

APPENDIX I

In the following pages are listed the contents of the principal cookery books referred to in the course of this work. The recipes in each text have been numbered sequentially, even when a numbering system was not used in the original text, and in the subsequent notes recipes are referred to by number instead of by name. Thus AV,R5 indicates the recipe for Bramangere in Anonimo Veneziano; LeV(XIV),R90 refers to Blanc mengier d'un chappon in the fourteenth-century manuscript of Le Viandier.

Against each recipe, except for the Latin texts, is noted the category in which the recipe was considered - Sauce, Fritter, Spoon, etc. Most of these classifications need no further explanation; however, the term 'Charcut' was applied to charcuterie-style products, like sausages and 'boudins' of various kinds; 'Confit' described all preserves and pickles; 'Veg' referred to vegetables other than legumes, and to fruits, such as apples, treated in the same way as other vegetables. All recipes in which fish was the principal ingredient were classified as 'Fish', but recipes for meat, poultry and game were further subdivided into categories of 'Sauce', 'Roast', 'Boiled' and 'Brouet'. Thus, unless otherwise specified, 'Sauce' means a sauce for meat, poultry and game.

This categorisation of recipes facilitates the identification of differences in composition of the various texts. It can be seen that Anonimo Toscano, for example, has an exceptionally high proportion of recipes for vegetables and legumes, whereas Du Fait de Cuisine has very few. Neither Anonimo Toscano nor Anonimo Veneziano treats fish as extensively as do Martino and the northern French texts. Such differences in composition would obviously invalidate between-text comparisons based on the frequencies of certain ingredients.

The third column, for some texts, provides a guide to recipe filiations. It must be emphasised that the filiations or relationships noted are those identified in the course of research, and are thus an incidental result; no attempt has been made to produce a comprehensive listing. Filiation does not imply the same degree of similarity in all instances, nor is it to be assumed that one recipe was necessarily the source of the other. Sometimes, as in the relationship of Cuoco Napolitano to Martino, it might be justifiably concluded that the former was derived from the latter, but in the case of the Nice ms, the filiations simply demonstrate the essential Mediterranean character of this text. The relationships are not necessarily noted reciprocally, nor are all noted. The very close relationships between the recipes of the Latin Liber and Anonimo Toscano, previously remarked by Marianne Mulon, have not been listed but are evident from the filiations identified for the recipes of Anonimo Meridionale/A.

For some texts, the relationships recorded have been identified by other researchers; some of the similarities of Cuoco Napolitano with the Sent Sovi were noted by Grewe in his edition of the Sent Sovi, and the comprehensive series of relationships (some of which are rather distant) for the recipes of Du Fait de Cuisine were noted by Scully in his edition of this text.

These listings of recipes, together with their classifications and filiations, demonstrate the evolution of cookery books (and of cuisine) in the fourteenth and fifteenth centuries. For example, the extent to which Mestre Robert relied on Catalan tradition is obvious, as is the increasing 'internationalisation' of his cuisine. In the northern French series of texts, the recipes which passed from the early manuscript of Le Viandier to the printed edition are easily identified, as are the borrowings from the earlier text by the author of Le Menagier. The multiplicity of filiations for the recipes of Chiquart is perhaps an indication of the universality of this 'aristocratic' cuisine in the fourteenth and fifteenth centuries.

ABBREVIATIONS

Tr	Latin <u>tractatus</u>
Lib	Latin <u>Liber</u>
LeV(XIV)	<u>Le Viandier</u> , fourteenth-century manuscript
LeV(XV)	<u>Le Viandier</u> , fifteenth-century printed edition
MP	<u>Le Menagier</u>
AT	<u>Anonimo Toscano</u>
AV	<u>Anonimo Veneziano</u>
MM	<u>Martino</u>
AM/A	<u>Anonimo Meridionale/A</u>
AM/B	<u>Anonimo Meridionale/B</u>
CN	<u>Cuoco Napolitano</u>
Nice	<u>Nice ms.</u>
SS	<u>Sent Sovi</u>
SSV	Additional recipes of Valencia manuscript of SS
MR	Mestre Robert. <u>Libre del Coch</u>
Chiq	<u>Du Fait de Cuisine</u> , by Maistre Chiquart
Rec	<u>Recueil</u> , BN Latin ms. 6707, edited by Lambert
Lcc	<u>Liber cure cororum</u> (English)
FoC	<u>Forme of Cury</u> (English)
Austin	<u>Two Fifteenth-Century Cookery Books</u> (English)
Eber	<u>Das Kochbuch Meister Eberhards</u> (German)
Arberry	<u>A Bagdad Cookery-Book</u> (Arab-Persian)

