

Table vs. mete boord: Old French culinary terms and Germanic native vocabulary in two late Middle English cookery books

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Article publié le 21 juin 2019.

Juan José CALVO

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Approches diachroniques des discours et cultures spécialisés

Juan José CALVO

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0. Introduction

- 1 In the first chapter of Scott's "Ivanhoe" (1819), Wamba the jester informs his fellow Saxon the swineherd Gurth, and with him the readers, about the clear-cut name differences between living and cooked animals in Anglo-Norman England, something which will become an English trait from the Middle Ages onwards, e.g.: *swine* and *sow* vs *pork*, *ox* vs *beef*, *calf* vs *veal*.
- 2 The Durham recipes also take us to that period, but in a Latin text. Set down ca. 1160 to 1180, at least eight years after the wedding of Henry II Plantagenet to Eleanor of Aquitaine (1139-1152) and purposed to be the oldest extant list of its kind in Medieval Western Europe, they consist, according to the University of Durham web-page, of

(...) sauces to accompany mutton, chicken, duck, pork and beef. (...) The sauces typically feature parsley, sage, pepper, garlic, mustard and coriander (...). According to the text, one of the recipes comes from the Poitou region (...). This proves international travellers to Durham brought recipes with them. <https://www.dur.ac.uk/news/newsitem/?itemno=17380>.

- 3 This acceptance of food and cooking-related loans is not limited to foodstuffs. The nouns *kitchen* (ca. 1000, WS standard, “Anglo Saxon and Old English Vocabulary”), *cook* (ca. 1000, WS standard, “Anglo-Saxon Psalter”) and, most obviously, *cuisine* (1786, More, “Florio”) are Latin and French loans.¹ As a matter of fact, the kitchen as a separate part of the house (the *culina* in a Roman *domus*) was unknown in Northern Europe; the long-house, the hall (OE *heall* = OS and OHG *halla* or ON *hǫll*, *hall*-) where humans and animals huddle together, has a mere hole in the middle of the roof and eating and sleeping take place around the central fire within a shallow pit in the ground ...the closest technological approach of the Germania to the Roman *hypo-caustum*!

0.1. Latin and Common Germanic food and cooking

- 4 If we consider the Flavian period, the end of the first century AD, with the stabilization both of the Empire itself and of the *limes* against the Germanic tribes and compare the meals described in the *Coena Trimalchionis* of Petronius’ “Satyricon” (arguably, end of the 1st century AD) and Tacitus’ “De origine et situ germanorum” (ca. 98 AD), the contrast between the sheer luxuriousness of the dishes presented to Trimalchio’s guests and the paucity and austerity of the trans-Rhenanian and trans-Danubian eating habits beggars all description. Since the presentation of the *Coena* would require too much space, let us recall what Tacitus has to say about the Germanics:²

To drink night and day without interruption is not considered shameful. Quarrels, such as [habitual] among drunks, are seldom settled by insults, more frequently with deaths and wounds. (...) They drink a liquid made from barley or wheat, which, once fermented, resembles wine; those near the river banks [of the Rhine or Danube] also buy wine. Their eating is simple: wild fruit, recently fresh[ly killed] venison or curdled milk; with no trappings or fineries they sate their hunger. On the contrary, there is no temperance when it comes to quenching their thirst. (Our translation)

0.2. Anglo-Saxon food references

- 5 Scarcely any mention is made of actual food in Anglo-Saxon literature. Indeed, in his presentation of Anglo-Saxon culture, Mitchell's (1995 : 221) references to food, not even to cooking, merit one single paragraph of sixteen odd lines, in which he basically lists the names found in the "Colloquy".

0.2.1. Poetry

0.2.1.1. "Beowulf"

Beowulf" (composed 975 to 1025) and Germanic poetry in general is brimming with drinking references; the nobility showing off their wealth and their generosity by presenting drinking cups and goblets to chosen followers and/or fellow carousers in the hall.³ In the various banquets found in "Beowulf", the only subjects the scop sings about are: drinking (verses 480, 485, 1016), specifically beer drinking (verses 495, 531, 2021), and killing someone while drunk (verse 2179);⁴ nothing is said about food and the only edible animal mentioned is a deer that is fleeing the hunting dogs (verse 1369).

0.2.2. Prose

0.2.2.1. Bede

- 6 In the eWS (late 9th century) translation of Bede's "Historia Ecclesiastica Gentis Anglorum", we learn that the late 7th century, would-be first Old English religious alliterative poet, Caedmon, leaves the *gebeorscipe*,⁵ the drinking party (*conuiuio* in Bede's original), because he cannot sing to the accompaniment of the harp; no mention is made about what they were eating.

0.2.2.2. Aelfric

- 7 As we already said, in the "Colloquy", the teacher interviews his would-be pupils as part of a didactic role-play. Three of them represent primary-sector workers: the hunter (*hunta*), the fisher (*fiscere*) and the fowler (*fugelere*). As expected, the list of the animals men-

tioned is almost purely native West-Germanic: *birds* (*fugelas*) and *hawk* (*havoc*) by the ‘fowler’; *harts* (*heortas*), *boar* (*bár*), *dogs* (*hundas*), *horses* (*hors*), *roes* (*rann*), *she-roes* (*rægan*) and *hares* (*haran*) by the ‘hunter’; *eels* (*ealas*), *pike(s)* (*hacod*), *minnows* (*mynas*), *eelpouts* (*ælepútan*), *trout(s)* (*sceotan*), *lampreys* (*lampredan*), *herring(s)* (*herinc-gas*), *salmon* (*leax*), *dolphins* (*mere-swýn*, literally “sea-swine”), *sturgeons* (*styrian*), *oysters* (*ostran*), *crabs* (*crabban*), *mussels* (*muslan*), *periwinkles* (*winewinclan*), *cockles* (*sæcoccas*), *plaice* (*fagc*), *flukes* (*flóc*) and *lobsters* (*lopystran*) by the ‘fisherman’. All in all: 24 edible animals, 18 of which are fish or sea-food, one refers to birds in general and four to land mammals. The four Latin loans are mentioned by the ‘fisherman’; the sea mammal *whale* (*hwal*) is also named, but not as prey, since he thinks it too dangerous to hunt.

