

ANCIENT COOKERY. A.D. 1381.

Hic incipiunt universa servicia tam de carnibus quam de pissibus [1].

I. FOR TO MAKE FURMENTY [1].

Nym clene Wete and bray it in a mortar wel that the holys [2] gon al of and seyt [3] yt til it breste and nym yt up. and lat it kele [4] and nym fayre fresch broth and swete mylk of Almandys or swete mylk of kyne and temper yt al. and nym the yolkys of eyryn [5]. boyle it a lityl and set yt adoun and messe yt forthe wyth fat venyson and fresh moton.

[1] See again, No. I. of the second part of this treatise. [2] Hulls. [3] Miswritten for *seyth* or *sethe*, i.e. seeth. [4] cool. [5] eggs.

II. FOR TO MAKE PISE of ALMAYNE.

Nym wyte Pisyn and wasch hem and seth hem a good wyle sithsyn wasch hem in golde [1] watyr unto the holys gon of alle in a pot and kever it wel that no breth passe owt and boyle hem ryzt wel and do therto god mylk of Almandys and a party of flowr of ris and salt and safron and messe yt forthe.

[1] cold.

III.

Cranys and Herons schulle be euarund [1] wyth Lardons of swyne and rostyng and etyn wyth gyngynyr.

[1] Perhaps *enarmed*, or *enorned*. See Mr. Brander's Roll, No. 146.

IV.

Pecokys and Partrigchis schul ben yparboyld and lardyng and etyn wyth gyngynyr.

V. MORTERELYS [1].

Nym hennyn and porke and seth hem togedere nym the lyre [2] of the hennyn and the porke and hakkyth finale and grynd hit al to dust and wyte bred therwyth and temper it wyth the selve broth and wyth heyryn and colure it with saffron and boyle it and disch it and cast thereon powder of pepper and of gyngynyr and serve it forth.

[1] V. Mortreux in Gloss. [2] Flesh.

VI. CAPONYS INC ONEYS.

Schal be sodyn. Nym the lyre and brek it smal In a mortar and pepper and wyte bred therwyth and temper it wyth ale and ley it wyth the capoun. Nym hard sodyn eyryn and hewe the wyte smal and kaste thereto and nym the zolkys al hole and do hem in a dysch and boyle the capoun and colowre it wyth saffron and salt it and messe it forth.

VII. HENNYS [1] IN BRUET.

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

[1] Hens.

VIII. HARYS [1] IN CMEE [2].

Schul be parboylyd and lardy and rostid and nym onyons and myce hem rizt smal and fry hem in wyte gres and grynd peper bred and ale and the onions therto and coloure it wyth safroun and salt it and serve it forth.

[1] Hares. [2] Perhaps *Cinee*; for see No. 51.

IX. HARIS IN TALBOTAYS.

Schul be hewe in gobbettys and sodyn with al the blod Nym bred piper and ale and grynd togedere and temper it with the selve broth and boyle it and salt it and serve it forthe.

X. CONYNGGYS [1] IN GRAVEY.

Schul be sodyn and hakkyd in gobbettys and grynd gyngynyr galyngale and canel. and temper it up with god almand mylk and boyle it and nym macys and clowys and kest [2] therin and the conynggis also and salt hym [3] and serve it forthe.

[1] Rabbits. [2] Cast. [3] *it*, or perhaps *hem*.

XI. FOR TO MAKE A COLYS [1].

Nym hennys and schald hem wel. and seth hem after and nym the lyre and hak yt smal and bray it with otyngrotys in a mortar and with wyte bred and temper it up wyth the broth Nym the grete bonys and grynd hem al to dust and kest hem al in the broth and mak it thorw a clothe and boyle it and serve it forthe.

[1] Cullis. V. Preface.

XII. FOR TO MAKE NOMBLES [1].

Nym the nomblys of the venysoun and wasch hem clene in water and salt hem and seth hem in tweye waterys grynd pepyr bred and ale and temper it wyth the secunde brothe and boyle it and hak the nomblys and do theryn and serve it forthe.

[1] Umbles.

XIII. FOR TO MAKE BLANCHE BREWET DE ALYNGYN.

Nym kedys [1] and chekenys and hew hem in morsellys and seth hem in almand mylk or in kyne mylke grynd gyngyner galingale and cast therto and boyle it and serve it forthe.

[1] Kids.

XIV. FOR TO MAKE BLOMANGER [1].

Nym rys and lese hem and wasch hem clene and do thereto god almande mylk and seth hem tyl they al to brest and than lat hem kele and nym the lyre of the hennyn or of capouns and grynd hem smal kest therto wite grese and boyle it Nym blanchyd almandys and safroun and set hem above in the dysche and serve yt forthe.

[1] Blanc-manger. See again, No. 33, 34. II. No. 7. Chaucer writes it *Blankmanger*.

XV. FOR TO MAKE AFRONCHEMOYLE [1].

Nym eyren wyth al the wyte and myse bred and schepys [2] talwe as gret as dyses [3] grynd peper and safroun and cast therto and do hit in the schepis wombe seth it wel and dresse it forthe of brode leches thynne.

[1] Frenchemulle d'un mouton. A sheeps call, or kell. Cotgrave. Junius, v. *Moil*, says, "a French moile Chaucero est cibus delicatior, a dish made of marrow and grated bread." [2] Sheep's fat. [3] dice; square bits, or bits as big as dice.

XVI. FOR TO MAKE BRYMEUS.

Nym the tharmys [1] of a pygge and wasch hem clene in water and salt and seth hem wel and than hak hem smale and grynd pepyr and safroun bred and ale and boyle togedere Nym wytys of eyrynn and knede it wyth flour and mak smal pelotys [2] and fry hem with wyte grees and do hem in disches above that othere mete and serve it forthe.

[1] Rops, guts, puddings [2] Balls, pellets, from the French *pelote*.

XVII. FOR TO MAKE APPULMOS [1].

Nym appelyn and seth hem and lat hem kele and make hem thorw a clothe and on flesch dayes kast therto god fat breyt [2] of Bef and god wyte grees and sugar and safroun and almande mylk on fysch dayes oyle de olyve and gode powdres [3] and serve it forthe.

[1] See No. 35. [2] Breth, i. e. broth. See No. 58. [3] Spices ground small. See No. 27, 28. 35. 58. II. No. 4. 17. or perhaps of Galingale. II. 20. 24.

XVIII. FOR TO MAKE A FROYS [1].

Nym Veel and seth it wel and hak it smal and grynd bred peper and safroun and do thereto and frye yt and presse it wel upon a bord and dresse yt forthe.

[1] a Fraise

XIX. FOR TO MAKE FRUTURS [1].

Nym flowre and eyryn and grynd peper and safroun and mak therto a batour and par aplyn and kyt hem to brode penys [2] and kest hem theryn and fry hem in the batour wyth fresch grees and serve it forthe.

[1] Fritters. [2] Pieces as broad as pennies, or perhaps pecys.

XX. FOR TO MAKE CHANKE [1].

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

[1] Quære.

XXI. FOR TO MAKE JUSSEL.

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

XXII. FOR TO MAKE GEES [1] IN OCHEPOT [2].

Nym and schald hem wel and hew hem wel in gobettys al rawe and seth hem in her owyn grees and cast therto wyn or ale a cuppe ful and myce onyons smal and do therto and boyle yt and salt yt and messe yt forthe.

[1] Gese. [2] Hochepot. Vide Gloss.

XXIII. FOR TO MAKE EYRYN IN BRUET.

Nym water and welle [1] yt and brek eyryn and kast theryn and grynd peper and safroun and temper up wyth swete mylk and boyle it and hakke chese smal and cast theryn and messe yt forthe.

[1] Quære the meaning.

XXIV. FOR TO MAKE CRAYTOUN [1].

Tak checonys and schald hem and seth hem and grvnd gyngen' other pepyr and comyn and temper it up wyth god mylk and do the checonys theryn and boyle hem and serve yt forthe.

[1] Vide ad No. 60 of the Roll.

XXV. FOR TO MAKE MYLK ROST.

Nym swete mylk and do yt in a panne nyn [1] eyryn wyth al the wyte and swyng hem wel and cast therto and colowre yt wyth safroun and boyl it tyl yt wexe thikke and thanne seth [2] yt thorw a culdore [3] and nym that, leyyth [4] and presse yt up on a bord and wan yt ys cold larde it and scher yt on schyverys and roste yt on a grydern and serve yt forthe.

[1] Read *nym*. [2] strain. See No. 27. [3] Cuilinder. [4] That which is left in the cullinder.

XXVI. FOR TO MAKE CRYPPYS [1].

Nym flour and wytys of eyryn sugur other hony and sweyng togedere and mak a batour nym wyte grees and do yt in a posnet and cast the batur thereyn and stury to thou have many [2] and tak hem up and messe hem wyth the frutours and serve forthe.

[1] Meaning, *crisps*. V. Gloss. [2] It will run into lumps, I suppose.

XXVII. FOR TO MAKE BERANDYLES [1].

Nym Hennys and seth hem wyth god Buf and wan hi ben sodyn nym the Hennyn and do awaye the bonys and bray smal yn a mortar and temper yt wyth the broth and seth yt thorw a culdore and cast therto powder of gyngeny and sugur and graynys of powmis gernatys [2] and boyle yt and dresse yt in dysches and cast above clowys gylofres [3] and maces and god powder [4] serve yt forthe.

[1] Quære the meaning. [2] Pomegranates. V. No. 39. [3] Not clove-gilliflowers, but *cloves*. See No. 30, 31, 40. [4] See No. 17, note [3].

XXVIII. FOR TO MAKE CAPONS IN CASSELYS.

Nym caponys and schald hem nym a penne and opyn the skyn at the hevyd [1] and blowe hem tyl the skyn ryse from the flesshe and do of the skyn al hole and seth the lyre of Hennyn and zolkys of heyryn and god powder and make a Farsure [2] and fil ful the skyn and parboyle yt and do yt on a spete and rost yt and droppe [3] yt wyth zolkys of eyryn and god powder rostyng and nym the caponys body and larde yt and roste it and nym almaunde mylk and amydown [4] and mak a batur and droppe the body rostyng and serve yt forthe.

[1] Head. Sax. [Anglo-Saxon: heofod] and [Anglo-Saxon: hevod], hence our *Head*. [2] stuffing. [3] baste. [4] Vide Gloss.

XXIX. FOR TO MAKE THE BLANK SURRY [1].

Tak brann [2] of caponys other of hennys and the thyes [3] wythowte the skyn and kerf hem smal als thou mayst and grynd hem smal in a mortar and tak mylk of Almaundys and do yn the branne and grynd hem thanne togedere and and seth hem togeder' and tak flour of rys other amydown and lye it that yt be charchant and do therto sugur a god parti and a party of wyt grees and boyle yt and wan yt ys don in dyschis straw upon blank poudere and do togedere blank de sury and manmene [4] in a dysch and serve it forthe.

[1] Vide *Blank Desire* in Gloss. [2] Perhaps *brawn*, the brawny part. See No. 33, and the Gloss. [3] Thighs. [4] See the next number. Quære *Mawmeny*.

XXX. FOR TO MAKE MANMENE [1].

Tak the thyys [2] other the flesch of the caponys fede [3] hem and kerf hem smal into a mortar and tak mylk of Almandys wyth broth of fresch Buf and do the flesch in the mylk or in the broth and do yt to the fyre and myng yt togedere wyth flour of Rys othere of wastelys als charchaut als the blank de sure and wyth the zolkys of eyryn for to make it zelow and safroun and wan yt ys dressyd in dysches wyth blank de sure straw upon clowys of gelofre [4] and straw upon powdre of galentyn and serve yt forthe.

[1] Vide Number 29, and the Gloss. [2] Thighs. [3] Quære. [4] See No. 27, note [3].

XXXI. FOR TO MAKE BRUET OF ALMAYNE.

Tak Partrichys rostyd and checonys and qualys rostyd and larkys ywol and demembre the other and mak a god cawdel and dresse the flesch in a dysch and strawe powder of galentyn therupon. styk upon clowys of gelofre and serve yt forthe.

XXXII. FOR RO MAKE BRUET OF LOMBARDYE.

Tak chekenys or hennys or othere flesch and mak the colowre als red as any blod and tak peper and kanel and gyngyner bred [1] and grynd hem in a mortar and a porcion of bred and mak that bruer thenne and do that flesch in that broth and mak hem boyle togedere and stury it wel and tak eggys and temper hem wyth Jus of Parcyle and wryng hem thorwe a cloth and wan that bruet is boylyd do that therto and meng tham togedere wyth fayr grees so that yt be fat ynow and serve yt forthe.

[1] This is still in use, and, it seems, is an old compound.

XXXIII. FOR TO MAKE BLOMANGER [1].

Do Ris in water al nyzt and upon the morwe wasch hem wel and do hem upon the fyre for to [2] they breke and nozt for to muche and tak Brann [3] of Caponis sodyn and wel ydraw [4] and smal and tak almaund mylk and boyle it wel wyth ris and wan it is yboylyd do the flesch therin so that it be charchaunt and do therto a god party of sugure and wan it ys dressyd forth in dischis straw theron blaunche Pouder and strik [5] theron Almaundys fryed wyt wyte grece [6] and serve yt forthe.

[1] See No. 14. [2] till. *for*, however, abounds. [3] See No. 29. note d. [4] Perhaps, *strained*. See No. 49; and Part II. No. 33. [5] Perhaps, *stik*, i.e. stick; but see 34. [6] Grese. Fat, or lard.

XXXIV. FOR TO MAKE SANDALE THAT PARTY TO BLOMANGER.

Tak Flesch of Caponys and of Pork sodyn kerf yt smal into a mortar togedere and bray that wel. and temper it up wyth broth of Caponys and of Pork that yt be wel charchaunt also the crem of Almaundys and grynd egges and safroun or sandres togedere that it be coloured and straw upon Powder of Galentyn and strik thereon clowys and maces and serve it forthe.

XXXV. FOR TO MAKE APULMOS [1].

Tak Applys and seth hem and let hem kele and after mak hem thorwe a cloth and do hem im a pot and kast to that mylk of Almaundys wyth god broth of Buf in Flesch dayes do bred ymyed [2] therto. And the fisch dayes do therto oyle of olyve and do therto sugur and colour it wyth safroun and strew theron Powder and serve it forthe.

[1] See No. 17. [2] ymyced, i.e. *minced*.

XXXVI. FOR TO MAKE METE GELEE [1] THAT IT BE WEL CHARIAUNT.

Tak wyte wyn and a party of water and safroun and gode spicis and flesch of Piggys or of Hennys or fresch Fisch and boyle them togedere and after wan yt ys boylyd and cold dres yt in dischis and serve yt forthe.

[1] meat jelly.

XXXVII. FOR TO MAKE MURREY [1].

Tak mulbery [2] and bray hem in a mortar and wryng [3] hem thorth a cloth and do hem in a pot over the fyre and do thereto fat bred and wyte gresse and let it nazt boyle no ofter than onys and do thereto a god party of sugur and zif yt be nozt ynowe colowrd brey mulburus and serve yt forthe.

[1] Morrey. Part II. No. 26. [2] This is to be understood pluraly, *quasi* mulberries. [2] Read *wryng*. For see part II. No. 17. 2B. Chaucer, v. *wronge* and *ywrong*.

XXXVIII. FOR TO MAKE A PENCHE OF EGGES.

Tak water and do it in a panne to the fyre and lat yt sethe and after tak eggs and brek hem and cast hem in the water and after tak a chese and kerf yt on fowr partins and cast in the water and wanne the chese and the eggys ben wel sodyn tak hem owt of the water and wasch hem in clene water and tak wastel breed and temper yt wyth mylk of a kow. and after do yt over the fyre and after forsy yt wyth gyngener and wyth cornyn and colowr yt wyth safroun and lye yt wyth eggys and oyle the sewe wyth Boter and kep wel the chese owt and dresse the sewe and dymo [1] eggys thereon al ful and kerf thy chese in lytyl schyms and do hem in the sewe wyth eggys and serve yt forthe.

[1] Perhaps, *do mo*, i.e. put more.

XXXIX. FOR TO MAKE COMYN.

Tak god Almaunde mylk and lat yt boyle and do ther'in amydown wyth flowr of Rys and colowr yt wyth safroun and after dresse yt wyth graynis of Poungarnetts [1] other wyth reysens zyf thow hast non other and tak sugur and do theryn and serve it forthe.

[1] Vide No. 27.

XIV. For to make Fruturs [1].

Tak crommys [2] of wyte bred and the flowris of the swete Appyltre and zolkys of Eggys and bray hem togedere in a mortar and temper yt up wyth wyte wyn and mak yt to sethe and wan yt is thykke do thereto god spicis of gyngener galyngale canel and clowys gelofre and serve yt forth;

[1] Fritters. [2] Crumbs.

