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<Text: Cookery recipes>

<Tranche 1>

<fol. 136r>Take Rapes and scrape hom wel
and wassh hom clene in hote watur
and then cut hom on peces in-to
to a vessell in-to warme watur
and make hom right clene and
then do hom in A pot and do gode
brothe ther-to and let hit sethe
or elles clene watur and oyle
on A fyssh-day but tho watur
moste boyle or tho Rapes byn put
in and colour hit wyth saffroun
and serue hit forthe and florisshe
tho dysshes wyth pouder douce
and on tho same manere make
pasternakys and scerwytes

¶ Potage of gourdys

Take 3onge gourdys and pare
<fol. 136v>hom clene and wassh hom in hote
watur when thai byn cut on peces
and do hom in a pot and do ther
to gode broth and mynse onyons
and do ther-to and let hom seth
then take soden porke and grynde
hit smal and tempur hit wyth
Rawe 3olkes of eyren and put hit
to tho potage and colour hit wyth
saffroun and serue hit forth ande
caste ther-on pouder douce

¶ Rys in potage of Flessh

Take rys and wassh hom clene
 and put hom in a pot and do
 ther-to gode broth and let hit
 sethe tyl tho Rys ben ynogh then
 do ther-to almonde-mylk and colour
 hit wyth saffroun and let hit boyle
 <fol. 137r>and serue hit forthe

¶ Grene pesen to potage

Take 3onge grene pesen ande
 sethe hom wyth gode broth of
 beef and take persell sage saueray
 and ysope and a lytel bred and
 bray al this in a morter ande
 summe of tho pesen ther-wyth and
 tempur hit wyth tho broth and
 do hit in a pot to this other
 pesen and let hit boyle to-gedur
 and serue hit forth

¶ Grene pesen vnstreynet w^t herb³

Take grene pesen and let hom
 sethe wyth gode broth of beeff
 and take persel sage Saueray and
 ysope and cut hom smal and
 do hom in tho pot and let hom
 <fol. 137v>boyle tyl hit aly hit self ande
 colour hit wyth saffroun ande
 serue hit forth

¶ Grene pesen wyth Bakon

Take olde pesen and boyle hom
 in gode flessh-broth that bacoun
 is sothen in then take hom and
 bray hom in . a . morter and temper
 hom wyth tho broth and strey
 ne hom thurgh a streynour
 and de hom in tho pot ande
 let hom boyle tyl thai a-lye
 hom-self and serue hit forthe
 wyth Bacon

¶ Brus to potage

Take tho nombuls of a Swyne
 and *perboyle* hom and cut hom smal
 and do hom in a pot and do ther
 to gode brothe and take tho white
 of lekes and slitte hom ande
 cut hom smale and do hom ther
 <fol. 138r>and onyons mynced and let hit
 boyle then take bredde stepe in
 brothe and drawe hit vp wyth
 blode and vynegur and put hit
 in-to A pot and do ther-to powder
 of pepur and of clowes and let hit
 boyle and *serue* hit forthe and in
 tho same wyse make tho nombuls
 of purpoys

¶ Corate to potage

Take nombuls of A calf or of
 a swyne or of a shepe ande
perboyle hom and then cut hom
 smale and do hom in A pot
 and take sage and *percyl* ysop
 saueray and grene chebolles
 and hew hom smal and do ther
 to and a-lay hit wyth 3olkes of
eggus and colour hit with saffron
 and in tho settinge down do ther
 to verius and powder of canel
 <fol. 138v>and of clowes and of *ginger* medelet
 to-gedur ande *serue* hit forthe

¶ Nombuls of a dere

Take nombuls of a dere ande
perboyle hom and *kerue* hom smal
 and put hom in A pot to gode
 brothe and take bredde and stepe
 hit in brothe and drawe hit thurgh
 A Streynour and do hit in-to tho
 pot and blode and vynegur me
 delet ther-wyth and take onyons

ande mynce hom smalle and do
 ther-to and let hit wel boyle
 and put ther-to pouder of pepur
 and of clowes and of Canel and
 let hit wel sethe and *serue* hit
 forthe

¶ Roo in Brothe

Take tho lyure of A Roo or of
 <fol. 139r>a bore and a quantite of tho flessch
 and *perboyle* hit wel and cut hit
 smal and do hit in A pot and
 put ther-to half watur and half
 wyne and boyle hit wel and
 take bredde and stepe hit in tho
 brothe and drawe hit thurgh a
 streynour and put it in tho
 pot and do ther-to onyons myn
 ced and Raisynges of Corance
 and pouder of pepur and of clow
 es and of Canel and a godele
 of vynegre and let hit wel sethe
 and *serue* hit forth

