



Volume 2012 #2 – A.S. XLVI

Officer Missives

From the desk of the Pentamere Seneschal

Greetings from Giovanna, Pentamere Seneschal!
Spring is (hopefully!) upon us and with it the rush of outdoor events; camping, sitting around the fire, grand melees, equestrian, and other activities which bring us together as a SCA, and regional, community. With the upcoming Coronation of His Highness Savaric and Her Highness Julianna, we will also be installing a new Kingdom Seneschal, Master Midair MacCormaic. Master Midair would like to see his tenure as Kingdom Seneschal to be a time where we work to come together even more as a community. I have also made this as my goal for my tenure as well. To this end, it is my hope that each of us within Pentamere can consider a few things: Let us see about finding ways to better communicate with each other, to discover ideas for enhancing our events and to find ways to keep our members excited and engaged and coming back for more! I will be holding several meetings during the spring/summer and want to announce them here. Please feel free to join me so we can discuss some of these opportunities:

A Pentamere Officer's meeting at Baronial Border War on June 16th.
A Seneschal's meeting at Siege of Talonval on July 7th.
I am also looking for a Deputy. This deputy would be assisting me with general regional event coordination and future planning, event assessments and record keeping, as well as working with the Kingdom position with the same purpose to help with planning for Crowns and Coronations. Please let me know if you are interested!
As always, please use me as a resource! Contact me by email: Elaine242@gmail.com or by phone (734) 223-9745.

Yours,
Baronessa Giovanna Adimari
Pentamere Seneschal
Kingdom Deputy of Recruitment, Retention and Demos
Midrealm Media Relation Officer

From the desk of the Regional Knight's Marshal

Beloved Pentemerian Armored Combatants:

Fighters:

- Check your authorization cards to make sure they are up-to-date
- Review your armor and weapons for the rigors of the up coming tourneys and melee events
- Read and understand the rules on grappling, proper shield use, body contact, excessive thrusting/thrown blows, targeting, situational awareness in melee etc.

Pentamere Officers

Seneschal

Baroness Giovanna Adimari
Elaine242@gmail.com

Archery Marshal

Lord Ligessac d'Isigny
(Josh Cook)
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Flushing, MI 49433
(810) 867-4568
ligessac@yahoo.com

Chatelaine

Lord Istvan Valkai
(Charles Stefanich)
ivalkai@yahoo.com

Chirurgien

Presently available. If you are interested in this position, please contact the Seneschal.

Chronicler/ Web minister

Lord Rijckaert van Utrecht
(Dan Peacock)
peacocda@yahoo.com

Equestrian Marshal

Baroness Ioan verche David
baroness_ioan@comcast.net

Exchequer

Aelfric Greensword
wolfpack_5@hotmail.com

Fenris Herald

Lord Duncan Cameron
(Jeff Savage)

Fenris Signet

Lady Helena Sibylla
(Martha Sieting)
helenasibylla@gmail.com

Marshals:

- Please check ID of combatants to ensure they are of legal age to partake in armored combat
- Also thank you to the Seneschals that reported in lieu of Marshals of their groups
- After an event, the Marshal in charge will report to the Regional Marshal within 2 weeks about the event. Total amount of reports received in 2011 regarding this Midrealm Rule: 1
- If an injury takes place regarding armored combat (from bruised ankle to bleeding wound etc.) the Marshal in Charge will report to the Regional Marshal within 24 hours. I have heard of a few injuries occurring at events (Fight practices are events) and yet only 1 was reported per the rule within 2011.
- Local Marshals and trainers, please prep new fighters for the rigors of melee with war-boards, training in formations, making them aware of self maintenance via hydration, sun, fatigue etc. and caution safety while doing so.

Pages of interest:

<http://www.midrealm.org/marshal/> and the ever requested yet hard to find (due to it not being linked anywhere)

<http://www.midrealm.org/marshal/handbook/kemhbindex.html>

Be prepared, be kind to one another, and have fun!!!

Bran~ KSCA, Pentamere Regional Marshal

From the desk of the Fenris Herald

Greetings all,

As the season warms, we start to think about outdoor events, and especially camping. Imagine how much nicer your day camp, or camp site would look as you display your heraldry. Heck, put your heraldry on everything you own. Isn't that why you designed it?

Our Kingdom has a new Escutcheon Herald (she receives submissions). Hiordis Ragnarsdottir has graciously stepped up to take on the job her address is found on the Escutcheon Page. Or you can contact her at escutcheon@midrealm.org, or submissions@midrealm.org. Submissions are running from 6 to 9 months right and are \$7 per item you want to register.

Per Kingdom Law all shires and baronies are required to have a pursuivant now, and a deputy is always a good idea. Cantons are not required to have a pursuivant, but it is recommended. Plus, we are always looking for Heralds-at-large to make announcements at events and help people with registering their names, devices, and badges. If you are interested in any of these things please contact me.

As always, I can be reached at r.duncan.cameron AT gmail DOT com , or if it is urgent you can call between 3:30 p.m. and 9:30 p.m. weekdays and 9a-9p on weekends at (616) 971-0804.

In Service to the Dragon Throne.
THL Duncan Cameron APF CDH

Pentamere Officers continued

Knight's Marshal

Sir Bran Cuileann mac Muirchu ui
Niall
templar@wowway.com

Minister of Arts & Sciences

Mistress Rhonwen merch Alun
(Rhonda Oyer)
rhonwenmerchalun@att.net

Minister of Youth

Lady Seadhli
ladyseadhli@gmail.com

Rapier Marshal

Warder Lucien Featherstone
lucienfeatherstone0@yahoo.com

Thrown Weapons Marshal

Isak Darkcraft
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Youth Combat Marshal

Lord Nyilas Kazmer
lordkazmer@aol.com
(586)296-7818 (before 10pm)

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Manuscripts and Printed Cookery Books

From England

By THL Johnnae Ilyn Lewis, CE

This issue of *The Gauntlet* focuses on England, which has not only a rich tradition of culinary manuscripts but also an equally rich history of printed cookery books. We will concentrate this time on just the principal published manuscripts and guides before turning to the printed volumes. Once again, this short bibliographic guide is intended to provide the reader with reliable sources with which to start one's culinary adventures for England, especially for the popular Tudor and Elizabethan eras, or 1500-1603. Once again online sources are highlighted.