XLI. For to make Rosee [1].

Tak the flowris of Rosys and wasch hem wel in water and after bray hem wel in a mortar and than tak Almondys and temper hem and seth hem and after tak flesch of capons or of hennys and hac yt smale and than bray hem wel in a mortar and than do yt in the Rose [2] so that the flesch acorde wyth the mylk and so that the mete be charchaunt and after do yt to the fyre to boyle and do thereto sugur and safroun that yt be wel ycolowrd and rosy of levys and of the forseyde flowrys and serve yt forth.

[1] Vide No. 47. [2] i.e. Rosee.

XLII. FOR TO MAKE POMMEDORRY [1].

Tak Buff and hewe yt smal al raw and cast yt in a mortar and grynd yt nozt to smal tak safroun and grynd therewyth wan yt ys grounde tak the wyte of the eyryn zyf yt be nozt styf. Cast into the Buf pouder of Pepyr olde resyns and of coronse set over a panne wyth fayr water and mak pelotys of the Buf and wan the water and the pelots ys wel yboylyd and [2] set yt adoun and kele yt and put yt on a broche and rost yt and endorre yt wyth zolkys of eyryn and serve yt forthe.

[1] Vide No. 58. [2] dele *and*.

XLIII. FOR TO MAKE LONGE DE BUF [1].

Nym the tonge of the rether [2] and schalde and schawe [3] yt wel and rizt clene and seth yt and sethe nym a broche [4] and larde yt wyth lardons and wyth clowys and gelofre and do it rostyng and drop yt wel yt rostyd [5] wyth zolkys of eyryn and dresse it forthe.

[1] Neat's Tongue. *Make* signifies *to dress*, as II. 12. [2] The ox or cow. Lye in Jun. Etymolog. v. *Rother*. [3] Shave, scrape. [4] A larding-pin. [5] Pehaps, *wyle it rostyth*.

XLIV. FOR TO MAKE REW DE RUMSY.

Nym swynys fet and eyr [1] and make hem clene and seth hem alf wyth wyn and half wyth water cast mycyd onyons thereto and god spicis and wan they be ysodyn nym and rosty hem in a grydere wan it is yrosted kest thereto of the selve broth hy lyed wyth amydown and anyeyd onyons [2] and serve yt forth.

[1] To be understood plurally, *Ears*. [2] Miswritten for *mycyd*, i. e. minced onyons.

XLV. FOR TO MAKE BUKKENADE [1].

Nym god fresch flesch wat maner so yt be and hew yt in smale morselys and seth yt wyth gode fresch buf and cast thereto gode mynced onyons and gode spicerye and alyth [2] wyth eyryn and boyle and dresse yt forth.

[1] Vide No. 52. [2] Stiffen, thicken it. See No. 44. where *lyed* has that sense. See also 46.

XLVI. FOR TO MAKE SPINE [1].

Nym the flowrys of the haw thorn clene gaderyd and bray hem al to dust and temper hem wyth Almaunde mylk and aly yt wyth amydown and wyth eyryn wel rykke [2] and boyle it and messe yt forth and flowrys and levys abovyn on [3].

[1] This dish, no doubt, takes its name from *Spina*, of which it is made. [2] Read, þykke, *thykke*. [3] It means *laid upon it*.

XLVII. FOR TO MAKE ROSEE [1] AND FRESEE AND SWAN SCHAL BE YMAD IN THE SELVE MANER.

Nym pyggus and hennys and other maner fresch flesch and hew yt in morselys and seth yt in wyth wyn and [2] gyngyner and galyngale and gelofre and canel [3] and bray yt wel and kest thereto and alye yt wyth amydown other wyth flowr of rys.

[1] Vide No. 41. [2] Perhaps, *in wyn with*. [3] Cinamon. Vide Gloss.

XLVIII. FOR TO MAKE AN AMENDEMENT FORMETE THAT YS TO [1] SALT AND OVER MYCHYL.

Nym etemele and bynd yt in a fayr lynnyn clowt and lat yt honge in the pot so that yt thowche nozt the bottym and lat it hongy thereynne a god wyle and seph [2] set yt fro the fyre and let yt kele and yt schal be fresch ynow wythoute any other maner licowr ydo thereto.

[1] id est, *too*. [2] Read, seth, i.e. then.

XLIX. FOR TO MAKE RAPHY [1].

Tak Fygys and reysyns and wyn and grynd hem togeder tak and draw hem thorw a cloth and do thereto powder of Alkenet other of rys and do thereto a god quantite of pepir and vyneger and boyle it togeder and messe yt and serve yt forth.

[1] Vide Part II. No. 1. 28.

L. FOR TO MAKE AN EGGE DOWS [1].

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

[1] Vide ad Part II. No. 21. There are no eggs concerned, so no doubt it should be *Eger Dows*. Vide Gloss.

LI. FOR TO MAKE A MALLARD IN CYNEY [1].

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

[1] See No. 8.

LII. FOR TO MAKE A BUKKENADE [1].

Tak veel and boyle it tak zolkys of eggys and mak hem thykke tak macis and powdre of gyngyner and powder of peper and boyle yt togeder and messe yt forth.

[1] Vide No. 45.

LIII. FOR TO MAKE A ROO BROTH [1].

Tak Parsile and Ysop and Sauge and hak yt smal boil it in wyn and in water and a lytyl powdre of peper and messe yt forth.

[1] *Deer* or *Roes* are not mentioned, as in Mr. Brander's Roll, No. 14, ergo quære. It is a meager business. Can it mean *Rue-Broth* for penitents?

LIV. FOR TO MAK A BRUET OF SARCYNESSE.

Tak the lyre of the fresch Buf and bet it al in pecis and bred and fry yt in fresch gres tak it up and and drye it and do yt in a vessel wyth wyn and sugur and powdre of clowys boyle yt togedere tyl the flesch have drong the liycoure and take the almande mylk and quibibz macis and clowys and boyle hem togedere tak the flesch and do thereto and messe it forth.

LV. FOR TO MAKE A GELY [1].

Tak hoggys fet other pyggys other erys other partrichys other chiconys and do hem togedere and serh [2] hem in a pot and do hem in flowre of canel and clowys other or grounde [3] do thereto vineger and tak and do the broth in a clene vessel of al thys and tak the Flesch and kerf yt in smal morselys and do yt therein tak powder of galyngale and cast above and lat yt kels tak bronches of the lorer tre and styk over it and kep yt al so longe as thou wilt and serve yt forth.

[1] Jelly. [2] seþ, i. e. *seeth*. [3] Not clearly expressed. It means either Cinamon or Cloves, and either in flour or ground.

LVI. FOR TO KEPE VENISON FRO RESTYNG.

Tak venisoun wan yt ys newe and cuver it hastily wyth Fern that no wynd may come thereto and wan thou hast ycuver yt wel led yt hom and do yt in a soler that sonne ne wynd may come thereto and dimembre it and do yt in a clene water and lef yt ther' half a day and after do yt up on herdeles for to drie and wan yt ys drye tak salt and do after thy venisoun axit [1] and do yt boyle in water that yt be other [2] so salt als water of the see and moche more and after lat the water be cold that it be thynne and thanne do thy Venisoun in the water and lat yt be therein thre daies and thre nyzt [3] and after tak yt owt of the water and salt it wyth drie salt ryzt wel in a barel and wan thy barel ys ful cuver it hastily that sunne ne wynd come thereto.

[1] as thy venison requires. See Gloss. to Chaucer for *axe*. [2] Dele. [3] A plural, as in No. 57.

LVII. FOR TO DO AWAY RESTYN [1] OF VENISOUN.

Tak the Venisoun that ys rest and do yt in cold water and after mak an hole in the herthe and lat yt be thereyn thre dayes and thre nyzt and after tak yt up and spot yt wel wyth gret salt of peite [2] there were the restyng ys and after lat yt hange in reyn water al nyzt or more.

[1] Restiness. It should be rather *restyng*. See below. [2] Pierre, or Petre.

LVIII. FOR TO MAKE POUNDORROGE [1].

Tak Partrichis wit [2] longe filettis of Pork al raw and hak hem wel smale and bray hem in a mortar and wan they be wel brayed do thereto god plente of poudre and zolkys of eyryn and after mak thereof a Farsure formed of the gretnesse of a onyoun and after do it boyle in god breth of Buf other of Pork after lat yt kele and after do

it on a broche of Hasel and do them to the fere to roste and after mak god bature of floure and egge on bature wyt and another zelow and do thereto god plente of sugur and tak a fethere or a styk and tak of the bature and peynte thereon above the applyn so that on be wyt and that other zelow wel colourd.

[1] Vide No. 42. [2] with.

EXPLICIT SERVICIUM DE CARNIBUS.

Hic incipit Servicium de Pissibus_ [1].

[1] See p. 1

I. FOR TO MAKE EGARDUSE [1].

Tak Lucys [2] or Tenchis and hak hem smal in gobette and fry hem in oyle de olive and syth nym vineger and the thredde party of sugur and myncyd onyons smal and boyle al togedere and cast thereyn clowys macys and quibibz and serve yt forthe.

[1] See No. 21 below, and part I. No. 50. [2] Lucy, I presume, means the *Pike*; so that this fish was known here long before the reign of H. VIII. though it is commonly thought otherwise. V. Gloss.

II. FOR TO MAKE RAPHY [1].

Tak pyg' or Tenchis or other maner fresch fysch and fry yt wyth oyle de olive and syth nym the crustys of wyt bred and canel and bray yt al wel in a mortere and temper yt up wyth god wyn and cole [2] yt thorw an hersyve and that yt be al cole [3] of canel and boyle yt and cast therein hole clowys and macys and quibibz and do the fysch in dischis and rape [4] abovyn and dresse yt forthe.

[1] Vide No. 49. [2] Strain, from Lat. *colo*. [3] Strained, or cleared. [4] This Rape is what the dish takes its name from. Perhaps means *grape* from the French *rape*. Vide No. 28.

III. FOR TO MAKE FYGEY.

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

IIII. FOR TO MAKE POMMYS MORLES.

Nym Rys and bray hem [1] wel and temper hem up wyth almaunde mylk and boyle yt nym applyn and par' hem and sher hem smal als dicis and cast hem ther'yn after the boylyng and cast sugur wyth al and colowr yt wyth saffroun and cast ther'to pouder and serve yt forthe.

[1] Rice, as it consists of grains, is here considered as a plural. See also No. 5. 7, 8.

V. FOR TO MAKE RYS MOYLE [1].

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

[1] Vide Gloss.

VI. FOR TO MAKE SOWPYS DORRY.

Nym onyons and mynce hem smale and fry hem in oyl dolyf Nym wyn and boyle yt wyth the onyouns roste wyte bred and do yt in dischis and god Almande mylk also and do ther'above and serve yt forthe.

VII. FOR TO MAKE BLOMANGER [1] OF FYSCH.

Tak a pound of rys les hem wel and wasch and seth tyl they breste and lat hem kele and do ther'to mylk of to pound of Almandys nym the

Perche or the Lopuster and boyle yt and kest sugur and salt also ther'to and serve yt forth.

[1] See note on No. 14. of Part I.

VIII. FOR TO MAKE A POTAGE OF RYS.

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

IX. FOR TO MAKE LAMPREY FRESCH IN GALENTYNE [1].

Schal be latyn blod atte Navel and schald yt and rost yt and ley yt al hole up on a Plater and zyf hym forth wyth Galentyn that be mad of Galyngale gyngener and canel and dresse yt forth.

[1] This is a made or compounded thing. See both here, and in the next Number, and v. Gloss.

X. FOR TO MAKE SALT LAMPREY IN GALENTYNE [1].

Yt schal be stoppit [2] over nyzt in lews water and in braan and flowe and sodyn and pyl onyons and seth hem and ley hem al hol by the Lomprey and zif hem forthe wyth galentyne makyth [3] wyth strong vyneger and wyth paryng of wyt bred and boyle it al togeder' and serve yt forthe.

[1] See note [1] on the last Number. [2] Perhaps, *steppit*, i. e. steeped. See No. 12. [3] Perhaps, *makyd*, i.e. made.

XI. FOR TO MAKE LAMPREYS IN BRUET.

They schulle be schaldyd and ysode and ybrulyd upon a greder and grynd peper and safroun and do ther'to and boyle it and do the Lomprey ther'yn and serve yt forth.

XII. FOR TO MAKE A STORCHOUN.

He schal be shorn in besys [1] and stepyd [2] over nyzt and sodyn longe as Flesch and he schal be etyn in venegar.

[1] Perhaps, *pesys*, i.e. pieces. [2] Qu. *steppit*, i.e. steeped.

XIII. FOR TO MAKE SOLYS IN BRUET.

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

XIV. FOR TO MAKE OYSTRYN IN BRUET.

They schul be schallyd [1] and ysod in clene water grynd peper safroun bred and ale and temper it wyth Broth do the Oystryn ther'yinne and boyle it and salt it and serve it forth.

[1] Have shells taken off.

XV. FOR TO MAKE ELYS IN BRUET.

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

XVI. FOR TO MAKE A LOPISTER.

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

XVII. FOR TO MAKE PORREYNE.

Tak Prunys fayrist wasch hem wel and clene and frot hem wel in syve for the Jus be wel ywonge and do it in a pot and do ther'to wyt gres and a party of sugur other hony and mak hem to boyle togeder' and mak yt thykke with flowr of rys other of wastel bred and wan it is sodyn dresse it into dischis and strew ther'on powder and serve it forth.

XVIII. FOR TO MAKE CHIRESEYE.

Tak Chiryas at the Fest of Seynt John the Baptist and do away the stonys grynd hem in a mortar and after frot hem wel in a seve so that the Jus be wel comyn owt and do than in a pot and do ther'in feyr gres or Boter and bred of wastrel ymyd [1] and of sugur a god party and a porcioun of wyn and wan it is wel ysodyn and ydressyd in Dyschis stik ther'in clowis of Gilofr' and strew ther'on sugur.

[1] Perhaps, *ymycid*, i.e. minced; or *mycd*, as in No. 19.

XIX. FOR TO MAKE BLANK DE SUR' [1].

Tak the zolkys of Eggs sodyn and temper it wyth mylk of a kow and do ther'to Comyn and Safroun and flowr' of ris or wastel bred mycd and grynd in a mortar and temper it up wyth the milk and mak it boyle and do ther'to wit [2] of Egg' corvyn smale and tak fat chese and kerf ther'to wan the licour is boylyd and serve it forth.

[1] Vide Note [1] on No. 29. of Part I. [2] white. So *wyt* is *white* in No. 21. below.

XX. FOR TO MAKE GRAVE ENFORSE.

Tak tryd [1] gyngener and Safroun and grynd hem in a mortar and temper hem up wyth Almandys and do hem to the fir' and wan it boylyth wel do ther'to zolkys of Egg' sodyn and fat chese corvyn in gobettis and wan it is dressid in dischis strawe up on Powder of Galyngale and serve it forth.

[1] It appears to me to be *tryd*. Can it be *fryd*?

XXI. FOR TO MAKE HONY DOUSE [1].

Tak god mylk of Almandys and rys and wasch hem wel in a feyr' vessel and in fayr' hoth water and after do hem in a feyr towayl for to drie and wan that they be drye bray hem wel in a mortar al to flowr' and afterward tak two partyis and do the half in a pot and that other half in another pot and colowr that on wyth the safroun and lat that other be wyt and lat yt boyle tyl it be thykke and do ther'to a god party of sugur and after dresse yt in twe dischis and loke that thou have Almandys boylid in water and in safroun and in wyn and after frie hem and set hem upon the fyre sethith mete [2] and strew ther'on sugur that yt be wel ycolouryt [3] and serve yt forth.

[1] See Part II. No. I; and Part I. No. 50. [2] Seth it mete, i.e. seeth it properly. [3] Coloured. See No. 28. below.

XXII. FOR TO MAKE A POTAGE FENEBOILES.

Tak wite benes and seth hem in water and bray the benys in a mortar al to nozt and lat them sethe in almande mylk and do ther'in wyn and hony and seth [1] reysons in wyn and do ther'to and after dresse yt forth.

[1] i.e. Seeth.

XXIII. FOR TO MAKE TARTYS IN APPLIS.

Tak gode Applys and gode Spycis and Figys and reysons and Perys and wan they are wel ybrayed colourd [1] wyth Safroun wel and do yt in a cofyn and do yt forth to bake wel.

[1] Perhaps, *coloure*.

XXIV. FOR TO MAKE RYS ALKER'.

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

XXV. FOR TO MAKE TARTYS OF FYSCH OWT OF LENTE.

Mak the Cowche of fat chese and gyngener and Canel and pur' crym of mylk of a Kow and of Helys ysodyn and grynd hem wel wyth Safroun and mak the chowche of Canel and of Clowys and of Rys and of gode Spycys as other Tartys fallyth to be.

