

## Glossary

The following definitions are taken primarily from *The Compact Edition of the Oxford English Dictionary* (New York: Oxford University Press, 1971); several additional explanations are taken from C. Anne Wilson, *Food & Drink in Britain* (London: Constable, 1973), pages cited. Page numbers refer to the Kidder manuscript page where the term defined first appears. Although some of these terms may be found in standard dictionaries, the editor has included words and definitions that are uncommon to modern readers.

2 Caudle: "a warm drink consisting of thin gruel, mixed with wine or ale, sweetened and spiced, given chiefly to sick people, esp. women in childbed; also to their visitors."

2 verjuice: "acid juice of green or unripe grapes, crabapples, or other sour fruit, expressed and formed into a liquor; formerly much used in cooking, as a condiment, or for medicinal purposes."

2 Lear: "a thickening for sauces, soups, etc.; a thickened sauce."

2 faggot: "a bunch or bundle."

2 clarret: "now applied to the red wines imported from Bordeaux."

3 Regalia: decoration.

5 prunelas: "a variety of plum or prune, fresh or dried."

Obs. The finest kind of prunes or dried plums, made from the greengage and other varieties."

5 ormgoe: variant of eryngo "the candied root of the Sea Holly (*Eryngium maritimum*), formerly used as a sweetmeat, and regarded as an aphrodisiac."

6 pippens: "numerous varieties of apple, raised from seed."

7 spinnage: variant for spinach.

9 barberries: "a shrub (*Berberis vulgaris*) found native in Europe and N. America, with . . . oblong, red, sharply acid berries."

11 Battalia Pye: "titbits, as cocks' combs, sweetbreads, etc. in a pie."

15 cutchenele: variant for cochineal "a dye-stuff consisting of the dried bodies of the insect *Coccus cacti*, which is found on several species of cactus in Mexico and elsewhere. It is used for making carmine, and as a brilliant scarlet dye."

16 Florendines: "a kind of pie or tart; esp. meat baked in a dish with a cover of paste." Wilson (272) describes "the florentine, another Elizabethan favorite, the paste had to be driven out so thin 'that ye may blow it up from the table,' laid in a shallow buttered platter, and filled with a mixture of chopped veal kidney, sometimes spinach, herbs, spices, dried fruits and sugar, which had to be heaped much higher in the middle than elsewhere. It was topped with another sheet of paste, which was iced with rose water and sugar after baking."

20 Tansie: "an erect herbaceous plant, *Tanacetum vulgare*, . . .

growing about two feet high, with deeply cut and divided leaves, and terminal corymbs of yellow rayless button-like flowers; all parts of the plant have a strong aromatic scent and bitter taste"; "a pudding, omelet, or the like, flavoured with juice of tansy; said

to have been eaten at Easter in memory of the 'bitter herbs' of the Passover." Wilson (142) describes an English version of scrambled eggs, "flavoured with the leaves of [tansy] . . . often mingled with other herbs in the mortar, and the juice was pressed out and put to raw strained eggs. The mixture was fried in fair fresh grease, being turned and gathered together in the pan as it cooked with the edge of a dish or saucer."

21 citron: "an ovate acid juicy tree-fruit with a pale yellow rind . . . the fruit . . . is larger, less acid, and has a thicker rind than the lemon."

26 Treacle: "the uncrystallized syrup produced in the process of refining sugar"; molasses.

28 Wigg: "a kind of bun or small cake made from fine flour."

28 pruants: variant for prune.

28 vermachetty: a variant for vermicelli "wheaten paste, of Italian origin, now usually made of flour, cheese, yolks of eggs, sugar and saffron, prepared in the form of long, slender, hard threads."

30 sippets: "a small piece of toasted or fried bread, usually served in soup or broth, or with meat, or used for dipping into gravy, etc.; a small sop."

31 samphire: "the plant *Crithmum maritimum* (growing on rocks by the sea), the aromatic saline fleshy leaves of which are used in pickles." Wilson (364) states that this plant "grew in many places around the coast of Britain. It was pickled in brine or vinegar, and served as a condiment for cooked meat and fish dishes, as well as for salad."

33 Scotch collops: "a savoury dish made of slic'd veal, bacon, forc'd meat and several other ingredients"; collops: "a slice of meat fried or broiled."

34 Ollives of veal: "a dish composed of thickish slices of . . . veal, rolled up with onions and herbs, and stewed in brown sauce."

45 collar: "a piece of meat . . . tied up in a roll or coil."

46 Porpetone: a variant of porcupine "a form in which meat was dressed"; as in Porcupine of Breast of Veal, or Cold Porcupine of Beef. Wilson (102) describes "another medieval dish . . . the 'porcupine.' It comprised a breast of veal stuffed, larded all over with small strips of red lean ham, white fat bacon and green pickled cucumber, and slowly stewed, so that its appearance when it reached the table recalled that of the earlier 'urchins.'"

47 gammon: "the bottom piece of a fitch of bacon, including the hind leg."

49 racers of ginger: "a root (of ginger), . . . the ginger of commerce is the dry, wrinkled rhizomes of the plant, which are called 'races.'"

53 iceing glass, i.e., isinglass: "a firm whitish semitransparent substance (being a comparatively pure form of gelatin) obtained from the sounds or air-bladders of some fresh-water fishes, esp. the sturgeon; used in cookery for making jellies, etc., also for clarifying liquors."

54 scoucing drink, i.e., souse: pickling liquid.

61 rhennish wine: produced in the Rhine region.

62 Sillabub: "drink or dish made of milk (freq. as drawn from the cow) or cream, curdled by the admixture of wine, cider, or other acid, and often sweetened or flavored."

63 Sack Posset: sack "general name for a class of white wines

formerly imported from Spain and the Canaries"; posset"a drink composed of hot milk curdled with ale, wine, or other liquor, often with

sugar, spices, or other ingredients; formerly much used as a delicacy, and as a remedy for colds or other affections."

65 Codle, variant for coddle: "to boil gently, parboil, stew (esp. fruit)"; codlings: "a variety of apple, in shape elongated and rather tapering towards the eye."