LATIN TRACTATUS

I:1-20	Wines
II:1	Assando
II:2	Pullo..repleto
II:3	Pullus..in pastillo
II:4	Pullus in trapa
II:5	Pullus in aqua
II:6	Quidam alio modo
II:7	Pullus ad debiles
II:8	Anserem
II:9	Capite, pedibus, aliis intestinis
II:10	Grues, fazani, perdices ..
II:11	Cuniculis atque leporibus
II:12	Porcellus iuuenis
II:13	Caro porcina assanda
II:14	Assatura bouina
II:15	Armus arietis
II:16	Carnes ceruine
II:17	Sulta id est souet
II:18	Salsucia
III:1	Otres, id est oistres
III:2	Rumbi uel salmone
III:3	Murene uel anguille

III:4	Exomagara
III:5	Rax uel canis marinus
III:6	Pleiz
III:7	Morua
III:8	Lucii uel tenche
III:9	Perce uel roches
III:10	Molles
III:11	Cancer
IV:1	Blanc mangier
IV:2	Mistembec
IV:3	Forcres
IV:4	Arpa
IV:5	Brodium pullorum
IV:6	Piraceum uel pomaceum
IV:7	Cepas
IV:8	Pullum integrum
IV:9	Grana tritici uel auene uel risum uel milium
IV:10	Sorbitium bonum
IV:11	Caseum frustratim
IV:12	Assatur caseus
V:1	Pomaceum
V:2	Butirum in uero
V:3	Poretam uiridem
V:4	Omnis poreta communiter
V:5	Caules in estate
V:6	Fabe noue uel pise uel grana noue tritici
V:7	Fabe dure

V:8	Fabe excoriate
V:9	Pisa
V:10	Salsa uiridis
V:11	Salsa camelina
V:12	Mustardam
V:13	Otras
V:14	Tartas uel casiophas
V:15	Confectio compositi
V:16	Poma
V:17	Carnes porcinas recentes
V:18	Sobra sic fit
V:19	Allectia recentia assata
V:20	Poma
V:21	Ova concussa

LATIN LIBER

I:1	Caulles albos
I:2	De caulibus
I:3	In quadragesima, caulles
I:4	Caulles
I:5	Ad usum Romanorum, caulles
I:6	Caulles delicatos
I:7	Porcellanas et rapas albas
I:8	Ad usum Anglie, fac olus
I:9	Ad usum Francie, fac olus
I:10	In diebus ieiunii
I:11	De spiniargiis et atriplicibus
I:12	De foliis minutis
I:13	In die ieiunii
I:14	Item, olera cum oleo
I:15	Aliter..herbas odoriferas
I:16	Aliter..folia minuta
I:17	Aliter..album feniculum
I:17b	Aliter..feniculum
I:17c	Item, ad usum campanie
I:18	Item..feniculum
I:19	Ad usum campanie..feniculum
I:20	Aliter..feniculum
I:21	De leguminibus

I:22	Cicera
I:23	Item..cicera
I:24	Aliter..cicera
I:25	Cicera integra
I:26	Cicera nouella
I:27	Aliter: in quadragesima
I:28	Documentum de pisis
I:29	Pisa pilata
I:30	Pisa
I:31	De fabis
I:32	Item, flores fabarum
I:33	De fabis nouellis
I:34	Aliter: fabas nouellas
I:35	Accipe fabas nouellas
I:36	Accipe fabas fractas
I:37	Fabas fractas
I:38	Lenticulas
I:39	Accipe lenticulas
I:40	De fasseolis
I:41	Ad usum Marchie, treuisine
I:42	De fungo montano
I:43	Recipe fungum montanum
II:1	Capones et gallines elixa
II:2	Accipe pullos incisos frissos
II:3	Pollus incisos frustratim
II:4	De brodio prouincialico
II:5	De brodio martino
II:6	De brodio theutonico