¶ Roo in Seue

Take flessch of A Roo and pyke
 hit clene and *perboyle* hit and
 then take hit vp and drye hit
 wyth a clothe and hewe hit
 <fol. 139v>on gobettes and put hit in A pot
 and do ther-to wyn and let hit
 sethe and take sage *persel* ysop
 and hewe hit smal and put
 ther-to and pouder of pepur and
 of clowes and of Canel ande
 colour hit with blode and let hit
 boyle and *serue* hit forthe

¶ Harus in padell

Take hares and flee hom and
 pyke hom clene and hewe hom
 on gobettes and put hom in

a pot wyth tho blode and seth
 hom and when thai byn ynogh
 take hom vp and do hom in
 colde watur and clense yⁱ broth
 in-to A faire pot and do other
 gode broth therto and take al
 mondes and bray hom and
 tempur hit wyth tho same
 <fol. 140r>broth and put hit ther-to and ony
 ons *perboylet* and mynced And do
 hit in tho pot and set it on tho
 fyre and let hit boyle and do ther
 to powder of clowes and of Canell
 and Maces and a lytel vynegur
 then take thi Flesshe wele wasshen
 and tho bones clene pyked out
 and do hom in tho pot to tho broth
 and let hit boyle and *serue* hit forth

¶ Ffarsure for Hares

Take hares and flee hom ande
 wassh hom in broth of Flesshe
 wyth tho blode then boyle tho
 broth and scome hit wel and
 do hit in a pot and more broth
 ther-to and take onyons and
 mynce hom and put hom in y^o
 pot and set hit on tho fyre and
 let hit sethe and take bred and
 <fol. 140v>stepe hit in wyn and vynegur and
 drawe hit vp and do hit in tho potte
 and poudre of pepur and clowes &
 maces hole and pyuns and Ray
 synges of Corance then take and
perboyle wel tho hare and choppe
 hym on gobettus and put hym
 in-to A faire vrthen-pot ande
 do ther-to clene grese and set hit
 on tho fyre and sterve hit wele tyl
 hit be well fryed then caste hit in

tho pot to tho broth and do ther
 to pouder of Canell and sugur
 and let hit boyle to-gedur and
 colour hit wyth saffroun and *serue*
 hit forthe

¶ **Muntelate<?> to potage**

Take well or motun and smyte
 <fol. 141r>hit on gobettus and put hit in A pot
 wyth watur and let hit sethe and
 take onyons and mynce hom ande
 do ther-to and persil sauge ysop
 Sauery and hewe hom smale
 and do hit in tho pot and coloure
 hit wyth saffroun and do ther-to pow
 der of pepur and of clowes ande
 of maces and alaye hit wyth 3ol
 kes of Rawe eggus ande verius
 but let hit not seth after and
serue hit forthe

¶ **Drope<?> to potage**

Take almondes and blaunche
 hom and grynde hom and temper
 hit vp wyth gode brothe of flesshe
 and do hit in . A . pot and let hit
 sethe and take onyons ande
 <fol. 141v>mince hom and frye hom in Fressh
 grese and do ther-to then tak smale
 briddes and perboyle hom and do ther
 to and put ther-to pouder of canel
 and of clowes and a lytel faire
 grees and let hit be whit and let
 hit boyle and *serue* hit forthe

¶ **Bu<unknown word> to potage**

Take hennys or conynges or vel
 and hewe hit on gobettus and
 sethe hit in a pot and take al
 mondes and grinde hom ande
 tempur hit wyth tho brothe
 and put in tho pot an do ther

to reisynges of Corance ande
 sugur and pouder of gynger
 And of Canelle and clowe
 and maces and colour hit wyth <mrg>saffron</mrg>
 <fol. 142r>or saundurs and alye hit vp wyth
 Amydun and if thow wyl take take
 onyons and mynce hom and frie hom
 in grece and hew smal *persil* Sauge
 ysope and Saueray and do hit *yer*
 to And let hit boyle and if hit be
 to thyn take floure of Rys and
 do ther-to and dresse hit forthe
 and floressh tho dysshes wyth drage

¶ Browet of Almayne

Take Conynges and *perboyle* hom
 and choppe hom on gobettus and
 Rybbus of porke or of kydde and
 do hit in A pot and sethe hit then
 take Almondes and grynde hom
 and tempur hit vp wyth brothe
 of beef and do hit in A pot and
 <fol. 142v>take clowes maces pynes *ginger* myn
 ced and Raysynges of Corance and
 take onyons and boyle hom then
 cut hom and do hom in tho pot
 and colour hit wyth saffroun and
 let hit boyle And take tho flessch
 oute from tho brothe and caste
 ther-to and take alkenet and
 frye hit and do hit in tho pot
 thurgh a streynour and in tho
 settinge down put ther-to a ly
 tel vynegur and pouder of *gynger*
 medelet to-gedur and *serue* hit forth

¶ Blaundesorre to potage

Take almondes and grinde hom
 when thai byn blounchet and
 tempur hom on Fyssheday wyth