MANUSCRIPTS

In 2008 Professor Constance Hieatt published a list of 83 medieval English culinary manuscripts, which she had identified over her long career. The numbers of recipes contained in each manuscript varied widely from a scattered few to substantial collections. Many of these manuscripts also had already been edited and published. This short and selective list will not attempt to duplicate Hieatt's more complete list but will instead mention only the more substantial, prominent, and published collections, which can be easily located and found. The titles are arranged chronologically.

14th Century

FORME OF CURY (*F of C*)

The master cooks of Richard II (1377-1399) created a manuscript or roll of just over 200 recipes in circa 1390. It has come to be known as the **FORME OF CURYE**. First published by Samuel Pegge in 1780 and then by the Rev. Richard Warner in 1790, the preferred edition today remains the Hieatt and Butler 1985 edition. The *F of C* remains one of the most cited and explored texts for Society recipes.

Pegge, Samuel, ed. **The Forme of Cury**. London, 1780.

Warner, Richard. **Antiquitates Culinae Or Curious Tracts Relating to the Culinary Affairs of the Old English**. London, 1791. Limited edition facsimile by Prospect Books of London, 1981.

Curie on Inglysch. English Culinary Manuscripts of the Fourteenth Century (including the *Forme of*

Events in Pentamere

April 2012

21 [A Day At The Castle IV](#) {Incipient Canton of Northgate} [Canadian Lakes, MI]

[Collegium Artium Vulgarum](#) {Barony of Donnershafen} [Gaylord, MI]

[It Takes My Child to Raze a Village](#) {Incipient Canton of Weldlake} [Howell, MI]

28 [Squires Tourney](#) {Canton of Ealdnordwuda} [Lansing, MI]

May 2012

18-20 [Battle of the Inland Seas](#) {Shire of Altenberg} [Armada, MI]

19 [Andelcrag Althing](#) {Barony of Andelcrag} [Mattawan, MI]

June 2012

1-3 Death and Taxes {Canton of Dun Traigh} [Holland, MI]

8-10 Tyger Hunt XXX {The Riding of Hawkland Moor} [Lake Orion, MI]

15-17 [Baronial Border War](#) {Canton of Rimsholt} [Ionia, MI]

Cury). Edited by Constance B. Hieatt, and Sharon Butler. London: Oxford University Press for The Early English Text Society. SS. 8, 1985. Besides the **F of C**, the work contains an additional four other 14th century manuscripts known as *Diversa Cibaria*, *Diversa Servisa*, *Utilis Coquinaria*, and *Goud Kokery*. Includes a glossary, index, and an introduction, which explains the historical development of medieval English cookery.

Online:

The John Rylands University Library copy of the **F of C**, known as *English MS 7*, is online at: <http://www.library.manchester.ac.uk/inthebigynnyng/manuscript/ms7/>
And transcribed by Daniel Myers at: <http://www.medievalcookery.com/notes/rylandsms7.txt>

Pegge is online through ECCO and through Project Gutenberg at <http://www.gutenberg.org/ebooks/8102> and also at: <http://www.pbm.com/~lindahl/foc/>

Warner is online through EECO and through Google Books.

The British Library maintains a website which helps readers explore its resources through the web. Check out their “Books for Cooks” pages on the **F of C** at: <http://www.bl.uk/learning/langlit/booksforcooks/med/pygghome/sawge.html>

15th Century

HARLEY MS 279, HARLEY MS 4016

The **HARLEY MS 279** is dated 1430 and the **HARLEY MS 4016** is dated 1450. Thomas Austin edited and published these two principal manuscripts along with extracts from three other manuscripts in 1888. The work also includes extracts from *Ashmole Ms. 1439*, *Laud Ms. 553* & *Douce Ms. 55*. Austin is a longtime Society favorite.

Austin, Thomas, ed. **Two Fifteenth-Century Cookery-Books**. London: Oxford University Press for The Early English Text Society. Original Series, No. 91, 1888. 1964, 1980. Austin may be found as a used edition or in any number of produced on demand scanned editions. Be aware that quality may vary with these new editions. Instead try the online edition at: <http://tinyurl.com/dx6xyrr> or <http://archive.org/details/twofifteenthcent00austuoft>

In the late 1980s, Society member Cindy Renfrow received permission from the Council of the Early English Text Society to retype Austin’s collection into a new collated collection for publication. Renfrow’s edition offers the original text of the recipes, a translation into modern English, helpful notes, a glossary, and 100 adaptations of the recipes for use in a modern setting. Her highly recommended work is:

Renfrow, Cindy. **Take a Thousand Eggs Or More. A Collection of 15th Century Recipes**. 1991. Revised 2nd edition: 1998. Royal Fireworks Press. 2003.

The British Library pages on the **MS 279** and **MS 4016** can be found starting at: <http://www.bl.uk/learning/langlit/booksforcooks/med/contentshome/potagecontents.html>

MS B.L. SLOANE 1986

The circa 1430-1440 **MS B.L. SLOANE 1986**, known as the **Liber Cure Cocorum** was originally published by Richard Morris in 1862. It can be seen at:

<http://www.pbm.com/~lindahl/lcc/facsimile.html>

A highly recommended parallel edition and translation by Cindy Renfrow is online at:

<http://www.pbm.com/~lindahl/lcc/>

MS BEINECKE 163

This manuscript is dated about 1460. Published as:

An Ordinance of Pottage. An Edition of the Fifteenth Century Culinary Recipes in Yale University's MS Beinecke 163. Edited by Constance B. Hieatt. London: Prospect Books, 1988. Almost 200 recipes; includes adapted recipes and commentary.

HOLKHAM MANUSCRIPT 674

The fifteenth century **HOLKHAM MANUSCRIPT 674** is related in a complicated fashion to the Pynson printed volume of 1500. It was published as:

Napier, Robina. **A Noble boke off cookry ffor a prynce houssolde... London, 1882.**

Napier's transcribed edition is neither complete nor able to be 100% trusted.