II:7	De brodio gallicano
II:8	De brodio sarracenio
II:9	De brodio yspanico
II:10	De sumachia
II:11	Recipe pullos
II:12	De limonia
II:13	De gratonesa
II:14	De romania
II:15	De festigia
II:16	De alba alliata
II:17	De albo cibo
II:18	Aliter
II:19	De pullis: elixa pullos
II:20	De gallina implenda
II:21	Aliter
II:22	Aliter
II:23	De copo auium
II:24	Similiter..carnibus vaccinis uel porcis
II:25	De auibus magnatum
II:26	De grua
II:27	Similiter..capite eduli, agni uel uituli
II:28	De auibus siluestribus
II:29	De pastillo auium uiuarum
II:30	De conato
II:31	De auro ponendo in pastillo
II:32	De salsis pro auibus
II:33	De salsa pro pullis assatis
II:34	De salsa pro columbis
II:35	Pro grua assata

II:36	Pro pavone assato
II:37	Pro auibus de riparia savor
II:38	Sapor pullorum..mustarda
II:39	De carnibus grossis
II:40	De edulo et agno uel uitulo
II:41	De galantina
II:42	De spatula implenda
II:43	De siluestribus animalibus
II:44	De carnibus apri
II:45	Idem..cum carnibus cerui
II:46	De ciuerio leporis uel cuniculi
II:47	De mamonia
II:48	De ventre porcino implendo
II:49	De trulis
II:50	De langorista
II:51	De indulgiis
II:52	De intestinis
II:53	De lantoliis
II:54	De raiolis
II:55	De salsiciis
II:56	De ventre porcino implendo
II:57	De galdofira
II:58	Aliter: recipe budellum
II:59	De calcato
II:60	De raiolis
II:61	De pantossa
II:62	De brustinga
II:63	De mortarolo
II:64	Aliter: ad mortarolum

II:65	De sapore pro assatis
II:66	De tria ianuensis
II:67	De alleata pro carnibus
II:68	De piperata
II:69	De salsa alba
II:70	Pro salsa camelina
II:71	De salsa uiridi
III:1	De gratonea
III:2	De gratonea hispanica
III:3	De simula
III:4	De copo siue de pastillo de lacte
III:5	De crispis
III:6	Crispellas
III:7	De fristellis
III:8	Aliter
III:9	De gantis
III:10	De lasanis
III:11	Eodem modo fiunt croseti
III:12	De ovis..implendis
III:13	De ovis rotatis
III:14	De ovis lixatis
III:15	De ovis partitis
III:16	De ovis exiliatis
III:17	De ovis crispatis
III:18	De ovis tribulatis
IV:1	Hic docet de piscibus
IV:2	De scapeta piscium

- IV:3 Brodium sarracenicum
- IV:4 Ad summachiam
- IV:5 De lampreda in pastillo
- IV:6 Similiter
- IV:7 De lampreada piperata
- IV:8 De troitis in pastillo
- IV:9 De aurata
- IV:10 De allectibus et sardis in pastillo
- IV:11 De allectibus et sardis implendis
- IV:12 De allectibus uel sardis in brodio
- IV:13 De allectibus uel sardis frissis
- IV:14 De pulpis
- IV:15 Ad assandum..muscatellus
- IV:16 De trillis uel pulpis uel calamatis
- IV:17 De sipia
- IV:18 De testitudine
- IV:19 De grillis
- IV:20 De gamaris
- IV:21 Aliter
- IV:22 De langustis
- IV:23 De salsicciis piscium
- IV:24 De interioribus piscium
- IV:25 De sapore..pro pisce assato
- IV:26 Pro pisce frisso
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- V:1 De cibus compositis..de batutis
- V:2 Item, recipe ficas
- V:3 Ex istis duobus batutis
- V:4 Item, recipe uuas grecas

V:5	De capite monachi
V:6	De torta parmesane
V:7	De torta aliter
V:8	De torta defoliata
V:9	Si uis facere tortam de lassanis
V:10	De torta de montano
V:11	De composito lumbardico
V:12	De composito theutonico
V:13	De musto et mustarda
V:14	Aliter de mustaddo

LE VIANDIER

FOURTEENTH CENTURY, BIBLIOTHEQUE NATIONALE MANUSCRIPT

(Recipes prefixed with # also appear in the fifteenth-century printed edition of Le Viandier, although sometimes with modifications.)

