Alysaundre, 50, from Alexandria; S. of Sipry, 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, 75. Murray's Diet. gives Black Sugar as Liquorice, but ? unrefined sugar.

Sumdele, adv., 21, 49. Somedeal; somewhat.


Swani roasted, 78, see Douce MS., No. 106, "Cignet roaste."

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 grece, 41. Swine; pig.

Swyte, adv., 39. Quickly.

Syfte, vb.t., 38. Sift.

Sylf, see Self.

Synamound, sb., 34. Cinnamon.

Synewes, sb., 53; Syneyes, 37; yynes, 37. Sinews.

Syngnettys, 57. Cignets.

Syrip, sb., 11; Syrippe, 15, 21; Wardonys in syryp, 7. See Sirip.

Syrup, see Sirip, Syrip.

Syne, sb., 113. Sieve.

Syth, sb., 32. Sight; quantity.

Take, pp., 52.


Talow, sb., 39; Talour, 39. Tallow; fat.

Tanny, 26. Compare Fr. "Tanné, Tawne."—CORR. The dish is of that colour.

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 Fruye, 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. 108, "Tartes of Flesh"; Tartes of Fysche, 47, see F. of C., No. 170, Warner, p. 48, "Tartys of Fysch out of Lente"; Grant tartz, 58, Greate pyes, 76.

Tanorsay, 114.

Tayle, 27, Taylvs, 2, Taylours, 94, Tayloure, 15, Taylowres, 1; see Douce MS., No. 104. See Cotter, "Taillis: A Haches; or made dish of Creusises, the flesh of Capons, Chickens, or Veale, bread, wine, salt, veriyuce, 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 grave"; 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, adv., 6, 7; ãpane, 6, 7, 10, 24; ãpane, 9, 10, 24. Then.

Pe, pron., 6. Thee.

pe-an, 29, Thereon; ãer-yn, 18, 20, 47, ãer-ynne, 7; ãer-on, 6, 11, 20, 29; ãer-to, 6, 18, 29; Thorne-owt, 36, throughout; ãer-vppe, 30, 49, Thereon; ãer-vppe-on, 18, 49, Upon it; ãer-with, 29.

pes, adj., 34. These.

They, art., The, 7; see Note 3.

Thikke, vb.int., 91. Thicken.

Pinne, adj., 12; ãynne, 109. Thin.

Pointe, sb., 21. Thumb.

Porh, prep., 101; ãorw, 5, 6, 9, 22;

Towse, adj., 49. 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.

Drift Mylke of Almunday, 31; Fryte M., 56; fryty, 34. Not too strong.

Thraw, vb.t., 101. Throw.

Pride, adj., 49; Thrudde, 113; pryd, 49; pryde, 30, 50. Third.

Throte-boht, sb., 79, Adam's Apple; top of windpipe.

Prowe porw straynour, 8.

Pryis, adv., 11. Thrice.

Pwerte, adv., 31. Thwart; athwart.


To, adj., 7, 14, 21. Too.

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, adj., 49. Tough.

Towres, 46.

Toyle, vb.t., 16, 24, 54; Tolle, 40. Rub: Twille in Douce MS.: see Trull.

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; Tre, 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, Corgr.

Tripe de Mutton, 82, Trypt 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 Trundle, Halliwell.

Troute, boyled, 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 jokys," i.e. separated from the white.

Turbot. Turbut, 16, 18; T. boyled, 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.

Van, vb.t., 70. Van.

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.

Venegr, sb., 7, 10; Vynegre, 8, 10, 72, 109; Winegre, 110. Vinegar.

Venison, see next.

Venson or bef, Stekys of, 40; Venyson 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 Nomblis 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.
Quince, which Viaunt Chardewardon, Vyolette, bread Vertious, aware. Vyand grow. of Viaund it Yyand Walkys, the Yernage, Vnderneih, Vesselle, Yergyussauce, Yntrusse, Vn-pullud, Ynneth, Umbles, Yinegar, Vergyussauce, 103, 104. Verjuice-sauce.

Vernage, sb., 22; Vernage pimè, 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.

Vesselle, sb., 17, 20; WesseH, 91. Vessel; Fr. Vaisselle.

Viaundbruse, a Potage, 67; Viaund Ryal, 57; Vianard Arlant (probably brought in with flaming spirits), 61; Viaunde de cyprys bastardre, 21, Viaund de ciprys Ryalle, 21, Vy-aunde de cyprys in lente, 28, see NAPIER, p. 102, F. of C., Nos. 97, 98, WARNER, pp. 58, 76, L.C.C., p. 8; Viande Ryalle, 32, see F. of C., No. 98, WARNER, p. 76; Vyand leche, 36, 37, 38, see NAPIER, p. 41, "Cold leshe viand"; Vyaunde Furnés san, nœum, de chare, (two Recipes), 49; Vyand Goderygge, 63; Vyand Mot-legh, 63. Fr. Viande, Meat.

Vinegar, see Venegre.

Umbles, see Nombres.

Vnce, sb., 107; Vnces, 106. Ounce.

Vnnetfi, adv., 84, 85; Vnnejçe, 38, 43, 44. Scarcely.

Vndernehe, prep., 105; Vnder-nethe, 7. Underneath.