XXVI. FOR TO MAKE MORREY [1].

Requir' de Carnibus ut supra [2].

[1] Vide Part I. No. 37. [2] Part I. No. 37.

XXVII. FOR TO MAKE FLOWNYS [1] IN LENTE.

Tak god Flowr and mak a Past and tak god mylk of Almandys and flowr of rys other amydown and boyle hem togeder' that they be wel chariaud wan yt is boylid thykke take yt up and ley yt on a feyr' bord so that yt be cold and wan the Cofyns ben makyd tak a party of and do upon the coffyns and kerf hem in Schiveris and do hem in god mylk of Almandys and Figys and Datys and kerf yt in fowr partyis and do yt to bake and serve yt forth.

[1] Perhaps, *Flawnes*, or Custards. Chaucer, vide *Slaunis*. Fr. *Flans*.

XXVIII. FOR TO MAKE RAPEE [1].

Tak the Crustys of wyt bred and reysons and bray hem wel in a mortar and after temper hem up wyth wyn and wryng hem thorw a cloth and do ther'to Canel that yt be al colouryt of canel and do ther'to hole clowys macys and quibibz the fysch schal be Lucys other Tenchis fryid or other maner Fysch so that yt be fresch and wel yfryed and do yt in Dischis and that rape up on and serve yt forth.

[1] Vide Part I. No. 49.

XXIX. FOR TO MAKE A PORREY CHAPELEYN.

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

XXX. FOR TO MAKE FORMENTY ON A FICHSSDAY [1].

Tak the mylk of the Hasel Notis boyl the wete [2] wyth the aftermelk til it be dryyd and tak and coloured [3] yt wyth Safroun and the ferst mylk cast ther'to and boyle wel and serve yt forth.

[1] Fishday. [2] white. [3] Perhaps, *colour*.

XXXI. FOR TO MAKE BLANK DE SYRY [1].

Tak Almande mylk and Flowre of Rys. Tak thereto sugur and boyle thys togedere and dische yt and tak Almandys and wet hem in water of Sugur and drye hem in a panne and plante hem in the mete and serve yt forth.

[1] Vide ad No. 29. of Part I.

XXXII. FOR TO MAKE A PYNADE OR PYVADE.

Take Hony and Rotys of Radich and grynd yt smal in a mortar and do yt thereto that hony a quantite of broun sugur and do thereto. Tak Powder of Peper and Safroun and Almandys and do al togedere boyl hem long and hold [1] yt in a wet bord and let yt kele and messe yt and do yt forth [2].

[1] i.e. *keep*, as in next Number. [2] This Recipe is ill expressed.

XXXIII. FOR TO MAKE A BALOURGLY [1] BROTH.

Tak Pikys and spred hem aboard and Helys zif thou hast fle hem and ket hem in gobettys and seth hem in alf wyn [2] and half in water. Tak up the Pykys and Elys and hold hem hote and draw the Broth thorwe a Clothe do Powder of Gyngener Peper and Galyngale and Canel into the Broth and boyle yt and do yt on the Pykys and on the Elys and serve yt forth.

[1] This is so uncertain in the original, that I can only guess at it. [2] Perhaps, *alf in wyn*, or dele *in* before *water*.

EXPLICIT DE COQUINA QUE EST OPTIMA MEDICINA.

INDEX AND GLOSSARY TO MR. BRANDER'S ROLL OF COOKERY.

The Numbers relate to the order of the Recipes.

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

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

A.

A. abounds, a gode broth, 5. 26, al a nyzt, 192. *in.* a two, 62.

an. and. passim.

Aftir. Proem, like, 176, Wiclif.

Aray. Dress, set forth, 7. Chaucer.

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

Alye it. 7. 33. mix, thicken, hence *alloy* of metals. from French *allayer*. alay, 22. aly, MS. Ed. 46. See Junij Etymolog. v. Alaye. lye. here No. 15. lyed. thickened. MS. Ed. 44, 45. Randle Holme interprets lyth or lything by thickening. hence lyour. a mixture, 11. alith_ for alyed. MS. Editor. No. 45.

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

Auance. 6. forte Avens. *Caryophylla*, Miller, Gard. Dict.

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

Ayren. v. Eyren.

Al, Alle. 23. 53. Proem. All. Chaucer, *al to brest*. all burst. MS. Ed. No. 14.

Als. MS. Editor. No. 29. Chaucer, in v. It means *as*.

Almandes. 17. very variously written at this time, Almaunde, Almandys, Almaundys, Almondes, all which occur in MS. Ed. and mean Almond or Almonds.

Almaund mylke. 9. Almonds blanched and drawn thickish with good broth or water, No. 51. is called *thyk mylke*, 52. and is called after Almaunde mylke, first and second milk, 116. Almaunds unblanched, ground, and drawn with good broth, is called mylke, 62. Cow's milk was sometimes used instead of it, as MS. Ed. I. 13. Creme of Almands how made, 85. Of it, *Lel. Coll.* VI. p. 17. We hear elsewhere of Almond-butter, v. Butter.

Azeyn. 24. again. Lel. Coll. IV. p. 281. alibi. Chaucer. A.S. [Anglo-Saxon: Azen].

Aneys, Anyse, 36. 137. Aneys in confit rede other whyt, 36. 38. i.e. Anis or Aniseed confectioned red, or white, used for garnish, 58.

Amydon. 37. v. ad locum.

Almony. 47. v. ad locum.

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

Alkenet. 47. A species of Buglos. Quincey, Dispens. p. 51. 62. used for colouring, 51. 84. fryed and yfoundred, or yfondyt, 62. 162.

Anoon. 53. Anon, immediately. Wiclif.

Arn. MS. Ed. II. 23. are. Chaucer, v. *arne*.

Adoun. 59. 85. down. v. Chaucer, voce *adoune*. MS. Edit. No. I.

Avysement. Proem. Advice, Direction. Chaucer. French.

Aymers. 72. Embers. Sax. [Anglo-Saxon: aemyrian], Cineres. Belg. *ameren*.

Aquapatys. 75. a Mess or Dish.

Alker. Rys Alker. MS. Ed. II. 24.

Appulmoy. 79. a dish. v. ad loc. Appelyn, Applys,

Apples. MS. Ed. 17. 35.

Abrode. 85. abrod. MS. Ed. II. 33. abroad. So *brode*. MS. Ed. 15. broad.

Alite. v. Lite.

Ale. 113. v. Pref.

Aside. 113. apart. Wiclif.

Aysell. 114, 115. a species of Vinegar. Wiclif. Chaucer, v. *Eisel*.

Alegar. 114.

Armed. 146. v. ad loc.

Alygyn. v. Brewet.

B.

Bacon. No. I.

Benes. I. alibi Beans. Chaucer, v. *bene*.

Bef. 6. MS. Ed. 17. Beef, Buf, Buff. MS. Ed. 27. 42, 43.

Buth. 6. 23. 30. alibi, been, are. Chaucer has *beth*.

Ben. MS. Ed. 4. 27. be. Chaucer v. *bein* and *ben*.

Balles. 152. Balls or Pellets.

Blank Desire. 193, 194. bis. Lel. Coll. VI. p. 5. In No. 193, we meet with *Blank desne*, but the Contents has *Desire*, which is right, as appears from the sequel. In MS. Ed. 29. it is *Blank-Surry*, and *Sury*, and *Sure*, and *de Sur*. II. 19. de Syry, 31. and here No. 37, it is Dessorre. and we have *Samon in Sorry*. Lel. Coll. VI. p. 17. Perches, ibid. Eels p. 28. 30. where it is a Potage. whence I conceive it either means *de Surrey*, i. e. Syria, v. Chaucer. v. *Surrey*. Or it may mean *to be desired*, as we have *Horsys of Desyr*. Lel. Coll. IV. p. 272. See No. 63. and it is plainly written *Desire* in Godwin de Præsul. p. 697. In this case, the others are all of them corruptions.

Blank Dessorre. v. Blank Desire.

Blank Desne. v. Blank Desire.

Berandyles. MS. Ed. 27.

Bred, Breed. MS. Ed. passim. Bread.

Bove. 167. Above. Chaucer. Belg. *Boven*.

Blode. 11. alibi. Blod. MS. Ed. 9. Blood.

Batour. 149. of eggs, 161. 179. Batur, 28. Batour. ibid. 19. Batter.

Boter. MS. Ed. 38. Butter.

Borage. 6.

Betes. 6. Beets. Fr. *Bete*.

Bursen. n. name of a dish. Bursews, No. 179, is a different dish.

Brek. MS. Ed. 6. 23. break, bruise.

Brest, breste. MS. Ed. 1. 14. burst.

Bukkennade. 17. a dish. Buknade, 118. where it means a mode of dressing. vide MS. Ed. 45. 52.

Bryddes. 19. Briddes, 60. 62. Birds, per metathesis. Chaucer.

Brawn of Capons. 20. 84. Flesh. Braun. MS. Ed. 29. v. Chaucer, we now say, *brawn of the arm*, meaning the flesh. Hence *brawn-fall'n*. Old Plays, XI. p. 85. Lylie's Euphues, p. 94. 142. Chaucer. Brawn is now appropriated to these rolls which are made of Brawn or Boar, but it was not so anciently, since in No. 32 we

have *Brawn of Swyne*, which shews the word was common to other kinds of flesh as well as that of the Boar; and therefore I cannot agree with Dr. Wallis in deducing *Brawn* from *Aprugna*.

Blank maunger. 36. 192. Chaucer writes *Blank manger*. Blomanger. MS. Ed. 14. 33. 34. II. 7. N. B. a very different thing from what we make now under that name, and see Holme, III. p. 81.

Bronchis. MS. Ed. 55. Branches.

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

Bet. MS. Ed. II. 21. Beaten.

Broche. MS. Ed. 58. a Spit.

Brewet of Almony. 47. v. Almony. of Ayrenn, or eggs, 91. MS. Ed. 23.

Eles in Brewet, 110. where it seems to be composed of Bread and Wine.

Muskles in Brewet, 122. Hens in Bruet, MS. Ed. 7. Cold, 131. 134.

Bruet and Brewet are French *Brouet*, Pottage or Broth. Bruet riche,

Lel. Coll. IV. p. 226. *Beorwete*, p. 227, as I take it. *Blanche*

Brewet de Alyngyn, MS. Ed. 13. 23.

Boon. 55. Bone. Chaucer.

Brennyng. 67. 188. burning, per metathesis, from *bren* or *brenne*, used by Skelton, in the Invective against Wolsey, and many old authors. Hence the disease called brenning or burning. Motte's Abridgement of Phil.

Trans. part IV. p. 245. Reid's Abridgement, part III. p. 149. Wiclif has *brenne* and *bryne*. Chaucer, v. *bren*, *Brinne*, &c.

Blake. 68. Black. Chaucer.

Berst. 70. 181. 192. burst. Chaucer. A.S. [Anglo-Saxon: berstan].

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

Bronn. 74. brown. A.S. [Anglo-Saxon: brun].

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

Bynethen. 92. under, beneath. Chaucer, bineth.

Bolas. 95. bullace. Chaucer.

Bifore. 102. before. Wiclif. Matth. xiv. Chaucer has *biforne*, and byforne.

Brasey. a compound sauce, 107.

Ballac broth. 109.

Brymlent. Tart de Brymlent. 167. v. ad loc.

Bloms. 171. Flowers, Blossoms. Chaucer.

Bothom. 173. bottom, pronounced *bothom* now in the north. Chaucer, bottym, MS. Ed. 48.

Brode. 189. broad, v. abroad.

Bataiwyng. 189. embatteling. qu. if not misread for *bataillyng*. See Chaucer, v. batailed.

Bord. MS. Ed. II. 27. board. Chaucer.

Breyt, breth. MS. Ed. 17. 58. Broth.

Blank Surry. MS. Ed. 29. II. 19. v. Blank Desire.

Bismeus. MS. Ed. 16.

C.

C. omitted, v. Cok. v. pluk. v. Pryk. v. Pekok. v. Phisik. v. thyk. on the contrary it often abounds, hence, schulle, should; fresch, fresh; dische, dish; schepys, sheeps; flesch, flesh; fysch, fish; scher, cheer, &c. in MS. Ed. v. Gl. to Chaucer, v. schal.

Craftly. Proem. properly, *secundum artem*.

Caboches. 4. alibi. Cabbages. f. Fr. Caboche, Head, Pate.

Caraway. 53. v. Junij Etymolog.

Carvon. 152. carved, cut. Corvyn, MS. Ed. II. 19,20. cut. *Corue*, i. e. corve, 4. cut. v. ycorve. v. kerve.

Canell. passim. Cinamon. Wiclif. v. Pref.

Cuver. MS. Ed. 56. Cover.

Cumpas. by Cumpas, i.e. Compass, 189. by measure, or round. Lel. Coll. IV. p. 263.

Cool. 6. Cole or Colwort. Belg. *kool*.

Corat. 12. name of a dish.

Culdore. MS. Ed. 25. 27. a Cullender. Span. Coladers.

Casselys. MS. Ed. 28.

Cranes. 146. *Grues*. v. ad loc.

Chyballes. 12. Chibolls, 76. young Onions. Littleton. Ital *Cibolo*.
Lat. Cæpula, according to Menage; and see Lye.

Colys. MS. Ed. II. see the Pref.

Cawdel. 15. 33. Caudell, Contents. See Junius. of Muskels or Muscles, 124. Cawdel Ferry, 41. In E. of Devon's feast it is *Feny*.

Conynges. 17. Connynges, 2,3. Coneys, Rabbets.

Calle. 152. Cawl of a Swine.

Connat. 18. a marmolade. v. ad loc.

Clowes. 20. Cloves. v. Pref.

Canuas, or Canvass. 178. Fr. Canevas. Belg. Kanefas.

Coraunte. Raysouns of Coraunte. 14. So *Rasyns of Corens*, Northumb. Book, p. 19. *Raisin de Corinthie*. Fr. i.e. of Corinth, whence our Currants, which are small Raisins, came, and took their name. *Corance*, 17. 21. *Coraunce*. 50. *Coronse*, MS. Ed. 12. Raisins are called by way of contradistinction *grete* Raysouns, 65. 133. See Northumb. Book, p. 11.

Coronse. v. Coraunte.

Chargeant. 192. Stiff. v. ad loc. MS. Ed. writes *Charchant*, 29, 30 *Charghaunt*, 33. *Charchaunt*,

34. *Chariaunt*. i.e. *Charjaunt*, 36. II. 24. *Chariand*. i.e. *Charjand*, 27.

Comyn. MS. Ed. 39.

Colure. MS. Ed. 5. to colour.

Coneys. 22. seems to be a kind of sauce. MS. Ed. 6. but the recipe there is different, v. ad No. 25.

Chanke. MS. Ed. 20.

Col, Cole. 23. 52. cool, also to strain, 70, 71. alibi. MS. Ed. II. 22. cleared.

Comyn. MS. Ed. II. 18. come.

Cowche. 24. 154. lay. MS. Ed. II. 25. Chaucer, v. *Couche*.

Cynee. 25. a certain sauce. perhaps the same with Coney. No. 22. Plays in Cynee, 112. Sooles, 119. Tenches, 120. Oysters, 123. Harys [Hares] in Cmee. MS. Ed. 8. where doubtless we should read Cinee, since in No. 51 there it is *Cyne*y. It is much the same as *bruet*, for *Sooles in Cynee* here is much the same with *Solys in bruet*. MS. Ed. II. 13.

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

Carnel of Pork. 32. v. ad loc.

Corvyn. v. Carvon.

Curlews. 35. not eaten now at good tables; however they occur in archb. Nevill's feast. Lel. Coll. VI. p. 1. And see Northumb. Book, p. 106. Rabelais iv. c. 59. And Earl of Devon's Feast.

Confit, or Confyt. v. Aneys and Colyandre.

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

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

Crems. 52. for singular Cream, written *Creme*, 85. 183. Crem and

Crym, in MS. Ed. 34. II. 24. Fr. *Cresme*, *Creme*.

Cormarye. 53. a dish. qu.

Colyandre. 53. 128. where it is *in Confyte rede*, or red. White is also used for garnish, 59. [Anglo-Saxon: Celenðre], A.S. [Anglo-Saxon: Ciliandro], Span.

Chyryse. 58. a made dish of cherries, v. ad loc.

Cheweryes. 58. Cherries. v. ad loc. and MS. Ed. II. 18. ubi *Chiryas*.

Crotoun, 60. a dish. v. ad loc.

Crayton. v. Crotoun.

Cleeve a two. 62. cloven. A.S. [Anglo-Saxon: cleopan].

Cyrip. 64. Sirrup. v. ad loc.

Chyches. 72. Vetches, v. ad loc.