#1	Pour dessaller	Hint
#2	Pour oster l'arsseure	Hint
#3	Bouture de gros char	Boiled
#4	Hericoq de mouton	Boiled
#5	Bouli lardé	Boiled
#6	Chevriaux	Boiled
#7	Senglier frais	Boiled
#8	Chappons/veel aux herbes	Boiled
#9	Chaudun de porc	Brouet
#10	Cretonnée de pois noviaux	Legume
11	Cretonnée de feves	Legume
#12	Comminée de poulaille	Brouet
#13	Brouet de canelle	Brouet
#14	Cominé d'almendes	Brouet
#15	Brouet gorgié	Brouet
16	Brouet rousset	Brouet
#17	Une vinaigrete	Brouet

#18	Civé de menus oisiaux	Brouet
#19	Blanc brouet de chappons	Brouet
#20	Bousac de lièvre/conis	Brouet
#21	Houdons de chappons	Brouet
#22	Brouet d'ailmengne	Brouet
#23	Hochebot de poullaille	Brouet
24	Sutil brouet d'Engleterre	Spoon
25	Brouet de vergus	Brouet
#26	Brouet vergay	Brouet
#27	Rappé	Brouet
#28	Civé de lièvres	Brouet
#29	Civé de conis	Brouet
#30	Porc au verjus	Roast
#31	Veel	Roast
32	Veel en pasté	Pie
#33	Fraise de veel	Brouet
#34	Mouton	Roast
#35	Chevriaux, aingniaux	Roast
#36	Oues en rost	Roast
#37	Poulés	Roast
38	Chappons	Roast
39	Conis en rost	Roast
40	Lièvres en rost	Roast
41	Lièvres en pasté	Pie
#42a	Bourbier de sanglier..sauce	Roast
#42b	Venoison	Roast
#43	Pijons	Roast
#44	Menus oysiaux	Roast
45	Plouviers	Roast

46	Perdrix	Roast
#47	Truterelles	Roast
#48	Cine	Roast
#49	Paon	Roast
#50	Faisans	Roast
#51	Sogoingnes	Roast
#52	Héron	Roast
53	Vistardes	Roast
#54	Malars de rivière	Roast
#55	Butor	Roast
#56	Cormorant	Roast
#57	Pourcel farci	Roast
#58	Faus guernon	Brouet
59	Menus d'oies	Boiled
#60	Formentée	Cereal
61	Taillés	Spoon
62	Millot	Spoon
#63	Poullaille farcie	Roast
#64	..la farce	
65	..les dorées	
#66	Gelée de poisson	Jelly
#67	Lamproie..saulce chaude	Fish
#68	Lemproie en galentine	Fish
#69	Ris engoullé	Cereal
70	Entremès de cine revesté	Roast
#71	Une froide sauge	Sauce
72	Soulz de pourcel	Boiled
#73	Comminée de poisson	Fish
#74	Brouet vergay d'anguilles	Fish

#75	Grane de loche	Fish
#76	Chaudumel au bescuit	Fish
#77	Une soringue	Fish
#78	Civé d'oïstres	Fish
#79	Soupe en moustarde	Eggs
80	Civé d'oeufs	Eggs
81	Civé d'Almengne	Eggs
82	Brouet d'oeufs..fromage	Eggs
83	Une saulce jaunete	Fish
84	Grane de perche	Fish
	see also R75	
#85	Couleis d'un poulet	Invalid
86	Eaue rose	Invalid
#87	Chaudiau filament	Invalid
#88	Gruiau d'orge	Invalid
#89	Couleis de perche	Invalid
#90	Blanc mengier d'un chappon	Invalid
#91	Lus	Fish
#92	Brochet	Fish
#93	Barbillons	Fish
#94	Bar	Fish
#95	Alouse	Fish
#96	Carpes	Fish
97	Perche	Fish
#98	Bresme	Fish
99	Baissaille	Fish
100	Chevriaux	Fish
101	Truites	Fish
102	Pimperniaux	Fish

