

I always spell ~~hoe~~, homme, (it is so in
full sometimes. Is that right?)

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J.E. Thorold Rogers, "History of Agriculture and Prices" Oxford
1866 Vol. I p. 251 & p. 334 quotes Walter de Henley
 "de lite de Husbandrye" Douce and Bodley 98 p. 188
 et seq. & a Latin version Digby 147 of 15th cent.

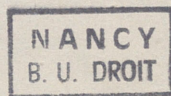
NANCY
 B. U. DROIT

at p. 334 he quotes - as to sheep, directions &c. beginning!

Ends 99
 Thanks 4, 11,
 372
 "Take care that your Shepherd be not liable to getting
 into a passion, for if such a thing happen he may
 do something which will destroy all your profit".

[I have looked in Rogers' recent work "Six Centuries of Work & Wages"
1884, which is a résumé, re-written, of the essays in the above
 History, he does not in describing Walter de Henley say that
 it is printed. I presume therefore that it ~~is~~ still remains in MS.
 I don't see him ^{W. de H.} mentioned in your report on R. MS. at Oxford]

The Northumberland Household book, A.D. 1512 has the quantities of mustard to be supplied - 140 gallons for one year [a tremendous lot], but it does not ~~say~~ how it is made &c. They used in this household also 40 gallons of vinegar and 90 gallons of verjuice.



(AD 1384)

ADD. 5016 a roll of recipes & Ric. II, gives a nice recipe for Lumbarde mustard. it is made with ground mustard seed, honey, wine, and vinegar, "stere it wel to gedere and make it thikke ynowe"
[printed by Sam. Pegge in "The Forme of Cury" Lond. 1780 p. 67]

Randle Holme, Academy of Armory Bk III p. 83. (AD. 1612) is
Furnivall's authority in Babel's Book. R. H. says

"Mustard is a kind of sharp biting sauce, made of a small seed bruised and mixt with Vinegar".

[We don't make mustard with vinegar now, usually].