- 8 Additionally, the teacher interviews three secondary-sector craftsmen: a ‘salter’ (*sealtere*) –who underlines the fact that salt was highly recommendable for the preservation of food (cf. Tannahill 1979 : 184 ff.)– a ‘baker’ (*bæcere*) and a ‘cook’ (*cocc*) and asks each one to tell the rest “how thy skill benefits us” (*hwæt ús fremað cræft þín*). The ‘cook’ declares that his craft would allow them to eat *vegetables* (*wyrte*) which are not *green* (*gréne*), *meat* (*flæscmettas*) that is not *raw* (*hréawe*)⁶ and *rich* (literally “fat”) *soups* (*fætt broþ*). Interestingly enough, the teacher rejects him, since a monastery is self-sufficient and, as he says, can *roast* or *fry* (*bræðan*)⁷ its food with no help from the outside.
- 9 As far as the monastic kitchen is concerned, we learn from one of the novices that the staple diet is obviously non-carnivorous (so the Benedictine “Regula”: XXXIX, 11) and consists of *vegetables* (*wyrta*) *eggs* (*æigra*), *fish* (*fisc*), *beans* (*béana*), *cheese* (*cyse*) and *butter* (*butera*); the last two being CGmc OE Latin loans. This said, the “Regula” (XXXVI, 9 and XXXIX, 11) allowed minors and sick monks to eat meat and, while Ælfric’s novices can drink ale whenever available, monks (“Regula”: XL) were also allowed to drink wine, especially if they suffered from any physical weakness.

2. Corpus

2.1. Works

- 10 When it comes to medieval recipes, one of the principal references is Tirel's "Le Viandier", composed between 1340 and 1390. Within the Iberian Peninsula, Jewish and Arabic cooking influenced the "Llibre de Sent Sovi" already, published in 1324; but, in the main, Western European recipe collections begin to be written in the vernacular in the second half of the 14th century. Around 1350, we have the "Buch von guter Spise" in Germany and "Le Grand Cuisinier de toute Cuisine" in France. England sees "Ancient Cookery" in 1381. Finally, "Le ménagier de Paris" (1392-1394) includes many of the "Viandier" recipes, and so does the first of the two books in our corpus (Paczensky & Dünnebier 1999 : 70 f.).

2.1.1. "The forme of cury"

- 11 The two books of our corpus pivot around the first and last of the Lancastrian kings: Henry IV and Henry VI. Team-drafted by King Richard II's master-cooks in 1390, the year of his deposition by Henry Bolingbroke, in the closing decade of half a century marked by the Black Plague and the demographic, social and religious crises it triggered off, the "Forme of Cury" (henceforth F) brings us 196 recipes. For our purposes it is ground breaking, since it documents 13 of the first citations of the (medieval) French cookery loans in English. We have used Constance B. Hieatt and Sharon Butler's EETS edition, published by the Oxford University Press in 1985.

2.1.2. Harleian MS 4016

- 12 Dated ca. 1450, in the middle of the turmoils that England suffered under the weak-willed and mentally unstable Henry VI and a few years before the onset of the Wars of the Roses, the Harleian MS 4016 (henceforth H) presents some 77 recipes [with collations from the Douce MS 55 (ca. 1450) and the Harleian 279 (ca. 1430), by the editor] which may complement or restate recipes already given in the latter. It first documents two of the Gallicisms and one of the Germanic phrasal lexemes in our corpus. We have used Thomas Austin's EETS edition of 1888, reprinted in Millwood (N.Y.) by Kraus Reprints in 1988.⁸

2.2. Recipes ⁹

- 13 I. Soups, salads and cold dishes
- 14 *salat* (F, pg. 115), *roo broth* (F, pg. 101), *sauce verte* (H, pg. 77), *ffelettes in galentyne* (H, pg. 82).
- 15 II. Fish and sea-food
- 16 *gele of fyssh* (F, pg. 121), *cawdel of muskels* (F, pg. 126 f.), *stokffissh in sauce* (H, pg. 100), *pike boyled* (H, pg. 101).
- 17 III. Meats: fowl and poultry, venison and livestock
- 18 *chykens in hocchee* (F, pg. 105), *for to boile fesauntes*, *partruches*, *capons and curlewes* (F, pg. 106), *hare in wortes* (H, pg. 69), *pigge or chikenn in sauge* (H, pg. 72).
- 19 IV. Desserts
- 20 *blank maunger* (F, pg. 106), *crème of almaundes* (F, pg. 117), *custarde* (H, pg. 74), *payn purdeuz* (H, pg. 83).

3. Analyses

3.1. Germanic and Romance lexical distribution

3.1.1. Nouns

3.1.1.1. Plants, vegetables, spices and condiments

- 21 Some malevolent Continentals are of the opinion that the English love for sauces, condiments and spices is the natural consequence of their utterly insipid cooking. If so, the late Middle Ages must have been a case-study of such *maladroitness*¹⁰; though, to be fair, this craze for spices was not peculiar to Britain: the Island alone could not make the wealth of Venice. Out of 57 plant and vegetable lexemes, 32 are spices, condiments and seasonings, with two WGmc lexemes [*garlic* (*garlec*) and *salt* (*salt*)]; 6 OE Latinisms (*beet* (*betus*), *fennel* (*fenel*), *hyssop* (*isoppe*), *mint* (*mintes*, *myntes*), *parsley* (*parcel*, *parsel*,

parsle, persel, parcelly), *pepper* (*peper*) and *savory* (*sauerey*) and 25 Gallicisms (*anise* (*aneys*), *avens* (*auens*), *betony* (*betany, betayn*), *borage* (*borage*), *cinnamon* (*canel(l)*), (*spring*) *onions* (*chibolles*), *cloves* (*clo(u/w)es*), *flower of cinnamon* (*flour of canel*), *ginger* (*g(i/y)nger*), *maces* (*mac(e/y)s*), *mustard* (*mustarde*), *onions* (*oyno(u)ns*), *porrettes* (*porretes*), *powder* (*po(o/w)der, powdour*), *powder of ginger* (*powder of ginger*), *powder douce* (*po(u/w)der/podour douce*), *powder fort* (*powdour fort*), *powdring* (*powdryng*), *rue* (*rew*), *rosemary* (*rosemarye*), *saffron* (*saf(f)ro(u)n(n)*), *sauge* (*sa(u/w)ge*), *syrup* (*sirippe*), *verjuice* (*vergeous, verious*) and *vinegar* (*vinegar, v(i/y)negre, vynegour*)]. Such a stark unbalance might be explained in part because spices would reach Britain through France, but let us bear in mind that many herbs were both medicinal (*officinalis*) and culinary and that the texts of reference were written in Medieval Latin or else in Old French. As far as the greens is concerned, the distribution is much more balanced with *leeks* (*leek, lekes*), and *cresses* (*toun cressis*, literally “the one (of) cresses”) on the one side, *patience* (*pacience*), *purslane* (*purslarye*) and the generic *salad* (*salat*) on the other, plus the CWGmc and OE Latin loan *beet* (*betus*) as a sort of ‘balance pointer’. As usual in this kind of society, doublets and triplets will spring up, regardless of etymology. We have, the OE-OE *crop* (*crope*) and *stalk* (*stalkes*), the OE-ON-OF *wort* (*wort(e/y)s*), *cole* (*cole, colys*) and *herb* (*erbes*), the OE-MF *nettle* (*netle*) and *pellitory* (*peleter*) or the ONF-F *dates* (*dates*) and *raisins* or *currants* (*raysouns de corauns*).

