

NOTES

CHAPTER FIVE

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¹⁸ Peterson, pp. 334-337.

¹⁹ Peterson, p. 318.

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⁶⁴ Stouff, p. 235.

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⁶⁵ Patrone, p. 233.

⁶⁶ Origo, pp. 318 & 231.

⁶⁷ Bondurand, pp. 201-202.

⁶⁸ Stouff, p. 185.

⁶⁹ Cummins, p. 21.

⁷⁰ Tractatus, II, 1.

⁷¹ Platina, Book V.

⁷² Boström, p. 80.

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76 Stouff, p. 258.

77 M. Gonon, La Vie Quotidienne en Lyonnais

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A more exact translation of 'poulet', 'pultos', 'pollastra' would be 'pullet', but the vernacular 'chicken' is more appropriate.

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85 Scully, p. 147.

86 Origo, p. 325, n. 4.

87 For example, SS, R10; MP, R242.

88 MP, R365.

- 89 Le V(XV), R53; MR, R53.
- 90 For example, MP, R242; AV, R57; SS, R7.
- 91 AT, R109 & R110.
- 92 Pichon & Vicaire, p. 128.
- 93 Pichon & Vicaire, pp. 128-129; Brereton & Ferrier, p. 178.
- 94 Rodinson, "Recherches," p. 158.
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- Cuoco Napolitano, f85-f87.
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- 97 Platina, Book VIII.
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- 99 Eustache Deschamps, "Le Miroir de Mariage", in Oeuvres Complètes de Eustache Deschamps (Paris: Firmin Didot, 1894), IX, 51.
- 100 SS, R63.
- 101 SS, R61 & R52.
- 102 Cummins, p. 59.
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111 Santich, pp. 121-122.

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113 SS, R80.

114 MM, R6.

115 SS, R181; Cuoco Napolitano, R114; MR, R151 & R165. The 'Brouet sarasinoiz' of Le Menagier (R123) and the 'Brouet Sarrasinois' of Le Viandier (Vatican manuscript) have nothing in common with the former two.

116 Grewe, Sent Sovi, p. 188, n.1; Arberry, p. 43.

117 SS, R71.

118 AT, R159.

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120 MM, R24; Le V(XV), R34.

121 Lozinski, p. 10; Brereton & Ferrier, pp. 211, 225, 237; Le V(XIV), R3.

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- 125 MM, R112; Columella, III, 333-335; Arberry,
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- 136 Santich, p. 118-128.
- 137 MP, R106, R118, R135.
- 138 Platina, Book VI.
- 139 SS, R54 & R55.
- 140 MR, R25.
- 141 J. Corominas, Diccionario Critico Etimologico
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IV, 94.
- 142 Scully, p. 149.
- 143 Elizabeth Minchin, "Food Fiction and Food
Fact in Homer's Iliad," Petits Propos Culinaires, 25

(1987), p. 44.

144 Flamenca, p. 49.

145 Braudel, Structures, p. 160.

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147 Stouff, p. 197.

148 Henri Bresc, "La Chasse en Sicile (XIIe-XVe siècles)," in La Chasse au Moyen Age, p. 208.

149 Pansier, IV, 138-144.

150 Brereton & Ferrier, p. 189.

151 A partridge cost about the same as an unfattened capon, or 4-6 pigeons, to judge by the price detail offered by the author of Le Menagier (Brereton & Ferrier, pp. 185-189) and Sommé (p. 111). At Orange in 1432, partridge were taxed at the same rate as were pigeons. (Pansier, II, 138-144).

152 Aldebrandin, p. 130; Platina, Book V.

153 Somme, p. 111.

154 Brereton & Ferrier, pp. 188-189.

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¹ Stouff, pp. 234 & 242.

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³ Stouff, pp. 192-194.

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⁵ Maria Dembinska, "Fasting and Working Monks: Regulations of the Fifth to Eleventh Centuries," in Food in Change (Edinburgh: 1986), p. 153.

⁶ Dembinska, p. 153.

⁷ Dembinska, p. 155.

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⁹ Michel Mollat, La vie et la pratique religieuses au XI^{Ve} siecle et dans la premiere partie du X^{Ve}. principalement en France, Les Cours de la Sorbonne (Paris: Centre de Documentation Universitaire, n.d.), p. 73.

10 Wednesday and Friday were the obligatory fast days in Byzantine monasteries in the eleventh century.

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11 Sommé, pp. 108-109.