The Google eBook is at: <http://books.google.com/books?id=XPspAAAAYAAJ>

Or see Daniel Myers' transcription at: <http://www.medievalcookery.com/notes/napier.txt>

CORPUS CHRISTI COLLEGE MS F 291

The manuscript is dated as late 15th century and is newly published in:

Cocatrice and Lampray Hay. Late Fifteenth-Century Recipes from Corpus Christi College Oxford. Edited and translated by Constance B. Hieatt. Totnes, Devon, UK: Prospect Books, 2012. Published posthumously. 99 recipes.

MEDIEVAL RECIPES FROM A NUMBER OF COLLECTIONS

Hieatt, Constance B. **A Gathering of Medieval English Recipes.** Turnhout, Belgium: Brepols, 2008. Textes Vernaculaires du Moyen Age. Volume 5. 2009. Recipes from 14 plus never before edited or published collections. Expensive but well worth owning. Hieatt's list of manuscripts is included here. Check pricing. David Brown offers it for \$90. Amazon says OP.

ALSO SEE:

Hieatt, Constance B., J. Terry Nutter, with Johnna H. Holloway. **Concordance of English Recipes. Thirteenth Through Fifteenth Centuries.** Tempe, Arizona: ACMRS (Arizona Center for Medieval and Renaissance Studies), 2006. Medieval and Renaissance Texts and Studies, Volume 312. No recipes! This guide provides a Concordance (a type of cross index) to a number of published collections so one can trace recipes over time. With Glossary with Appendices.

PRINTED BOOKS 1500-1603

This list will attempt to cover all the early English culinary works from the reign of Henry VII in 1500 through the death of Elizabeth I in 1603. Due to space limitations, the guide will not list all the dietaries, household accounts, gardening & agricultural, and medical works, etc. that are also part of the English printed record. The list is arranged in chronological fashion. Digital or scanned editions, when known, are featured but the availability of digital titles changes rapidly. (Online editions by Society members often are taken down or disappear.) Please note the styling of the author's name (if credited at all) and titles often varied from edition to edition. Please be aware that various bibliographies and catalogs may also have listed the same works under different spellings. Many library catalogues have also in the past listed a number of these works under the less than helpful heading of "Book." (More details can be provided. Please write and ask.)

Abbreviations:

RSTC is Short Title Catalogue (2nd ed.) number assigned to the work based on the **revised** second edition. This is a searchable number in a number of online sources.

UMI or microfilmed indicates that an original volume was microfilmed.

EEBO means that this microfilmed volume is now available through an academic subscription service known as **Early English Books Online**.

EEBO Edition means the volume is available in a printed edition through vendors like Amazon.

1500 **THIS IS THE BOKE OF COKERY**

Also known as: *The Boke of Cokery* (1500). First edition by the Rycharde Pynson. Longleat House, in Wiltshire. England owns the sole surviving copy. The UMI *Microfilm and EEBO versions are not legible due to print show through*. RSTC 3297.

Commentary: A new edition of two volumes is in press with a planned release in 2013 or 2014. The editors of the new edition include the late Professor Constance B. Hieatt. Due to Copyright and or licensing restrictions on all microform and EEBO copies of this work, one should plan accordingly to use the new Hieatt edition when available.

1508 **THE BOKE OF KERVYNGE (CARVING)**

First printed in 1508 as **Here Begynneth the Boke of Keruyng** by Wynkyn de Worde [RSTC 3289] and again in 1513 [RSTC 3290], this work of 24 pages on carving and serving at the table of a lord has the longest staying power of any early English work concerned with cookery or carving. Reprinted in whole or in part as part of Thomas Dawson, A.W., and John Murrell. Also included in editions of works by Robert May and William Rabisha as late as the 1660's-1680's.

1508	RSTC 3289	On microfilm & EEBO
1513	RSTC 3290	On microfilm & EEBO
1560?	RSTC 3291	On microfilm & EEBO
1570?	RSTC 3291.5	On microfilm & EEBO as <i>The Booke of Caruyng</i>
1597	RSTC 3293	On microfilm & EEBO as <i>the Book of Carving</i> bound with Dawson's Jewell . Filmed twice by UMI. [also RSTC 6395]

Reprints/Facsimiles:

The 1570 edition is available as an EEBO Edition through Amazon.

The Boke of Nuture. Edited by Frederick James Furnivall. [Contains **The boke of keruyng** / by Wynkyn de Worde, A.D. 1513; ed. from the originals in the British Museum Library, &c. by Frederick J. Furnivall [for the Roxburghe Club.] Bungay, [Eng.]: Printed for the Honourable R. Curzon by J. Childs and son, 1867. Reprinted: 1900; 1983.

Furnivall, Frederick James. **The Babees Book.** [Contains **Wynkyn de Worde's Boke of keruyng**,] London: Pub. for the Early English Text Society, by N. Trübner & Co., 1868. Early English Text Society. Original series; no. 32. Reprinted in: 1876; 1894; 1904; 1931; 1960; NY: Greenwood, 1969; Detroit: Singing Tree, 1969; Millwood, N.Y.: Kraus Reprint, 1990. Woodbridge, Suffolk: Boydell & Brewer, 1997. ON GOOGLE BOOKS

The Book of Keruyng. Amsterdam, Theatrum Orbis Terrarum; New York, Da Capo Press, 1971. The English experience, its record in early printed books published in facsimile; no. 298. [Facsimile of the ed. published in London by W. de Worde in 1508. S.T.C. no. 3289]

The Boke of Keruyng: The Book of Carving. [Wynkyn de Worde, orig. printer. Edited by Peter Brears.] Lewes, East Sussex, U.K.: Southover Press, 2003. Facsimile of the 1508 text with a modern rendition on facing page. Includes Brears' line drawings with an explanation of how a table was laid.

Online editions (other than Google Books) include: The 1508 edition has been transcribed by Daniel Myers. http://www.medievalcooking.com/notes/kervynge_1508.txt

1545 **A PROPER NEW BOOKE OF COKERY.**

The title varies slightly but the included recipes are the same in all four known editions. The undated circa 1557/58 edition is held by Cambridge University's Corpus Christi College. It remains unfiled, but has been the subject of two famous books.

1545	RSTC 3395.5	On microfilm & EEBO. EEBO Edition.
c1557/58	RSTC 3366	Not on microfilm. Not on EEBO.
1575	RSTC 3367	On microfilm & EEBO. <i>A Proper New Booke of Cookery</i>
1576	RSTC 3368	On microfilm & EEBO. <i>A Proper New Booke of Cookery</i>

Reprint/Facsimiles include:

The 1545 edition is available as an EEBO Edition through Amazon.