3.1.1.2. Fish and sea food

- 22 In an insular society, marine and fresh water fish as well as sea-food ought to be household names. And indeed, out of the nine lexemes (three sea, five freshwater and the hypernym fish proper), two of the freshwater ones (*eels* and *pike*) are found in OE and *mussel* (*muskels*) is a Second Period OE Latin loan. Three of the four Gallicisms: *plaice* (*plays*), *salmon* (*samond*) and *tench* (*tenches*), replace native Germanic lexemes (see 3.2.3. below) while *turbot* (*turbut*) is a gap-filling loan.

3.1.1.3. Meats

3.1.1.3.1. Fowl and Poultry

- 23 As with the fish names, most of the fowl and poultry lexemes are of OE stock: the hypernym *fowl* (*fowle*), but also *goose* (*gose*) and *chicken* (*chiken*, *chikenns*, *chykens*, *chykenns*); additionally, the three poultry-related names, OE *yolk* (*yolkes*) and (*eyren*) alongside its correlative ON/regiolectic N *eggs* (*egges*), and the hybrid OE-ON *white of eggs* (*white of egges*). The three Gallicisms are *capon* (*capouns*), *pheasant* (*fesauntes*) and *partridge* (*partruches*). The first one is a pre-Norman Conquest (ca. 1000), ONF borrowing and the other two were first documented in the late 13th century: 1290 (N, (Durham)) and ca. 1270–1285 [SW (Worcester?)] respectively.

3.1.1.3.2. Venison and Livestock

- 24 The nine lexemes referring to venison and livestock are, as Wamba said, ‘Saxon’ (i.e. OE) when the animal is alive and ‘Norman’ (*recte* OF, since all are first dated around 1300, except *veal* which is documented ante 1325) when dead, cooked and served: *boar* (*boor*), *hare* (*hare*), *pig* (*pigge*) and *roe* (*roo*) vs. *beef* (*beef*, *beff*), *mutton* (*mottonn*), *pork* (*pork(e)*) and *veal* (*vele*). The related noun *milk* [*mylk(e)*] is OE, but phonetically influenced ([*lk*] instead of [*lf*]!) by Old Norse.

3.1.1.4. Body parts

- 25 Even in such a mongrel language as English, one of the most resilient lexical fields to borrowing is that of human or animal anatomy. No surprise, then, that, out of 19 lexemes, only five are Gallicisms: *quarters* (*quarters*) and its hybrid *fore quarter* (*fore quarter*), (*fish*) *pouch* (*pou(u)che*), *fee* (*fey*) –which will doublet with *liver* (*lyuer*) in ME–, and *grease* (*grece*, *grees*).

3.1.1.5. Processed Foods

- 26 On the other extreme, the Processed Foods group is the one with the greatest number of Gallicisms: 25 out of 35 lexemes. Except for *ale* (*ale*), *bread* (*brede*), *broth* (*bro(th/b)*) and its ME near-synonym *sew* (*sewe*), *meal* (*mele*, which also meant “flour”), and the CGmc OE Latinisms *butter* (*butur*) and *wine* (*wyne*), we only find Gallicisms: *caudle*

(*brede*), *broth* (*bro(th/b)*) and its ME near-synonym *sew* (*sewe*), *meal* (*mele*, which also meant “flour”), and the CGmc OE Latinisms *butter* (*butur*) and *wine* (*wyne*), we only find Gallicisms: *caudle* (*cawdel*), *comfit* (*confyte*), *cream* (*crème*), *custard* (*custarde*), *fillet* (*ffelettes*), *galantine* (*galentyne*), *jelly* (*gele*), *gravy* (*gravey*), †*hachy* (*hochee*)¹¹, *oil* (*oile*, *oyle*), *pottage* (*potage*), *sauce* (*sauce*) and *sauce verte* (*sauce verte*), all of them documenting the importance of French cookery in late medieval England. Last but not least, let us underline the ca. 1325 OF loanword *brawn* (*brawn*) (in ME “boiled flesh”), which had evolved from CGmc **brádon* (cf. G *braten*, Du. *braden*) and was, thus, related to OE *brædan*.

3.1.1.6. Utensils

- 27 Out of the 12 lexemes related to cooking utensils, there are only five Gallicisms: the large serving dish called *chargour*, *coffin* (*coffin*, *cof(f)yins*), *mortar* (*morter*) and *strainer* (*straynour*, *streyn(o)ur*). Worth pointing out are the CGmc OE Latinism *dish* (*dish*, *dishes*, *dysshes*) and the ON loanword *knife* (*knyfe*).

3.1.1.7. Others

- 28 Together with the unmarked verbs and the immense majority of the adjectives, this group is of little interest, since it does not correspond to the technical terminology of cookery: the culinolect. Nonetheless, six of the nine lexemes are OF loans: ME *cury* (“cuisine”) and *leche* (long slice); but also *pieces* (*peces*, *pecys*), *places* (*peces*, *placys*), *portion* (*porcioun*), and *quantity* (*quantite*). Germanic are the core-vocabulary lexemes *fire* (*fire*, *fyre*) and *water* [*water(e)*], plus the abstract noun *wise* (*wise*) “way” (cf. G *Weise*).

3.1.2. Verbs

3.1.2.1. Unmarked Verbs

- 29 We have 40 non-marked verbs in our corpus, including several ON loans which have entered the common-core language and abound in all our recipes: *cast* [*cast(e)*] (27 times) and once its phrasal *cast out* (*cast abrode*), *take* [*tak(e)*] (48 times), plus three times its phrasal *take*

up (*take vppe*). Gallicisms are *colour* (*colour*), *florissh* (“garnish”), *press* (in the phrasal *presse out*) and *serve* (*serue*, *seruyst*) —which, here, is implicitly culinary, in a restricted sense first found ca. 1300 in the SEM (London) romance “Kyng Alisaunder”.