Chawf. 74 warm. Fr. *Echauffer*, whence Chaucer has *Eschaufe*.

Clat. 78. a dish. qu.

Chef. Proem, chief. Fr.

Calwar Salmoun. 98. v. ad loc.

Compost. 100. a preparation supposed to be always at hand. v. ad loc.

Comfery. 190. Comfrey. v. ad loc.

Chargeours. 101. dishes. v. ad 126.

Chysanne. 103. to be eaten cold.

Congur. 104. 115. Lel. Coll. VI. p. 6. bis. p. 16. *Cungeri* are among the fish in Mr. Topham's MS. for the Conger, little used now, see Pennant. III. p. 115.

Coffyns. 113. Pies raised without their lids, 158. 167. 185. 196. MS.
Ed. II. 23. 27. In Wiclif it denotes baskets.

Comade. 113. Comadore. 188.

Couertour. 113. Coverture, Lid of a Pye.

Codlyng. 94. grete Codelyng, 114. v. ad loc.

Chawdown. 115. for Swans, 143. *Swan with Chawdron*. Lel. Coll. IV. p. 226. which I suppose may be true orthography. So *Swann with Chaudron*. Earl of Devon's Feast. And it appears from a MS. of Mr. Astle's, where we have among *Sawces Swanne is good with Chaldron*, that *Chaldron* is a sauce.

Crome. 131. Pulp, Kernel. Crummes. 159. Chaucer. The Crum is now the soft part of a loaf, opposed to the crust.

Cury. Proem. Cookery. We have assumed it in the title.

Camelyne. 144. a sauce. an *Canelyne*, from the flour of Canel?

Crudds. 150. 171. Curds, per metathesis, as common in the north.

Crustards. 154. Pies, from the *Crust*. quære if our *Custard* be not a corruption of Crustard; Junius gives a different etymon, but whether a better, the Reader must judge. Crustard of fish, 156. of herbs, 157. and in the Earl of Devon's Feast we have *un Paste Crustade*.

Cryspes. 162. Cryspels. 163. v. ad loc. *Fritter Crispayne*, Lel. Coll. VI. p. 5. which in Godwin de Præsal p. 697. is *Fruter Crispin*.

Chawfour. 162. Cowfer, 173. a Chafing dish. Chafer. Lel. Coll. IV. p. 302. v. Junius voce *Chafe*.

Corose. 171. curiously. perhaps from *cure*, to cook, Chaucer has *corouse*, curious.

Clarry. 172. Clary.

Cotagres. 175. a dish. v. ad loc.

Cok. 175. a Cock. sic. Lel. Coll. IV. p. 227.

Chewets. 185. 186. a dish. Rand. Holme, III. p. 78. 81, 82. Birch, Life of Prince Henry, p. 458.

Comadore. v. Comade.

Chastlet. 189. v. ad loc.

Christen. Proem. Christian.

D.

Do. 1, 2. put, cause. MS. Ed. 2. 12. Chaucer. *make*. 56. done, 48.
So Chaucer has *do* for *done*.

Dof. do off. 101.

Draw. drawn 2. strained, hence 3. 20. 23. *drawe the grewel thurgh straynour*. To boil. 2.17. as, *drawe hem up with gode brothe*. also 51. 74. To put, 14. 41. To make. 28. 47. as, *draw an Almand mylke*.

Dee. 152. singular of Dice, the Fr. Dè. v. quare.

Drepee. 19 a dish. qu.

Dates. 20. 52. 158. the fruit.

Dyssh. 24. dish.

Dessorre. 37. v. Blank desire.

Doust. 45. alibi Dust.

Dowhz. 50. Dowh. 92. Dow. MS. Ed. II. 29, Dough, Paste. A.S.
[Anglo-Saxon: dah].

Douce Ame. 63. quast a delicious dish. v. Blank Desire.

Drope. 67. drop, to baste. MS. Ed. 28.

Dorry. Sowpes dorry, 82. Sops endorsed. from *endore*, 187. MS. Ed. 42, II. 6. vide ad 174.

Deel. 113. 170. part, some. v. Sum. Chaucer.

Dicayn. 172. v. ad loc.

Dokks. as *Sowre Dokks*, 173. Docks.

Dorryle. v. Pomme.

Daryols. 183. a dish. A Custard baked in a Crust. Hear Junius, v. Dairie. 'G. *dariole* dicitur libi genus, quod iisdem Gallis alias nuncupatur *laicteron* vel *stan de laict*.'

Desne. v. Blank Desire.

Desire. v. Blank.

Dressit. 194. dressed. dresse. MS. Ed. 15. et passim. Chaucer in voce. hence ydressy. MS. Ed. II. 18.

Dysis. MS. Ed. 15. dice. v. quare.

Demembre, dimembre. MS. Ed. 31. dismember.

Dows, douze. MS. Ed. 50. II. 21.

Drong. MS. Ed. 54. drunk.

E.

E. with *e* final after the consonant, for *ea*, as brede, bread; benes, beans; bete, beat; breke, break; creme, cream; clere, clear; clene, clean; mede, mead; mete, meat; stede, stead; whete, wheat; &c.

E with *e* final after the consonant, for *ee*, as betes, beets;

chese, cheese; depe, deep; fete, feet; grene, green; nede, needful; swete, sweet.

Endorre. MS. Ed. 42. endorse.

Ete. 103. eat. *eten*, 146. eaten. *etyn*. MS. Ed. 3. A.S.
[Anglo-Saxon: etan]. MS. Ed. 48. oat.

Enforse. MS. Ed. II. 20. seasoned.

Erbes. 7. herbs; *herb's*, 63. *erbys*, 151. Eerbis, 157.

Eyren, and Ayren. 7, 8. 15. Eyryn, S. Ed. 1. Eggs. 'a merchant at the N. Foreland in Kent asked for eggs, and the good wyf answerede, that she coude speak no Frenshe—another sayd, that he wolde have *eyren*, then the good wyf sayd that she understood hym wel.' Caxton's Virgil,

in Lewis' Life of Caxton, p. 61. who notes 'See Sewel's 'Dictionary, v. *Ey*.' add, Urry's Chaucer, v. Aye and Eye. Note here the old plural *en*, that *eggs* is sometimes used in our Roll, and that in Wicht *eye*, or *ey* is the singular, and in the *Germ*. See Chaucer. v. *Aie*, and *Ay*.

Eowts. 6. v. ad loc.

Egurdouce. 21. v. ad loc. of Fyssh, 133. Egge dows, MS. Ed. 50. malè. Egerduse. ibid. II. 1. Our No. 58, is really an Eagerdouce, but different from this here. A Seville Orange is Aigre-douce. Cotgrave.

Esy. 67. easy. eselich, 113. easily. Chaucer.

Eny. 74. 173. any.

Elena Campana. 78. i.e. Enula Campana, *Elecampane*.

Erbowle. 95. a dish. v. ad loc.

Erbolat. 172. a dish. v. ad loc.

Eerys, Eris. 177. 182. 55. Ears. *Eyr*. MS. Ed. 44. Chaucer has *Ere* and *Eris*.

Elren. 171. Elder. *Eller*, in the north, without *d*.

Erne. 174. qu.

Euarund. MS. Ed. 3.

Eelys. 101. Eels. *Elys*, *Helys*. MS. Ed. II. 15. 24. *Elis*.
Chaucer.

F.

Forced. 3. farced, stuft. we now say, *forc'd-meat*, yfarced, 159, 160. *enforsed*. MS. Ed. II. 20. *fors*, 170. called *fars*, 150. it seems to mean *season*, No. 4. Mixt. 4 where potage is said to be *forced* with powdour-douce.

Fort. passim. strong. Chaucer.

Fresee. MS. Ed. 47.

Fenkel. 6. 77. *Fenel*, 76. 172. *Fenell*, 100. Fennel. Germ. Venikol.
Belg. Venckel.

Forme. Proem. 95. forme.

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

Fesants. 20. 35.

Fynelich wel. 192. very wel, constantly.

Fro. 22. MS. Ed. 50. Chaucer. from. So therfro. 53. Lel. Coll. IV. p. 266. Chaucer.

Fleysch. 24. Fleissch, 37. Flesh, A.S. [Anglo-Saxon: þlæpe]. Germ. *Fleisc*.

Feneboyles. MS. Ed. II. 22.

Fyletts. 28. Fillets.

Florish and Flour. 36. 38. 40. Garnish. Lel. Coll. VI. p. 17. 23.

Chaucer, v. Floure.

Foyles. 49. rolled Paste. *Foyle of dowhz*, 50. 92. et per se, 148. 53. *Foile of Paste*, 163. Leaves of Sage, 161. Chaucer. v. ad 175. hence Carpe in Foile. Lel. Coll. IV. p. 226. *a Dolphin in Foyle, a suttletie*. VI. p. 5. *Lyng in Foyle*, p. 16. *Cunger*. Ibid. *Samon*. Ibid. *Sturgen*. p. 17. et v. p. 22. N.B. Foyle in these cases means Paste.

Fars. v. forced.

Fle. 53. flea, flaw. MS. Ed. II. 33. flawe, flein, flain, flawed. 10. 13. 15.

Fonnell. 62. a dish.

Frot. MS. Ed. II. 17. rub, shake, *frote*, Chaucer.

Feyre. 66. MS. Ed. II. 18. 22. *Feir*. Chaucer. Fair.

Ferthe. 68. Fourth, hence Ferthing or Farthing.

Furmente. 69. 116. *Furmenty*, MS. Ed. I. *Formete*. Ibid. 48. *Formenty*, Ib. II. 30. from Lat. *Frumentum*, per metathesis; whence called more plausibly *Frumity* in the north, and Frumetye in Lel. Collect. IV. p. 226. VI. p. 5. 17. 22. but see Junius, v.

Formetie.

Frenche. 73. a dish. v. ad loc.

Fest. MS. II. 18. Feast. Chaucer.

Fygey. 89. because made of Figs. Fygs drawn. 103. MS. Ed. II. 3.

Found. 93. mix. dissolve, 193. fond. 188. v. y fonded. Lye, in Junii Etym. v. Founder.

Fete. 102. Chaucer. Fet, MS. Ed. 44. Feet.

Flaumpeyns. 113. 184.

Ferst. MS. Ed. II. 30. First.

Fanne. 116. to fan or winnow. A.S. [Anglo-Saxon: pann], Vannus.

Frytour. 149, 150, 151. Fruturs. MS. Ed. 19. 40. Fritters. *Fruter*, Lel. Coll. IV. p. 227. Frytor. VI. p. 17.

Flaunne. 163. Flownys. MS. Ed. II. 27. Fr. Flans, Custards. Chaucer. v. Slaunnis. Et v. Junium voce *Flawn*.

Feel. 168. hold, contain, perhaps same as *feal*, occultare, abscondere, for which see Junii Etymol.

Fuyre. 188. Fire. *Fyr fort*. 192. a strong Fire. *Fere*, Chaucer. *Fyer*, Lel. Coll. IV. p. 296. Belg. *Vuyn*, *Fere*. MS. Ed. 58.

Ferry. v. Cawdel.

Flowr, Flowre. MS. Ed. 2. 19. Flour.

Fronchemoyle. MS. Ed. 15.

Froys. MS. Ed. 18. Fraise.

Farsure. MS. Ed. 28. stuffing.

Forsy. MS. Ed. 38. season.

G.

Gronden. 1. 53. ground or beaten. *to grynde* is to cut or beat small. 3. 8. 13. for compare 14. yground 37. 53. 105. to pound or beat in a mortar. 3. MS. Ed. 5.

Gode. No. 1. alibi, good, strong. Chaucer. *god*, MS. Ed. passim.

Grete. mynced. 2. not too small. *gretust*, 189. greatest. *gret*,
MS. Ed. 15. and Chaucer.

Gourdes. 8. Fr. gouhourde.

Gobettes. 16. 62. Gobbettys, Gobettis. MS. Ed. 9. alibi. Chaucer. *Gobbins*, Holme III. p. 81, 82. large pieces.
Wiclif. Junii Etym.

Grees. 17. 101. Grece, 18. alibi. MS. Ed. 8. 14. 32. alibi, whyte
Grece, 18. Fat, Lard, Conys of high Grece. Lel. Coll. IV. p. 226. qu.

Gravey. 26, 27. *Grave*. MS. Ed. II. 20. *Gravy*. Lel. Coll. VI. p. 10.

Galyntyne. 28. 117. a preparation seemingly made of

Galingale, &c. 129. and thence to take its name. See a recipe for making it, 138. as also in MS. Ed. 9. Bread of
Galyntyne, 94. Soupes of Galyntyne, 129. Lampervey in Galantine. Lel. Coll. IV. p. 226. VI. p. 22. Swanne,
VI. p. 5.

Garlete and Garlec. 30. 34. Garlick. A.S. [Anglo-Saxon: *garleac*].

Grapes. 30. 34.

Galyngale. 30. the Powder, 47. the long-rooted Cyperus. Gl. to
Chaucer. See Northumberland Book, P. 415.

Gleyre. of Ayrenn. 59. the white, from Fr. glaire. Chaucer. *Lear* or *Leir* of an Egg. Holme interprets it *the White beaten into a foam*.

Goon. 59. MS. Ed. 1. go. Belg. *gaen*.

Gylofre. 65. Gelofre. MS. Ed. 27. cloves; for see No. 30, 31. 40. there; from Gr. [Greek: charuophullon].

Gyngawdry. 94. a dish.

Grave. MS. Ed. II. 20. Gravey.

Gele. 101, 102. Jelly. Fr. Gelée.

Gawdy Grene. 112. perhaps, Light Green.

Gurnards. 115.

Greynes de Parys. 137. and so Chaucer, meaning *Greynes de paradys*, or greater Cardamoms. See Dr. Percy on Northumb. Book, p. 414. Chaucer has *Greines* for *Grains*. and Belg. Greyn.

Grate. 152. v. i or y grated.

Gastbon. 194. f. *Gastbon*, quasi *Wastbon*, from *Wastel* the finest Bread, which see. Hence the Fr. Gasteau.

Gyngynyr, Gyngenyr, Gyngyner, Gyngener. MS. Ed. 3, 4. 13. 24. Ginger.
Gyngyner-bred, 32.

Grotys. MS. Ed. II. Oat-meal Grotes, i.e. Grits.

Grydern, Grydern, Gredern. MS. Ed. 25. 44. II. 11.

H.

H. for *th*, as hem, them; her, their; passim. *Hare*, 121. Chaucer.
Wiclif. It is sometimes omitted; as *wyt* and *wyte*, white.
Sometimes abounds, as schaldyd. MS. Ed. 7. II. scalded. v. *Thowehe*.

Hye. Proem. high. *hy*, MS. Ed. 44. A.S. [Anglo-Saxon: Heah].

Hem. 1, 2. i.e. hem; them. Lye in Junii Etym.

Hulle. 1. a verb, to take off the husk or skin. Littleton. Hence Hulkes, Husks or *Hulls*, as 71. *Holys*, MS. Ed. 1.
Sax. helan, to cover. v. Lye in Junii Etym. v. Hull.

Hulkes. v. Hulle.

Hewe. 7. cut, mince. *yhewe*, 12. minced, hewn. MS. Ed. 6. 9. *hewin*,
Chaucer. A.S. [Anglo-Saxon: heþyan].

Hakke. 194. MS. Ed. 23. hack, bruise. Junii Etym. v. hack. MS. Ed. has also *hak* and *hac*.

Hebolace. 7. name of a dish.

Herdeles. MS. Ed. 56. Hurdles.

Hennes. 17. 45. including, I presume, the whole species, as *Malard* and *Pekok* do below.

Hool. 20. 22. alibi. *hole*, 33. 175. *hoole*, 158. whole. Chaucer has *hole*, *hool*, and *hoolich*; and Wiclif, *hole* and *hool*. MS. Ed. has *hol* and *hole*.

Hooles. 162. Holes.

Holsomly. Proem, wholesomely.

Herthe. MS. Ed. 57. Earth.

Hit. 20. 98. 152. it. hytt. Northumb. Book, p. 440. *Hit*, Gloss.
Wiclif. in Marg. A.S. [Anglo-Saxon: hit].

Hoot. 21. alibi. hot.

Hares. 23.

Hoggepot. 31. v. ad loc.

Hochee. 34. hachè, Fr. but there is nothing to intimate cutting them to pieces.

Hersyve. MS. Ed. II. 2. Hair-sieve. *her* is *hair* in Chaucer.

Helde. 50. 154. throw, cast, put. v. 189. *Heelde*, poured, shed.
Wiclif. and Lye in Junii Etym. v. Held.

Holde. 189. make, keep. MS. Ed. II. 32, 33.

Hawtheen. 57. Hawthorn. Junius, v. Haw.

