<County: Cheshire>
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<Text: Cookery recipes>

<Tranche 1>

<fol. 136r>Take Rapes and scrape hom wel
and wasssh hom clene in hote watuer
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 forth and florisssh
tho dysshes wyth poudre douce
and on tho same manere make
pasternakys and scerwytes

¶ Potage of gourdys
Take 3onge gourdys and pare
<fol. 136v>hom clene and wasssh 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 poudre 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 wt 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 per boyle 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 breddde steped in
brothe and drawe hit vp wyth
blode and vynegur and put hit
in-to A pot and do ther-to pouder
of pepur and of of clowes and let hit
boyle and serve 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 ysope
sauery 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 settynge doun do ther
to verius and pouder of canel
<fol. 138v>and of clowes and of ginger medel
to-gedur ande serve 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 breddde 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 serve hit forthe

\textbf{¶ Roo in Brothe}

Take tho lyure of A Roo or of <fol. 139r>a bore and a quantite of tho flessh
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 serve hit forth

\textbf{¶ Roo in Seue}

Take flessh 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 ysope
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 serve hit forthe

\textbf{¶ 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 y\(^{i}\) 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 Flessh wele wasshen
and tho bones clene pyked out
and do hom in tho pot to tho broth
and let hit boyle and serve hit forth

\[\textbf{\textit{Ffarsure for Hares}}\]
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 pouder 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 stere 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
¶ Munetelate to potage
Take well or motun and smyte
<fol. 141r>hit on gobettus and put hit in A pot
wyth watwr and let hit sethe and
take onyons and mynce hom ande
do ther-to and persil sauge ysope
Sauery and hewe hom smale
and do hit in tho pot and colour
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
¶ Dropec to potage
Take almondes and bluanche
hom and grynde hom and temper
hit vp wyth gode broth 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 mync 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 Almanyne
Take Conynges and perboyle hom
and choppe hom on gobettus and
Rybbus of porke or of bydde 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 safroun and
let hit boyle And take tho flessh
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
settynge doun put ther-to a ly
tel vynegur and pouder of gynger
medelet to-gedur and serve hit forth
¶ Blaundesorre to potage
Take almondes and grinde hom
when thai byn blounchet and
tempur hom on Fyssheday wyth
Tranche 2

<Meg>

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 pounde of pynes
a quartrone of gynger mynced d-
lb of poudre of canell and drawe hit
with wyn thurgh a straunour . a half
a quartrone of clowes a half quartrone
of poudre of gynger a half pounde of
past roiale a half pounde of charde
<fol. 187v>coynes and take and putte al this to
gedur in a potte and al+way travauille 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 straunour with wyne
and putte hit in tho same pot with saffrount
and travauille hit wel . and quen hit is boylent
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 dressett in Take vernage
sugre saffrane and poudre of canell
and poudre of gynger and chauf
hit ouer tho fyre and let hit renne
thurgh a cloth and thenne dyppe
<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 brennynge .

¶ 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 pounde of sugre
ij . lb . of chardekoynes a pounde 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
thugh a straynour and in tho settynge
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
<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 morter 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 iij lb of
sugre of sypre and let hit boyle
<fol. 189r>vp with tho vernage and then take j
quartroun of on lb of ginger and half
a quartroun 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 Burtou for xl mees
Take v lb of dates ij lb of Fyges
ij lb of Reysynges of sypres ande
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 thorugh 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 thorugh 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
gewe saunders and saffron ande
salt and watur of euerouse and if
hit befor a lorde put vij leches in a
dische or v and make a drage of fynge sugre and triet pouder of ginger and of Any in confit and strawe hit ther-on and servye hit forthe

¶ Browet of Almayne for x mees
Take ij lb of almondes ande stampe hom and drawe hom vp with freshe brothe of beef and put in-to A pot and take conynges perboylet and choppe hom ande ribbes 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 nynge 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 penworth ande frie hit in faire grese and put tho grese in-to a pot thurgh tho strey nour in tho settynge doune ande take a lytel vynegur and pouder of ginger and medel hit to-gedur and cast ther-to and dresse hit and servye 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 stepe 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 trussh 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 ynoch
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 doun from tho fire and caste
ther-in pouder of ginger and loke
that tho potage be Rennynge 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 fewe
chippes of bred and put hit in A
pot and colour hit with a fewe
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-
quarters and caste ther-to ande
when hit is boylet ynoogh in tho
settyng doune put ther-to a lytel
veriouse and pouder of ginger and
loke that hit be Rennyng andre
serve 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°
mylk and when hit is boylet en
semble in tho settyng doune put
ther-to a lytel vynegur and pour-
hit in disshes a-boven tho chekenes

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 serve hit forthe And
if thow 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
settyng doune cast ther-to poudur
of ginger and serve hit forthe