3.1.2.2. Cookery Verbs

- 30 With 20 Gallicisms out of 31 lexemes, in third place after the Processed Foods and the Plants Spices and Condiments, the Cookery Verbs group also underlines the relevance of French gastronomy in medieval England. Basically associated with liquids or fats and applying heat or not (*boil* and *parboil*, *cole*, *fry*, *lave*, *skim*, *strain*), these verbs also cover the other actions upon solids, either in a purely mechanical way (*couch*, *carve*, *leche*, *scotch*) or else through the application of heat (*roast*, *scald*). In a group apart, those referring to the preparation of the dishes, e.g. *alay* (actually taken from metal-mixing), *season*; or else, like ME *mess*, “waiting the table”. Some, like *bray* “to crush small” and *mince* (*myce*) will doublet with OE verbs like *grind* (*grinde*, *grynd(e)*, *yground*) or *pick* (*pyke*), and certainly, *boil* (*boile*, *boyle*, *boileth*, *boyled*, *boyling*) is a regular doublet of the more frequent OE *seethe* (*seep*, *seeth(e)*, *sodden*, *ysode*). Purely WGmc are *bake* (*bake*), *be enough* [spelt *inogh*, *ynogh* and *ynow(e)*] in the sense of “suffice”, *steep* (*stepe*), plus the near doublets *hew* [*hew(e)*] and the originally MDu. *chop* (*choppe*). Of unknown origin is the denominal verb *nape*, with our H selection documenting its first culinary entry: “to cut a fish’s neck”.

3.1.3. Adjectives

- 31 It is not easy to substitute modifiers, neither the purely physical ones, i.e. those related to temperature (*colde*, *hote*), colours (*grene*, *rede*, *whyte*)¹², size (*faire*, *ful*, *grete*, *litul/littul*, *small*), age (*fresh*, *rawe*, *olde*, *yonge*) and texture (*hard*, *stuffy*) nor to cultural values like clean (*clene*) —both “unblemished” and “fully, totally”— or good (*gode/goode*). There are only four Gallicisms, two of which are culinary or can be associated with cooking. The deverbal *blanched* referred to “cookery whitening”. As to *round* (*rownde*), it is remarkable that the Romance modifier will be accepted in all Germanic languages, to wit: German Swedish and Danish *rund* or Dutch *rond*.

3.2. Loan analyses: baptism, specialization, replacement

- 32 When a foreign lexeme enters a language, we observe a line of procedure similar to that of colonization in the course of history: a) it occupies wilderness b) it crams together with the previous dweller, sharing the space given c) it expels the prior inhabitant and appropriates the entire area. Thus, we could classify three varieties of loan entry: Type I would imply foundation or baptism, Type II diatopic/distratic/diaphatic allocation or specialization and Type III eviction or replacement. We shall now sub-classify them accordingly.

3.2.1. Old English Latin loans

- 33 The OE Latin loans have been traditionally divided into three periods, variously labelled Continental or Zero Period; Celtic, Settlement or First Period (often associated with toponyms); Christian or Second Period.¹³ The first and the third ones are present in the common-core terms of our corpus. The Type I lexemes are gap-fillers, incorporated alongside with their physical referents and augmenting the given thesaurus. Continental, CGmc Latinisms in our corpus are: *betus* (< *beta*), *butter* (*buttur*), *dissh* (< *discus*), *mintes* (< *menta*, *menthe*), *muskels* (< *muscula*), *peper* (< *piper*) and *wyne* (< *uinum*). Latinisms of the Christian Period are *betus* (ca. 1000, WS standard, “Anglo-Saxon Leechdoms” *bête* < *bēta*) and *isoppe* (ca. 825, eMerc. ‘Vespasian Psalter’ l. 9. [li. 7] < L *hyssōpus* < Gr. ὕσσωπος (*hýssōpos*), ultimately < Heb. ‘ēzōb). Our ME *parcel*, *parsel*, *parsle*, *persel* and *parcellly* result from a second borrowing, in which the OE Second Period Latinism *petersilian* (ca. 950, eWS “Bald’s Leechbook” < post-classical Latin *pretesilium*) is replaced by the Gallicism (first ca. 1390, N (York), “Pistel of swete Susan” (Vernon) 107 *persel* [v.rr. *percel*, *percel*, *percele*, *persile*] < OF *persil*). In the case of *savory*, the IME loan (ante 1400, Mirfield, “Sinonoma Bartholomei” (1882) 37 *saverey* < OF *savoree*, documented since the 13th century.) also superseded an OE Second Period Latinism: *saeperige* (< L *satureia*) in the same text, the ca. 950, eWS, “Bald’s Leechbook” (Royal) (1865) iii. xii. 314.

3.2.2. Old Norse and West Germanic loans

- 34 The corpus contains seven ON (plus the heads of two phrasal verbs) and two WGmc, ascertained or probable MDu. loans: *to chop* (doublet *to hewe*) and *stockfish* (*stokfiss*) (1290, Scots, “Chancery Rolls in the Public Record Office” 249 *stocfihs*) which specifies one of the most common ways (Tannahill 1979 : 191) to preserve fish like cod and had-dock in Northern Europe: halved and air-dried.
- 35 Type II.
- 36 The noun *skin* (ON *skinn*) will diaphatically specify both OE *hýd* and *fell* as appertaining to animals, even though in its first English citation (in an Old English charter of a gift made by Bishop Leofric to Exeter Cathedral), reference is made to a bear (*bera scin*), not to a person.
- 37 Type III.
- 38 The denominal verb *cast*, taken from ON *kasta*, begins to supersede OE *weorpan* (cf. G *werfen*) from the late 12th century, (MSS ca. 1230-1250, SWM, (Wigmore Abbey, Herefordshire) “Ancrene Riwe”/“Ancrene Wisse” (Cleo. C.vi) (1972) 47 *kasten*) and definitely since 1513, Douglas’ translation of the “Æneis” I. Prologue 280 *warp* being the last OED entry.
- 39 In ME, the noun *cole* (probably from ON *kál*) begins to supersede OE *cawel* (ca. 1000, WS standard, “Anglo-Saxon Leechdoms” II, 80), both descending from a CGmc Latinism of *caulis*; while *cál* will evolve to PDE, mainly N (Scots), *kale*.
- 40 The geolectic, Danelaw noun *egg* (< ON *egg*), began to supersede OE *æg* as of lME (1376-1377, SWM, Langland, “Piers Plowman” B. xi. 343 *egges*). In our corpus, the substitution has not been fully achieved yet and we see it alongside with its close relative, OE *eyren*. Substitution will take place, as fowl product in 1486 (“Book of St. Albans” A ij. a) and as food product in 1596 (Shakespeare, “First Part of King Henry IV” II, i, 164).
- 41 The noun *gall* (< ON *gall*) supersedes, as of eME [(ca. 1200, SEM (London, with Essex traits)] “Vices and Virtues” (1888) 119), the closely related OE *gealla*.