Vn-pullud, 99. Unshred.

Vtnrusse, vb.t., 41. Entruss on spit.

Votrelly, 69, is probably the Dish mentioned in NAPIER, p. 44, as "Votose"; the liquid it would give Votreus, and possibly Votexus; after Mortreus. Votose is made up of Gobbets of Marrow, cut Dates, sugar, powdered Ginger, Safron, Salt, which is put between leaves of paste, closed, baked, and then cut in pieces two inches square: it is also called Votese.


Vaffres, 39; Waffrys, 39, 63. Wafers. Walkys in butterett, 23; Walkys, 60; Welkes boyled, 106, see Douce MS., No. 164, NAPIER, p. 74; Wylkys, 60. Waltonys, 109. Walnuts.

War, adj., 38. Ware: aware.

Wardonys, 87, Wardones, 106; Wardony in Syrryp, 7, see WARNER, p. 72; Quynes or Wardouns in past, 51; Chardewardon, 12; Charle 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. Warne hot, 8.

Wasse, vb.t., 5; Wassche, 5; Wasshe, 10; Wassyhe, 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.

Wexe, vb.int., 8, 17, W. hard, 35, Wexyth, 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 floure, 33. Wheaten flour.
Whey, sb., 56; Way, 73.
White of eggs, 74, 75; Whyte Mortrewes, 19, 28 (Pork), see Napier, p. 106, Warner, p. 62, L.C.C., p. 13, F. of C., No. 46; W. pesyn in grauay, 33; Whyte of eyroun, 11, 14, W. of lekys, 14, W. brede, 11, 30, W. sugre, 7, 8. For White Saucys, see Sauces: see also Wyn.
Whyle, A gret, 26, A long time; A good whylys, 42.
Wine, see Wyn.
With-owte, 48; With-yynne & with-owte, 47.
Wodecok, 80, see Douce MS., No. 121, Napier, p. 64, "W. rost," L.C.C., p. 35, "W. smyt, and Curlyae."
Woldyst, 20, Woudest.
Wole, vb. int., 31; Wolle, 26; Wolt, 33. Will, Wilt.
Wollen, adj., 32. Woollen.
Wombe, sb., 39, of fish, Belly; 38, 39, of sheep, Maw, stomach; Wombe side vpward, 131.
Wort, sb., 107, Unfermented beer.
Wortes de pesoun, Lange, 5, Lange W. de Pesone, 89 (Pease), see Douce MS., No. 2; Lange Wortys de chare, 5, see Douce MS., No. 1; Whyte wortes, 6; Hale in Wortes, 69; Buttered Wortes, 69, see Napier, p. 84, see also Napier, p. 82, "Wortis."
Wryng, vb. t., 29; Wryng jorw straynoure, or clope, 22, 28. Wrting.
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-blaunchy�, 31, Blanchd; Y-bontyd, 38, Bunked, sifted; Y-bounde with Floure of Rys, 39, Made stiff; Y-boyld, 10, 18, Y-boyld, 6; Y-braid, 48, Pounded; Y-broyld, 47; Y-choppyd, 33, 46; Y-chowchyd, 26, Y-couched, laid; Y-clepid, 43; Y-closyd, 48, Closed (of a pie); Y-corven, 23, Cut; Y-coryld, 46, Cored; Y-cutte, 51; Y-dicyld, 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-fastedyd, 50; Y-gratyd, 15, 19; Y-grounde, 13, 18, 23, 110; Y-hackyd, 55; Y-hardedyd, 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, Crimmed, crumbled; Y-kyt, 55, Cut; Y-leched, 86, Y-leched, 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; Y-myncean, 6, 14, 18, Y-mynsyd, 13, Minced; Y-opened, 114; Y-pede, 29, ? Y-pered, pared (A. also reads thus); Y-pekid, 41, Y-pikyd, 37, Picked; Y-peyntid, 29, Painted; Y-pileyd, 37, Peeled; Y-rollyd, 48, Rolled; Y-rosted, 106, 114, Y-rostyd, 23, 38, Roasted; Y-schredyd, 29, Y-scredde, 40, Shredded; Y-Skaldyd, 22, Skaled; Y-smete, 55, Smitten, chopped; Y-sode, 19, Y-sothe, 23, 37, 55, Sodden, boiled; Y-stekyd, 52, Y-stykyd, 35, Stuck; Y-strainyd, 17, Y-straynied, 55, Strained through strainer; Y-stwyde, 9, stowed; 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-tryld, 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-wretin, 21, Written; Y-wronge oute, 84, 91, Wrung out.
Yeast, 96, Yeast.
Y-fere, 18, Together.
Y-liche moche, 70, A like much, or quantity.
Ynoufi, adv., 75; Y-now, 5, 6, 8; Ynowe, 19, 35. Enough.
Yrchons, 3; Yrchouns, 38, 61, 62. Urchins; hedgehogs. See Warner, p. 66, "Urchonym." So called from being made bristly with Almonds.
Yren, 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.
Yolkys of eggys, 109; Yolkys, 8, 9, 11, 12, 19, 29. Yolks.
Yong, adj., 54; Yonge, 31. Young.

Ynyes, sb., 37. Sinews.