103	Guemmual	Fish
104	Ables	Fish
#105	Lamprions	Fish
106	Escrevices	Fish
#107	Porc de mer	Fish
#108	Gornault, rouget, grimondin	Fish
109	Congre	Fish
110	Chien de mer	Fish
#111	Maquerel frais	Fish
#112	Saumont frais	Fish
113	Mulet	Fish
#114	Morue franche	Fish
#115	Pleis	Fish
116	Flais	Fish
#117	Solles	Fish
#118	Raie	Fish
#119	Turbot	Fish
120	Barbues	Fish
121	Bresme	Fish
122	Alouse cratonière	Fish
123	Fruites	Fish
124	Ables	Fish
125	Esturjon	Fish
126	Perche	Fish
#127	Flaons et tartes	Tarte
#128	Porée de cresson	Veg
129	Hanons	Fish
130	Moules	Fish
131	Escrevices de mer	Fish

#132	Cameline	Sauce
133	Auls camelins	Sauce/Fish
134	Aulx blans	Sauce
135	Aulx vers	Sauce
136	Aulx a herans frais	Sauce/Fish
#137	Saulce verte	Sauce
138	Saulce a garder poisson	Fish
#139	Poivre jaunet	Sauce
#140	Poivre noir	Sauce
#141	Jance aulait de vache	Sauce
#142	Jance aus aulx	Sauce
#143	Jance de gingembre	Sauce
#144	Saulce poetevine	Sauce
#145	Espices	Spices

LE VIANDIER

FIFTEENTH CENTURY PRINTED EDITION

1	Brouet blanc..chappons	Brouet	LeV(XIV),R19
2	Blanc manger a poisson	Fish	
3	Blanc brouet d'Alemaigne	Brouet	LeV(XIV),R22
4	Salamine	Fish	
5	Brouet georget	Brouet	LeV(XIV),R15
6	Grave de poisson	Fish	LeV(XIV),R75
7	Brouet de canelle	Brouet	LeV(XIV),R13
8	Celluy de poisson	Fish	
9	Cretonnée pois/feves	Legume	LeV(XIV),R10&11
10	Le maigre potayge	Legume	
11	Cretonée d'Espaigne	Brouet	
12	Cretonnée a poisson	Fish	MP,R99
13	Brouet vert	Brouet	LeV(XIV),R26
14	Brouet a poisson	Fish	LeV(XIV),R74
15	Brouet houssé	Brouet	
16	Cyvé de lièvre	Brouet	LeV(XIV),R28&29
17	Grave d'alouetes	Brouet	LeV(XIV),R18&157
18	Grave d'escrevisses	Brouet	MP,R76
19	Chaudumer	Fish	LeV(XIV),R76
20	Soupe a moustarde	Eggs	LeV(XIV),R79
21	Trimolecte de perdris	Brouet	Chiq,R12 LeV(Vat)

22	Semée	Brouet	
23	Gibelet d'oyseau	Brouet	
24	Bouillir lardé	Boiled	
25	Brouet rappé	Brouet	LeV(XIV),R27
26	Venoison aux soupes	Boiled	
27	Venoison de chevreuil	Boiled	
28	Venoison de sangler	Boiled	
29	Sorvige d'anguilles	Fish	LeV(XIV),R77
30	Faulx grenon	Brouet	LeV(XIV),R58
	see also R185		
31	Froide sauge	Sauce	LeV(XIV),R71
	see also R193		
32	Rouge	Brouet	
33	Violé	Brouet	
34	Gelée	Jelly	
35	Vinaigrete	Brouet	LeV(XIV),R17
36	Bousac	Brouet	LeV(XIV),R20
37	Oyes a la traison	Brouet	
38	Ris	Cereal	LeV(XIV),R19
39	Arbaleste de poisson	Fish	
40	Galantine	Fish	LeV(XIV),R68
41	Lait lardé	Fritter	MP,R259
42	Morterol	Spoon	MP,R236
43	Sabourot de poussins	Brouet	
44	Brouet de cailles	Brouet	
45	Cresme fricte	Fritter	
46	Haricoq	Boiled	LeV(XIV),R4
47	Fromage de sangler	Charcut	
48	Espaule de mouton	Roast	