A Proper Newe Booke of Cokerie. Edited by Catherine Frances Frere. With Notes, Introduction, and Glossary. Cambridge: W. Heffer & Sons, LTD., 1913. [An edition of the undated copy held by Cambridge University's Corpus Christi College Library. David Friedman included it in his collection but omitted Frere's notes.

A Proper Newe Booke of Cokerie. Edited by Jane Hugget. Bristol, U.K.: Stuart Press, 1995. ISBN: 1 85804 091 4. [Subtitled: "A mid 16th century recipe book. {1545?}." States that it based on an anonymous and undated...cooking book. Probably based on Frere, although Hugget is careful not to state so.]

A Proper Newe Booke of Cokerie. Margaret Parker's Cookery Book. Edited by Anne Ahmed. Cambridge, U.K.: Corpus Christi College, 2002. [A "State of the art facsimile of the original book owned by Matthew and Margaret Parker." My extended review appears at <http://dialup.pcisys.net/~mem/cambridge.html>

Online editions include:

Frere's text (minus the notes) <http://www.uni-giessen.de/gloning/tx/bookecok.htm>

The 1575 is transcribed by Daniel Myers. <http://www.medievalcookery.com/notes/pnboc1575.txt>

1558 Alessio. **THE SECRETES OF THE REUERENDE MAYSTER ALEXIS OF PIEMOUNT.**

Title varies. Widely popular book of secrets which appeared all over Europe in a number of languages ranging from Latin to Italian to French to Polish. There were eventually four volumes of these miscellaneous materials printed in English. Only **volume one** concerns this study and is listed here. The "*Thirde Boke*" or section of volume one contains the first printed English recipe for sugar paste as well as additional confectionary recipes. See my articles listed in the bibliography for more information on this work. The 1595 edition is an edition of all 4 volumes and includes a very helpful alphabetical table or index to all volumes. This means a reader can quickly determine what cure or "remedie" is located in what volume and section.

1558	RSTC 293	On microfilm & EEBO. EEBO Edition.
1559	RSTC 295	On microfilm & EEBO
1562	RSTC 296	On microfilm & EEBO
1568	RSTC 297	On microfilm & EEBO. EEBO Edition.
1580	RSTC 298	On microfilm & EEBO. EEBO Edition
1595	RSTC 312	On microfilm & EEBO

Reprints/Facsimiles:

The 1558, 1568, and 1580 editions are available as EEBO Editions through Amazon.

The Secretes of the Reuerende Mayster Alexis of Piemount. London, 1558. Norwood, N.J. : Walter J. Johnson, Inc. and Amsterdam: Theatrum Orbis Terrarum, Ltd., 1975. The English Experience Series.1975. #707.

1573 Partridge, John. **THE TREASURIE OF COMMODIOUS CONCEITS, & HIDDEN SECRETS AND MAY BE CALLED, THE HUSWIUES CLOSET, OF HEALTHFULL PROUISION.**

There are three culinary works generally associated with John Partridge who "flourished 1566-1573." Reference sources vary widely as to dating, number of editions, and even the given wording/spelling of the titles. These books were reprinted well into the mid 17th century, and were revised, rearranged, and enlarged as time passed. For more on Partridge and this volume, see my introduction in the online edition at medievalcookery.com. This volume eventually with revisions is published under the abbreviated title as **THE TREASURY OF HIDDEN SECRETS.**

Sixteenth century English editions of this volume available on microfilm and on **EEBO**:

1573	RSTC 19425.5	On microfilm & EEBO
1580	<i>Recorded</i> 2nd edition, but it appears that it no longer exists.	
1584	RSTC 19426	On microfilm & EEBO
1584	RSTC 19427	On microfilm & EEBO. Another ed.
1586	RSTC 19428	On microfilm But not on EEBO.
1591	RSTC 19429	On microfilm & on EEBO. EEBO Edition.
1600	Brears in Tudor Cookery lists an edition for 1600. Not in the ESTC.	

Reprints/Facsimiles:

The 1591 edition is available as an EEBO Edition through Amazon.

Online:

The 1573 edition has been provided as an online edition courtesy of JK Holloway. See medievalcookery.com. It's also indexed so it can be searched as part of the recipe database.

1582 Partridge, John. THE WIDOWES TREASURE

Second work by Partridge, which is more medicinal than culinary. This work concludes with a section on curing "sundrie" diseases in cattle. Spelling varies. Editions vary from between 96 pages to as many as 120 pages. 16th century English editions of this work include several that have never been microfilmed or on EEBO.

1582	RSTC 19433.2	Not on microfilm & not on EEBO. In Devon
1583/1585?	RSTC 19433.3	This edition with this RSTC 19433.3 numbering may be a 1583 or possibly a 1585 edition as titled The Widovves Treasure . In Leeds.
1586?	RSTC 19433.5	On microfilm and on EEBO Formerly STC 19436.
1588	RSTC 19433.7	On microfilm and on EEBO. EEBO Edition
1591		1591 edition is not listed by RSTC. Cited by Pober.
1595	RSTC 19434	On microfilm & on EEBO. ? two editions for 1595.
1599	RSTC 19435	On microfilm and on EEBO. The Widdovves Treasure
c1600-1610	RSTC 19436.3	Undated copy at the University of Bristol; in ESTC.

Reprints/Facsimiles:

The 1588 and 1631 editions are available as EEBO Editions through Amazon.

1584 A. W. or W., A. A BOOKE OF COOKRYE

The alternative title is A BOOK OF COOKRYE/COOKRY. There's always been this question as to who A. W. was. The full title of the 1584 edition is catalogued as: *A booke of cookrye very necessary for all such as delight therein gathered by A.W. And now newlye enlarged with the serving in of meats to the table. With the proper sauces to each of them moste convenient.* Even this earliest known volume was "already newly enlarged." The Brotherton Library at Leeds owns both the 1584 and 1587 editions. Anne Wilson notes that the 1587 edition contains the same text as the 1594, except for an added handful of recipes for 'banqueting stuffe'. Titles vary somewhat. It's a good basic collection of recipes and the 1591 edition titled **A Book of Cookrye** is widely cited by many authors. As noted, the two earliest editions have never been scanned or microfilmed.