- 42 The noun *knife* (IOE *cníf* < ON *knífr*) begins to supersede OE *seax* (cf. the tribe of the *seax*-wielding Continental Saxons!), in the general sense before 1100 and definitely after 1298 (SW, Robert of Gloucester “Chronicles”). The noun *sax* would be allocated a very restricted, technolectic and regiolectic sense of “slate-chopper”, its last OED citation being a West Somerset lexicographic entry in 1866.
- 43 The verb *take* already documented in OE as *tacan*, will not definitely supersede the OE *niman* until 1486 (“Book of St. Albans” b iiij). In 1547 and his “Fyrst boke of the introduction of knowledge”, Boorde allocates it as regiolectic Cornish.

3.2.3. Old Northern French and Old French loans¹⁴

- 44 Type I.
- 45 As indicated above (see 2.1.), our corpus contains 15 first citations: 13 in F and two in H, of which 12 are absolute first entries and three culinary first entries.
- 46 Absolute first citations in the ‘Forme of Cury’ (1399) are: *cole* (vb.), *gravy*, ME *leche* (vb.), *mess* (vb.), *powder of ginger*, *powder douce*, *powder fort*, *rosemary*, *salad* and *sauce verte* ... although this last one is neither documented in OED nor in MED; and *custard* and *fee* in the 1450, Harleian 416. The culinary first entries are all found in the “Forme of Cury”: *coffin*, *flourish* (vb.) and *raisins of Corinth*.
- 47 Among other first entries we can list the following:
- 48 The noun *blancmange* (< OF *blanc-manger*) is first documented ca. 1376-1377 SWM in Langland’s “Piers Plowman” B xiii, 91 as *blanc-mangere*.
- 49 The verb *boil* (< OF *boillir*) is first documented in eME (ante 1225, “Juliana” 172) in the past participle form *boili*.
- 50 The noun *fillet* (< OF *filet*) is first documented as a culinary term in the Harleian MS 279 (1430).
- 51 The verb *fry* (OF *frire*) appears in 1290 in the nominal present participle form *frijnge* within the SW (Worcester), “South English legendary” 187/86.

- 52 The noun *jelly* (< OF *gelee*) is first found in the LME (1393) Latin narration of the Earl of Derby's expedition.
- 53 The ME noun *payn purdeuz* appears ca. 1420 for the first time, in the Harleian MS 279 as *Payn pur-dew*; it is an adaptation of OF *pain perdu* (1384).
- 54 The verb *parboil* (< OF *parbouir*) is first documented 1381 in the LME "Diuersa Seruicia", included by Hieatt & Butler in their 1985 "Curie on Ynglish" edition.
- 55 The verb *skim* (probably derived from OF *escumer*) is first documented in the 1430 Harleian MS 279.
- 56 Type II.
- 57 The ME verb *blaunchen* (< OF *blanchir*) as a culinary term specifies OE *hwitan*, which still meant "to whiten" in general.
- 58 The noun *grease* (< OF *graisse*, *greisse*, etc.) will result in a technolectic (not only as a cookery term) specification vs. WGmc *fat*.
- 59 The noun *herb* (< OF *erbe*), first found 1290 in the SW (Worcester) "South English legendary" will, in eModE, impose itself diaphatically to OE *wort*, which –in contrast, say, to G *Würze*– only remains extant in word-combinations and in very restricted senses.
- 60 Type III.
- 61 The verb *bray* (< OF *breier*) begins to supersede OE *cnucian* in the LME translation of the Bible undertaken by Wycliff (1382, SEM, "The First Book of Samuel' xxv, 18 *brayid corn*)¹⁵.
- 62 The noun *cream* (in our corpus as the adoption *crème*) superseded two OE nouns, *fliete* "cream, curds" (cf. Da. *fløde*) and *réam* "cream" (cf. G. *Rahm*, Dutch *room*), first as "milk cream" in 1332 ("Document" edited in Rogers' "Hist. Agric."¹ (<http://quod.lib.umich.edu/cgi/m/mec/hyp-idx?type=id&id=hyp.736.19991101T123123>) 404: *Creyme*) and, in 1381 (Pegge (ed), "Cooking Recipes" (Dc 257) (<http://quod.lib.umich.edu/cgi/m/mec/hyp-idx?type=pe=id&id=hyp.810.19981211T105002>) 103: *crem of Almaundys*) as a culinary term.
- 63 The noun *mustard* (< OF *mo(u)starde*) substitutes, in 1298 and in a private household entry, the CGmc¹⁶ OE Latinism *sen(e(a)p* (< L *sināpi*

< Gr. *σίναπι* (*sinapi*)).

- 64 The noun *oil* (< OF *oile*, *olie*) superseded the CGmc OE Latinism *ele* from the eME period onwards (its last MED entry is 1451 in the sense of “holy oil”); in 1221, we find it in the hybrid Romance-Germanic and artisan-derived surnames *Vlimaker* and *Hulimakiere*.
- 65 The noun *onion* (< OF *oignon*) begins to supersede OE *hwítléac* (literally “white leek”) in IME (1356-1357, N (Durham), “Extracts Acct. Rolls Abbey of Durham” (1899) II 558 *unyon*)¹⁷.
- 66 The noun *pheasant* (< ONF *faisant*) superseded the OE compounds *wildhænn* (literally “wild-hen”) and *worhana* (literally “moor-cock”) since ca. 1299, as documented in the northern “Extracts Acc. Rolls Abbey of Durham”, edited by J.T. Fowler in 1888.
- 67 The adjective *round* (*rownde*) superseded OE *sineweal(t/d)* in the physical sense and the spiritual *fulfremed* “perfect” in the hagiographic “St. Edmund Rich” of the ca. 1300, SW (Worcester), “South English legendary” and Chaucer, ca. 1380, in the “Second nun’s tale” respectively.
- 68 The noun *saffron* (< OF *safran*) substitutes OE *croh* in the eME, ca. 1200, SEM (London and East Anglia), “Trinity College homilies”.
- 69 The noun *salmon* (< OF *saumon*) superseded (or geolectically specified) OE *leax* (cf. G *Lachs*, Swed. *lax* and Da. *laks*) in the IME (ante 1387, SW with Midland traits) Trevisa translation of Higden’s “Polychronicon”. Today the OE noun remains regiolectal and non-standard.
- 70 The noun *tench* (< OF *tenche*) began to supersede OE *slíw* since the IME (1390) Latin narration of Earl Derby’s 1390-1391 expedition.
- 71 The noun *vinegar* (< OF *vyn egre*) substitutes the CGmc OE Latinism *eced*¹⁸ towards 1315, in Shoreham’s Kentish “Poems” I: *fynegre*.¹⁹

4. Conclusions

- 72 The highest percentage of Gallicisms is to be found in the Processed Foods (71.42%) group, followed by the Plants, Spices and Condiments (69.64%) and by the Cookery Verbs (67.81%). Unexpectedly, 6 out of 9 (66.66%) of the Other groups are Gallicisms. Then come the Fish