Hatte. 59. bubling, wallop. quasi *the hot*, as in Chaucer. from
A.Sax. [Anglo-Saxon: hatt].

Hong. 67. hing, or hang. Chaucer. MS. Ed. 48.

Honde. 76. hand. Chaucer. So in Derbyshire now.

Heps. 84. Fruit of the Canker-rose. So now in Derbyshire, and v.
Junius, voce *Hippes*.

Hake. 94. 186. a Fish. v. ad loc.

Hilde. 109. to skin, from to hull, to scale a fish, 119. vide 117. 119. compared with MS. Ed. II. 13.

Hérons. 146. MS. Ed. 3. Holme, III. p. 77, 78. but little used now. Heronsew. LeI. Coll. IV. p. 226. *Heronshawe*. VI. p. I. Heronsews. Chaucer. The Poulterer was to have in his shop *Ardeas sive airones*, according to Mr. Topham's MS. written about 1250. And *Heronns* appear at E. of Devon's Feast.

Holke. 173. qu. hollow.

Hertrowee. 176. a dish. *Hert* is *the Hart* in Chaucer, A.S.
[Anglo-Saxon: heort].

Hi. MS. Ed. 27. they.

Hevyd. MS. Ed. 21. v. ad loc.

Hom. MS. Ed. 56. Home.

I.

I. 2. for e. Proem. So *ith* for *eth*. Ibid.

in. 30. et sæpius. in. *inne*, 37. alibi.

Jushell. 43. a dish. v. ad loc.

Is. plur. for es. 52. 73. Proem. Nomblys. MS. Ed. 12. Nombles. v.
Pees. Rosys, 177, Roses.

I. for y. v. y.

Iowtes. v. Eowtes.

Irne. 107. *Iren*, Chaucer. and the Saxon. Iron.

Juys. 118. 131. *Jus*, MS. Ed. II. 17. the Fr. word, *leuse*, Chaucer.

K.

Kerve. 8. cut. *kerf*, 65. MS Ed. 29. v. carvon, and Chaucer, voc. Carfe, karft, kerve, kerft.

Kydde. 21. Flesh of a Kid. Kedys. MS. Ed. 13. Kids.

Keel. 29. 167. 188. MS. Ed. 1. Gl. to Chaucer and Wiclif, to cool.

Kyt. 118. alibi. MS. Ed. 19. *ket*, Ibid. II. 15. to cut. *kyted*, cut. Lel. Coll. IV. p. 298. Chaucer, v. *Kitt*.

Keintlick. v. quaintlick.

Kyrnels. 189. a species of battlements, from *kernellare*; for which see Spelman, Du Fresne, and Chaucer.

Kever. MS. Ed. 2. cover.

Kaste, kest. MS. Ed. 6. 10. cast. v. ad loc.

Kow. MS. Ed. 38. Cow.

L.

L. for ll. MS. Ed. sæpe.

Lat. 9. 14. alibi. MS. Ed. 1, 2. Let. Chaucer. Belg. *laten*. *latyn*.
MS. Ed, II. 5. *let*.

Lire, and Lyre. 3. 14. 45. MS. Ed. sæpe. the fleshy part of Meat. A.S. [Anglo-Sxon: lire]. See Lyre in Junii Etymol. Also a mixture, as *Dough of Bread and raw Eggs*, 15. hence 'drawe a Lyre of Brede, Blode, Vyneg, and Broth,' 25. So Lyour and Layour. II. 31. all from *lye*, which see. Lay seems to mean *mix*, 31. as *layour* is mixture, 94.

Lye it up. 15. to mix; as *alye*, which see.

Leke. in sing. 10. 76. Leeks.

Langdebef. 6. an herb. v. ad loc. *Longdobeefe* Northumberland Book. p. 384. Bugloss.

Lytel. 19. passim. *Litul* and *litull*, 104. 152. 'a litel of Vynegar,' 118. of Lard, 152.

Loseyns, Losyns. 24. 92. on fish-day, 128. a Lozenge is interpreted by Cotgrave, 'a little square Cake of preserved herbs, flowers, &c.' but that seems to have no concern here. *Lozengs*. Lel. Coll. IV. p. 227.

Lyche. 152. like. *lichi*. Wiclif. *lich*. Chaucer. *ylich*. Idem.

Lombe. 62. Lamb. hence Wiclif, *Lomberen*, Lambs. Chaucer, and Germ.

Leche Lumbard. 65. from the country doubtless, as the mustard, No. 100. See also Lel. Coll. VI. p. 6. 26. *Leches*. MS. Ed. 15. are Cakes, or pieces. Rand. Holme makes *Leach*, p. 83. to be 'a kind of Jelly made of Cream, Ising-glass, Sugar, and Almonds, &c.' The *Lessches* are fried, 158. v. yleeshyd. *Leyse Damask*. Lel. Coll. IV. p. 226. *Leche baked*. VI. p. 5. *Partriche Leiche*. Ibid. *Leche Damaske*. Ibid. See also, p. 10. *Leche Florentine*, p. 17. *Leche Comfort*. Ibid. *Leche Gramor*. Ibid. Leche Cypres, p. 26. which in Godwin de Præsul. p. 697. is *Sipers*, malè.

Lete Lardes. 68. v. ad loc.

Lave. 76. wash.

Leyne. 82. a Layer.

Lewe water. 98. Lews water, MS. Ed. II. 10. warm; see Gloss. to Wiclif. and Junius. v. Lukewarm.

Lumbard Mustard. 100. from the country. v. Leche. how made, No. 145.

Lef. MS. Ed. 56. leave. *Lefe*, Chaucer.

Lite. 104. a few, *alite*, as they speak in the North. Chaucer, v.
Lite, and Lyte, and Mr. Lye in his Junius.

Laumpreys. 126. Lampreys, an Eel-like Sea Fish. Pennant, Brit. Zool.
III. p. 68.

Laumprons. 127. the *Pride*. Pennant, Ibid. p. 61. See Lel. Coll. VI. p. 6. 17. bis 23. Mr. Topham's MS. has
Murenulas sive Lampridulas.

Looches, Loches. 130. 133. the fish.

Lardes of Swyne. 146. i.e. of Bacon. hence *lardid*, 147. and *Lardons*. MS. Ed. 3. 43. from the Fr. which
Cotgrave explains *Slices of Lard*, i.e. Bacon. vide ad 68.

Lorere tre. MS. Ed. 55. Laurel tree. Chaucer.

Lyuours. 152. Livers. A.S. [Anglo-Saxon: lyper].

Led. MS. Ed. 56. carry. *lide*, Chaucer.

Lenton. 158. Lent.

Lynger. 159. longer. Chaucer has *longer* and *lengir*. v. Lange.

Lopuster, Lopister. MS. Ed. II. 7. 16. v. Junii Etymolog.

Lust. as, hym lust. Proem, he likes. Chaucer, v. Lest.

Lewys. MS. Ed. 41. Leaves. Lefe, Chaucer. v. Lef.

Lie. Liquor. Chaucer. MS. Ed. 48.

Ley. MS. Ed. 6. lay.

Lese, les. MS. Ed, 14. II. 7, 8. pick. To *lease*, in Kent, is to glean.

M.

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

Monchelet. 16. a dish.

Mylk, Melk. MS. II. 30. Milk of Almonds, 1. 10. 13. alibi.

Moton. 16. MS. Ed. 1. Mutton, See Lel. Coll. IV. p. 226. Flemish. *Motoen*.

Mawmenee. 20. 193. a dish. v. ad loc. how made, 194. *Mamane*. Lel. Coll. IV. p. 227. Mamonie. VI. p. 17. 22.
royal, 29. Manmene, MS. Ed. 29, 30. *Mamenge*. E. of Devon's Feast.

Mortereleys. v. Mortrews.

Medle. 20. 50. alibi. to mix. Wiclif. Chaucer.

Messe. to messe the dysshes, 22. messe forth, 24.

Morre. 38. MS. Ed. 37. II. 26. a dish. v. ad loc.

Mortrews. 45. *Mortrews blank*, 46. of fish, 125. *Mortereleys*, MS. Ed. 5. where the recipe is much the same. 'meat made of boiled hens, crummed bread, yolk of eggs, and safron, all boiled together,' Speght ad Chaucer. So called, says Skinner, who Writes it *mortress*, because the ingredients are all pounded together in a mortar.

Moscels. 47. Morsels. Chaucer has *Morcills*. Moscels is not amiss, as *Mossil* in Chaucer is the muzzle or mouth.

Mete. 67. A.S. and Chaucer. Meat. *Meetis*, Proem. Meats. It means also *properly*, MS. Ed. II. 21. Chaucer.

Myng. 68. MS. Ed. 30. *ming*, 76. meng, 127. 158. MS. Ed. 32. Chaucer. to mix. So *mung*, 192. is to stir. Wiclif. v. Mengyng. A.S. [Anglo-Saxon: mengān].

Morow. at Morow. 72. in the Morning. MS. Ed. 33. a Morrow, Chaucer. on the Morow. Lei. Coll. IV. p. 234.

Makke. 74. a dish.

Meel, Mele. 86. 97. Meal. *Melis*, Meals. Chaucer. Belg. *Meel*.

Macrows. 62. Maccharone. vide ad locum.

Makerel. 106.

Muskles, Muskels. 122. Muscles. A.S. [Anglo-Saxon: murcule].

Malard, Maulard. 141. meaning, I presume, both sexes, as ducks are not otherwise noticed. Holme, III. p. 77. and Mr. Topham's MS.

Mylates, whyte. 153. a dish of pork, 155.

Myddell. 170. midle. *myddes*. 175. the same.

Mawe. 176. Stomach of a Swine. Chaucer. Junii Etym.

Moold. 177. Mould.

Maziozame. 191. Marjoram. See the various orthographies in Junius, v. Majoram.

Male Marrow. 195. qu.

Moyle. v. Ris. v. Fronchemoyle.

Mulberries. 99. 132. v. Morree.

Myce, myse. MS. Ed. 8. 15. mince, myed. II. 19. minced, ymyed, 35. for ymyced. myney, II. 3. myneyd, II. 1.

Mo. MS. Ed. 38. more. Chaucer.

Maner. *of* omitted. MS. Ed. 45. 47, 48. II. 2. 28.

Mad, ymad. MS. Ed. II. 9. made.

Mychil. MS. Ed. 48, much. Chaucer, v. moche. Junius v. mickel.

Myntys. MS. Ed. II. 15. Mint. *Myntys*, Brit.

N.

A Nost, I. crasis of *an Oste*, or Kiln; frequent in Kent, where *Hop-oste* is the kiln for drying hops. 'Oost or East: the same that kiln or kill, Somersetshire, and elsewhere in the west,' Ray. So *Brykhost* is a Brick-kiln in Old Parish-Book of *Wye* in Kent, 34 H. VIII. 'We call *est* or *oft* the place in the house, where the smoke ariseth; and in some manors *austrum* or *ostrum* is that, where a fixed chimney or flew anciently hath been,' Ley, in Hearne's Cur. Disc. p. 27. *Mannors* here means, I suppose manor-houses, as is common in the north. Hence *Haister*, for which see Northumb. Book, p. 415. 417. and Chaucer, v. Estris.

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

Non. 68. no. Chaucer. A.S. [Anglo-Saxon: nan].

Nyme. 114. take, *recipe*. Sax. niman. Chaucer. used in MS. Ed. throughout. See Junius. v. Nim.

Notys. 144. Wallenotes, 157. So *Not*, MS. Ed. II. 30. Chaucer. Belg.
Note.

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

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

O.

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

Orage. 6. Orache.

Other, oother. 13, 14. 54. 63. MS Ed. sæpe. Chaucer. Wiclif. A.S.
[Anglo-Saxon: oþer]. or.

On, oon. 14. 20. alibi. in. as in the Saxon. *One* MS.
Ed 58. II. 21. Chaucer.

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

Onys. MS. Ed. 37. once, *ones*, Chaucer, v. *Atones*, and *ones*.

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

Of. omitted, as powder Gynger, powder Gylofre, powder Galyngale. abounds, v. Lytel.

Oot. 26. alibi. Oat. Otyn. MS. Ed. II. Oaten.

Opyn. MS. Ed. 28. open.

Offall. 143. *Extā*, Giblets.

Oystryn. MS. Ed. II. 14. Oysters.

Of. Proem. by.

Ochepot. v. Hochepot.

Ovene. i. Oven. A.S. [Anglo-Saxon: oren]. Belg. Oven. *θvyn*, MS. Ed. II. 16.

Olyve, de Olyve, Olyf, Dolyf, MS. Ed. Olive.

Owyn. MS. Ed. 22. own.

P.

Plurals increase a syllable, Almandys, Yolkys, Cranys, Pecokys, &c.
So now in Kent in words ending in *st*. This is Saxon, and so Chaucer.

Plurals in *n*, Pisyn, Hennyn, Appelyn, Oystryn.

Powdon douce. 4. Pref.

Powdon fort. 10, ii. v. Pref.

Pasturnakes. 5. seems to mean *Parsnips* or Carrots, from *Pastinaca*. *Pasternak of Rasens*, 100. of Apples, 149.
means Pastes, or Paties.

Persel. 6. 29. alibi. *Persele* MS. Ed. II. 15. Fr. *Persil*. Parsley.
Parcyle. MS. Ed. 32.

Pyke, pike. 18. 76. pick. Chaucer, v. Pik.

Pluk. 76. pluck, pull. A.S. [Anglo-Saxon: pluccian].

Pellydore. 19. v. ad loc.

Peletour. 104. v. ad 19.

Paast. MS. Ed. II. 29. Paste.

Potell. 20. Pottle.

Pyncs. 20. alibi, v. Pref.

Pecys. 21. alibi. *Pece*, 190. *Pecis*, MS. Ed. 12. Chaucer. Pieces, Piece, i.

Peper. 21. 132. MS. Ed. i6. has *Pepyr*. Pip. 140. 143. MS. Ed. 9. *Pepper*. A.S. [Anglo-Saxon: peopor] and [Anglo-Saxon: pipor].

Papdele. 24. a kind of sauce. probably from *Papp*, a kind of *Panada*.

Pise, Pisyn, MS. Ed. 2. Pease.

Peers. 130. 138. *Pers*, 167. Perys, MS. Ed. II. 23. Pears. Pery, a Pear tree, Chaucer.

Possynet. 30. 160. a Posnet.

Partruches. 35. 147. *Partyches*, Contents. Partridges. *Perteryches*, E. of Devon's Feast.

Panne. 39. 50. a Pan. A.S. [Anglo-Saxon: Panna].

Payndemayn. 60. 139. where it is *pared*. Flour. 41. 162. 49, white Bread. Chaucer.

Par. MS. Ed. 19. pare.

Peions. 18. 154. Pigeons. If you take *i* for *j*, it answers to modern pronunciation, and in E. of Devon's Feast it is written Pejonns, and Pyjonns.

Pynnonade. 51. from the Pynes of which it is made. v. Pynes. *Pynade* or *Pivade*. MS. Ed. II. 32.

Pryk. 53. prick. Pettels. 56. Legs. We now say *the Pestels of a lark*. of veneson, Lel. Collect. IV. p. 5. Qu. a corruption of *Pedestals*.

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

Peskodde. 65. Hull or Pod of Pease, used still in the North. v. Coddis in Wiclif, and Coddess in Junii Etymolog.

Payn Ragoun. 67. a dish. qu.

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

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

Porpays, Porpeys. 69. 108. salted, 116. roasted, 78. *Porpus* or Porpoise. *Porpecia*, Spelm. Gl. v. Geaspecia, which he corrects *Seaspecia*. It is surprising he did not see it must be *Graspecia* or *Craspiscis*, i.e. *Gros* or *Crassus Piscis*, any large fish; a common term in charters, which allow to religious houses or others the produce of the sea on their coasts. See Du Cange in vocibus. We do not use the Porpoise now, but both these

and Seals occur in Archb. Nevill's Feast. See Rabelais, IV. c. 60. and I conceive that the *Balænæ* in Mr. Topham's MS. means the Porpus.

Perrey. 70. v. ad loc.

Pesoun. 70, 71. *Pise, Pisyne*, MS. Ed. 2. Pease. Brit. *Pysen*.

Partye. 71. *a partye*, i.e. some. MS. Ed. 2. Chaucer.

Porrectes. 76. an herb. v. ad loc.

Purslarye. 76. Purslain.

Pochee. 90. a dish of poached Eggs, v. Junius, voce *Poach*.

Powche. 94. Crop or Stomach of a fish. *Paunches*, 114, 115.

Pyke. ici. the fish. v. ad loc.

Plays. 101. 105. 112. Plaise; the fish. *Places*, Lel. Coll. VI. p.6.

Pelettes. 11. Balls. Pellets. Pelotys. MS. Ed. 16.

Paunch. v. Powche.

