

The good Huswifes Handmaide for the Kitchin.

London 1594, 1597

**The order hovve all maner of meates should be
serued to the Table, with their proper sawces both
for flesh and fish.**

**For flesh dayes at dinner:
The first course.**

POTTage or stewed broth. Boyled meat or stewed meat. Chickens and Bacon.
Powdered Beefe. Pies, Goose, Pigge, Rosted Beefe, Rolled Ueale, Custard.

The second course.

Roasted Lambe, roasted Capons, Rosted Conies, Chickens, Pehennes, Baked
Uenison, Tart.

The first course at Supper.

A Sallet, a Pigs Petitoe, powdered beefe sliced, a shoulder of Mutton or a breast,
Ueale, Lambe, Custard.

The second course.

Capons roasted, Connies roasted, Chickens roasted, Pignons roasted, Larkes
roasted, a Pie of Pignons or Chickens, baked Uenison, Tart.

The Seruice at Dinner.

Brawne and Mustard. Capons stewed in white broth: a pestle of Uenison vpon
brewes: A chine of Beefe, and a breast of Mutton boyled: Chewets or Pies of fine
Mutton: three greene Geese in a dish, Sorrell sauce. For a stubble Goose, mustard
and Uinigar: after Alhallowen day a Swanne, sauce Chaudron: A Pigge: A double

ribbe of Beefe roasted. Sauce Pepper and Uinigar. A loyne of Ueale or breast, sauce Orenge: Halfe a Lambe or a Kid: Two Capons roasted, Sauce Wine and salt, Ale and salt, except it be vpon sops: Two pasties of fallow Deere in a dish: a Custard: A dish of Leash.

The second course.

Jellie, Peacockes, sauce Wine and Salte: Two Connies, or halfe a dozen Rabbets, sauce Mustard and Sugar: halfe a dozen of Pignons, Mallard, Toyle, sauce Mustard and Uergious: Guller, Storke, Heronshew, Crab, sauce Galantine: Curlew, Bitture, Bustard, Feasant, sauce Water and Salt, with Onions sliced: Halfe a dozen Woodcockes, sauce Mustarde and Sugar: Halfe a dozen Teales, sauced as the Feasants: A dozen of Quailes: a dish of Larkes: Two Pasties of red Deare in a dish: Tarte, Ginger bread, Fritters,

Seruike for fish dayes.

Butter, a Sallet with hard Eggs: pottage of sand Eles and Lampernes, red Herring, greene broyled and strowed vpon. White Herring, Ling Haburdine, sauce Mustard, salt Salmon minced, sauce Mustard and vergious, and a litle Sugar, powdered Conger, Shad, Mackerell, sauce Uinigar: Whiting, sauce, with the liuer and Mustard or vergious. Thornback sauce, liuer, and mustard, Pepper and salt strowed vpon, after that it is bruised: Fresh Codde, sauce Greene sauce, Dace, Mullet, Eeles vpon sops, Roche vpon sops: Perch: Pike in Pike sauce, Trout vpon sops, Tench in Gellie or Gresyll, Custard.

The second course.

Flounders or Floukes, Pike sauce: Fresh Salmond, Fresh Conger, Bret, Turbut, Halibut sawce Uinegar, Breame vpon sops, Carpe vpon sops, Soles, or any other fishes fried, Roated Eele, Sauce the drypping, Rosted Lampernes, rosted Porpos, fresh Sturgion, sauce Galentine. Creuis, Crab, Shrimps, sauce Uinegar: Baked Lampray, Tart, Figs, Apples, Almonds blanched, Cheese, Raisins, and Peares.