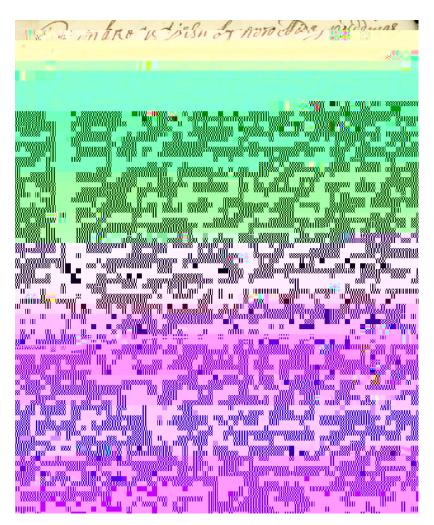
Hidden away in the archives of New College is a small eighteenth-century cookbook with a cover of cartridge paper over thin pasteboard, patterned with an elegant design of swirling green acanthus leaves. The recipes contained in it originate from Radolphus (or Ralph) Ayres, and the cartouche on the verso of the first leaf indicates that Ayres was a cook at New College in the early eighteenth century. The recipes range from such dishes as *Oxford Sausages* and

be interested in pursuing them when I have more time, but for the present, I shall concentrate on the two recipes I used in the Edible Exhibition at Oriel in 2014.



NCA 962 f. 19r (Photo: Jennifer Thorp)

## To make a Dish of newcollidg puddings

Take the crumb of 4 peny loaves gratted, and add to it one pound of good beef suet shrad fine

and to it one pound or good beer such sinad fine and put to it as many currants, a little nutmeg a little salt, 4 ounces of fine suger, 5 Eggs beat with a little Sack or brandey, you may put in a little Roasewatter if you please and what cream will temper it in a pretty stiff paist, then make it up in little puddings in the sheap of an Egge but longer this quantity will make a Dozen and a half, then fry them in butter, and Dish ym out with a Quaking puding in ye midle and pour ouer some Butter and strew over some fine

## A Taste of the Eighteenth Century

Ingredients:
4 oz/110g shredded suet
4 oz/110g white breadcrumbs
2 oz/50g sugar
1 tsp grated nutmeg
A pinch of salt

3 eggs (beaten) 1 fl oz/25ml brandy or sherry 1 fl oz/25ml cream for mixing 1 tsp rose-water for mixing



NCA 962 f. 27r (Photo: Jennifer Thorp)

## To make Ginger bread

Take 2 pound of fine flower, and add to it half a pound of brown suger, 2 Eggs Carraway seeds, Coliander seeds & racegin= =ger Each one ounce, beat the Colianger see= =ds and ginger and sift it to your flowr then mellt half a pound of butter in a pound of treacle and pour it to yr flowr when wleud=warme\* and make it in a paist with 2 ounces of candied orang, then make it in little cakes as you please, and when they are baked Dipp them in boyling watter and Ale to Glaze them ========

\*The Bodleian MS renders 'wleud=warm' as 'lukewarme', and the Middle English forms *lheuc* and leuk appear to point to a derivation of the Old English adjective hléow meaning 'warm' and is now obsolete.3 This means that 'lukewarm' actually translates as 'warm-warm', but this sort of redundancy is common when obsolete words are carried over into modern usage. If we trace hléow back a bit further, we find the Latin word calor meaning 'heat'. Calor gave us 'calorie' (a measure of heat), 'cauldron', and, from the derivative word calere (to be hot), the word nonchalant, describing someone who stays cool.4

<sup>&</sup>lt;sup>3</sup> Oxford English Dictionary.

https://www.phrases.org.uk/bulletin\_board/6/messages/628.html> (Accessed: 12 November 2018): Luke warm (posted by Nigel Eddis, 4 November 2000).

Ingredients:

4 oz/110g treacle or black molasses

4 oz/110g golden syrup or honey

12 oz/340g plain flour 7 oz/200g butter (melted)

1 Tbsp chopped mixed candied peel

2 tsps each ground ginger (raceginger means 'root ginger'), arushed coriander, caraway seeds

Method: Blend the treacle, syrup and