

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 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 Roasewater 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
suger =====

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 meltt 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

³ *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

1 Tbsp chopped mixed candied peel

2 tsp each ground ginger (*racēginger* means 'root ginger'), crushed coriander, caraway seeds

12 oz/340g plain flour

7 oz/200g butter (melted)

Method: Blend the treacle, syrup and