(55.55%) and the Venison and Livestock groups (44 %), the Fowl and Poultry (37.50) and the Cooking Utensils groups (36.36%) being almost even. Unsurprisingly, Body Parts (30%), Unmarked Verbs (10%) and Adjectives (8.33%) close the list. In counterbalance, of CGmc or WGmc OE ascendancy are 95% of the Unmarked Verbs, 91.66% of the Adjectives, 70% of the Body Parts, 55.55% of the Meats in general 62.50% of Fowl and Poultry 60% of the Fish, 55.55% of Venison and Livestock, 45.45% of the Cooking Utensils, 33.33% of the Others, 25% of the Cookery Verbs, 20% of the Processed Foods and 17.85% of the Plants, Spices and Condiments group. Of the OE Latin loans, those of Plants, Spices and Condiments are most significant (12.50%), followed by the Fish (11.11%), Cooking Utensils (9%) and Processed Foods (5.71%) ones. The ON loans represent 12.50% of the Fowl and Poultry groups, 10% both of the Body Parts, and of the Unmarked Verbs, 9% of the Utensils and 1.78% of the Plants, Spices and Condiments. The two MDu. loans represent 11.11% of the Fish and 3.5% of the Cookery Verbs, in which last group, to *nape*, of unknown etymology, as said above, perfects the addition.

- 73 The results confirm the sensible hypothesis that the majority of the Medieval French loans would correspond to the *termini technici* proper —among other reasons already pointed out, because many of the recipes were versions of previous French ones—, with a special mention for plants, spices and condiments, either imported through France or else found (see 3.1.1.1. above) in French pharmaceutical or culinary texts.
- 74 One fact does remain indisputable. For 400 years, the culture of the English court had been French: not only had the English kings systematically (minor exceptions would be Berengaria of Navarre wife to Richard Lionheart, Eleanor of Castile-Leon first wife to Edward I and Anne of Bohemia wife to Richard II) married French noblewomen up until the Wars of the Roses; but, from William the Conqueror (1066-1087) onwards, we shall have to wait until Henry V (1413-1422) to find a monarch capable of speaking the English vernacular fluently.
- 75 Abbreviations
- 76 Table of abbreviations
- 77 CEM Central East Midland

78	CGmc Common Germanic
79	CWGmc Common West Germanic
80	Da. Danish
81	Du. Dutch
82	eME early Middle English
83	eMerc. early Mercian
84	eModE early Modern English
85	eOE early Old English
86	eWS early West Saxon
87	F French
88	G German
89	Gr. Greek
90	Heb. Hebrew
91	It. Italian
92	L Latin
93	lME late Middle English
94	lOE late Old English
95	MDu. Middle Dutch
96	ME Middle English
97	MED “Middle English Dictionary”
98	MF Middle French
99	N Northern regiolect
100	OE Old English
101	OED “Oxford English Dictionary”
102	OF Old French
103	OHG Old High German
104	ON Old Norse

- 105 ONF Old Northern French
- 106 OS Old Saxon
- 107 OSp. Old Spanish
- 108 PDE Present-day English
- 109 S Southern (also called Southwest) regiolect
- 110 SE South Eastern (and Kentish) regiolect
- 111 SEM South East Midland regiolect
- 112 SW Southwest (also called Southern) regiolect
- 113 Swed. Swedish
- 114 SWM South West Midland regiolect
- 115 WGmc West Germanic
- 116 WS West Saxon
- 117 Annex I: Corpus
- 118 I. SOUPS, SALADS AND COLD DISHES²⁰
- 119 SALAT. (F)
- 120 Take persel, sawge, grene garlec, chibolles, oynouns, leek, borage, myntes, porretes, fenel and toun cressis, rew, rosemarye, purslarye, laue and waische hem clene. Pike hem. Pluk hem small wiþ þyn honed, and myng hem wel with rawe oile. lay on vyneger and salt, and serue it forth.
- 121 ROO [1] BROTH. (F)
- 122 Take the lire of the boor oper of the roo, perboile it. Smyte it on smale peces; seep it wel half in water and half in wyne. Take brede and bray it wiþ the self broth and drawe blode þerto, and lat it seeth togydre with powdour fort: of gynger oper of canell and macys, with a grete porcioun of vyneger, with raysouns of corauns.
- 123 SAUCE VERTE. (H)
- 124 Take parcely, Mintes, Betany, Peleter, and grinde hem smale ; And take faire brede, and stepe hit in vinegre, and drawe it thorgh a streynour, and cast thereto poudre of peper, salt, and serue it forth.

125 FFELETTES IN GALENTYNE. (H)

126 Take faire porke of þe fore quarter, and take of the skyñ, and put þe pork on a faire spitte, and roste it half ynogh; and take hit of, and smyte hit in peces, and cast hit in a faire potte; and þeñ take oynons, and shred and pul hem, not to small, and fry hem in a pañ with faire grece, And then caste hem to þe porke into þe potte; And then take good broth of beef or Motton, and cast thereto, and set hit on þe fire, and caste to poudre of Peper, Canel, Cloues & Maces, and lete boile wel togidur; and þeñ take faire brede and vinegre, and stepe the brede with a litull of þe same broth, and streyne hit thorgh a streynour, and blode with all; or elles take Saundres and colour hit therewith, and late hem boile togidur, and cast thereto Saffron and salt, and serue hit forth.

127 II. FISH

128 GELE OF FYSSH. (F)

129 Take tenches, pykes, eelys, turbot, and plays, kerue hem to pecys. Scalde hem & waische hem clene; drye hem with a cloth. Do hem in a panne; do þerto half vyneger & half wyne & seep it wel, & take the fysshe and pike it clene. Cole the broth thurgh a cloth into an erthen panne; do þerto powdour of peper and safroun ynowh. Lat it seep & skym it wel. Whan it is ysode dof grees clene; cowche fisshe on chargours & cole the sewe thorow a cloth onoward, & serue it forth colde.

130 CAWDEL OF MUSKELS. (F)

131 Take and seep muskels; pyke hem clene, and waisshe hem clene in wyne. Take almaundes & bray hem. Take somme of the muskels and grynde hem, & some hewe smale; drawe the muskels yground with the self broth. Wryng the almaundes with faire water. Do alle þise togider; do þerto verious and vyneger. Take whyte of lekes & perboile hem wel; wryng oute the water and hewe hem smale. Cast oile þerto, with oynouns perboiled & mynced smale; do þerto powdour fort, safroun and salt a lytel. Seep it not to to stondyng, & messe it forth.