1584	RSTC 24895	Not on microfilm & not on EEBO.
1587	RSTC 24896	Not on microfilm & not on EEBO.
1591	RSTC 24897	On microfilm & EEBO. EEBO Edition
1594	RSTC 24898	Recorded as destroyed during WWII.

Reprints/Facsimiles:

The 1591 edition is available as an EEBO Edition through Amazon.

W., A. **A Book of Cookrye With the Serving In of the Table**. London 1591. Norwood, N.J. : Walter J. Johnson, Inc. and Amsterdam: Theatrum Orbis Terrarum, Ltd., 1976. The English Experience Series. 1976. #834.

The 1591 is online at: <http://jducoeur.org/Cookbook/Cookrye.html>

1584/1585? Dawson, Thomas. THE GOOD HUSWIFES IEWELL.

Often subtitled: “**wherein is to be found most excellent and rare deuises, for conceits in cookery.**”
Recorded in Stationers’ Register in December 1584, but there are **no** surviving copies from before 1587. It’s commonly accepted that it was printed because in 1585 a volume titled **THE SECOND PART OF THE GOOD HUSWIUES IEWELL** appeared. No one really believes that the Second Part actually came first so there must be at least one missing edition of the **GHJ** dated before the earliest surviving edition of 1587. Spelling varies because of the use of i and j in the word *jewel*. Later editions for: 1605, 1610, 1620, 1629, 1634, 1650.

1584		No copies. Noted in Stationers’ Record.
1587	RSTC 6391	On microfilm and on EEBO. The Good Husvwives Jewvell May be cited as Jewell.
1596	RSTC 6392	On microfilm and on EEBO. The Good Husvwives Iewell.

Reprints/Facsimiles:

Dawson, Thomas. **The Good Huswives Jewell. 2 Parts.** London 1596/97. Norwood, N.J. : Walter J. Johnson, Inc. and Amsterdam: Theatrum Orbis Terrarum, Ltd., 1977. The English Experience Series. 1977. #865. Contains the 1596 RSTC 6392 edition and the 1597 RSTC 6395 Second Part.

Dawson, Thomas. **The Good Housewife’s Jewell.** Introduction by Maggie Black. Lewes, East Sussex, U.K.: Southover Press, 1996. This edition has a number of problems. The unnamed editor took both parts of the original books and recombined the recipes into modern subsections, all without noting which original book they were originally found. The text has also been tinkered with as wording and spelling. Highly problematic.

Online: The 1596 is transcribed by Daniel Myers. <http://www.medievalcooking.com/notes/ghj1596.txt>

1585 Dawson, Thomas. **THE SECOND PART OF THE GOOD HUSWIUES IEWELL.**

The 1597 also contains a Book of Carving. It was microfilmed three times. Maunsell records it as: Item, the fecond part of the Huswiues Iewell. All printed for Edw. White. 1590. There is no surviving 1590 edition. Also a 1606 edition.

1585	RSTC 6394	Not on microfilm & not on EEBO
1597	RSTC 6395	On microfilm & on EEBO. Microfilm id’s it as STC 3299

Reprints/Facsimiles: see the previous entry for the combined editions

Online: The 1597 is online at: <http://home.comcast.net/~morwenna/Cooks/dawson2.html>

1588 Anon. **THE GOOD HOUS-WIUES TREASURIE.**

This appears to be the only edition of this small work. It contains 33 culinary recipes, 11 more for the preserves and sweets plus 10 medicinal recipes. I am at present editing and annotating this volume for publication at medievalcooking.com.

1588	RSTC 13854	On microfilm & on EEBO
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1588 Dowe, Bartholomew. **A DAIRIE BOOKE FOR GOOD HUSWIUES**

Dowe wrote this small treatise on the making of cheeses and white meats. For those wanting information on cheeses, this is an overlooked source. It was included at the end of Tasso’s more famous **Householder’s** text, which was translated from the Italian by the English dramatist Thomas Kyd. The RSTC for Dowe is 23702.5.

Tasso's **The Housholders Philosophie** is RSTC 23703. Conveniently, both can be found in the facsimile reprint by Walter J. Johnson.

1588 RSTC 23702.5 On microfilm & on EEBO

Reprints/Facsimiles:

Tasso, Torquato. **The Householders Philosophie Anexed A Dairie Booke**. London 1588. Norwood, N.J. : Walter J. Johnson, Inc. and Amsterdam: Theatrum Orbis Terrarum, Ltd., 1975. The English Experience Series. 1975. #765.

1594 Anon. **A GOOD HUSWIFES HANDMAIDE FOR THE KITCHIN.**

ESTC gives the full title as: *A good huswifes handmaide for the kitchin. Containing manie principall pointes of cookerie, as well how to dresse meates, after sundrie the best fashions vsed in England and other countries, with their apt and proper sawces, both for flesh and fish, as also the orderly seruing of the same to the table. Hereunto are annexed, sundrie necessarie conceits for the preseruacion of health. Verie meete to be adioned to the good huswifes closet of prouision for her houshold.*

This work was printed possibly as early as 1588, but there are no surviving editions. The 1594 edition was "Imprinted at London: By Richard Iones, 1594" and is another of the "good housewives" volumes, compiled in part from other works. To further complicate the picture, the actual running title varies here from the title page, so this work has been listed under the running title **A New Booke of Cookerie**. (Works missing the title pages have often been listed under their different running titles.) The work next appears under the title: **A BOOKE OF COOKERIE, OTHERWISE CALLED THE GOOD HUSWIUES HANDMAID**, which has been dated as either 1595 or 1597. The work has also been renumbered by the ESTC where it is still listed under the uniform title "Book of cookery."

1594 RSTC 3298 On microfilm & on EEBO. Filmed twice. EBBO Edition.

As **A BOOKE OF COOKERIE, OTHERWISE CALLED THE GOOD HUSWIUES HANDMAID.**

1595? /1597 RSTC 3299 was STC 13853. On microfilm and on EEBO.

Reprints/Facsimiles:

The 1594 edition is available as an EEBO Edition through Amazon.