12 MP, R260.

13 Brereton & Ferrier, pp. 181-182.

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15 MP, R247.

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18 Cummins, p. 73.

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20 Yves Grava, "Notes martégales sur la ravitaillement et la consommation du poisson à la cour pontificale d'Avignon au cours du XI^{Ve} siècle," in Manger et Boire, I, 160.

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23 Chevalier, p. 145.

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26 Grava, p. 160; Stouff, p. 234.

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Historique (annee 1968), 163.

29 Deschamps, Oeuvres Complètes, III (1882), 76

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33 Clotilde Vesco, Cucina fiorentina fra Medioevo e Rinascimento (Lucca: Maria Pacini Fazzi, 1984), pp. 81, 87-90.

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37 Aldebrandin, p. 176.

38 Grava, p. 160.

G. de Gislain, "Le role des étangs dans l'alimentation médiévale," in Manger et Boire, I, 90.

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39 Isabelle Guèrin, La Vie Rurale en Sologne aux XIve et XVe Siècles, Series Les Hommes et la Terre (Paris: S.E.V.P.E.N., 1960), pp. 131-160.

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41 Somme, p. 113.

42 Joseph Girard & P. Pansier, La Cour Temporelle

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classe. Le témoignage du Roman du Comte d'Anjou (1316),"
in Manger et Boire, I, 251.

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46 Platina, Book X.

47 Le P. Paul Amargier, "La pêche en Petite
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Historique (année 1968), p. 332.

Grava, p. 156.

48 Girard & Pansier, pp. 111-112.

49 Prou, pp. 242-25.

Stouff, p. 234.

50 Lozinski, pp. 1-24; Appendix II, III, IV, V &
VI.

51 Gilles le Bouvier, p. 55.

52 Wolff, p. 212.

53 Stouff, p. 203; Lacroix, p. 143, Patrone,
p. 332; Grava, p. 160.

54 MP, R206.

55 Aldebrandin, p. 177.

56 MM, R266; Scully, p. 145.

57 SS, R194; MP, R199; MM, R196 & R204.

58 Platina, Book X.

59 Liber, IV:25 & IV:26.

60 Stouff, p. 257; Bresc-Bautier, Bresc &
Herbeth, p. 52.

- 61 Thomas, p. 79.
- 62 Stouff, p. 260.
- 63 Taviani, p. 273.
- 64 Stouff, p. 103.
- 65 Stouff, p. 260.
- 66 Freshwater fish were considered more 'watery';
Aldebrandin, p. 176.
- 67 Jean-Louis Flandrin, "Le Goût et la Nécessité:
Sur l'usage des graisses dans les cuisines d'Europe
occidentale (XIVe - XVIIIe siècle)," Annales, Economies,
Sociétés, Civilisations, 38(1983), 369-401.
- 68 Flandrin, "Le Goût," p. 388.
- 69 Piponnier, "Recherches," p. 74.
- 70 MM, R201.
- 71 Patricia Labahn, "Feasting in the Fourteenth
and Fifteenth Centuries: A comparison of manuscript
illuminations to contemporary written sources," Diss. St.
Louis University 1975, p. 19.
- 72 Stouff, p. 257.
- 73 This illustration is reproduced in the
Leimgruber edition of Libre del Coch.
- 74 Aldebrandin, p. 177.
- 75 MP, R167.
- 76 MP, R199.
- 77 MP, R174, R200, R205.
- 78 Aldebrandin, p. 177.
- 79 MP, R205 & R200; MM, R197 & R242; MR, R182;
SS, R213.
- 80 MP, R195; MM, R215; MR, R214.

- 81 MP, R193; MM, R216; SS, R213.
- 82 MM, R180 & R1981; MM, R252 & R214; SS, R198 & R189; MR, R191 & R192.
- 83 MP, R213; MM, R205; MR, R216.
- 84 MP, R219, R188, R210.
- 85 Grewe, n.l. R166; MM, R202; SS, R197. The abundance of fresh herbs - parsley, mint and marjoram - used with fish in the recipes of Mestre Robert possibly represents a later development of the tradition of pairing 'green sauce' with fried fish.
- 86 MM, R228; SS, R200, R205.
- 87 SS, R195, R140.
- 88 MP, R193.
- 89 Liber, IV:25 & IV:26.
- 90 Stouff, p. 260.
- 91 Stouff, p. 331; Taviani, p. 265.
- 92 Pierre de Crescens, Book V; Gilles le Bouvier, p. 59; Stouff, p. 107; Aliquot, p. 135.
- 93 Scully, pp. 164 & 201.
- 94 Scully, p. 169.
- 95 MR, R 169.
- 96 AM/A, R 66.
- 97 AM/B, R22; Nice MS, R10; SS, R200.
- 98 SS, R200.
- 99 SS, R197; AM/A R75.
- 100 AM/A, R35; AM/B, R53; Nice ms. R24.
- 101 AM/A, R72; Nice MS, R11; AM/B, R35; Liber IV:11.
- 102 SS, R202, R203, R204; Liber, IV:2.