132 STOKFISSH IN SAUCE. (H)

133 Take faire broth of elys, or pike, or elles of fressh samond, And streyn hit thorgh a streynour; and take faire parcelly, And hewe hem small,

And putte the broth and þe parcelly into aȝ erthen potte, And cast þerto pouder ginger, and a litul vergeous, And lete hem boyle to-gidre ; and þeȝ take faire sodden 'stokfissȝ, and ley hit in hote water; and whaȝ þou wilt serue it forth, take þe fissȝ fro þe water, and ley hit in a dissȝ, And caste the sauce al hote there-oȝ, and serue it forthȝ.

134 PIKE BOYLED. (H)

135 Take and make sauce of faire water, salt, and a litul Ale and parcelly ; and þeȝ take a pike, and nape him, and drawe him in þe bely, And slytte him thorghȝ the bely, bak, and hede and taile, withȝ a knyfe in to peces; and smyte þe sides in quarters, and wassȝ hem clene ; And if thou wilt have him rownde, schoche him by þe hede in þe backe, And drawe him there, And skoche him in two or iij. Peces [Douce MS placys] in þe bak, but noȝt thorgh ; And slyt the pouuche, And kepe the fey or the lyuer, and kutte away the gall. And whaȝ þe sauce bi-ginneth to boyle, skemȝ hit, And wassȝ þe pike, and cast him þere-in, And caste þe pouche and fey there-to, And lete hem boyle togidre ; And þeȝ make the sauce thus: myce the pouche and fey, [in. Douce MS and Harl.] a litul gravey of þe pike, And cast þere-to pouder of ginger, vergeous, mustarde, and salt, And serue him forthȝ hote.

136 III. MEAT: FOWL AND POULTRY, VENISON AND LIVESTOCK

137 CHYKENS IN HOCHEE (F)

138 Take chykenys and scald hem. Take parsel and sawge, with[oute eny oþere] erbes; take garlec & grapes, and stoppe the chickenus ful, and seep hem in gode broth, so þat þey may esely be boyled þerinne. Messe hem & cast þerto powdour dowce.

139 FOR TO BOILE FESAUNTES. PERTRUCHES. CAPOUNS AND CURLEWES. (F)

140 Take gode broth and do þerto the fowle, and do þerto hool peper and flour of canel a gode quantite, and lat hem seep þerwith; and messe it forth, and cast þeron powdour dowce.

141 HARE IN WORTES. (H)

142 Take Colys, and stripe hem faire fro the stalkes. Take Betus and Borage, auens, Violette, Malvis, parsle, betayȝ, pacience, þe white of the lekes, and þe crophe of þe netle ; parboile, presse out the water, hew hem small, And do there-to mele. Take goode brothȝ of ffressȝ beef,

or other goode fless^h and mary bones ; do it in a potte, set on þe fire ; choppe the hare in peces, And, if þou wil, wass^h hir in þe same broth, and theñ drawe it thorg^h A streynour with the blode, And þeñ put all oñ the fire. And if she be añ olde hare, lete hire boile well, or þou cast in thi wortes ; if she be yonge, cast in all togidre at ones ; And lete hem boyle til þei be ynog^h, and cesoñ hem with salt. And serue hem forth. The same wise thou may make wortes of A Gose of a nizt, pow-dryng of beef, or eny other fress^h fless^h.

143 PIGGE OR CHIKEÑ IN SAUGE. (H)

144 Take a pigge, Draw him, smyte of his hede, kutte him in .iiij. quarters, boyle him til he be ynow, take him vppe, and lete cole, smyte him in peces; take añ hondefull. or .ij. of Sauge, wass^h hit, grynde it in a mortar with hard yolkes of egges ; theñ drawe hit vppe with goode vinegre, but make hit not to thyñ ; theñ sesoñ hit with powder of Peper, ginger, and salt ; theñ cowche thi pigge in disshes, and caste þe sirippe þer-vppoñ, and serue it forthe.

145 IV. DESSERTS

146 BLANK MAUNGER. (F)

147 Take capouns and seep hem, þenne take hem vp; take almaundes blaunched, grynd hem & alay hem vp with the same broth. Cast the mylk in a pot. Waisshe rys and do þerto, and lat it seeth; þanne take brawn of þe capouns; teere it small and do þerto. Take white grece, sugur and salt, and cast þerinne. Lat it seep; þenne messe it forth and floriss^h it with aneys in confyt, rede oper whyt.,and with almaundes fryed in oyle, and serue it forth.

148 CRÈME OF ALMAUNDES. (F)

149 Take Almaundes blaunched, grynde hem and drawe hem up thykke, set hem ouer the fyre & boile hem. set hem adoun and spryng hem wicii Vyneger, cast hem abroad uppon a cloth and cast uppon hem sugur. whan it is colde gadre it togydre and leshe it in dysshes.

150 CUSTARDE. (H)

151 Take Vele, and smyte hit in litu^{ll} peces, and wass^h it clene ; put hit into a faire potte with faire water, and lete hit boyle togidre ; þeñ take parcelly, Sauge, Isoppe, Sauerey, wass^h hem, hewe hem, And cast hem into fless^h whan hit boileth ; theñ take powder of peper, canel,

Clowes, Maces, Saffroñ, salt, and lete hem boyle togidre, and a goode dele of wyne with̃ all, And whañ the fless̃h is boyled, take it vppe fro þe broth̃, And lete the broth kele. Whañ hit is colde, streyne yolkes and white of egges thorgh a streynour, and put hem to the broth̃, so many that the broth be styff ynowe, And make faire cofyns, and couche iij. or iiij. peces of the fless̃h in þe Coffyns ; then take Dates, prunes, and kutte hem ; cast thereto powder of Gynger and a litull Vergeous, and put to the broth̃, and salt ; theñ lete the coffyñ and the fless̃h bake a litull; And þen put the broth̃ in the coffyns, And lete hem bake till they be ynog̃h.

152 PAYÑ PURDEUZ. (H)

153 Take faire yolkes of eyreñ, and try hem fro the white, and drawe hem borch a streynour; and then take salte, and caste thereto; And then take manged brede*. [Douce MS. maynche brede. Manchet.] or payñmañ, and kutte hit in leches; and þeñ take faire buttur, and clarefy hit, or elles take fress̃h grece and put hit yn [folio 12b.] a faire pañ, and make hit hote; And theñ wete þe brede well there in þe yolkes of eyreñ, and then ley hit oñ the batur in þe pañ, whañ þe buttur is al hote; And theñ whañ hit is fried ynowe, take sugur ynowe, and caste there-to whañ hit is in þe diss̃h, And so serue hit forth̃.

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1 Dating is given in accordance with the OED, the MED and, ultimately, A. Taylor at <http://www.ling.upenn.edu/~ataylor/txt-dadi-htm>, a non-extant literature web-page. A table of abbreviations is included immediately before Annex I: the corpus.