49	Moteaulx		
50	Poussins farcis	Roast	LeV(XIV),R63, R64,R65
51	Esturgon	Fish	
52	Esturgon de chair	Charcut	MP,R206
53	Faisans/paons armés	Roast	
54	La fayenne		
55	Cele pour quatre platz		
56	Potée	Brouet	
57	Fraze de poisson	Fish	
58	L'eau benoiste	Fish	
59	Poussins a l'estuvée	Boiled	
60	Irson d'amandes		
61	Oeufs rostis en la broche	Eggs	
62	Vinée de char		
63	Beurre frais frit	Fritter	
64	Coulis	Invalid	LeV(XIV),R85
65	Coulis	Invalid	"
66	Coulis a poisson	Invalid	LeV(XIV),R89
67	Autre coulis	Invalid	"
68	Orge monde	Invalid	LeV(XIV),R88
69	Pasté en pot		MP,R69
70	Galimafrée	Brouet	MP,R285
71	Friquassées	Boiled	
72	Pastés de beuf	Pie	
73	Pastés/saulce chaude	Pie	
74	Pastés de veau	Pie	
75	Pastés de chapons	Pie	
76	Pastés de halebrans	Pie	

77	Pastés de chapons	Pie
78	Pastés/Saulce Robert	Pie
79	Pastés de pyjons	Pie
80	Pour coulons ramiers	Pie
81	Pastés/mouton a la ciboule	Pie
82	Pastés de merles	Pie
83	Pastés de passereaux	Pie
84	Pastés de canes sauvages	Pie
85	Pastés de chevreau	Pie
86	Pastés de oison	Pie
87	Pastés de perdris	Pie
88	Pastés de connis	Pie
89	Pastés de lievre	Pie
90	Pastés de serf	Pie
91	Pasté de sangler	Pie
92	Pastés de lorais	Fritter
93	Pastés de moelle	Pie
94	Pastés de mullet	Pie
95	Pastés de bresme	Pie
96	Pastés de truyte	Pie
97	Pastés d'anguilles	Pie
98	Pastés de congre	Pie
99	Pastés de turbot	Pie
100	Pastés de roges	Pie
101	Pastés de gournault	Pie
102	Pastés d'alose	Pie
103	Pasté de saulmon	Pie
104	Lemproye en pasté	Pie
105	Pasté de vache	Pie

106	Pastés/gigotz de mouton	Pie	
107	Tartres communes	Tarte	
108	Tartres a deux visaiges	Tarte	
109	Dauphins	Tarte	
110	Fais belongs	Tarte	
111	Tartre jacopine	Tarte	
112	Tartre bourbonnaise	Tarte	
113	Tartres couvertes	Tarte	
114	Talemose	Tarte	
115	Tartres a deux visaiges	Tarte	
116	Tartre jacopine	Tarte	
117	Tartres de pommes	Tarte	
118	Pastés de poires crues	Tarte	
119	Tartre bourbonnaise	Tarte	
120	Darioles de cresse	Tarte	
121	Cameline	Sauce	LeV(XIV),R132
	see also R213		
122	Saulce ma dame	Sauce	
123	Saulce poitevine	Sauce	LeV(XIV),R144
	see also R217		
124	Jance	Sauce	LeV(XIV),R143
125	Saulce d'aulx au lait	Sauce	LeV(XIV),R142
126	Aillée rousse	Sauce	
127	Aillée a la moustarde	Sauce	
128	Saulce rappée	Sauce	LeV(XIV),R27 MP,R294
129	Dodine	Sauce	LeV(XIV),R54
130	Dodine de vert jus	Sauce	
131	Most jehan	Sauce	

132	Saupiquet	Sauce	MP, R284
133	Chaudumé	Fish	LeV(XIV), R76;
	see also R19&198		
134	Saulce a l'alose	Sauce/Fish	
135	Aultre saulce	Sauce/Fish	
136	Saulse au most	Sauce	MP, R290;
137	Porée	Veg	LeV(XIV), R128
138	Fèves fraisées	Legume	MP, R45;
139	Pourreaux	Veg	
140	Soupe a l'oignon	Veg	
141	Pommes de choux	Veg	
142	Congordes	Veg	
143	Pour dessaler potages	Hint	LeV(XIV), R1
144	Pour oster arceure	Hint	LeV(XIV), R2
145	Bouillateures..grosse char	Boiled	LeV(XIV), R3
146	Herison de mouton	Boiled	LeV(XIV), R4
	see also R46		MP, R64
147	Bouly lardé	Boiled	LeV(XIV), R5
	see also R24		
148	Chevreau sauvage	Boiled	LeV(XIV), R6
	see also R27		
149	Sangler frays	Boiled	LeV(XIV), R7
	see also R28		
150	Chappon/veau aux herbes	Boiled	LeV(XIV), R8
			MP, R73
151	Civé de veau roussy	Brouet	LeV(XIV), R16
152	Chaudin de porc	Brouet	LeV(XIV), R9
153	Cretonnée de poys	Legume	LeV(XIV), R10
	see also R9		MP, R95