The Good Huswifes Handmaide for the Kitchen. A Period Recipe Book. Edited by Stuart Peachey. Bristol, U.K.: Stuart Press, 1992. Imprinted for Richard Fish. This Stuart Press is quite probably this 1594 edition, although it's dated ??? in the actual volume.

Online at:

<http://www.uni-giessen.de/gloning/ghhk/> with notes by Sam Wallace or at:
<http://www.uni-giessen.de/gloning/tx/1594-ghh.htm>

1594 Plat, Hugh, Sir, 1552-1611? **The Jewell House of Art and Nature**

Platt or Plat is one of my favorite authors and is the subject of a new biography by Malcolm Thick. King James I knighted him in 1605 for his various works. Known for his experiments, this work has material in it that deals with general recipes, diverse inventions, and sundry experiments. The title is often given as: Jewell House. The work contains: "*Diuers chemicall conclusions concerning the art of distillation*" which includes instructions on

keeping orange and lemon juice, distilling rosewater, etc. Each of the chapters has separate dated title pages, pagination, and registers. Running title reads: *The iewel-house of art and nature*.

1594 RSTC19991 On microfilm & on EEBO. EBBO Edition.
1594 RSTC19991.5 On microfilm & on EEBO

1595 This edition of 1595 turns up in the Crahan sale catalog. It's apparently a variant edition and includes a rare foldout, not normally found in most editions.

Reprints/Facsimiles:

The 1594 edition is available as an EEBO Edition through Amazon.

Platt, Hugh. **The Jewell House of Art and Nature**. London, 1594. Norwood, N.J. : Walter J. Johnson, Inc. and Amstrdam: Theatrum Orbis Terrarum, Ltd., 1979. The English Experience Series. 1979. #950. Reproduces the Cambridge University copy.

1596 Partridge, John. THE TREASVRIE OF HIDDEN SECRETS. COMMONLIE CALLED THE GOOD HUSVVIUES CLOSET OF PROUISION.

This is Partridge's earlier titled **TREASURIE OF COMMODIOUS CONCEITS, & HIDDEN SECRETS** revised and released under the somewhat simpler title. Spelling varies for "treasury." There are numerous later editions for this work, including 1608, 1627, 1633, 1637, 1638, & 1653. ESTC lists two copies of the 1596.

1596 RSTC 19429.5 On microfilm & on EEBO
1600 RSTC 19430 On microfilm and on EEBO.

Reprints/Facsimiles:

The 1627 and 1637 editions are available as EEBO Editions through Amazon.

Partridge, John. **A Treasury of Hidden Secrets. A 17th-century Housewives' Handbook of Cookery and Medicine**. Cambridge, MA.: Rhwymbooks, 2002. This is the 1653 edition that is being reproduced.

The above volume is now online at:

<http://www.povertystudies.org/Links/Rhwymbooks/TreasuryOfHiddenSecrets/TreasuryOfHiddenSecretsHome.htm>

1596 Plat, Hugh, Sir. SUNDRIE NEVV AND ARTIFICIALL REMEDIES AGAINST FAMINE

Famine haunted the 1590's as harvests failed again and again. Here Plat turned his attention to ways to help England through the crisis. Plat also wrote an interesting work on foods for the British Navy and maritime fleet, urging that dried pasta be used. See articles by Malcolm Thick for more details. Recipes listed here reappear in his later works.

1596 RSTC 19996 On microfilm and on EEBO. Written by H.P. Esq.

1598 EPULARIO, OR THE ITALIAN BANQUET

The full title is: *Epulario, or The Italian banquet wherein is shewed the maner how to dresse and prepare all*

kind of flesh, foules or fishes. As also how to make sauces, tartes, pies, &c. After the maner of all countries. With an addition of many other profitable and necessary things. Translated out of Italian into English. This is a translation of the Italian work **Opera nova chiamata Epulario**. It's really an English version of Martino's recipes, which Platina famously published in the 1470's. It's often listed as being by Anonymous or under Rosselli, Giovanne de who was one of the translators. The running title is: *The Italian Banquet*.

1598 RSTC 10433 On microfilm and on EEBO. EEBO Edition.

Reprints/Facsimiles:

The 1598 edition is available as an EEBO Edition through Amazon.

Epulario, or the Italian Banquet. Printed by A.I. for William Barley, 1598. Reprinted by Falconwood Press, 1990. Sold at SCA events and in many collections.

1599 Buttes or Butts, Henry. **DYETS DRY DINNER**

Subtitled: "*consisting of eight seuerall courses: 1. Fruites 2. Hearbes. 3. Flesh. 4. Fish. 5. Whitmeats. 6. Spice. 7. Sauce. 8. Tabacco. All serued in after the order of time vniuersall.*" It actually has some material in it that's rather interesting and unique. The recipes as such are contained in the descriptions of various foods. Vinegars of flowers anyone?

1599 RSTC 4207 On microfilm and on EEBO

1600 Estienne, Charles. **MAISON RUSTIQUE, OR THE COUNTRIE FARME**

"Compiled in the French tongue by Charles Steuens and Iohn Liebault, doctors of physicke. And translated into English by Richard Surflet practitioner in physicke", this encyclopedic work of over 900 pages offers a descriptive summary of foods eaten in the late 16th century. Gervase Markham who authored the famous **The English Housewife** later in the 17th century worked on **Maison Rustique**. No recipes except for detailed descriptions, but worth looking at for all the material it does contain, including a valuable chapter on breads. Also material on sweets. There's a similarly titled volume **La Maison Rustique, Or the Country House**; this is a later farce by Sir John Vanbrugh. Don't mistake the two.

1600 RSTC 10547 On microfilm and on EEBO.

1600 Plat, Hugh, Sir. **DELIGHTES FOR LADIES, TO ADORNE THEIR PERSONS, TABLES, CLOSETS, AND DISTILLATORIES.**

This is just a marvelous work for anyone interested in sweets and banqueting fare. Malcolm Thick's PPC essay and Plat biography makes the case that Plat's source for many of the general recipes came from a much earlier manuscript by a T.T. That work is dated 1559-1561. The Folger Library owns and often displays an early edition of 1608 edition. The 1948 charming Fussell edition reproduces the text of the 1609 edition. The Liz Seeber facsimile of the 1628 edition is just gorgeous. Other editions are 1605, 1608, 1609, 1611, 1615, 1617, 1628, 1632, 1636, 1640, 1647, 1654, and 1656.