2 *Diem noctemque continuare potando nulli probrum. Crebrae, ut inter violentos, rixae raro conviciis, saepius caede et vulneribus transiguntur. (22: 2-3). Potui umor ex hordeo aut frumento, in quandam similitudinem vini corruptus: proximi ripae et vinum mercantur. Cibi simplices, agrestia poma, recens fera aut lac concretum: sine apparatu, sine blandimentis expellunt*

famem. Adversus sitim non eadem temperantia. (23:1) http://www.intratext.com/IXT/LAT0046/_PM.HTM

3 Note that *Schenk* “cup-bearer” (cf. OE *scenc* “cup”, “draught”), *Schenke* “tavern”, *schenken* “serve drink” (cf. OE *scencan*), “give presents” and *Schenkung* or *Geschenk* “present, gift” are etymologically and semantically related in German, apparently deriving from IE **[s]keng* “askew”, “bent”, “slanting” (Drosdowski & Grebe 1963 : 600).

4 Anglo-Saxons specified three types of drunks or drunkenness: *ealugál* “beer-drunk”, *meodugál* “mead-drunk” and *wíngál* “wine-drunk” (Pollington 1996 : 159).

5 Since this paper’s readership is undetermined, we have modernized some OE and ME spellings and, following the OED conventions, have avoided both the specific letters (ȝ, þ, ƿ, ȝ, σ, ȝ) and the rune wynn (ƿ). Like the OED and Bosworth & Toller, we have also substituted the macrons by acute accents.

6 The Gallicism *crudités* is first loaned in 1960 by E. David, “*French Provinc. Cooking*” 133 (heading) *Les crudités*. Raw vegetables.

7 WGmc *bræðan* “roast”, “fry” (cf. G *braten*) would be substituted by *fry*, since 1290 [SW (Worcester), “South English legendary”: I 187/86] and by *broil* (< OF *bruler*) in Chaucer’s 1386 Prologue to “The Canterbury Tales”, it previously having meant “to burn” as in French, since 1375 in Barbour’s Scots poem “The Bruce”, IV 151.

8 Four of the Harleian MS 4016 recipes: *Hare in wortes*, *Pigge or chikenn in sauge*, *Payn purdeuz* and *Custarde* were included in Fernández, Fuster and Calvo’s anthology (2001 : 119 f.).

9 While medieval ‘menus’ did not follow any fore-ordained sequence (Tannahill 1979 : 195 f.), we have organized the recipes in the usual, present-day ‘order’ as orientation.

10 Austin argues: “Our forefathers, possibly from having stronger stomachs, fortified by outdoor life, evidently liked their dishes strongly seasoned and piquant...” (1888 : viii). Tannahill (1979 : 192) thinks it was a way to at least counterbalance the taste of the salt used for preservation. Paczensky & Dünnebier (1999 : 107) share that opinion and hypothesize the masking effect of spices upon not so fresh food.

11 The etymology is unclear. Hieatt & Butler argue an OF *houssié* (“with parsley”).

- 12 The names of colours that were definitely modified like *azure* (1330), *gules* (ca. 1386), *sable* (1352) and up to the tardy –green was associated with envy, the Devil and other ominous referents– *vert* (?1507), were related to heraldry: an entirely new terminology of an imported auxiliary science, initiated in France in the 12th to 13th centuries (Encyclopaedia Britannica vol. 20: 576).
- 13 See, i.a. Baugh & Cable 1993 : 77-90, Strang 1970 : 388 ff., Fuster & Calvo 2012 : 44 f. The reference to Settlement Period toponymic Latinisms is found in Baugh & Cable 1993 : 80.
- 14 Since the loan analyses of the 111 Gallicisms would surpass by far the present article, we shall limit them to one third: 37.
- 15 The “Vulgate” says *sata polenta*, the Anglican, so-called “Authorised Version” or “King James Bible” (1611) gives *parched corn*.
- 16 So Da. *sennep*, Swed. *senap* and G (with Second Vowel Shift /p/ > /f/) *Senf*, but not Du. *mosterd*.
- 17 cf. Swed. *lök* and Da. *løg*, but not G *Zwiebel* which derives indirectly from L *cipolla*.
- 18 From L *acetum*; cf. OSp. *acedo* and It. *aceto*. Among the other Germanic languages, G *Essig* would be an indirect descendant of *acetum* through a double metathetic **atecum*; but see also Du. *azijn*, Swed. *ättika* and Da. *edikke*.
- 19 Observe the typically S and SE unvoicing of the labiodental fricative /v/ > /f/.
- 20 Headings and their capitals are our decision. Convenient editorial footnotes are given between square brackets.

English

In Ælfric’s “Colloquy”, (ca. 1000, WS standard), the novices play the roles of a hunter and a fisherman, a fowler, a salter, a baker and a cook and the teacher makes them describe their lives. The animals mentioned and the cooking-related terms used are almost purely Germanic, except for some Latin loans. Beginning with the Norman Conquest (1066-1071), even earlier in single instances like “capon” or “rue”, (Medieval) French progressively substituted traditional cookery terms and many of the words used for the foodstuffs, though not the common references to living animals.

With the “Colloquy” as an antecedent, the present paper lists, etymologically traces and analyses the native OE, the loaned ON or MDu and especially, the Romance loan vocabulary in sixteen salads, soups and starters, fish, meat, and dessert recipes, taken from two lME cookery books: the “Forme of Cury” (1390) and the Harleian MS 4016 (ca. 1450).

Français

Dans le «Colloquy» d'Ælfric, les novices jouent les rôles de chasseur, de pêcheur, d'oiseleur, de saleur, de boulanger et de cuisinier et l'enseignant leur demande de décrire leur vie. Les animaux mentionnés et les termes de cuisine utilisés sont presque exclusivement germaniques, à l'exception de quelques emprunts latins. Commenant par la Conquête normande (1066-1071) et même avant dans des cas isolés comme «capon» ou «rue», le français (médiéval) a progressivement remplacé les termes de cuisine traditionnels et beaucoup de mots utilisés pour les aliments, mais pas les références habituelles aux animaux vivants.

Avec le précédent du «Colloquy», l'article énumère, retrace l'étymologie et analyse les termes provenant du vieil anglais, les emprunts à l'ancien scandinave ou au moyen néerlandais et surtout, le vocabulaire roman emprunté, dans seize recettes de salades, potages et hors-d'œuvre, poissons, viandes et desserts, tirées de deux livres de cuisine du moyen anglais tardif : le «Forme of Cury» (1390) et le Harleian MS 4016 (rédigé vers 1450).

Mots-clés

Diachronie, Cuisine, Terminologie, Gallicismes en anglais, Moyen anglais tardif

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