154	Cretonnée/fèves nouvelles	Legume	LeV(XIV),R11
155	Cretonnée de poullaille	Brouet	LeV(XIV),R12 MP,R98
156	Cretonnée d'amandes	Brouet	LeV(XIV),R14
157	Grave de petis oiseaulx see also R17	Brouet	LeV(XIV),R18
158	Blanc brouet de chapons see also R1	Brouet	LeV(XIV),R19
159	Bousacq de lievre see also R22&36	Brouet	LeV(XIV),R20
160	Houdet de chapons	Brouet	LeV(XIV),R21
161	Cyvé	Brouet	
162	Civé de lievre	Brouet	LeV(XIV),R28&29
163	Civé de connis	Brouet	
164	Porc rosty	Roast	LeV(XIV),R30
165	Veau rosty	Roast	LeV(XIV),R31
166	Fraise de veau	Brouet	LeV(XIV),R33
167	Mouton rosty	Roast	
168	Chevreaux/aigneaux	Roast	'Roasts' are
169	Oyes	Roast	practically
170	Poules rosties	Roast	identical
171	Bouler de sanglier frais	Boiled	to recipes
172	Venoison fresche	Roast	in earlier
173	Pyjons	Roast	manuscript of
174	Menus oiseaulx	Roast	<u>Le Viandier</u>
175	Turterelles	Roast	
176	Paon	Roast	
177	Sigoynes	Roast	
178	Faisans	Roast	

179	Butor, cormarant	Roast	
180	Hayron	Roast	
181	Canars de rivièrè	Roast	
182	Pourcelet farcy	Roast	
183	Poullaille farcie	Roast	LeV(XIV),R63,64
184	Pour la dorer		& R65
185	Faulx grenon	Brouet	LeV(XIV),R58
	see also R30		
186	Gelée a poisson	Jelly	MP,R251
187	Saulce chaude	Sauce	
188	Pouilles hochees	Brouet	LeV(XIV)23
189	Fromantée	Cereal	LeV(XIV),R60
190	Gelée de poisson..	Jelly	LeV(XIV),R66
191	Cent platz de gelée	Jelly	MP,R253
192	Lemproye	Fish	LeV(XIV),R67
193	Froide saulce	Sauce	LeV(XIV),R71
194	Ris en goule	Cereal	LeV(XIV),R69
	see also R38		
195	Commencement de poysson	Fish	LeV(XIV),R73
196	Saulce verde	Sauce	LeV(XIV),R137
197	Civé d'oystres	Fish	LeV(XIV),R78
198	Brochetz..au chaudume	Fish	LeV(XIV),R76
	see also R19&133		
199	Flons et tartres	Torte	LeV(XIV),R127
200	Chaudeau flamant	Invalid	LeV(XIV),R87
201	Coulis de perche	Invalid	LeV(XIV),R89
	see also R66		
202	Blanc manger	Spoon	LeV(XIV),R90
203	Luz, brochetz,etc	Fish	LeV(XIV),R91-98

204	Lemproye	Fish	LeV(XIV),R105
205	Cresme	Fish	
206	Porc de mer	Fish	LeV(XIV),R107
207	Gournaulx/rougetz	Fish	LeV(XIV),R108
208	Maquereaulx	Fish	LeV(XIV),R111
209	Saulmon	Fish	LeV(XIV),R112
210	Plye,sole,raye,etc	Fish	LeV(XIV),R115-119
211	Mollue	Fish	LeV(XIV),R114
212	Seiches et hanons	Fish	LeV(XIV),R129
213	Cameline	Sauce	LeV(XIV),R132-136
	see also R121		
214	Froide saulce..poisson	Sauce/Fish	LeV(XIV),R138
215	Poivre noyr	Sauce	LeV(XIV),R140
216	Poivre jaunet	Sauce	LeV(XIV),R139
217	Saulce poytevine	Sauce	LeV(XIV),R144
	see also R123		
218	Jance	Sauce	LeV(XIV),R141
219	Vert jus vert	Sauce	MP,R270
220	Espices	Spices	LeV(XIV),R145