<Tranche 2>

<fol. 187v><line 8> ¶ Mawmene for xl mees
 Take a galone of vernage or
 of clarree and sethe hit in-to thre
 quartes and take a pynte ther-to
 and putte ther-to ii . lb of sugre a
 quartrone of Reysyns of corance .
 a quartrone of a ponde of pynes
 a quartrone of gynger mynced d~
 lb of poudre of canell and drawe hit
 with wyn thurgh a straynour . a half
 a quartrone of clowes a half quartrone
 of powder of gynger a half ponde of
 past roiale a half ponde of charede
 <fol. 187v>coynes and take and putte al this to
 gedur in a potte and al+way *trauaile* hit wel
 ouer tho fyre and thenne take braune
 of capons . sothen or of faysantes er of
 tho roiale of larkes . and kutte tho *braune*
ouerthwert and rolle hit in a clothe tyl hit
 be smal and thenne take flour of Rys
 and drawe hit thurgh a straynour with wyne
 and putte hit in tho same pot with saffroun
 and *trauaille* hit wel . and quen hit is boylet
 set hit doune of tho fyre and bete in tho
 braune ther-to and putte a litel vynegre
 ther-in . and dresse hit in dysshes flatte
 And for to make a syrupe for to dresse hit
 with that hit cleue not to tho same dysshe
 that hit schal be dresset in Take vernage
 sugre saffrane and powder of canell
 and poudre of gynger and chauf
 hit *ouer* tho fyre and let hit renne
 thurgh a cloth and thenne dype
 <fol. 188r>a saucer ther-in and strawe tho dysshes
 ther-with be the sydes that tho potage
 stonde flatte and cleve noght And if
 thow wol haue tho potage rennynge

putte ther-on a litel aqua-vite and
 quen hit is dresset in dysshes as hit is
 before-sayde thenne light hit with a
 wax-candel and *serue* hit forthe brennyng .

¶ Viande Riall for xl mees

Take a galone of vernage and
 sethe hit in-to iij quartes and take a
 pynte ther-to . and two pounce of sugre
 ij . lb . of chardekoynes a pounce of past
 roiale and let hit sethe vn-tyl a galone
 of vernage Take tho 3olkes of . lx . eyren
 and bete hom to-geder and drawe hom
 thurgh a straynour and in tho settinge
 doune of tho fyre putte tho 3olkes ther-to
 and a pynte of water of ewrose and a
 quartrone of pouder of gynger and dresse
 <fol. 188v>hit vp in dysshes . plat and take a barre of
 golde-foyle and a-nother of siluer-foyle .
 and laye hom on seint Andrewes crosse
 wyse a-bove tho potage and then take sugre
 plate er gynger-plate or past ryale and kutte
 hom of losenges and plante hom in the voide
 places be-twene tho barres and *serue* hit forth

¶ Viande sypris for xl mees

Take viij lb of pynes and two galons of
 vernage and braie tho pynes and take iij
 lb of dates and boyle hom and then cast hom
 in tho same mortar and braie hom vp with
 tho same mylke and drawe hom thurgh
 a streynour that is wyde and in tho bray
 nge alaye hit with vernage ande
 drawe vp a gode thik mylke thorgh
 a Streynour and let it haue on
 boyle ouer tho fire that hit be thik
 and then cast in ther-to iiij lb of
 sugre of sypre and let hit boyle
 <fol. 189r>vp with tho vernage and then take j
 quartoun of on lb of ginger and half
 a quartoun of pouder of Canell ande

drawe tho Canell thorgh a wyde streynour
 with wyne and cast in-to tho same
 pot and trauaile hit wel Take flour
 of Rys and drawe hit vp with wyne
 and put hit in tho pot and do hit A
 none from tho fyre and then put in
 tho pouder of gynger be-fore-sayde
 and colour hit wyth a lytel saffroun
 and dresse hit vp-stondynge of vj
 leches in A dysche ande strawe ther
 on sugre-plate made in losenges or
 elles qwith anys confit ande qwyte
 sugre medelet to-gedur in tho maner
 of A dragge and serue hit forthe
¶ Viande Burtoun for xl mees
 Take v lb of dates ij lb of Fyges
 ij lb of Reysynges of sypres ande
 <fol. 189v>sethe hom alle in Red wyn and then
 bray hom with vernage with a few
 chippes of light bred stepet in tho ver
 nage with clowes and Canel ande
 when hit is brayet draw vp al to
 gedur thik thurgh a Streynour and
 put hit in . a . clene pot and boyle
 hit and in tho boylinge take ij . lb
 of Sugre and trauaile hit wel and
 take tho 3olkes of eyron and a quar
 tron of gynger mynced and caste
 tho gynger in tho same pot ande
 trauail hit wel and take tho 3olkes
 be-forsaide and bete hom to-gedur
 and streyne hom thurgh a streynour
 and in tho settynge doune of tho
 pot bete in tho eyren and bete in
 ther amonk dj~ a quartron of
 pouder of ginger and put in a
 fewe saunders and saffron ande
 <fol. 190r>salt and watur of euerouse and if
 hit befor a lorde put vij leches in a

dische or v and make a dragge of
 fyne sugre and triet pouder of
 ginger and of Anys in confit and
 strawe hit ther-on and serue hit
 forthe