Penne. 116. a Feather, or Pin. MS. Ed. 28. Wiclif. v. Pennes.

Pekok. 147. Peacock. *Pekokys*, MS. Ed. 4. where same direction occurs. Pekok. Lel. Coll. IV. p. 227.

presse. 150. to press. Chaucer.

Pyner. 155. qu. v. Pref.

Prunes. 164. Junius in v. *Prunes and Damysyns*. 167. *Prunes Damysyns*. 156. 158. *Primes*, 169. should be corrected *Prunes*. Prunys, MS. Ed. II. 17. *Prognos*. Lel. Coll. VI. p. 17. *Prune Orendge*, an Orange Plumb, p. 23. *Prones*, Northumb. Book, p.19. plant it with Prunes, 167. stick it, Lel. Coll. VI. p.5. 16 22. As the trade with Damascus is mentioned in the Preface, we need not wonder at finding the Plumbs here.

Primes, v. Prunes.

Prews of gode past. 176. qu.

Potews. 177. a dish named from the pots used.

Pety peruant. 195. *Petypanel, a marchpayne*. Lel. Coll. VI. p.6.

Parade. hole parade. 195. qu.

Plater. MS. Ed. II. 9. Platter.

Puff. v. Payn.

Phitik. Proem. Physick.

Poumegarnet. 84. Pougarnetts, MS. Ed. 39. Powmis gernatys. Ibid. 27.
Pomgranates, per metathesis.

Penche. MS. Ed. 36.

Partyns. MS. Ed. 38. Parts.

Pommedorry. MS. Ed. 42. Poundorroge, 58. *Pomes endoryd*. E. of
Devon's Feast.

Pommys morles. MS. Ed. II. 3.

Porreyne. MS. Ed. II. 17. Porrey Chapeleyn, 29.

Q.

Quare. 5. It seems to mean to quarter, or to square, to cut to pieces however, and may be the same as to *dyce*.
10. 60. Dice at this time were very small: a large parcel of them were found under the floor of the hall of one of
the Temples, about 1764, and were so minute as to have dropt at times through the chinks or joints of the
boards. There were near 100 pair of ivory, scarce more than two thirds as large as our modern ones. The hall
was built in the reign of Elizabeth. To *quare* is from the Fr. *quarrer*; and *quayre* or *quaire*, subst. in Chaucer,
Skelton, p. 91. 103. is a book or pamphlet, from the paper being in the quarto form. See Annal. Dunstap. p. 215,
Ames, Typ. Antiq. p. 3. 9. Hence our quire of paper. The later French wrote *cahier*, *cayer*, for I presume this
may be the same word. Hence, *kerve hem to dyce*, into small squares, 12. *Dysis*, MS. Ed. 15.

Quybibes. 64. Quibibz. MS. Ed. 54. alibi. Cubebs.

Quentlich. 162. keyntlich, 189. nicely, curiously. Chaucer. v. *Queintlie*.

Quayle. 162. perhaps, cool. it seems to mean fail or miscarry. Lel.
Coll. VI. p. II. sink or be dejected, p. 41. See Junius, v. Quail.

Queynchehe. 173. f. queynch. but qu.

R.

R. and its vowel are often transposed. v. Bryddes, brennyng, Crudds,
Poumegarnet, &c.

Rapes. 5. Turneps. Lat. *Rapa*, or *Rapum*. vide Junium in voce.

Ryse. 9. 194. Rys, 36. alibi. MS. Ed. 14. Ryys, 192. the Flower, 37.
Rice. Fr. Ris. Belg. Riis.

Roo. 14. Roe, the animal.

Rede. 21. alibi, red. A.S. [Anglo-Saxon: read].

Roost. 30. alibi, rowsted, 175. substantive, 53. to rost. Belg. roosten.

Rether. Ms. Ed. 43. a beast of the horned kind.

Ramme. 33. to squeeze. but qu.

Rennyns. 65. perhaps, *rennyng*, i. e. thin, from *renne*, to run. Leland Itin. I. p. 5, 6. alibi. Skelton, p. 96. 143. alibi. indeed most of our old authors. Lel. Coll. IV. p. 287, 288. Chaucer.

Ruayn. v. Chese.

Rape. 83. a dish with no turneps in it. Quære if same as *Rapil*, Holme III. p. 78. Rapy, MS. Ed. 49.

Resmolle. 96. a dish. v. ad loc.

Ryal. 99. *ryallest*. Proem. royal. Lel. Coll. IV. p. 250. 254. VI. p. 5. bis. 22. Chaucer. v. Rial.

Rote. 100. Root. *Rotys*, MS. Ed. 32. Chaucer. Junius, v. Root.

Roo Broth. MS. Ed. 53.

Roche. 103. the fish. Lel. Coll. VI. p. 6.

Rygh. 105. a fish. perhaps the Ruffe.

Rawnes. 125. Roes of fish. *Lye* in Junius. v. Roan.

Rest. MS. Ed. rustied, of meat. Restyn, restyng. No. 57. Rustiness.
Junius. v. Restie.

Rasyols. 152. a dish. *Ransoles*. Holme III. p. 84.

Reyn. Ms. Ed. 57. Rain. Chaucer.

Rysshews. 182. name of a dish. qu.

Rew de Rumsey. MS. Ed. 44.

Ryne hem on a Spyt. 187. run them on a spit.

Rosty. MS. Ed. 44. rost.

Rounde. 196. round. French.

Rosee. 52. a dish. v. ad loc.

Resenns. 100. Raysons, 114. Raisins. used of Currants, 14. v. ad loc. *Reyson*s, *Reysins*. MS. Ed. II. 23. 42.
Rassens Pottage, is in the second course at archp. Nevill's Feast.

S.

Spine. v. Spynee.

Sue forth. 3. et passim. serue. 6. 21. From this short way of writing, and perhaps speaking, we have our *Sewers*, officers of note, and *sewingeis*, serving, Lel. Coll. IV. p. 291. unless mis-written or mis-printed for *shewinge*.

Slype. II. slip or take off the outer coat. A.S. [Anglo-Saxon: slipan].

Skyrwates. 5. 149. Skirrits or Skirwicks.

Savory. 6. Sauuay. 30. 63. Sawey. 172.

Self. 13. same, made of itself, as self-broth, 22. the owne broth, 122. MS. Ed. 5. 7. Chaucer.

Seth. passim. MS. Ed. I, 2. Chaucer, to seeth. A.S. [Anglo-Saxon: seothan]. Seyt. MS. Ed. I. to strain. 25. 27.

Smite and smyte. 16. 21. 62. cut, hack. A.S. [Anglo-Saxon: smitan].

Sode. v. Ysode.

Storchion. MS. Ed. II. 12. v. Fitz-Stephen. p. 34.

Sum. 20. sumdell, 51. somdel, 171. some, a little, some part. Chaucer has *sum*, and *somdele*. A.S. [Anglo-Saxon: sum].

Saunders. 20. used for colouring. MS. Ed. 34. v. Northumb. Book, p. 415. Sandall wood. The translators of that very modern book the Arabian Nights Entertainments, frequently have *Sanders* and Sandal wood, as a commodity of the East.

Swyne. 146. alibi. Pork or Bacon. MS. Ed. 3. Bacon, on the contrary, is sometimes used for the animal. Old Plays, II. p. 248. Gloss. ad X Script. in v.

See. MS. Ed. 56. Sea. Chaucer.

Sawge. 29. *Sauge*, 160. MS. Ed. 53. Sage. *Pigge en Sage*. E. of Devon's Feast.

Shul. 146. schul. MS. Ed. 4. should, as No. 147. schulle, schullyn. MS. Ed. 3. 7.

Sawse Madame. 30. qu. Sauce.

Sandale. MS. Ed. 34.

Sawse Sarzyne. 84. v. ad loc.

Serpell. 140. wild Thyme. *Serpyllum*.

Sawse blancke. 136.

Sawse noyre. 137. 141.

Sawse verde. 140.

Sow. 30. to sew, *suere*. also 175. A.S. [Anglo-Saxon: siwian].

Stoppe. 34. 48. to stuff.

Swyng. 39. 43. alibi. MS. Ed. 20. 25. alibi. to shake, mix. A.S.
[Anglo-Saxon: swengan].

Sewe. 20. 29. 40. Sowe. 30. 33. alibi. MS. Ed. 38. Chaucer. Liquor,
Broth, Sous. Wiclif. A.S. [Anglo-Saxon: seap]. v. Lye in 2d alphabet.

Schyms. MS. Ed. 38. Pieces.

Stondyng. 45, 46. 7. stiff, thick.

Smale. 53. alibi. small. Lel. Coll. IV. p. 194.

Spynee. 57. v. ad loc.

Straw. 58. strew. A.S. [Anglo-Saxon: streawian].

Sklyse. 59. a Slice, or flat Stick for beating any thing. Junius. v.
Sclise.

Siryppe. 64. v. ad loc.

Styne. 66. perhaps to close. v. ystyned. A.S. [Anglo-Saxon: tynan].

Stere. 67. 145. to stir. Chaucer. A.S. [Anglo-Saxon: styrian].

Sithen. 68. ssithen, 192. then. Chaucer. v. seth and sithe. A.S.
[Anglo-Saxon: siððan]. sithtyn, sethe, seth, syth. MS. Ed. *then*.

Salat. 76 a Sallad. Saladis, Sallads. Chaucer. Junius, v. Salad.

Slete Soppes. 80. slit. A.S. [Anglo-Saxon: slitan].

Spryng. 85. to sprinkle. Wiclif. v. spreng. A.S. [Anglo-Saxon: sprengan].

Samoun. 98. Salmon. So Lel. Coll. VI. p. 16, 17. Fr. *Saumon*.

Stepid. 109, 110. steeped, *Frisiis*, stippen.

Sex. 113. 176. Six. A.S.

Sool. 119. *Solys*, 133. Soale, the fish.

Schyl oysters. 121. to shell them. A.S. [Anglo-Saxon: scyll], a shell.

Sle. 126. to kill. *Scle*, Chaucer, and *slea*. A.S. [Anglo-Saxon: slean].

Sobre Sawse. 130.

Sowpes. 82. 129. Sops. A.S. [Anglo-Saxon: sop]. dorry. MS. Ed. II. 6.

Spell. 140. qu.

Stary. MS. Ed. 32. stir.

Swannes. 143. Pye, 79. Cygnets. Lel. Coll. VI. p. 5.

Sonne. MS. Ed. 56. Sun. Chaucer.

Sarse, and *a Sarse*. 145. a Sieve or Searse.

Souple. 152. supple. *sople*, Chaucer; also *souple*. Fr.

Stewes. 157. 170. Liquor. to stue, 186. a term well known at this day.

Sars. 158. 164. Error perhaps for *Fars*. 167. 169. 172.

Sawcyster. 160. perhaps, a Saussage. from Fr. *Saucisse*.

Soler. MS. Ed. 56. a solar or upper floor. Chaucer.

Sawgeat. 161. v. ad loc.

Skymour. 162. a Skimmer.

Salwar. 167. v. Calwar.

Sarcyness. MS. Ed. 54. v. Sawse.

Syve, Seve. MS. Ed. II. 17, 18. a Sieve, v. Hersyve.

Southrenwode. 172. Southernwood.

Sowre. 173. sour. *souir*, Chaucer.

Stale. 177. Stalk. Handle. used now in the North, and elsewhere; as a fork-stale; quære a crasis for a fork's tail. Hence, Shaft of an Arrow. Lel. Coll. VI. p. 13. Chaucer. A.S. [Anglo-Saxon: stele], or [Anglo-Saxon: stela].

Spot. MS. Ed. 57. Sprinkle.

Sachus. 178. a dish. v. ad loc.

Sachellis. 178. Bags. Satchells.

Spynoches. 180. Spinages. Fr. Espinars in plural. but we use it in the singular. Ital. Spinacchia.

Sit. 192. adhere, and thereby to burn to it. It obtains this sense now in the North, where, after the potage has acquired a most disagreeable taste by it, it is said to be *pot-sitten*, which in Kent and elsewhere is expressed by being *burnt-to*.

Sotiltees. Proem. Suttlety. Lel. Coll. VI. p. 5. seq. See No. 189. There was no grand entertainment without these. Lel. Coll. IV. p. 226, 227. VI. 21. seq. made of sugar and wax. p. 31. and when they were served, or brought in, *at first*, they seem to have been called *warners*, Lel. Coll. VI. p. 21. 23. VI. p. 226, 227. as giving

warning of the approach of dinner. See Notes on Northumb. Book, p. 422, 423. and Mr. Pennant's Brit. Zool. p. 496. There are three *sotiltes* at the E. of Devon's Feast, a stag, a man, a tree. Quere if now succeeded by figures of birds, &c. made in lard, and jelly, or in sugar, to decorate cakes.

Sewyng. Proem. following. Leland Coll. IV. p. 293. Chaucer. Fr.

Suivre.

Spete. MS. Ed. 28. Spit. made of hazel, 58. as Virg. Georg. II. 396.

States. Proem. Persons.

Scher. MS. Ed. 25. sheer, cut. Chaucer. v. Shere.

Schyveris. MS. Ed. 25. II. 27. Shivers. Chaucer. v. Slivere.

Schaw. MS. Ed. 43. shave.

T.

Thurgh. 3. alibi. thorough. A.S. [Anglo-Saxon: *ðurh*]. *thorw*. MS. Ed. II.

Tansey. 172. Herb, vide Junii Etymol.

Trape, Traup. 152. alibi. Pan, platter, dish. from Fr.

To gedre. 14. to gydre, 20. to gyder, 39. to geyder, 53. to gider, 59. to gyd, 111. to gedre, 145. So variously is the word *together* here written. A.S. [Anglo-Saxon: togaðere].

Tredure. 15. name of Cawdel. v. ad loc.

To. 30. 17. MS. Ed. 33. 42. too; and so the Saxon, Hence to to. 17. v. ad loc. Also, Lel. Coll. IV. p. 181. 206. VI. p. 36. *To* is *till*, MS. Ed. 26. 34. *two*. II. 7. v. Unto.

Thyk. 20. a Verb, to grow thick, as No. 67. thicken taken passively.
Adjective, 29. 52. *thik*, 57. *thykke*, 85. *thike*, Chaucer.

Teyse. 20. to pull to pieces with the fingers. v. ad loc. et Junius, voce Tease. Hence teasing for carding wool with teasels, a species of thistle or instrument.

Talbotes. 23. qu. v. ad loc.

Tat. 30. that. as in Derbysh. *who's tat?* for, who is that? Belg. *dat*.

Thenne. 36. alibi. then. Chaucer. A.S. [Anglo-Saxon: ðanne].

Thanne. 36. MS. Ed. 25. then. A.S. [Anglo-Saxon: ðan]. than. MS. Ed. 14.

Teer. 36. Tear. A.S. [Anglo-Saxon: teran].

To fore. 46. alibi. before. Hence our *heretofore*. Wiclif. Chaucer.

A.S. [Anglo-Saxon: toforan].

Thynne. 49. MS. Ed. 15. thin. A.S. [Anglo-Saxon: ðinn].

Tarlettes. 50. afterwards *Tartletes*, rectiùs; and so the Contents. *Tortelletti*. Holme. p. 85. v. Tartee. Godwin, de Præsul. p. 695. renders *Streblitæ*; et v. Junius, voce Tart.

Thise. 53. alibi. these.

Take. 56. taken. Chaucer.

Thridde. 58. 173. alibi. Third, per metathesin. Chaucer. Thriddendele, 67. Thriddel, 102. 134. *Thredde*, MS. Ed. II. 1. v. Junius, voce Thirdendear.

To done. 68. done. *To* seems to abound, vide Chaucer. v. *To*.

Turnesole. 68. colours *pownas*. vide ad loc.

Ther. 70. 74. they. Chaucer.

Ton tressis. 76. an herb. I amend it to *Ton cressis*, and explain it Cresses, being the Saxon [Anglo-Saxon: tunkerse], or [Anglo-Saxons: tuncærse]. See *Lye*, Dict. Sax. Cresses, so as to mean, *one of the Cresses*.

Turbut. 101.

Tried out. 117. drawn out by roasting. See Junius, v. Try.

Tweydel. 134. Twey, MS. Ed. 12. Chaucer. *Twy* for *twice* runs now in the North. A.S. [Anglo-Saxon: twa], two. [Anglo-Saxon dæl], pars, portio.

Talow. 159. Mutton Sewet. v. Junii Etym.

Thyes, Thyys. MS. Ed. 29, 30. Thighs.

Tartee. 164, 165. alibi. Tart. de Bry, 166. de Brymlent, 117. Tartes of Flesh, 168. of Fish, 170. v. Tarlettes.

Towh. tough, thick. 173. See Chaucer, v. Tought. A.S. [Anglo-Saxon: toh].

Tharmys. MS. Ed. 16. Rops, Guts.