1600? RSTC 19977.7 On microfilm and on EEBO

1602 RSTC 19978 On microfilm and on EEBO

1603 RSTC1 9978.5 On microfilm and on EEBO

Reprints/Facsimiles:

The 1608, 1611, and 1640 editions are available as EEBO Editions through Amazon.

Plat, Hugh, Sir. **Delightes for Ladies**. 1609. Edited by G.E. & K.R. Fussell. London: Crosby Lockwood & Son Ltd., 1948, 1955. This is the edition that most people use and cite when talking about Plat's **Delightes**.

Plat, Hugh. **Delights for Ladies**. 1636. Brighton: Liz Seeber, 2002.

The new facsimile of Sir Hugh Plat's 1628 edition of **Delights for Ladies** was published in 2002 by Liz Seeber in the United Kingdom. See **Petits Propos Culinaires**, issue 70 for July 2002 for a review.

Note: The Trovillion Press in Illinois in 1939 and in 1942 produced a very limited fine press edition of the 1627 edition titled **Delightes for Ladies. Written Originally by Hugh Plat. First Printed in 1602 London England**. The title turns up in Midwest libraries and in antiquarian catalogues.

Online:

There's an extract from the 1602 edition owned by the British Library at: <http://bllearning.co.uk/live-extracts/318355/>

Later Printed or Online Editions of Elizabethan Era Manuscripts include:

1567

The Commonplace Book of Countess Katherine Seymour Hertford

(University of Pennsylvania Ms. Codex 823) Daniel Myers (transcr.)

Transcription is online at medievalcooking.com

c.1550-1625

Martha Washington's Booke of Cookery. Edited with commentary by Karen Hess. New York: Columbia University Press, 1981. [A transcription of "A Booke of Cookery" and "A Booke of Sweetmeates," from a manuscript owned at one time by Martha Washington. Hess dates the recipes as being Elizabethan-Jacobean dating from c1550-1625 and provides extensive notes and bibliography.] Paperback edition also available. Highly recommended.

c.1604-18th century

Fettiplace, Elinor. **Elinor Fettiplace's Receipt Book: Elizabethan Country House Cooking**. Edited by Hilary Spurling. London: The Salamander Press and New York: Viking Salamander, 1986. [A selection of Elizabethan and Jacobean recipes from a household manuscript (begun in 1604) with adaptations and commentary. Also includes several post-Restoration recipes, such as a "chocolate cream."]

The Complete Receipt Book of Ladie Elynor Fetiplace. Bristol, England: Stuart Press. 3 volumes. Volume I: 1994. Volume 2 [titled: The Complete Elinor Fettiplace's Receipt Book]: 1999. Volume 3 [titled as volume 1]: 1999. This three volume set reproduces the entire Fetiplace or Fettiplace manuscript. Spurling published only a selection. http://www.stuart-hmaltd.com/living_history_medicine.php lists the volumes as being available in March 2012.

c.1610

"Mrs. Sarah Longe Her Receipt Booke, c1610." Caton, Mary Anne, ed. **Fooles and Fricassees: Food in Shakespeare's England**. Washington, D.C.: The Folger Shakespeare Library, 1997. Appendix I. pp.99-119. [An original publication of a 'literal transcription of a c1610 manuscript' with an introduction by Heidi Brayman Hackel]

c. 1614

Castelvetro, Giacomo. **The Fruit, Herbs & Vegetables of Italy**. Translated by Gillian Riley. London: Viking, 1989. Revised edition. 2012. Castelvetro escaped the Inquisition to settle in England where he wrote his

manuscript about the English diet & lamenting the fruits and vegetables of his Italian upbringing.

ONLINE

English food historian Ivan Day's marvelous website **Historic Food** can be found at:
<http://www.historicfood.com/portal.htm>

Tudor Cooks. The gentlemen who cook at Hampton Court Palace also blog about their exploits. Join the Forum in order to get in on the discussions. Also on Google+ <http://tudorcook.blogspot.com/>

Professor Thomas Gloning's website attempts to keep track of the work being done in the realm of historical cookery. See his lists at:
<http://www.uni-giessen.de/gloning/kobu.htm#bibl>

Medievalcookery.com provides an easy gateway to numerous English works. The Midrealm's Master Edouard Halidai (Daniel Myers) created the site. <http://www.medievalcookery.com/etexts.html>

Cindy Renfrow's (author of **Take a Thousand Eggs Or More**) excellent website may be found at
<http://www.thousandeggs.com/>

English cookery has always been the backbone of feast cookery in the Society. There are more sources and discussions on English cookery than all the other cuisines combined. The **SCA Cooks List** discusses English food, sources, and books.

These posts often are archived in Stefan's Florilegium <http://www.florilegium.org>
Look there for articles on banquets, dishes, menus, and sources

A Very Select Account of Academic works for England:

Highly recommended are:

Brears, Peter. **All the King's Cooks. The Tudor Kitchens of King Henry VIII at Hampton Court Palace.** London: Souvenir Press, 1999. Paperback 2011. Text and 82 recipes from 16th century Tudor England. Photos of Recreated dishes.

Brears, Peter. **Cooking and Dining In Medieval England.** Totnes, Devon, UK: Prospect Books, 2008. Paperback: 2012. 557 pp. Highly Recommended award winning work with recipes.

Davidson, Alan. **The Oxford Companion to Food.** 2nd edition. Edited by Tom Jaine. Oxford: Oxford Univ. Press, 1999, 2006.

Mason, Laura **Sugar-Plums and Sherbet. The Prehistory of Sweets.** Totnes, Devon, U.K.: Prospect Books, 1998. Highly recommended confectionary history now in paperback.

Wilson, C. Anne. **Food & Drink in Britain : From the Stone Age to the 19th Century.** 1973. Numerous UK and US editions. Revised in 1991. Highly recommended work.

Also see

Hieatt, Constance B. "Medieval Britain." **Regional Cuisines of Medieval Europe: A Book of Essays.** Edited by Melitta Weiss Adamson. New York; London: Routledge, 2002. pp. 19-45.

Mason, Laura. **Food Culture in Great Britain.** Westport, Conn.: Greenwood Press, 2004.