103 Corominas, II, 316-317.
104 AT, R144.
105 AM/A, R56; AM/B, R7; MR, R211.
106 Corominas, II, 316-317.
107 Jacques André, ed. & trans., Apicius: L'Art
Culinaire, De re coquinaria (Paris: C. Klincksieck, 1965),
p. 36.

108 Rodinson, "Recherches," p. 137; Arberry, .
pp. 34 & 203.

109 AV, R23.

110 AT, R144 & R69.

111 MP, R134.

Alice Vollenweider, "Der Einfluss der italienischen
auf die französische Kochkunst im Spiegel der Sprache,"
Vox Romana, 22 (1963), 406.

112 MP, R283; Le V(XIV), R68; Le V(XV), R40.

113 Escabeche did, however, travel to mediaeval
England, where it was known as 'Egurdouce'. Most of the
recipes are based on fish which is to be fried in oil
(some recipes specify olive oil) and dressed with a
sweetened, spiced, unthickened vinegar sauce.

Hieatt & Butler, Curve on Inglysch, Early English
Text Society, S.S.8 (Oxford: Oxford University Press,
1985), pp. 74, 86 & 129.

114 MM, R250.

115 AT, R130; AM/A, R69; AM/A, R68; MM, R254;
AT, R131; Nice MS, R30.

116 SS, R196, R201, R217; MR, R212 & R213. This
last recipe, for octopus, is timeless in its preparation,

and the descriptions Mestre Robert gives of the procedure demonstrate his practical capabilities.

- 117 MM, R223& R226; MR, R215; AM/B, R8; Nice MS, R36.
- 118 MM, R222 & R251.
- 119 MM, R237; AV, R87. Platina, Book X.
- 120 MR, R222; & SS, R196.
- 121 MP, R222 & R130.
- 122 MP, R186, R197, R223 & R76.
- 123 Pichon & Vicaire, p. 107; MP, R224.
- 124 Platina, Book X.
- 125 Stouff, p. 212.
- 126 Bernard Guilleman, Les recettes et les dépenses de la chambre apostolique pour la quatrieme année du pontificat de Clément V (1308-09) (Introitus et Exitus), (Rome: Ecole Française de Rome, 1978), p. xxviii.
- 127 Girard & Pansier, pp. 111-112.
- 128 Chevalier, p. 145.
- 129 Origo, p. 322.
- 130 Stouff, p. 212.
- 131 Thomas, p. 53.
- 132 Stouff, p. 212.
- 133 Carrere, p. 321.
- 134 Baratier & Reynaud, Histoire du Commerce de Marseille, Vol. II, De 1290 à 1480.
- 135 Stouff, p. 212.
- 136 Taviani, p. 267.
- 137 Origo, p. 322.

- 138 J. Nicholas, "Les nourritures terrestres selon un poète de la Gênes médiévale," in Mélanges Jean Larmat: Annales de la Faculté des Lettres et Sciences Humaines de Nice, No. 39 (1982), p. 216, n.9.
- 139 Braudel, La Méditerranée, II, 101.
- 140 André, L'Alimentation, p. 113.
- 141 MR, R220.
- 142 Carrère, p. 322.
- 143 Grewe, Sent Sovi, n.2, R206; Platina, Book X; MM, R260.
- 144 Brereton & Ferrier, p. 181; MM, R260 & R261.
- 145 Hensch, p. 33; Brereton & Ferrier, pp. 181-182.
- 146 Girard & Pansier, p. 178. Regulations in fifteenth-century Avignon forbid the drainage of water from the soaking of "peyssons salatz ho essuytz" on to a public path.
- 147 MP, R174; MM, R253 & R265.