There. 170. 177 where. Chaucer.

Thowche. MS. Ed. 48. touch.

To. 185. for. Hence, *wherto* is *wherefore*. Chaucer.

Towayl. MS. Ed. II. 21. a Towel.

Thee. 189. thou, as often now in the North.

Temper. MS. Ed. 1. et sæpe. to mix.

U.

Uppon. 85. alibi. upon.

Urchon. 176. Urchin, *Erinaceus*.

Unto. MS. Ed. 2. until. v. *To*. Chaucer.

V.

Violet. 6. v. ad loc.

Verjous. 12. 48. veriaws. 154. verious. 15. Verjuice, Fr. Verjus. V.
Junium.

Veel. 16. alibi. MS. Ed. 18. Veal.

Vessll. 29. a dish.

Vyne Grace. 61. a mess or dish. *Grees* is the wild Swine. Plott,
Hist. of Staff. p. 443. Gloss. to Douglas' Virgil, v. Grisis. and to
Chaucer. v. Gry. Thoroton, p. 258. Blount, Tenures. p. 101. *Gresse*.

Lel. Coll. IV. p. 243. *Gres*. 248. Both pork and wine enter into the recipe.

Vyaunde Cypre. 97. from the Isle of Cyprus.

Vernage. 132. Vernaccia. a sort of Italian white-wine. In Pref. to *Perlin*, p. xix. mis-written Vervage. See Chaucer. It is a sweet wine in a MS. of Tho. Astle esq. p. 2.

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

Verde Sawse. 140. it sounds *Green Sauce*, but there is no sorel; sharp, sour Sauce. See Junius, v. Verjuice.

Vervayn. 172.

W.

Wele. 1. 28. old pronunciation of *well*, now vulgarly used in Derbysh. *wel*, 3. alibi. *wel smale*, 6. very small. v. Lel. Coll. IV. p. 218. 220. Hearne, in Spelm. Life of Ælfred. p. 96.

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

Wayshe, waissh, waische. 1. 5. 17. to wash. A.S. [Anglo-Saxon: wæscan].

Whane, whan. 6. 23. 41. when. So Sir Tho. Elliot. v. Britannia.
Percy's Songs, I. 77. MS. Romance of Sir Degare vers. 134. A.S.
[Anglo-Saxon: hwænne]. wan, wanne. MS. Ed. 25. 38. when.

Wole. Proem. will. *wolt*. 68. wouldst. Chaucer, v. Wol.

Warly, Warliche. 20. 188. gently, warily. A.S. [Anglo-Saxon: wære], wary, prudent. Chaucer. v. Ware. Junius,
v. Warie.

Wafrouns. 24. Wafers. Junius, v. Wafer.

With inne. 30. divisim, for within. So *with oute*, 33.

Welled. 52. v. ad loc. MS. Ed. 23.

Wete. 67. 161. wet, now in the North, and see Chaucer. A.S. [Anglo-Saxon: wæt].

Wry. 72. to dry, or cover. Junius, v. Wrie.

Wyn. MS. Ed. 22. alibi. Wine. v. Wyneger.

Wryng thurgh a Straynour. 81. 91. thurgh a cloth, 153. almandes with fair water, 124. wryng out the water. Ibid.
wryng parsley up with eggs, 174. Chaucer, voce wrong, ywrong, and wrang. Junius, v. Wring.

Womdes, Wombes. 107. quære the former word? perhaps being falsely written, it was intended to be obliterated, but forgotten, *Wombes* however means *bellies*, as MS. Ed. 15. See Junius, voce *Womb*.

Wyneger. MS. Ed. 50. Vinegar. v. Wyn.

Wone. 107. *a deal* or *quantity*. Chaucer. It has a contrary sense though in Junius, v. Whene.

Whete. 116. Wete. MS. Ed. 1. II. 30. Wheat. A.S. [Anglo-Saxon: hwæte].

Wastel. 118. white Bread. *yfarced*, 159. of it. MS. Ed. 30. II. 18.

Gloss. ad X Script. v. Simenellus. Chaucer; where we are referred to Verstegan V. but *Wassel* is explained there, and not *Wastel*; however, see Stat. 51 Henry III. Hoveden, p. 738. and Junius' Etymol.

Wheyze. 150. 171. Whey. A.S. [Anglo-Saxon: hwæz]. Serum Lactis. g often dissolving into y. v. Junium, in Y.

Wynde it to balles. 152. make it into balls, turn it. Chaucer. v.

Wende. Junius, v. Winde.

Wallenotes. 157. Walnuts. See Junius, in voce.

Wose of Comfrey. 190. v. ad loc. Juice.

Wex. MS. Ed. 25. Wax.

Were. MS. Ed. 57. where.

Y.

Y. is an usual prefix to adjectives and participles in our old authors. It came from the Saxons; hence ymynced, minced; yslyt, slit; &c. *I* is often substituted for it. V. Gloss. to Chaucer, and Lye in Jun. Etym. v. I. It occurs perpetually for *i*, as ymynced, yslyt, &c. and so in MS. Editoris also. Written *z*. 7. 18. alibi. used for *gh*, 72. MS. Ed. 33. Chaucer. v. *Z*. Hence ynouhz, 22. enough. So MS. Ed. passim. Quere if *z* is not meant in MSS for *g* or *t* final. Dotted, [Anglo-Saxon: *y(1)*], after Saxon manner, in MS. Ed. as in Mr. Hearne's edition of Robt. of Gloucester.

Ycorve. 100, 101. cut in pieces. icorvin, 133. Gloss. to Chaucer. v. *Icorvin*, and *Throtycorve*.

Zelow. 194. *yolow*. MS. Ed. 30. yellow. A.S. [Anglo-Saxon: *zealuwe*] and [Anglo-Saxon: *zelew*].

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

Ygrond. v. *Gronden*.

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

Ynouhz. 22. ynowh, 23. 28. ynowh, 65. ynow. MS. Ed. 32. Enough. Chaucer has *inough*.

Yfer. 22. 61. id est *ifere*, together. *Feer*, a Companion. Wiclif, in *Feer* and *Scukyngfeer*. Chaucer. v. *Fere*, and *Yfere*. Junius, v. *Yfere*.

Yfette. Proem. put down, written.

Yskaldid. 29. scalded.

Ysode. 29. *isode*, 90. *sodden*, 179. boiled. MS. Ed. II. 11.

Chaucer. all from to seeth.

Ysope. 30. 63. Ysop. MS. Ed. 53. the herb Hyssop. Chaucer. v. Isope.

Yforced. v. forced.

Yfasted. 62. qu.

Zif, zyf. MS. Ed. 37. 39. if. also give, II. 9. 10.

Ystyned, istyned. 162. 168. to *styne*, 66. seems to mean to close.

Yteysed. 20. pulled in pieces. v. ad loc. and v. Tease.

Ypaunced. 62. perhaps pounced, for which see Chaucer.

Yfonndred. 62. *ifonded*, 97. 101. *yfondyt*, 102. poured, mixed, dissolved. v. *found*. Fr. fondu.

Yholes. 37. perhaps, hollow.

Ypared. 64. pared.

Ytosted, itosted. 77. 82. toasted.

Iboiled. 114. boiled.

Yest. 151. Junius, v. Yeast.

Igrated. 153. grated.

Ybake. 157. baked.

Ymbre. 160. 165. Ember.

Ypocras. how made, 191. Hippocras. wafers used with it. Lel. Coll. IV. p. 330. VI. p. 5, 6. 24. 28. 12. and dry toasts, Rabelais IV. c. 59. *Joly Ypocras*. Lel. Coll. IV. p. 227. VI. p. 23. Bishop Godwin renders it *Vinum aromaticum*. It was brought both at beginning of splendid entertainments, if Apicius is to be understood of it. Lib. I. c. 1. See Lister, ad loc. and in the middle before the second course; Lel. Coll. IV. p. 227. and at the end. It was in use at St. John's Coll. Cambr. 50 years ago, and brought in at Christmas at the close of dinner, as anciently most usually it was. It took its name from *Hippocrates' sleeve*, the bag or strainer, through which it was passed. Skinner, v. Claret; and Chaucer. or as Junius suggests, because strained *juxta doctrinam Hippocratis*. The Italians call it *hipocrasso*. It seems not to have differed much from *Piment*, or Pigment (for which see Chaucer) a rich spiced wine which was sold by Vintners about 1250. Mr. Topham's MS. Hippocras was both white and red. Rabelais, IV. c. 59. and I find it used for sauce to lampreys. Ibid. c. 60.

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

'To make Ypocrasse for lords with gynger, synamon, and graynes sugour, and turefoll: and for comyn pepull gynger canell, longe peper, and claryffyed hony. Loke ye have feyre pewter basens to kepe in your pouders and your ypocrasse to ren ynne. and to vi basens ye muste have vi renners on a perche as ye may here see. and loke your poudurs and your gynger be redy and well paryd or hit be beton in to poudr. Gynger colombyne is the best gynger, mayken and balandyne be not so good nor holsom. . . . now thou knowist the propertees of Ypocras. Your poudurs must be made everyche by themselfe, and leid in a bledder in store, hange sure your perche with baggs, and that no bagge twoyche other, but basen twoyche basen. The fyrst bagge of a galon, every on of the other a potell. Fyrst do in to a basen a galon or ij of redwyne, then put in your pouders, and do it in to the renners, and so in to the seconde bagge, then take a pece and assay it. And yef hit be eny thyng to stronge of gynger alay it withe synamon, and yef it be strong of synamon alay it withe sugour cute. And thus schall ye make perfyte Ypocras. And loke your bagges be of boltell clothe, and the mouthes opyn, and let it ren in v or vi bagges on a perche, and under every bagge a clene basen. The draftes of the spies is good for sewies. Put your Ypocrase in to a stanche wessell, and bynde opon the mouthe a bleddur strongly, then serve forthe waffers and Ypocrasse.'

ADVERTISEMENT.

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

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

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

ROLLS of PROVISIONS,

With their PRICES, DISHES, &c.

Temp. H. VIII.

THE marriage of my son-in-law Gervas[1] Clifton and my daughter Mary Nevile, the 17th day of January, in the 21st year of the reigne of our Sovereigne Lord King Henry the VIIIth.

L s d

First, for the apparell of the said Gervys Clifton and Mary Nevill, 21 yards of Russet Damask, every yard 8s[2], 7 14 8

Item, 6 yards of White Damask, every yard 8s. 48 0

Item, 12 yards of Tawney Camlet, every yard 2s. 8d[3]. 49 4

Item, 6 yards of Tawney Velvet, every yard 14s. 4 4 0

Item, 2 rolls of Buckrom, 0 6 0

Item, 3 Black Velvet Bonnets for women, every bonnet 17s. 51 0

Item, a Fronslet[4] of Blue Velvet, 0 7 6

Item, an ounce of Damask Gold[5], 0 4 0

Item, 4 Laynes[6] of Frontlets, 0 2 8

Item, an Eyye[7] of Pearl, 24 0

Item, 3 pair of Gloves, 0 2 10

Item, 3 yards of Kersey; 2 black, 1 white, 0 7 0

Item, Lining for the same, 0 2 0

Item, 3 Boxes to carry bonnets in, 0 1 0

Item, 3 Pastes[8], 0 0 9

Item, a Furr of White Lussants[9], 40 0

Item, 12 Whit Heares[10], 12 0

Item, 20 Black Conies, 10 0
Item, A pair of Myllen[11] Sleeves of white sattin, 0 8 0
Item, 30 White Lamb Skins, 0 4 0
Item, 6 yards of White Cotton, 0 3 0
Item, 2 yards and 1/2 black sattin, 0 14 9
Item, 2 Girdles, 0 5 4
Item, 2 ells of White Ribon, for tippets, 0 1 1
Item, an ell of Blue Sattin, 0 6 8
Item, a Wedding Ring of Gold, 0 12 4
Item, a Millen Bonnit, dressed with Agletts, 0 11 0
Item, a yard of right White Sattin, 0 12 0
Item, a yard of White Sattin of Bridge[12], 0 2 4

The Expence of the Dinner, at the marriage of said Gervys Clifton and Mary
Nevile. Imprimis,

Three Hogsheads of Wine, 1 white, 1 red, 1 claret 5 5 0
Item, 2 Oxen, 3 0 0
Item, 2 Brawns[13], 1 0 0
Item, 2 Swans[14], every Swan 2 s, 0 12 0
Item, 9 Cranes[15], every Crane 3 s. 4d. 1 10 0
Item, 16 Heron sews[16], every one 12 d. 0 16 0
Item, 10 Bitterns, each 14d. 0 11 8
Item, 60 couple of Conies, every couple 5d, 25 0
Item, as much Wild-fowl, and the charge of the same, as cost 3 6 8
Item, 16 Capons of Grease[17], 0 16 0
Item, 30 other Capons, 0 15 0

Item, 10 Pigs, every one 5d. 0 4 2
Item, 6 Calves, 0 16 0
Item, 1 other Calf, 0 3 0
Item, 7 Lambs, 0 10 0
Item, 6 Withers[18], ever Wither 2s. 4d. 0 14 0
Item, 8 Quarters of Barley[19] Malt, every quarter 14s. 5 10 0
Item, 3 Quarters of Wheat, every quarter 18 s. 54 0
Item, 4 dozen of Chickens , 0 6 0
Besides Butter, Eggs, Verjuice, and Vinegar

In Spices as followeth.

Two Loaves of Sugar[20], weighing 16 lb. 12 oz. at 7d. per lb. 0 9 9
Item, 6 pound of Pepper, every pound 22d. 0 11 0
Item, 1 pound of Ginger, 0 2 4
Item, 12 pound of Currants, every pound 3 2d 0 3 6
Item, 12 pound of Proynes[21], every pound 2d. 0 2 0
Item, 2 lb. of Marmalet, 0 2 1
Item, 2 Poils[22] of Sturgeon, 0 12 4
Item, a Barrell for the same, 0 0 6
Item, 12 lb. of Dates, every lb. 4d. 0 4 0
Item, 12 lb of Great Raisons[23], 0 2 0
Item, 1 lb. of Cloves and Mace, 0 8 0
Item, 1 quarter of Saffron, 0 4 0
Item, 1 lb. of Tornself[24], 0 4 0
Item, 1 lb. of Ising-glass, 0 4 0

Item, 1 lb. of Biskitts, 0 1 0
Item, 1 lb. of Carraway Seeds, 0 1 0
Item, 2 lb of Cumfitts, 0 2 0
Item, 2 lb. of Torts[25] of Portugal, 0 2 0
Item, 4 lb. of Liquorice and Anniseeds, 0 1 0
Item, 3 lb. of Green Ginger, 0 4 0
Item, 3 lb. of Suckets[26], 0 4 0
Item, 3 lb. of Orange Buds, 4 s. 0 5 4
Item, 4 lb. of Oranges in Syrup, 0 5 4

Totall L. 61 8 8

[Footnote 1: Gervas] below *Gervys*. So unsettled was our orthography, even in the reign of Henry VIII. So *Nevile*, and below *Nevill*. Mary, third daughter of Sir John Nevil of Chever, was first wife of Sir Gerv. Clifton of Clifton, com. Nott. Knight.]

[Footnote 2: 8s.] The sum is L. 7. 14 s. 8 d. but ought to be L. 8. 8s. so that there is some mistake here. *N.B.* This manuscript is given in our common figures; but the original, no doubt, is in the Roman.]

[Footnote 3: 2s. 8d.] This again is wrongly computed. There may be other mistakes of the same kind, which is here noted once for all; the reader will easily rectify them himself.]

[Footnote 4: Fronslet.] f. Frontlet, as lin. 10.]

[Footnote 5: Damask Gold.] Gold of Damascus, perhaps for powder.]

[Footnote 6: Laynes.] qu.]

[Footnote 7: Eyye.] f. Egg.]

[Footnote 8: Pasts.] Pastboards.]

[Footnote 9: Lusants.] qu.]

[Footnote 10: Heares]. f. Hares.]

[Footnote 11: Myllen], *Milan*, city of Lombardy, whence our *millaner*, now *milliner*, written below *millen*.]

[Footnote 12: Bridge]. Brugge, or Bruges, in Flanders.]

[Footnote 13: Brawns]. The Boar is now called a Brawn in the North, vid. p. 126.]

[Footnote 14: 2 Swans]. f. 6 Swans.]

[Footnote 15: Cranes]. v. p. 67.]

[Footnote 16: Heron sews]. In one word, rather. See p. 139.]

[Footnote 17: of Grease]. I presume fatted.]

[Footnote 18: Withers]. Weathers.]

[Footnote 19: Barley malt]. So distinguished, because wheat and oats were at this time sometimes malted. See below, p. 172.]

[Footnote 20: Loaves of Sugar]. So that they now had a method of refining it, v. p. xxvi.]