David, Elizabeth. **English Bread and Yeast Cookery.** Numerous British and American editions, beginning in

1977. Authentic bread recipes are hard to come by, and Elizabeth David is still the place to begin for those that want to explore baking.

Brears, Peter. "Rare Conceits and Strange Delights: The Practical Aspects of Culinary Sculpture." **'Banqueting Stuff'. The Fare and Social Background of the Tudor and Stuart Banquet.** [Food and Society 2.] Ed. By C. Anne Wilson. Edinburgh: Edinburgh University Press, 1991. pp.60-114. This article contains 39 recipes for recreating a proper Elizabethan or Jacobean banquet table of sweets. Works cited in previous bibliographies such those by as Adamson and Albala are also useful for England.

ROMAN & ANGLO-SAXON

Reconstructing the fare of the Roman or Anglo-Saxon Eras and early medieval England takes courage and a large of creativity combined with culinary skills and historical research. What did they eat and how can we recreate that fare today in the Society? Rather than being a comprehensive listing, the titles listed here are intended to give the reader an idea of where to start, and the breadth of information available.

Alcock, Joan P. **Food in Roman Britain.** Stroud, Gloucestershire, UK and Charleston, SC: Tempus, 2001. Presents archaeological evidence for what the Romans ate in Britain.

Banham, Debby. **Food and Drink in Anglo-Saxon England.** Stroud, Gloucestershire: Tempus, 2004. This work describes what they ate and drank in England from non-recipe sources.

Hagen, Ann. **Anglo-Saxon Food and Drink.** Hockwold cum Wilton, Norfolk, England: Anglo-Saxon Books, 2006. Combined one volume version of her two earlier titles: **A Handbook of Anglo-Saxon Food: Processing and Consumption,** 1992, and **A Second handbook of Anglo-Saxon Food & Drink: Production & Distribution,** 1995.

Magennis, Hugh. **Anglo-Saxon Appetites. Food and Drink and Their Consumption in Old English and Related Literature.** Dublin: Four Courts Press, 1999.

Pollington, Stephen. **The Mead-Hall. Feasting in Anglo-Saxon England.** Hockwold cum Wilton, Norfolk, England: Anglo-Saxon Books, 2003.

ADDITIONAL

The Stuart Peachey works including "The Early 17th Century English Food Series" and a number of inexpensive reprints are worth a look. <http://www.stuart-hmaltd.com/>

Prospect Books in the U.K has published a number of reprints and works dealing with the history of English cookery. Their web site includes an informative glossary, information on *Petits Propos Culinaires* and their books. <https://prospectbooks.co.uk/links> you to their homepage.

SELECTED SOURCES USED IN THE CONSTRUCTION OF THE BIBLIOGRAPHY

Cagle, William R. **A Matter of Taste. A Bibliographical Catalogue of International Books on Food and Drink.** Second edition, revised and expanded. New Castle, Delaware: Oak Knoll Press, 1999.

Ferguson, John. **Bibliographical Notes on Histories of Invention & Books of Secrets.** 1959, 1981. Staten Island, N.Y.: Pober Publishing, 1998. [Originally published as part of the Transactions of the Glasgow Archaeological Society, 1882-1888 and 1894-1908.] This edition contains "Index Revision & Bibliographical

Additions” by Stephen E. Pober.”

Holloway, Johnna H. “Early English Printed Cookbooks.” In **Proceedings from the Second Conference on European Cooking from Rome to the Renaissance**. 19-20 January 2002. Colorado Springs, Colorado. Available on CD. Contact MEM@rialto.org for details.

Holloway, Johnna. “Alessio and the Secretes of Cookery.” **Tournaments Illuminated**. Summer 2003, Issue 147. pp. 9-12.

Holloway, Johnna. **Elizabethan Cookbooks: An Index & Guide to Editions and Recreating the Elizabethan Feast**. RUSH/RUM. March 2005.

Holloway, Johnna. Review: A Proper Newe Booke of Cookerye. **Serve It Forth**. #17. October 2002. pp. 15. Also online at: <http://dialup.pcisys.net/~mem/cambridge.html>

Holloway, Johnna. “A Proper Newe Booke of Cookerye.” **Petits Propos Culinaires**. November 2002, # 71. pp. 118-120.

Holloway, Johnna. **Checklist of English Editions 2012**. West Coast Culinary Symposium. West Kingdom. February 2012. To be published in the forthcoming proceedings.

Hull, Suzanne W. **Chaste, Silent & Obedient. English Books for Women 1475-1640**. San Marino, California: Huntington Library, 1984.

The Marcus and Elizabeth Crahan Collection of Books on Food, Drink and Related Subjects. New York: Sotheby's, 1984. [auction catalog]

Maunsell, Andrew. **The First Part of the Catalogue of English Printed Bookes**. 1595. RSTC 17669. Available on EBBO.

Notaker, Henry. **Printed Cookbooks in Europe, 1470-1700**. New Castle, Delaware: Oak Knoll Press, 2010.

Oxford, Arnold Whitaker. **English Cookery Books To The Year 1850**. 1913. London: The Holland Press, 1977.

Pollard, A. W., and G. R. Redgrave. **A Short Title Catalogue of Books Printed in England, Scotland, & Ireland, and of English Books Printed Abroad, 1475-1640**. Ed. William A. Jackson and F. S. Ferguson. Compl. Katherine F. Pantzer. 1986 2nd ed. revised and enlarged. 2 vols. London: The Bibliographical Society, 1976, 1986. The original STC appeared in 1926.

Thick, Malcolm. **Sir Hugh Plat. The Search for Useful Knowledge in Early Modern London**. Totnes, Devon, U.K.: Prospect Books, 2010.

Online Resources Current as of 2/2012

The English Short Title Catalogue. ESTC The British Library and ESTC/NA. Includes the former Eighteenth-Century Short-Title Catalogue (ESTC) and the two short-title reference catalogues covering 1475-1640 (Pollard & Redgrave) and 1641-1700 (Wing). **NOW free at estc.bl.uk/**

Library School Program: Using Microforms for Research is a slide show through Proquest about the microfilms. <http://www.proquest.com>

For EEBO start with <http://eebo.chadwyck.com/about/about.htm>

Worldcat. [OCLC] <http://www.worldcat.org/>

THL Johnnae Ilyn Lewis, CE

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