¶ **Browet of Almayne for x mees**

Take iij lb of almondes ande
 stampe hom and drawe hom vp
 with fresshe brothe of beef and
 put in-to A pot and take conynges
 perboylet and choppe hom ande rib
 bes of porke choppet also or elles
 take malardes choppet with tho
 ribbes and let hom sethe vp with
 tho mylk and make tho potage Ren
 nynges and take maces clowes py
 nes ginger mynced Reysynges of
 Corance Sugre and put ther-to
 <fol. 190v>and take onyons mynced and boyle
 hom in watur and aftur tho first
 boyle clanse hom oute of tho watur
 and cast hom in-to tho pot ande
 let hom sethe vp with tho mylk
 and colour hit with saffron ande
 take alkenet ij penyworth ande
 frie hit in faire grese and put tho
 grese in-to a pot thurgh tho strey
 nour in tho settinge doune ande
 take a lytel vynegur and pouder
 of ginger and medel hit to-gedur
 and cast ther-to and dresse hit and
 serue hit forthe

¶ **Browet sarsyn for x mees**

Take Fressh brothe of beef and
 Red wyne and boyle hom to-gedur
 and cast ther-to clowes maces pynes
 Reisynges of Corance gynger
 mynced sugre and swete wyne
 <fol. 191r>and take chippes of bred stepet in broth

and draw hit vp with Red wyn ande
 cast in-to tho same pot and then take
 Conynges parboylet or elles Rabets
 for thai ar bettur for a lorde and frie
 hom in fressh grees and hole for A
 lorde and for other culpon hom of
 gobettes and take *pertriches* and pulle
 hom and trusshe hom and frie hom
 also and when tho Conynges and
 tho partriches byn half friet cast
 hom in-to tho same pot and let hom
 boyle to-gedur and for a gret lorde
 take Squerelles in-stede of Conynges
 and dight hom as hit is be-foresaide
 and when al this is boylet ynogh
 take and put ther-to a lytel vyne
 gur and saunders saffron@ *poudur*
 of Canel streynet with wyne and
 gif it then A boyle aftur ande
 <fol. 191v>set hit down from tho fire and caste
 ther-in powder of ginger and loke
 that tho potage be Rennyng ande
 then dresse hit and *serue* hit forthe
 al hole a Conynge and A *pertriche*
 in A disshe for a lorde

¶ **Browet seeke for x mees**

Take ij lb of Reisynges of Co
 rance and wasshe hom in hote
 watur and bray hom and draw hom
 vp with wyne and with A few
 chippes of bred and put hit in A
 pot and colour hit with a few
 saunders and saffroun and then
 take Conynges *perboylet* and Roste
 hom and when thai byn half Rosted
 chop hom on gobettes and cast hom
 in-to tho same pot and boyle al
 to-gedur And then take dates cle
 ne wasshen and cut hom of four~

<fol. 192r>quarters ande caste ther-to ande
 when hit is boylet ynogh in tho
 settinge doune put ther-to a lytel
 veriousse and pouder of ginger and
 loke that hit be Rennyngge ande
serue hit forthe

¶ A kolde Brewet for Soper

Take almonde-mylke and and draw
 hit vp with brothe of beef thik and
 let hit sethe and take chekenes
 and chop hom and boyle hom in
 watur and when thai ar half
 boylet take and frie hom in fres
 sh grese and lay hom in disshes
 and take sugre clowes a few py
 nes and maces and cast in-to þ^o
 mylk and when hit is boylet en
 semble in tho settinge doune put
 ther-to a lytel vynegur and pour~
 hit in disshes a-boven tho chekenes
 <fol. 192v>and *serue* hit forthe

¶ Conynges in Graue

Take Conynges *perboylet* and
 chop hom in gobettes and drawe
 vp a thik almonde mylk with bro
 the of beef and boyle hit and cast
 in ther-to tho Conynges choppet
 and clowes maces pynes Reisyns
 of Corance and when hit is negh
 boylet cast in sugre And in tho
 settunge doune put ther-to a lytel
 vynegur And *serue* hit forthe And
 if thou wyl make tho *graue* stey
 net put in-to tho same pot saun
 durs saffroun and pouder of Canel
 drawen vp with wyne and in tho
 settinge doune cast ther-to poudur
 of ginger and *serue* hit forthe