[Footnote 21: Proynes]. Prunes, v. p. 148.]

[Footnote 22: Poils]. Misread, perhaps, for Joils, *i.e.* Jowls.]

[Footnote 23: Great Raisons,] v. p. 38.]

[Footnote 24: Tornself]. Turnfole, v. p. 38.]

[Footnote 25: Torts]. qu.]

[Footnote 26: Suckets]. These, it seems, were sold ready prepared in the shops. See the following Rolls.]

Sir John Nevile, of Chete, Knight.

The marriage of my Son-in-law, Roger Rockley[1], and my daughter Elizabeth Nevile, the 14th of January, in the 17th year of the reigne of our Sovereigne Lord King Henry the VIIIth.

L s d

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

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

Item, 2 yards and 1/2 of black velvet, for his gown, 0 30 0

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

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

Item, a Roll of Buckrom, 0 2 8

Item, a Bonnit of Black Velvet, 0 15 0

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

Item, for her Smock, 0 5 0

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

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

Second Day.

Item, for 22 yards of Tawney Camlet, at 2s. 4d. per yard, 51 4 Item, 3 yards of Black Sattin, for lining her gown, at 8s per yard, 24 0 Item, 2 yards of Black Velvet, for her gown, 30 0 Item, a Roll of Buckrom, for her

Gown, 0 2 8 Item, 7 yards of Yellow Sattin Bridge[2], at 2 s. 4d. per yard, 26 4 Item, for a pair of Hose, 0 2 4 Item, for a pair of Shoes, 0 1 4 ————— Sum L. 27 8 0 —————

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

Imprimis, eight quarters of Barley-malt, at 10s. per quarter, 4 0 0 Item, 3 quarters and 1/2 of Wheat, at 14s. 4d. per quarter, 56 8 Item, 2 Hogheads of Wine, at 40s. 4 0 0 Item, 1 Hogshead of Read Wine, at 0 40 0 —————
— Sum Total L. 39 8 0 —————

For the First Course at Dinner.

Imprimis, Brawn with Musterd, served alone with Malmsey.

Item, Frumety[3] to Pottage.

Item, a Roe roasted for Standert[4].

Item, Peacocks, 2 of a Dish.

Item, Swans 2 of a Dish.

Item, a great Pike in a Dish.

Item, Conies roasted 4 of a Dish.

Item, Venison roasted.

Item, Capon of Grease, 3 of a Dish.

Item, Mallards[5], 4 of Dish.

Item, Teals, 7 of a Dish.

Item, Pyes baken[6], with Rabbits in them.

Item, Baken Orange.

Item, a Flampett[7].

Item, Stoke Fritters[8].

Item, Dulcets[9], ten of Dish.

Item, a Tart.

Second Course.

First, Marterns[10] to Pottage.

Item for a Standert, Cranes 2 of a dish.

Item, Young Lamb, whole roasted.

Item, Great Fresh Sammon Gollis[11].

Item, Heron Sues, 3 of a dish.

Item, Bitterns, 3 of a dish.

Item, Pheasants, 4 of a dish.

Item, a Great Sturgeon Poil.

Item, Partridges, 8 of a dish.

Item, Plover, 8 of dish.

Item, Stints[12]., 8 of a dish.

Item, Curlews[13], 3 of a dish.

Item, a whole Roe, baken.

Item, Venison baken, red and fallow[14].

Item, a Tart.

Item, a March[15] Payne.

Item, Gingerbread.

Item, Apples and Cheese scraped with Sugar and Sage.

For Night.

First a Play, and straight after the play a Mask, and when the Mask was done then the Banckett[16], which was 110 dishes, and all of meat; and then all the Gentilmen and Ladys danced; and this continued from the Sunday to the Saturday afternoon.

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

Imprimis, 2 Oxen, 3 0 0

Item, 2 Brawns, 22 0

Item, 2 Roes 10s and for servants going, 5s. 0 15 0

Item, in Swans, 0 15 0

Item, in Cranes 9, 30 0

Item, in Peacocks 12, 0 16 0

Item, in Great Pike, for flesh dinner, 6, 30 0

Item, in Conies, 21 dozen, 5 5 0

Item, in Venison, Red Deer Hinds 3, and fetching them, 0 10 0

Item, Fallow Deer Does 12 — — —

Item, Capons of Grease 72, 3 12 0

Item, Mallards and Teal, 30 dozen, 3 11 8

Item, Lamb 3, 0 4 0

Item, Heron Sues, 2 doz. 24 0

Item, Shovelords[17], 2 doz. 24 0

Item, in Bytters[18] 12, 16 0

Item, in Pheasants 18, 24 0

Item, in Partridges 40, 0 6 8

Item, in Curlews 18, 24 0

Item, in Plover, 3 dozen, 0 5 0

Item, in Stints, 5 doz. 0 9 0

Item, in Surgeon, 1 Goyle[19], 0 5 0

Item, 1 Seal[20], 0 13 4

Item, 1 Porpose[21], 0 13 4

L.

For Frydays and Saturdays.

First, Leich Brayne[22].

Item, Frometye Pottage.

Item, Whole Ling and Huberdyne[23].

Item, Great Goils [24] of Salt Sammon.

Item, Great Salt Eels.

Item, Great Salt Sturgeon Goils

Item, Fresh Ling.

Item, Fresh Turbut.

Item, Great Pike[25].

Item, Great Goils of Fresh Sammon.

Item, Great Ruds[26].

Item, Baken Turbuts.

Item, Tarts of 3 several meats[27].

Second Course

First, Martens to Pottage.
Item, a Great Fresh Sturgeon Gail.
Item, Fresh Eel roasted.
Item, Great Brett.
Item, Sammon Chines broil'd.
Item, Roasted Eels.
Item, Roasted Lampreys.
Item, Roasted Lamprons[28].
Item, Great Burbutts[29].
Item, Sammom baken,
Item, Fresh Eel baken.
Item, Fresh Lampreys, baken.
Item, Clear Jilly[30].
Item, Gingerbread.

Waiters at the said Marriage.

Storrers, Carver.
Mr. Henry Nevile, Sewer.
Mr. Thomas Drax, Cupbearer.
Mr. George Pashlew, for the Sewer-board end.
John Merys, \ Marshalls.
John Mitchill, /
Robert Smallpage, for the Cupboard.
William Page, for the Celler,
William Barker, for the Ewer,

Robert Sike the Younger, and
John Hiperon, for Buttery.

To wait in the Parlour.

Richard Thornton.

Edmund North.

Robert Sike the Elder.

William Longley.

Robert Live.

William Cook.

Sir John Burton, Steward.

My brother Stapleton's servant.

My son Rockley's servant to serve in the slate.

[Footnote 1: Rockley]. Elizabeth eldest daughter of Sir John Nevile,
married, Roger eldest son, and afterwards heir, of Sir Thomas Rockley of
Rockley, in the parish of Worsborough, Knight.]

[Footnote 2: Bridge]. See above, p. 167, note [2].]

[Footnote 3: Frumety]. v. p. 135.]

[Footnote 4: Standert]. A large or standing dish. See p. 174. l. 3.]

[Footnote 5: Mallards]. v. p. 144.]

[Footnote 6: Baken]. baked.]

[Footnote 7: Flampett]. f. Flaunpett, or Flaumpeyn, v. p. 136.]

[Footnote 8: Stoke Fritters]. Baked on a hot-iron, used still by the
Brewers, called a stoker.]

[Footnote 9: Dulcets]. qu.]

[Footnote 10: Marterns]. qu. it is written Martens, below.]

[Footnote 11: Gollis]. f. Jowls.]

[Footnote 12: Stints]. The Stint, or Purre, is one of the Sandpipers.
Pennant, Brit. Zool, II. 374.]

[Footnote 13: Curlews]. See above, p. 130. and below. Curlew Knaves,
also below.]

[Footnote 14: Fallow]. If I remember right, Dr. Goldman, says,
Fallow-deer were brought to us by King James I. but see again below,
more than once.]

[Footnote 15: March Payne]. A kind of Cake, very common long after
this time, v. below.]

[Footnote 16: Banckett]. Banquet.]

[Footnote 17: Shovelords]. Shovelers, a species of the Wild Duck.
Shovelards, below.]

[Footnote 18: Bytters]. Bitterns, above; but it is often written
without *n*, as below.]

[Footnote 19: Goyle]. Jowl, v. above, p. 174. l. 5.]

[Footnote 20: Seal]. One of those things not eaten now; but see p. 147
above, and below, p. 180. l. 6.]

[Footnote 21: Porpose]. v. p. 147, above.]

[Footnote 22: Leich Brayne] v. p. 141, above, but qu. as to Brayne.]

[Footnote 23: Huberdyne]. miswritten for Haberdine, i.e. from
Aberdeen; written below Heberdine.]

[Footnote 24: Goils]. v. above, p. 174. l. 5.]

[Footnote 25: Pyke]. v. above, p. 50. and below, often.]

[Footnote 26: Ruds]. qu. Roaches, v. below.]
 [Footnote 27: meats]. Viands, but not Fleshmeats.]
 [Footnote 28: Lamprons]. v. p. 142. above.]
 [Footnote 29: Burbatts]. qu. Turbuts.]
 [Footnote 30: Jilly]. Jelly.]

The Charges of Sir John Nevile, of Chete, Knight, being Sheriff of
 Yorkshire in the 19th year of the reigne of King Henry VIII.

Lent Assizes.

L s d

Imprimis, in Wheat 8 quarters, 8 0 0
 Item, in Malt, 11 quarters, 7 6 8
 Item, in Beans, 4 quarters, 3 4 0
 Item, in Hay, 6 loads, 25 0
 Item, in Litter, 2 loads 0 4 0
 Item, part of the Judge's Horses in the inn, 0 13 4
 Item, 5 hogsheads of Wine, 3 claret, 1 white, 1 red, 10 16 4
 Item, Salt Fish, 76 couple, 3 16 4
 Item, 2 barrells Herrings, 25 6
 Item, 2 Barrells Salmon, 3 1 0
 Item, 12 seams[1] of Sea Fish 6 4 0
 Item, in Great Pike and Pickering, 6 score and 8, 8 0 0
 Item, 12 Great Pike from Ramsay, 2 0 0

Item, in Pickerings from Holdess IIII XX, 3 0 0
Item, Received of Ryther 20 great Breams, 20 0
Item, Received of said Ryther, 12 great Tenches, 0 16 0
Item, Received of said Ryther 12 great Eels and 106
Touling[2] Eels, and 200 lb. of Brewit[3] Eels,
and 20 great Ruds, 40 0
Item, in great Fresh Sammon, 28 3 16 8
Item, a Barrell of Sturgeon 46 8
Item, a Firkin of Seal, 0 16 8
Item, a little barrell of Syrope[4], 0 6 8
Item, 2 barrells of all manner of Spices, 4 10 0
Item, 1 bag of Isinglass, 0 3 0
Item, a little barrell of Oranges, 0 4 0
Item, 24 gallons of Malmsey, 0 16 0
Item, 2 little barrells of Green Ginger and Sucketts, 0 3 0
Item, 3 Bretts, 0 12 0
Item, in Vinegar, 13 gallon, 1 quart 0 6 8
Item, 8 large Table Cloths of 8 yards in length, 7 of
them 12 d per yard, and one 16d, 3 6 8
Item, 6 doz. Manchetts[5], 0 6 0
Item, 6 gallons Vergis[6], 0 4 8
Item, in Mayne Bread[7], 0 0 8
Item, bread bought for March Payne, 0 0 8
Item, for Sugar and Almonds, besides the 2 barrells, 0 11 0
Item, for Salt, 0 6 0
Item, for 5 gallons of Mustard, 0 2 6

Item, a Draught of Fish, 2 great Pikes and 200 Breams, 0 26 8
Item, 3 gallons of Honey, 0 3 9
Item, 6 Horse-loads of Charcoal, 0 2 8
Item, 3 Loads of Talwood[8] and Bavings, 0 3 4
Item, 4 Streyners, 0 1 0
Item, for Graines[9], 0 0 4
Item, 20 doz. of Cups, 0 6 8
Item, 6 Elaskits and 1 Maund[10], 0 3 4
Item, 1 doz. Earthen Potts, 0 0 6
Item, 2 Staff Torches, 0 4 0
Item, for Yearbes[11], 5 days, 0 1 8
Item, for Waferans[12], 5 days[13], 0 1 8
Item, for Onions, 0 1 0
Item, 2 Gallipots, 0 0 8
Item, for Yeast, 5 days, 0 1 8
Item, 20 doz. borrowed Vessels, 0 5 1
Item, for Carriage or Wheat, Malt, Wine, and Wood,
from the Water-side, 0 15 0
Item, for Parker the Cook, and other Cooks and Water-bearers, 4 10 0
Item, 6 doz. of Trenchers, 0 0 4
First, for making a Cupboard, 0 1 4

[Footnote 1: seams]. quarter, much used in Kent, v. *infra*.]

[Footnote 2: Touling Eels]. qu. See below.]

[Footnote 3: Brewit Eels]. *i.e.* for Brewet; for which see above, p. 127.
also here, below.]

[Footnote 4: Syrope]. v. p. 36 above.]

[Footnote 5: Manchetts]. a species of Bread, see below.]

[Footnote 6: Vergis]. Verjuice.]

[Footnote 7: Mayne Bread]. Pain du main, v. p. 147. above.]

[Footnote 8: Talwood and Bavings]. Chord-wood, and Bavins. See Dr. Birch's Life of Prince Henry: Wetwood and Bevins occur below, p. 184.]

[Footnote 9: Grains]. qu.]

[Footnote 10: Maund]. a large Basket, now used for Apples, &c.]

[Footnote 11: Yearbes]. yerbs are often pronounced so now; whence *Yerby Grease*, for Herb of Grace.]

[Footnote 12: Waferans]. v. above, p. 157.]

[Footnote 13: 5 days]. qu. perhaps gathering, or fetching them.]

The Charge of the said Sir John Nevile of Chete at Lammas Assizes, in the 20th Year of the Reign of King Henry the VIIIth.

L s d

Imprimis, in Wheat, 9 quarters, 12 0 0

Item, in Malt, 12 quarters, 10 0 0

Item, 5 Oxen, 6 13 4

Item, 24 Weathers, 3 4 0

Item, 6 Calves, 20 0

Item, 60 Capons of Grease, 25 0

Item, other Capons, 3 14 0

Item, 24 Pigs, 0 14 0
Item, 3 hogsheads of Wine, 8 11 8
Item, 22 Swans, 5 10 0
Item, 12 Cranes, 4 0 0
Item, 30 Heronsews, 30 0
Item, 12 Shovelards, 12 0
Item, 10 Bitters, 13 4
Item, 80 Partridges, 26 8
Item, 12 Pheasants, 20 0
Item, 20 Curlews, 26 8
Item, Curlew Knaves 32, 32 0
Item, 6 doz. Plovers, 0 12 0
Item, 30 doz. Pidgeons, 0 7 6
Item, Mallards, Teal and other Wild Fowl, 42 0
Item, 2 Baskets of all manner of Spice, 5 0 0
Item, in Malmsey, 24 Gallons, 32 0
Item, in Bucks, 10 0 0
Item, in Stags, — — —

Fryday and Saturday.

First, 3 couple of great Ling, 12 0
Item, 40 couple of Heberdine, 40 0
Item, Salt Sammon, 20 0
Item, Fresh Sammon and Great, 3 6 8
Item, 6 great Pike, 12 0

Item, 80 Pickerings, 4 0 0
Item, 300 great Breems, 15 0 0
Item, 40 Tenches, 26 8
Item, 80 Toulung Eels and Brevet Eels, and 15 Ruds, 32 0
Item, a Firkin of Sturgeon, 16 0
Item, in Fresh Seals, 13 4
Item, 8 seame of Fresh Fish, 4 0 0
Item, 2 Bretts, 8 0
Item, a barrell of Green Ginger and Sucketts, 4 0
Item, 14 gallon of Vinegar, 7 7 1/2
Item, 6 horse-loads of Charcoal, 2 4
Item, 40 load of Wetwood and Bevins, 53 4
Item, for Salt, 5 2
Item, 6 doz. of Manchetts, 6 0
Item, Gingerbread for March Payne, 0 8
Item, 5 gallon of Mustard, 2 6
Item, for loan of 6 doz. vessels, 5 2
Item, 3 gallons of Honey, 3 9
Item, for the costs of Cooks and Water-bearers, 4 0 0
Item, for the Judges and Clerks of the Assize, for their
Horse-meat in the Inn, and for their Housekeeper's
meat, and the Clerk of the Assize Fee, 10 0 0
Item, for my Livery Coats, embroidered, 50 0 0
Item, for my Horses Provender, Hay, Litter, and Grass,
at both the Assizes, 6 13 4